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Effect of Transient Temperature Shift-up on the Growth of Aerobic Bacteria, Coliform and *Listeria monocytogenes* on Cut-cabbage during Storage

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The total aerobic plate count (APC), total coliform counts and the population of *Listeria monocytogenes* in cut cabbage, washed with distilled water (DW) and sodium hypochlorite (NaClO), were determined at 25°C and 10°C. APC, total coliform counts and *L. monocytogenes* population was reduced significantly just after NaClO washing ($P < 0.05$), however, subsequent increases in these counts were observed when stored at 25°C. When the temperature shift-up to 25°C at three different time frames (4, 16, and 24h) was applied during 48 h of storage at 10°C, it was observed that the 2 h temperature shift-up at any point did not remarkably affect the increases in APC, total coliform counts and *L. monocytogenes* population in either DW-washed and NaClO-washed cut cabbages. Temperature shift-up to 25 °C, applied two times during storage at 10°C, did not also affect these counts.

Keywords: [efficacy](#), [temperature shift-up](#), [L. monocytogenes](#), [cut-cabbage](#)

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