

## **Determination of the Level of Phenols and the Importance of Phenols in Nigerian Smoke-dried Meats**

**Dipeolu, M. and Alonge, D. O.**

Department of Animal Production and Health  
University of Agriculture,  
Abeokuta, Nigeria.

Department of Veterinary Public Health and Preventive Medicine  
University of Ibadan,  
Ibadan, Nigeria.

### **Abstract:**

Total phenols, which are responsible for the taste and flavour of smoked foods, were distilled from smoke-dried beef meats prepared from two types of smoking ovens, the block oven and the open oven. Meats from the traditional open fire oven yielded a higher mean of 62.86mg/kg total phenols while meats from the improved block oven yielded a mean of 15.63mg/kg. It was found that meat from the traditional open fire oven are bitter and black because of the direct and heavy smoking method, while meats from the improved block oven are slightly sweet and light brown in colour. Meat from both ovens are tough in texture.

**Keywords:** Phenols, Smoke, Flavour, Ovens, smoke-dried meats