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American Journal of Food Technology 

Title: Effect of Modified Atmosphere Packaging on Microbial and Physical Qualities of Turkey Meat

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**Abstract:** The effect of modified atmosphere (80% oxygen +20% carbon dioxide) packaging, vacuum packaging and aerobic packaging on the microbial qualities viz., Total Viable Count (TVC) and anaerobic count, physical qualities viz., pH and drip loss and sensory quality viz., odour score of fresh and stored turkey meat at 4±1°C was studied. TVC, anaerobic counts, drip loss and odour score were the lowest in samples packaged under modified atmosphere. Turkey meat packaged under modified atmosphere and vacuum kept well up to twenty-one days of storage but based on the odour score turkey packaged under vacuum revealed to be better. It could be concluded that turkey meat packaged under modified atmosphere kept safely up to 14 days of storage at 4±1°C based on the desirable TVC, anaerobic counts and drip loss. Whereas turkey meat packaged under vacuum could be safely kept up to 21 days of storage.

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