

Fatty acids composition of Parmigiano Reggiano cheese samples, with particular reference to trans isomers (TFA) – Gori A., Gambini G., Pecorari A., Nocetti M., Losi G.

Download the abstract

Alessandro GORI¹, Gianluca GAMBINI², Alberto PECORARI²,
Marco NOCETTI², Giuseppe LOSI¹

¹ *Corrispondenza ed estratti:* ale.gori@unibo.it

¹ Dipartimento di Scienze degli Alimenti, Facoltà di Agraria, Università degli Studi di Bologna, Sede di Reggio Emilia.

² Consorzio Formaggio Parmigiano Reggiano, Reggio Emilia.

ABSTRACT – Fatty acids composition of Parmigiano Reggiano cheese samples, with particular reference to trans isomers (TFA) –

A wide debate between the scientific panel regarding the human consumption of food products containing fatty acids in *trans* configuration (TFA) have been raised, influencing either the nutritional recommendations proposed by national health cares, and food laws for nutritional labeling purpose. Despite the low levels of TFA in foods products from animal origin, and their particular composition in these products, even dairy products have been involved in the diatribe. Therefore, due to the lack of specific information about the TFA content in the Parmigiano Reggiano cheese, in this work the study of the fatty acid profile with particular emphasis of TFA in Parmigiano Reggiano cheese samples has been proposed.