

Detection of used MSM

Today, quite a few manufacturers of meat and sausage products have been confronted with a publication. The authors Christian Wilhelm, Mikko Hofsommer and Stefan Wittke have developed a method to reliably detect MSM (Detection of Mechanically Separated Meat from Chicken and Sausage and Cold Meat by Target LC-MS/MS Analyses). If anyone would like the full publication, please contact me and I can send the appropriate link.

In this publication it is described that it is safely possible to detect the use of MSM in a meat product made from poultry meat. This is done by so-called marker peptides for intervertebral discs and cartilage (marker peptides are peptides that are specific for intervertebral discs and cartilage and are not present in other tissues).

First, it should be noted that such new developments of methods on this subject are certainly desirable.

In the discussion of this work, it is pointed out that it is also very possible that cartilage tissue can be included in the product as part of the normal dissection process. It is assessed by the authors that this is unlikely and therefore small amounts of MSM, e.g. 5% should be classified as more likely false negatives to avoid false positives.

Own expert opinion:

This work is certainly a helpful piece of work. I cannot agree with the point that little cartilage or bone tissue is introduced into the product during normal cutting. Chickens are slaughtered very young and many areas of the skeleton are not yet ossified or consist of cartilage. Therefore, with today's cutting technology, which has become very mechanized, it is almost likely that cartilage components will be introduced into a poultry processed meat. This is of course not very risky with such cuts as the breast muscle or the upper leg. However, for an optimal production process of processed meat, it is absolutely necessary to take further measures within the company to remove the cartilage and bone components from the processing process.

(danger of foreign bodies). This is a common practice and has nothing to do with mechanically separated meat.

In this respect, I am of the opinion that this work can only give a limited indication at most that mechanically separated meat was used in this product. It is likely that meat product manufacturers will not be properly evaluated and falsely accused of undeclared MSM processing.

Stanislowski