Abstract:

One hundred random samples of frozen meat (Indian and Brazilian) (50 of each) were collected from different butchers shops at kalyobia governorate. The samples were subjected to chemical examination for detection of spoilage which takes places. Biochemical changes as proteolytic, lipolytic and enzymatic indices were invistigated.

The obtained results revealed an increase in pH of frozen meat to spoilage level (more than 6.3) while the results of extract release volume (E.R.V.), total volatile Nitrogen (T.V.N), urea, creatinine uric acid, thiobarbituric acid number (TBA) Alanine Aminotransferase (ALT or GPT), Aspartate amino transferase (AST or GOT) and Alkaliene phosphatase (AP) were recorded and discussed.