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**On the use of dielectric properties  
measurements for the  
pork meat quality assessment**

Tesi in

**Principi di Ingegneria Chimica**

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# Contents

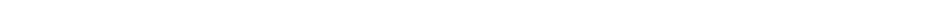
<b>Contents.....</b>	<b>I</b>
<b>Figure index .....</b>	<b>III</b>
<b>Table index.....</b>	<b>V</b>
<b>Introduction .....</b>	<b>1</b>
1.1 Generalities _____	2
1.2 Meat quality _____	2
1.2.1 The conversion of muscle to meat	3
1.2.2 pH and drip loss	4
1.2.3 Physical/biochemical factors in muscle that affect water-holding capacity	6
1.3 Dielectric theory * _____	7
1.3.1 Dielectric constant	8
1.3.2 Permeability	10
1.3.3 Electromagnetic wave propagation	11
1.3.4 Dielectric mechanism	13
1.3.5 Orientation (dipolar) polarization	14
1.3.6 Electronic and atomic polarization	15
1.3.7 Relaxation time	16
1.3.8 Debye relation	16
1.3.9 Cole-Cole Diagram	17
1.3.10 Ionic conductivity	18
1.3.11 Interfacial or space charge polarization	18

1.4 Main objectives	19
<b>Materials and methods .....</b>	<b>21</b>
2.1 Materials	22
2.1.1 Meat	22
2.1.2.Liquids used for calibration of the coaxial probe	22
2.1.3 Artificial meat	24
2.2 Equipment	25
2.2.1The openended coaxial probe and vector NetworkAnalyzer	25
2.2.2 The pH-meter with a pyramide head	27
2.2.3 The evaluation of water holding capacity	28
2.3 Methods	29
2.3.1 Preparation of the sample	29
2.3.2 Measurement of pH	29
2.3.3 Measure of drip loss	30
2.3.4 Measure of dielectric properties	31
<b>Results and discussion .....</b>	<b>33</b>
3.1 Classification and drip loss measurement	34
3.2 The choice of calibration liquid	34
3.3 Preliminary tests	41
3.3.1 Different Animals	41
3.3.2 Different positioning of the fibers	42
3.4 Dielectric spectroscopy	43
3.5 Dielectric constant versus loss factor	44
3.6 Norm values	49
3.7 Discussions	54
<b>Conclusion and perspectives .....</b>	<b>55</b>
<b>References.....</b>	<b>57</b>

## Figure index

Figure 1. From glycogen to lactate .....	5
Figure 2. DC voltage source between a parallel plate .....	8
Figure 3. AC sinusoidal voltage source between a parallel plate .....	9
Figure 4. Vector diagram of $\epsilon'$ and $\epsilon''$ .....	10
Figure 5. Inductor with resistance .....	11
Figure 6. TEM wave incident on a flat slab surface .....	12
Figure 7. Dielectric constant of the MUT versus reflection coefficient .....	13
Figure 8. Dielectric mechanism that contribute to permittivity .....	14
Figure 9. Effects of the Torque and the electric field on a dipole.....	15
Figure 10. Debye relation .....	17
Figure 11. $\epsilon'$ versus $\epsilon''$ .....	18
Figure 12. Openended coaxial probe Agilent 8507E.....	26
Figure 13. Vector network analyzer Agilent 8720D.....	26
Figure 14. Ph meter with a pyramide head .....	28
Figure 15. Open-end E-field-lines .....	32
Figure 16.Histogram of pH versus water holding capacity ( WHC ) .....	34
Figure 17. Artificial meat number 1 .....	36
Figure 18. Artificial meat number 2 .....	37
Figure 19. Artificial meat number 3 .....	38
Figure 20.Artificial meat number 4 .....	39
Figure 21. Artificial meat number 5 .....	40
Figure 22. $\epsilon'$ and $\epsilon''$ versus frequency for different kind of animals.....	42
Figure 23. $\epsilon'$ and $\epsilon''$ versus frequency for different fibers position.....	43
Figure 24. $\epsilon'$ and $\epsilon''$ versus frequency for different pH mean values. ....	44
Figure 25. $\epsilon'$ versus $\epsilon''$ at different pH values .....	49
Figure 26. Example of polynomial equation for a sample at PH 5.47.....	51

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## Table index

Table 1.Composition of artificial meat.....	24
Table 2. PH values with respective drip loss % .....	34
Table 3. A Coefficients.....	52
Table 4. B coefficients.....	53



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