



#41TA-19 qPCR to determine authenticity of bovine, porcine, equine and poultry meat

Presently, **consumers choose a meat product** over another one **for lifestyle reasons** (organic foods), **religion** (halal, kosher), **origin** (geographical indication, denomination of origin), and above all, for the **quality**. Hence, DNA analytic techniques enable to identify fresh meat species or processed meat products.

Investigators from the INTA Food Technology Institute developed a **qPCR method that detects species authenticity (bovine, ovine, equine, poultry)** by detecting and quantifying specific DNA in meat products. Likewise, it enables to detect adulteration of species **and soy** in concentrations under 0.001%.

ADVANTAGES:

- Sensitivity and specificity above 95%
- Fast (<24hours)
- Low-cost
- Industrially reproducible

TECHNOLOGY READINESS LEVEL: The methodology is a prototype and has been approved with blind specimens from meat packers. Inter-laboratory tests are required; scaling and marketing.

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