

Title: Pork variety meat offal global safety and quality literature search and industry survey
– NPB #15-200

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Scientific Abstract: Pork offal and bone products are often highly acceptable in the global market and may be widely utilized, and may provide essential nutrition in human diets. Animal organs and glands can impart a variety of flavors and textures to food products while increasing the nutritional value of the food (Lui, 2002). In Southeast Asia, offal including brain, heart, kidney, liver, lung, spleen, tongue, pancreas, stomach, testes and thymus are often consumed (Lui, 2002). Pathogenic bacterial contamination must be avoided in the export and sale of pork variety meats. A previous study in Lancaster County, England suggests that 6% of pork offal samples for retail sale were contaminated with *C. jejuni* or *C. coli*. Recent Studies funded by the National Pork Board has indicated that most pork lungs and a high percentage of hearts, livers and kidneys are also contaminated by Salmonella, spp. It is believed that often, this contamination is possibly due to cross contamination during the harvest and processing of the animals. Limited research in the global safety of pork offal suggests that further work is needed to better understand the prevalence level in various products, the routes of transmission and possible hurdle approaches to minimizing product contamination, thus enhance both product shelf life and safety.

These research results were submitted in fulfillment of checkoff-funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer-reviewed.

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