

Title The effects of nisin, oil–wax coating and yogurt on the quality of refrigerated chicken meat
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Citation Food Control Volume 15, Issue 7, October 2004, Pages 537-542
Keyword Chicken; *Salmonella typhimurium*; *Pseudomonas*; MAB; Yogurt; Critical point; Nisin; Coating

Abstract

Evisceration makes chicken carcasses susceptible to microbial contamination from gastrointestinal sources. A preventive action between spray washing and air chilling, a yogurt dip, may eliminate concerned contamination and enhance the bactericidal effect of nisin on *Salmonella*. This study was designed to determine whether synergism occurred with or without the application of an oil–beeswax coating. A 5 h yogurt dip then nisin with coating' and a 5 h yogurt dip then nisin, indicated significant inhibition of mesophilic aerobic bacteria and *Salmonella* with 2.11 and 1.97 log reductions, supported by pH, chromatographic and sensory findings ($p<0.01$).