

**Title** Role of quantity and quality of fat in meat models inoculated with *Listeria innocua* or *Salmonella* Typhimurium treated by high pressure and refrigerated stored

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#### **Abstract**

Several variables can influence the effects of high hydrostatic pressure processing (HPP), but the role of fat in the treated sample is still uncertain. We designed a model by which controlling the known variables we could elucidate that role. We applied 400 MPa for 2 min to minced chicken samples inoculated with *Listeria innocua* and *Salmonella* Typhimurium mixed with 10% and 20% of three fat types with different fatty acid composition. Microbial counts were performed during 60 days of refrigerated storage either at 2 °C or 8 °C.

Immediately after HPP bacterial growth was independent of the type and percentage of fat content, but a possible effect of type of fat could be observed after 60 days of cold storage.