CURED MEAT FLAVOR

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Both in the interest of time and in what I have to say, I think we can make up a few minutes and maybe salvage a few minutes for a recess.

Our interest in cured meat flavor is basically one of ham flavor and I am sure you have had talks around your shop, much the same as we have had, as to what has become of the modern day ham and is it ham we are now eating or is it a red colored piece of fresh pork?

As a result partially of these bull sessions, if you wish to call them that, we have thought in terms of what can be done to improve ham flavor. Naturally, this leads you to the question of what is ham flavor. We know that this problem has had considerable work done on it by various investigators from time to time and they are never too sure of the exact results of those researches, even that work done not too long ago at Michigan State. I am not fully aware of all those results.

I am quite sure that from the discussion we have had here this afternoon it will become evident to you if we are to have the full understanding of meat flavor or ham flavor or any other type of flavor, that we are going to have to get into some pretty sophisticated methods of analyzing.

As far as ham flavor is concerned, we have made some very small attempts in this way and not using the methods that you have heard of this afternoon particularly, but rather simple ones, just to give us some indication, if we can isolate components which are related to ham flavor. I do not plan to discuss these results. We don't have any that are worthy of discussion. But to indicate only that we are able, from a country cured ham or its equivalent, to isolate in measurable quantities a number of the volatile acids, hydrogen sulphide, ammonia, etc. I wish to only indicate to you that these constituents are there. They are there in measurable amounts and we hope this program can be carried on and certainly we would welcome any thoughts that any other people may have or any other work that has been done in this area. Thank you. (Applause)

MR. SCHWEIGERT: Thank you.
Last but not least, we will have a brief discussion on beef flavor problems. You will notice that is put in the plural, Bob, and I am sure you will handle that subject admirably. We will now hear from Professor Bob Bray of the University of Wisconsin.

MR. BRAY: Thank you, Bernie. Well, when Al Pearson wrote to me some time ago, six months ago or so, regarding this topic, it seemed like such an easy thing to do to agree to talk about it, and some of the graduate students will verify that this is perhaps one of the toughest things when you start to sit down and do it, and especially when he asks that you put it down on paper. So I have a few thoughts, I don't know if they will mean anything to you or not, relative to meat flavor.

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