Histological analysis on Pork-butcher’s meat

**Principle:**
The histological analysis is a tool to draw up the list of all the components of the sample providing they are not soluble in water or fat. This qualitative result gives information about the ingredients used for the fabrication of pork-butcher’s meats.

**Avantage:**
With a single analysis, it is possible to verify the conformity of the composition of a pork-butcher’s meat for a specific frame of reference (when it exists).

**Frames of reference:**
- The list of ingredients indicated on the labelling or on a specific schedule of conditions
- The regulation or the conventions about the pork-butcher’s meat of the country of marketing

**Ex : For France (for other countries contact us):**
- Pork-butcher’s meat: codex for pork-butcher’s meat, salted and canned meat (information on http://www.ifip.asso.fr)
- Poultry products: codex of good practices for products made of turkey and other poultry meat (information: CIDEF)
- "Label Rouge” schedule of conditions
- CTCPA decisions (information on http://www.ctcpa.org)

**Main products:**
- Sausages, sausage rolls, salamis, mortadellas, chitterlings, black puddings
- Pork and duck pâtés, rillettes, duck liver pâtés*
- Tripes, pork feet, head meat pâté ...
- Hams
- Pork butcher’s meats for delicatessens (sauerkrauts, cassoulet, sausages with lentils, couscous...)

* HISTALIM considers that the performances reached by actual techniques for foaming prevent from a determination of the fattening level of these products with reliability by means of a classical histological analysis. That’s why the analysis of duck liver pâté does not take into account of the cell fattening level, but only of the global tissue composition, as for a classical pork butcher’s meat. (see: card-index about the histological analysis on entire foie gras).

**Method:** histological analysis on parafin embedded sections according to NF V 04-417 (COFRAC accredited technique)

**Prices:**
« Pork butcher’s meat» 155 € H.T.
« Pork butcher’s meat + stuffing» (like cordon bleu) 319 € HT
« Pork butcher’s meat + médailion » (pork pie with medallion) 280 € HT
« Grounded meat and stuffing » (like veal olives) 202 € HT

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