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## CURRENT TRENDS IN THE APPLICATION OF VACCINIUM MYRTILLUS AND ARONIA MELANOCARPA AS NATURAL PRESERVATIVES IN MEAT AND MEAT PRODUCTS: A REVIEW

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## Abstract

In the contemporary food industry, preservation of meat and meat products remains a paramount concern for ensuring safety, quality, and extended shelf life. Against the backdrop of consumer demand for natural and clean-label food additives, this comprehensive review investigates the current trends in utilizing *Vaccinium myrtillus* (bilberry) and *Aronia melanocarpa* (chokeberry) extracts as natural preservatives in meat and meat products. The review begins by elucidating the intrinsic antioxidant and antimicrobial properties of these berry extracts, emphasizing their relevance in the preservation of meat products. Recent research highlights their efficacy in reducing lipid oxidation, extending the shelf life of meat products, and inhibiting microbial proliferation. Furthermore, it explores various application methods, including their incorporation into meat matrices and the development of edible coatings, shedding light on innovative techniques and emerging technologies. The practicality of deploying these natural preservatives in meat processing is substantiated through industrial applications and illustrative case studies. Recognizing the promise of these natural preservatives, the review acknowledges the hurdles faced, including formulation optimization, cost-effectiveness, and consumer perceptions. Overcoming these challenges is crucial for their widespread adoption. The review concludes by summarizing key findings and underscores the pivotal role of *Vaccinium myrtillus* and *Aronia melanocarpa* in shaping the landscape of meat preservation while ensuring consumer safety and satisfaction.

Key words: meat preservation, Vaccinium myrtillus, Aronia melanocarpa, natural preservatives