

Dietary Onion Peels enhance the Pork Quality

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Effects of dietary onion peels (OP) on pork quality was investigated using 20 gilts. Pigs were fed one of 4 treatment diets (0, 1, 3, and 6 % OP) for 4 weeks before slaughter. Concentrations of quercetin and rutin in pork loin samples were positively related to OP levels of the diets and cholesterol concentration was reduced by dietary OP. LDL concentrations in the blood were reduced by dietary OP, whereas HDL was not significantly changed. Mutagenicity was significantly reduced by dietary OP, as compared to that by control. Meat color and bacterial growth were not affected by dietary OP; however, TBARS was significantly reduced. These results suggest that lipid oxidation of pork could be inhibited by accumulated quercetin and rutin from dietary OP.