



# Agricultural Journals

*Czech Journal of*

**FOOD SCIENCE**

[home](#) [page](#) [about us](#) [contact](#)

[us](#)

## Table of Contents

**IN PRESS**

**CJFS 2014**

**CJFS 2013**

**CJFS 2012**

**CJFS 2011**

**CJFS 2010**

**CJFS 2009**

**CJFS 2008**

**CJFS 2007**

**CJFS 2006**

**CJFS 2005**

**CJFS 2004**

**CJFS 2003**

**CJFS 2002**

**CJFS 2001**

**CJFS Home**

## **Editorial Board**

### **For Authors**

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

### **For Reviewers**

- **Guide for Reviewers**
- **Reviewers Login**

---

### **Subscription**

# **Czech J. Food Sci.**

**Vytřasová J., Fousová  
J., Šnévajsová P.,**

**Pejchalová M.:**

**Influence of the  
preservative material  
HOLDBACTM on the  
growth and  
proliferation of *Listeria*  
on the surfaces of  
cheeses**

Czech J. Food Sci., 28 (2010): 242-248

Three varieties of cheese were selected for the experiment: Genuine Olomouc-brand soft ripened cheese, Loose-brand acid curd cheese, and Slovak-style string cheese. Their surfaces were inoculated with *Listeria* cells of a defined density and then treated with the preservative material HOLDBACTM at its optimal concentration. The cheeses were stored at two different temperatures for the periods of 2, 5, 9, and 14 days, after which the effectiveness of the treatment with the preservative material was determined. The results were compared with the effectiveness of the material on

the growth and proliferation of *Listeria* when the application of the preservative material was made before the artificial contamination of the cheese surface with *Listeria*. The experiment demonstrated