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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

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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](#)

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