

Title Postharvest food safety innovations improve beef safety
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Abstract

The scientists found several effective compounds, including sodium hydroxide, Chlorofoam, trisodium phosphate, phosphoric acid, acidified chlorine, ozonated water, electrolyzed oxidative water, and cetylpyridinium chloride. Industry Incorporation The USMARC scientists collaborated with several industry partners while developing and transferring this technology, including the National Cattlemen's Beef Association, Cargill Meat Solutions, Harris Ranch Beef, Future Beef Operations, Tyson Fresh Meats, Inc., Swift & Company, Electric Aquagenics Unlimited, Ozone International, and Safe Foods Corporation. Heat can kill these pathogens, but because the risk of subsurface contamination is higher with ground beef, the Food and Drug Administration recommends cooking it until the internal temperature reaches 160°F. The USMARC researchers examined the effectiveness of using low levels of radiation on beef carcasses before cutting to reduce pathogens in ground beef made from it.

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