

# Content

Content .....	4
Introduction .....	6
1 Literature review .....	7
1.1 Meat .....	7
1.2 Meat products .....	9
1.3 Fat .....	10
1.4 Lipid Oxidation .....	12
1.5 Mechanism of oxidation .....	13
1.5.1 Autoxidation .....	14
1.5.2 Photo-Oxidation .....	17
1.5.3 Enzymatic Oxidation .....	18
1.6 Factors Affecting Lipid Oxidation .....	18
1.6.1 Internal Factors .....	19
1.6.2 External Factors .....	23
1.7 Oxidation Measurement .....	25
1.8 Antioxidants .....	26
1.8.1 Synthetic .....	29
1.8.2 Natural .....	29
1.9 Grape Skins and Seeds .....	31
1.10 Sea Buckthorn .....	35
2 Objective of scientific monograph .....	39
3 Material and methodology .....	40
Experiment 1 .....	40
Extract preparation .....	40
Meat product .....	40
Experiment 2 .....	41
Plant material .....	41
Meat product .....	41
Experiment 3 .....	42
Plant material .....	42
Meat product .....	42
3.1 Monitored indicators .....	43
3.1.1 Oxidative stability .....	43
3.1.2 Colour determination .....	44

<b>3.1.3</b>	<b>Sensory evaluation.....</b>	44
<b>3.2</b>	<b>Statistical analysis.....</b>	45
<b>4</b>	<b>Results and discussion.....</b>	46
<b>Experiment 1.....</b>		46
<b>Oxidative stability.....</b>		46
<b>Colour determination.....</b>		54
<b>Sensory evaluation.....</b>		56
<b>Experiment 2.....</b>		60
<b>Oxidative stability.....</b>		60
<b>Colour determination.....</b>		67
<b>Sensory evaluation.....</b>		69
<b>Experiment 3.....</b>		73
<b>Oxidative stability.....</b>		73
<b>Colour determination.....</b>		80
<b>Sensory evaluation.....</b>		82
<b>Conclusion .....</b>		87
<b>Experiment 1.....</b>		87
<b>Experiment 2.....</b>		88
<b>Experiment 3.....</b>		89
<b>6 Proposal for the use of results and recommendations for practice.....</b>		90
<b>Bibliography .....</b>		91
<b>Abstract .....</b>		108
<b>Abstrakt.....</b>		109