

OFF-FLAVORS IN FOODS: 2. GENETICS AND DIETS

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Abstract

The acceptance of food is based on many factors. Of those factors, genetics of animals and feed or diets are significantly related to off-flavors of fresh and processed foods. Two animal species, ovine and swine, are often having specific-species related flavor. Genetic causing off-flavor of lamb is mutton flavor or “soo” odor and swine sex taint flavor is “sex odor”. Constituents of animal feed are capable of causing off-flavors in animal food products by transmission of feed ingredients and microbial contaminants in feed ingredients to the eggs or milk and/or the flesh of animals. The most well known is the muddy-earthy flavor of fish and shell fish due to the actinomycetes and blue green algae containing geosmin and related compounds.

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