



Journal

**J. Biol. Chem.
Environ. Sci., 2017,
Vol. 12(4): 159-166**
<http://biochemv.blogspot.com.eg/>

STUDIES ON USING ENZYMES FROM NATURAL SOURCES IN MEAT TENDERNESS (ARTICLE REVIEW)

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Summary

The purpose of meat tenderness is to get the maximum benefit from carcass especially the low-quality meat cuts, where it was found that the animals are aged , such as cows and buffaloes and also the flesh camel are characterized by toughness of the muscle, which leads to a lack of tending to it and the tenderness of meat leads to changes in muscle tissue, partial degradation of proteins and make the meat easier to chew. This degradation is desirable and acceptable to the consumers.. This article aims to focus spotlight on the use of plant, microbial and fungal enzymes in meat tenderness and knowing the optimal conditions for the enzymes when added (e.g. T_o and pH) and Its used either prior to slaughter at a certain time by injecting the animal with an enzyme solution or after slaughter either spray the enzyme powder on the meat surface, immerse the meat cuts in the enzyme solution or injection the enzyme solution into the meat cuts. These enzymes are commercially prepared are successfully used in meat tenderness in some countries.

Key words : meat , toughness and tenderness.