



Revista Mexicana de Ingeniería Química

ISSN: 1665-2738

amidiq@xanum.uam.mx

Universidad Autónoma Metropolitana Unidad

Iztapalapa

México

Minor Pérez, H.; Guerrero Legarreta, I.
Efecto de la fermentación láctica con *Staphylococcus carnosus* y *Lactobacillus alimentarius*
sobre la fracción miofibrilar de proteínas de carne de cerdo
Revista Mexicana de Ingeniería Química, vol. 2, núm. 1, 2003, pp. 57-62
Universidad Autónoma Metropolitana Unidad Iztapalapa
Distrito Federal, México

Available in: <http://www.redalyc.org/articulo.oa?id=62020108>

Abstract

Lactic acid fermentation in situ by a controlled lactic fermentation with selected inocula is a cheap and efficient method to reduce microbial contamination in meat surfaces. However, this technology can result in the reduction of meat quality due, among others, to proteolytic activity of lactic acid bacteria. The effect of lactic fermentation using strains of *Staphylococcus carnosus* and *Lactobacillus alimentarius* upon myofibrillar proteins of pork was studied in vacuum packaged samples stored during 96 h at 4°C and 19°C. Electrophoretic patterns of the major myofibrillar proteins (myosin and actin) in SDS polyacrylamide gels were compared. At both temperatures three bands were observed at 96 h of study, in the control and inoculated samples with lactic acid bacteria, three bands identified as heavy myosin degradation products, whereas no degradation was observed for actin.

Keywords

lactic fermentation, myofibrillar proteins, acid lactic, actin, myosin.

- How to cite
- Complete issue
- More information about this article
- Journal's homepage in redalyc.org

redalyc.org

Scientific Information System

Network of Scientific Journals from Latin America, the Caribbean, Spain and Portugal

Non-profit academic project, developed under the open access initiative