

## Studies concerning food safety of meat products

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**Abstract** Meat products need a thorough and rigorous check at the line process as well as at the finished product phase, for a constant and continuous salubrity when reaching the consumer. Most meat products have as a compulsory phase of manufacturing the addition of substances for color fixing and at the same time for assuring a certain level of food safety from an organoleptical as well as a biological point of view. In this study, we present some meat processing factories that must assure products with high and constant quality level on the Bacau market. From their parameters we controlled NaCl content and residual NaNO<sub>2</sub> content.

*Keywords:* safety food, nitrites and nitrates content, NaCl content, human health

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