

CONTENTS

| | Page no. |
|--|----------|
| 1. Introduction | 1 |
| 2. Calculation of meat content and modification of the "Stubbs and More" method | 4 |
| 3. Calculation of the amount of connective tissue in meat products | 17 |
| 4. Calculation of meat content of meat products using the Clitravi method | 25 |
| 5. Calculation of the added water content of meat products | 28 |
| 6. Calculation of the meat content of meat pies | 36 |
| 7. Comments on nitrogen factors and their sources | 44 |
| 8. Comments on sampling and analysis of meat products | 48 |
| 9. Determination of the uncertainty of measurement of meat content and added water results | 50 |
| 10. Acknowledgements | 53 |
| 11. References | 54 |

APPENDICES

| | |
|---|----|
| I Sources of nitrogen factors for meat and non-meat ingredients and hydroxyproline data | 55 |
| II Outline of the analytical methods used for the analysis of meat content | 58 |
| III List of numbered equations | 60 |
| IV. Examples of the calculation of uncertainty of measurement of meat content and added water results | 64 |