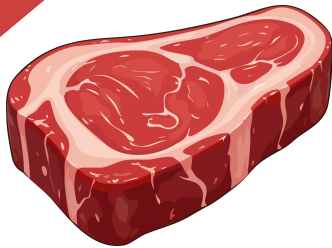
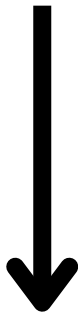




Meat Science



**Unsaturated Fats**



**+ Oxygen &  
Pro-oxidants  
+ Time**



**Off Smells and Flavors  
(Ketones, aldehydes,  
alcohols, acids)**

**ox·i·da·tion (n)**

the process or result of  
oxidizing or being oxidized.

# BEEF SMELL

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Determined by the amount of oxygen in which it has come in contact with. This oxygen can create off aromas from fats or proteins.

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When unsaturated fats are exposed to oxygen for too long, they undergo oxidation. With help from free radicals (pro-oxidants), chemical reactions occur to create ketones, aldehydes, alcohols, and acids. These products give meat a spoiled smell and taste.

When beef is vacuum packaged, the exposure to oxygen is limited. Therefore, vacuum packaged beef retains its original iron smell.