CLAIMS

1. A method for analysis of triacylglycerol regioisomers from animal fats comprising

providing a preparation of a sample comprising triacylglycerol regioisomers;
applying the preparation of sample as determined by chromatography having a separation material;
separating and detecting the triacylglycerol regioisomers content of said preparation of the sample;
collating the detection data into a data analysable form; and
analysing the data using a discriminant analysis (DA) for identifying and determining animal fats belonged to different animal species;
wherein the discriminant analysis (DA) is based on distribution of different animal species according to triacylglycerol (TAG) isomers, and the discriminant analysis (DA) provides a discriminant analysis plot with discrimination of meat from different animal species for raw and processed meat products.

~~2. The method as claimed in Claim 1 wherein the discriminant analysis (DA) is based on distribution of different animal species according to triacylglycerol (TAG) isomers.~~

~~3. The method as claimed in Claim 2 wherein the discriminant analysis (DA) provides a discriminant analysis plot with discrimination of meat from different animal species for raw and processed meat products.~~

~~4.~~2. The method as claimed in Claim 1 wherein the animal species are cow, pig, chicken and lamb in raw condition and thermally processed condition.

~~5.~~3. A method for identifying animal species in raw and thermally processed conditions comprising

providing a preparation of a sample comprising triacylglycerol regioisomers;
applying the preparation of sample as determined by chromatography having a separation material;

separating and detecting the triacylglycerol regioisomers content of said preparation of the sample;

collating the detection data into a data analysable form; and

analysing the data using a discriminant analysis (DA) for identifying and determining animal fats belonged to different animal species.

~~6.~~4. The method as claimed in Claim ~~5~~ 3 wherein the discriminant analysis (DA) is based on distribution of different animal species according to triacylglycerol (TAG) isomers.

~~7.~~5. The method as claimed in Claim ~~6~~ 4 wherein the discriminant analysis (DA) provides a discriminant analysis plot with discrimination of meat from different animal species for raw and processed meat products.

~~8.~~6. The method as claimed in Claim ~~5~~ 3 wherein the animal species are cow, pig, chicken and lamb in raw condition and thermally processed condition.