



English

Summary

**CULL COWS IN FRANCE :  
A WIDE RANGING AGE AT  
SLAUGHTER ACCORDING  
TO BREED AND  
PRODUCTION AREA.**

**BASTIEN D.**

The situation as regards age at slaughter of cows in France in 1998 is reviewed. The main French breeds in their production areas are covered. The results obtained cast light on the real impact of the choice of a particular age limit in quality specifications on the certifiable volumes according to breed.

*Key words :* France, cow, age at slaughter, breed.

**FRONTAL FLUORESCENCE  
SPECTRA :  
MEAT FINGERPRINTING**

**DUFOUR É, FRENCIA JP**  
Few techniques enable the monitoring, at the molecular level, of the structural evolution of food samples. Fluorescence spectroscopy, which is a sensitive, rapid and non-invasive analytical technique that provides information on the presence of fluorescent molecules and their environment in biological samples, may be a good candidate for this purpose. It has been shown that front face fluorescence spectroscopy allows investigation of powdered, turbid, emulsified and concentrated samples. For example, the fluorescence spectrum of cheese proteins allows identification of the cheese, i.e., a spectrum is a

fingerprint of the product. In addition, strong correlations have been observed between cheese texture and fluorescence spectra.

In the present study, the intrinsic fluorescence of meat proteins and collagen are investigated for two different muscles, varying by the collagen contents, at different ageing times. The spectral collections have been evaluated using principal components analysis. Results show that tryptophan fluorescence spectra, but not collagen ones, make it possible to discriminate the two different muscles at different ageing times. Fluorescence spectroscopy in combination with chemometric tools has a good potential for the assessment of meat quality.

*Key words :* Meat, quality, tenderness, protein, collagen, front-face fluorescence

**HALOTHANE SENSITIVITY :  
A NEGATIVE EFFECT ON  
SENSORY QUALITIES**

**FERNANDEZ X., GILBERT S.,  
VENDEUVRE J.-L.**

The halothane sensitivity gene affects the sensory qualities of loin and of cooked and cured hams. Heterozygous animals hold an intermediate position between the two homozygous animals for many quality criteria.

*Key words :* pork – halothane sensitivity gene – meat quality – cooked ham – cured ham

**MARKET LOSSES IN THE  
UNITED KINGDOM AND  
GERMANY :**

**THE COMPETITIVENESS OF  
THE FRENCH POULTRY  
INDUSTRY REMAINS HIGH**

**MAGDELAINE P., GONNIER V.**  
The dynamism of the German and British poultry industries explains some of the difficulties encountered in 1998 and 1999 by French operators in these two markets. An analysis of the structures, organisation and competitiveness factors of these two industries conducted in spring 2000 revealed that the French industry remains competitive for price per kilogram of live chicken compared with its British and German counterparts. However, French competitiveness relies today essentially on low input costs. This situation is liable to change for the worse in France in the coming years. However, the loss of market share of French poultry products on the British and German markets recorded in 1998 and 1999 can be ascribed today more to problems of positioning of the French offer in these markets than to any unfavourable evolution of our price competitiveness at the upstream end of the industry.

*Key words :* Poultry, EU market, competitiveness, United Kingdom, Germany.