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Czech J. Food Sci.

I. Horsáková, M. Voldřich, M. Čeřovský,

Šicnerová, P. Ulbrich: Asaia sp. as a Bacterium Decaying the Packaged Still Fruit Beverages

Czech J. Food Sci., 27 (2009): S362-S365

Several cases of consumer complaints to the still soft beverages – fruit drinks and ice teas were analysed. The visible impurities and slight sensory changes were observed, sediment was formed by microbial cells. The bacteria were isolated and identified as Asaia sp. The identification was confirmed by PCR technique. The sensitivity of bacteria to preservative agents especially to the sodium benzoate, potassium sorbate and dimethyldicarbonate was evaluated in model samples and in the real conditions of the beverage. The minimal inhibitory concentrations were estimated as well as the factors affecting the sensitivity of bacteria. Besides the stabilisation of drinks the general possibilities of decay

prevention were considered, the efficiency of cleaning and sanitation procedures were evaluated, including the comparison of various sanitation agents.

Keywords:

Asaia sp.; fruit drink; preservative;

benzoate; sorbate; dimethyldicarbonate

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