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CCS X 22

SN

**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 2545-2010

**Testing method of thermal denaturation protein in animal
derived food**

动物源性食品中热变性蛋白检测方法

(English Translation)

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What this standard covers

This standard specifies thermal denaturation in food of animal origin protein detected by SDS- polyacrylamide electrophoresis and lactate dehydrogenase activity assay. This standard applies to test whether the foods of animal origin to achieve the required heating temperature and heating time. SDS-PAGE electrophoresis method is applicable to a variety of fresh and join cooking spices pigs, cattle, chickens, ducks, sheep meat products derived heating endpoint temperature is detected. The heating temperature is detected at 65°C ~ 80°C. Lactate dehydrogenase activity detection method is applicable not joined seasonings and no marinated pork, beef, chicken, duck, goat meat products in the heating source endpoint temperature is detected. The heating temperature is detected at 65°C ~ 80°C.

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