



BIOGENIC AMINES

Biogenic amines are molecules resulting from cellular catabolism. In food, they are often of microbial origin, but can also be found in their natural state in certain products, in negligible quantities.

The principal biogenic amines found, are histamine, tyramine, putrescine, and cadaverine. They are essentially the result of free amino acid transformation by certain bacteria and are therefore found in cheeses. The formation of biogenic amines is more important in cheeses that have been aged or kept for a long period of time (blue-veined cheeses, soft ripened, etc.).