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**<u>TOP</u>** > <u>Available Issues</u> > <u>Table of Contents</u> > Abstract

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## **Radiation Sensitivities of** *Listeria monocytogenes* **Iso Chicken Meat and Their Growth at Refrigeration Te**

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*Listeria monocytogenes* were isolated in 5 lots, more than one cel 10 lots of chicken meat, which was obtained from several different taxonomic study, the psychrotrophic type of 3 isolates grew well a agar slant, whereas 2 isolates grew poorly. Cells of all isolates were irradiation in phosphate buffer, and the  $D_{10}$  values obtained were ( aerobic irradiation conditions similar to the values of salmonellae. In

sample, the  $D_{10}$  value obtained was 0.42 kGy the same value as in anaerobic irradiation conditions, and the necessary dose for inactive *monocytogenes* was estimated to be 2 kGy in raw chicken meat t forming unit) per gram. In the storage study of chicken meat which about  $3 \times 10^3$  CFU per gram of *L. monocytogenes*, the psychrotro grew quickly at 7 to 10°C storage. However, a dose of 1 kGy was suppress the growth of *L. monocytogenes* at refrigeration tempera

**Keywords:** <u>*Listeria monocytogenes*</u>, <u>γ-irradiation</u>, <u>refrigeration t</u> meat, food-borne disease

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