

## DNA Primer Method for Detecting Fraud in Meat Products

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Today, mixing in meat products, especially processed products, is considered as one of the most important problems of some production units in the food industry. It is very important to determine the test for determining the meat type due to the confidence of consumers and also the factories that use animal protein sources in their products. In recent decades, new biotechnology methods have allowed for health control and prevention of fraud by food producers, and in some cases it encourages quality control and consumer health. Among the new biological methods used to identify the type of meat used, the genetic methods are highly accurate as well as to being quick, it allows the content of processed meats such as hamburgers, sausages, salami, kebab, and so on. One of the proposed methods in this project is to determine the type of meat using the mitochondrial cytochrome b gene using the PCR method. In this method, after extraction of DNA from the broiler tissue studied, using the primers designed for cytochrome b gene, the PCR reaction is performed to amplify the desired gene, this way it is possible to understand the content of mixed meat. Due to the speed, simplicity, sensitivity and specificity of this method, it has a high potential for detecting meat.

Keywords: Polymerase Chain Reaction (PCR), Cytochrome B, Mitochondrion Sequences, Detection of Mixed Meat, DNA, Fraud Detection

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