

IDENTIFICATION OF BIOGENIC AMINE IN SALAD DRESSINGS

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Abstract

The presence of biogenic amine in food represents a quality indicator of acceptability. The intake of foods containing biogenic amines can present a health hazard through the direct toxic effect of these compounds. The biogenic amine contents in four samples of sauce used for salad enrichment were determined using HPLC. From the sampled fresh open after purchase, just two were identified with traces of biogenic amines. Of the nine biogenic amines under study, six of them were identified after 7 days after -sauces were open and stored in refrigeration: putrescine (1%), spermidine (1%), spermine (1%), tryamine (4%), phenylethylamine (72%) and histamine (21%). The total content for the identified amine in each sauce was 150.45 mg/g with a range from 2.55 mg/g to 112.75 mg/g. After 14 days in three sauces was identified one type of biogenic amine namely: putrescine, spermidine and phenylethylamine.

Key words: quality indicators, refrigeration, sauces
