



Et Türleri Tayin Yöntemleri (Moleküler Yöntemler)

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Giriş

Yaşam tarzı (organik gıda tüketimi isteği vb.), dinsel inanışlar, kültürel ve coğrafi farklılıklar, beslenme bilgi düzeyi, diyet ve sağlıkla ilgili endişeler (alerjenlerin bulunmaması vb.) gibi daha bir çok faktör tüketicilerin besin seçimleri üzerinde etkili olmaktadır. Et ve et ürünleri esansiyel aminoasitler, içerdikleri demirin vücutta kullanılabilirliği ve çok iyi B₁₂ vitamini kaynağı olması gibi nedenlerle günlük diyetle önemli bir hayvansal protein kaynağı ve insan beslenmesine değerli katkı sağlayan temel bir besindir (Arihara, 2006; Hathwar ve ark., 2012). Bugüne kadar insan tüketimine uygun çeşitli et türleri olmasına rağmen, dünya genelinde toplam et tüketiminde en büyük payı sığır, tavuk ve domuz eti oluşturmaktadır. Ayrıca son yıllarda kentsel yaşam tarzı nedeniyle insanların yemek hazırlamak için yeterli zamanı olmadığından dolayı tüketime hazır gıdaların tercihinde artış olduğu görülmektedir. Bu nedenle işlenmiş et ürünleri, çeşitlilik ve hazırlık aşamalarındaki kolaylıkları nedeniyle yaygın olarak kabul görmekte ve tüketilmektedir (Cawthorn ve ark., 2013). USDA ve-

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