

Kunstdarm

## Information und Transparenz notwendig

Kochschinkenherstellung – Auswahl der Schinkenhüllen und Optimierungsvorschläge

Von Zoran Savic

### Literatur

1. CLARDY, C.B., I.Y. HAN, J.C. ACTON, F.B. WARDLAW, W.C. BRIDGES und P.L. DAWSON (1998): Protein-to-film adhesion as examined by amino Analysis of Protein Binding to three different packaging films. *Poultry Science* 77, 745–751.
2. KENDRICK, C.A. und J.C. ACTON (2001): Salt concentration, type of phosphate and film sealant effects on meat adhesion to packaging films. *Journal of Muscle Foods* 12, 171–184.
3. PIETTE, J.-P.G., L. LIGNEAU, C. LEBLANC, M. MARCOTTE und L. DESCHENES (1998): Influence of processing on adherence of a highly extended ham to its cooking bag. *Meat Science* 48 (1/2), 101–113.
4. ROSINSKI, M.J., C.R. BARMORE, R.L. DICK und J.C. ACTON (1989): Film sealant and vacuum effects on two measures of adhesion at the sealant-meat interface in a cook-in packaging system for processed meat. *Journal of Food Science* 54 (4), 863–866.
5. ROSINSKI, M.J., C.R. BARMORE, W.C. BRIDGES, R.L. DICK und J.C. ACTON (1989): Film sealant and vacuum effects on two measures of adhesion at the sealant-meat interface in a cook-in packaging system for processed meat. *Journal of Food Science* 54 (6), 1422–1430.
6. SAVIC, Z. und I. SAVIC (2002): Sausage casings. Published by Victus Lebensmittelindustribedarf Vertriebsgesellschaft m.b.H, Wien, Austria. Kapitel 7, 245–300.
7. SAVIC, Z. (2010): Meat, poultry and seafood packaging. Chapter 19. *Advances in sausage casings*. Woodhead Publishing Limited, Cambridge, UK (in Druckvorbereitung).
8. WEBER, G. (2009): Verfahren und Vorrichtung zum pellen von Würsten. Weltorganisation für geistiges Eigentum. Internationale Veröffentlichungsnummer WO 2009/046937 v.16.04.2009.

### Anschrift des Verfassers

Dr. Zoran Savic, Victus GmbH, Hietzinger Hauptstraße 41, 1130 Wien, Österreich