

Meat Preservatives

Teass

Sausages

Boric Acid - Sulphurous acid,
Calcium Bisulphite - Hamburger, restores red color.
Salicylic Acid - minus meat

Potted meats = Boric, Benzoin, Sulphites

Carmine = Cochineal. = used extensively in Sausages.

Test: the Sausage is finely divided & heated with 2 vols of a mixture of equal parts of Glycerine & water for several hours, on a water bath. The mixture being slightly acidified. The yellow solⁿ is passed through a wet filter. The coloring matter pptd by alum & ammoniac. The ppt is filter washed & dissolved in tartaric acid & examined through a spectroscope. Absorption bands of betanin & β carotene.

Vegetable & Coal tar

dyes in Sausages

extract the dye with a 50% Solⁿ of Glycerine slightly acidified - the solⁿ is yellow & evaporates to small volume. acidified with HCl. a white wool dyed in it. if the wool is distinctly dyed a coal tar dye is present.

Decomposition in Sausages,

may the Sausages thoroughly with water. Boil & add freshly prepared lime water. Good Sausages give a pleasant Ammoniacal smell. Bad Sausages a offensive ammoniacal odor.

Refrigerated meat

Can be distinguished by

The color of the meat is pink

The outside of meat presents a dull color

Corpuscles are dissolved in the serum

Meats

Sausage = Borax Nitre
 Cider = Beta-naphthol
 Beer Salt. Salicylic acid & H_2CO_3
 Chopped meats Sodium Sulphite, Borax