

## PROJECT TITLE

# Production of functional foods: effect of antioxidant's dietary supplementation on the quality of the produced meat

## CLIENT

Animal farm sector  
Meat gross industry  
Sausage and relative products industry  
Supermarket sectors

## OUR TEAM

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## OBJECTIVES / ENTREPRENEURIAL OPPORTUNITIES

Since lipid peroxidation is the major cause of quality deterioration in raw and cooked meat products during refrigerated or frozen storage, the proposed technology becomes attractive to the entire meat-product food sector

## SOLUTION

Feeding increased levels of natural dietary antioxidants as a simple and cost effective method for improving oxidative stability and shelf life of meat products

## RESULTS

- ✓ Low cost supplementation of animal feeds with natural antioxidants
- ✓ Production of high-end quality meat products with added value
- ✓ Technology has been successfully used and tested in poultry and rabbit
- ✓ Meat products with enhanced physicochemical and organoleptic characteristics
- ✓ Prototyping has been repeatedly demonstrated in operational environments
- ✓ Natural antioxidants do not impart foreign color, odor, or flavor and are stable during heat processing, easy to incorporate and effective at low concentrations

**Work in progress** concerns more detailed organoleptic tests of the meat products and recruiting of specialized Taste Panels

## BENEFITS

**Products with added value:** Functional foods have nutritional profiles that are healthier than conventional products. For example, produced meat with reduced saturated fatty acids and increased poly-unsaturated,  $\omega$ -3 fatty acids

**Convenient:** Simple and easy way of feed supplementation

**Environmental and health conscious:** Natural antioxidants

**Commercial and leadership advantages:** Recognition to the first launching of such products