



English

Summary

**TRACKING CATTLE FEEDING :  
DECIPHERING THE MESSAGE FROM  
VOLATILE COMPONENTS OF FAT TISSUES**  
CORNU A. , KONDJAYAN N. , FRENCIA J.P. ,  
BERDAGUE J.L.

Certain features of animal husbandry leave a specific trace in the volatile fraction of fat tissues. Terpenes afford information on the diversity of flora in feed and form a fingerprint of the livestock farming region. Thus 3-methylindole and 2,3-octanedione testify to 'green' feeding. A small sample, but containing extreme feeding patterns, provides us with a simple demonstrative example of characterisation.

*Key words* : volatile compounds, terpenes, 3-methylindole, 2,3-octanedione, fat tissues, tracers, feeding, pasture, green forage.

**KEEPABILITY OF BEEF TONGUE :  
STRONG IMPACT OF INITIAL  
CONTAMINATION**  
KERDRAON C., THOMAS E.

A study conducted on beef tongue showed that the initial level of contamination was more closely linked to the origin of the product and vacuum pre-packing than to the cutting room. Thus good temperature control, packaging under special atmosphere and a low initial contamination are essential for better keepability of beef tongue. In addition, the microbiological criteria best suited to this type of product are those proposed by CNERNA and not those of the French Government's Official Journal, even though these correspond to the regulations in force.

*Key words* : offal, use-by date, microbiology, packaging, initial contamination, regulations.

**REHAL STRESS-NEGATIVE PIETRAIN  
BOARS :  
A REAL POTENTIAL FOR THE EUROPEAN  
PORK INDUSTRY**  
GARNIER J.P. SOSNICKI A.

Recent results on new lines of studboars devoid of the halothane gene confirm that they can reduce exsudation losses, improve raw material quality for processors with longer carcasses and improved meat tenderness, and improve economic results for the producer with increased growth rate.

*Key words* : pork, genetics, halothane, stress, PSE, yield

**FOOD MICROBIOLOGY IN INDUSTRY :  
OPTIMISING RECOURSE TO LABORATORY  
ANALYSIS IN A SAFETY ASSURANCE  
APPROACH**

**BORNERT G., BOUHDA Y., LEROUX D.**  
Food microbiology is an objective tool for verifying the efficiency of an HACCP system, widely used in the food industry for self-inspection and for validating product shelf life. It is important to allow for the technical limits of this type of examination, linked to the laboratory techniques, microbiological criteria and sampling plans used, in order to define an optimal strategy for recourse to microbiology analysis.

*Key words* : microbiology, foodstuff, criterion, sampling, use-by date, accreditation.