



**THE ELABORATION OF INHIBITION METHODS IN THE FORMATION PROCESSES
OF N-NITROSOAMINES IN THE MEAT PRODUCTS**

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The thesis focuses on the study of different reducing antioxidant activity and their use in the nitrosation of piperidine to decrease the concentration of nitrites in the system.

Today is a great importance to studies on carcinogens estimates and developing methods to inhibit the formation of N-nitrosamines.

It is known that N-nitrosocompușii formed as a result of interactions with different substrates nitrite ions, which are primary, secondary, tertiary or amides. In a thesis studied the nitrosating depending on various physicochemical parameters: pH environment amine concentration, nitrite ion concentration, concentration of antioxidants and their influence and experimental researches were performed in medium buffer citrat- phosphate.

Research on nitrite ions changes were made with the method Griess. It was found that by increasing the concentration of nitrite occurs and increased content nitrosating agents.

It was found that by lowering the pH in the range 1.5-4.0 nitrosating degree increases. Increasing the concentration of nitrite ions in the system increases the speed of the process nitrosating piperidine, and that the N-nitrosocompounds training.

It was established that the nitrosation can be inhibited in the presence of antioxidants and is the most active antioxidant quercetin, which has the highest reducing properties compared to other antioxidants. It was found that the higher the concentration of quercetin in the system, the greater the consumption of nitrite and the residual concentration of NO₂⁻ decreases.