

Contents

	Page
1. INTRODUCTION	1
2. REVIEW OF LETERATURE.....	5
2.1. Nitrate, nitrite and nitrosamine compounds in foods.....	5
2.1.1. Nitrate and nitrite in vegetables and fruits.....	7
2.1.1.1. Inhibition of nitrate and nitrite in vegetables.....	14
2.1.2. Nitrate and nitrite in baby foods.....	21
2.1.3. Nitrate, nitrite and nitrosamine compounds in meat and meat products.....	24
2.1.3.1. Inhibition of nitrosamine compounds in meat and meat products.....	37
2.14. Nitrate, nitrite and nitrosamine compounds in fish.....	43
3. MATERIALS AND METHODS.....	46
3.1. Materials.....	46
3.1.1. Vegetables, fruits and baby foods.....	46
3.1.2. Meat, fish and meat products.....	46
3.2. Technological treatments.....	47
3.2.1. Vegetables.....	47
3.2.2. Meat.....	47
3.2.2.1. Inhibition of N-nitrosamine formation in dry and brine-cured meats.....	48
3.3. Methods of analysis.....	48
3.3.1. Determination of nitrite and nitrate.....	48
3.3.1.1. In vegetables.....	48
3.3.1.2. In meats.....	49
3.3.2. Determination of N-nitrosamine compounds.....	50
3.3.3. Determination of pigments.....	50
3.4. Statistical analysis.....	50
4. RESULTS AND DISCUSSION.....	51
4.1. Nitrite, nitrate and nitrosamine compounds in foods.....	51
4.1.1. In vegetables and fruits.....	51
4.1.2. Nitrite, nitrate and nitrosamine compounds in baby foods...	82
4.1.3. Nitrite, nitrate and nitrosamine compounds in meat and meat products.....	94
4.1.4. Nitrite, nitrate and nitrosamine compounds in fish.....	94