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# **Documents**

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### Metabolomics for quality assessment of poultry meat and eggs

(2024) Food Quality and Safety, 8, . Cited 4 times.

DOI: 10.1093/fgsafe/fyae004

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#### **Abstract**

The poultry industry is experiencing rapid growth worldwide. This accelerated growth has led to multiple food fraud incidents across the food supply chain, which consequently created a demand for precise determination of quality poultry production. This increase in demand for precise poultry production quality has necessitated advanced solutions. Metabolomics has emerged as a viable solution by offering detailed differentiation of biochemical indicators throughout the poultry supply chain. Additionally, this study provides a means to address risk factors affecting the poultry industry without compromising animal welfare, which is a critical concern. This review focuses on important issues related to poultry product quality assessment. Food adulteration has escalated in recent years as it is driven by the increasing focus on consuming high-quality and nutritious food. However, there is no specific guideline for such determinations, especially when appearance, texture, and taste can be manipulated by substituting for food components. Metabolomics can pave the way for a deeper understanding of existing and novel biochemical indicators responsible for determining the quality of poultry meat and eggs. This approach holds the potential to enhance the overall quality of poultry meat and egg products while also preventing food fraud. © The Author(s) 2024.

### **Author Keywords**

application; authentication; metabolomics; Poultry; welfare

## **Index Keywords**

animal welfare, catering service, egg, food quality, metabolomics, poultry meat, poultry product, product quality, quality control, Review, risk factor

#### **Funding details**

Universiti Putra MalaysiaUPM

Ministry of Higher Education, MalaysiaMOHEUPM.RMC.800-2/1/2022/MRUN/5539330

The present work was funded by the Ministry of Higher Education of Malaysia through the Malaysia Research University Network grant scheme (UPM.RMC.800-2/1/2022/MRUN/5539330), and the Article Processing Charge was borne by the Research Management Center, Universiti Putra Malaysia.

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Publisher: Oxford University Press

ISSN: 23991399

Language of Original Document: English Abbreviated Source Title: Food Qual. Saf.

2-s2.0-85188354885 **Document Type:** Review

Publication Stage: Final

Source: Scopus



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