

Fatty acid composition of Baranjski kulen from two diverse production systems

Ivona DJURKIN KUŠEC, Miodrag KOMLENIĆ, Marina KRVAVICA, Vladimir MARGETA, Kristina GVOZDANOVIĆ, Dalida GALOVIĆ, Žarko RADIŠIĆ, Goran KUŠEC

References

Agostoni, C., Moreno, L., Shamir, R. (2015) Palmitic Acid and Health: Introduction. *Critical Reviews in Food Science and Nutrition*, 12, 141-142. DOI: <https://dx.doi.org/10.1080/10408398.2015.1017435>

Djurkin Kušec, I., Buha, I., Margeta, V., Gvozdanović, K., Radišić, Ž., Komlenić, M., Kušec, G. (2017) Carcass Composition and Meat Quality of Crna slavonska Pigs from Two Different Housing Conditions. *Agriculturae Conspectus Scientificus*, 82 (3), 221-225.

Karolyi, D., Salajpal, K., Kiš, G., Đikić, M., Jurić, I. (2007) Influence of finishing diet on fatty acid profile of longissimus muscle of Black Slavonian pigs. *Poljoprivreda*, 13 (1), 176-179.

Kasprzyk A., Tyra M., Babicz M. (2015) Fatty acid profile of pork from a local and a commercial breed. *Archives Animal Breeding*, 58, 379–385. DOI: <https://dx.doi.org/10.5194/aab-58-379-2015>

Komlenić, M., Margeta, V., Djurkin Kušec, I., Gvozdanović, K., Margeta, P., Kušec, G. (2018) Carcass composition and meat quality of pigs from different pork chains in the production of Baranjski kulen (PGI). *Archivos de Zootecnia*, 209-212.

Medić, H., Djurkin Kušec, I., Pleadin, J., Kozačinski, L., Njari, B., Hengl, B., Kušec, G. (2018) The impact of frozen storage duration on physical, chemical and microbiological properties of pork, *Meat Science*, 140, 119-127. DOI: <https://dx.doi.org/10.1016/j.meatsci.2018.03.006>

Morse, N (2015). Are some health benefits of palmitoleic acid supplementation due to its effects on 5' adenosine monophosphate-activated protein kinase (AMPK)? *Lipid technology*, 27 (12), 278-281. DOI: <https://dx.doi.org/10.1002/lite.201500061>

Nevrkla, P., Kapelanski, W., Václavková, E., Hadaš, Z., Cebulska A., Horký, P. (2017) Meat quality and fatty acid profile of pork and backfat from an indigenous breed and a commercial hybrid of pigs. *Annals of Animal Science*, 17 (4), 1215-1227. DOI: <https://dx.doi.org/10.1515/aoas-2017-0014>

Parunović, N., Radović, Č., Savić, R. (2017): Sensory properties and fatty acids profiles of fermented dry sausages made of pork meat from various breeds. *IOP Conference Series: Earth and Environmental Sciences*.