

عنوان مقاله:

The effect of short-time microwave exposures on Listeria monocytogenes inoculated onto chicken meat portions

محل انتشار:

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نویسندگان:

Tayebeh Zeinali - Department of Food Hygiene and Aquaculture, Faculty of Veterinary Medicine, Ferdowsi University of Mashhad, Mashhad, Iran

Abdollah Jamshidi - Department of Food Hygiene and Aquaculture, Faculty of Veterinary Medicine, Ferdowsi University of Mashhad, Mashhad, Iran

Saeid Khanzadi - Department of Food Hygiene and Aquaculture, Faculty of Veterinary Medicine, Ferdowsi University of Mashhad, Mashhad, Iran

Mohammad Azizzadeh - Department of Clinical Sciences, Faculty of Veterinary Medicine, Ferdowsi University of Mashhad, Mashhad, Iran

خلاصه مقاله:

Listeria monocytogenes can be found throughout the environment and in many foods. It is associated primarily with meat and animal products. Listeria monocytogenes has become increasingly important as a food-borne pathogen. The aim of this study was to evaluate the effect of microwave (MW) treatment of chicken meat samples which were inoculated with L. monocytogenes. Drumettes of broiler carcasses were soaked in fully growth of L. monocytogenes in Brain-Heart Infusion broth. The swab samples were taken from the inoculated samples, after various times of radiation (1°, Y°, Y°, F°, $\Delta \circ$, $F \circ$, V° and $\Lambda \circ$ sec), using a domestic MW oven at full power. Following exposures, viable counts and surface temperaturemeasurements were performed. The bacterial counts were performed on Oxford agar. The results indicated that equal or longer than $F \circ$ sec exposures of chicken portions to MW heating which enhances the median surface temperature more than YF C could eliminate the superficial contamination of chicken meat with L. monocytogenes. Statistical analysis showed samples with equal or longer than $F \circ$ sec exposures to MW heating had significant decrease in population of inoculated bacteria compared with positive control group(p < $\circ.\circ \Delta$). Pearson correlation showed a significant correlation between the bacterial population and temperature of samples due to MW .(exposure (p < $\circ.\circ \Lambda$), $r = - \circ.\Lambda Y$ and $rY = \circ.YY$

کلمات کلیدی:

chicken meat, Listeria monocytogenes, Microwave

لینک ثابت مقاله در پایگاه سیویلیکا:





