4.

ET VE ET ÜRÜNLERİNDE RENK

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Giriş

Renk ve görünüm sığır, domuz, kanatlı ve balık etlerinin tüketiciler tarafından satın alınmasında ana belirleyici faktörlerdir, çünkü tüketiciler etin taze ve sağlıklı olmasını renk bozulmalarınına göre değerlendirirler. Örneğin, tüketiciler taze sığır etinde parlak kırmızı rengi tercih ederler ve koyulaşma veya kahverengileşme gibi renk değişimlerine karşı önyargıları vardır. Ayrıca, et rengi genellikle et kesiminin sağlıklı olduğunun bir göstergesi olarak düşünülür, ancak kabul edilebilir et rengi saklama ve sergileme açısından kısa ömürlüdür (Mancini ve Hunt 2005; Jeong vd., 2014; Hughes vd., 2020; Purslow vd., 2020). Et rengi, ette mevcut pigmentlerin (miyoglobin, hemoglobin ve sitokrom c) konsantrasyonu, kimyasal durumları ve etin ışık saçma özelliklerinden kaynaklanmaktadır (Brewer, 2004; Jeong vd., 2014; Wideman vd., 2016). Kastaki pigmentlerin oksidasyonu et rengini etkiler ve et bozulmuş olarak algılandığı için satışı azalır. Yüzeydeki renk değişikliği nedeniyle perakende sığır etinde yaklaşık % 15 oranında fiyat indirimine gidildiği bildirilmiştir (Mancini ve Hunt 2005; Jeong vd., 2014).

Hemoglobin ve miyoglobin, et kalitesini belirleyen önemli faktörlerdir. Bu faktörler etin rengini etkiler ve kas dokusundan veya dolaşım sisteminden sızdığında istenmeyen renk değişikliğine neden olabilirler. Çürükler, kanamalar ve

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lobinin işlevselliğini ve kararlılığını önemli ölçüde etkiler. Miyoglobin, pH 7.4'te pH 5.6'dan daha kararlıdır (Suman vd., 2016).

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