ONLINE ISSN : 1881-3984
PRINT ISSN : 1344-6606

Food Science and Technology Research
Vol. 11 (2005) , No. 2 pp.151-156

[PDF (651K)] [References]

Heat Resistance Characteristics of *Salmonella* Enteritidis in Liquid Quail Egg

Abigail S. RUSTIA[1)] and Ma. Patricia V. AZANZA[1)]

1) Department of Food Science and Nutrition, College of Home Economics, University of the Philippines

(Received: June 10, 2004)
(Accepted: February 4, 2005)

The heat resistance characteristics of *Salmonella* Enteritidis (BIOTECH 1963) at 60°, 65° and 70°C in liquid quail eggs (LQE) and peptone-saline (PS) were determined using various non-selective and selective recovery plating media. The highest mean D-values recorded in LQE at 60°, 65° and 70°C were 3.11, 2.50 and 2.20min, respectively. Generally, the mean D-values in PS at all test temperatures were lower than in LQE. The highest established Z-values in LQE and PS were 21.71°C and 13.52°C, respectively. The potential of using the heat resistance parameters established in the study in the calculations for pasteurization schedules for LQE was recommended.

Keywords: D-value, Z-value, liquid egg, quail, *Salmonella* Enteritidis

[PDF (651K)] [References]