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**DEPARTMENT: ANIMAL PRODUCTIONS AND PUBLIC HEALTH** 

## **DISCIPLINE: INSPECTION AND CONTROL OF ANIMAL DERIVED FOOD PRODUCTS**

Course responsible teacher: Professor Mara GEORGESCU, DVM, PhD

## **TOPICS AND REFERENCES**

No.	Subject	Reference
1	Detection of <i>Trichinella spiralis</i> in meat - the official	- Regulation (EU) 1375/2015
	reference method	- <b>Mara Georgescu</b> , Animal de-
		rived food inspection and con-
		trol, CD Press, ISBN 978-606-
		528-438-8, pag. 448-462, 2018.
2	Laboratory analysis of meat, meat products, fish and	
	fish products:	
	- Determination of moisture	- <b>Mara Georgescu</b> , Animal de-
	- Determination of total fat	rived food - laboratory analysis,
	- Determination of total protein	CD Press, ISBN, pag. 131-298,
	- Determination of nitrites	2019.
	- Determination of sodium chloride	
	- Determination of pH	- FSSAI (2012), pag. <sup>3-55</sup>
	- Determination of total volatile basic nitrogen	
	(TVBN)	
3	Assessment of fish freshness according to Council	Regulation(EC) No 2406/96
	Regulation(EC) No 2406/96:	inegulation(LC) No 2400/30
4	Laboratory analysis of milk and dairy products	
	- Determination of total solids	
	- Determination of fat - Gerber method	- <b>Mara Georgescu</b> , Animal de-
	- Determination of milk protein - Kjeldahl method	rived food - laboratory analysis,
	- Determination of lactose - colorimeric method	CD Press, ISBN, pag. 397-549,
	- Test for presence of formalin, hydrogen peroxide,	2019.
	neutralizers used as adulterants	
	- Detection of sodium chloride	- FSSAI (2015), pag. 7-183
	- Detection of starch	
	- Determination of titratable acidity	
5	Laboratory analysis of honey	- <b>Mara Georgescu</b> , Animal de-
	- Determination of moisture, refractometric method	rived food - laboratory analysis,
	- Determination of pH and free acidity	CD Press, ISBN, pag. 344-546,
		352-355, 2019.
		- IHC (2019), pag. 1-26

## References:

- 1. Mara Georgescu, Animal derived food inspection and control, CD Press, ISBN 978-606-528-438-8, pag. 448-462, 2018.
- 2. Mara Georgescu, Animal derived food laboratory analysis, CD Press, ISBN, 585 pag., 2019.
- 3. Commission Implementing Regulation (EU) 2015/1375 of 10 August 2015 laying down specific rules on official controls for Trichinella in meat
- 4. FSSAI (2012). Manual of methods of analysis of foods. Meat and meat products & Fish and fish products. FSSAI, Dew Dehli, 2012. Available at <a href="https://old.fssai.gov.in/Portals/0/Pdf/15Manuals/MEAT%20AND%20FISH.pdf">https://old.fssai.gov.in/Portals/0/Pdf/15Manuals/MEAT%20AND%20FISH.pdf</a>
- 5. FSSAI (2015). Manual of methods of analysis of foods. Milk and milk products. FSSAI, Dew Dehli, 2015. Available at https://old.fssai.gov.in/Portals/0/Pdf/Draft Manuals/MILK AND MILK PRODUCTS.pdf
- 6. Council Regulation(EC) No 2406/96 of 26 November 1996 laying down common marketing standards for certain fishery products.
- 7. IHC (2019). International Honey Commission "Harmonized methods of the International Honey Commission", Available at <a href="http://www.ihc-platform.net/ihcmethods2009.pdf">http://www.ihc-platform.net/ihcmethods2009.pdf</a>

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