

Mendel University  
of Agriculture and Forestry  
in Brno

Agri-food research

Food safety







# Department of Genetics

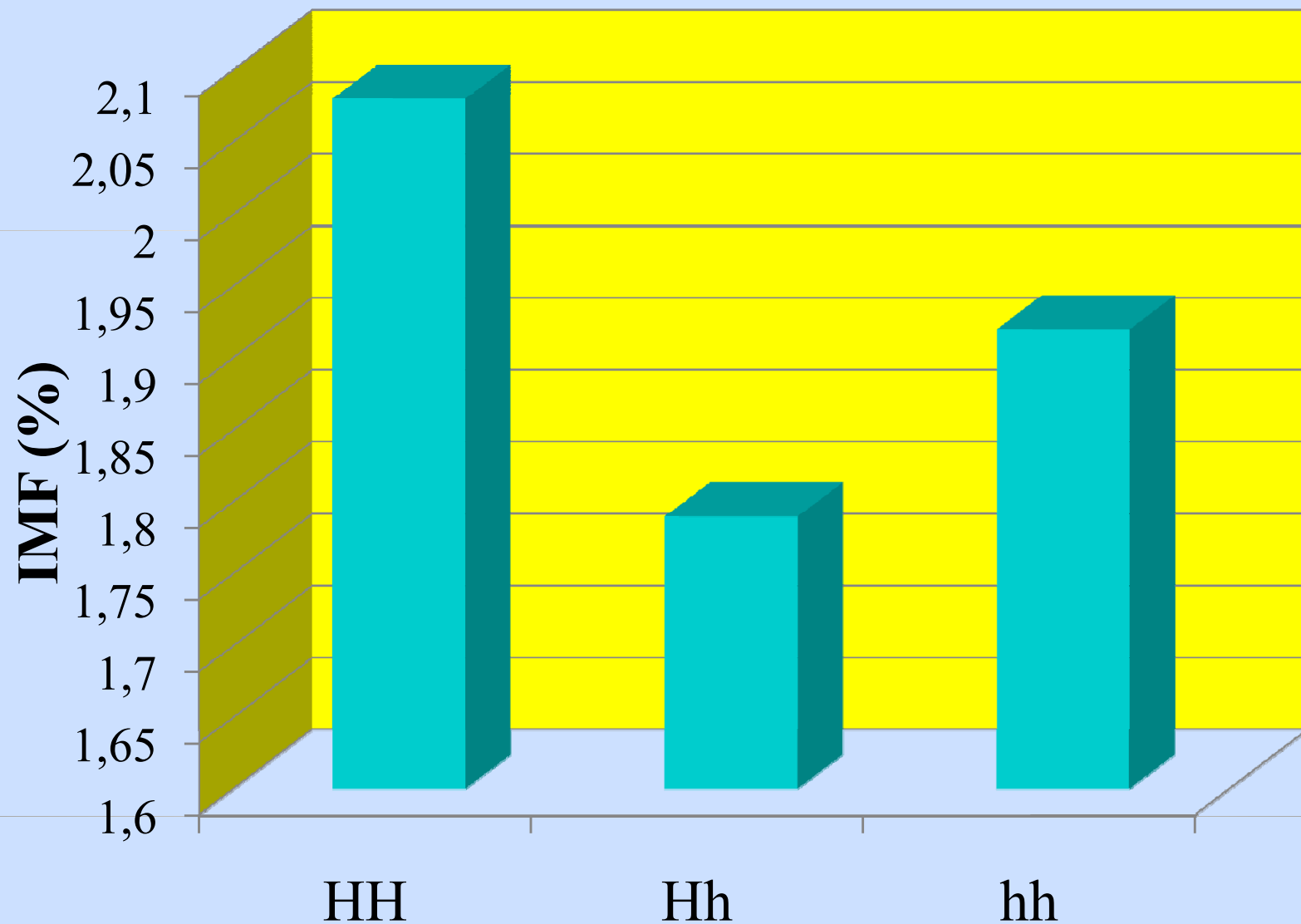
## □ Meat quality:

- Genetic background of the intramuscular fat content in pigs

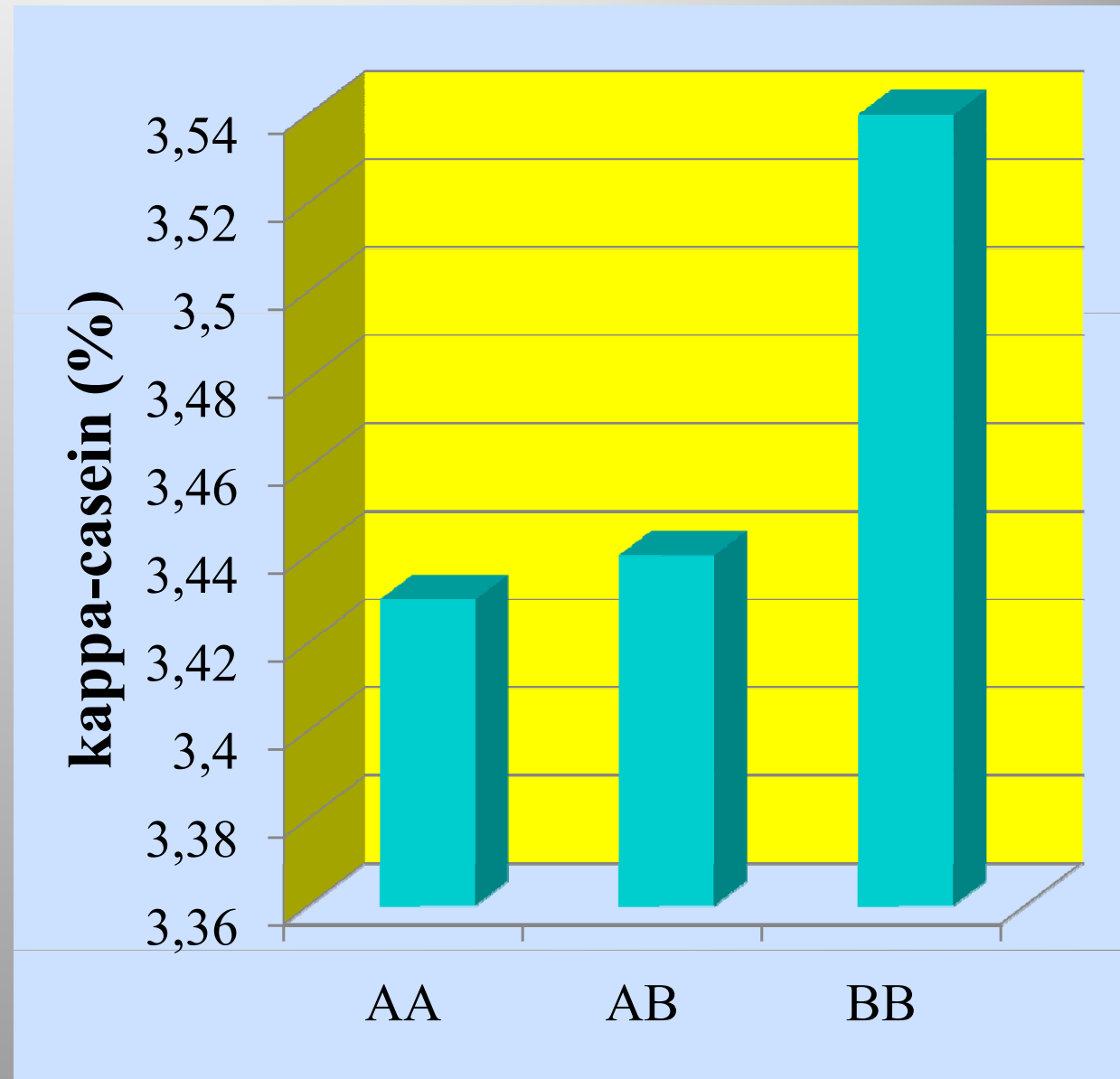
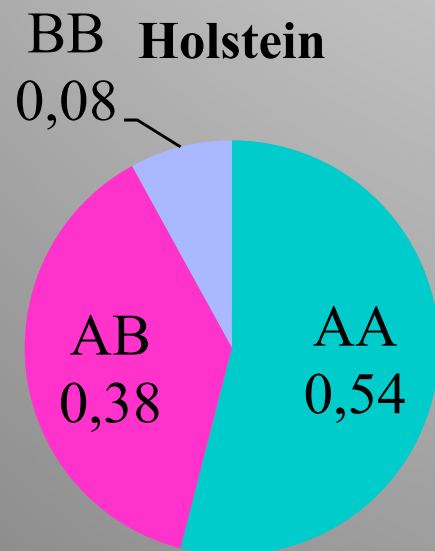
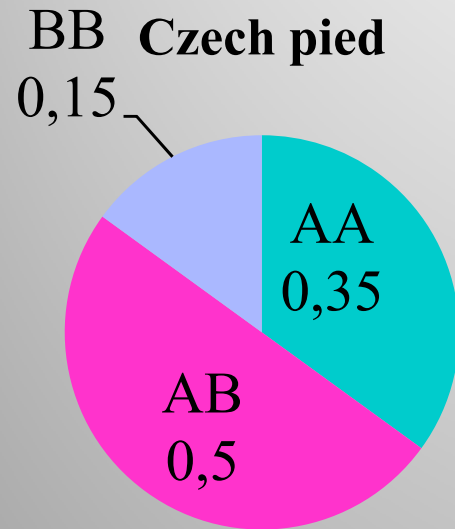
## □ Milk quality:

- Genetic variability of important genes coding milk proteins

# Association of the variants of the gene for fatty acid binding protein with content of intra-muscular fat confirmed



# Variability of the $\kappa$ -CSN gene and its association with milk components



# Department of Food Technology

## ❖ Food Quality

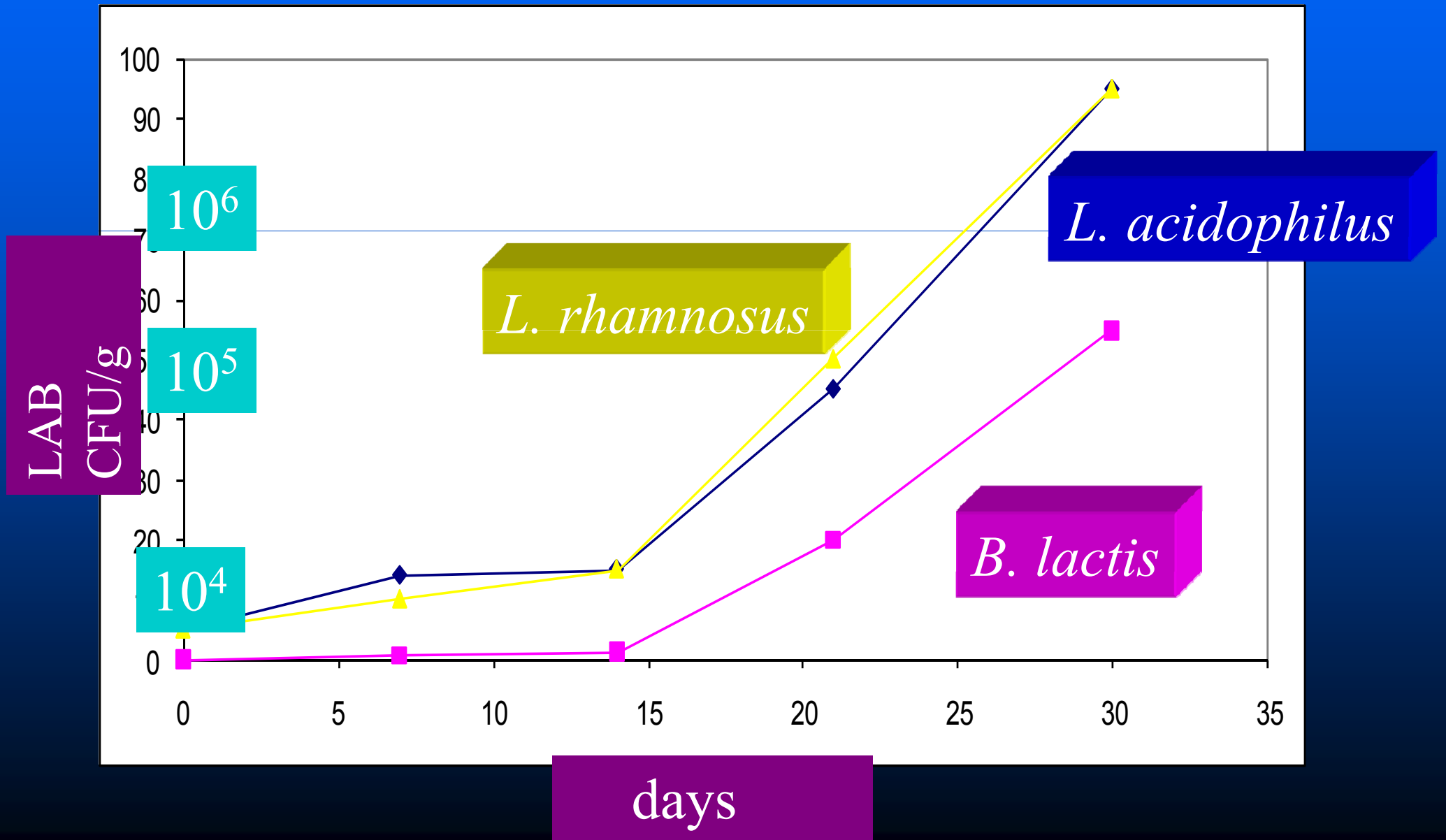
- Probiotics in fermented foods
- Functional foods: enrichment of poultry meat with n-3 PUFA

## ❖ Food safety

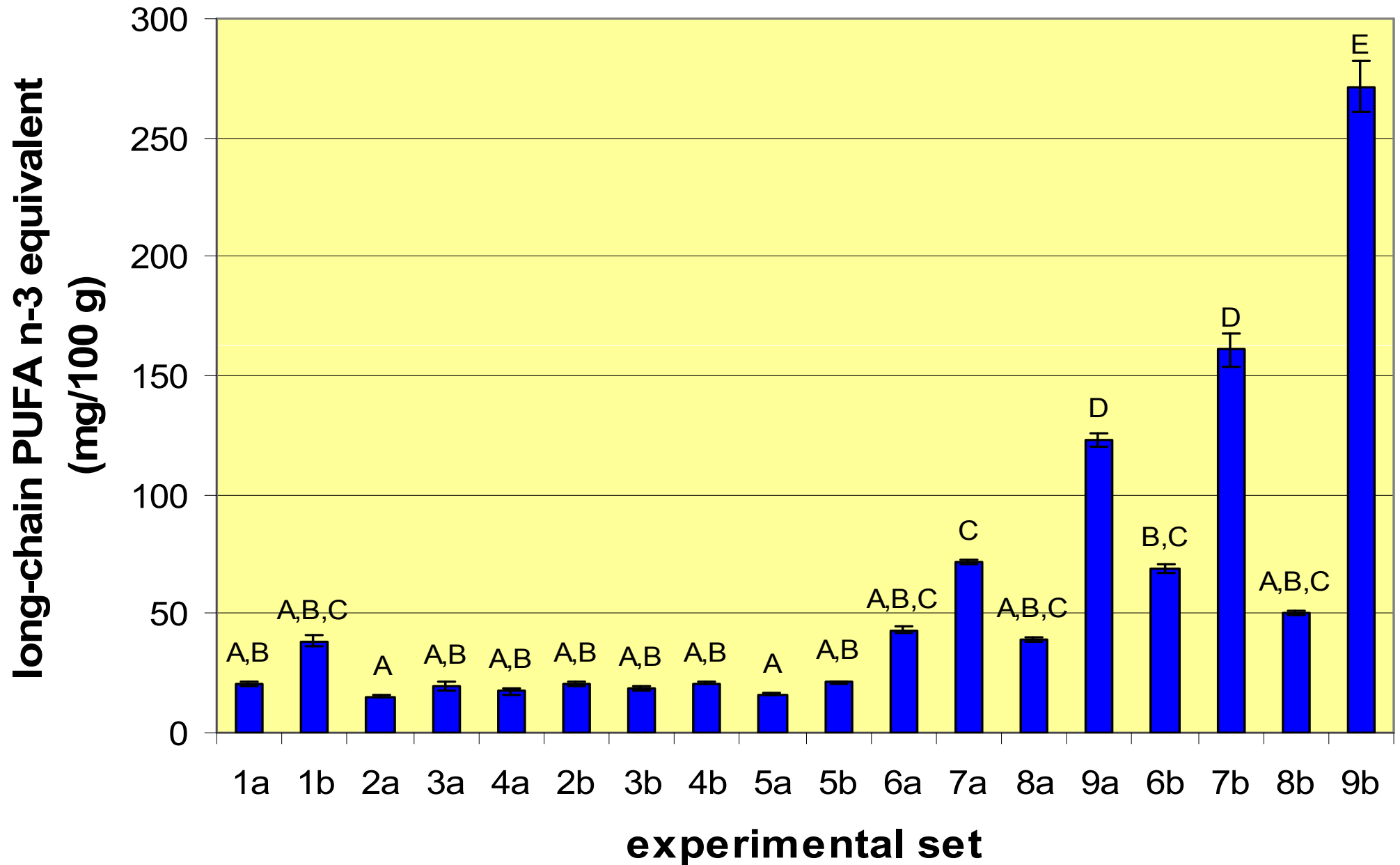
- Mycotoxins in the food chain
- Phthalic acid esters in the food chain
- Biogenic amines in fermented foods



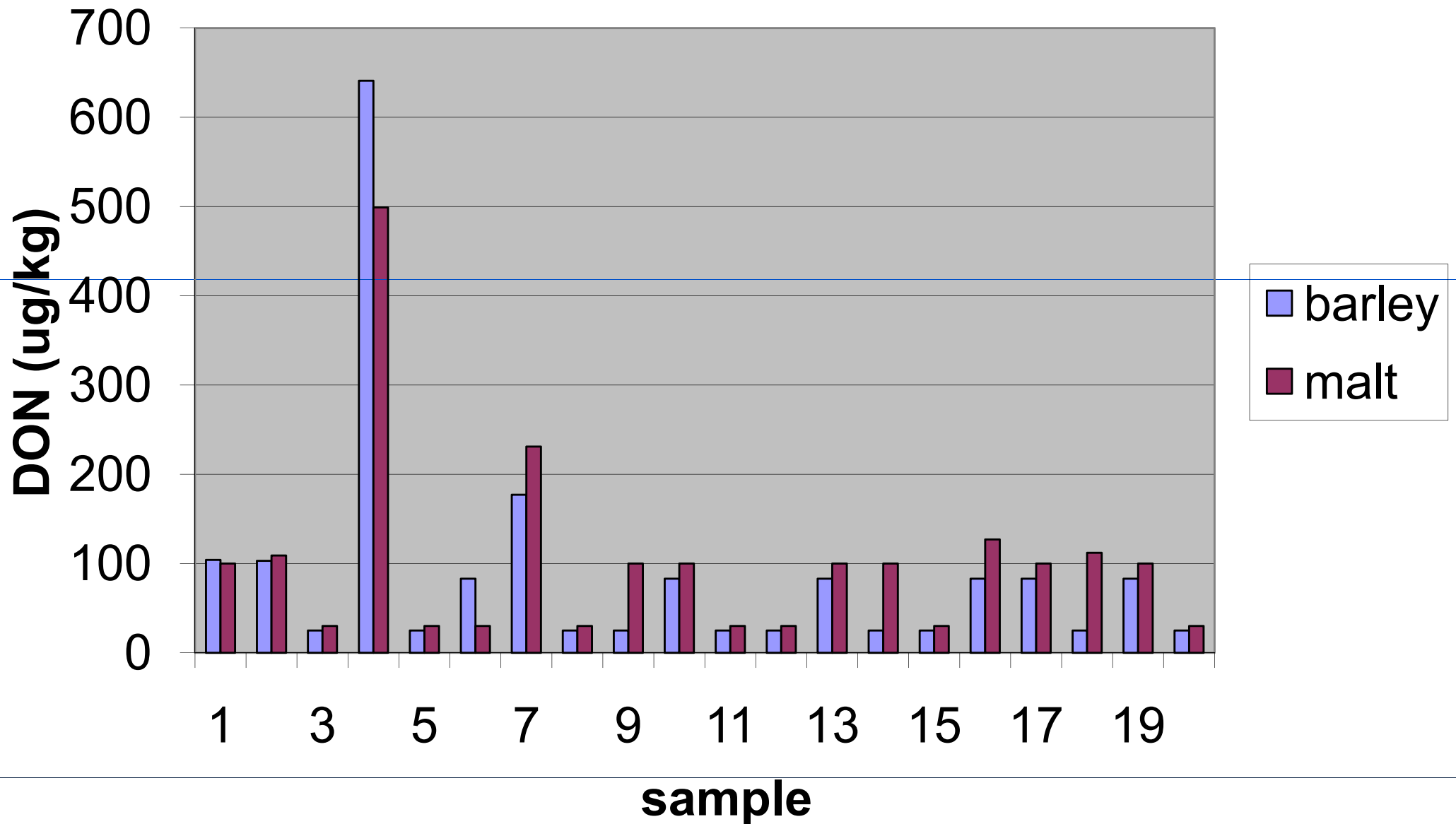
# Counts of probiotics in fermented milk products



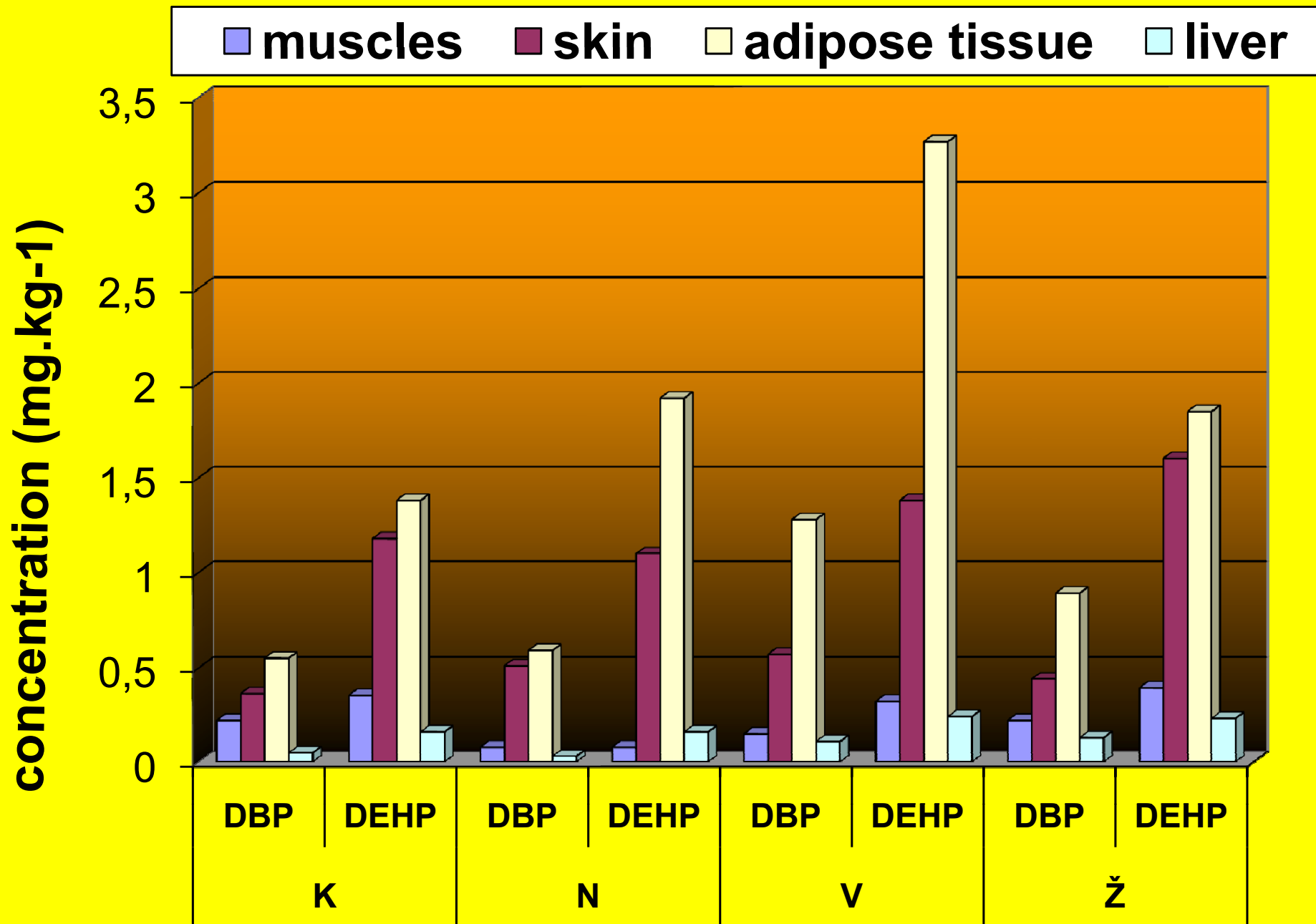
# Long-chain n-3 PUFA in poultry meat



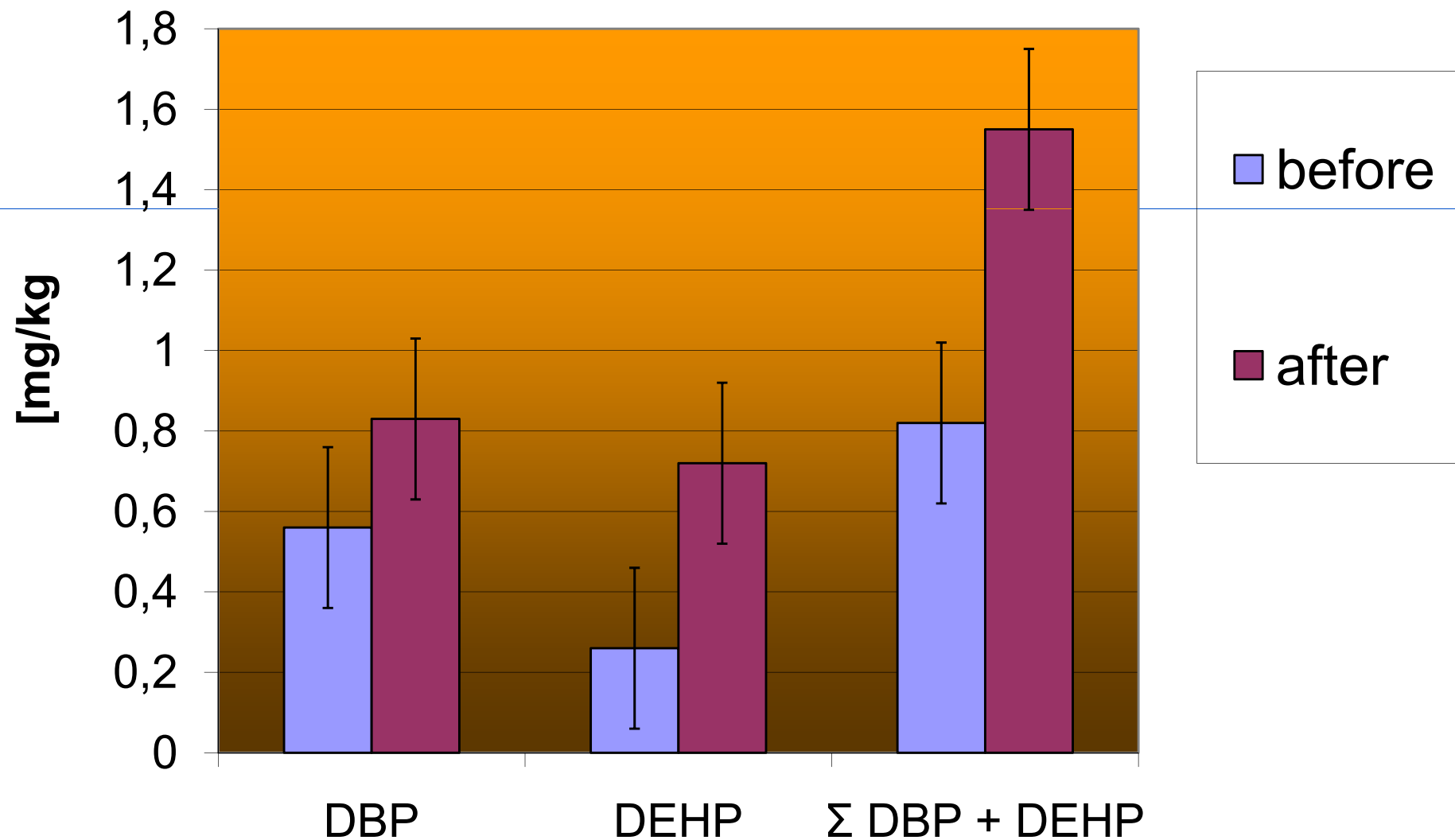
# Mycotoxins in barley and malt



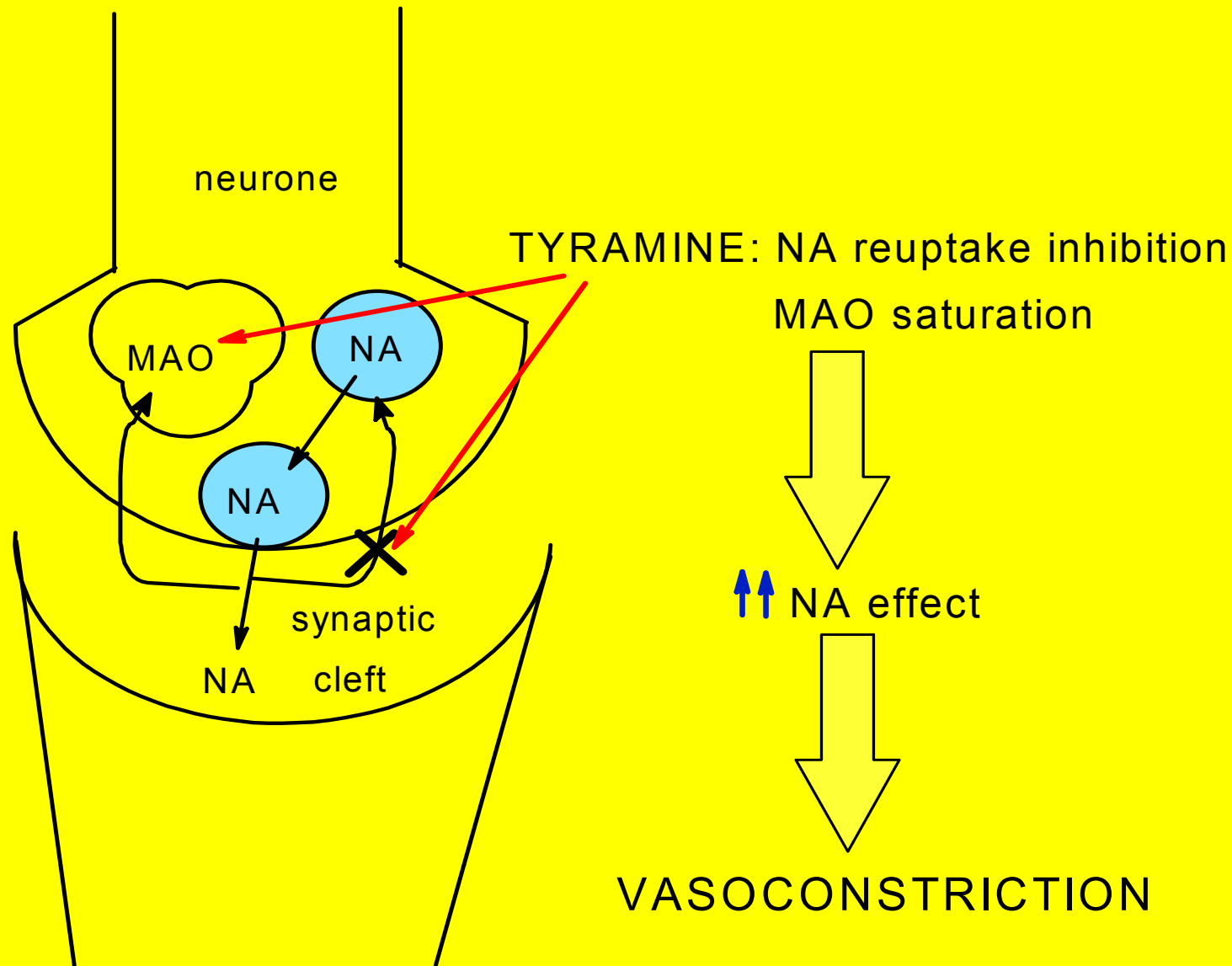
# Accumulation of di-butyl phthalate and di-ethylhexyl phthalate in chicken tissues



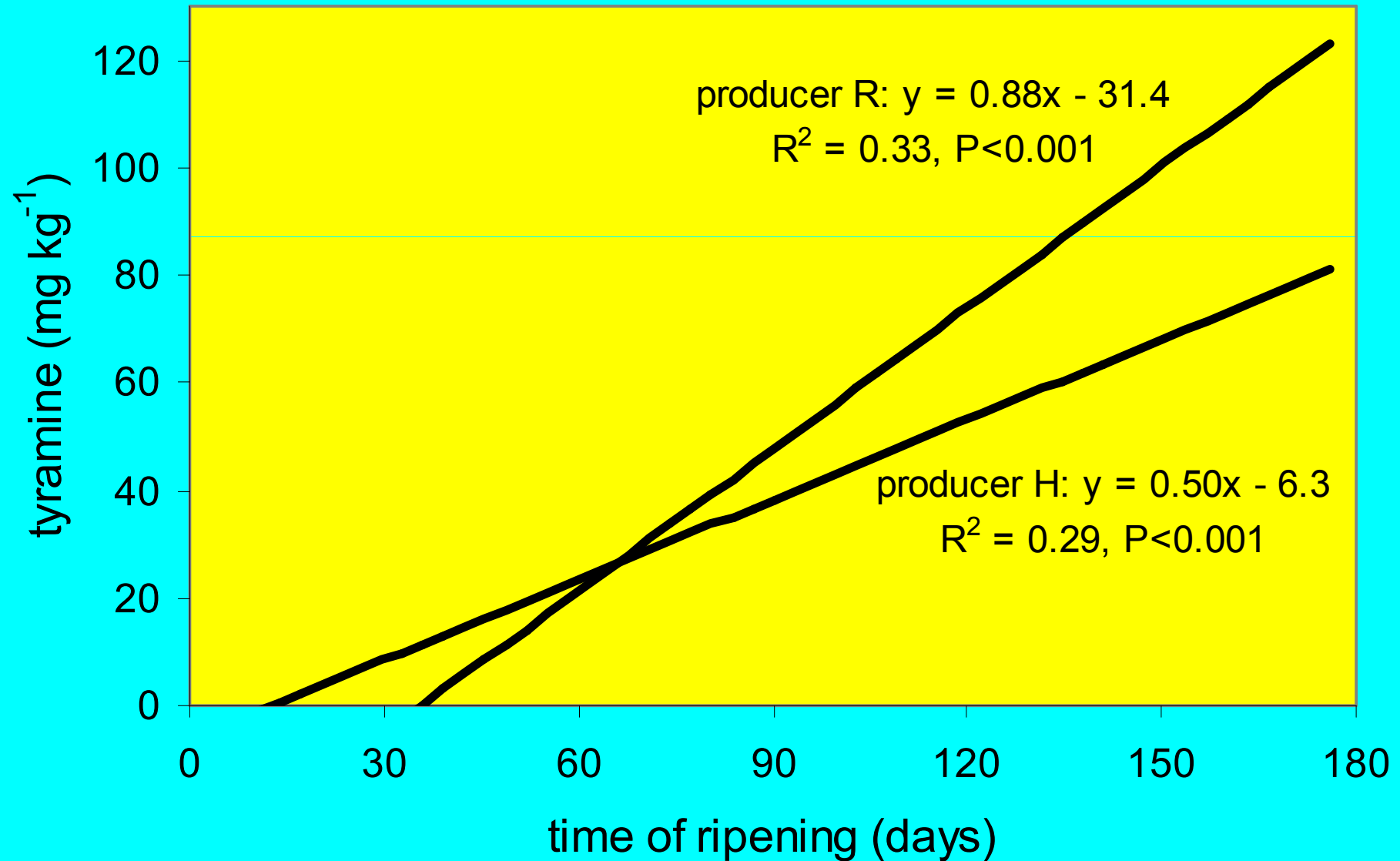
# Phthalates in carp meat before and after fish-farming



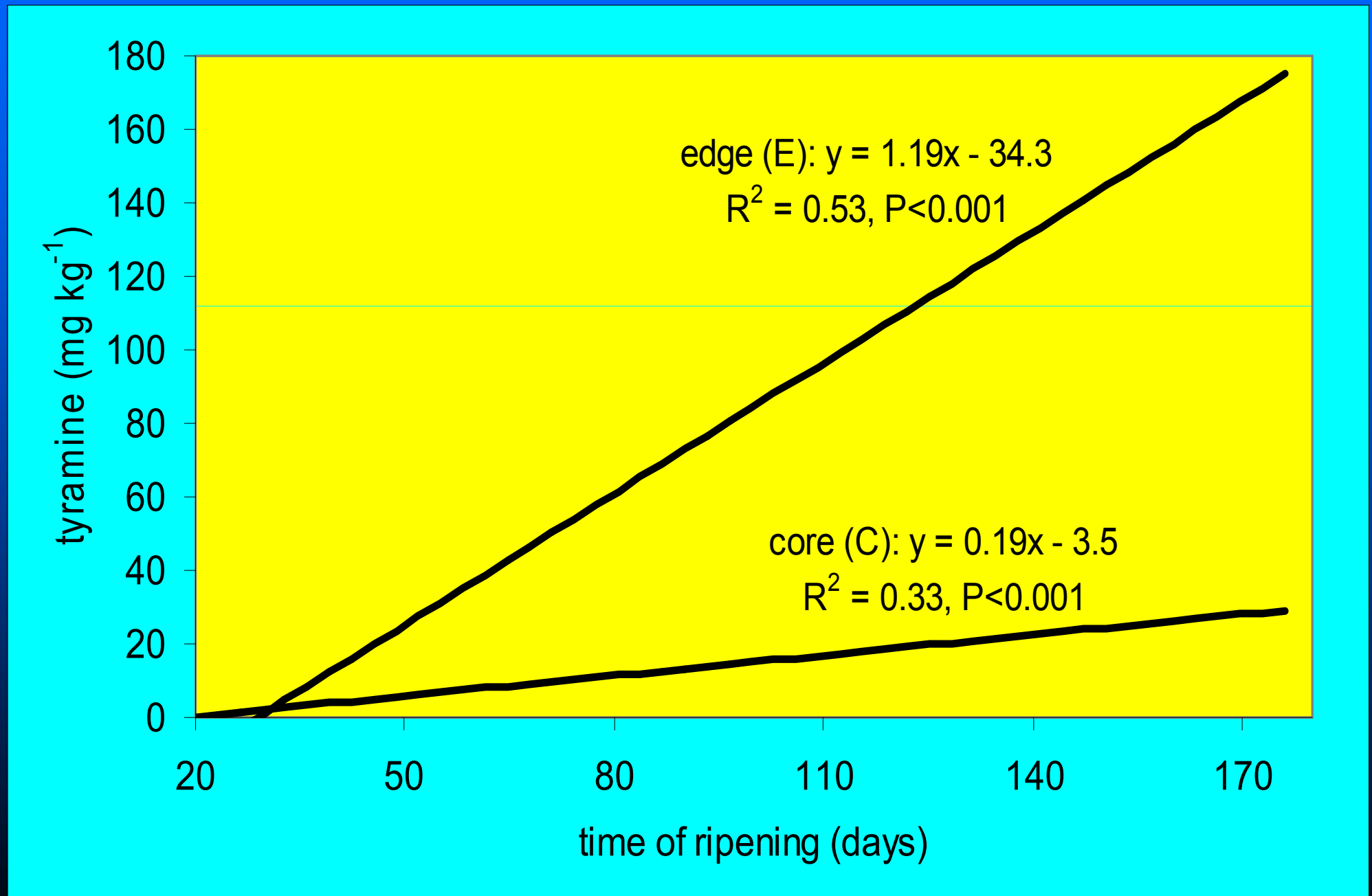
# Biogenic amines: TYRAMINE as an indirect sympathomimetic drug



# Tyramine content in Dutch-type cheese from various producers differs significantly



# Tyramine is distributed very unevenly in Dutch-type cheese





# PCR detection of tyrosine decarboxylase gene

1-negative control, 2-*E. durans*, 3-*E. faecalis*, 4-*E. durans*,  
5-*E. casseliflavus*, 6-*E. durans*, 7-positive control

