



English

Summary

FOIE GRAS QUALITY SURVEY AND ASSESMENT OF METHODS FOR MEASURING MELT RATE AND YIELD

GOULLIEUX I.

Melt rate and yield are essential criteria for the characterization of foie gras quality and processing ability.

The aim of this study was to list the existing methods for measuring melt rate and yield and to make a comparison with the industrial yield.

The most widely used methods for measuring melt rate are the pill box, the pouch and the box method, plus the 'bocal' tests which give industrial yield. The box test gives the closest results to industrial yield, but demands specific equipment and is time-intensive. The pill box test is also interesting as it gives quite good results while demanding little equipment and preparation time.

During the second part of the study, it was shown that storage and measurement temperature were the main influencing parameters for yield result.

Keywords: foie gras, melt rate, yield

SENSORY PROPERTIES OF BEEF: GENOMIC MARKERS IDENTIFIED

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In order to identify new molecular markers of the sensory properties (tenderness, juiciness and flavour) of beef, the transcriptome of *Longissimus thoracis* muscle from young Charolais bulls was analysed using oligonucleotide arrays. Muscle gene expression levels were compared between meats with different sensory properties. The results highlighted a negative relation between DNAJA1 gene expression and tenderness of the meat. The DNAJA1 gene, which accounts for up 43% of variability in tenderness, codes a chaperone protein whose anti-apoptotic role could help slow meat ageing.

Keywords: Gene expression profile, DNA microarray, muscle, beef, tenderness, juiciness, flavour

FOODBORNE DISEASE OUTBREAKS IN FRANCE BETWEEN 1996 AND 2005

CORREGE I.

This article summarizes the key data on foodborne disease outbreaks (Tiac) reported in France over the period 1996-2005.

A total 5,847 outbreaks were reported during this period, causing 80,351 recorded cases of which 7,364 (9%) were admitted to hospital. Sixty-four percent of these foodborne outbreaks occurred in institutional or public catering outlets. It was possible to identify the causative agent in the food and (or) human samples from 46% of the outbreaks. Salmonella was isolated in 64% of the outbreaks involving the identified agent. Resurgences of

salmonella outbreaks have been observed in summer periods while resurgent winter outbreaks are related to foodborne viruses. Eggs or products containing raw or little-cooked eggs were responsible for 30% of the Tiac outbreaks where a food item could be incriminated. Over half these factors were linked to errors in the preparation process or excessive delays between preparation and consumption. Visit <http://www.invs.sante.fr/BEH> to find out more.

Keywords: Foodborne disease outbreaks, salmonella, Clostridium perfringens, hygiene

DIRECT MARKETING THROUGH BEEF SUCKLER FARMS ECONOMIC VALUE-ADD IN RETURN FOR ADJUSTMENTS TO HERD MANAGEMENT STRATEGY

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By making surveys in 20 farms of the Massif Central Suckler Farming Area, we showed that the farm marketing allows a better valorisation of the animals than the traditional channels, in spite of the additional costs. The economic performances depend on the method of carving management (internalized or externalized with recourse to service providers) and the mode of production (Conventional or Organic Farming). If farm marketing always brings changes of management, the breeders have different strategies to face there. The degree of engagement of the breeder in the farm marketing cannot be estimated only in term of quantities sold, because the breeder also makes choices in term of investment and working duration.

The practice of the farm marketing does not decrease the labour productivity and constitutes an alternative to the enlarging of the structures because it makes it possible to create more added values and to maintain more workers with constant structure.

Keywords: Farm marketing, beef cattle, marketing mode, economic results, rearing practices

FIBROMATIC MYOPATHY IN BOVINE MEAT A RELATIVELY FREQUENT ANOMALY IN THE GLUTEOBICEPS

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Many French slaughterhouses observe fibromatic myopathy in the gluteobiceps from bovine and veal carcasses they debone/cut. The work done (slaughterhouses survey and gluteobiceps analysis) can delimit better this bovine meat anomaly, estimate its occurrence (from 2 to 50% boned carcasses) and evaluate its financial consequences (approx. 1.01 € per carcass). By ruling out injection after effects, the traumatic origin has to be looked for in the breeding conditions.

Keywords: beef meat quality, fibrotic myopathy, gluteobiceps.