Thermal deactivation of bacteria is viewed as a simple first order reaction. If N(t) is the number of viable microorganisms per unit volume at time t and N0 is the initial number of viable microorganisms per unit volume, one can write

$$\frac{dN}{dt} = -R(T)N \qquad (1)$$

$$N = N_0 \exp\{-R(T)t\} \qquad (2)$$

k(T) is the first order rate constant at temperature T. Now,

$$R(T) = R_a e \qquad (3)$$

Eq. (2) can be written as

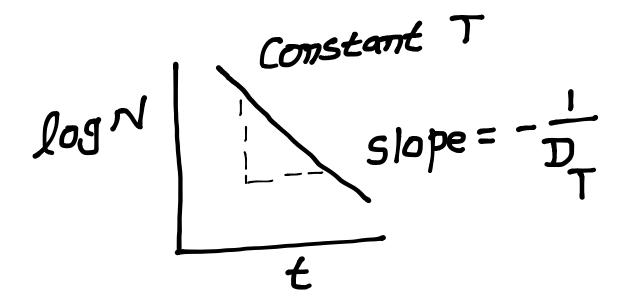
$$R(T)t = ln(\frac{N_0}{N}) = \frac{1}{2.303} log(\frac{N_0}{N}) (2a)$$

Decimal reduction time \mathbf{p} is defined as the time it takes to reduce the number of viable microorganism by a factor of 10, i.e.

$$R(T)D = \frac{1}{2.303} log(10) = \frac{1}{2.303}$$

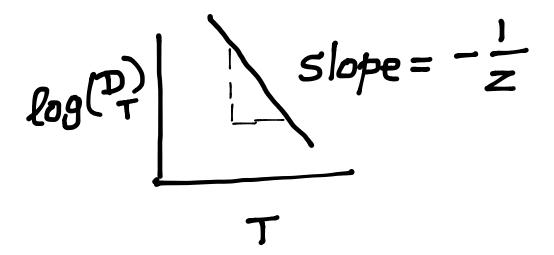
$$D = \frac{1}{2.303} R(T) (4)$$

$$\circ \circ \ \ t = \mathcal{D}_{T} \log \left(\frac{N_0}{N} \right)$$
 (5)



As you would expect, the rate of deactivation increases with temperature, i.e. k(T) increases with temperature. Therefore, \mathbf{Z} decreases with temperature.

Over a narrow range of temperatures encountered in thermal processing, $\log \frac{\pi}{T} \ll T$



The slope is usually referred to as z value which is found to be around 10 C. Each increment in temperature by z results in a 10 fold decrease in decimal reduction time. Of course, it varies from organism to organism. Clostedium botulinum is usually taken as reference microorganism for low acid (pH>4.6) foods.

$$log\left(\frac{D_T}{D_T}\right) = -\frac{(T - T_0)}{Z}$$

$$D_{T} = D_{T} = D_{T$$

Lethality refers to equivalent processing time at reference temperature T0 for specified reduction in viable microorganism. Reference temperature T0 is usually taken as 250 F or 121.1 C. For example, for a 10^-12 reduction in viable microorganism, we have,

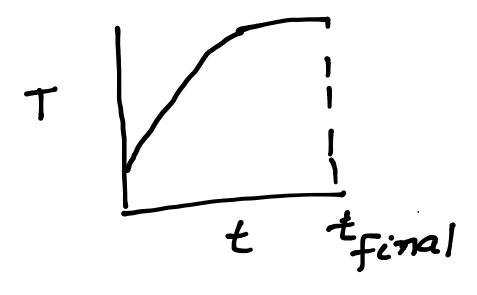
$$\frac{N}{N_0} = 10$$

Lethality
$$F_0 = D \log \frac{N_0}{N} = 12D$$

$$-(T-T_0)/Z$$

$$D_0 = 12D O$$

$$T_0$$



$$F_0 = \frac{D}{T_0} \log \frac{N_0}{N} = \int_0^{t_0} 10^{-\frac{1}{2}} dt$$