

Conditions that Reduce Rancidity (Lipid Oxidation)

To prolong shelf-life and slow fatty acid oxidation:

- Hold product at constant cold temperatures
- Freeze meat rapidly and soon after slaughter
- Decrease residual oxygen by vacuum packaging or modified atmosphere packaging
- Use starter cultures to ensure rapid fermentation
- Bind (chelate) catalysts (phosphate, citric acid)
- Use antioxidants such as BHA, BHT, TBHQ, and rosemary
- Smoke the product because it adds components that have an antioxidant effect
- Add nitrite because it has an antioxidant effect