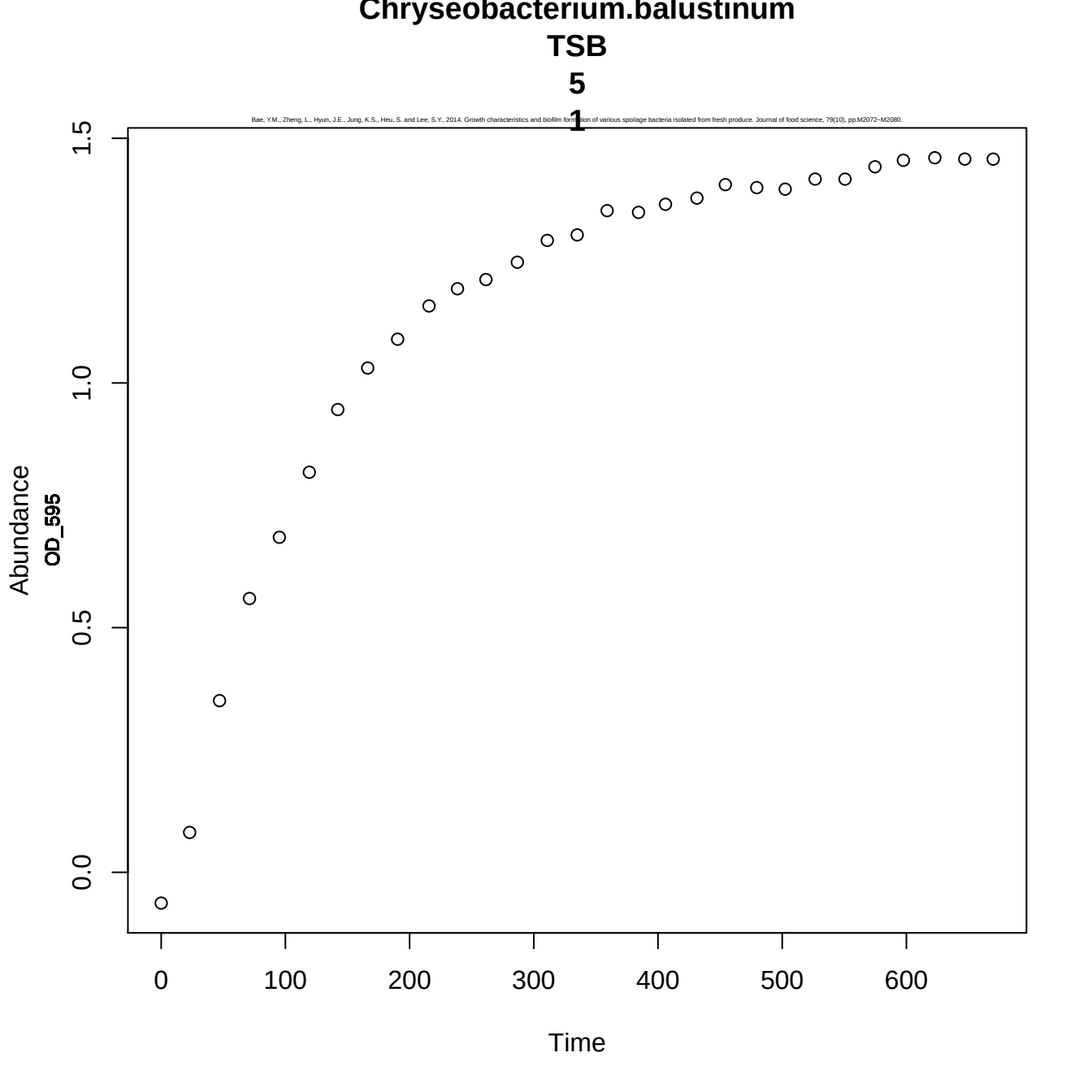
Chryseobacterium.balustinum
TSB
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
Abundance
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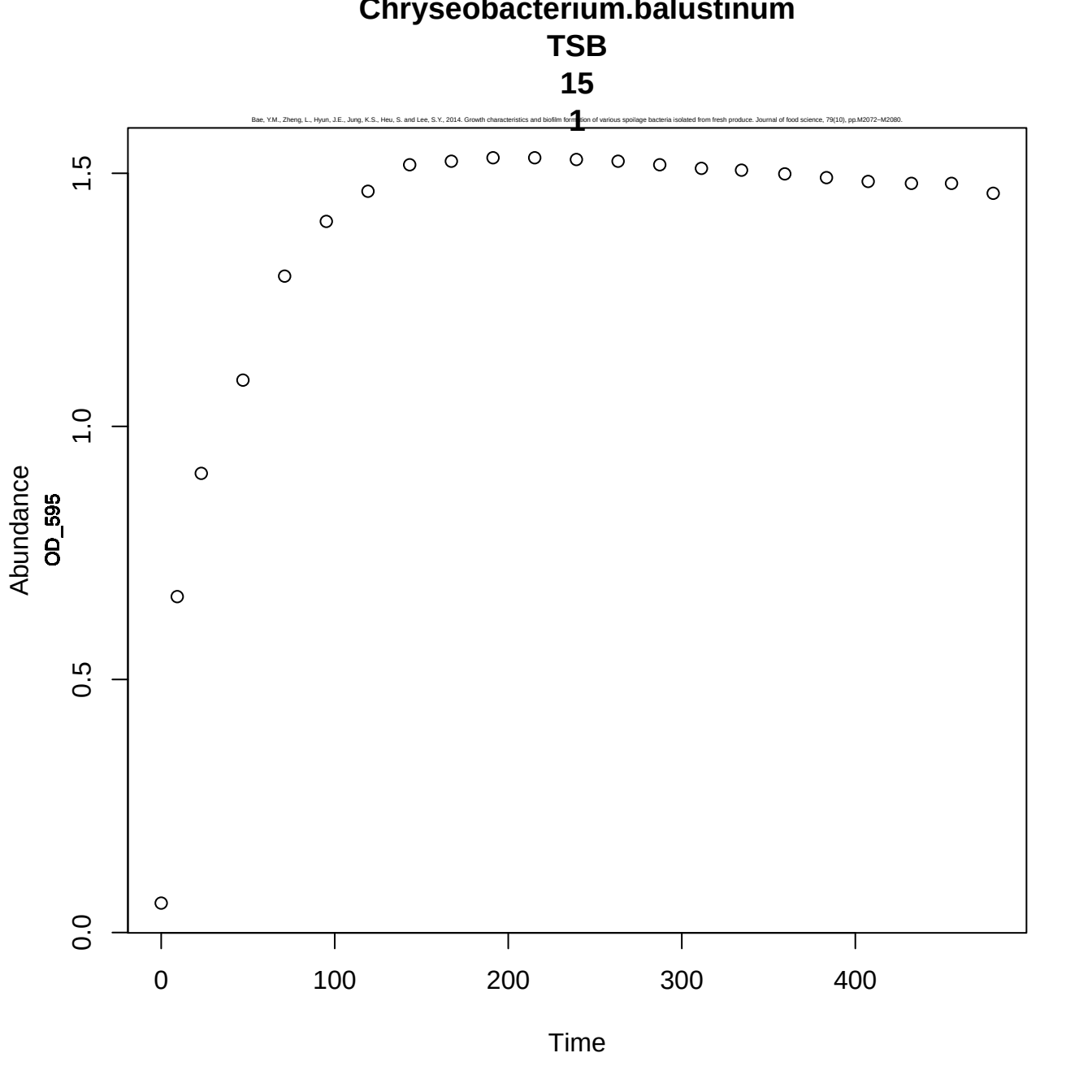
Time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Abundance
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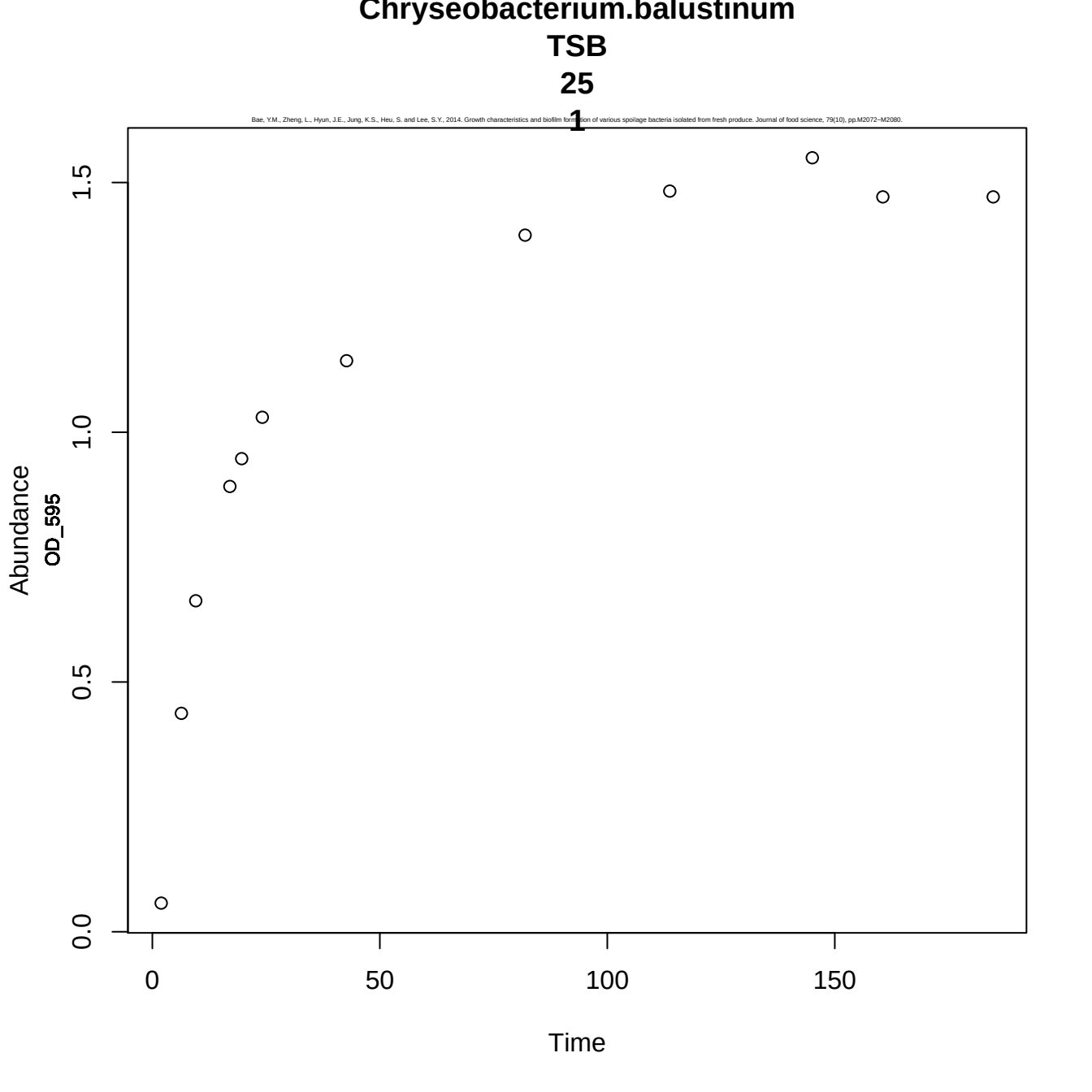
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Abundance
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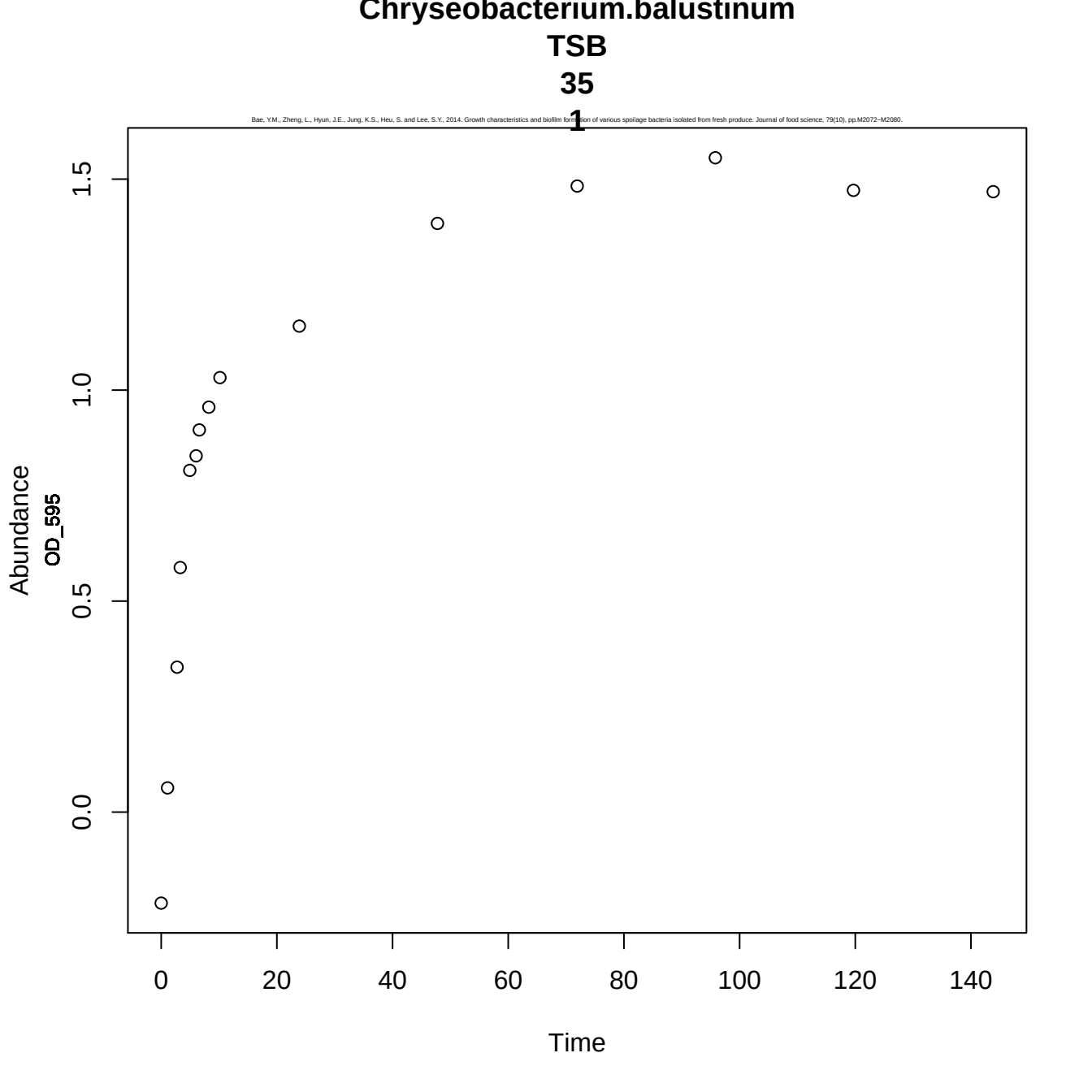
Chryseobacterium.balustinum
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Abundance
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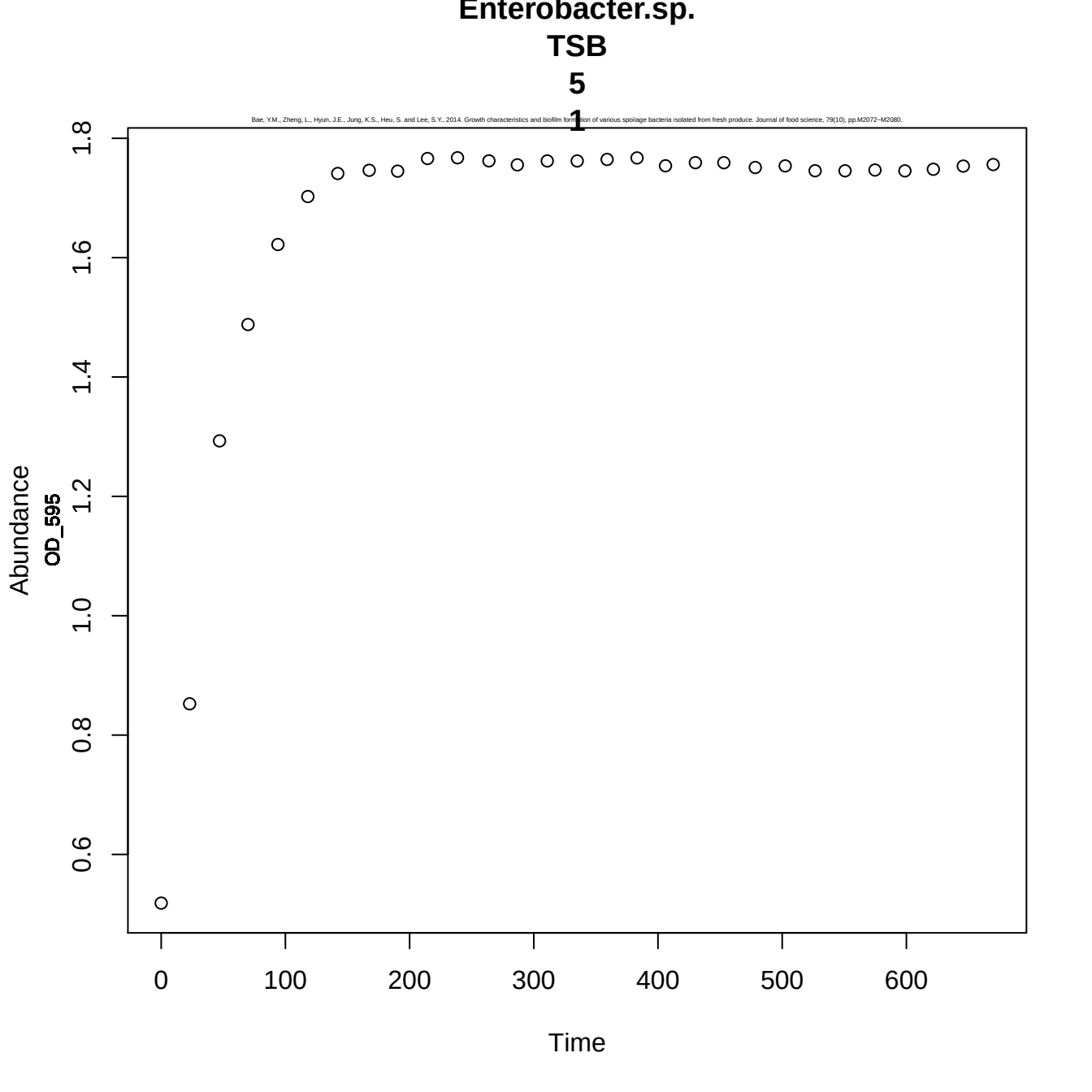
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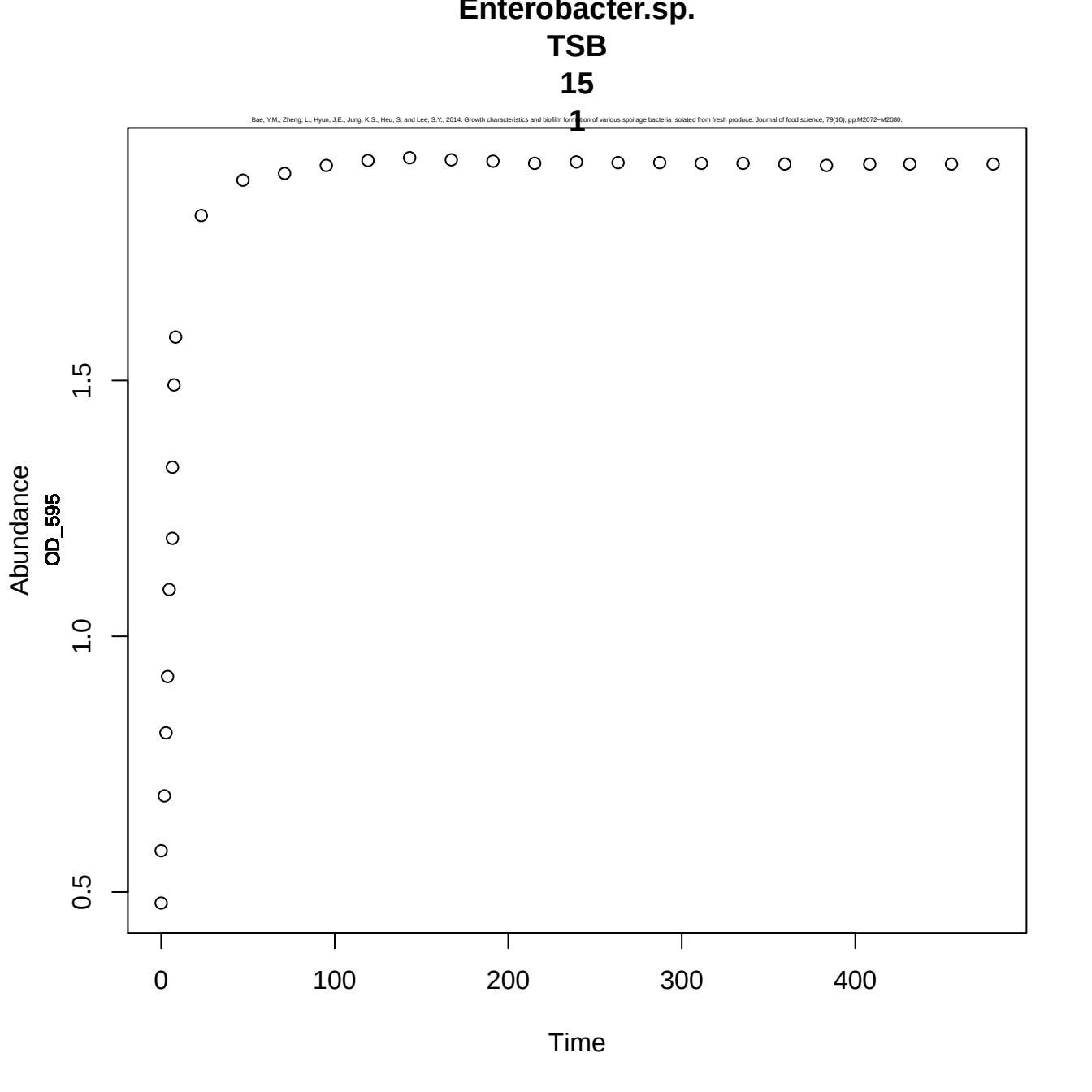
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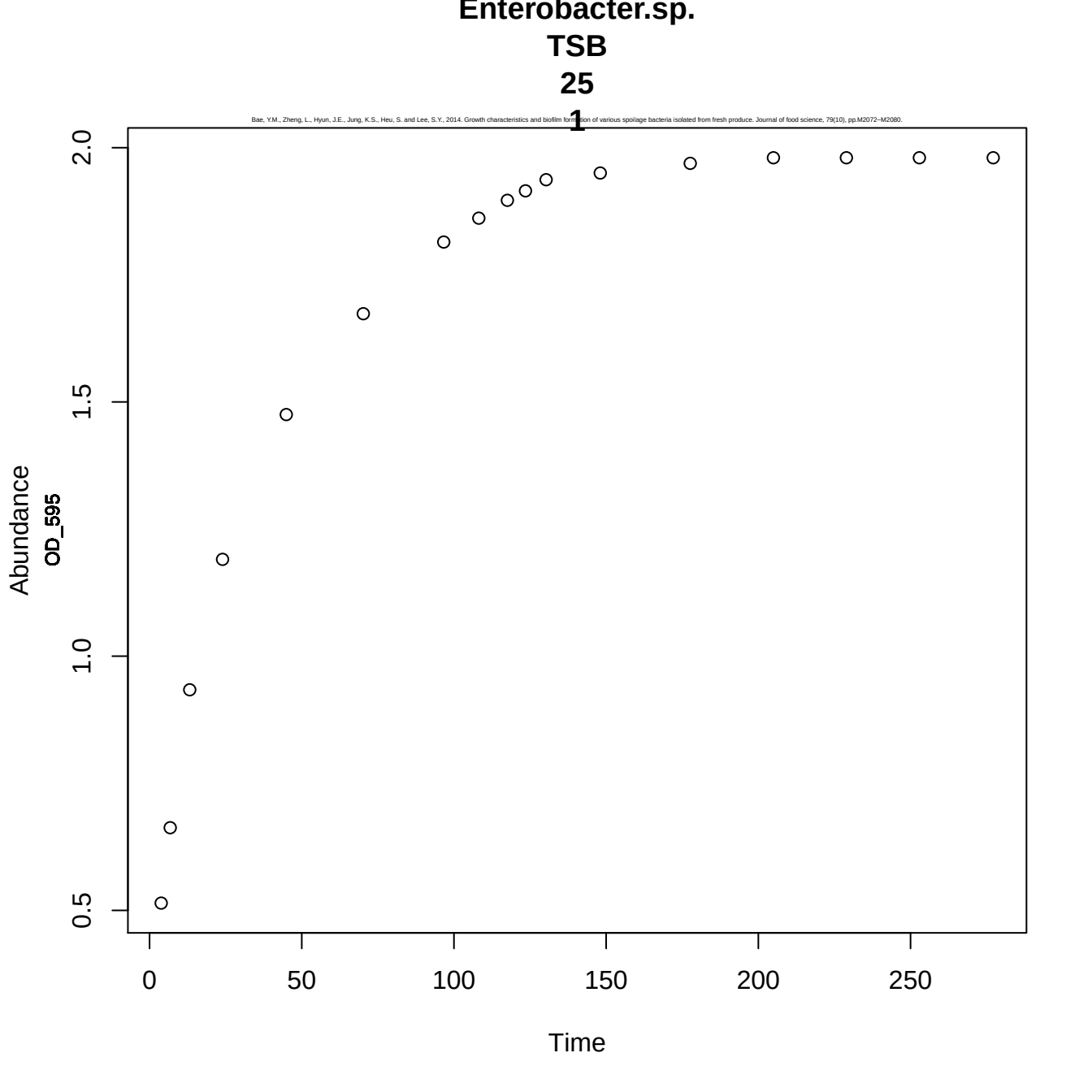
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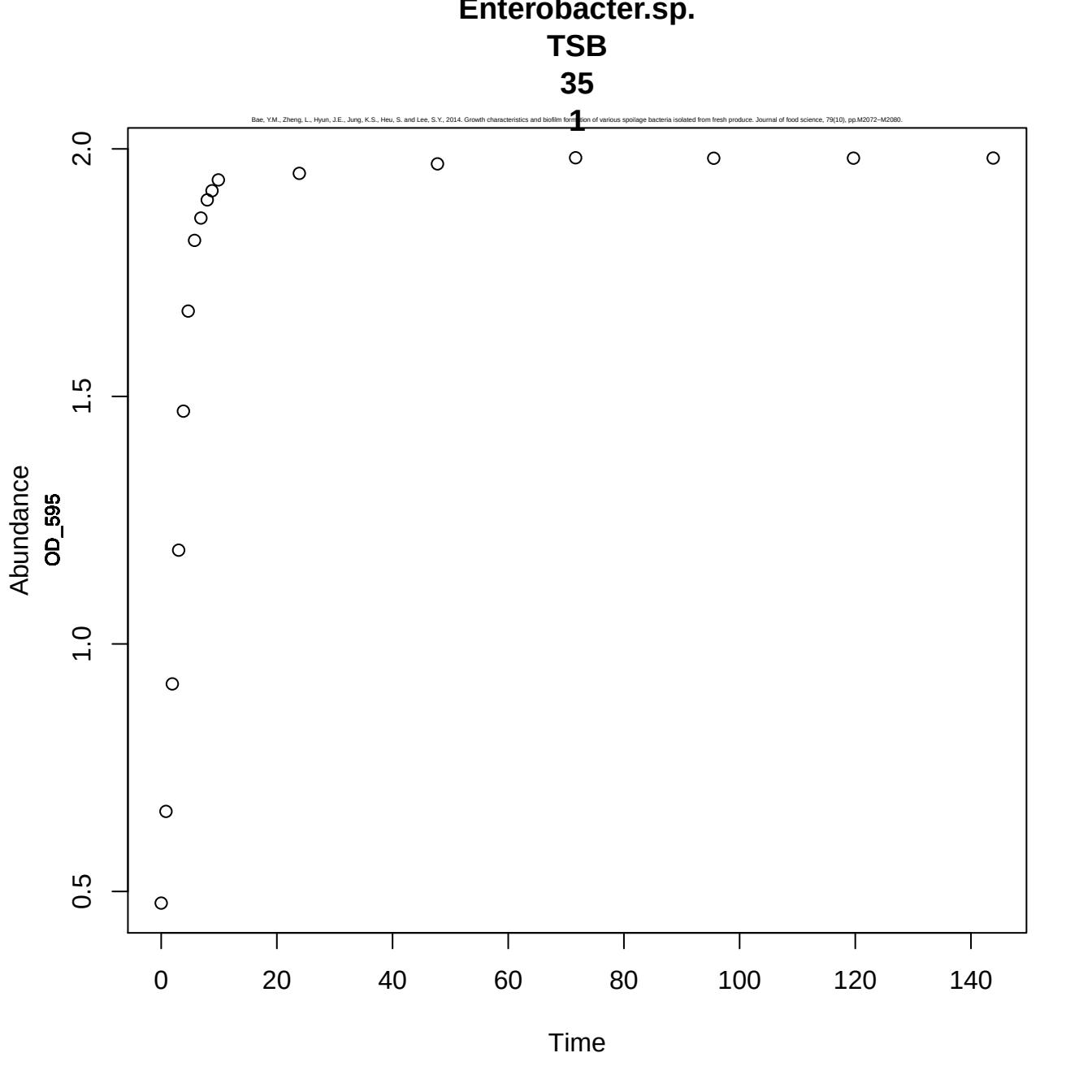
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Abundance
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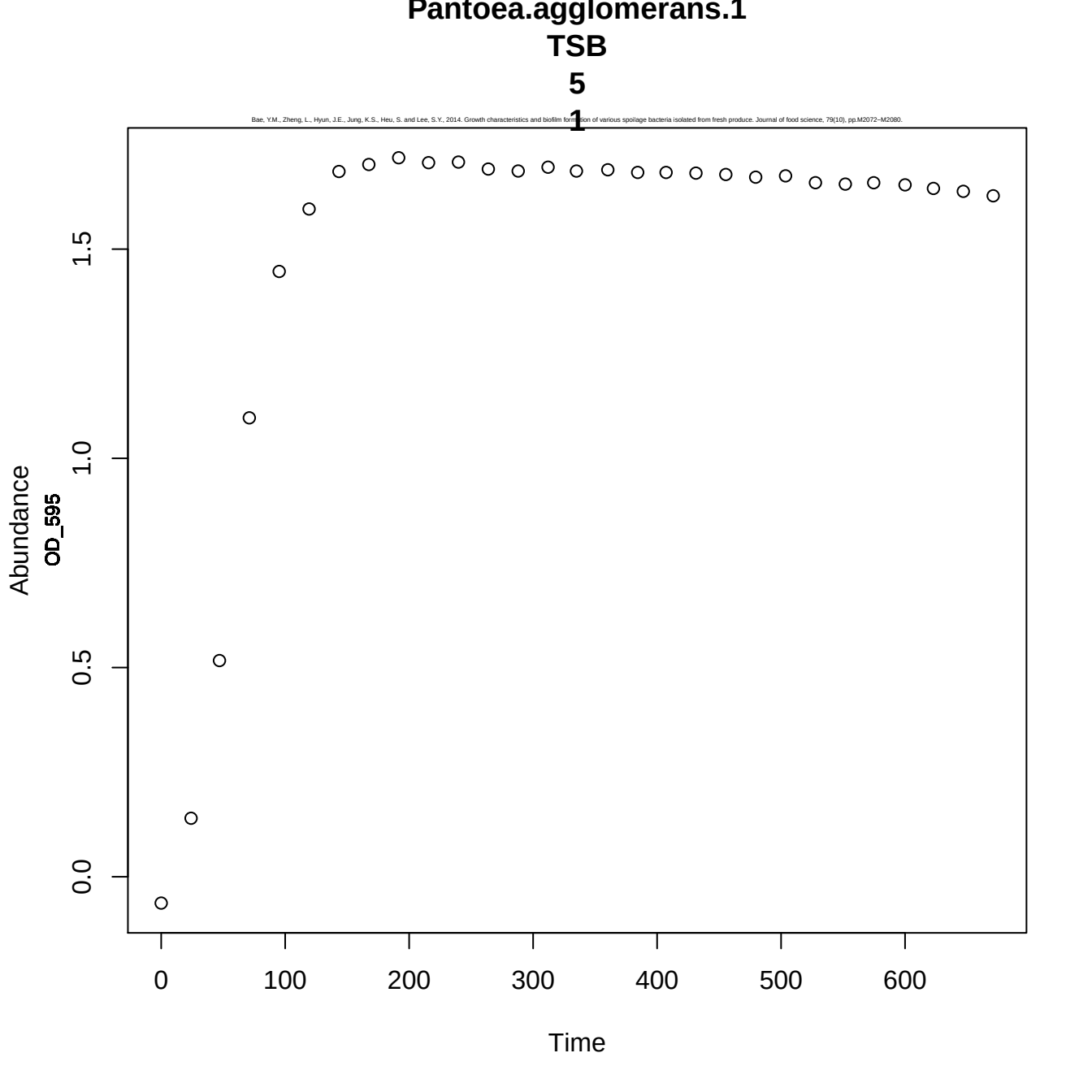
Pantoea.agglomerans.1
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
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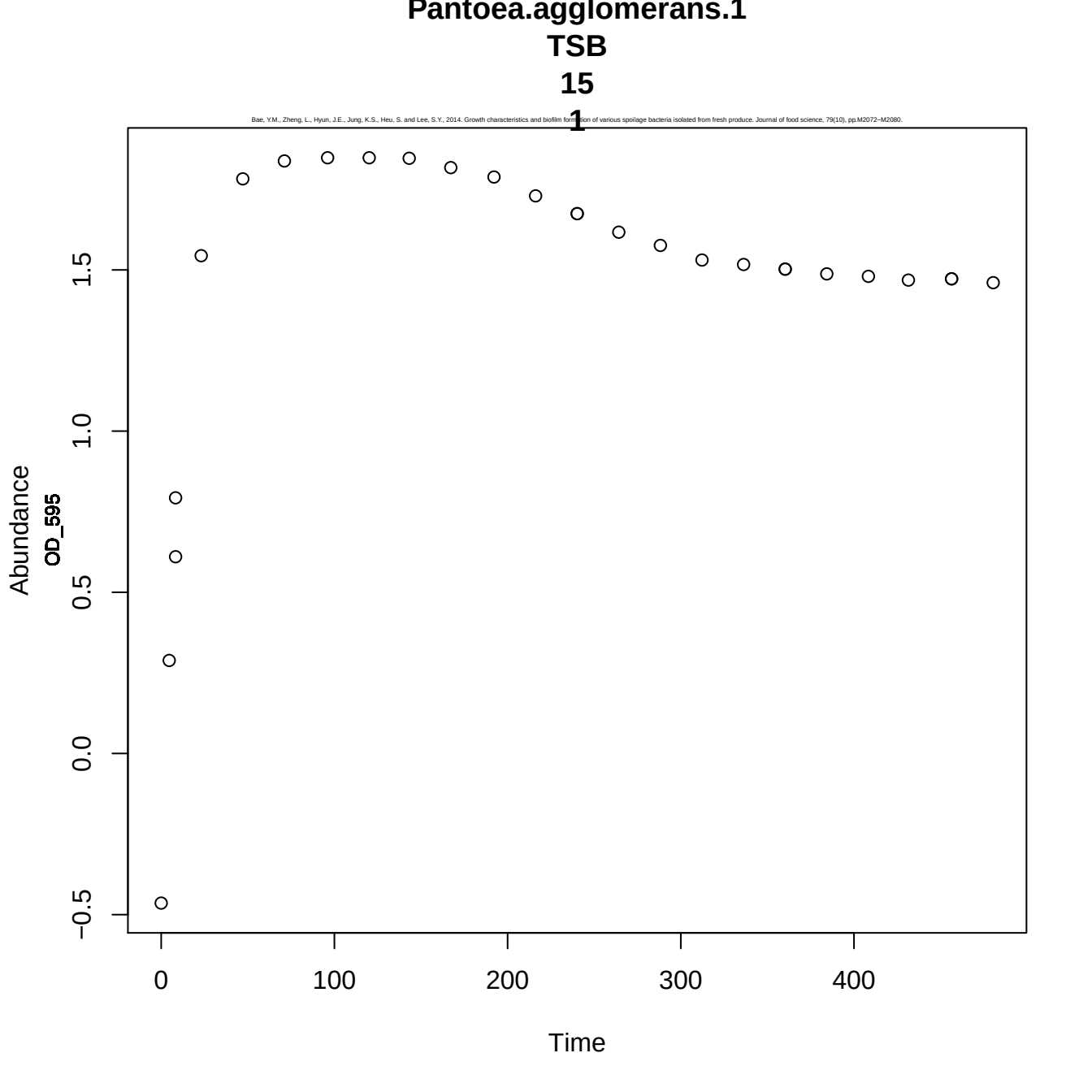
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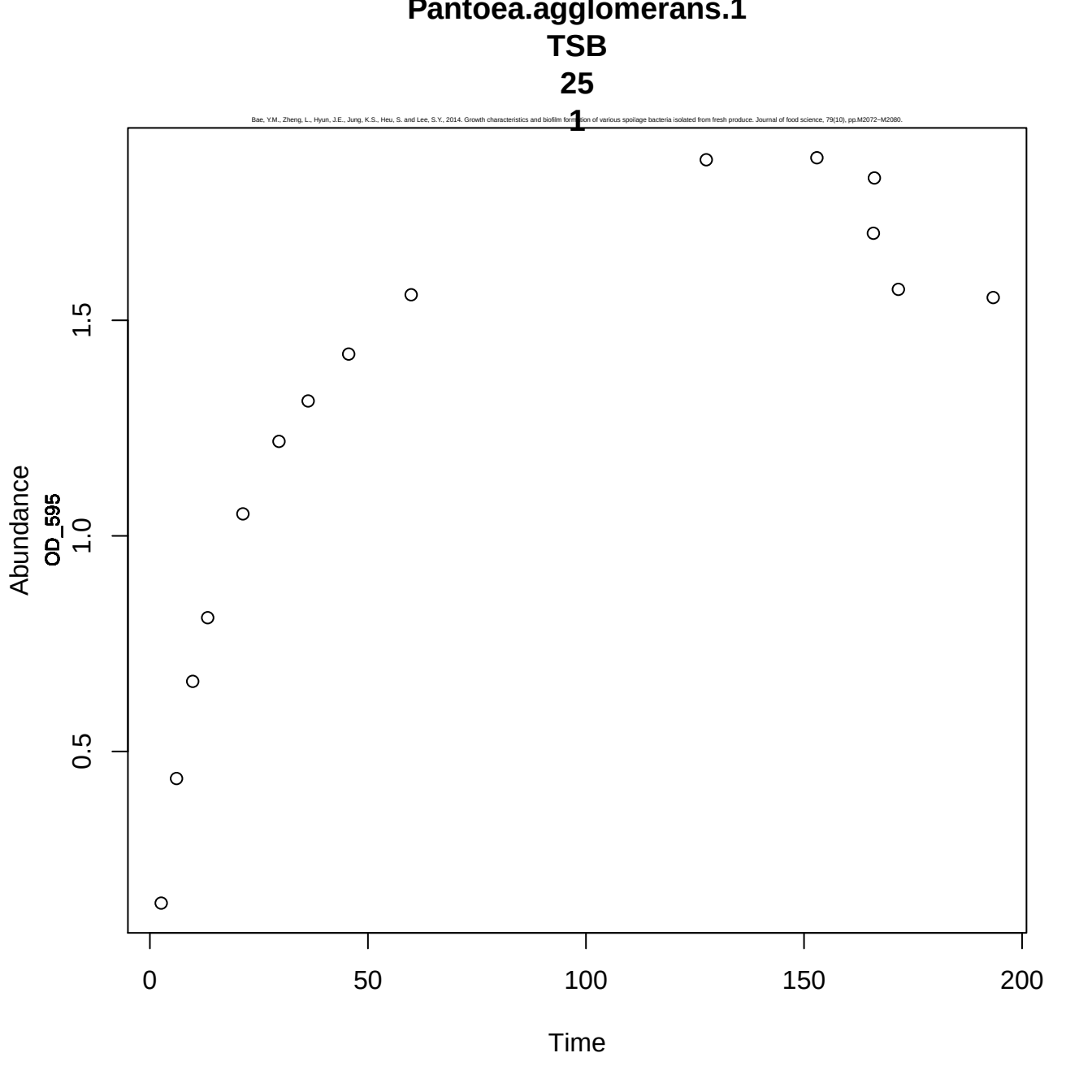
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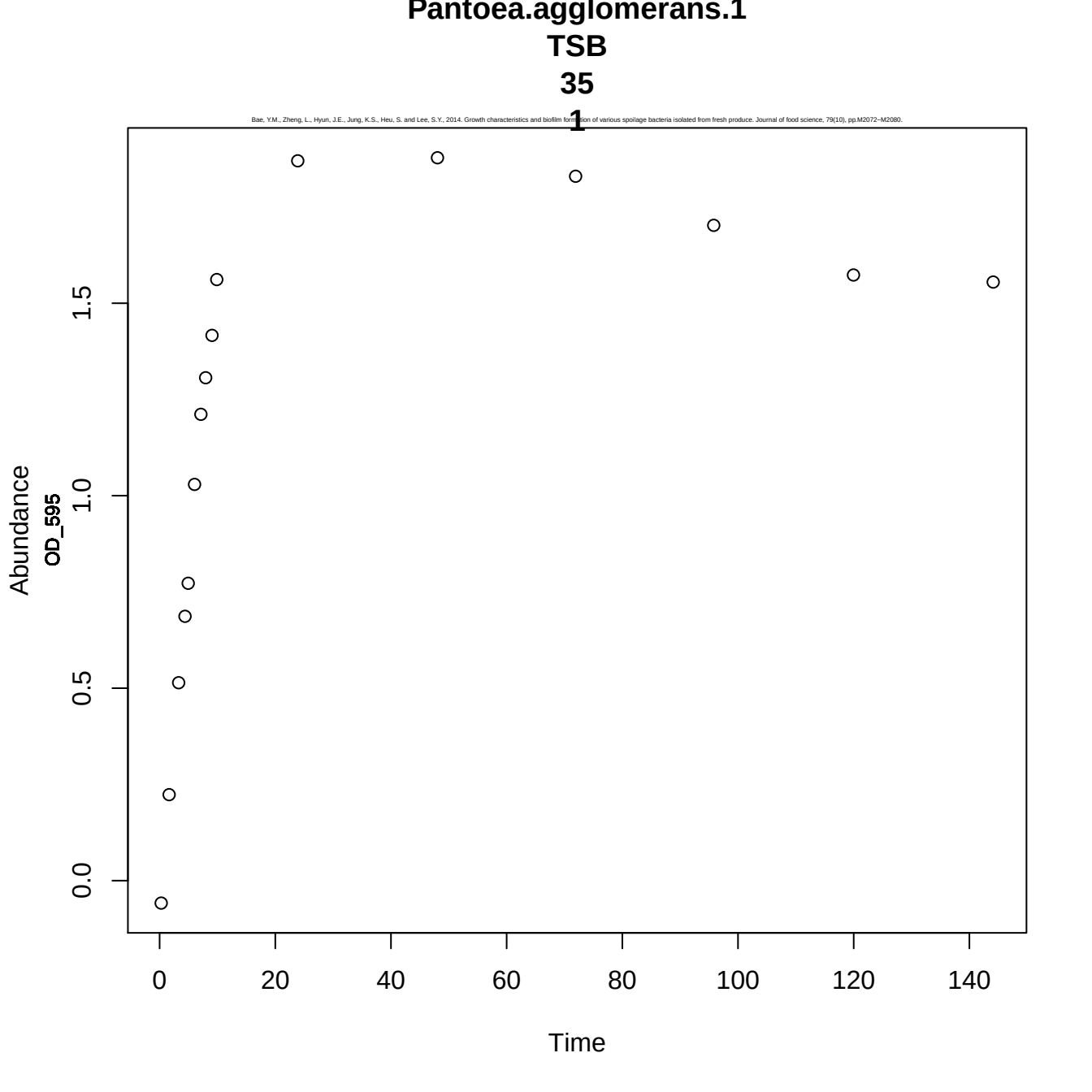
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Abundance
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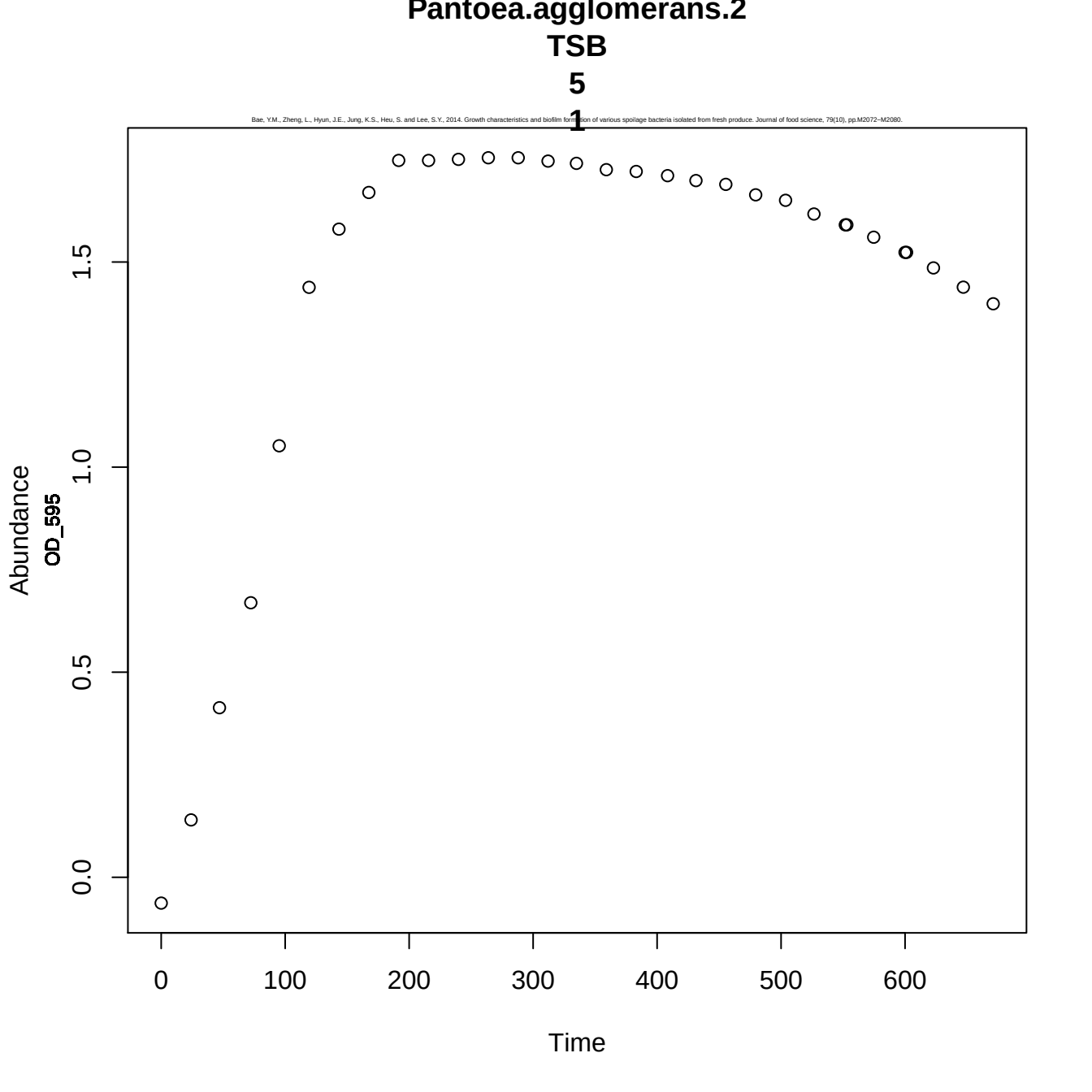
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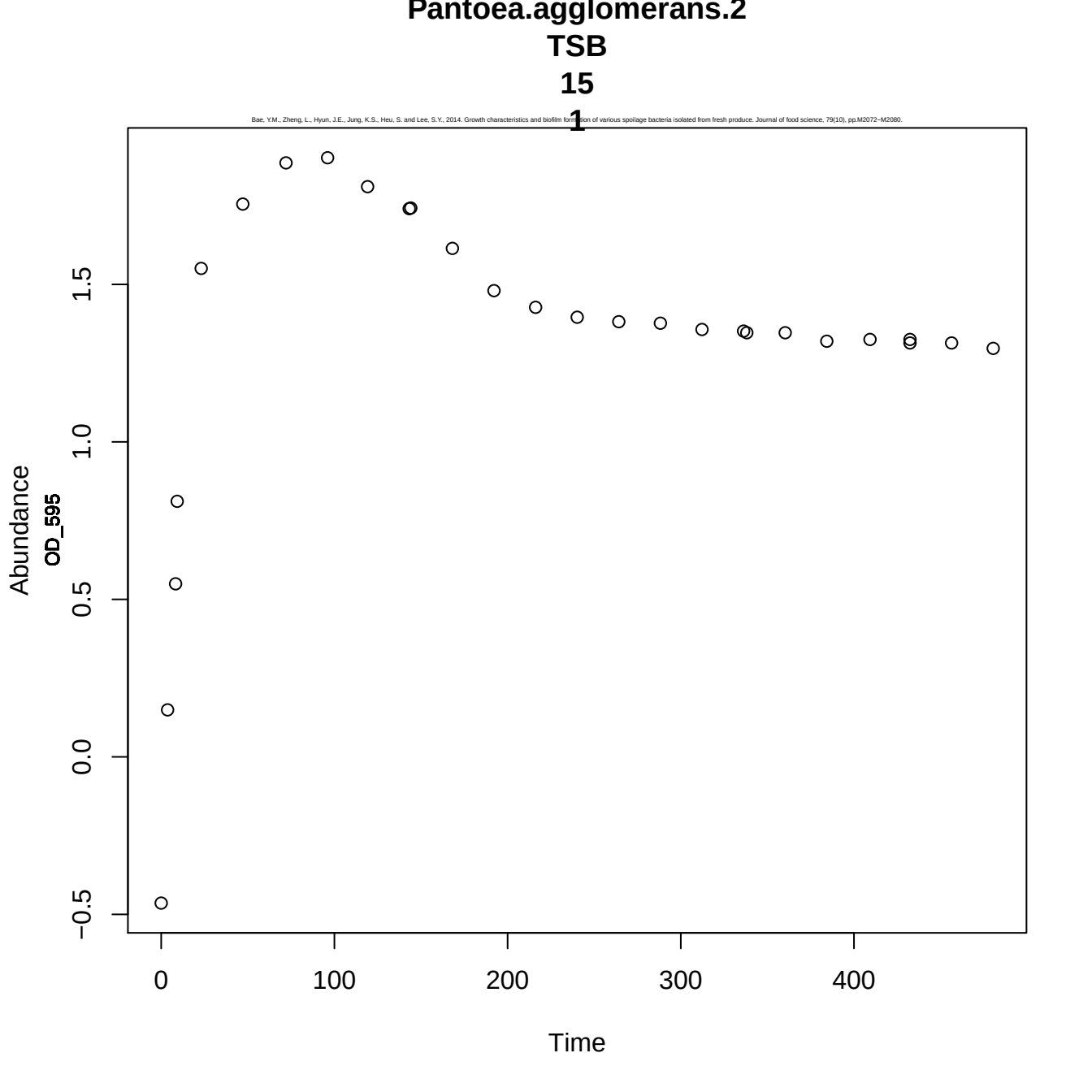
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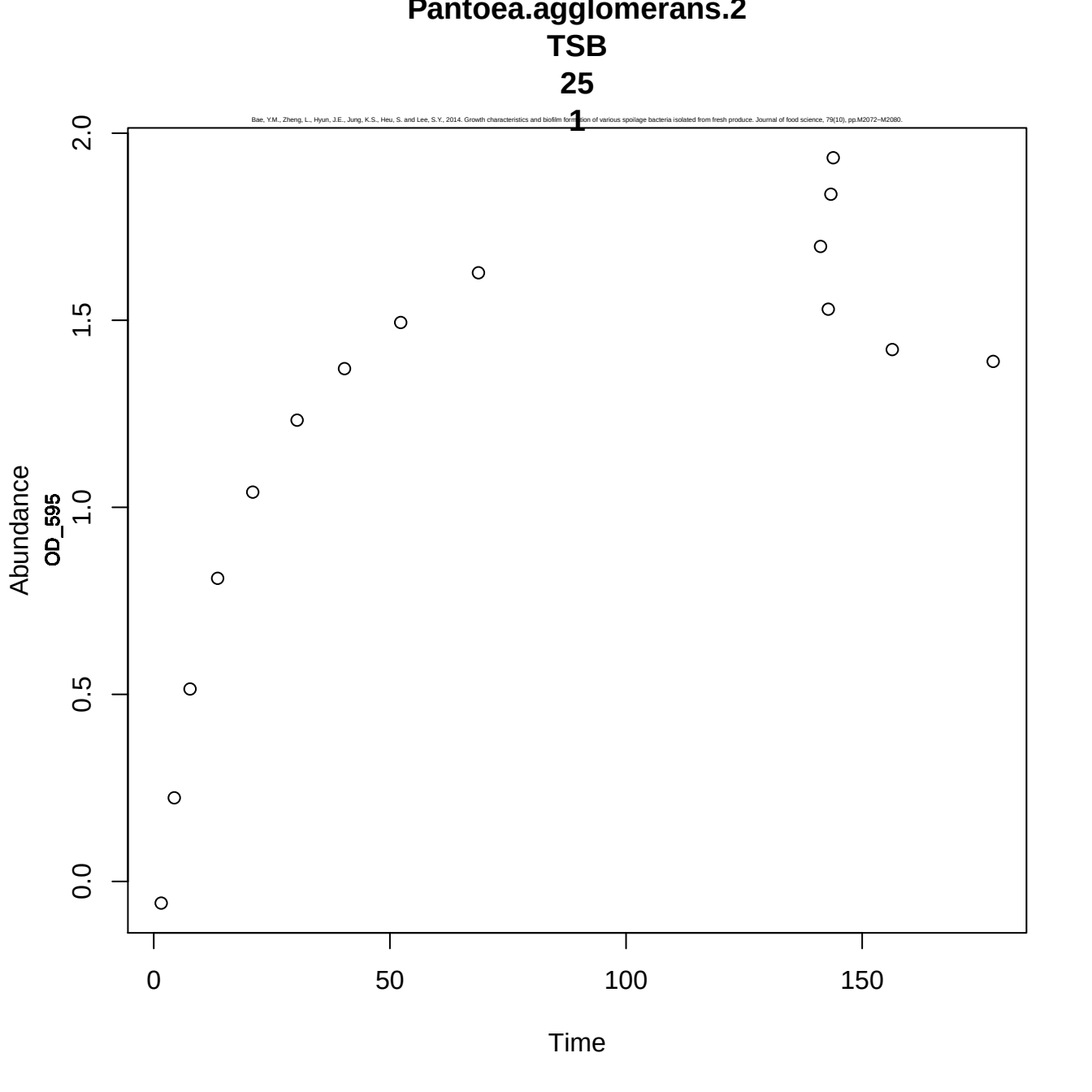
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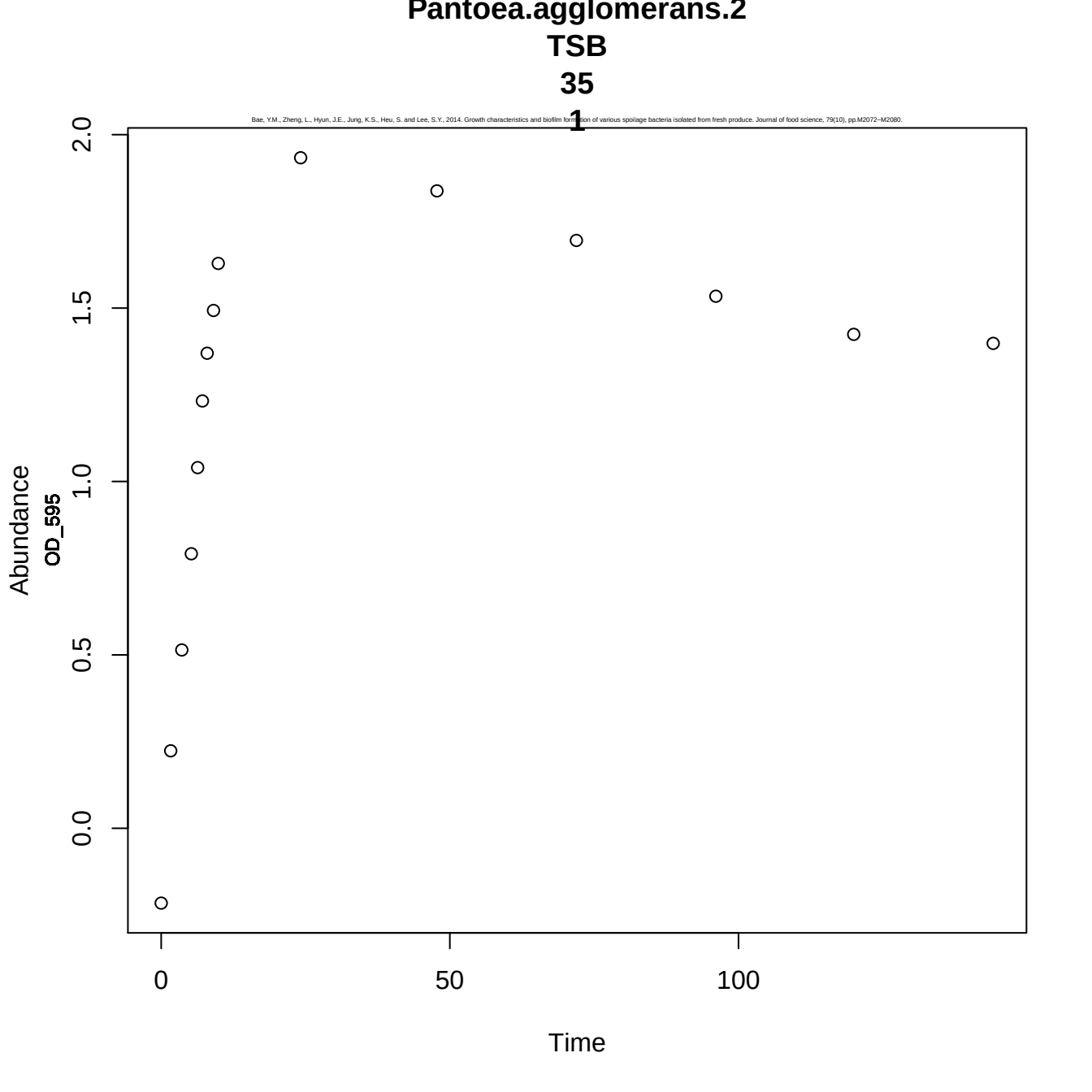
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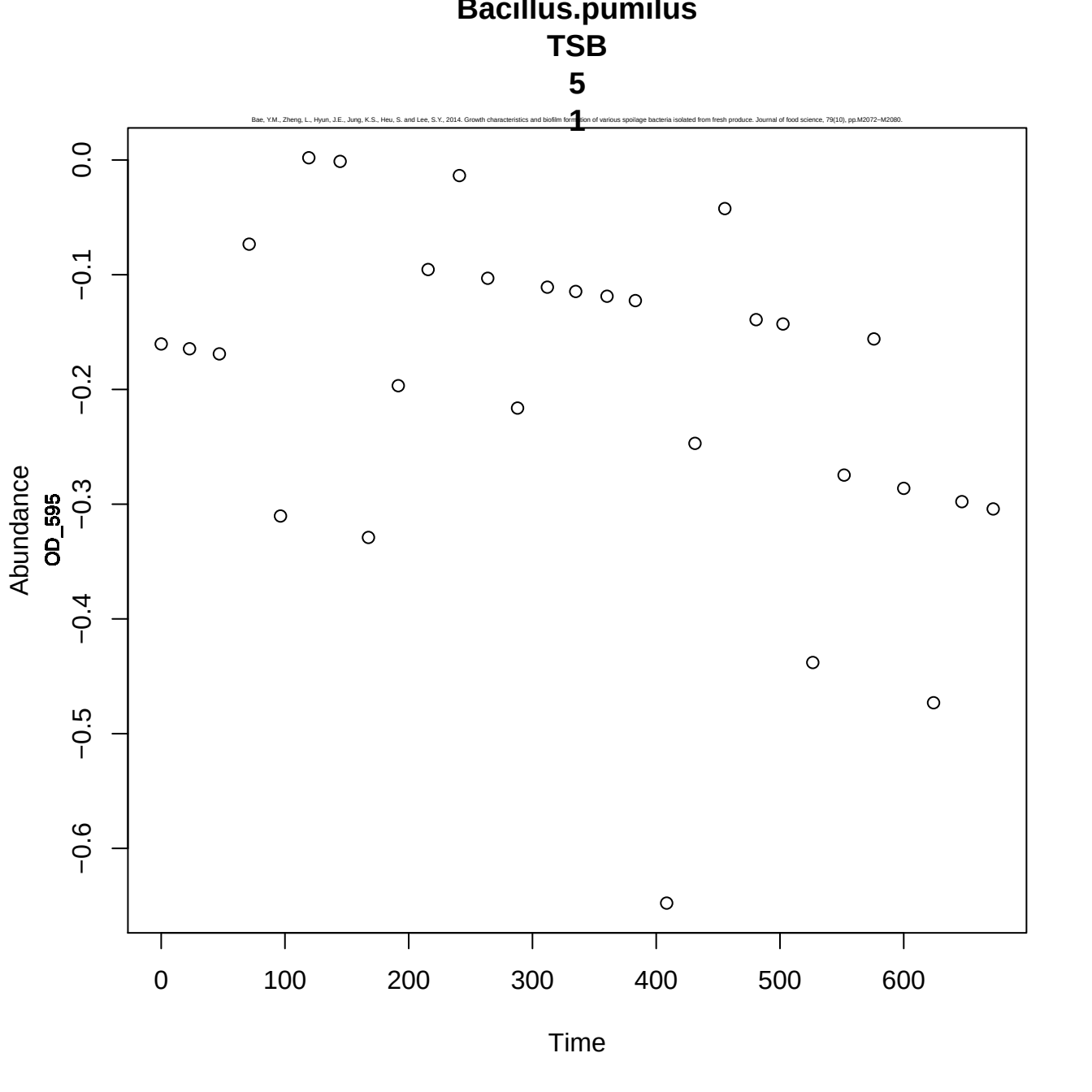
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Abundance
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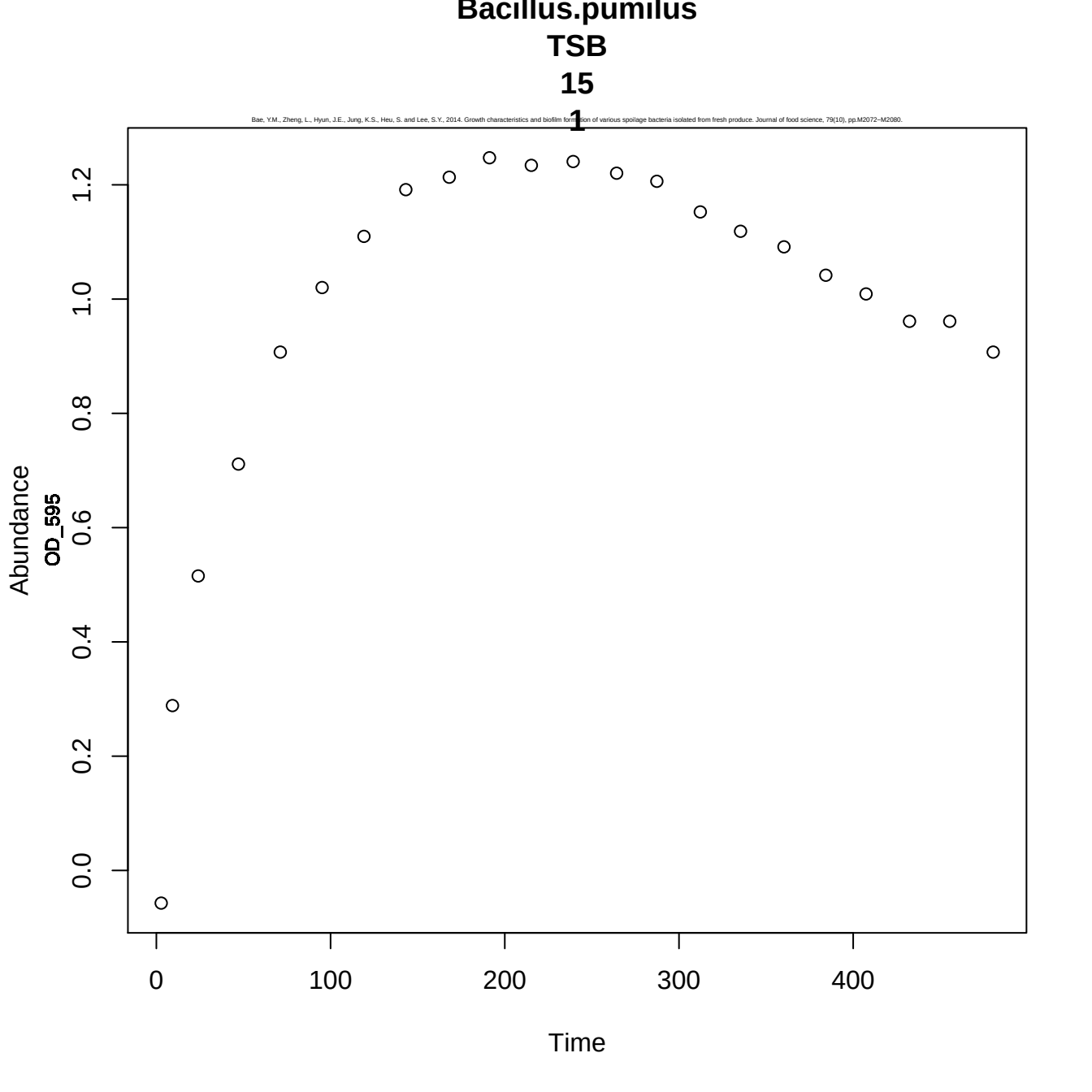
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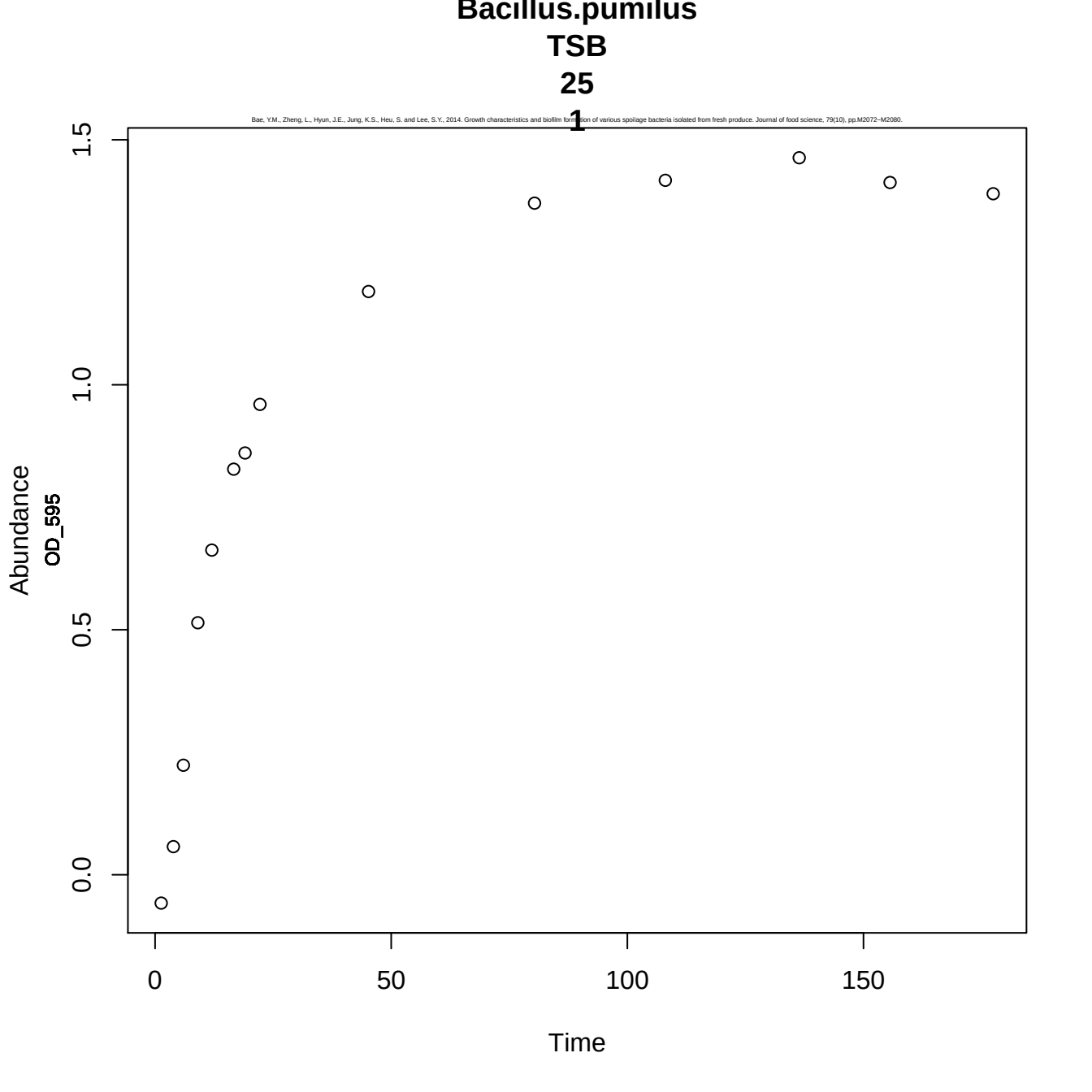
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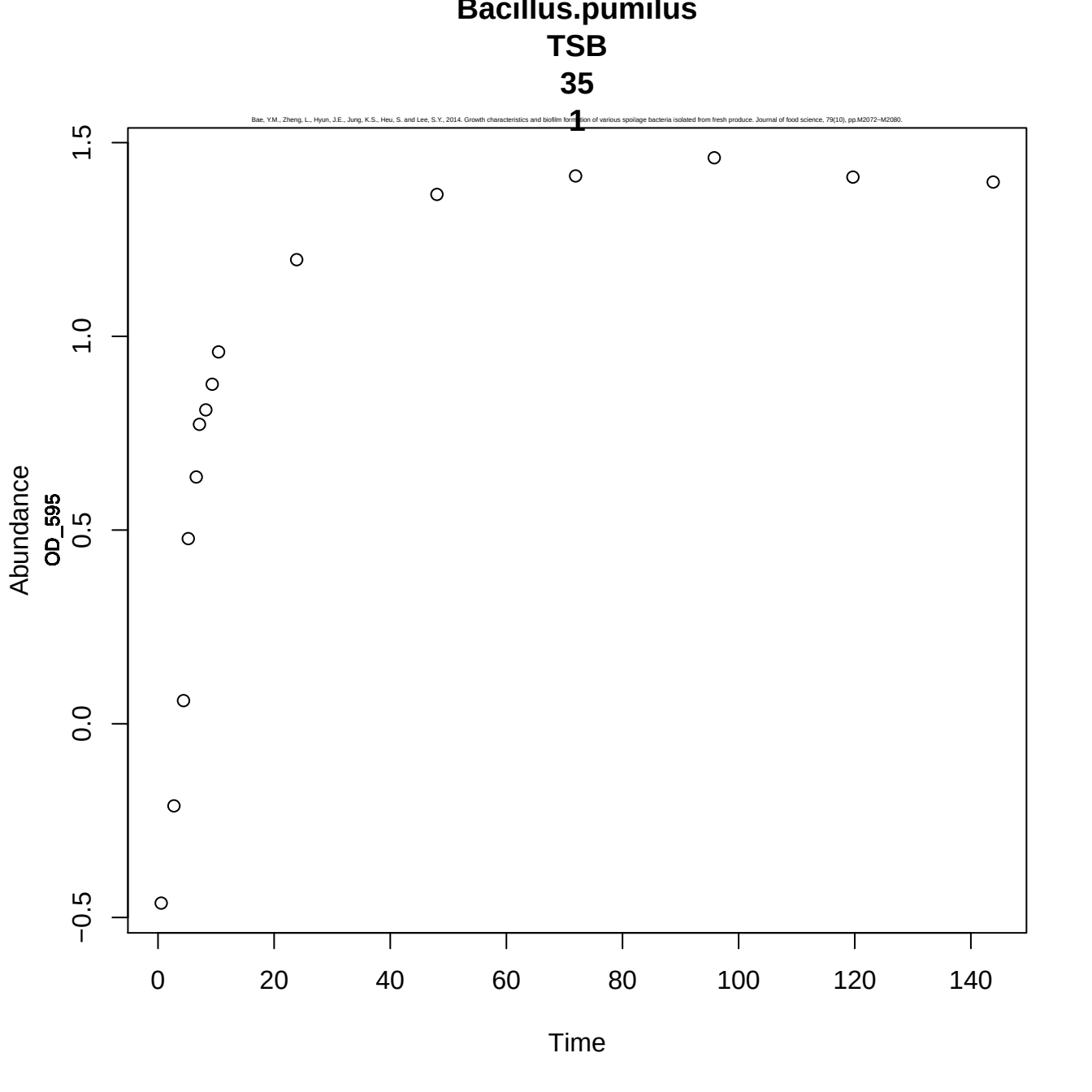
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Abundance
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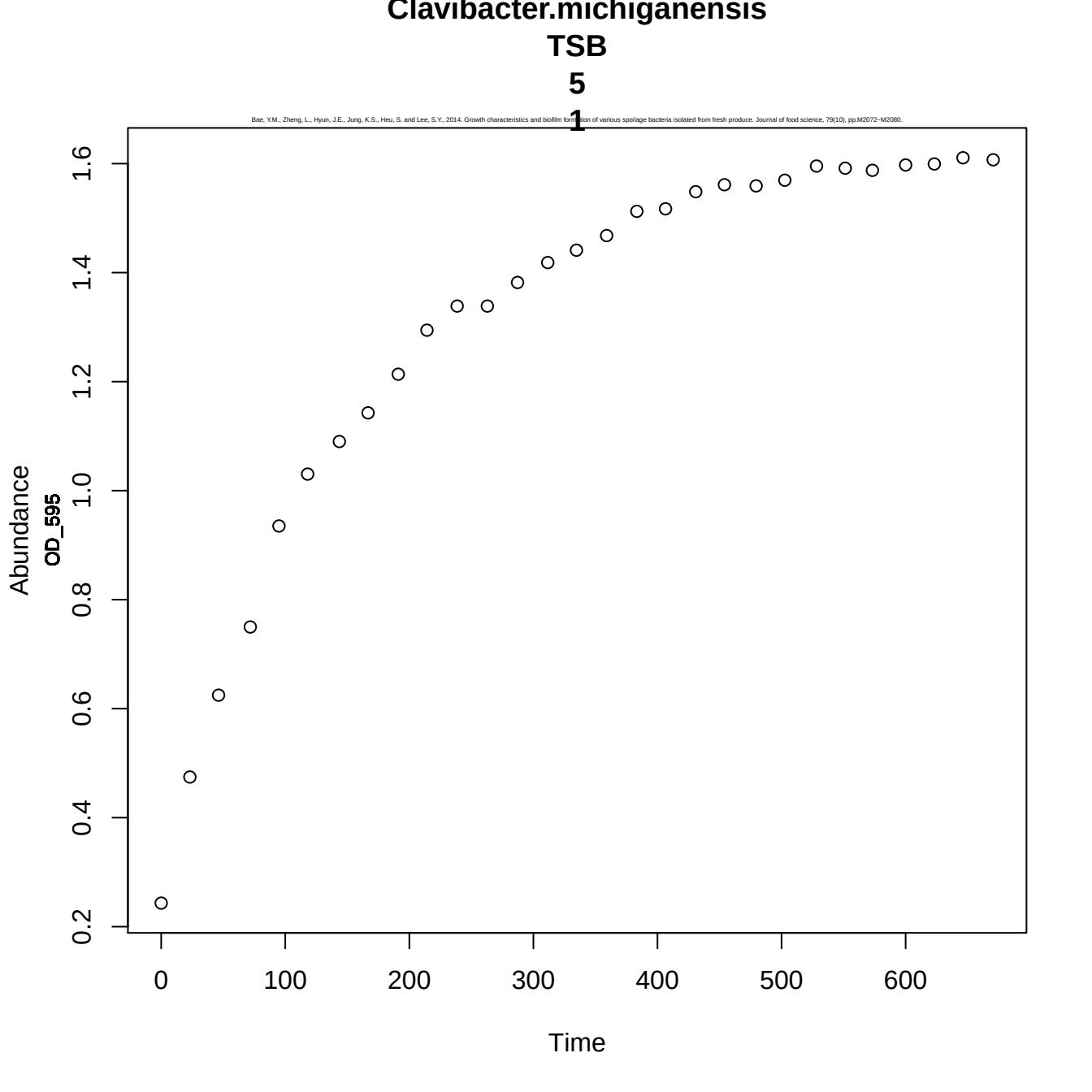
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Abundance
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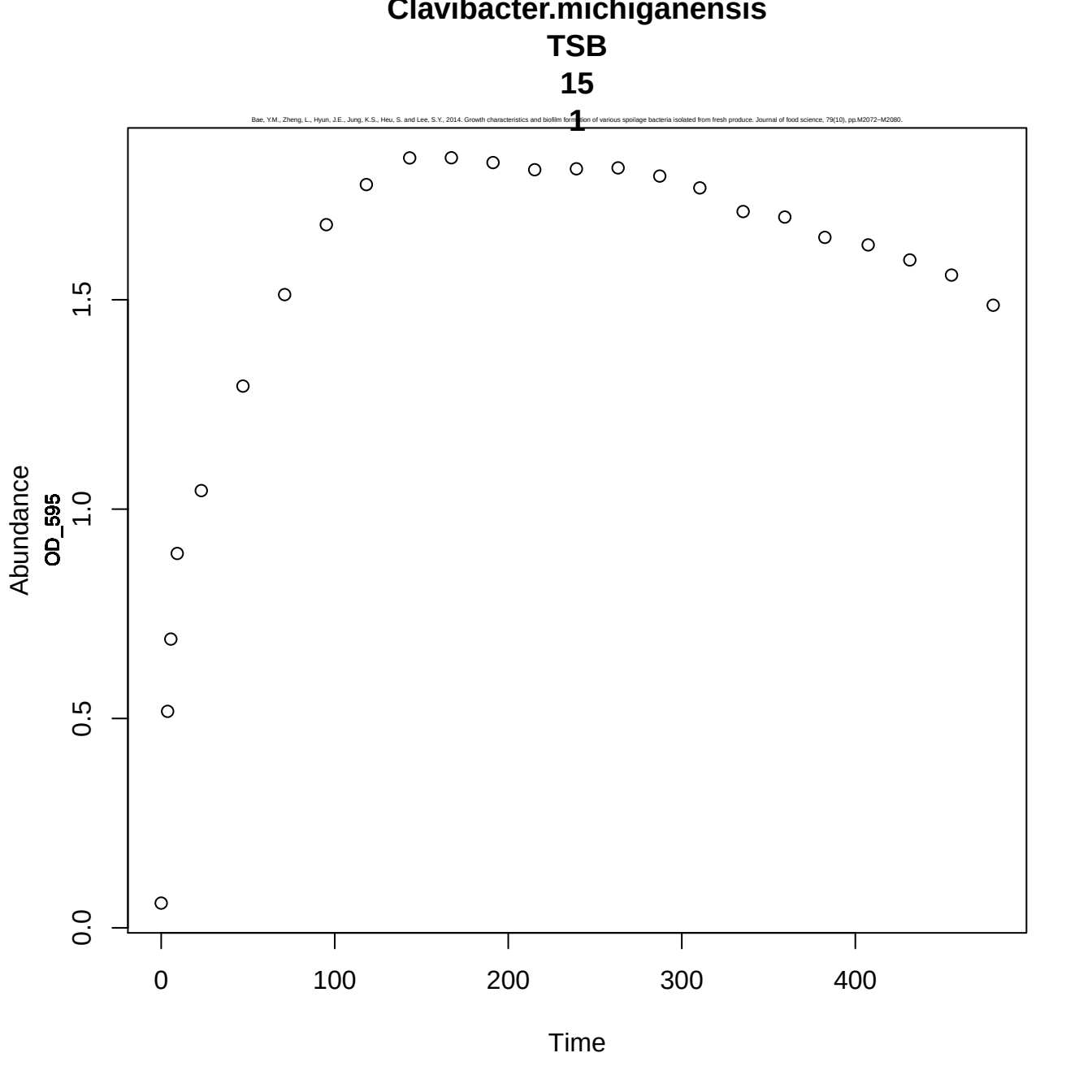
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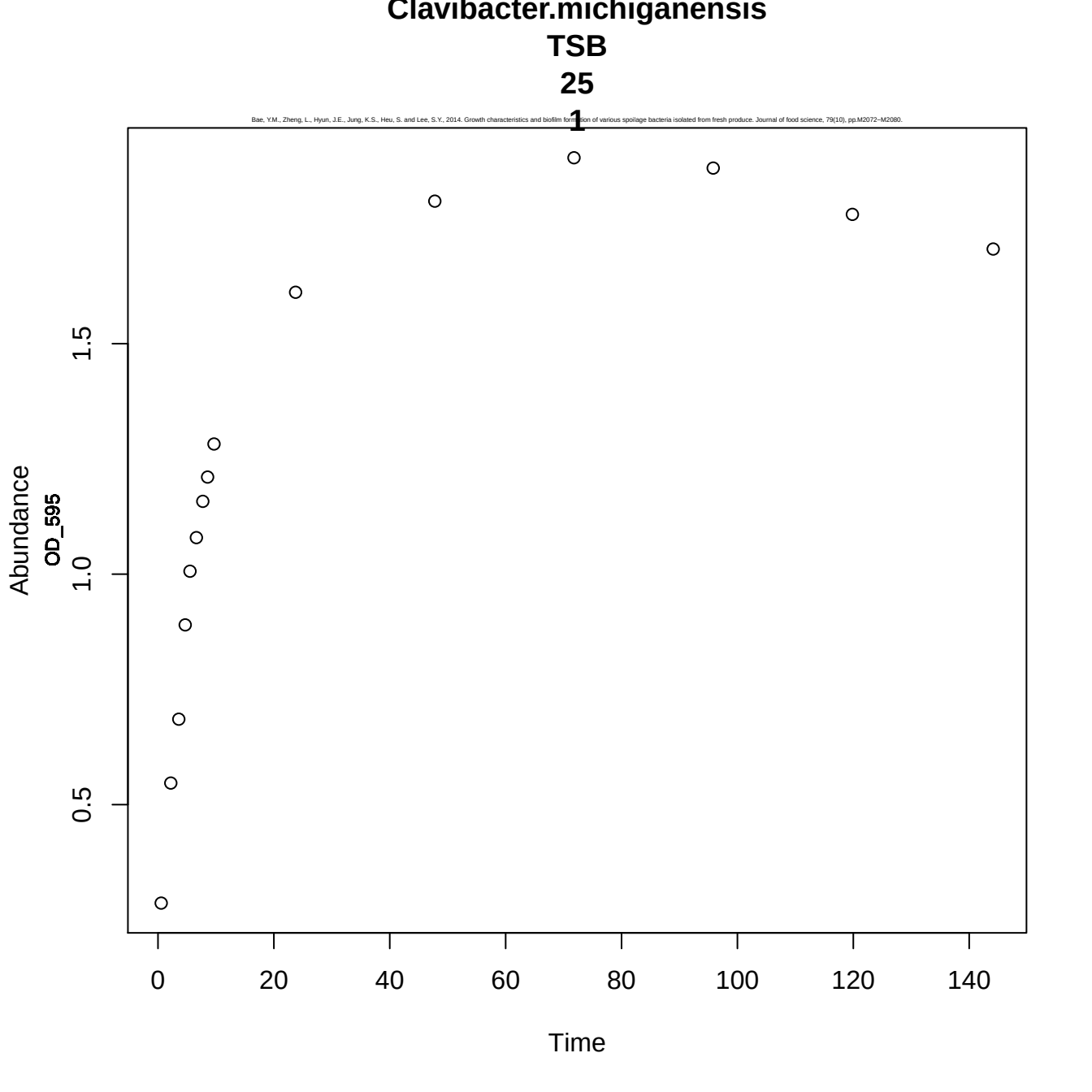
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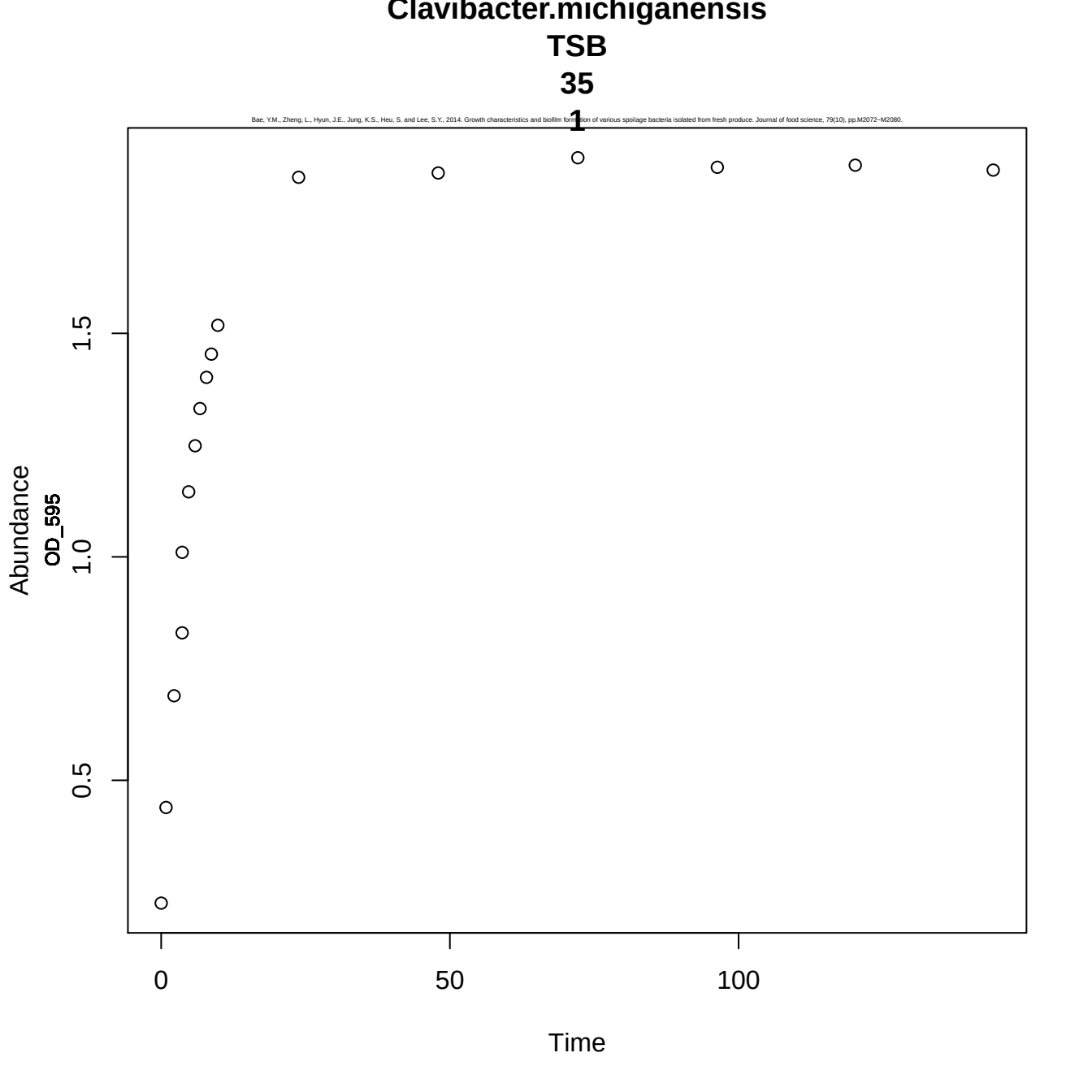
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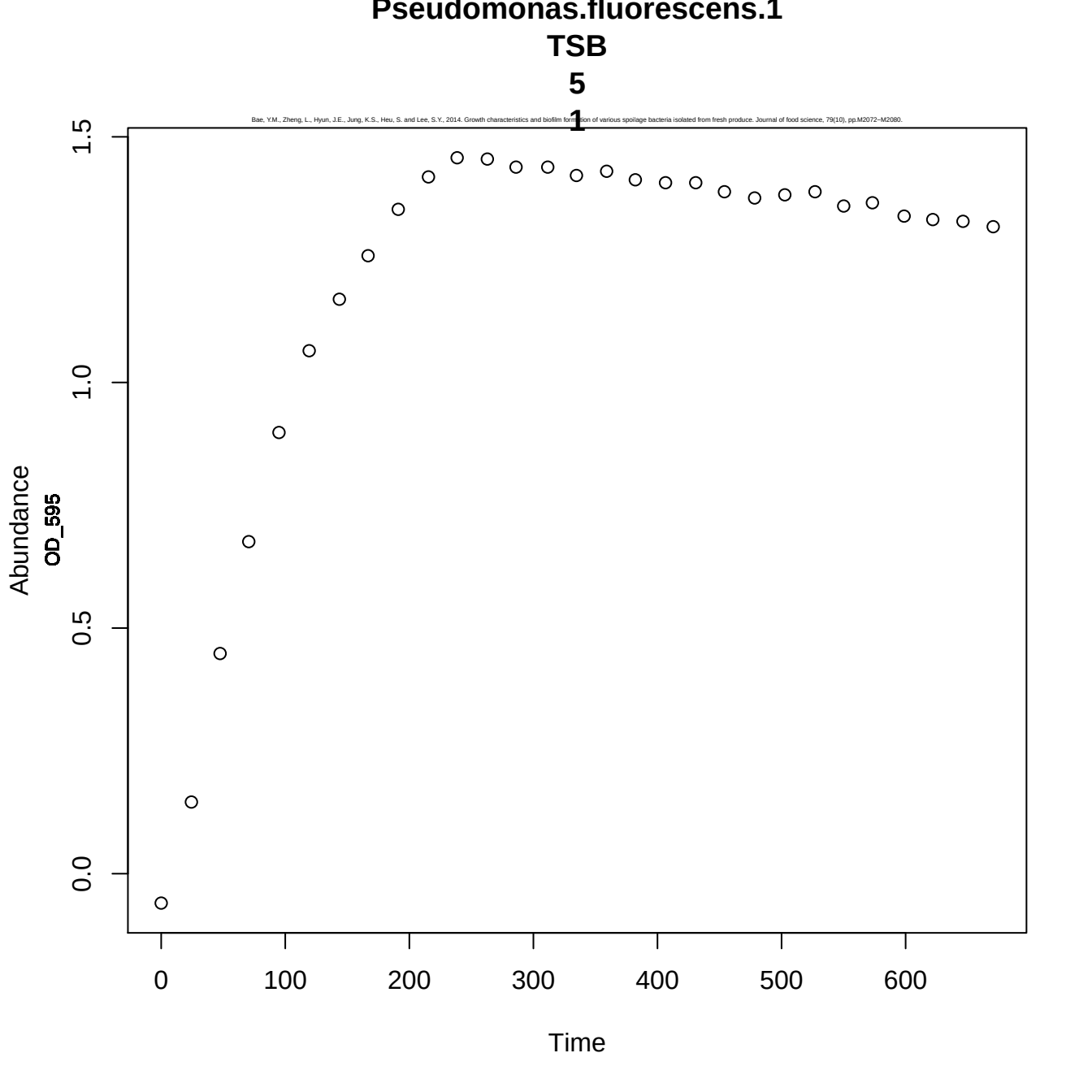
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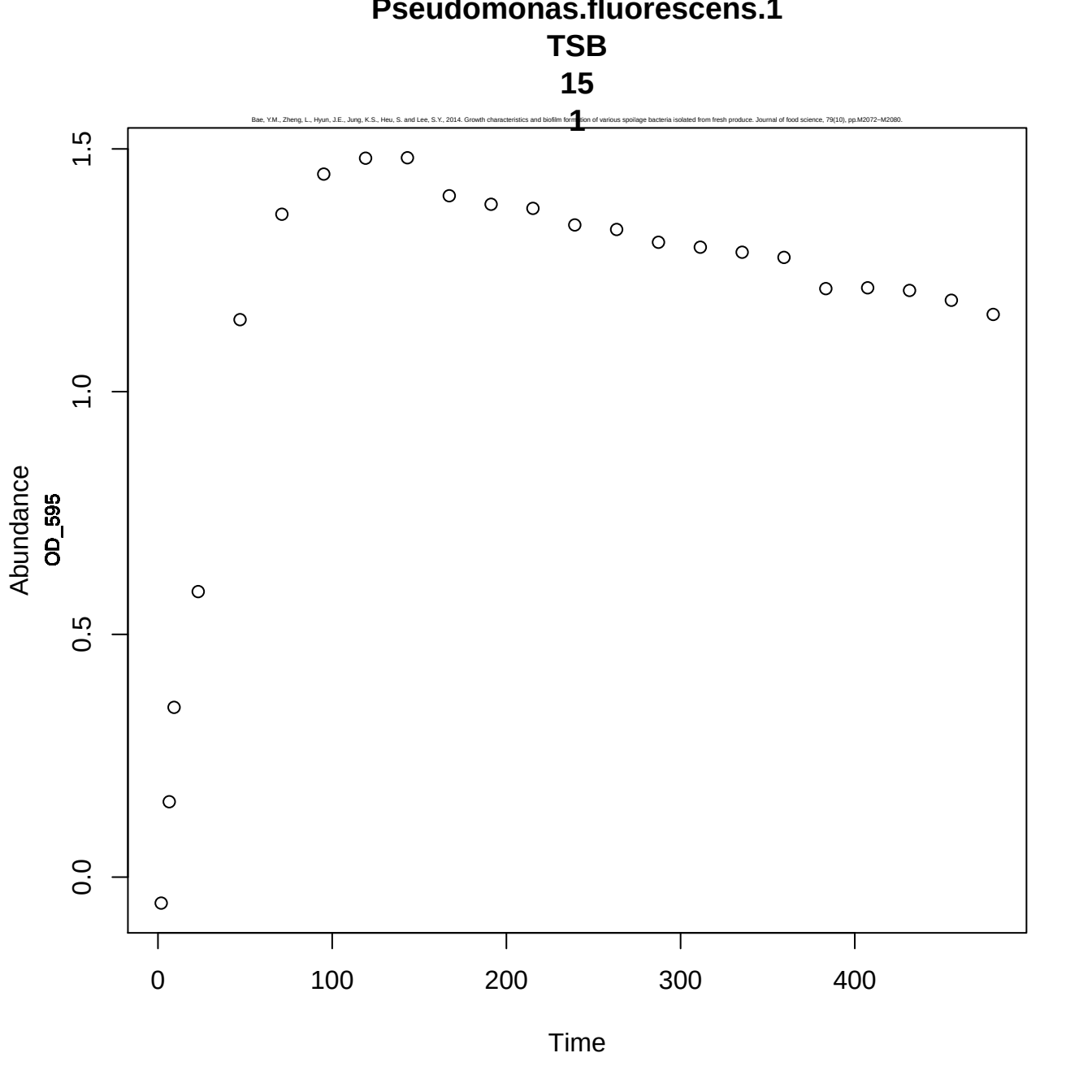
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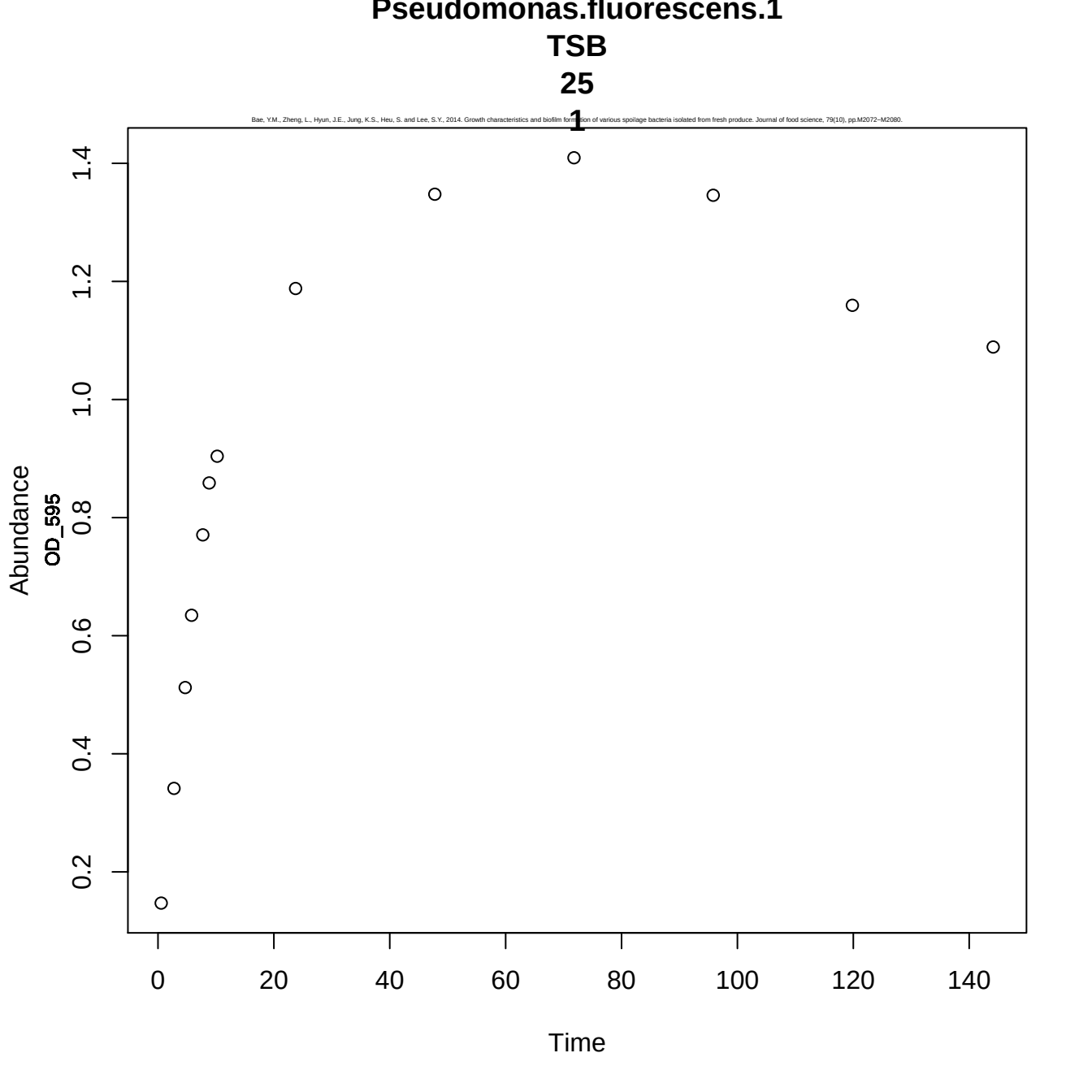
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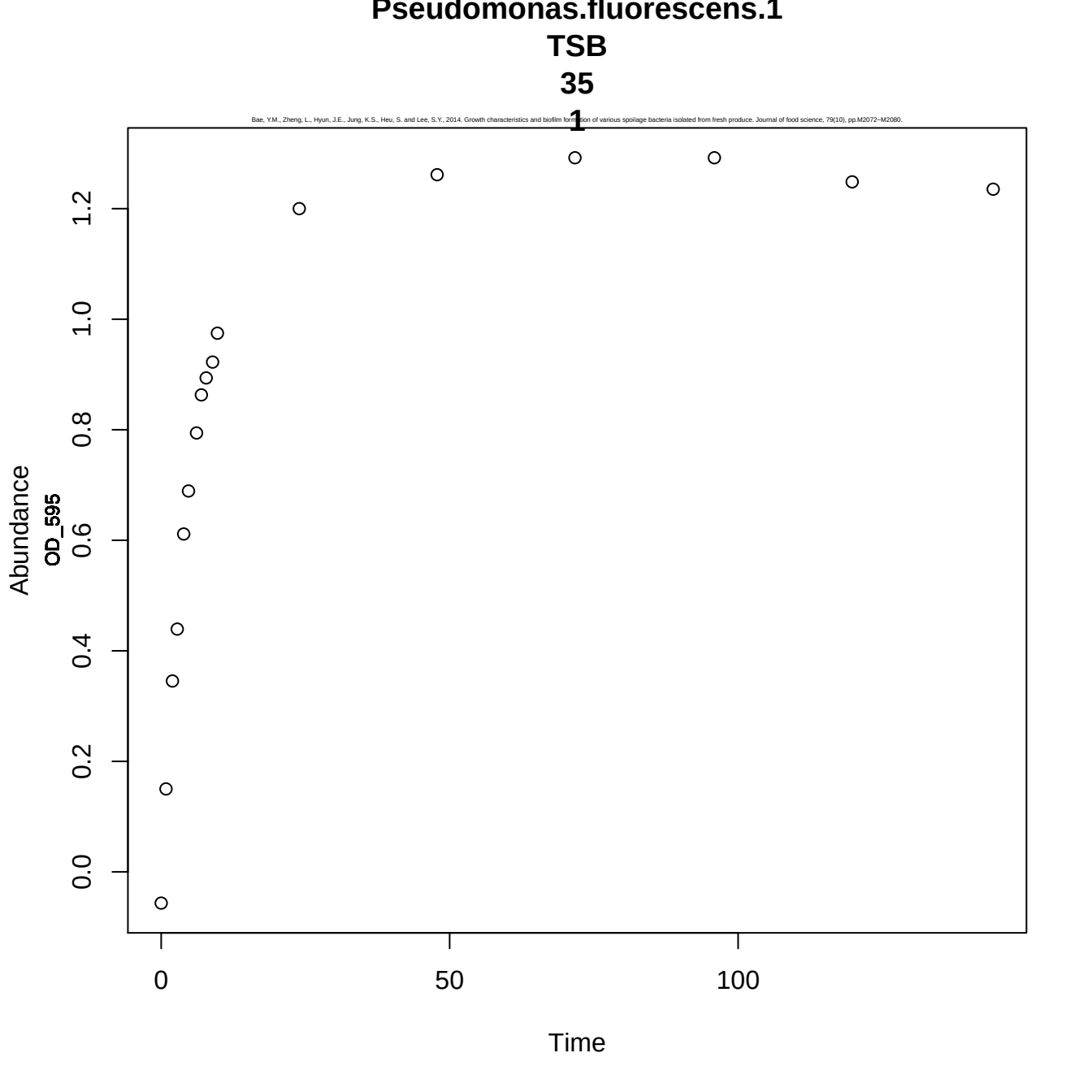
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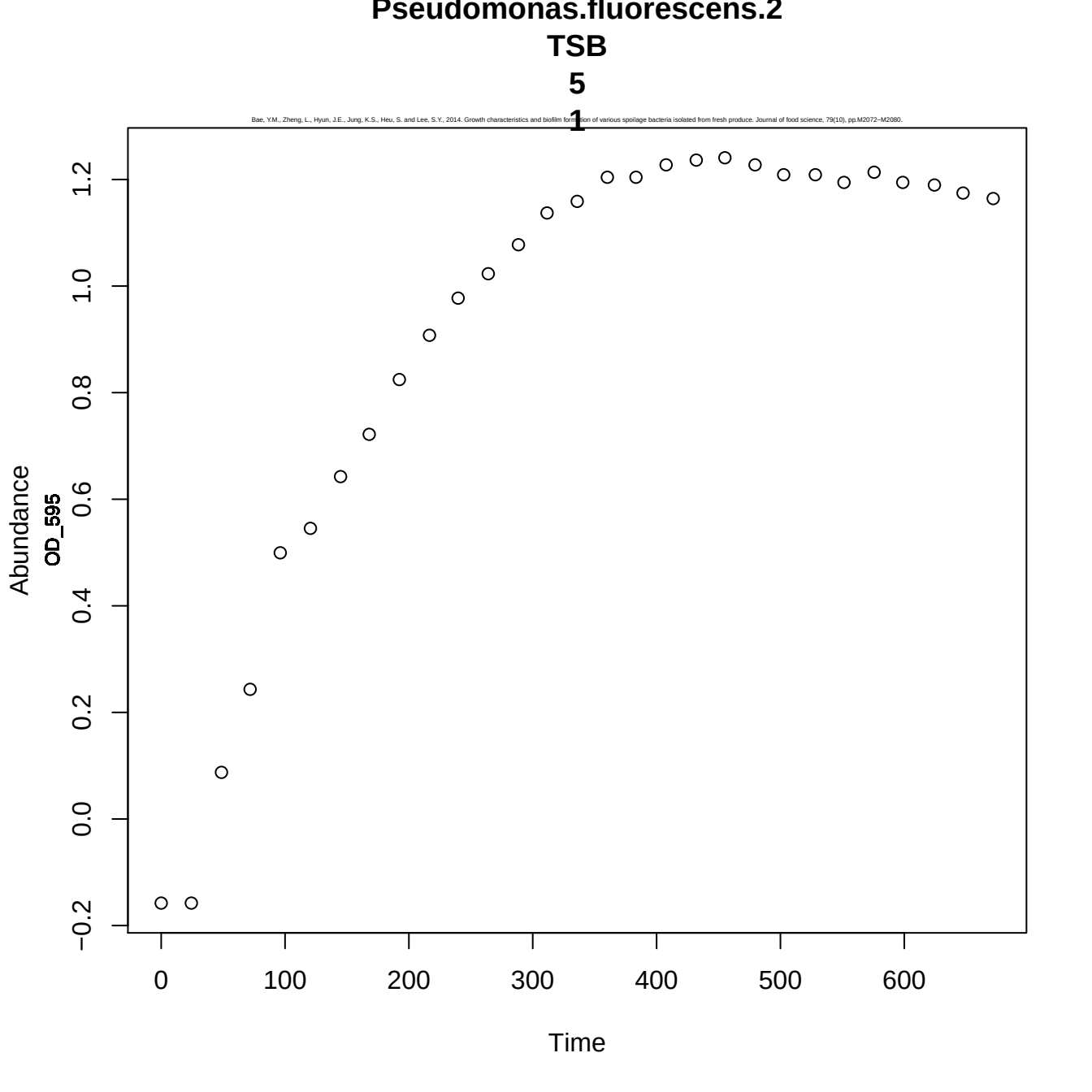
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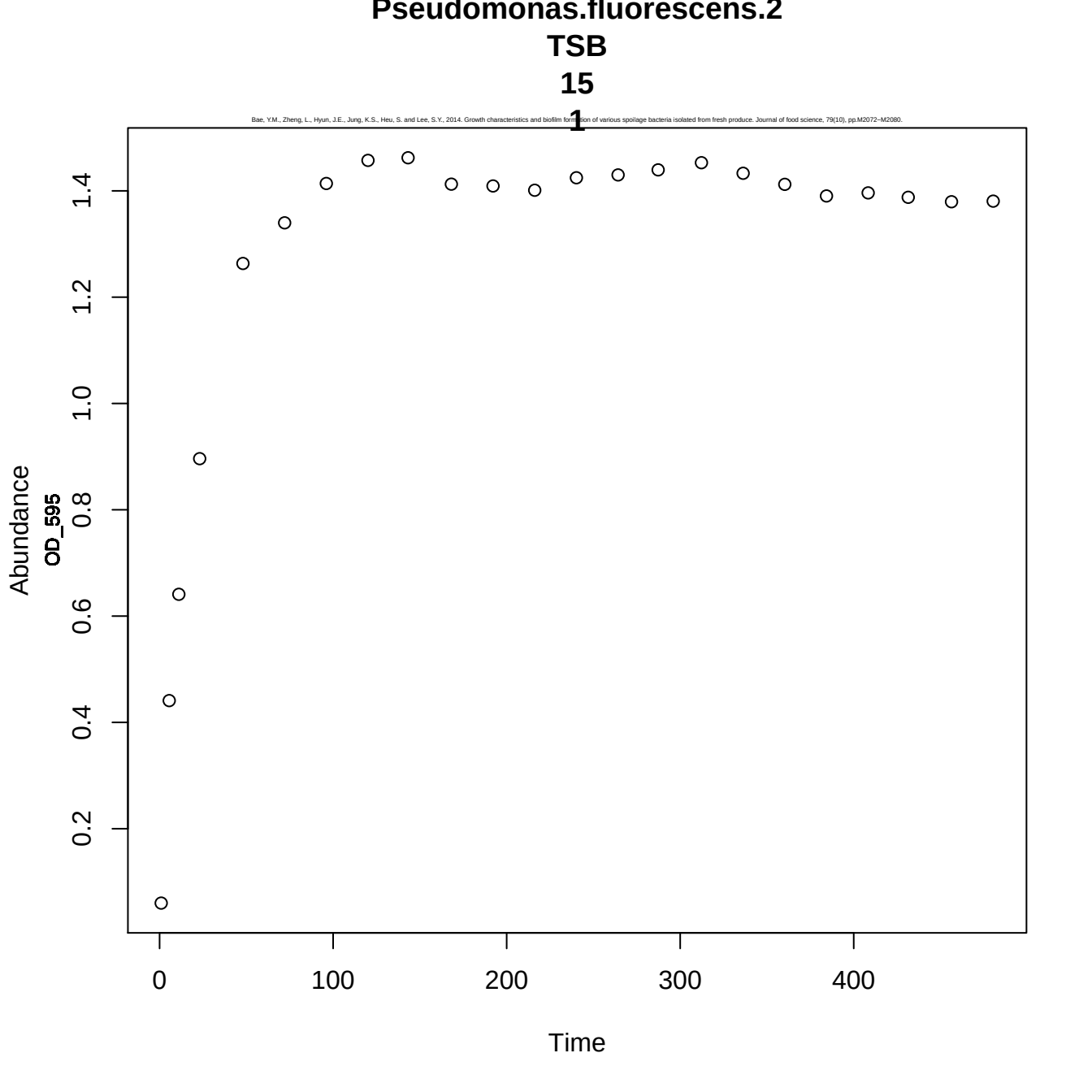
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
Abundance
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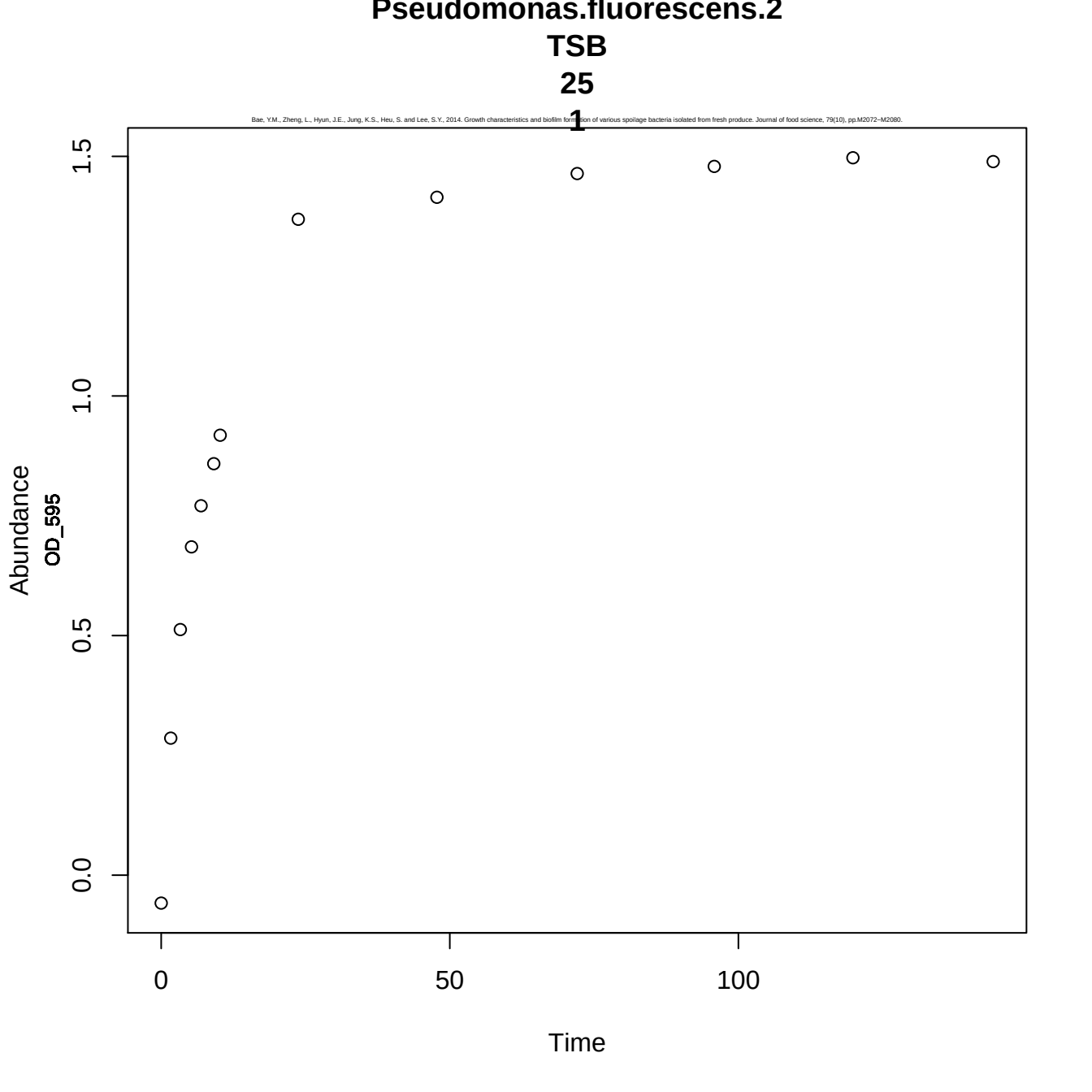
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Abundance
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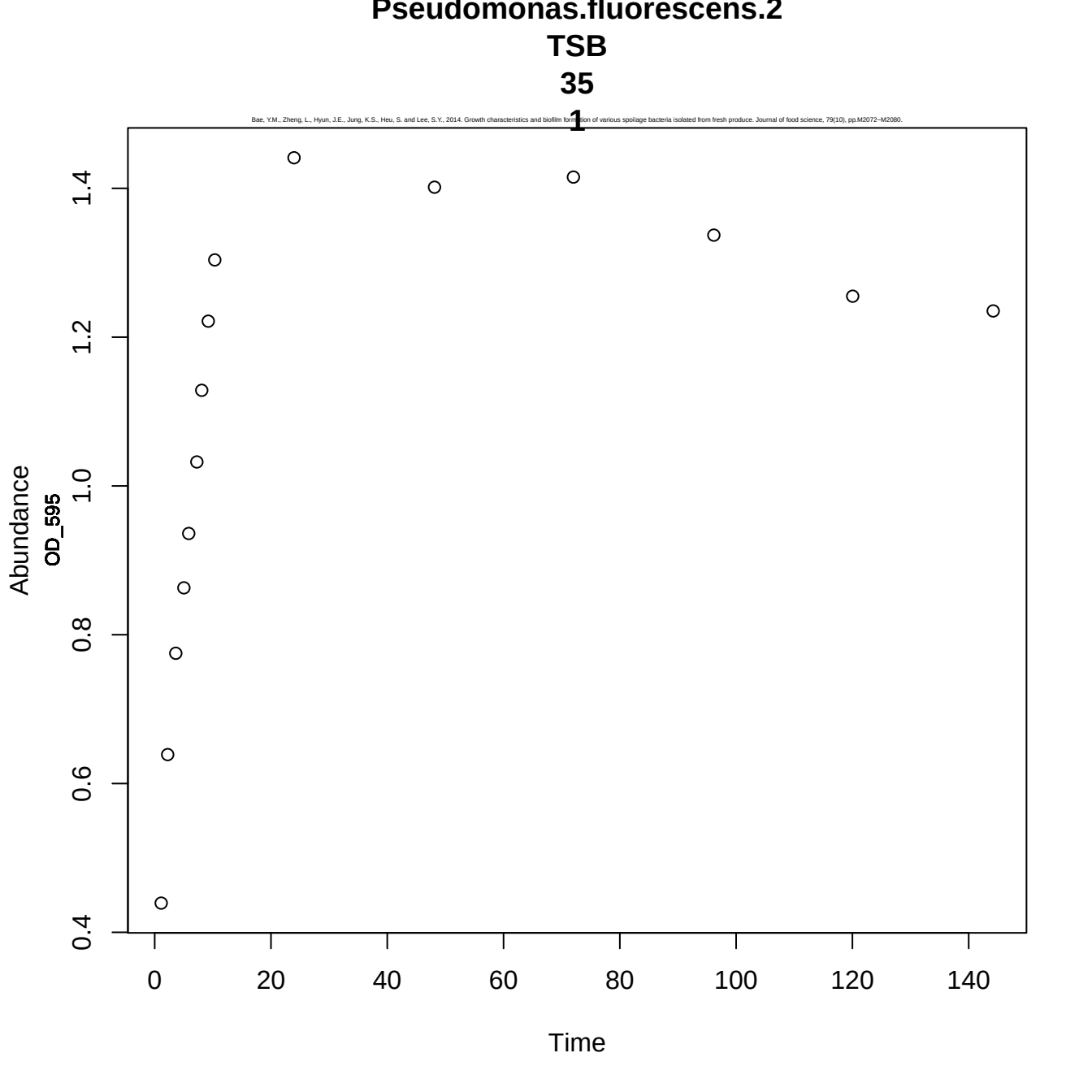
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Abundance
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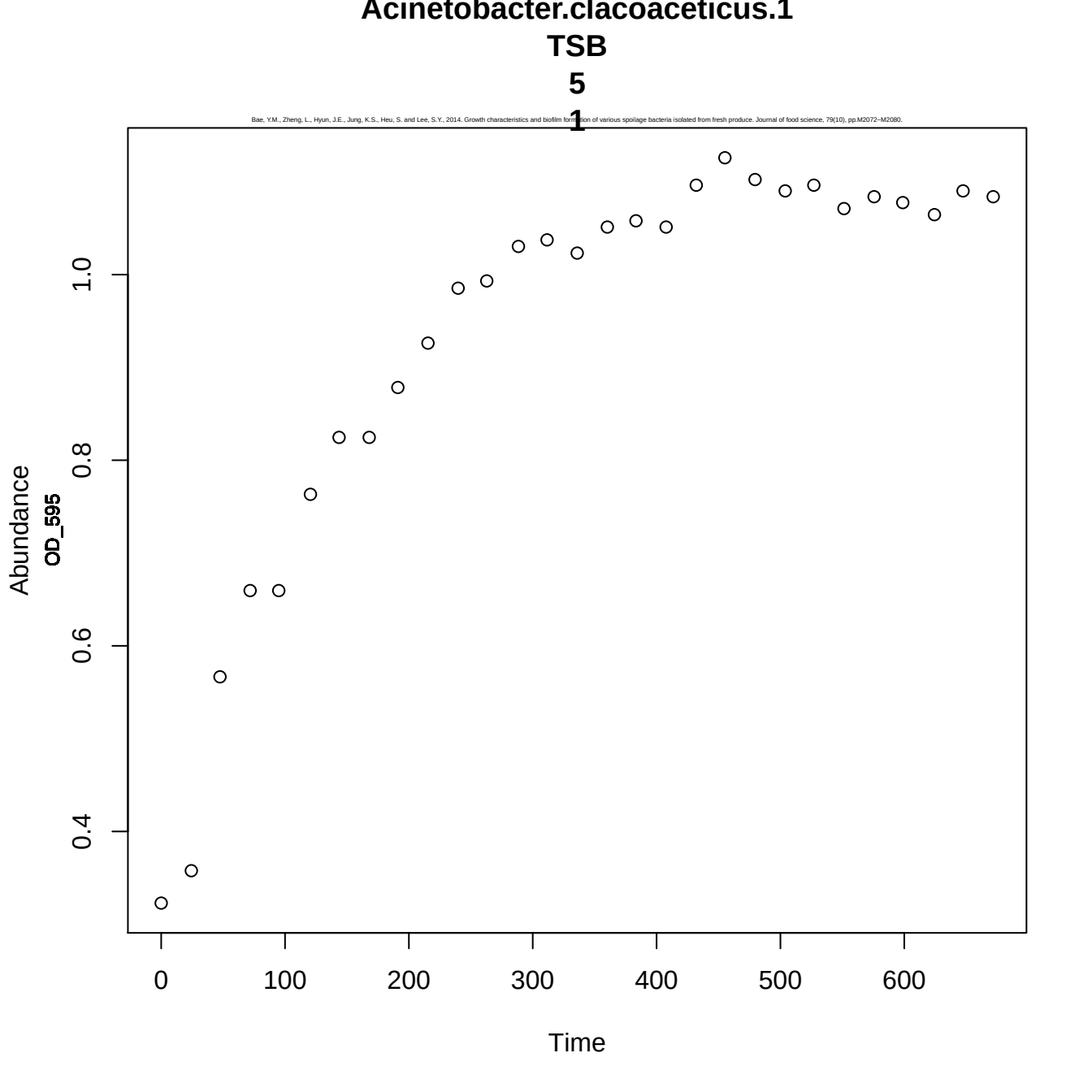
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Abundance
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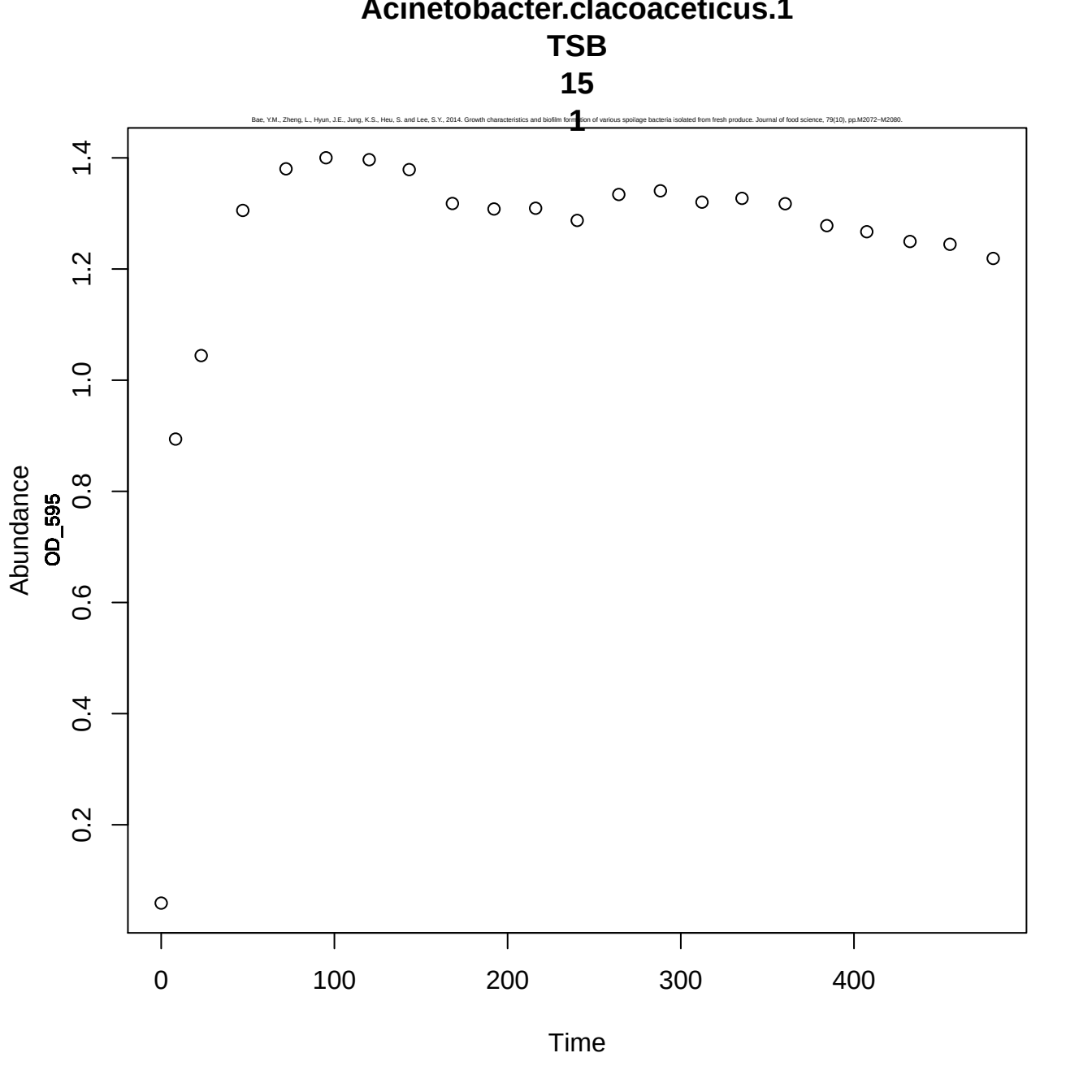
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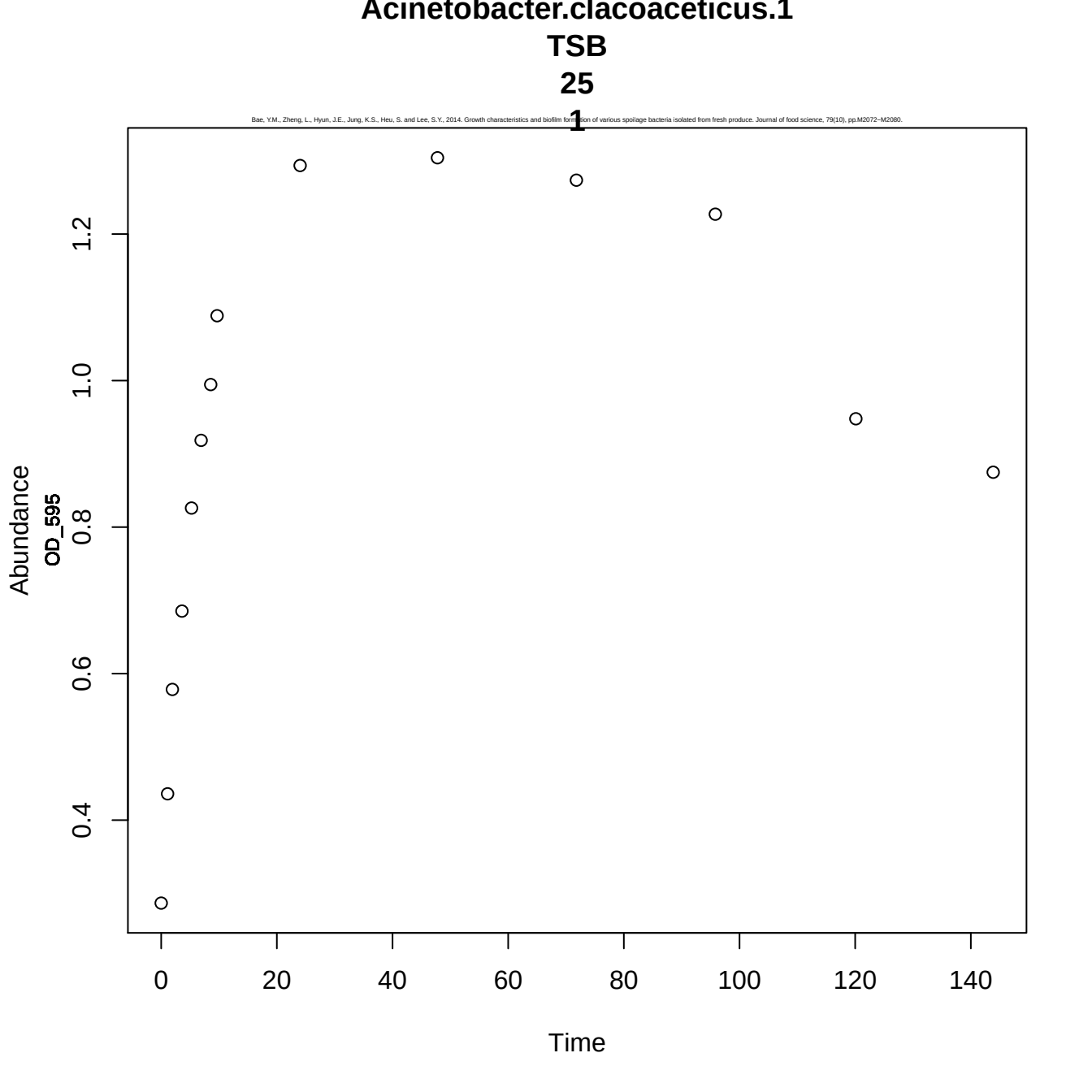
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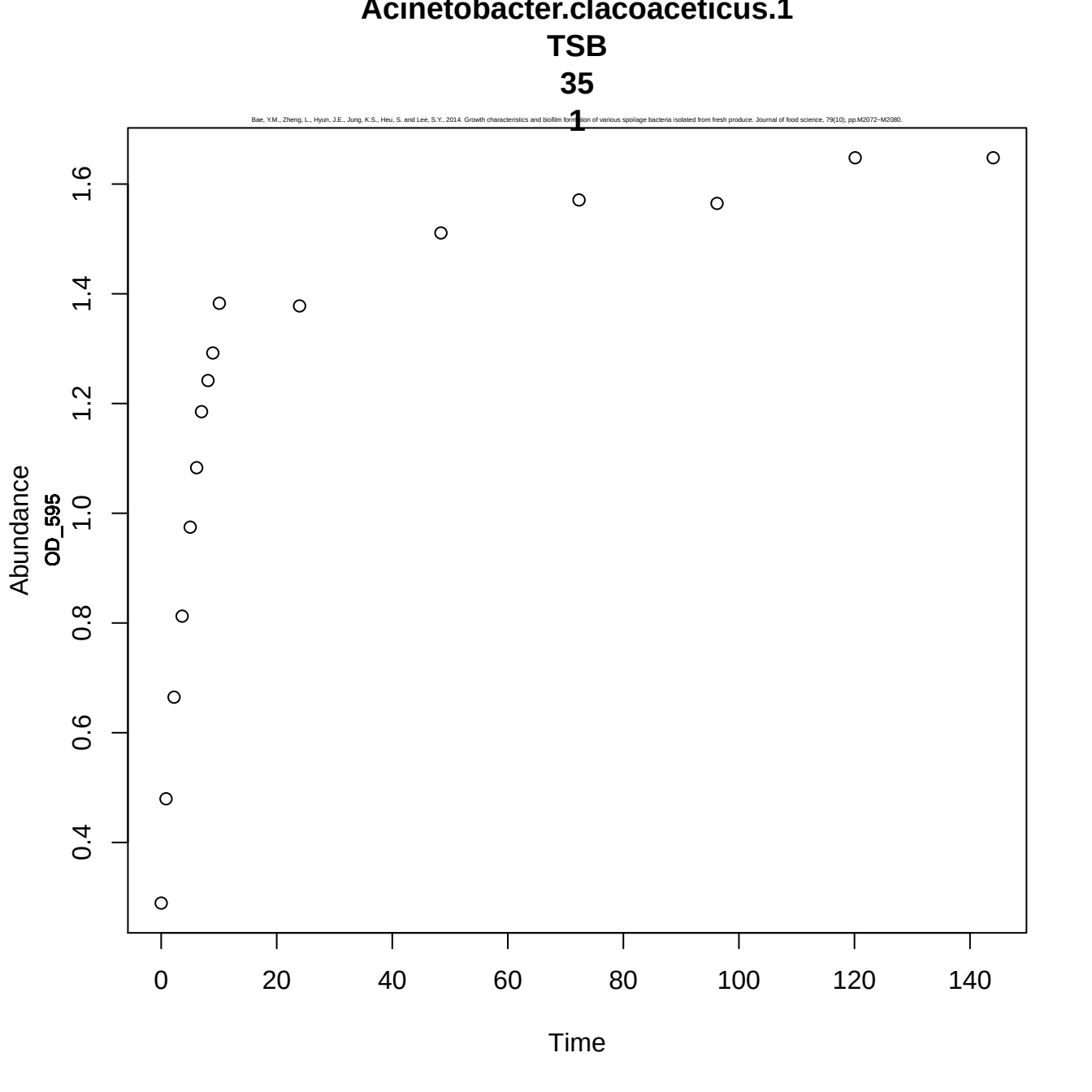
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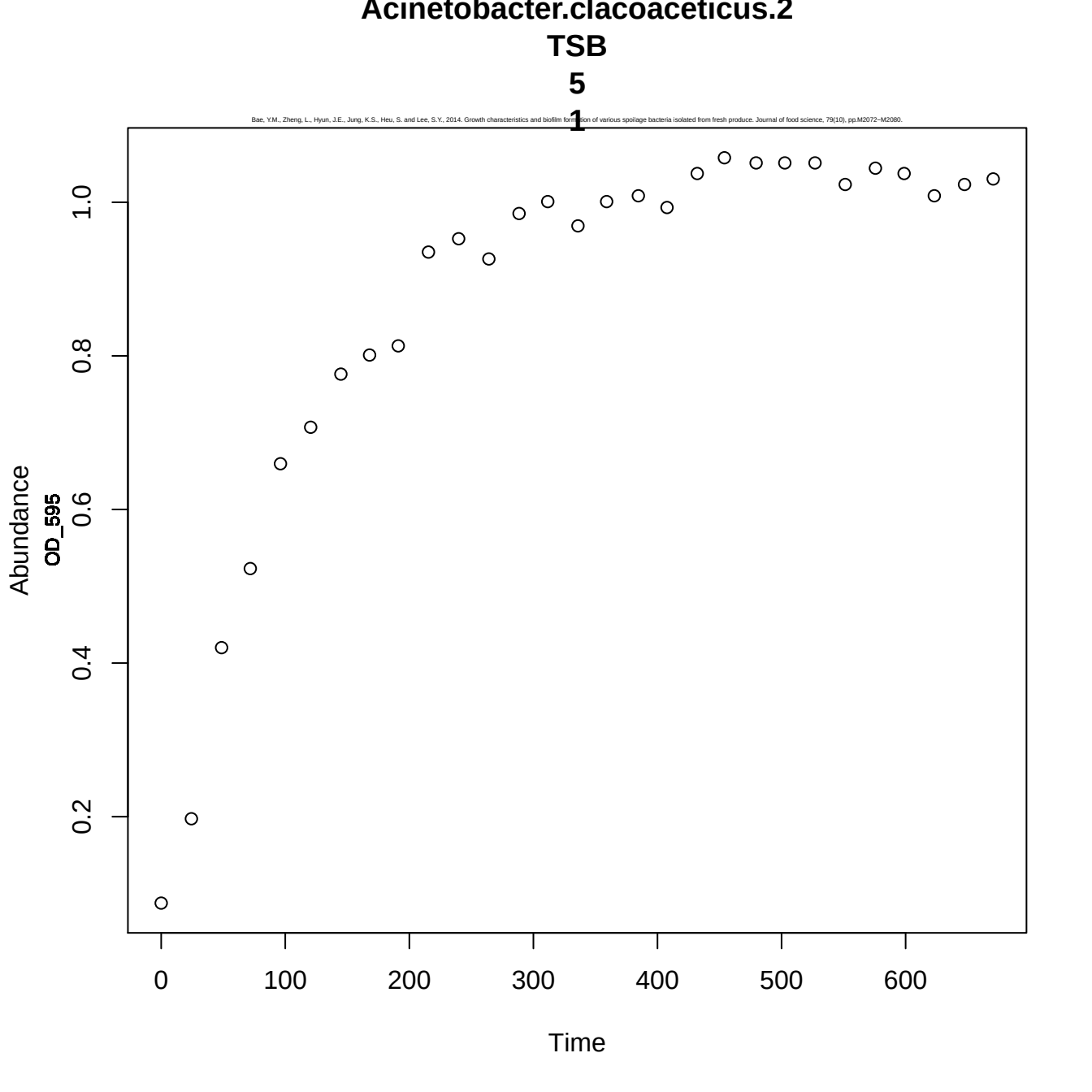
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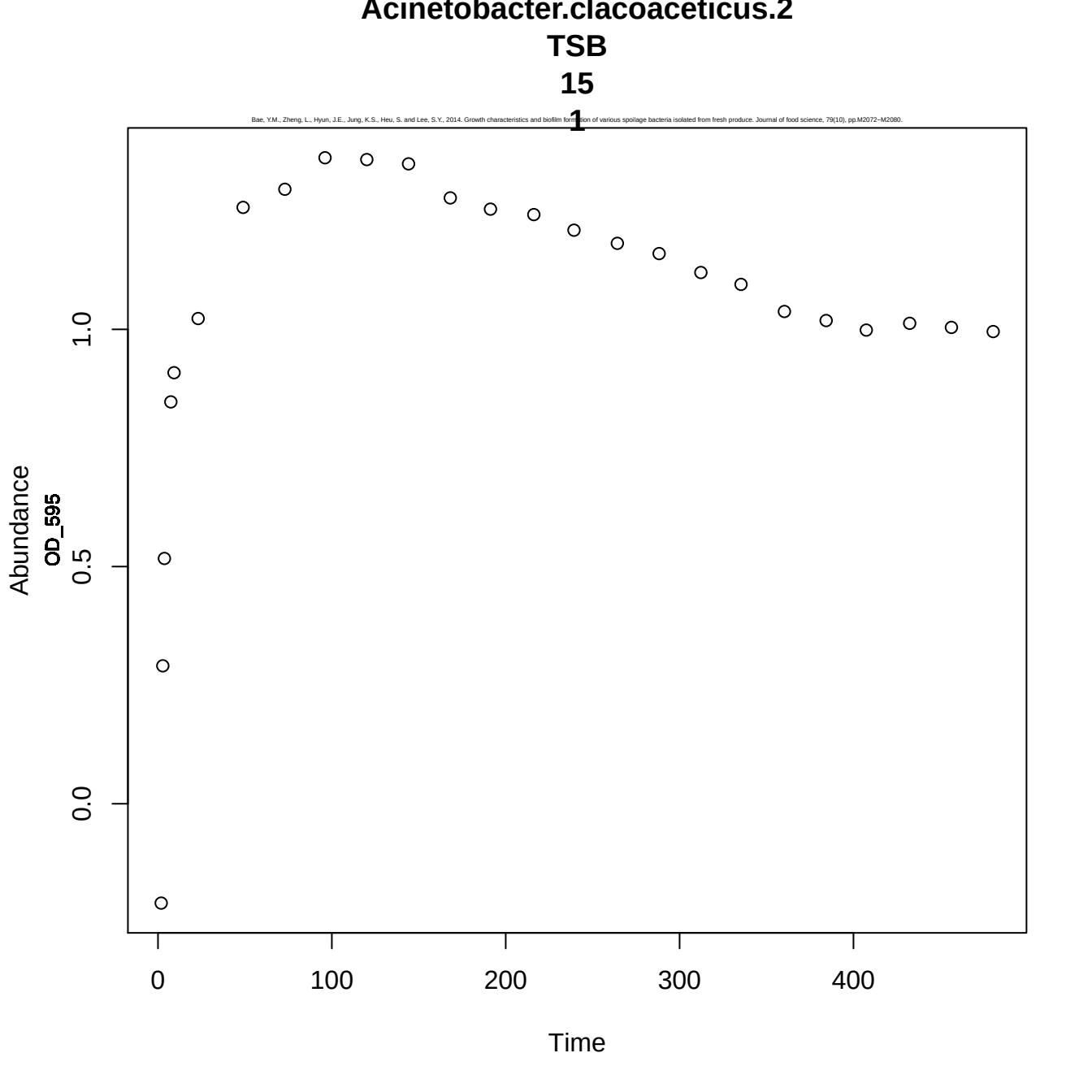
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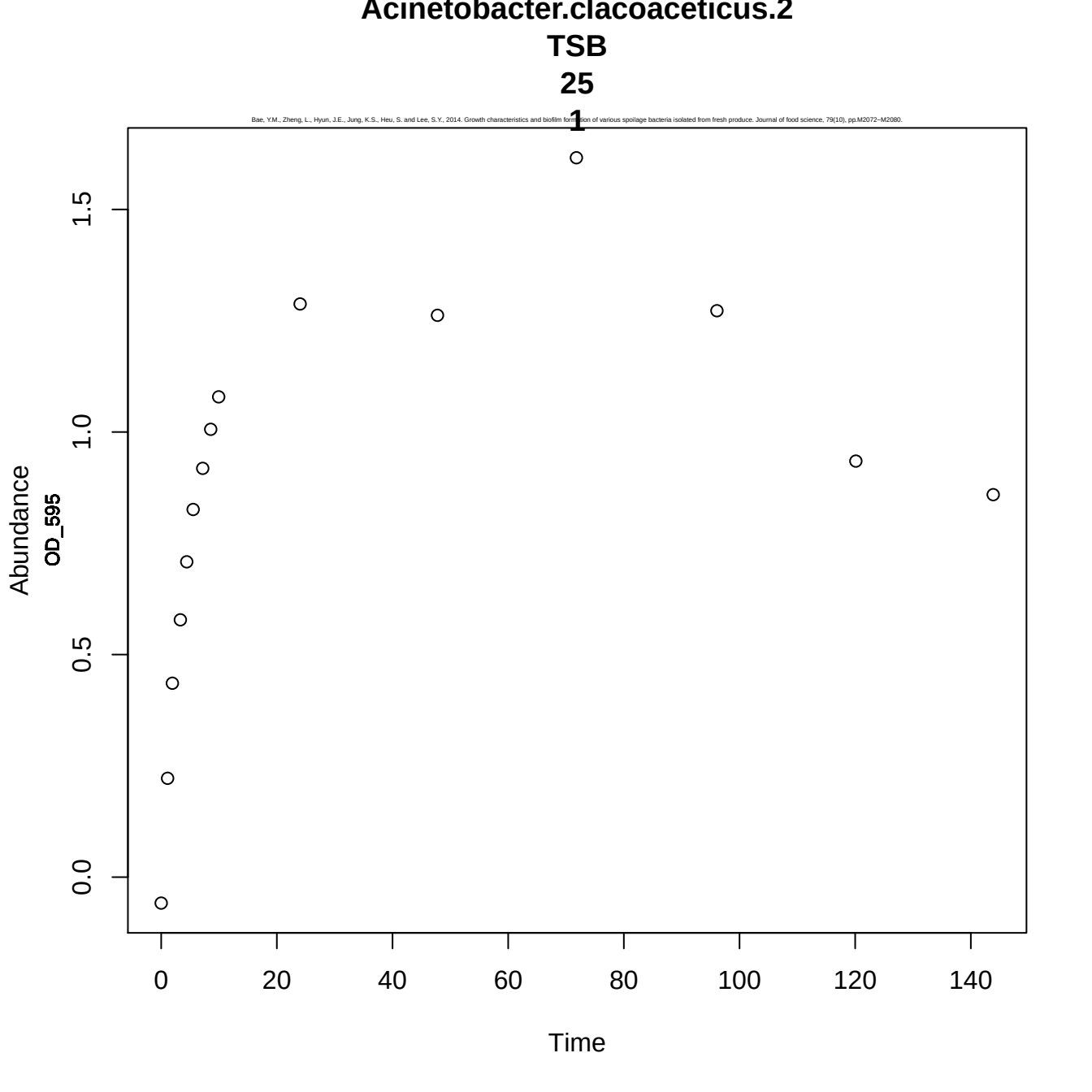
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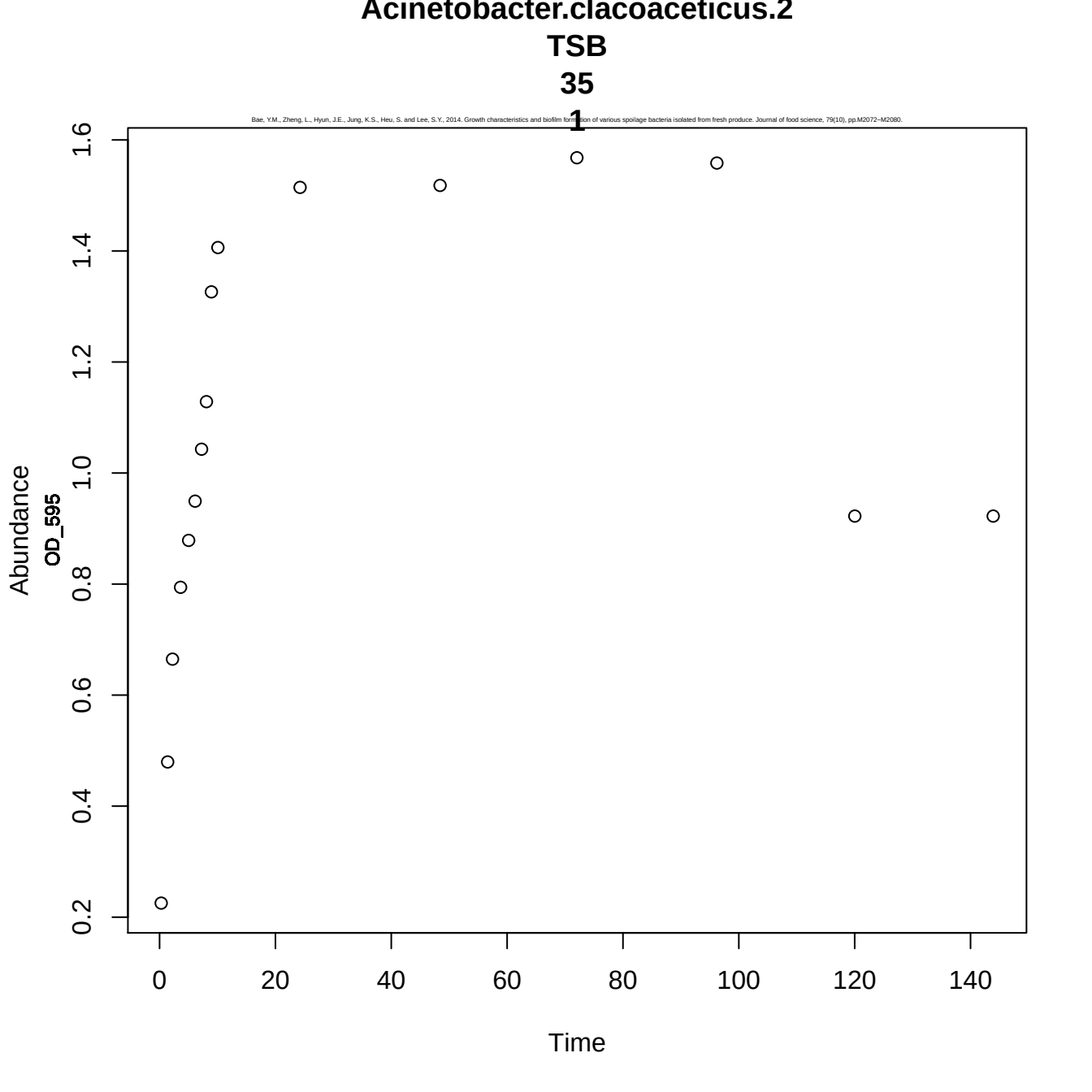
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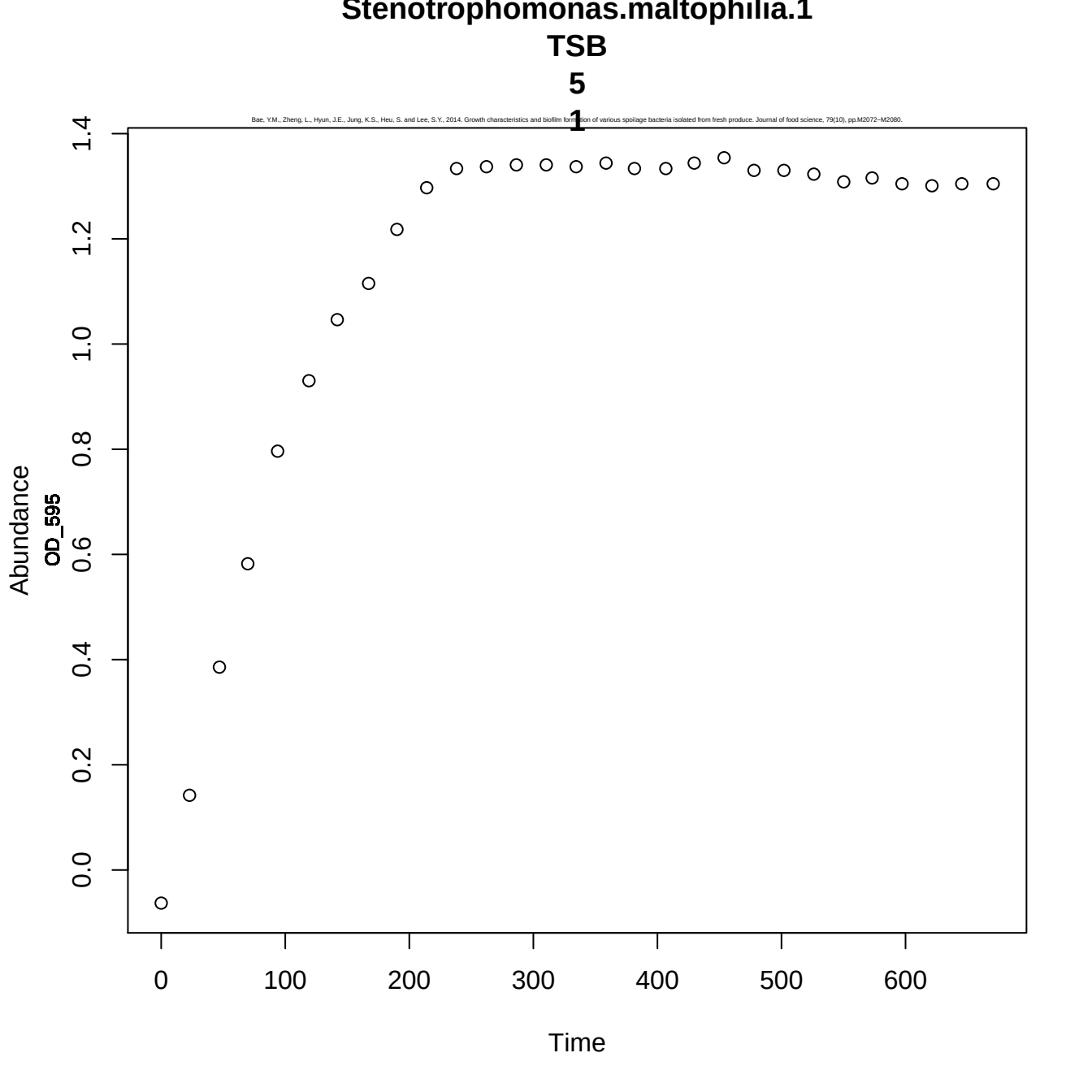
Stenotrophomonas.maltophilia.1
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Abundance
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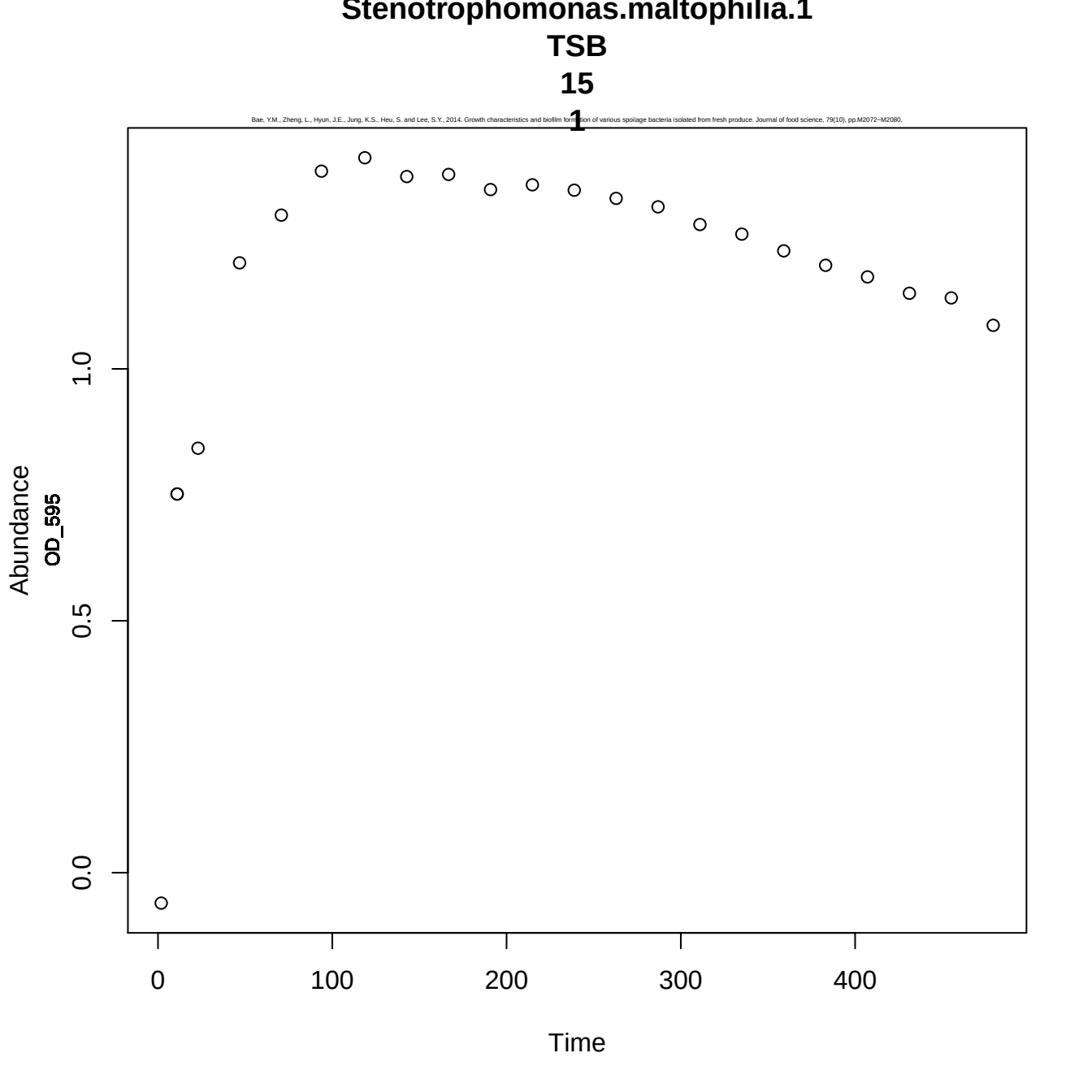
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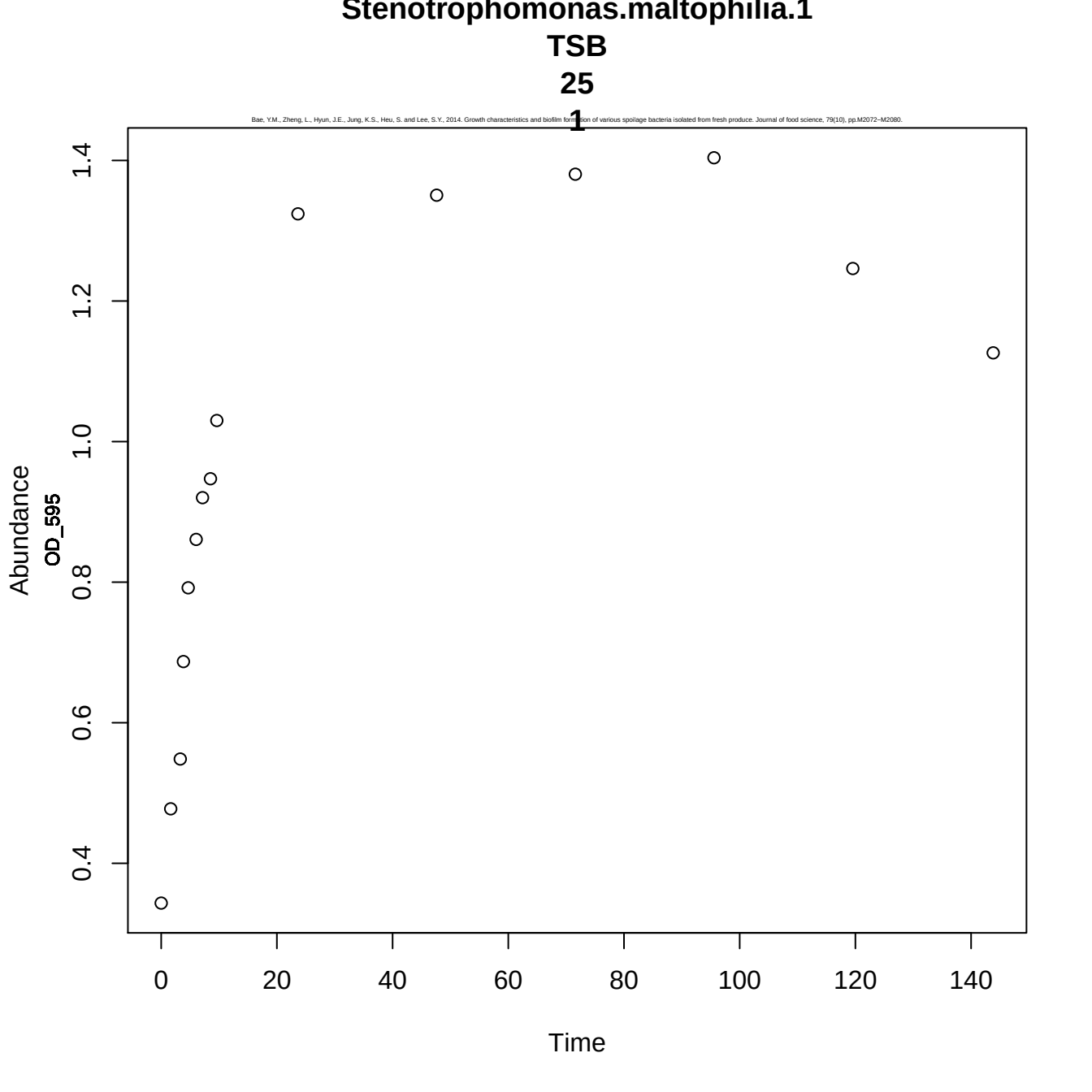
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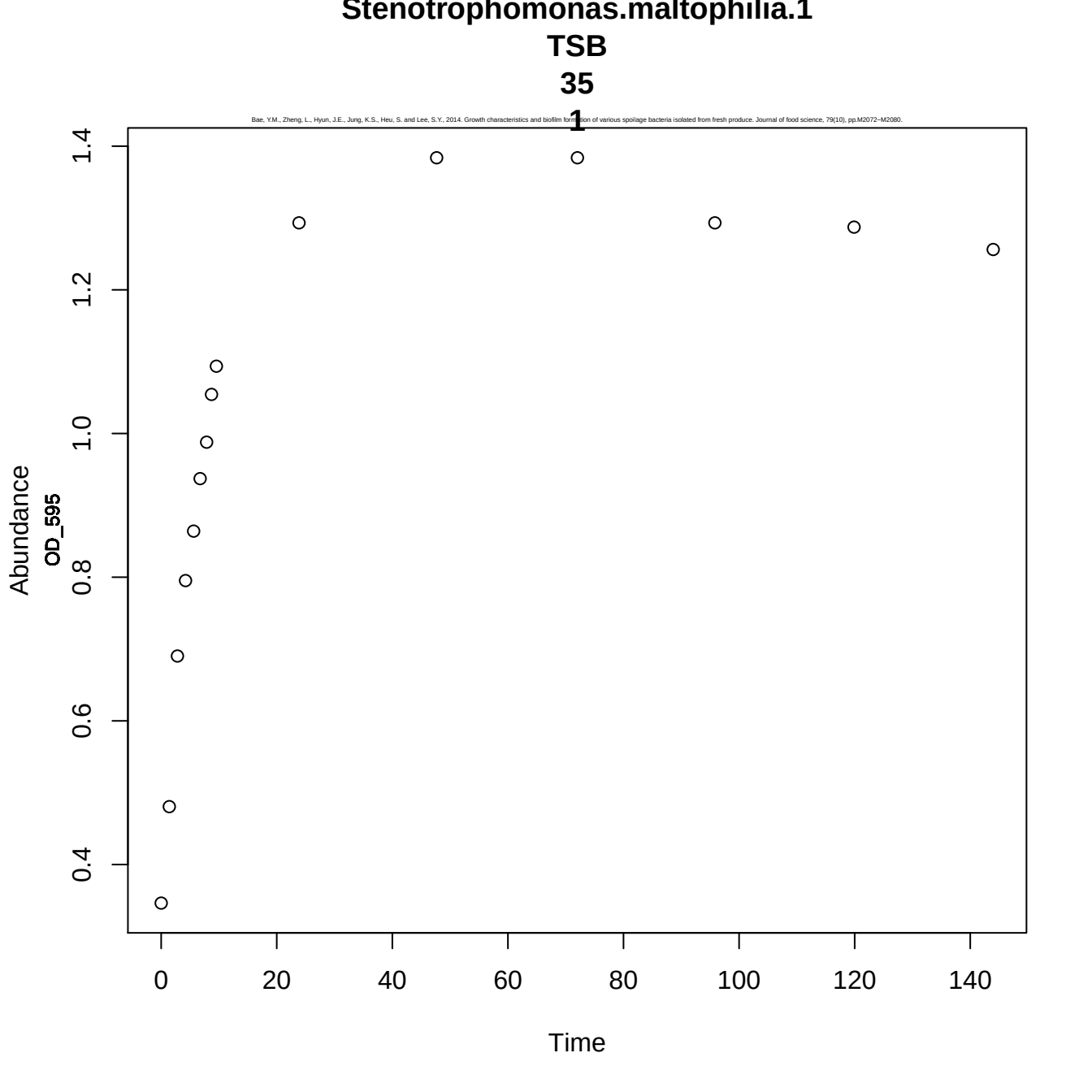
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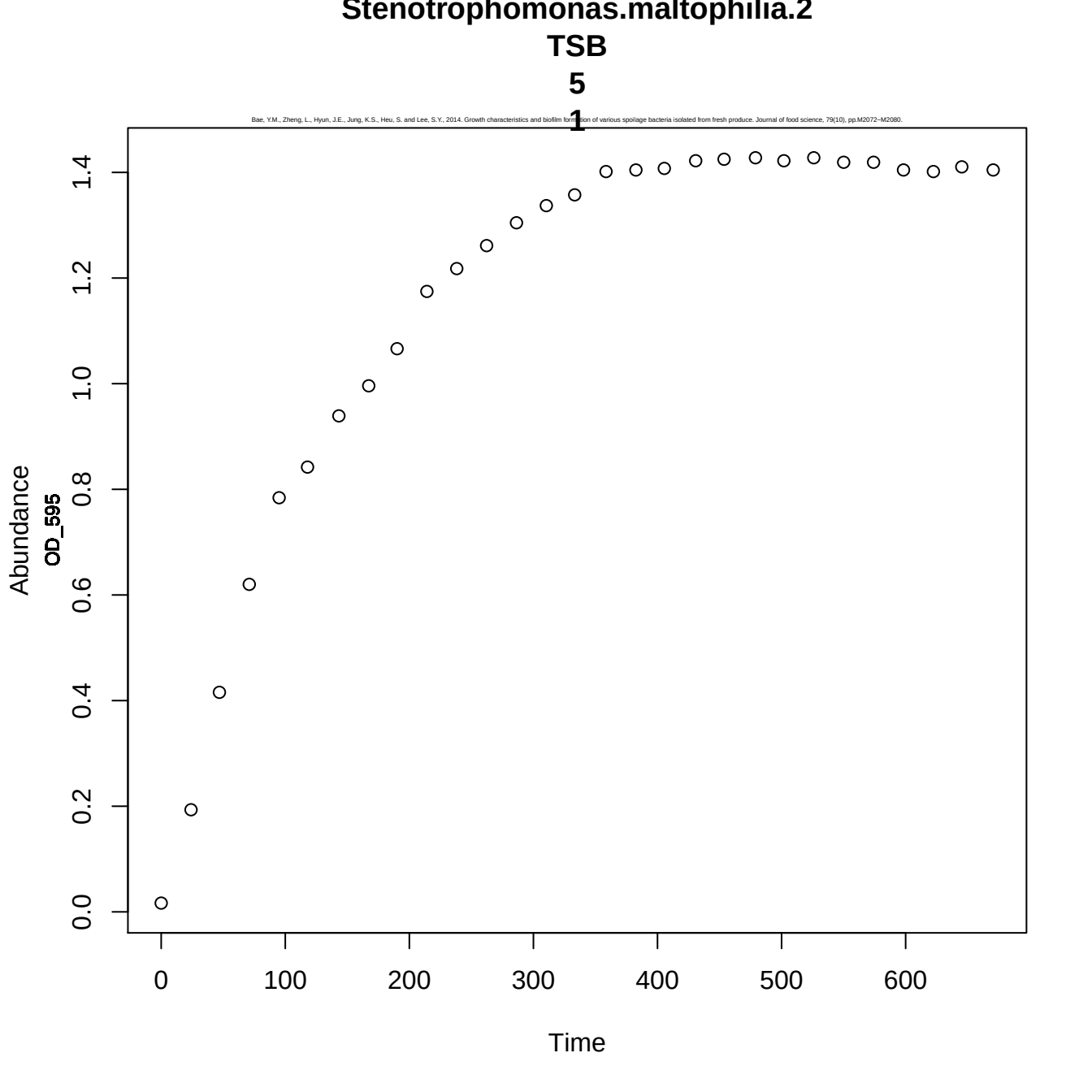
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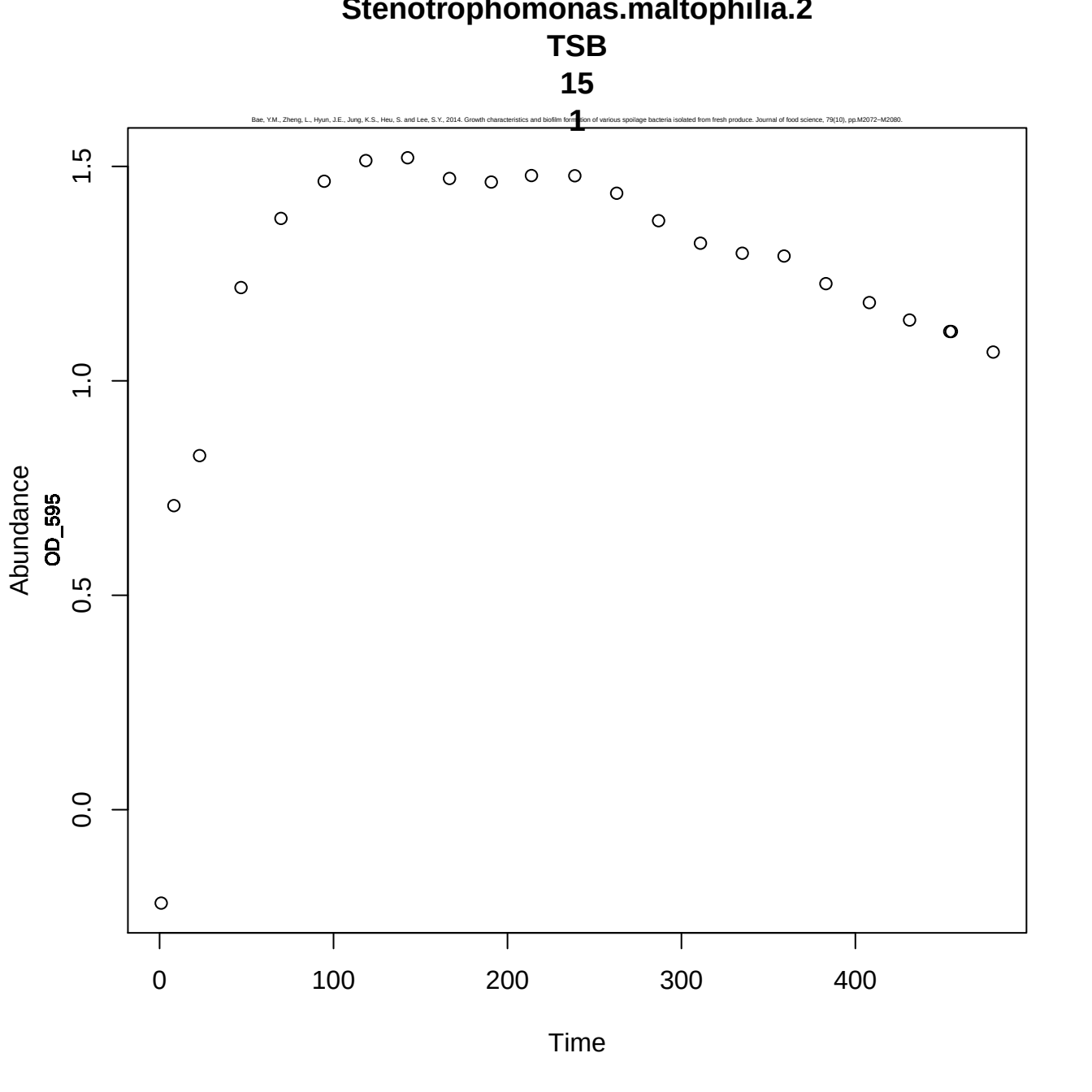
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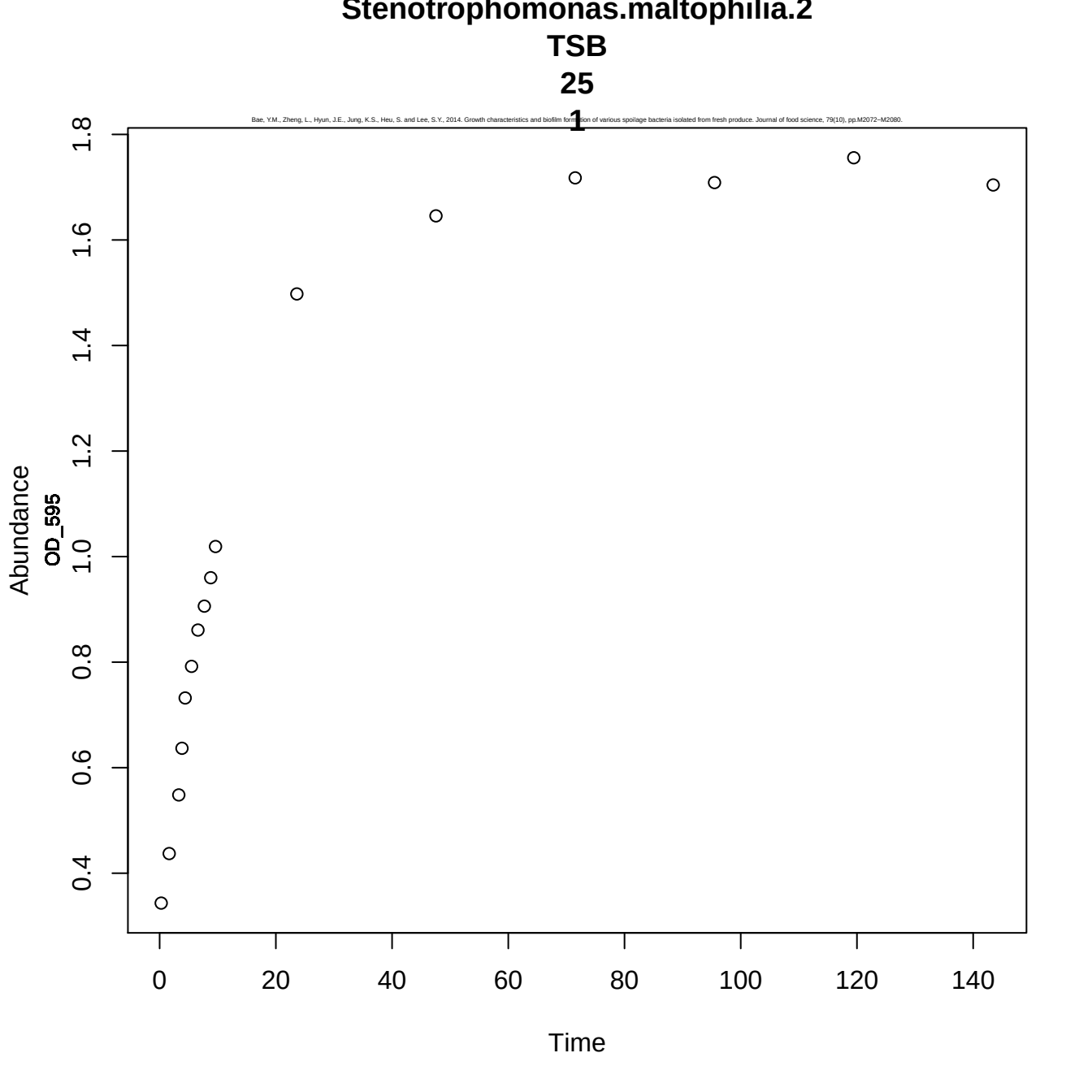
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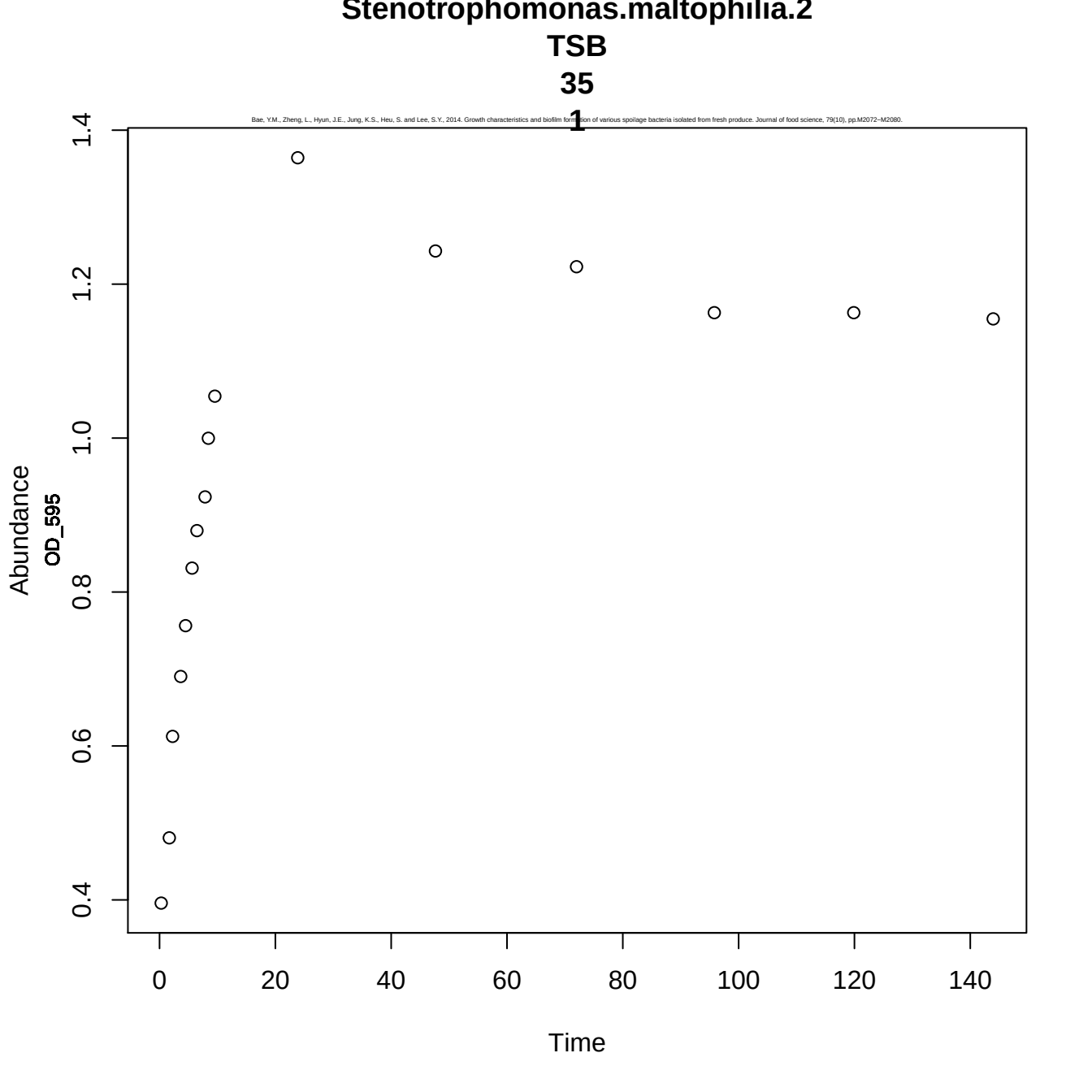
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Abundance
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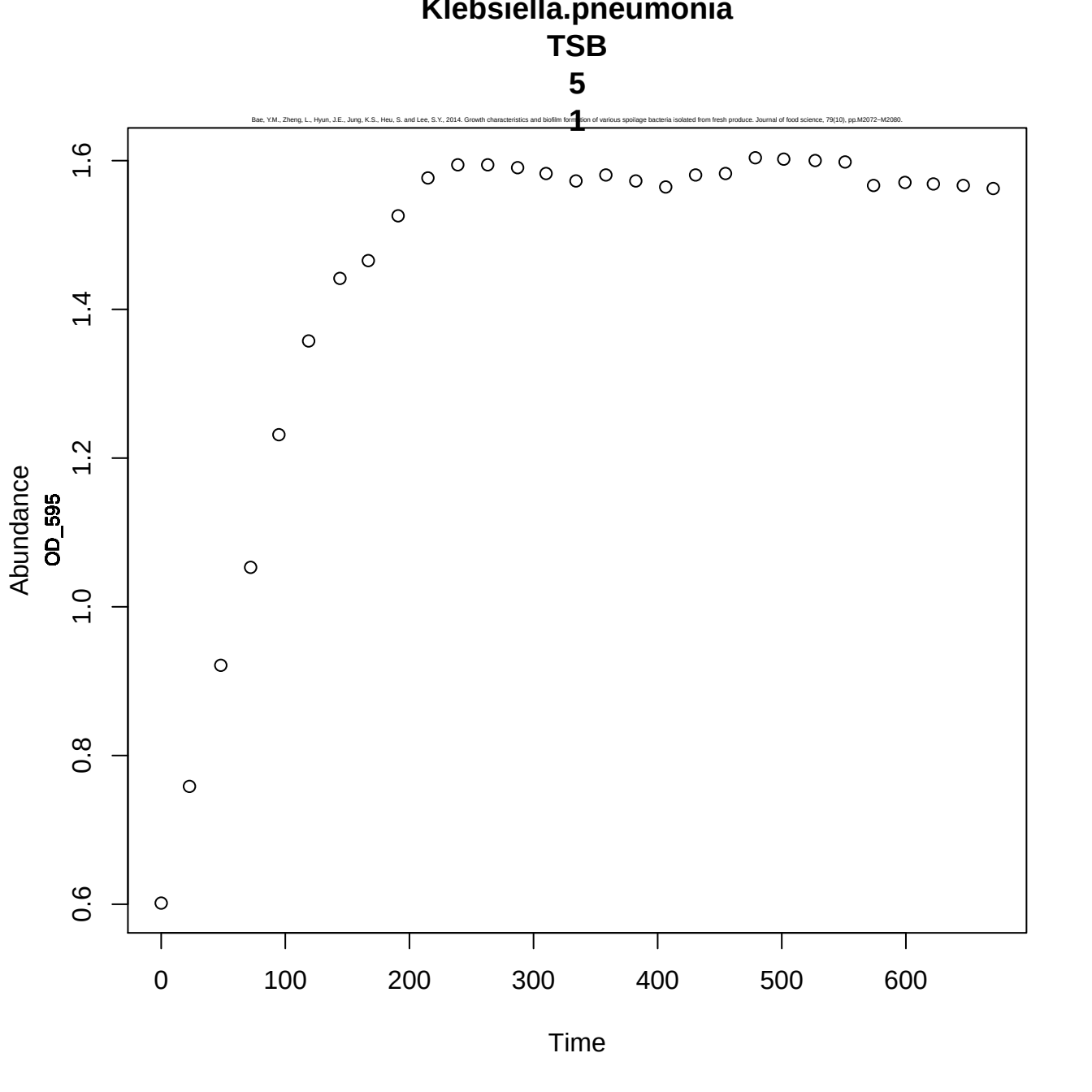
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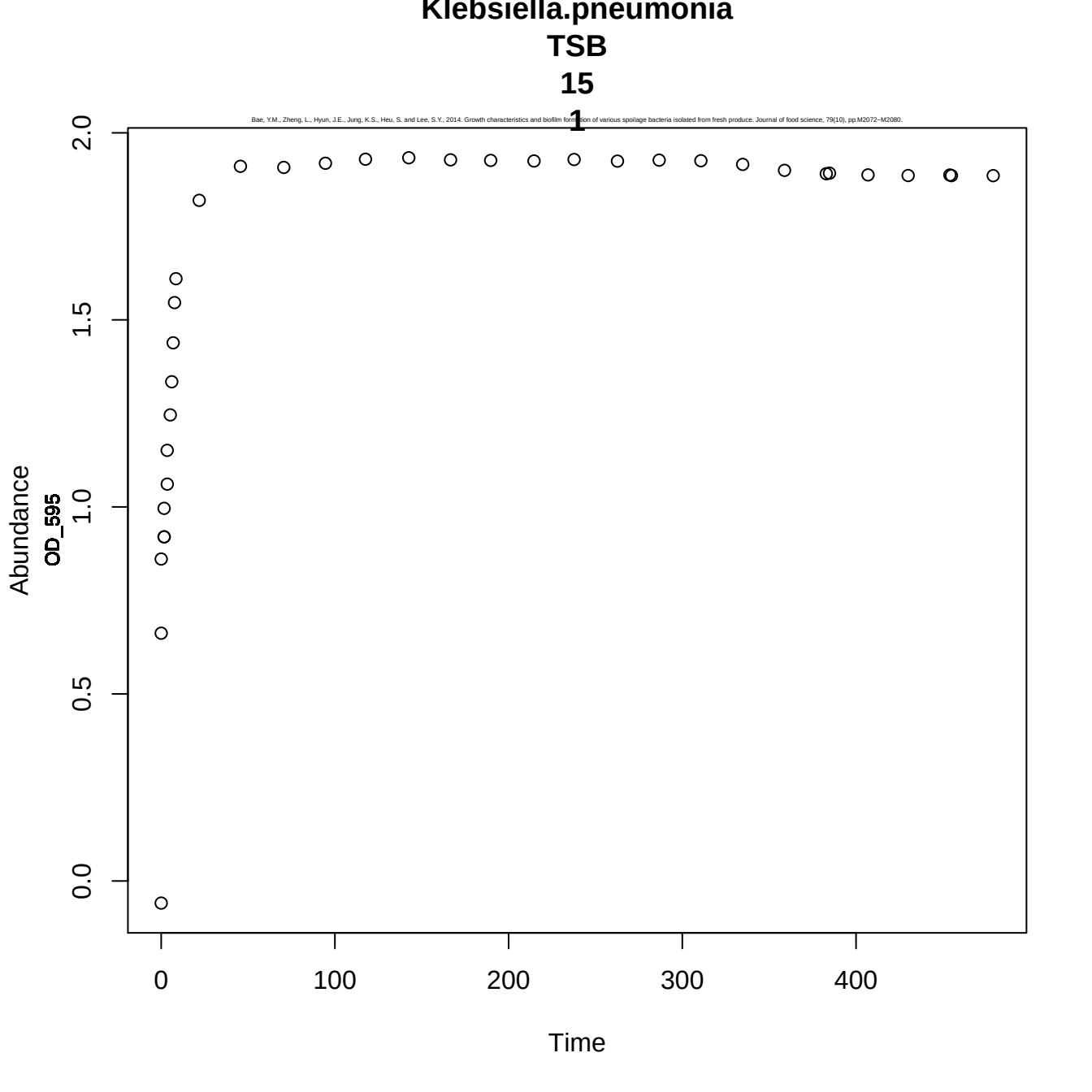
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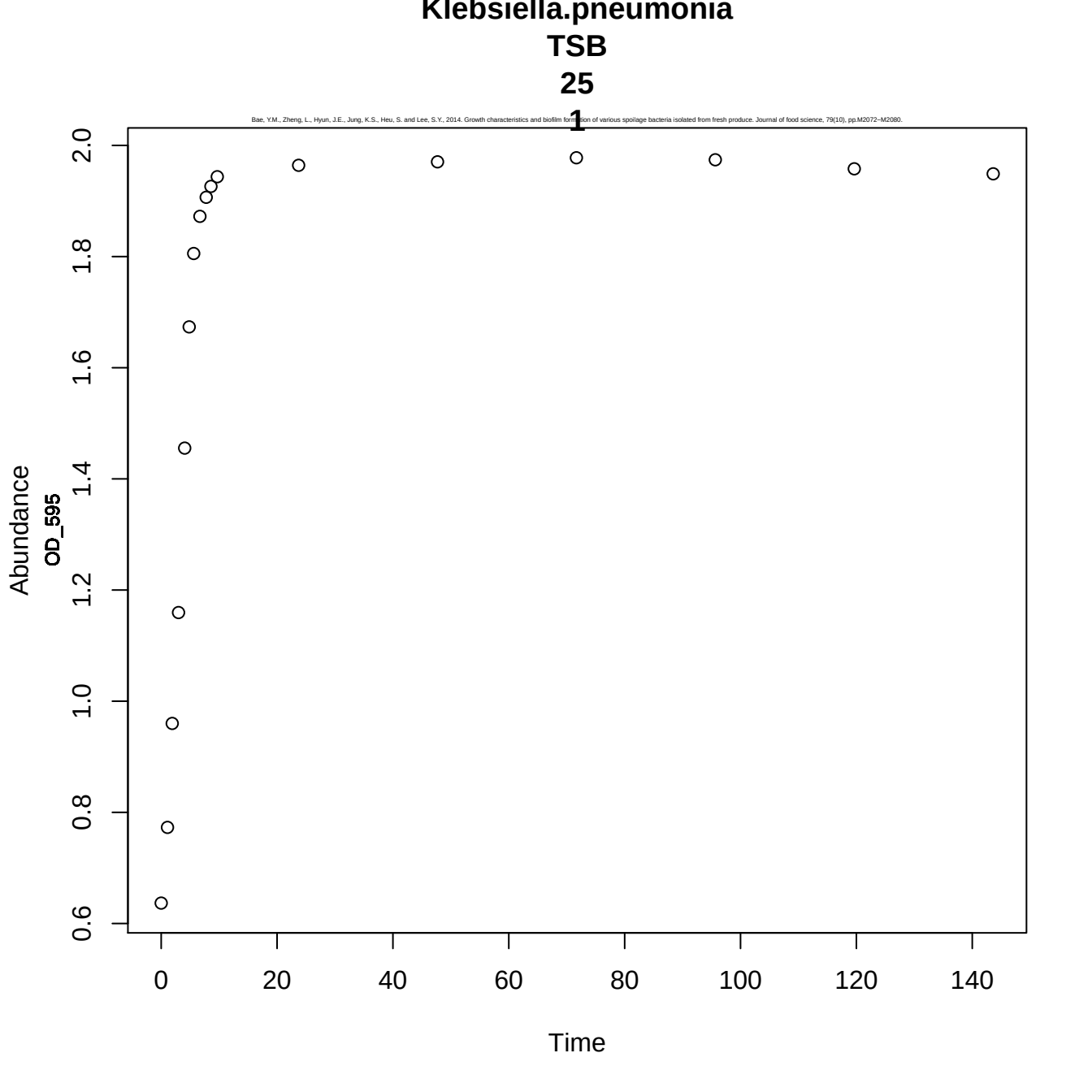
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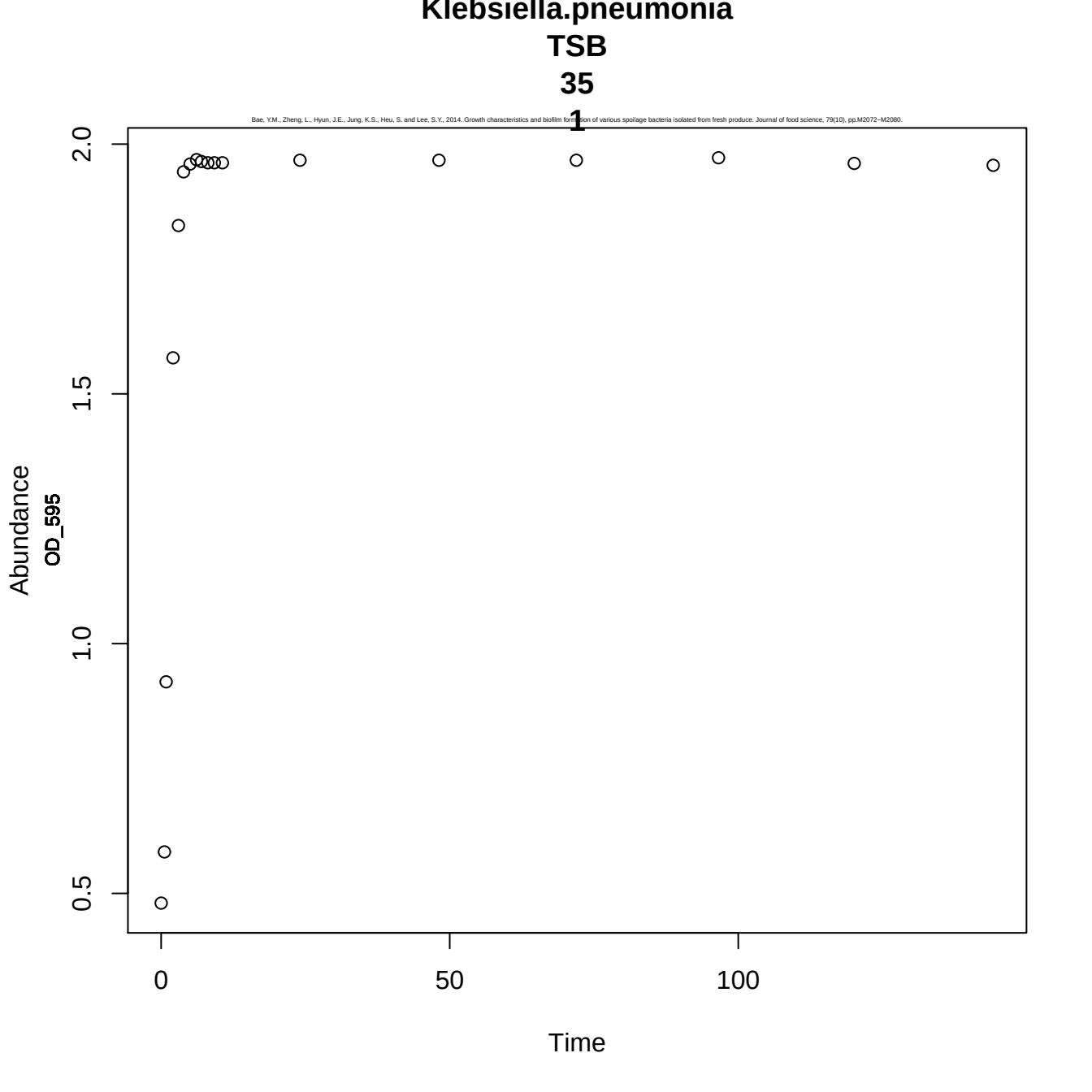
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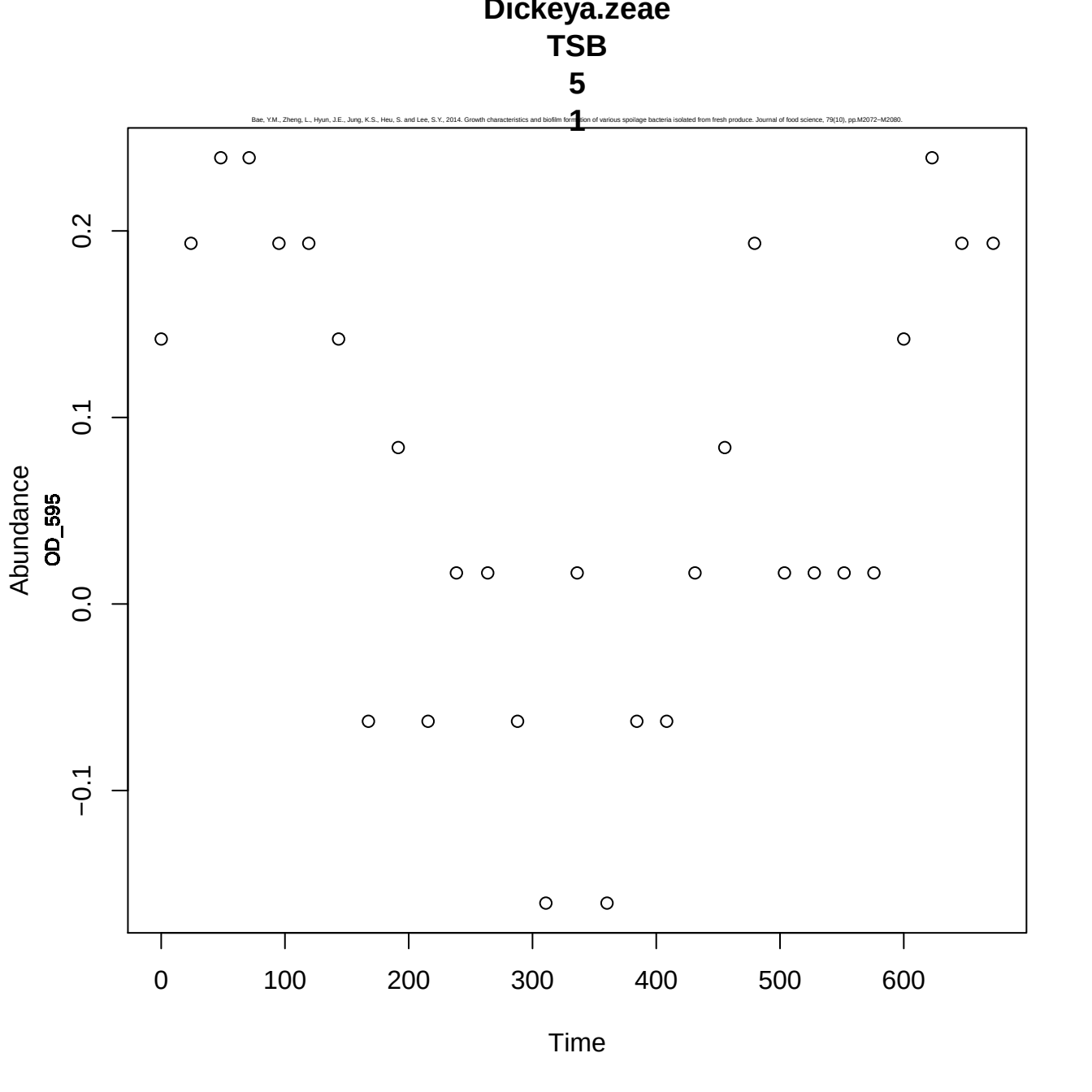
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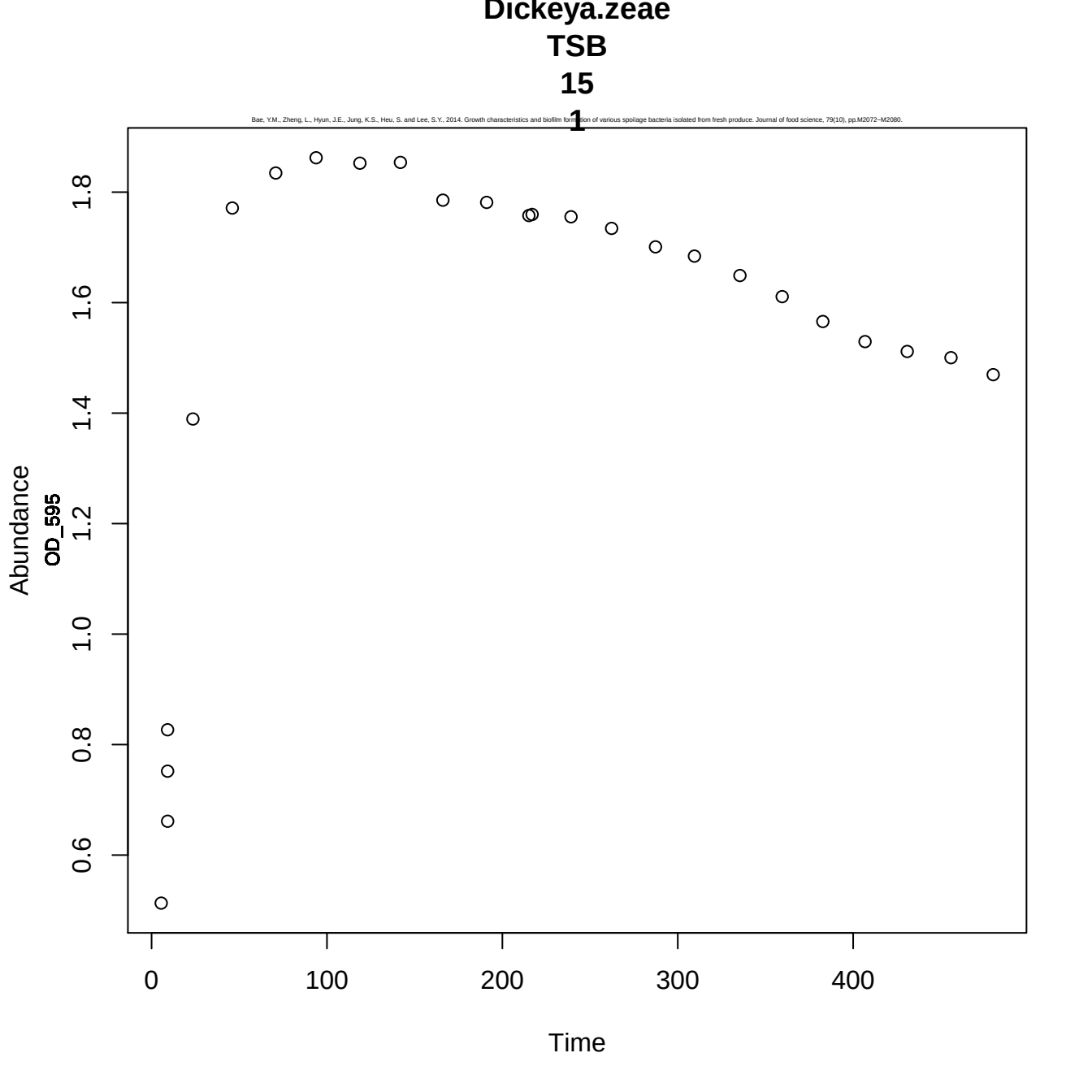
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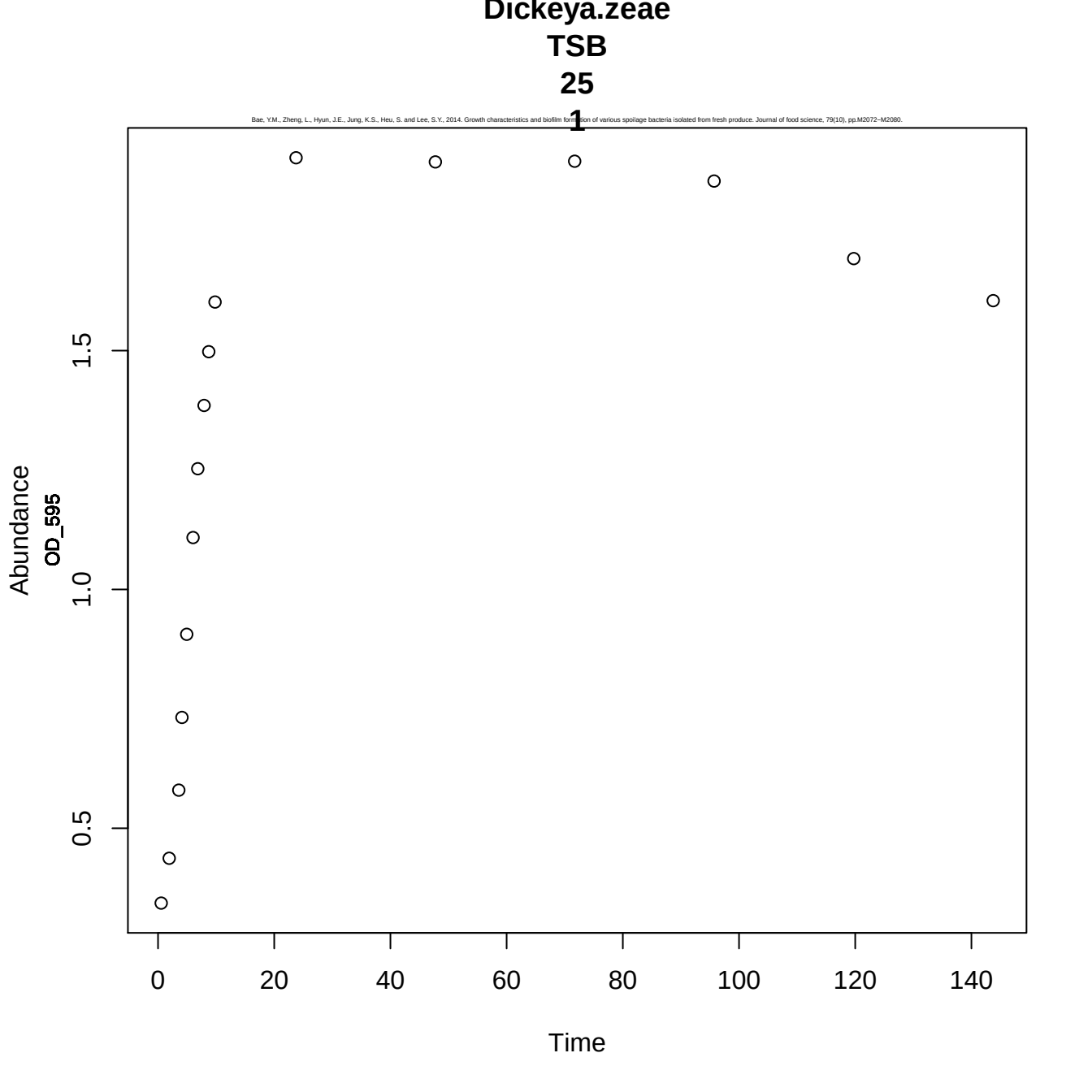
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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
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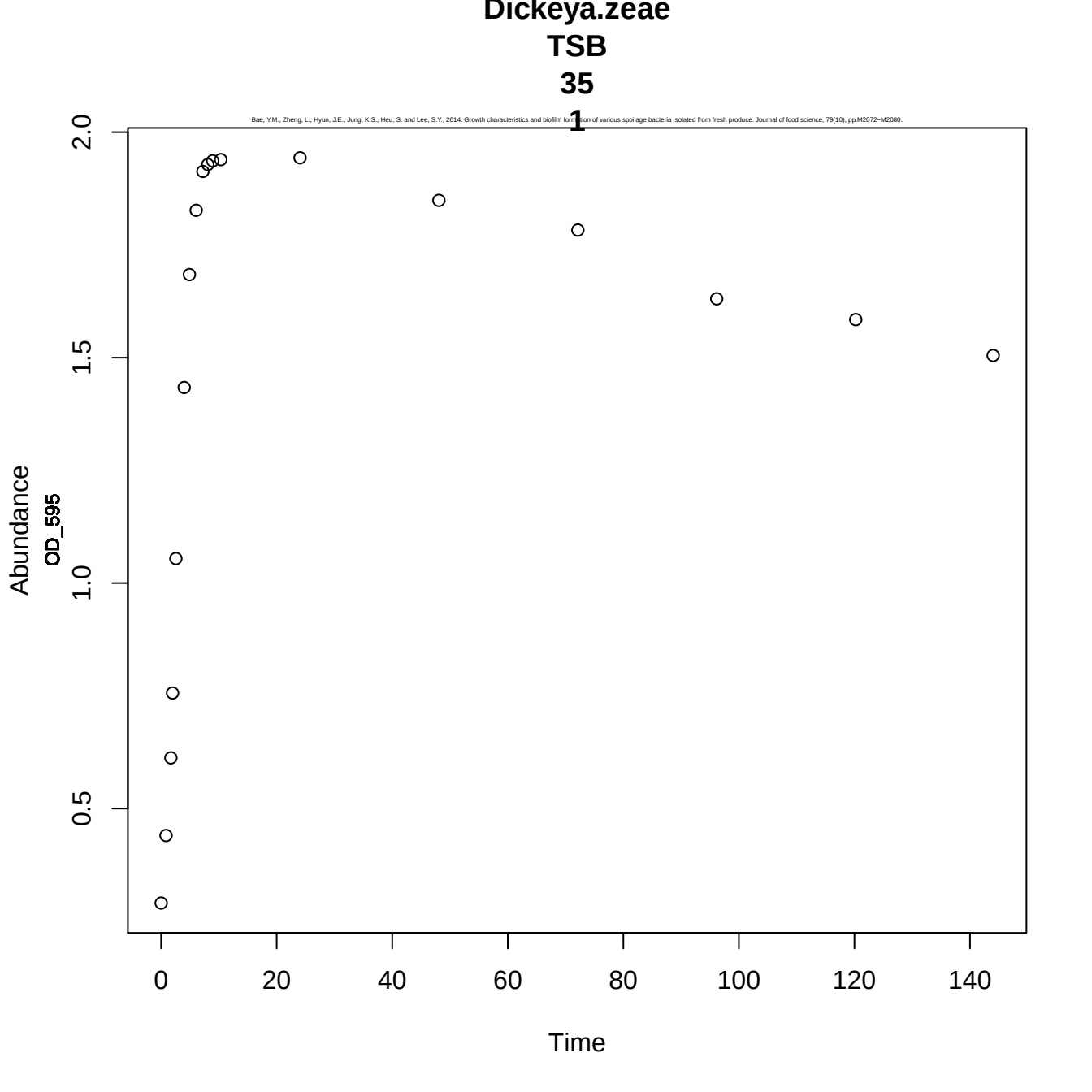
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Abundance
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Pectobacterium.carotovorum.subsp..Carotovorum.Pcc2
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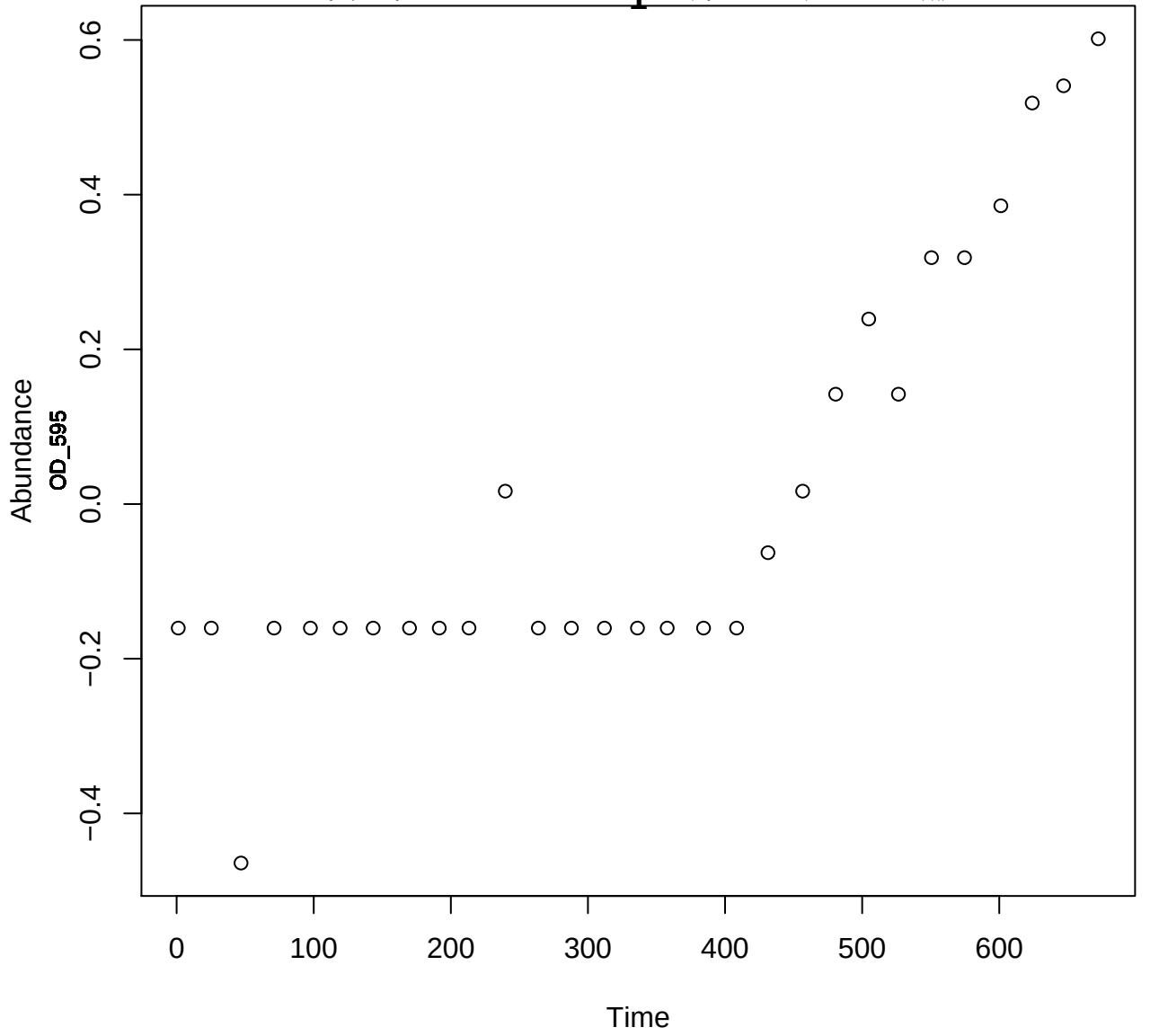
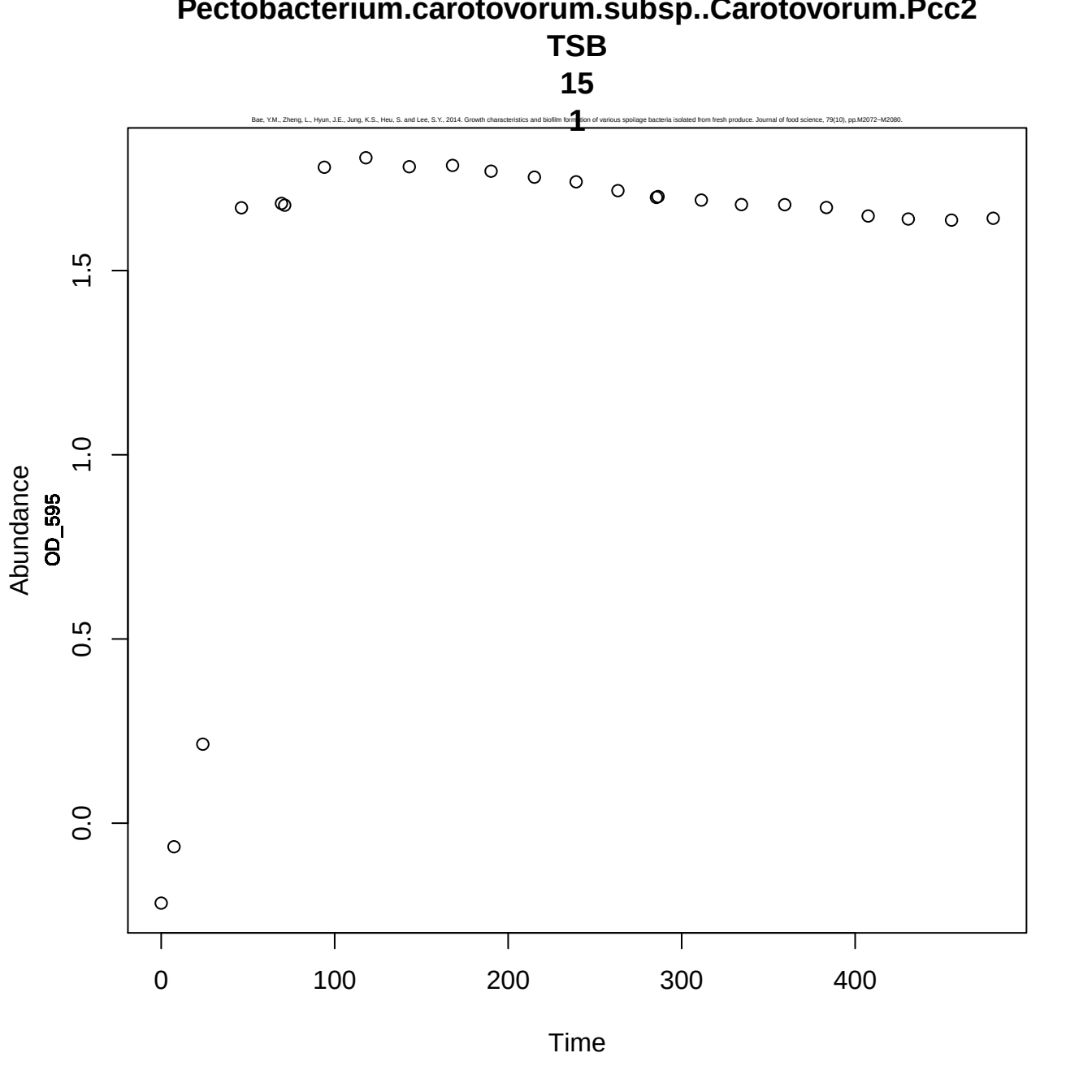
Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.

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Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
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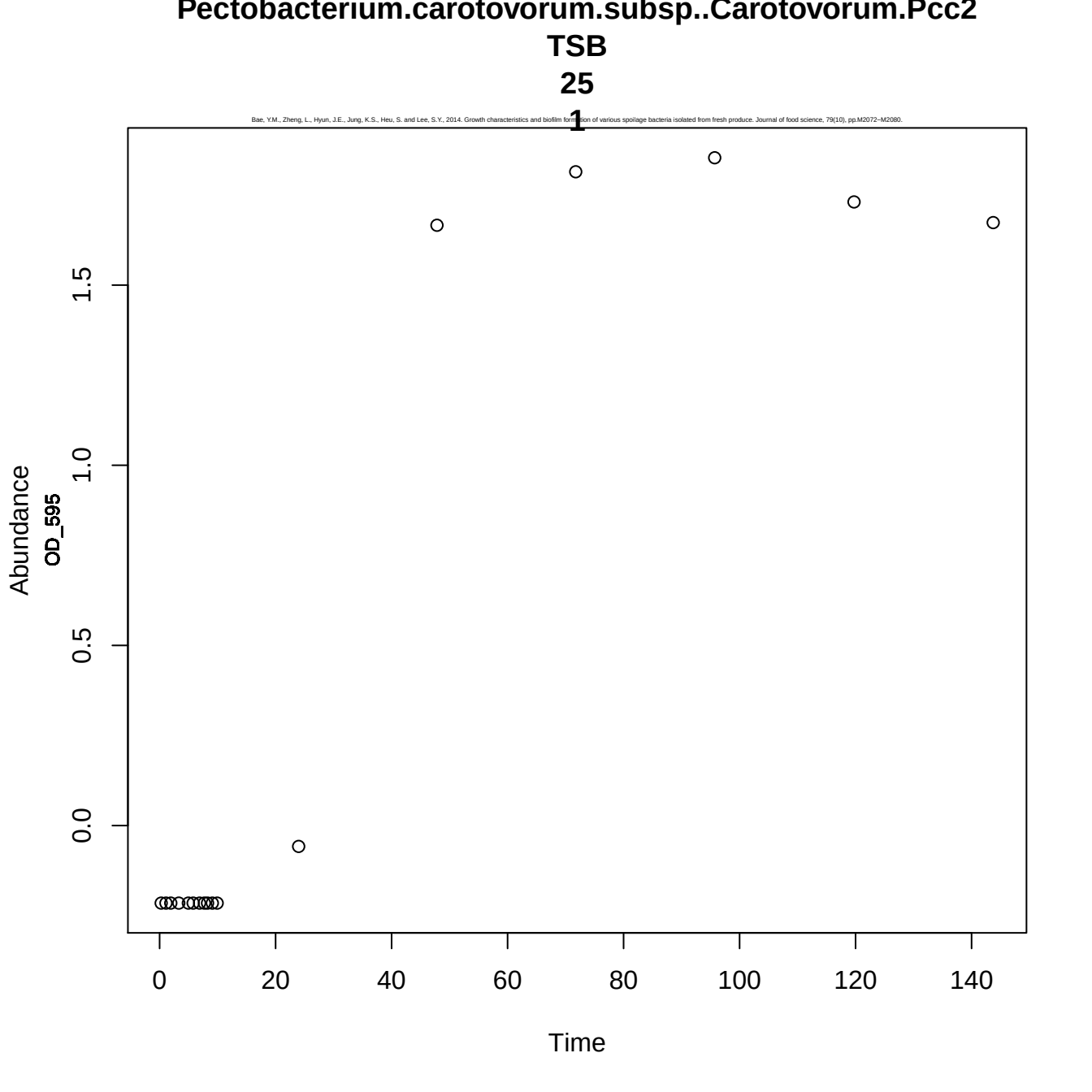
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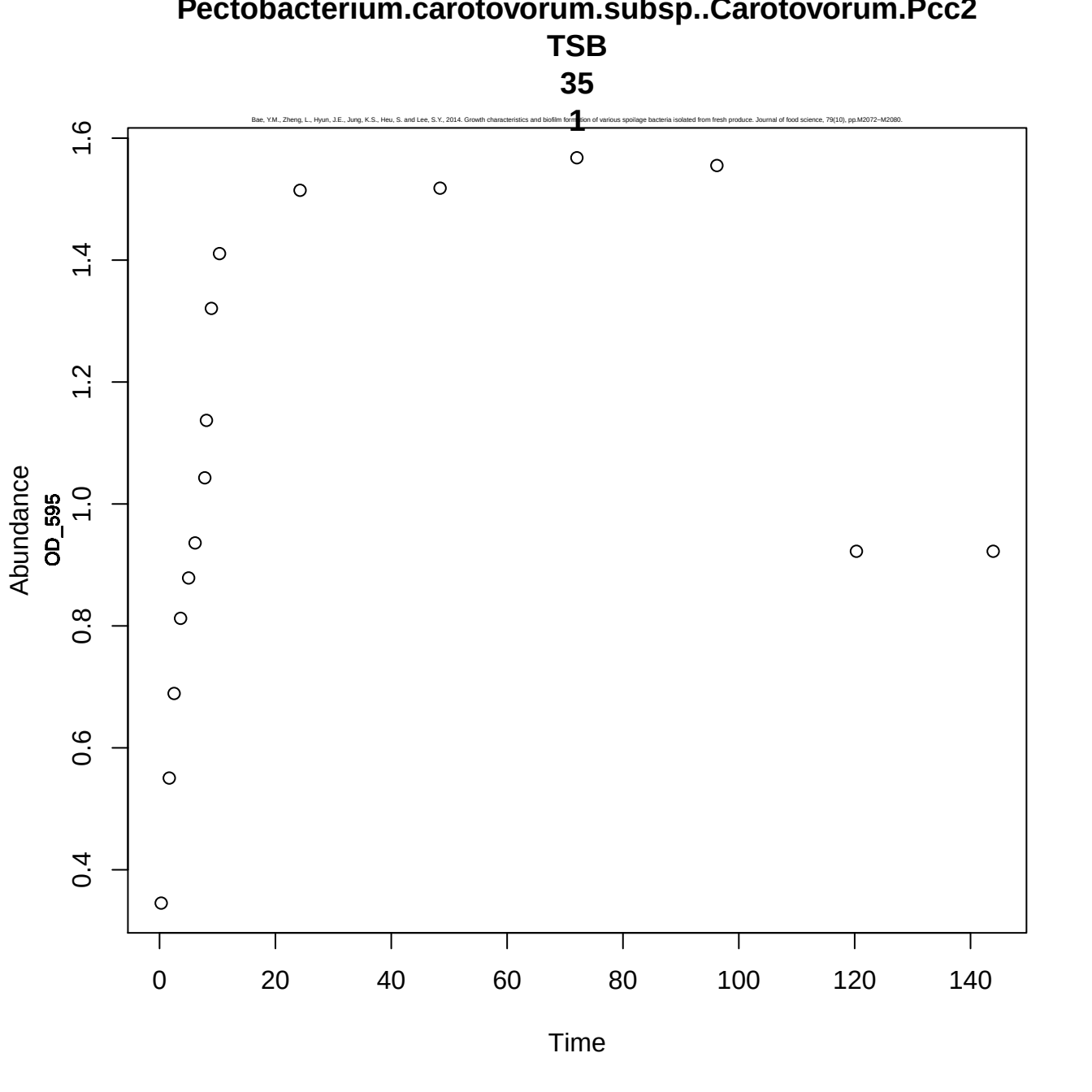
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Abundance
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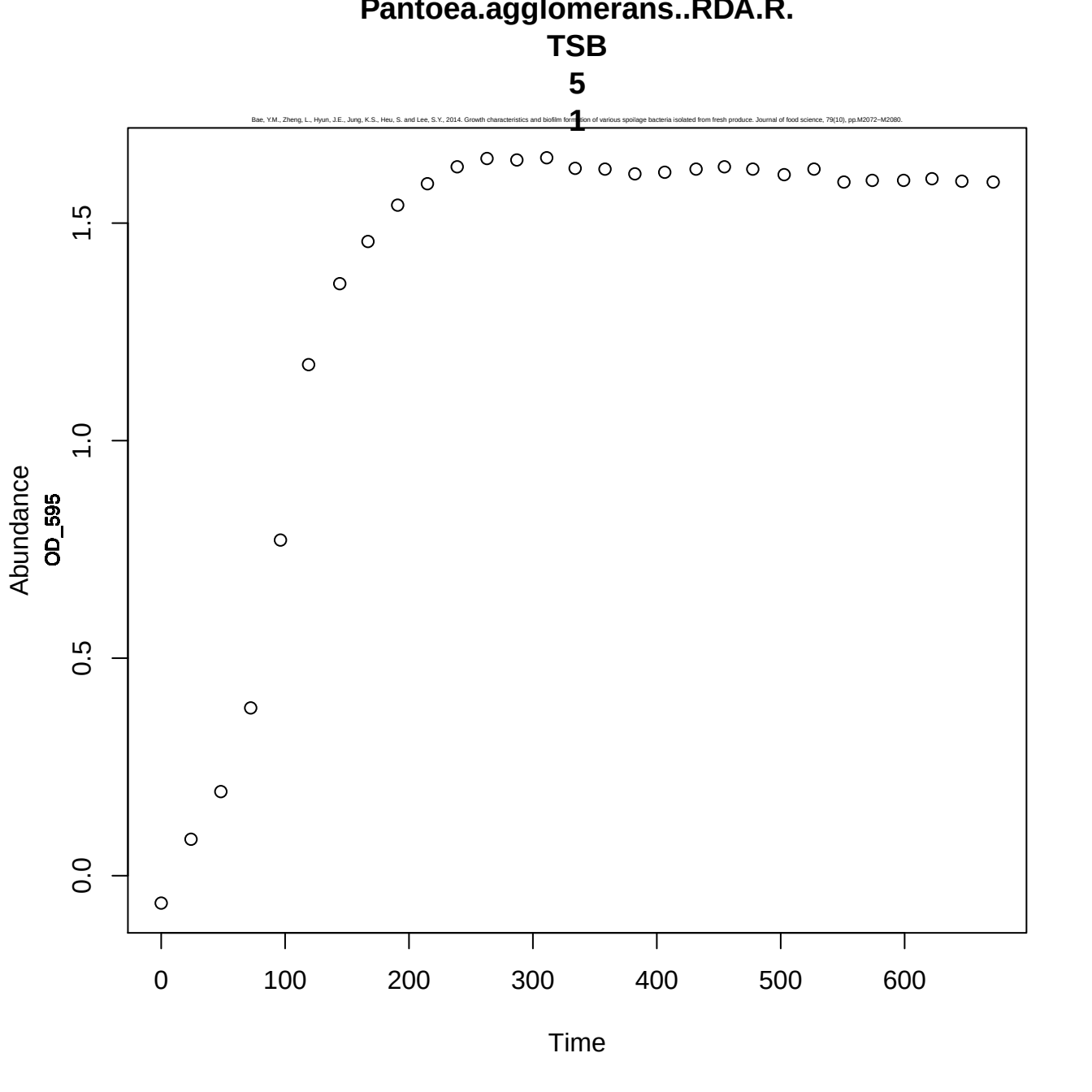
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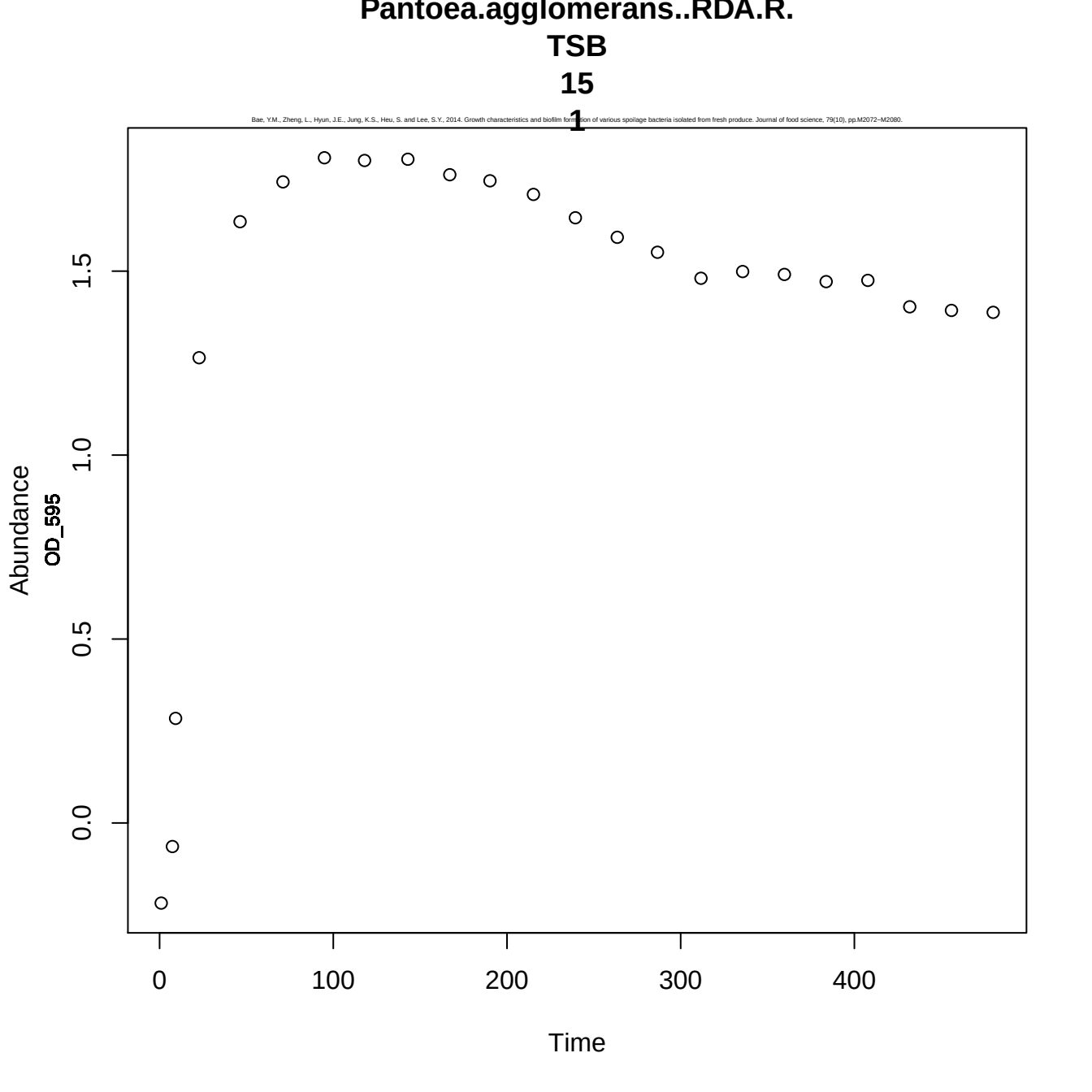
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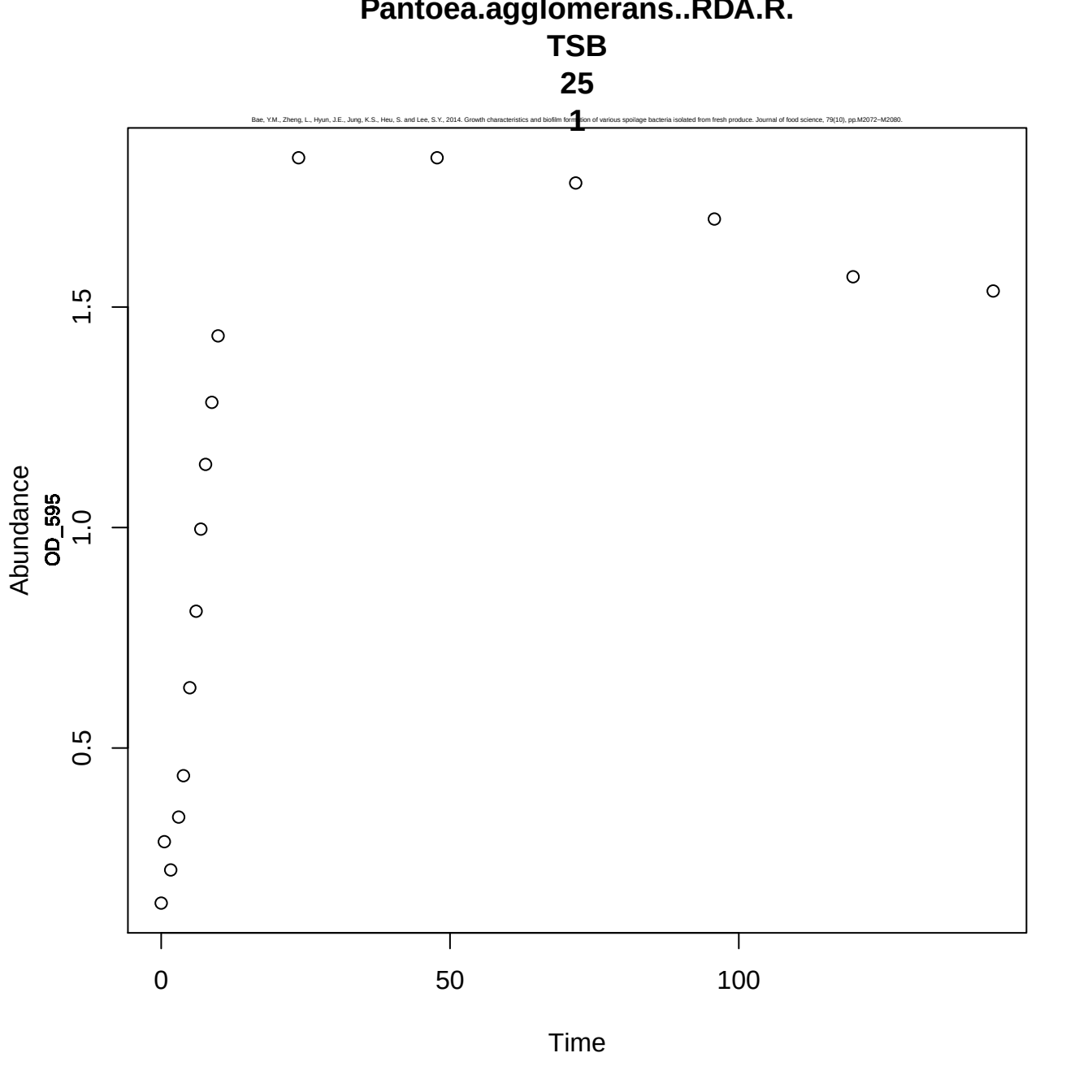
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Abundance
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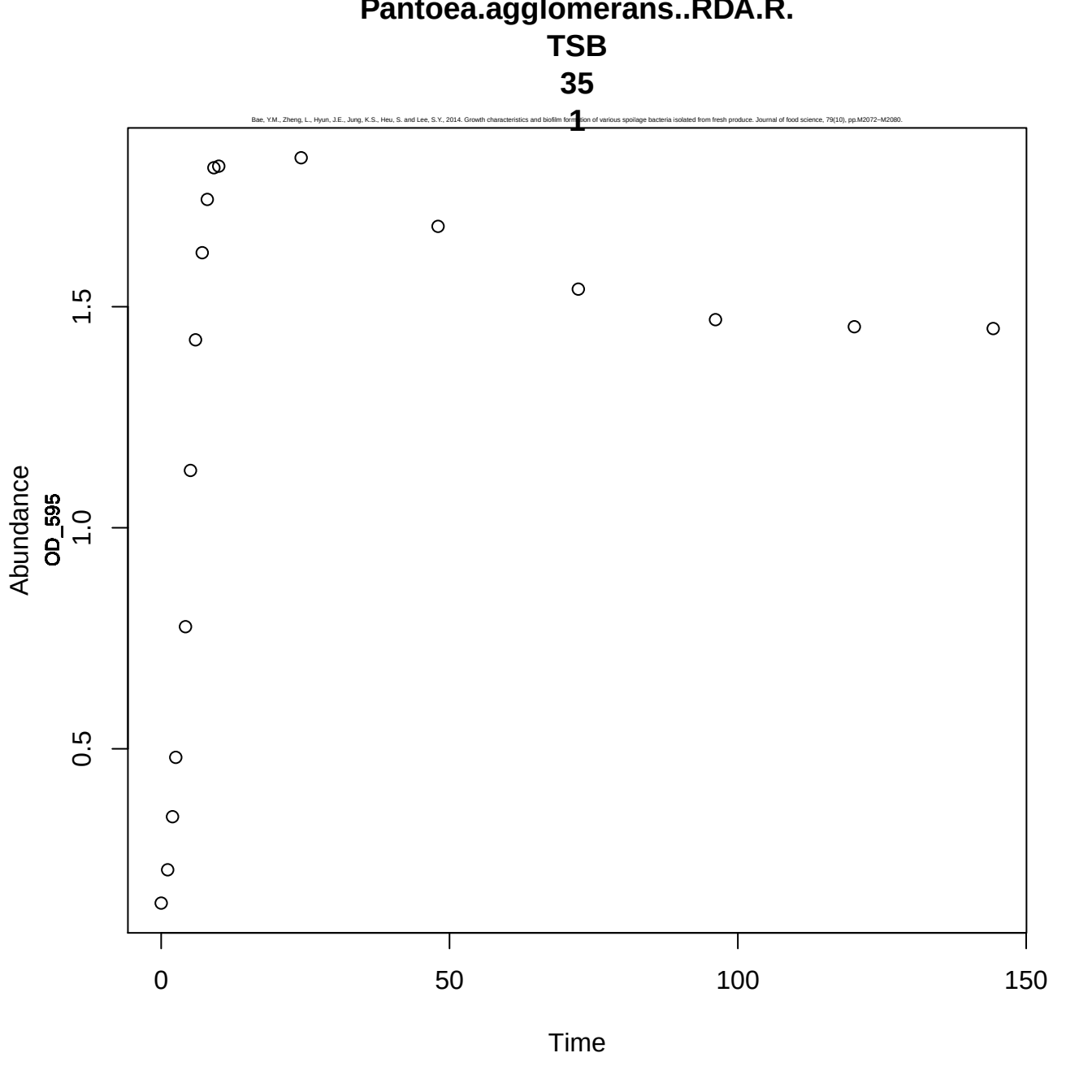
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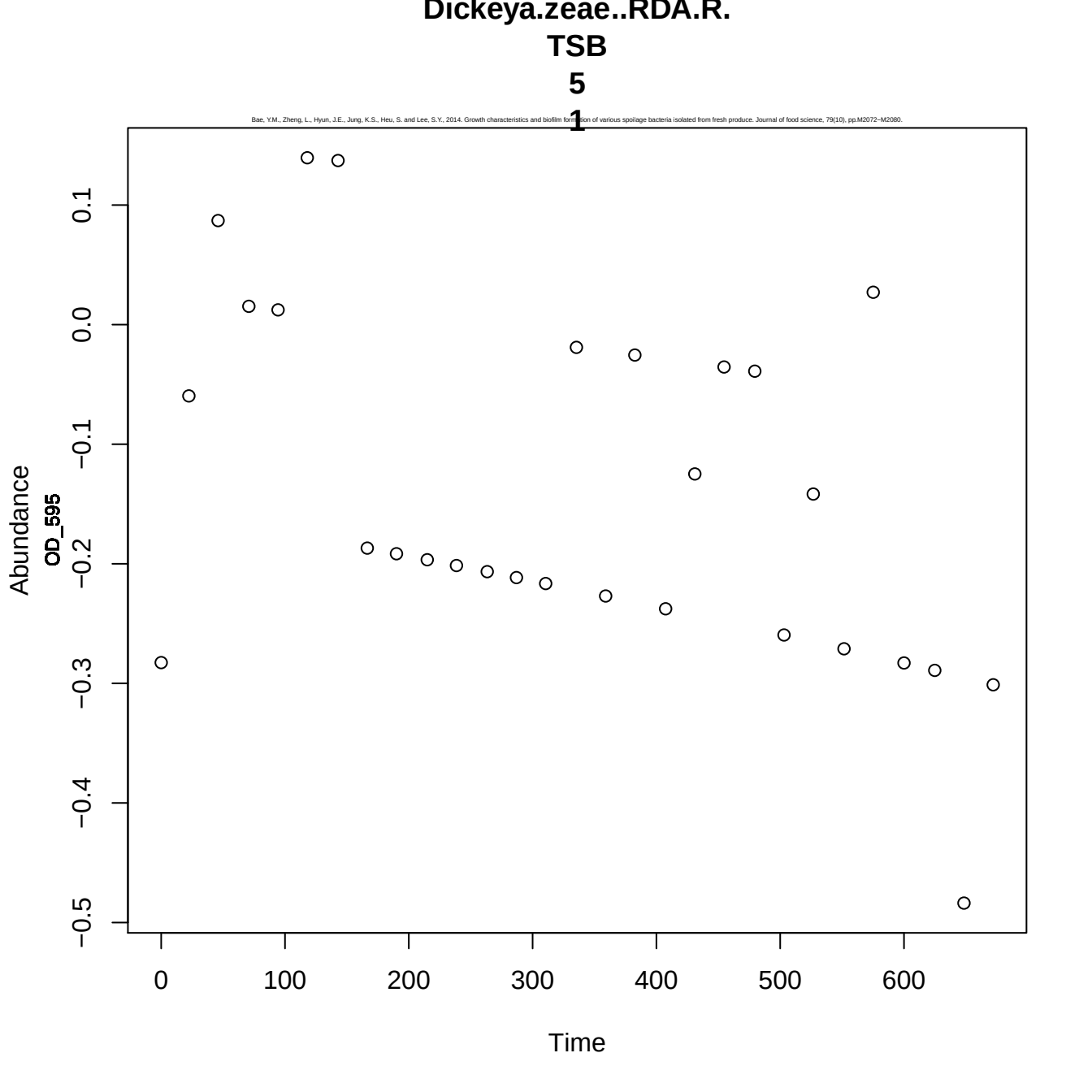
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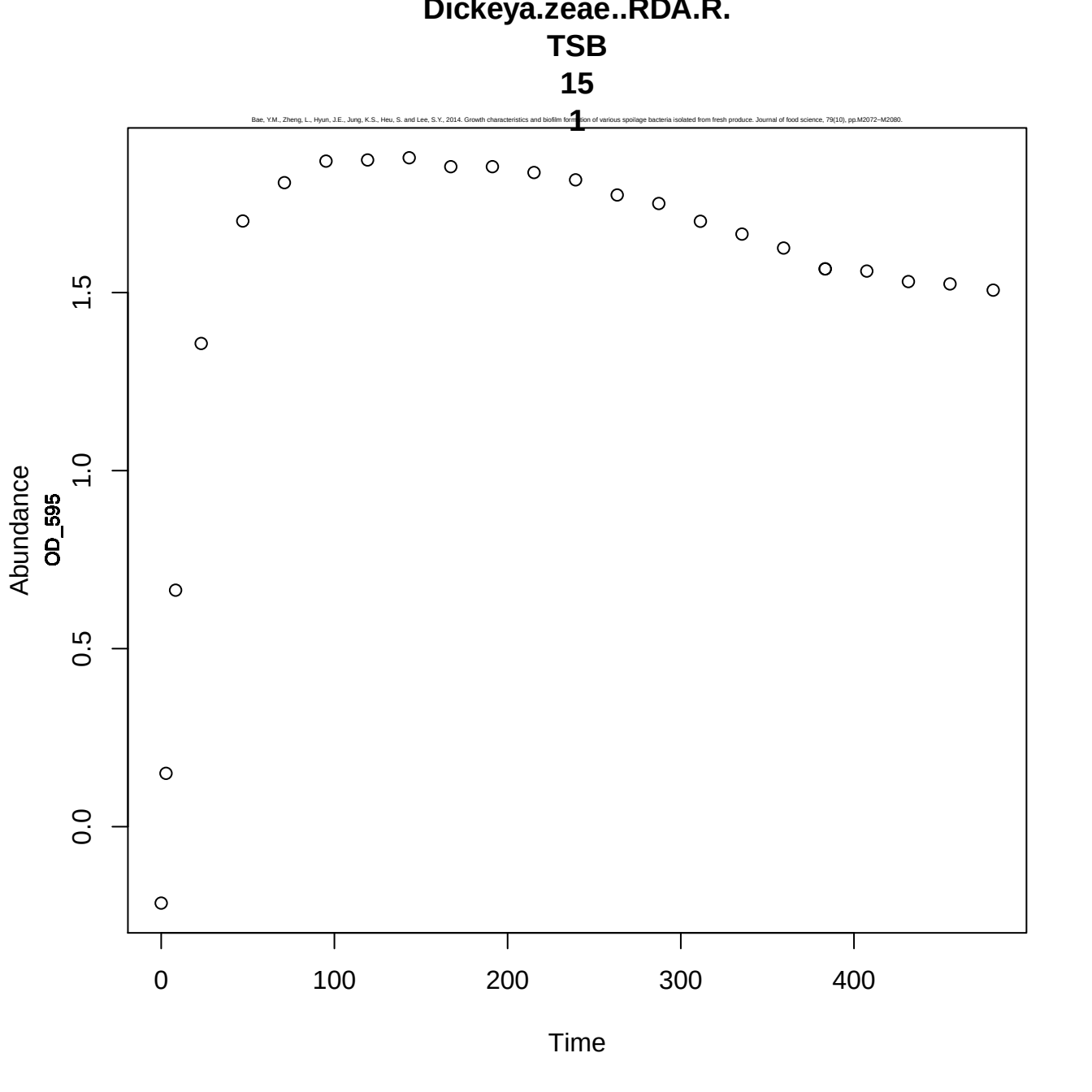
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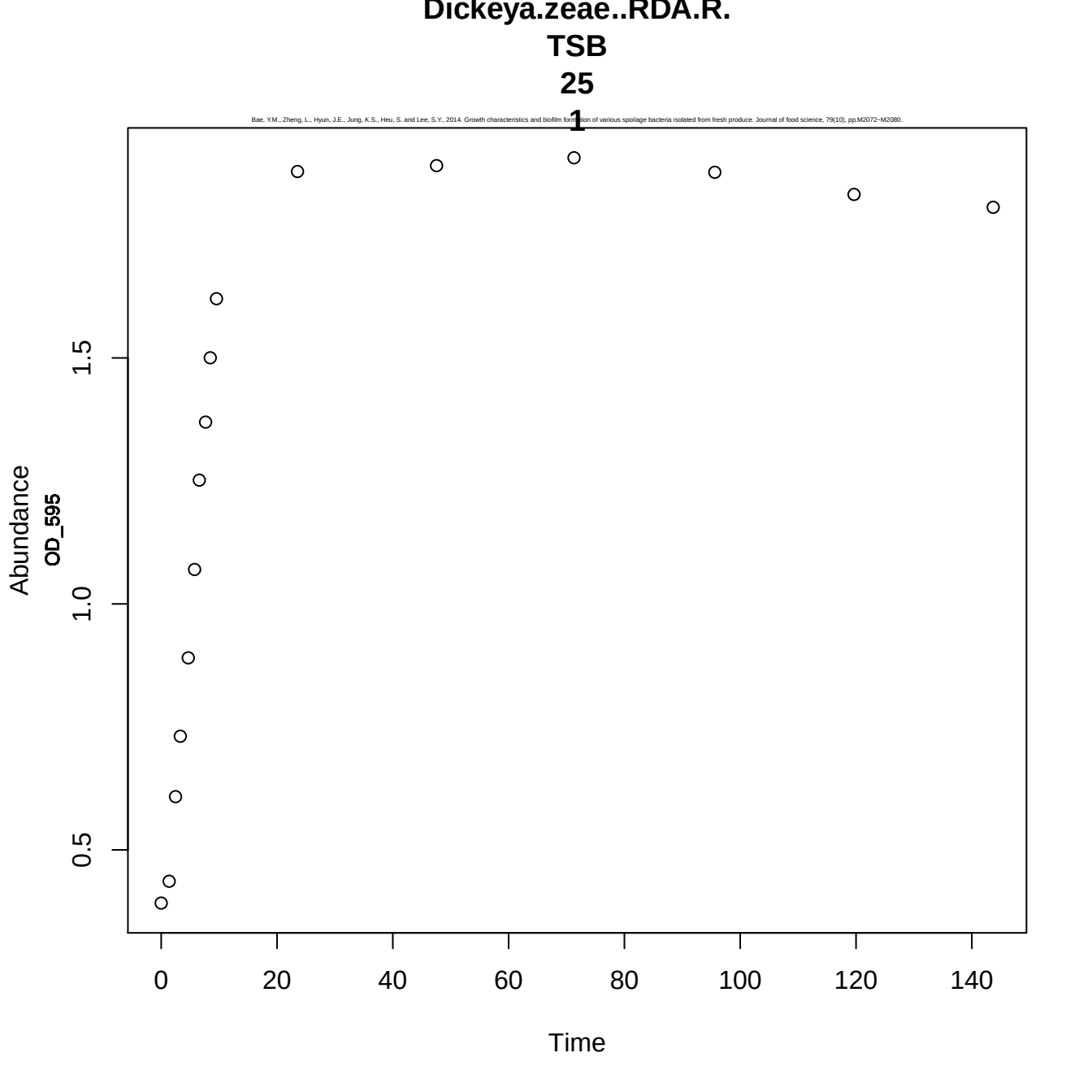
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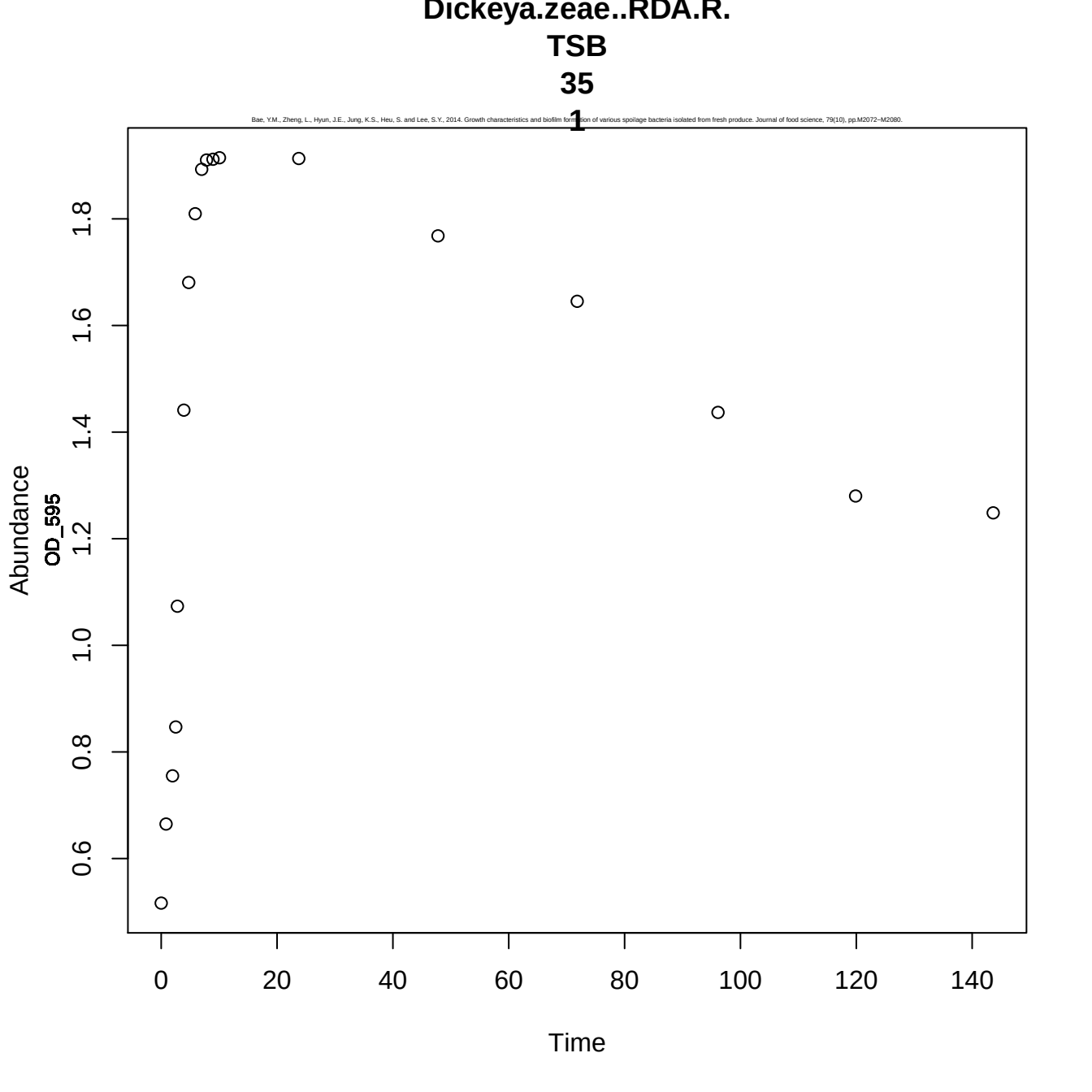
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Acinetobacter.clacoaceticus..RDA.R.
TSB
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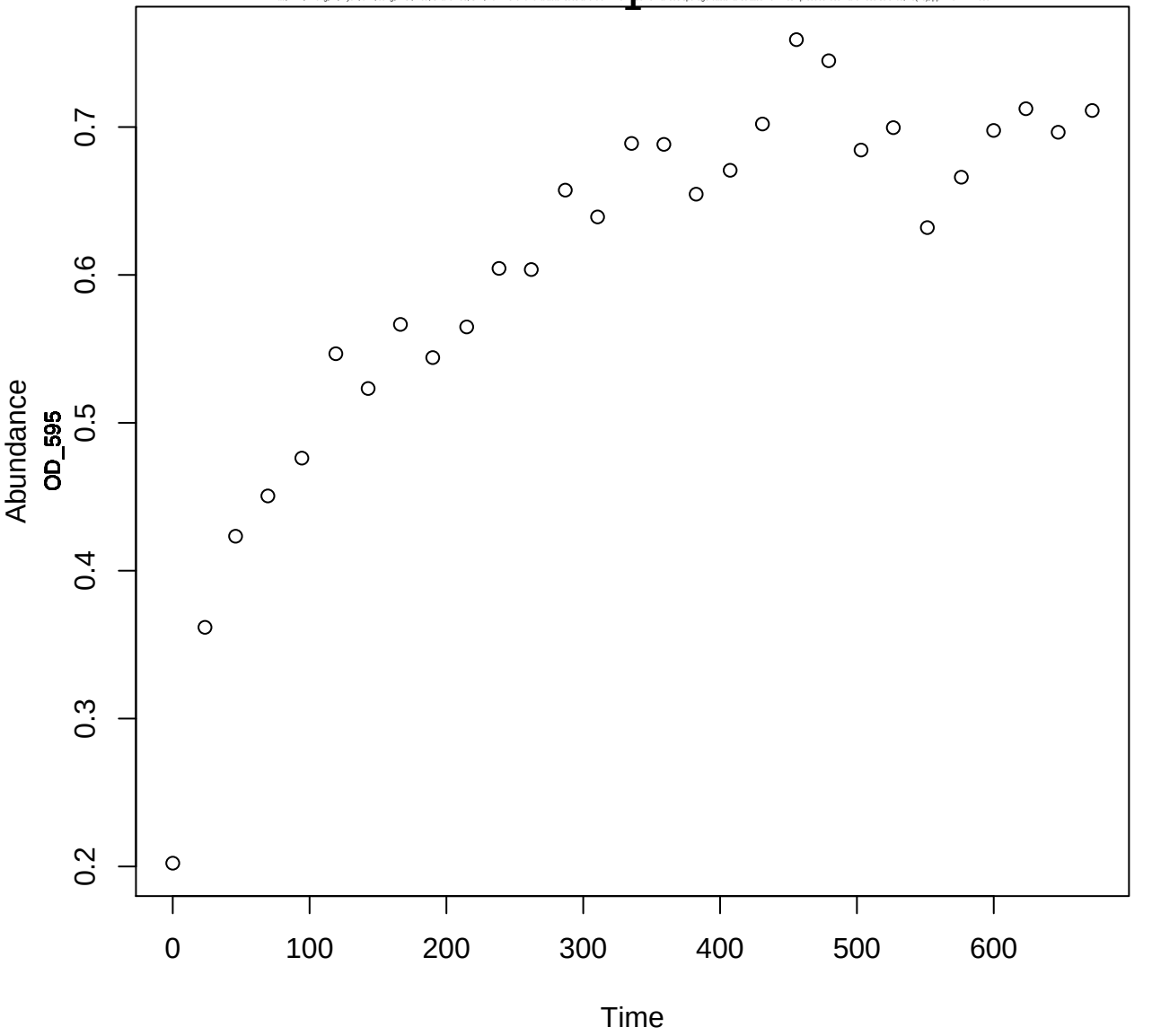
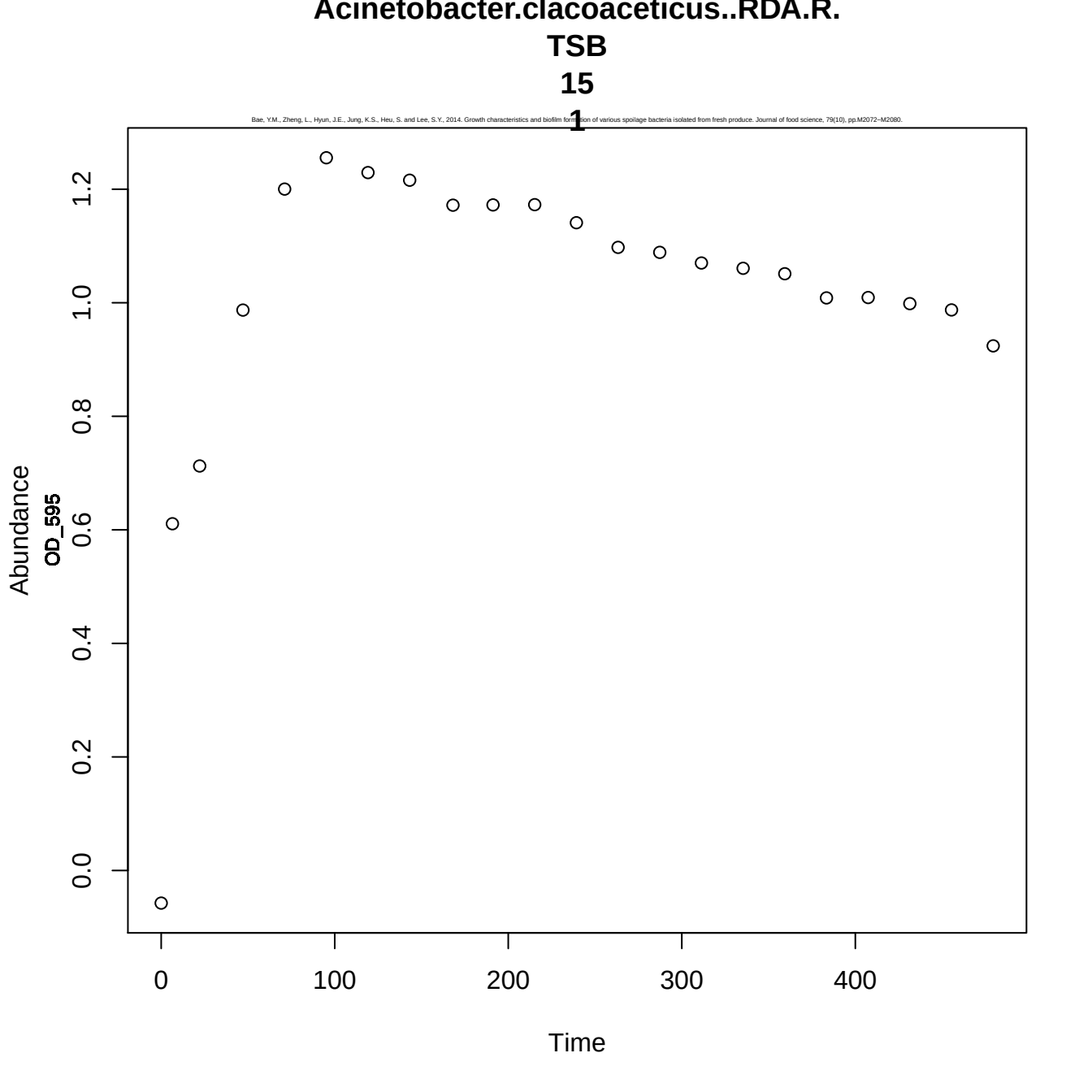
Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.

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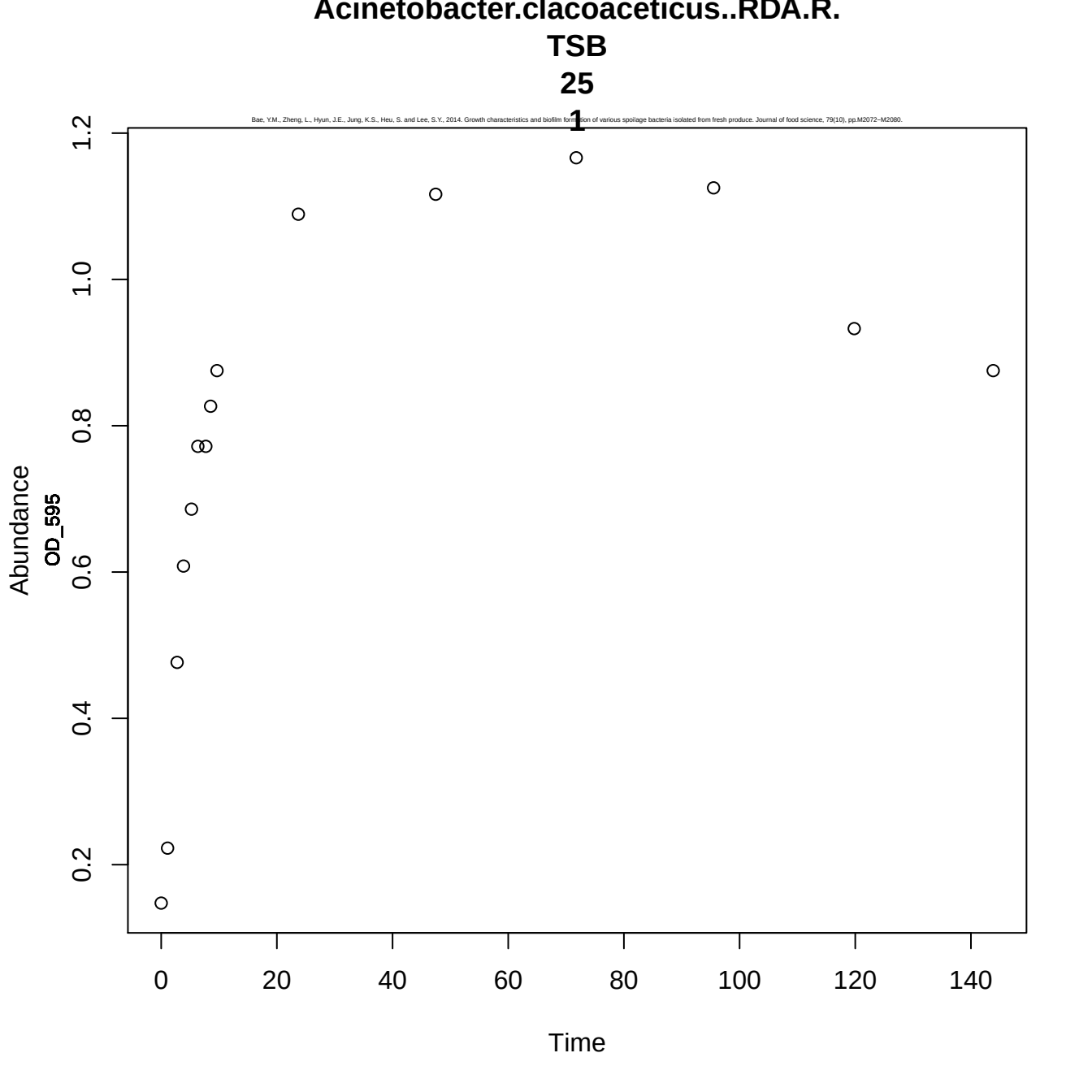
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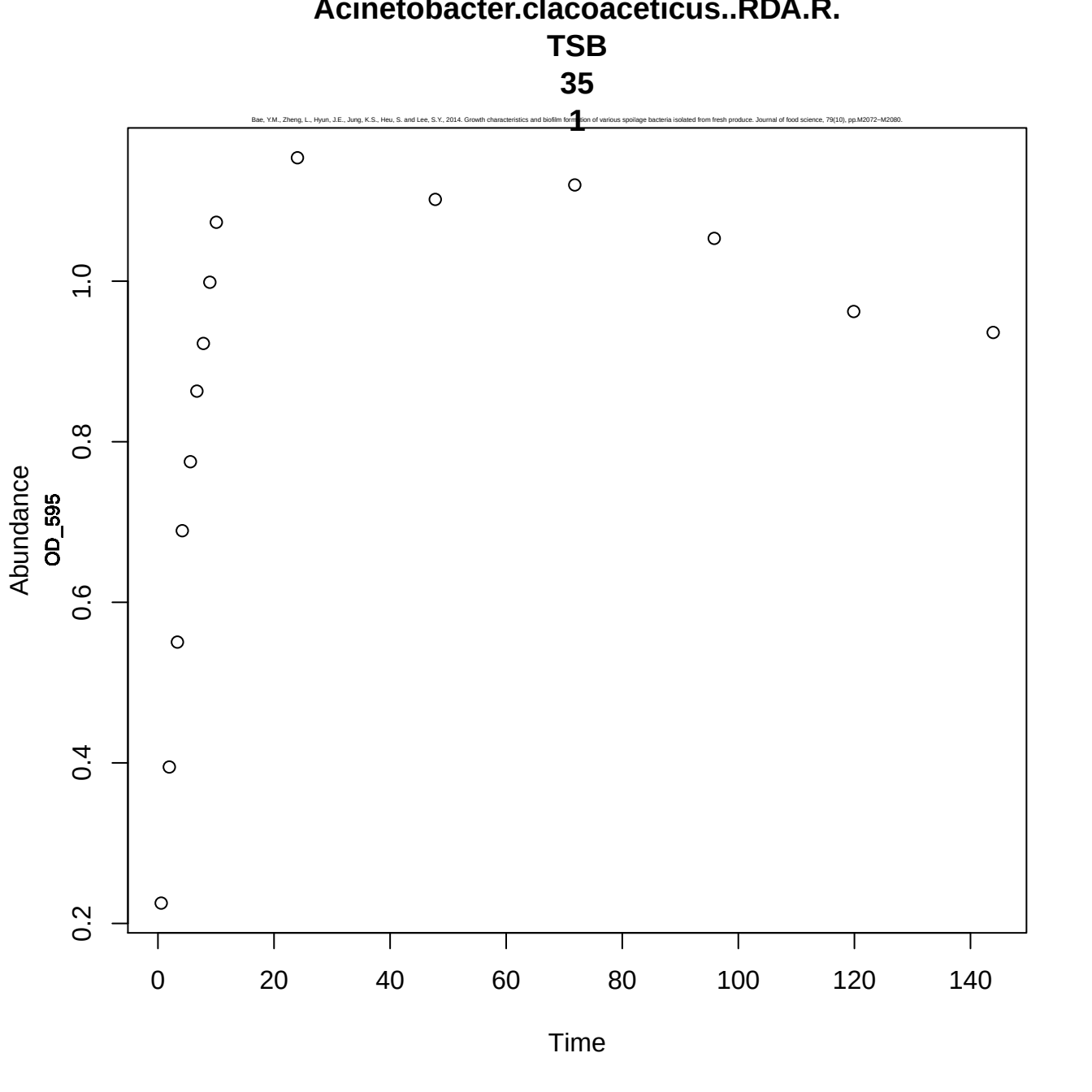
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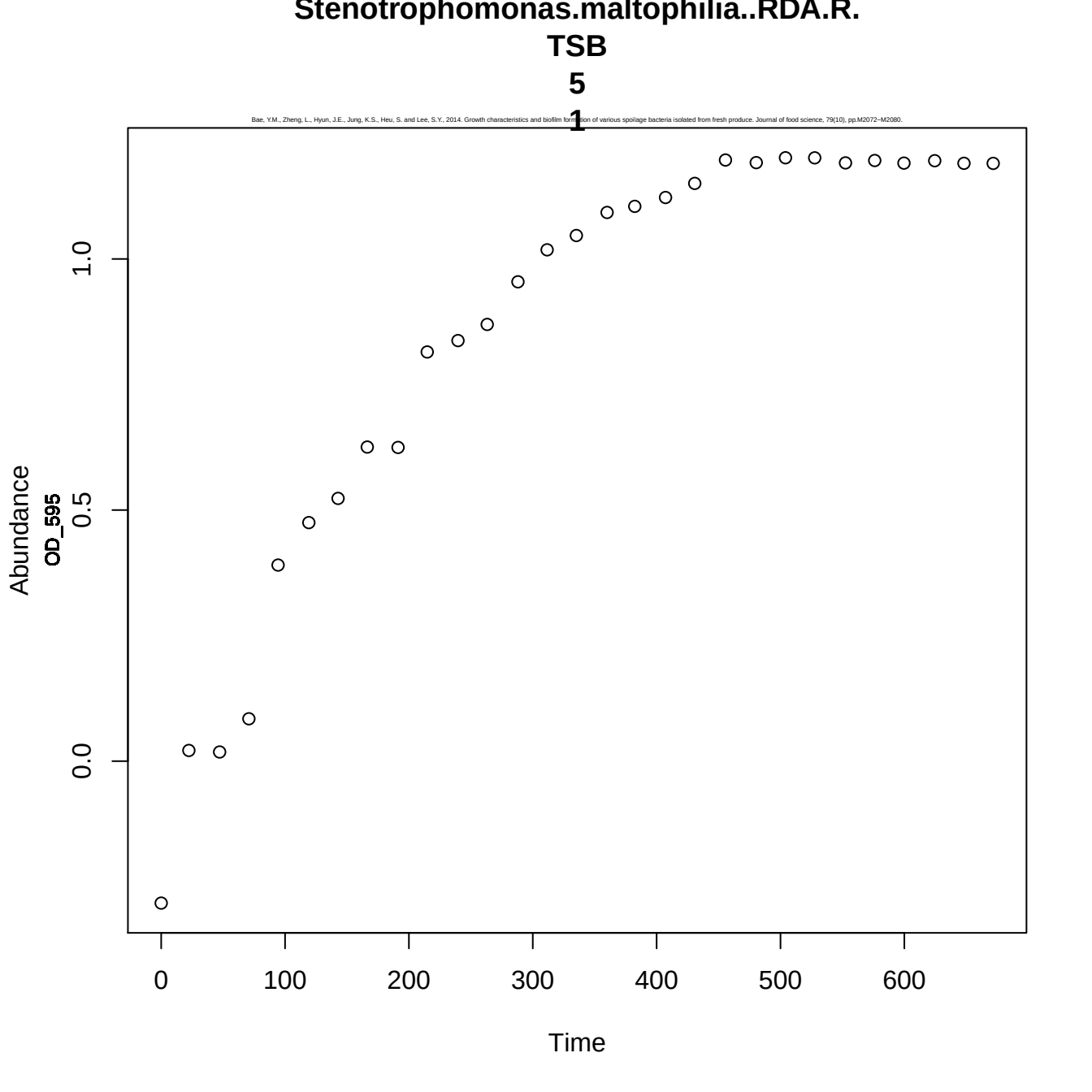
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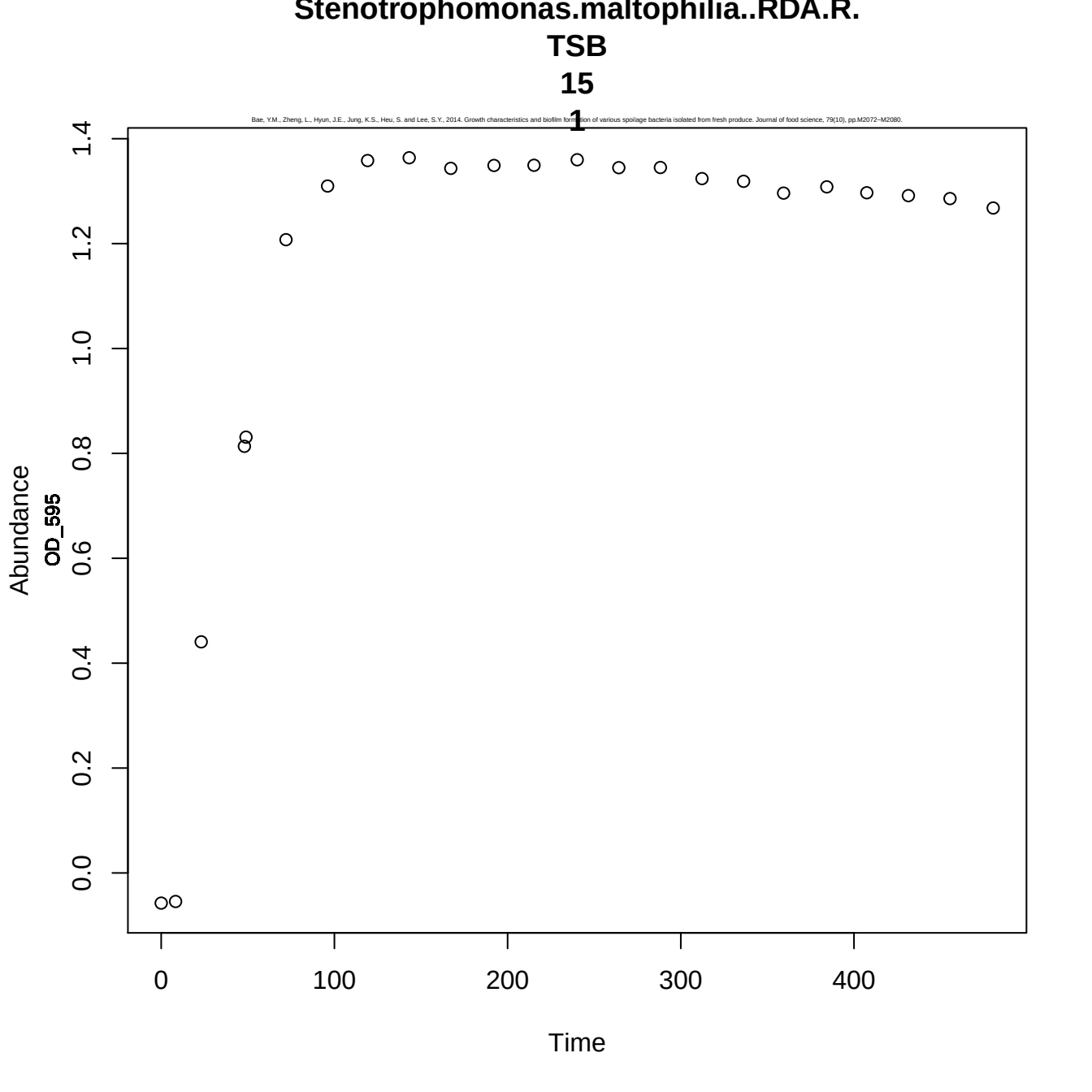
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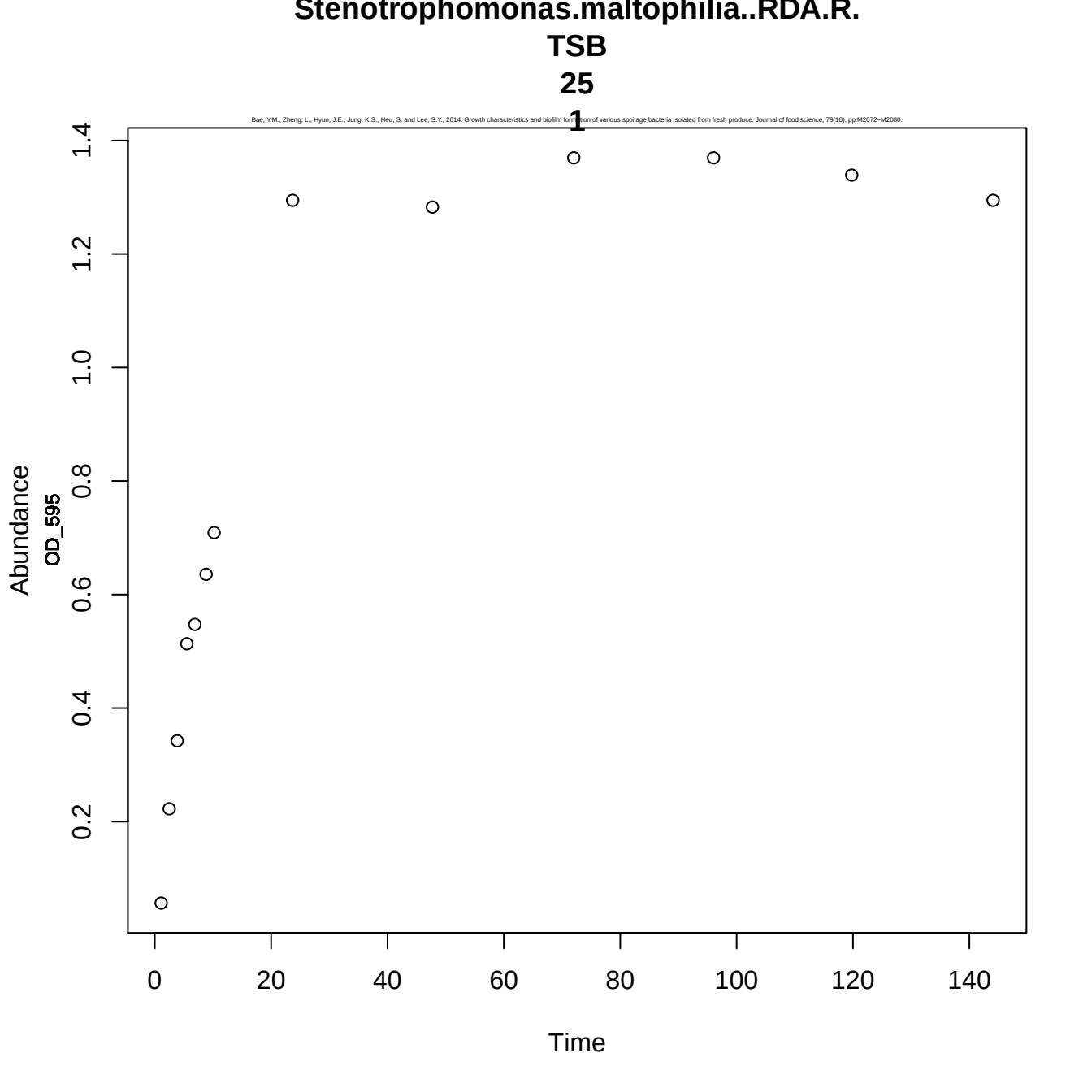
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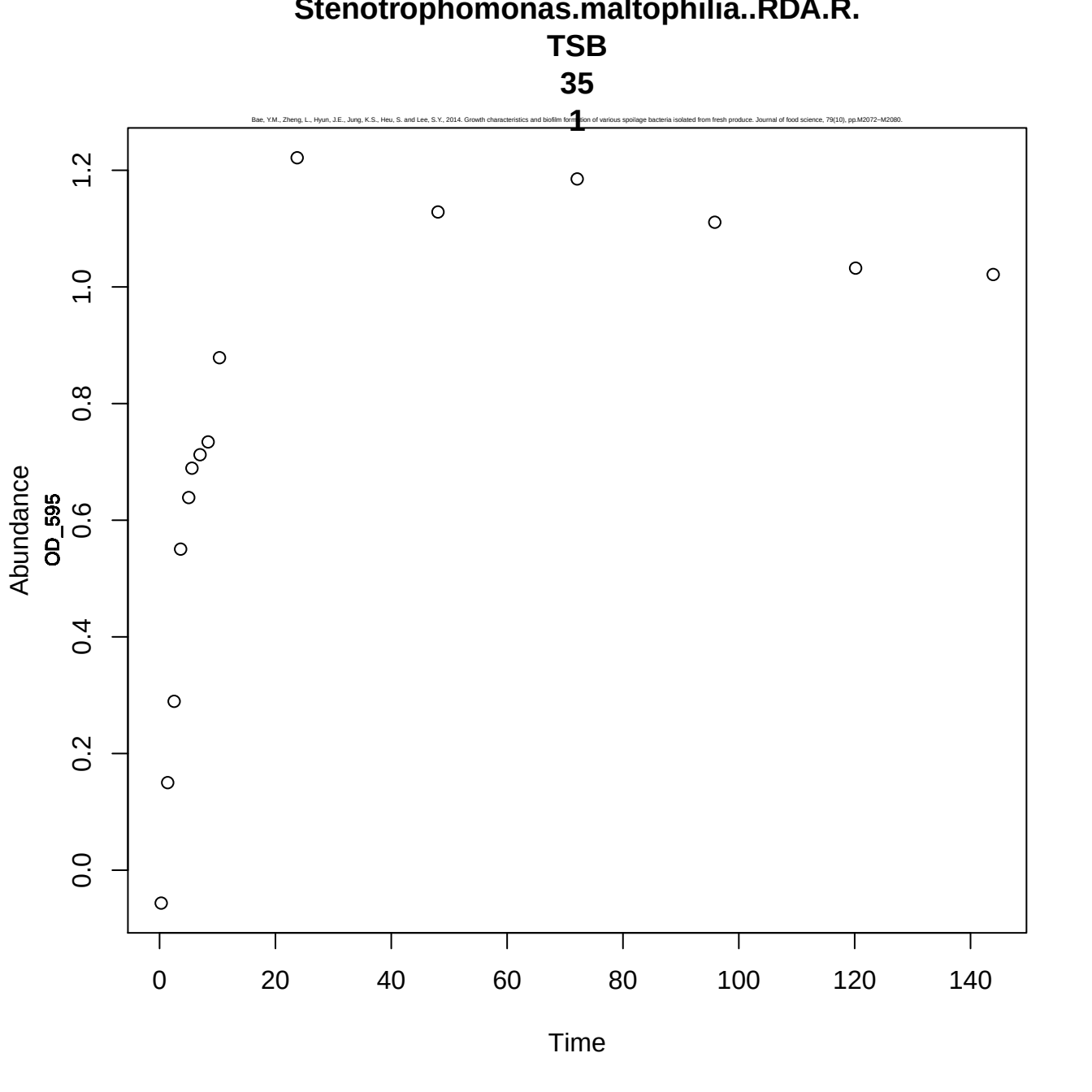
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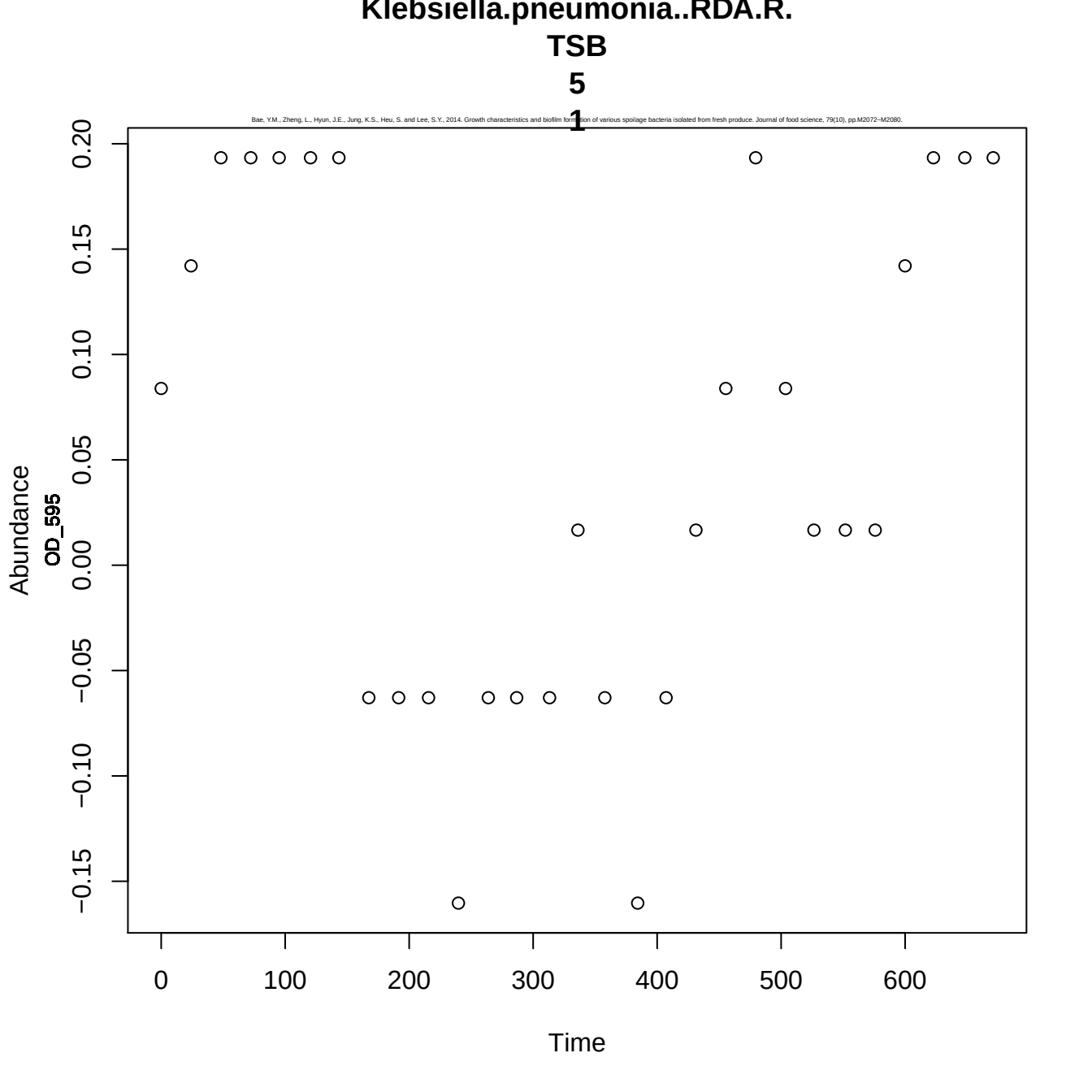
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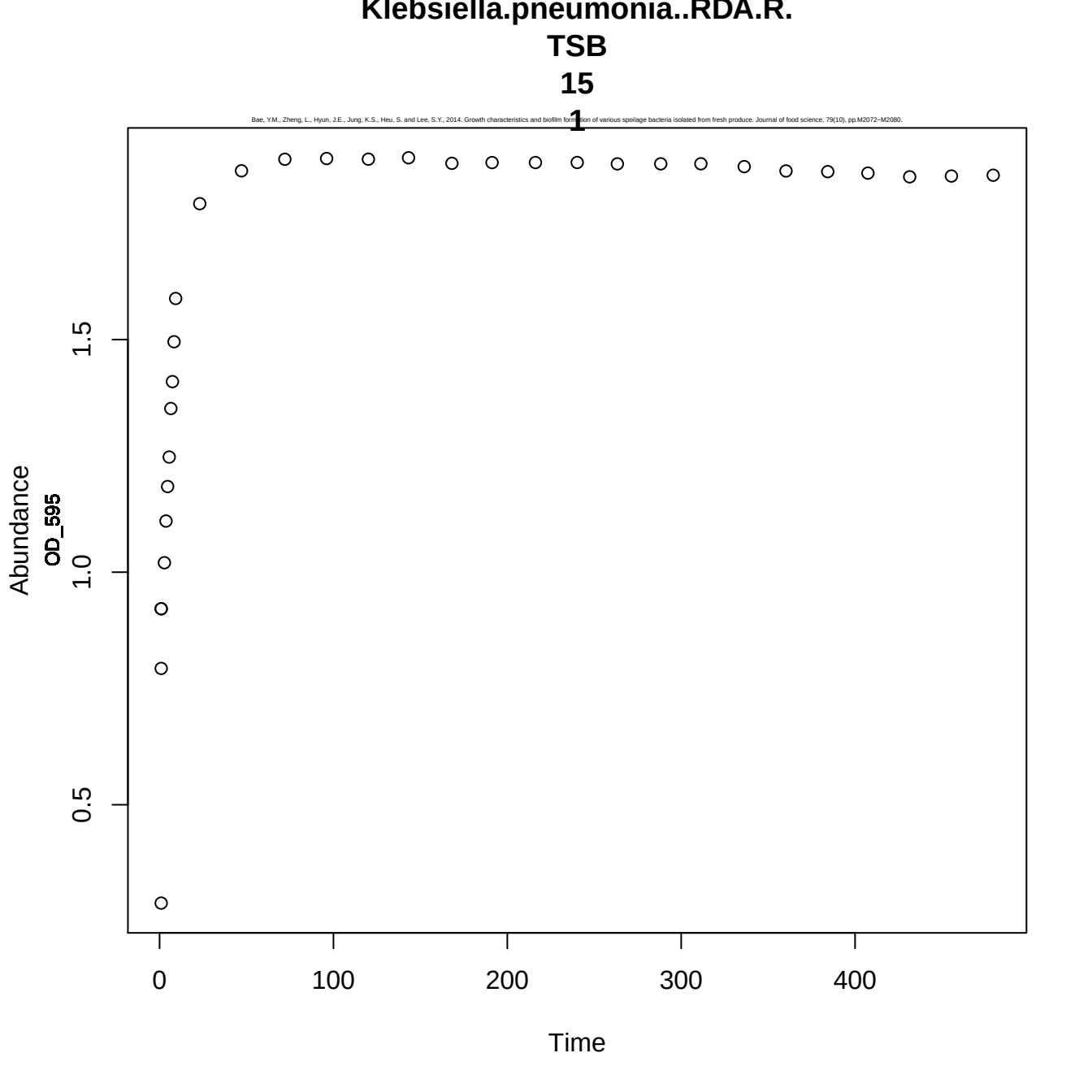
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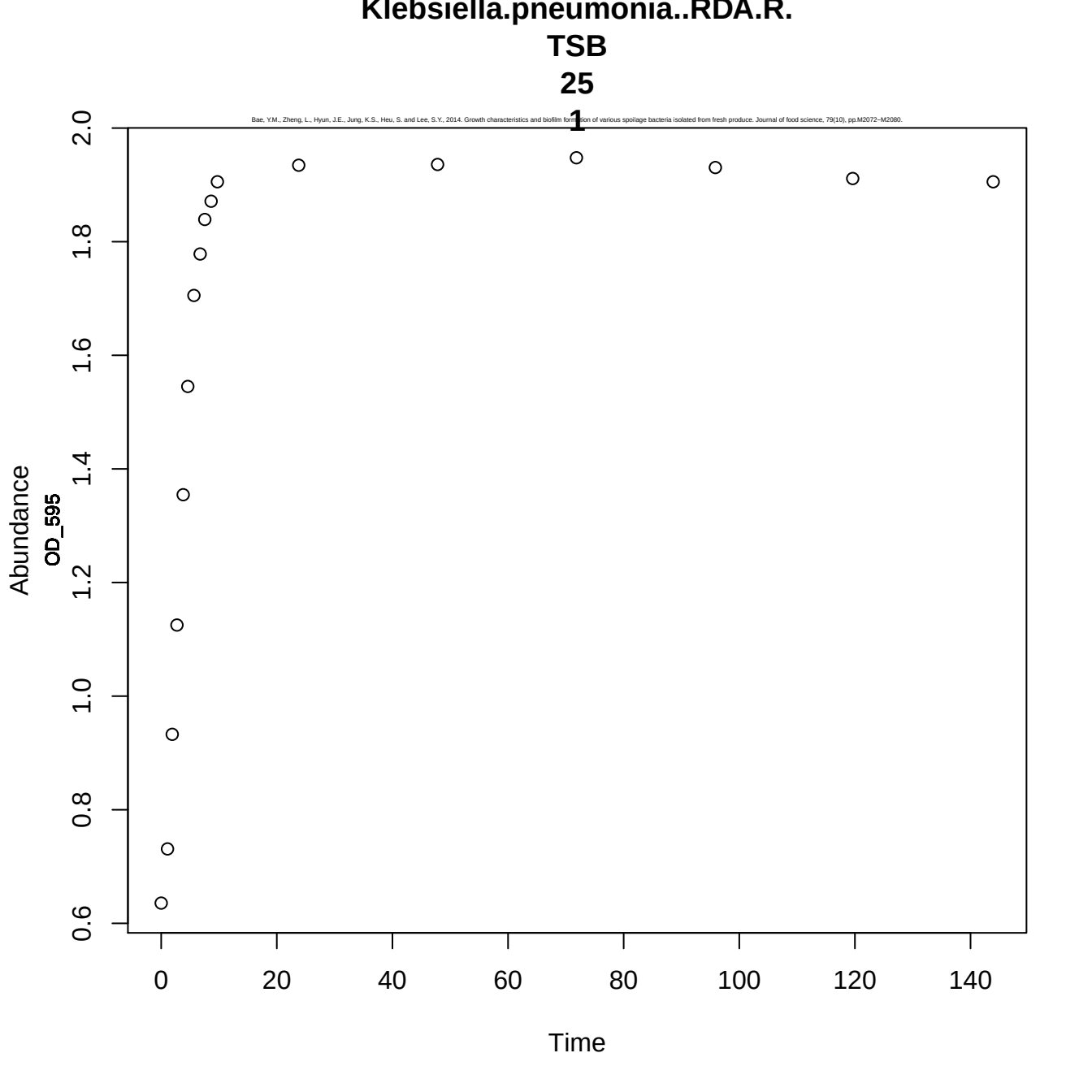
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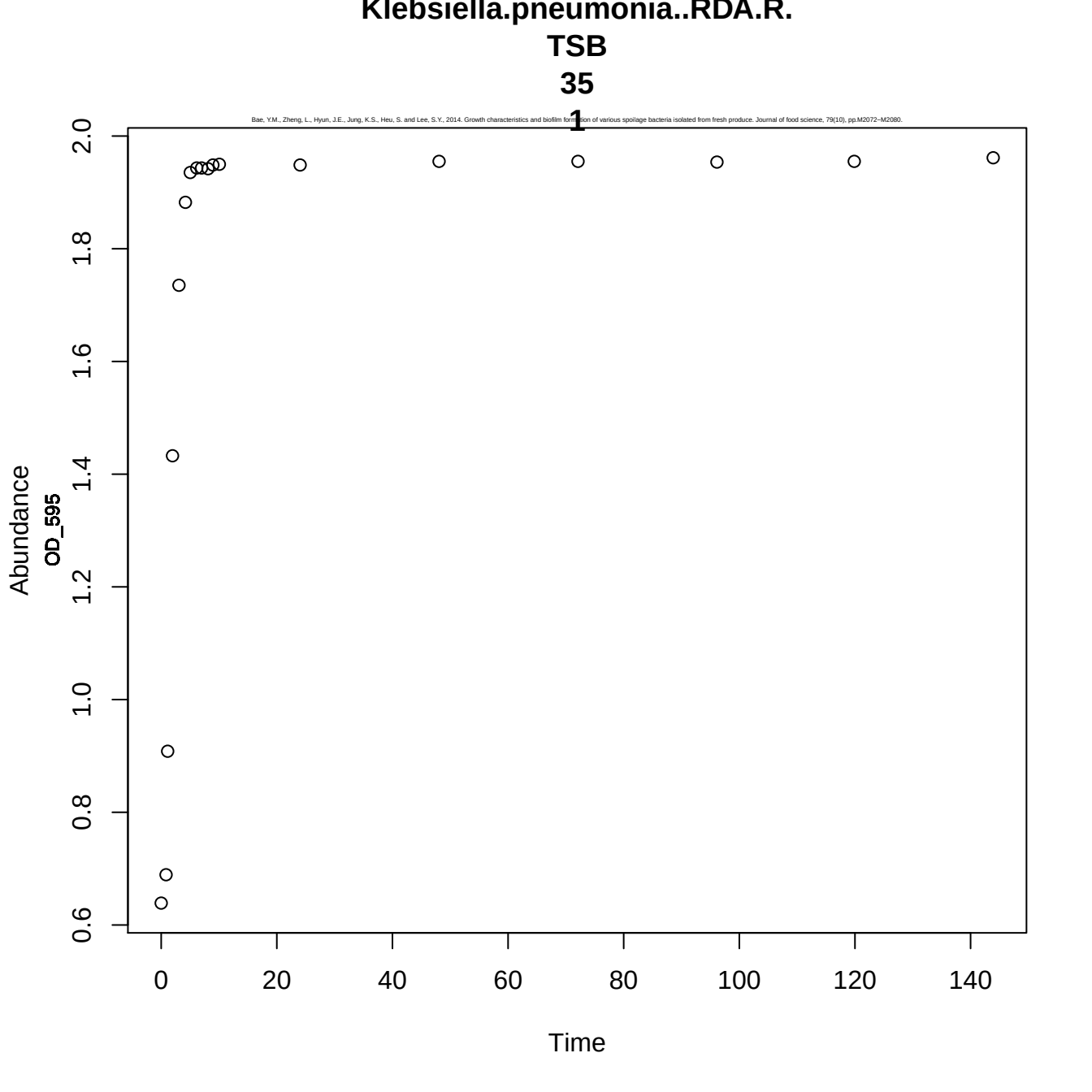
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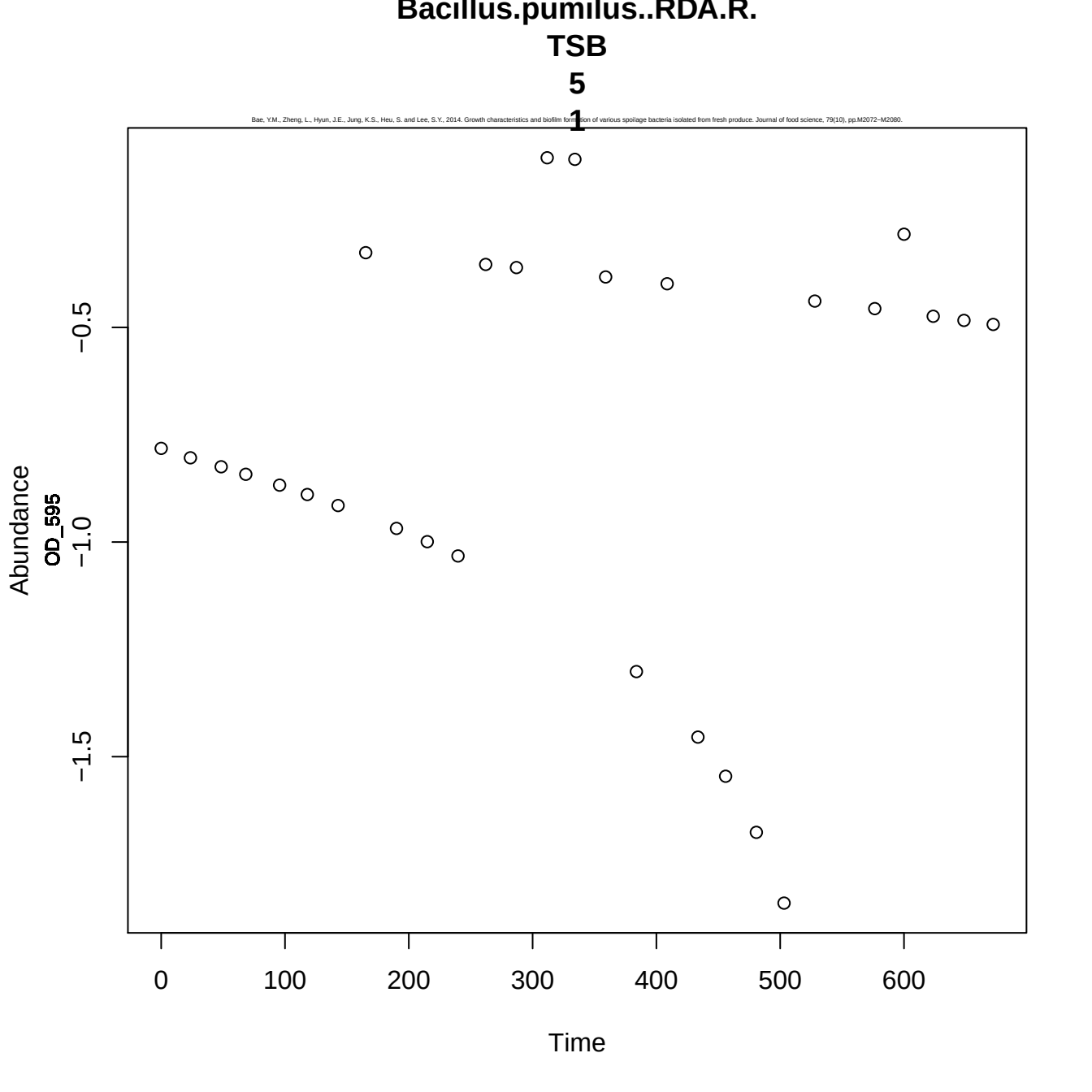
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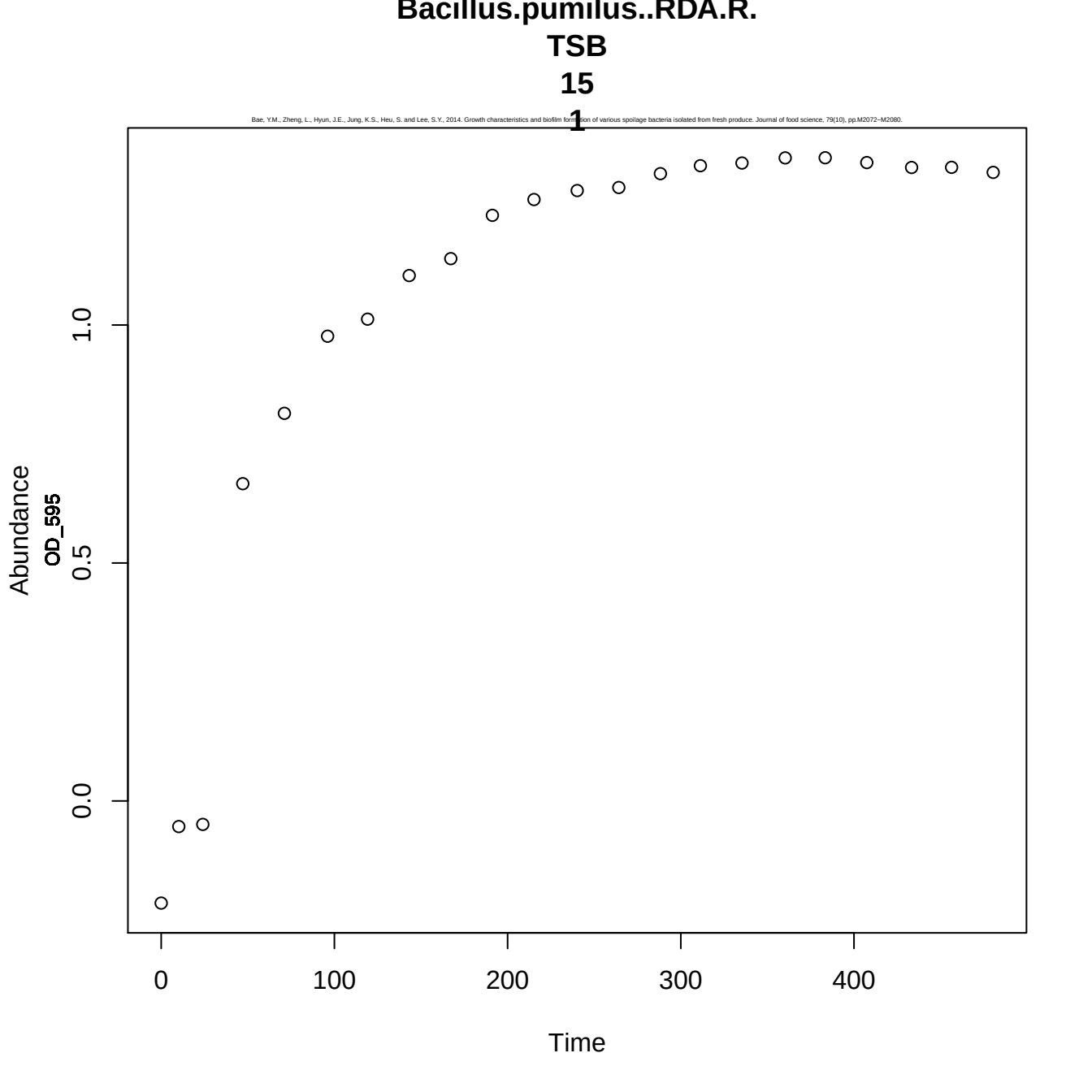
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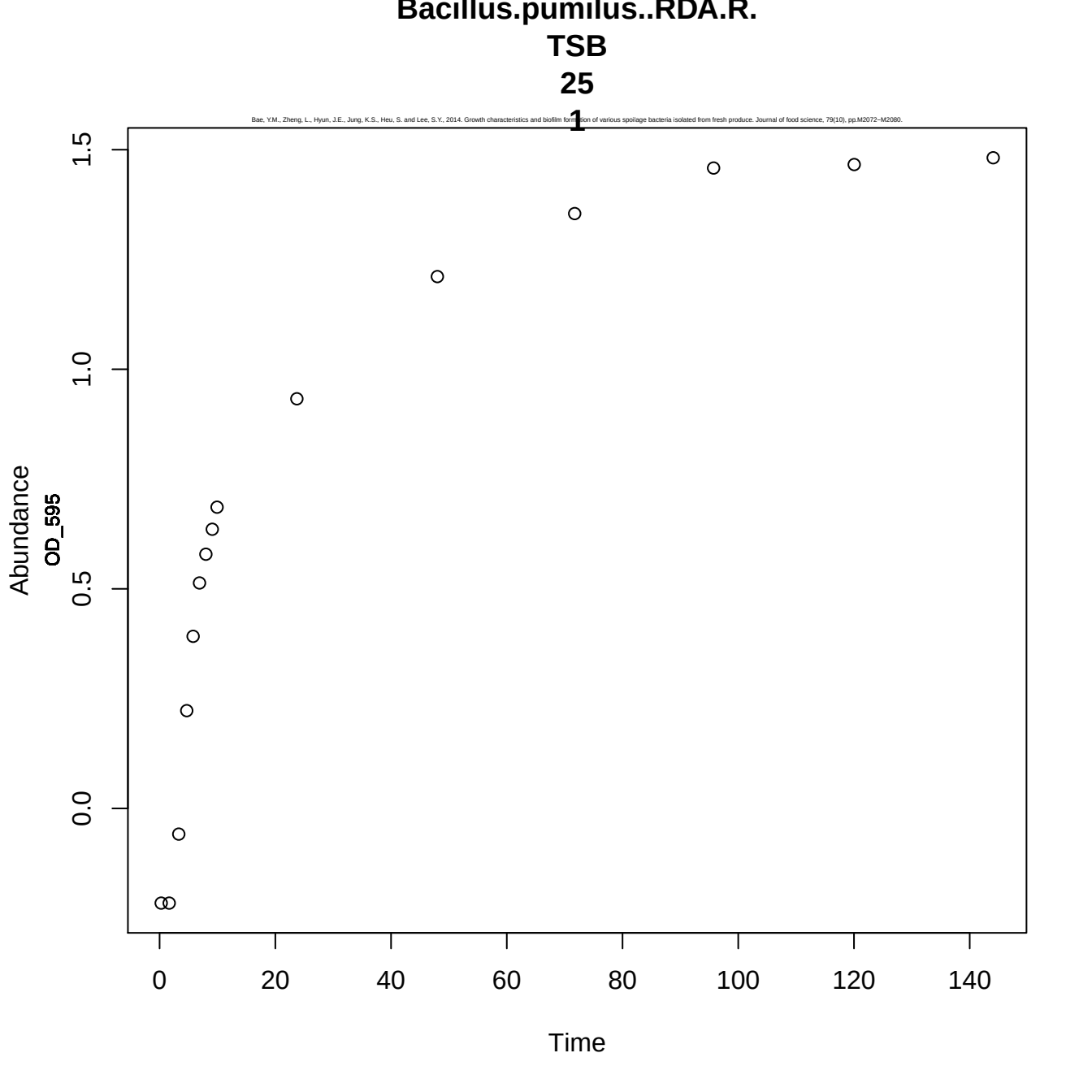
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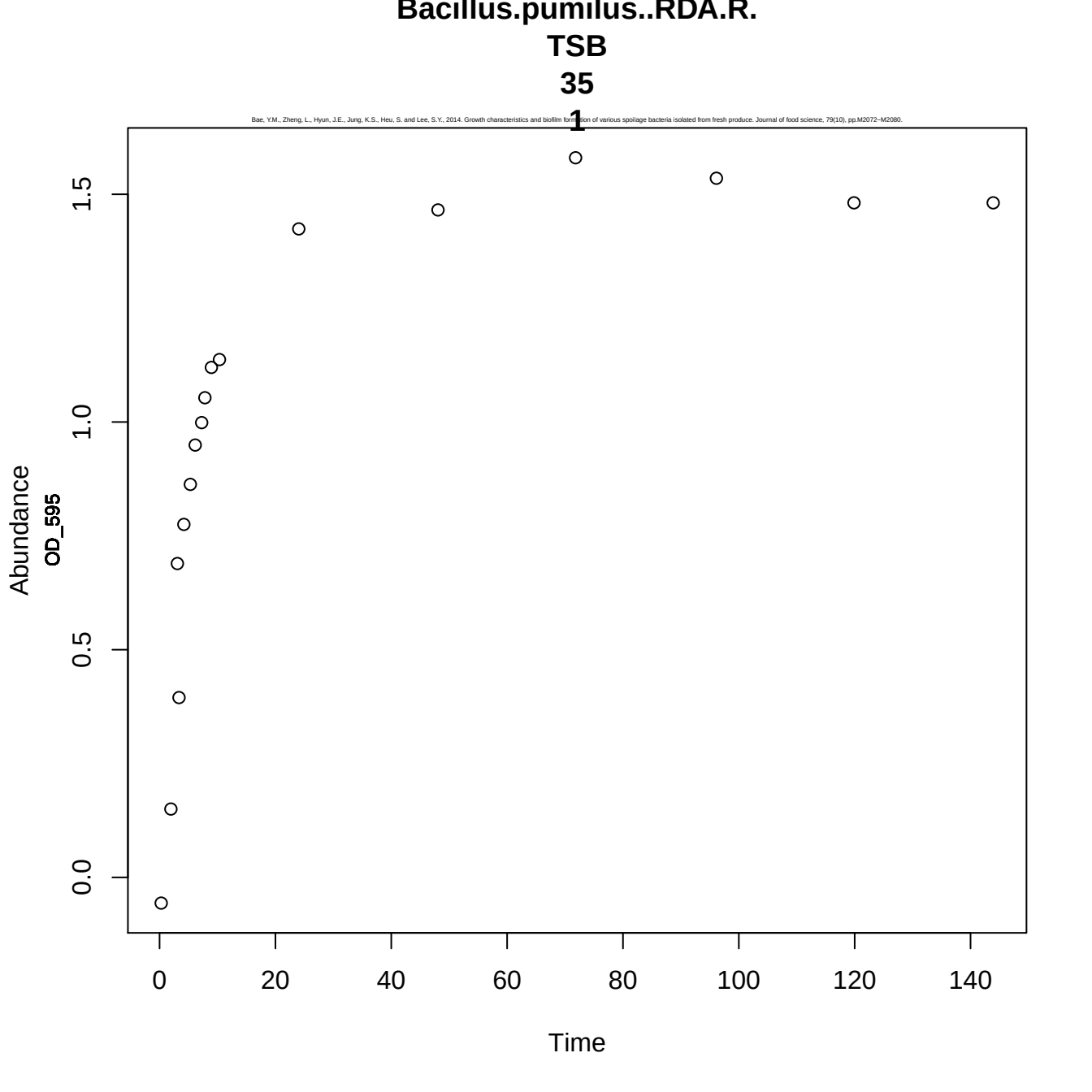
Bacillus.pumilus..RDA.R.
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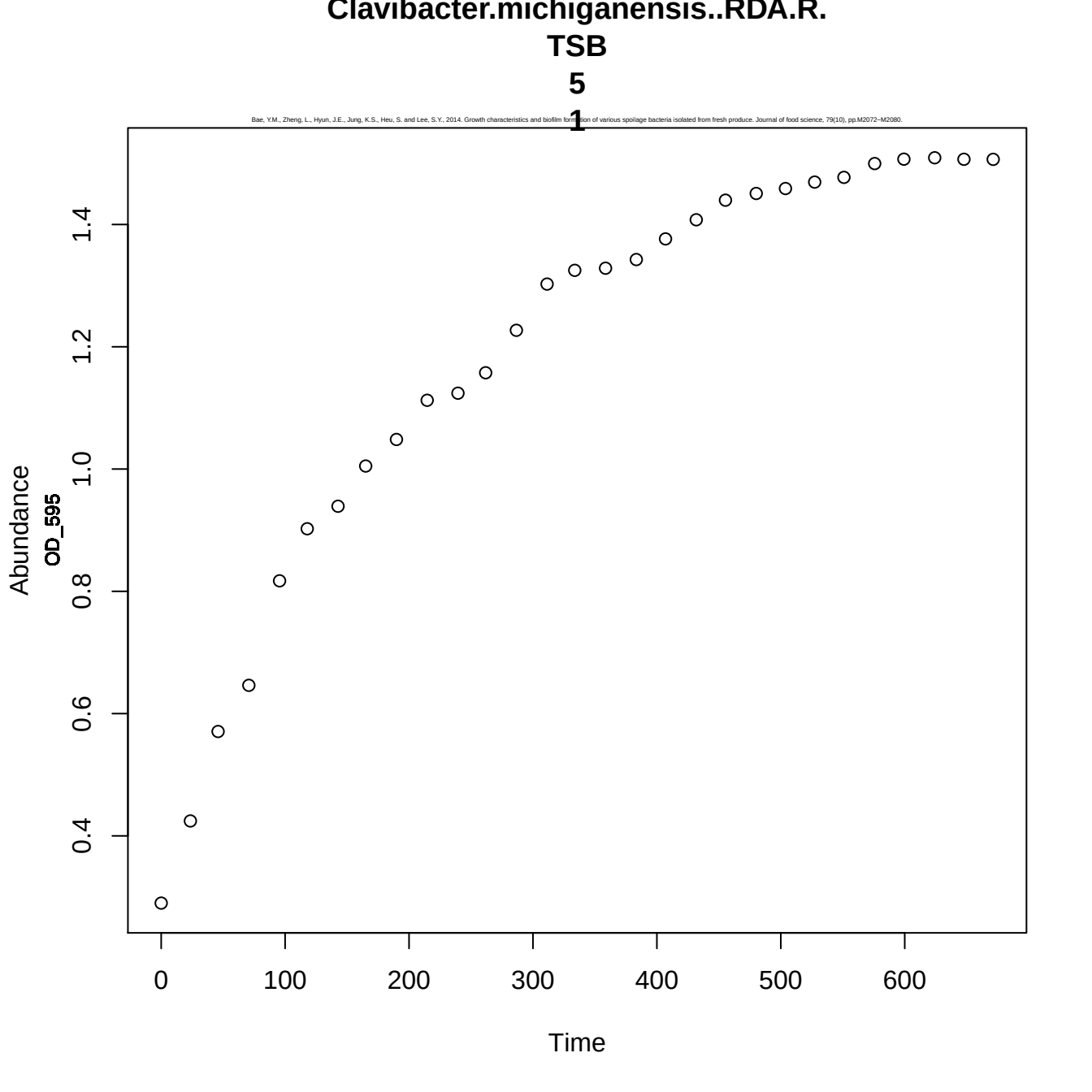
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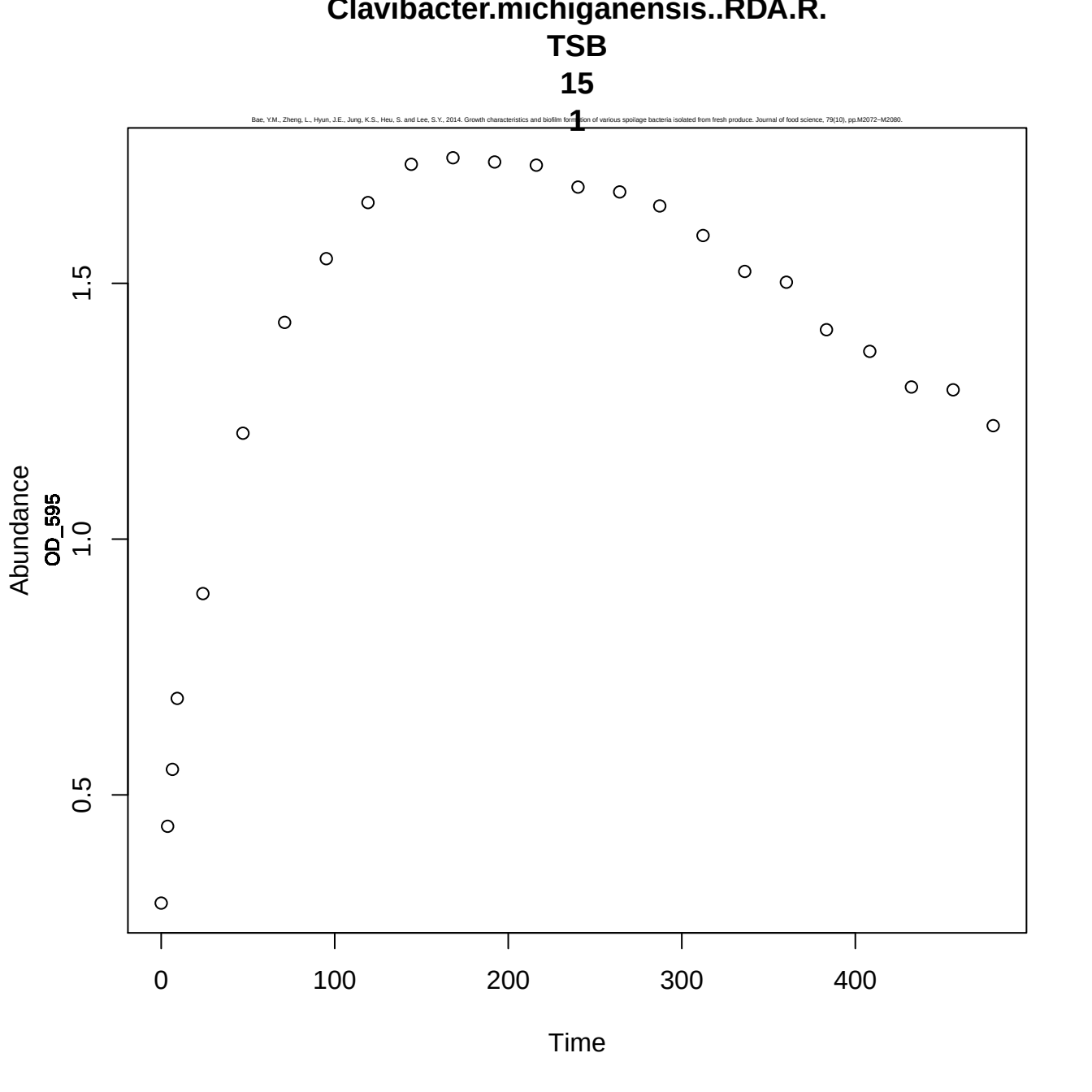
Clavibacter.michiganensis..RDA.R.
TSB
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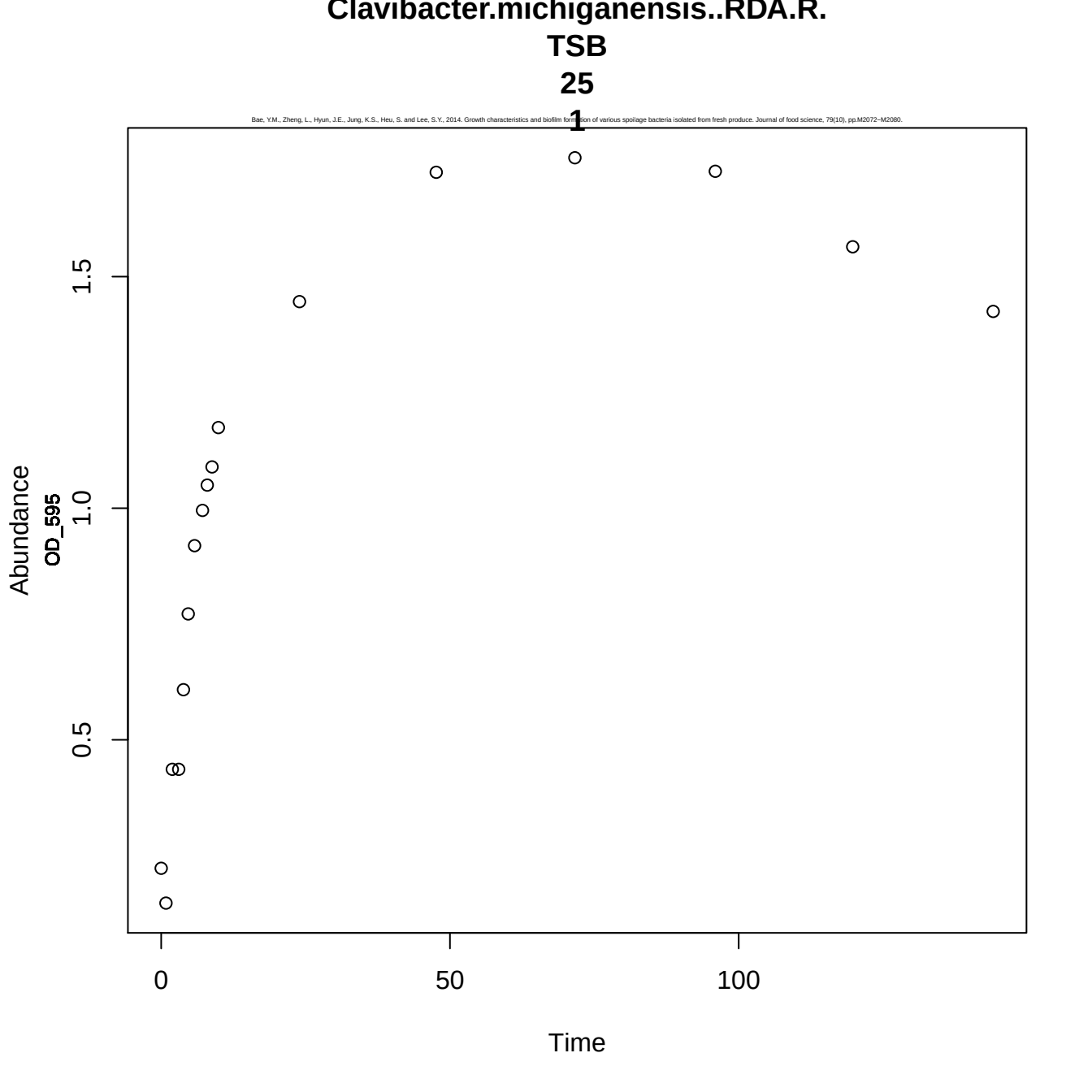
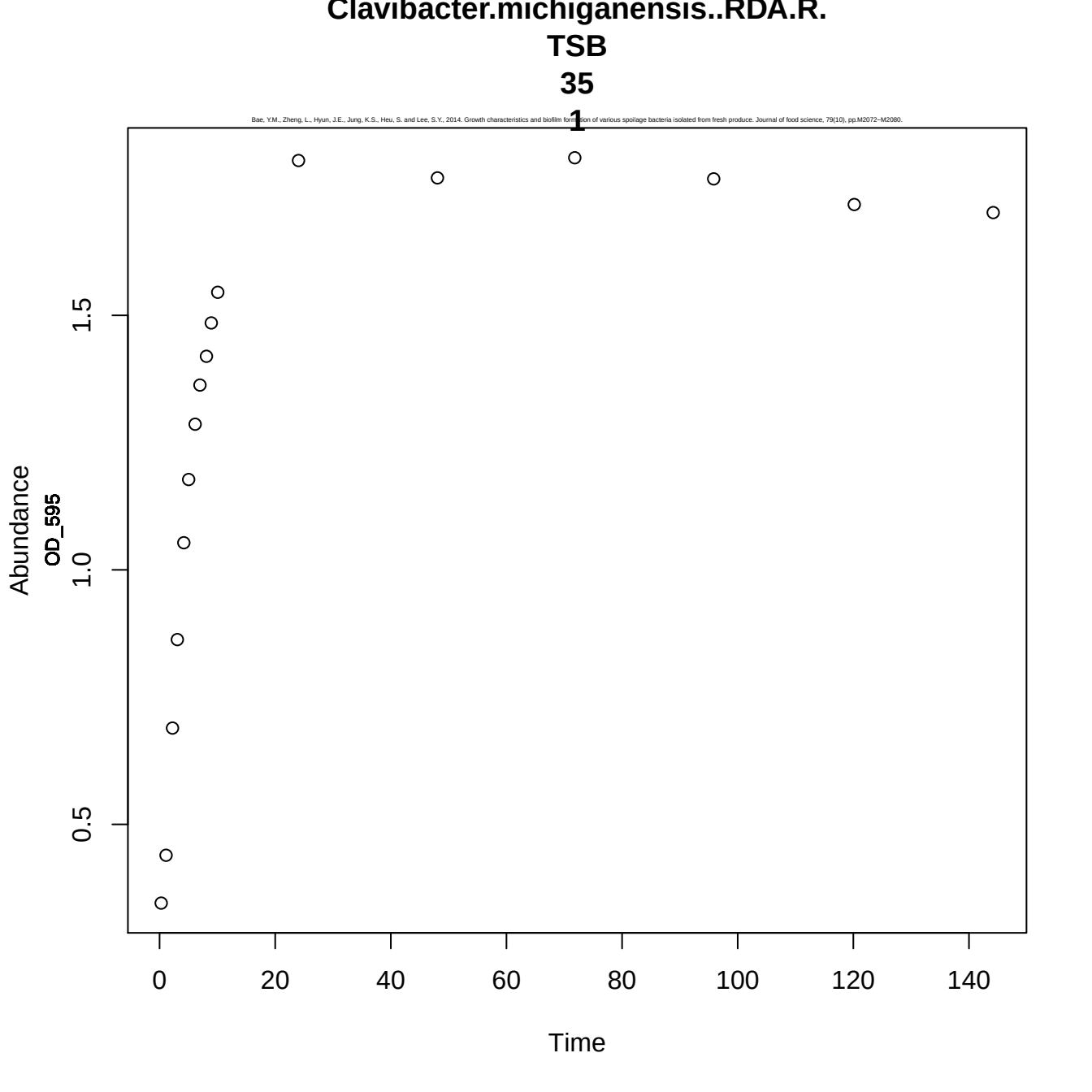
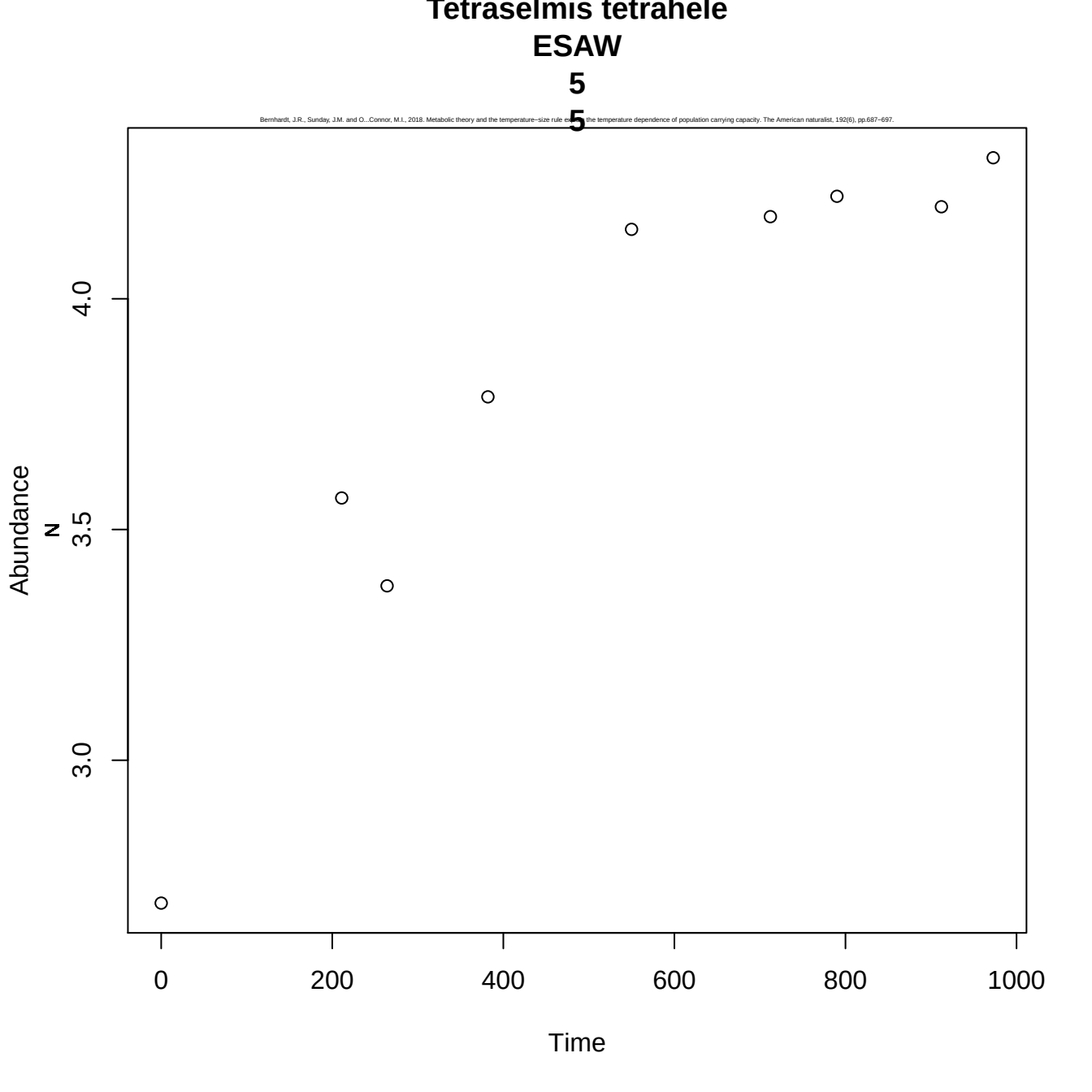
400
Time

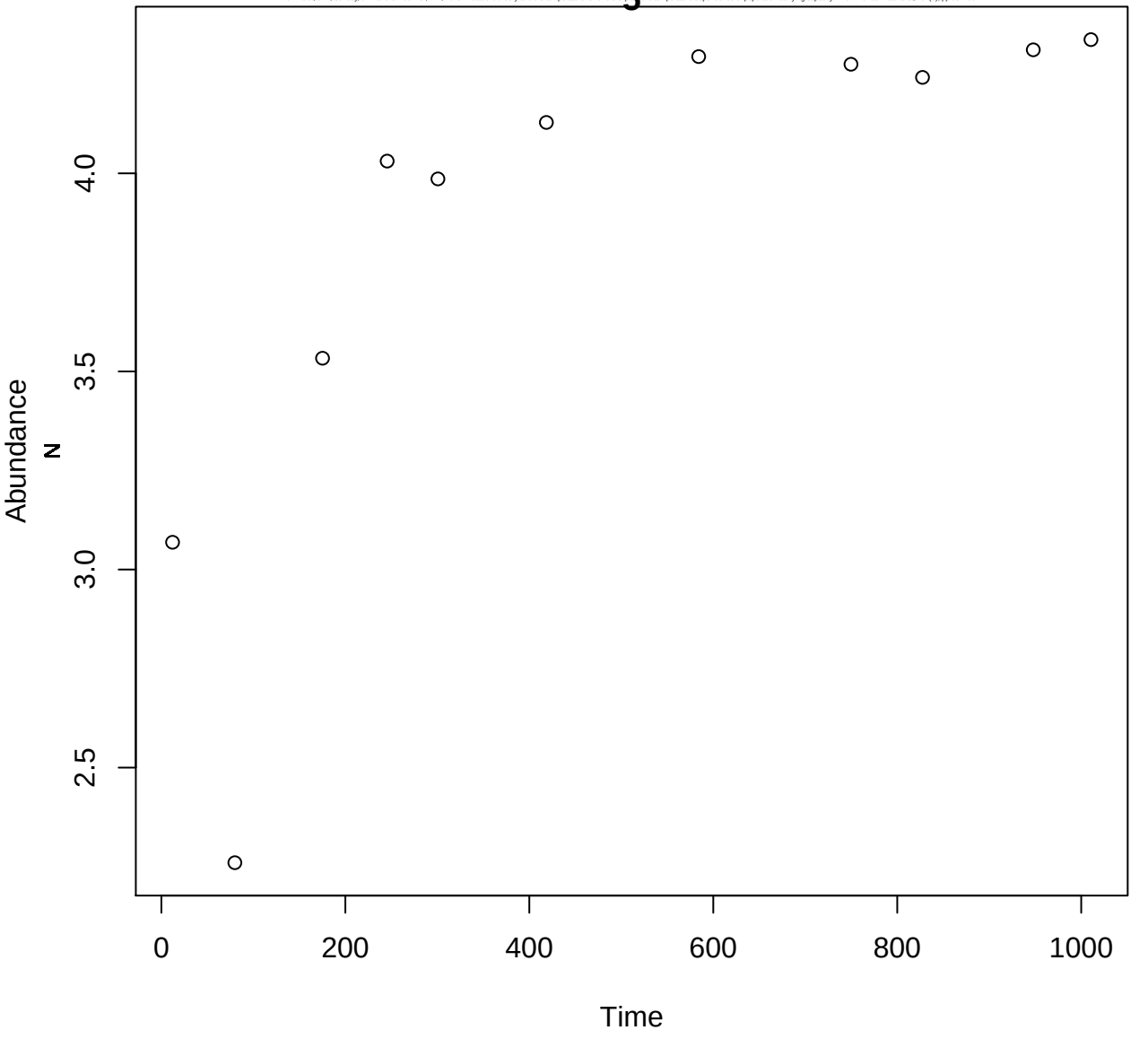

Clavibacter.michiganensis..RDA.R.
TSB
25
1
Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
Abundance
OD_595
0.5
1.0
1.5
0
50
100
Time

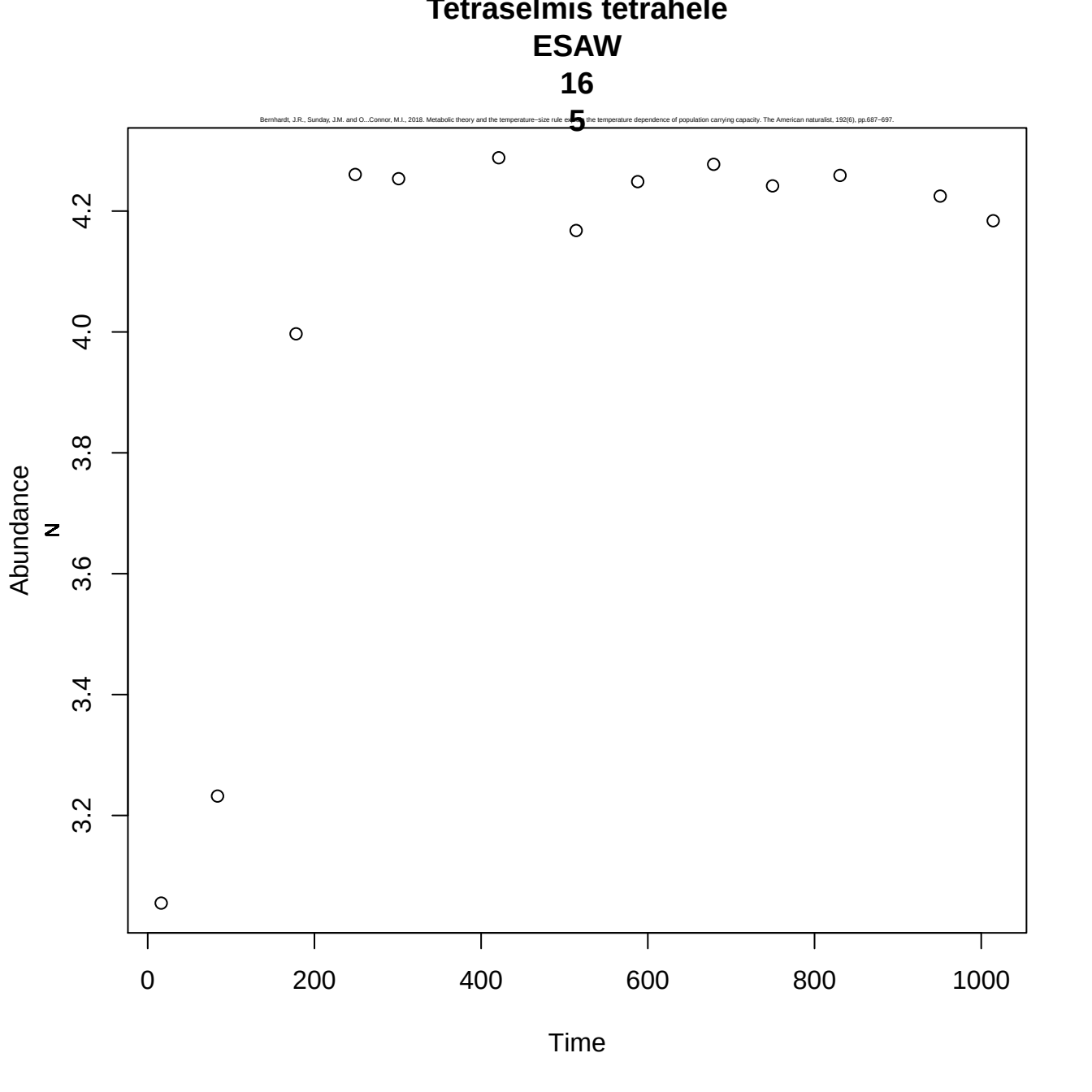

Clavibacter.michiganensis..RDA.R.
TSB
35
1
Bae, Y.M., Zheng, L., Hyun, J.E., Jung, K.S., Heu, S. and Lee, S.Y., 2014. Growth characteristics and biofilm formation of various spoilage bacteria isolated from fresh produce. Journal of food science, 79(10), pp.M2072–M2080.
Abundance
OD_595
0.5
1.0
1.5
0
20
40
60
80
100
120
140
Time

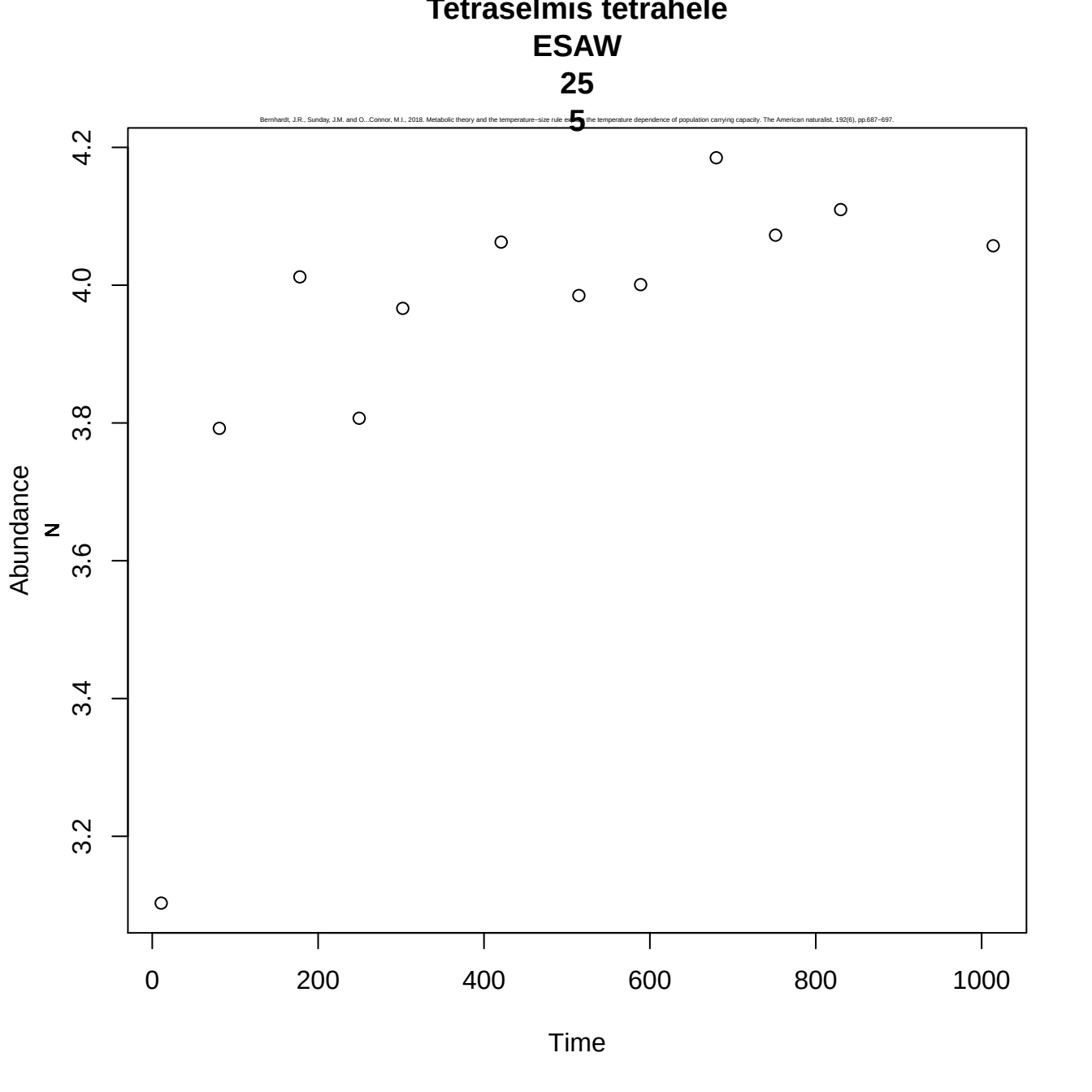

Tetraselmis tetrahele
ESAW
5
5
Bernhardt, J.R., Sunday, J.M. and O...Connor, M.I., 2018. Metabolic theory and the temperature–size rule ex... the temperature dependence of population carrying capacity. The American naturalist, 192(6), pp.687–697.
Abundance
N
3.0
3.5
4.0
0
200
400
600
800
1000
Time

Tetraselmis tetrahele
ESAW
8
5

Bernhardt, J.R., Sunday, J.M. and O...Connor, M.I., 2018. Metabolic theory and the temperature–size rule explain the temperature dependence of population carrying capacity. The American naturalist, 192(6), pp.687–697.

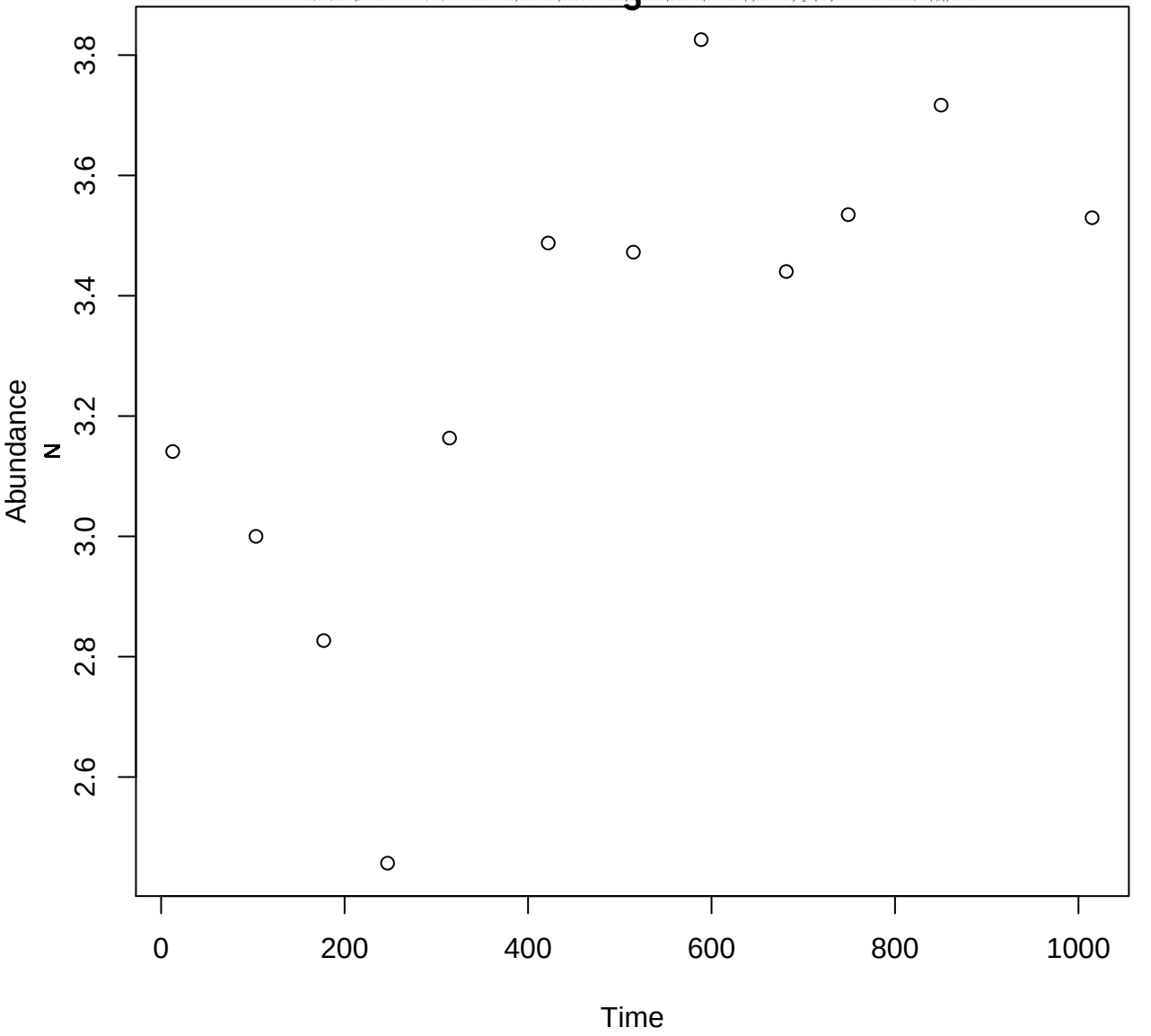


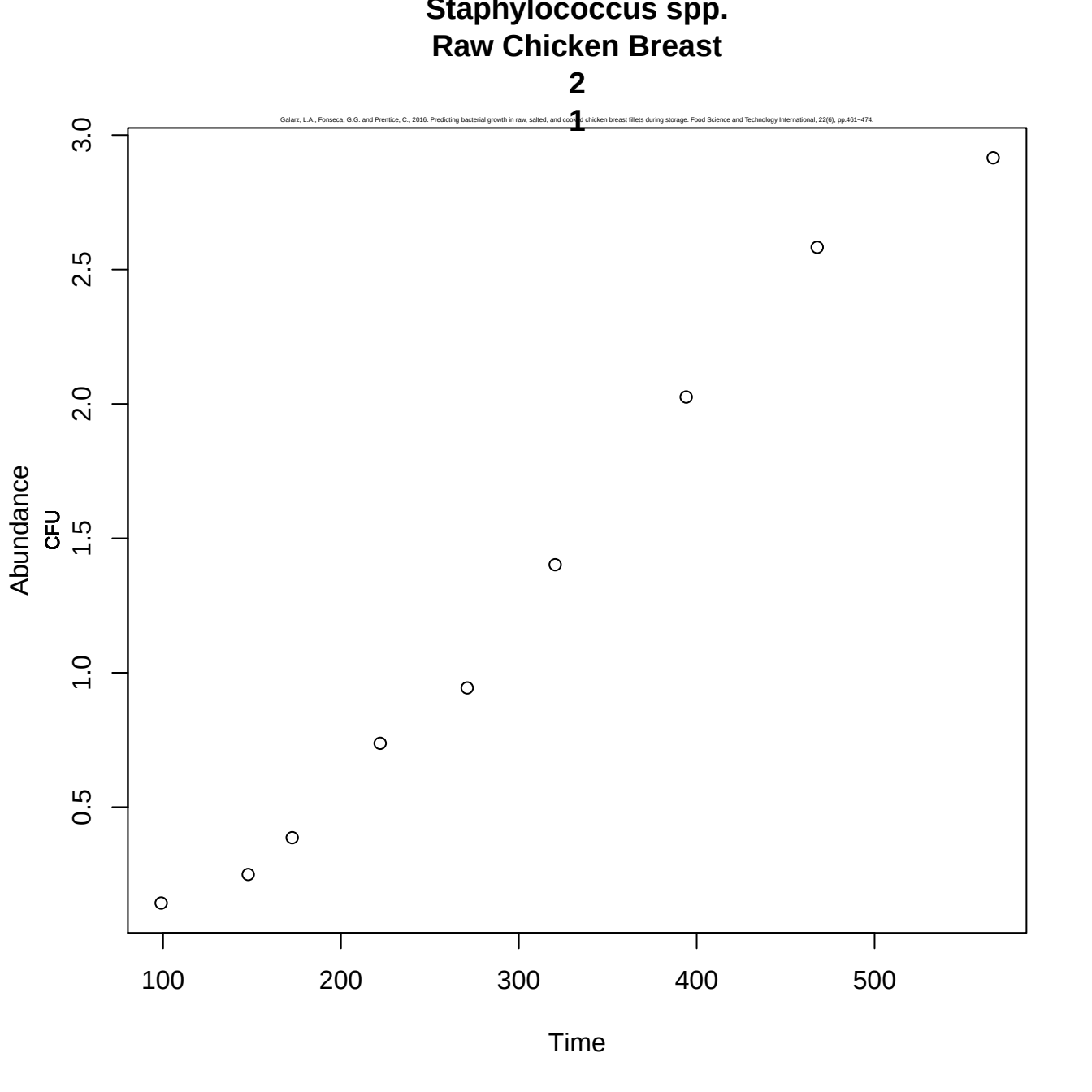

Tetraselmis tetrahele
ESAW
16
5
Bernhardt, J.R., Sunday, J.M. and O...Connor, M.I., 2018. Metabolic theory and the temperature–size rule explain the temperature dependence of population carrying capacity. The American naturalist, 192(6), pp.687–697.
Abundance
N
3.2
3.4
3.6
3.8
4.0
4.2
0
200
400
600
800
1000
Time


Tetraselmis tetrahele
ESAW
25
5
Bernhardt, J.R., Sunday, J.M. and O...Connor, M.I., 2018. Metabolic theory and the temperature–size rule ex... the temperature dependence of population carrying capacity. The American naturalist, 192(6), pp.687–697.
Abundance
N
4.2
4.0
3.8
3.6
3.4
3.2
0
200
400
600
800
1000
Time

Tetraselmis tetrahele
ESAW
32
5

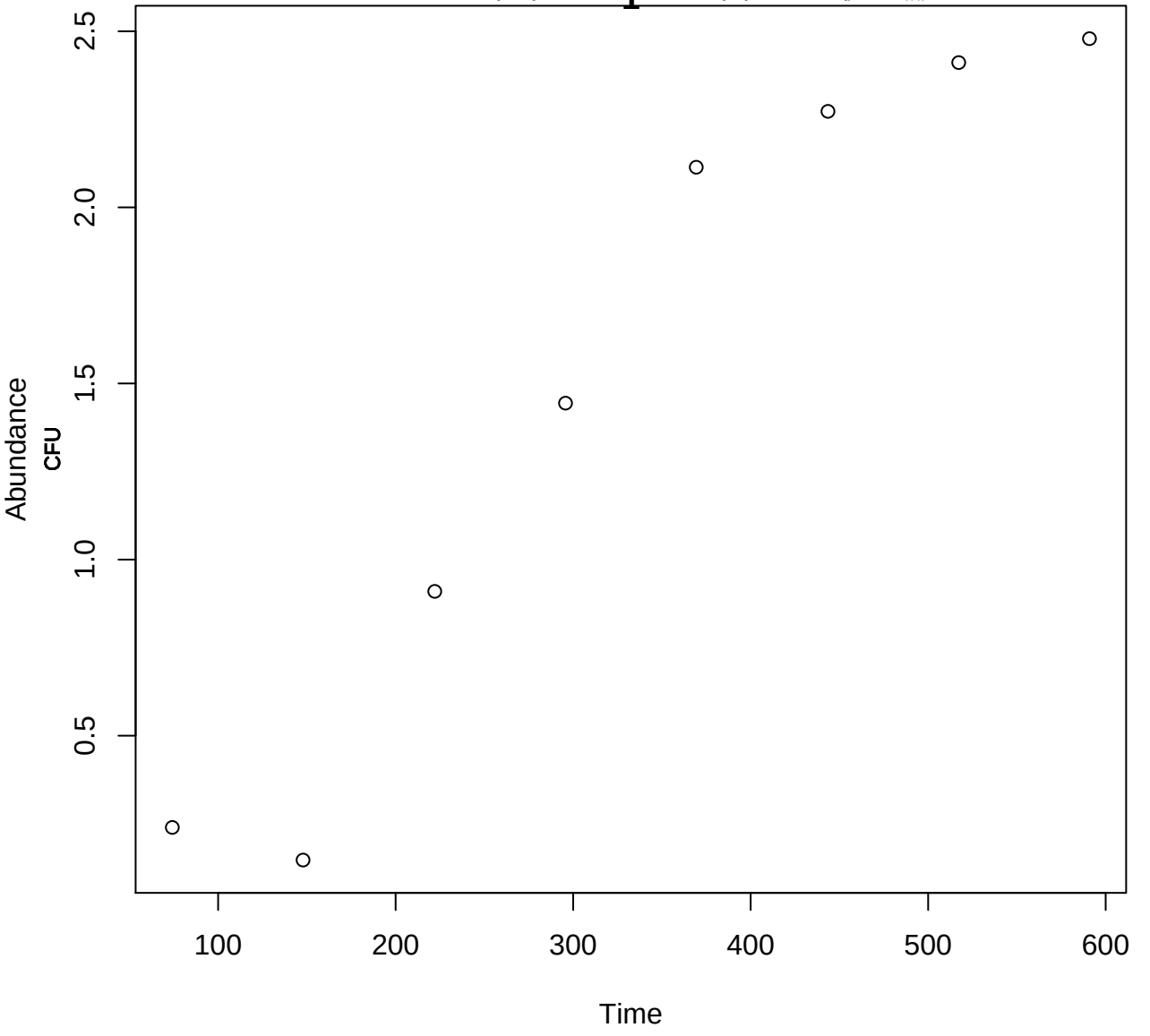
Bernhardt, J.R., Sunday, J.M. and O...Connor, M.I., 2018. Metabolic theory and the temperature–size rule explain the temperature dependence of population carrying capacity. The American naturalist, 192(6), pp.687–697.

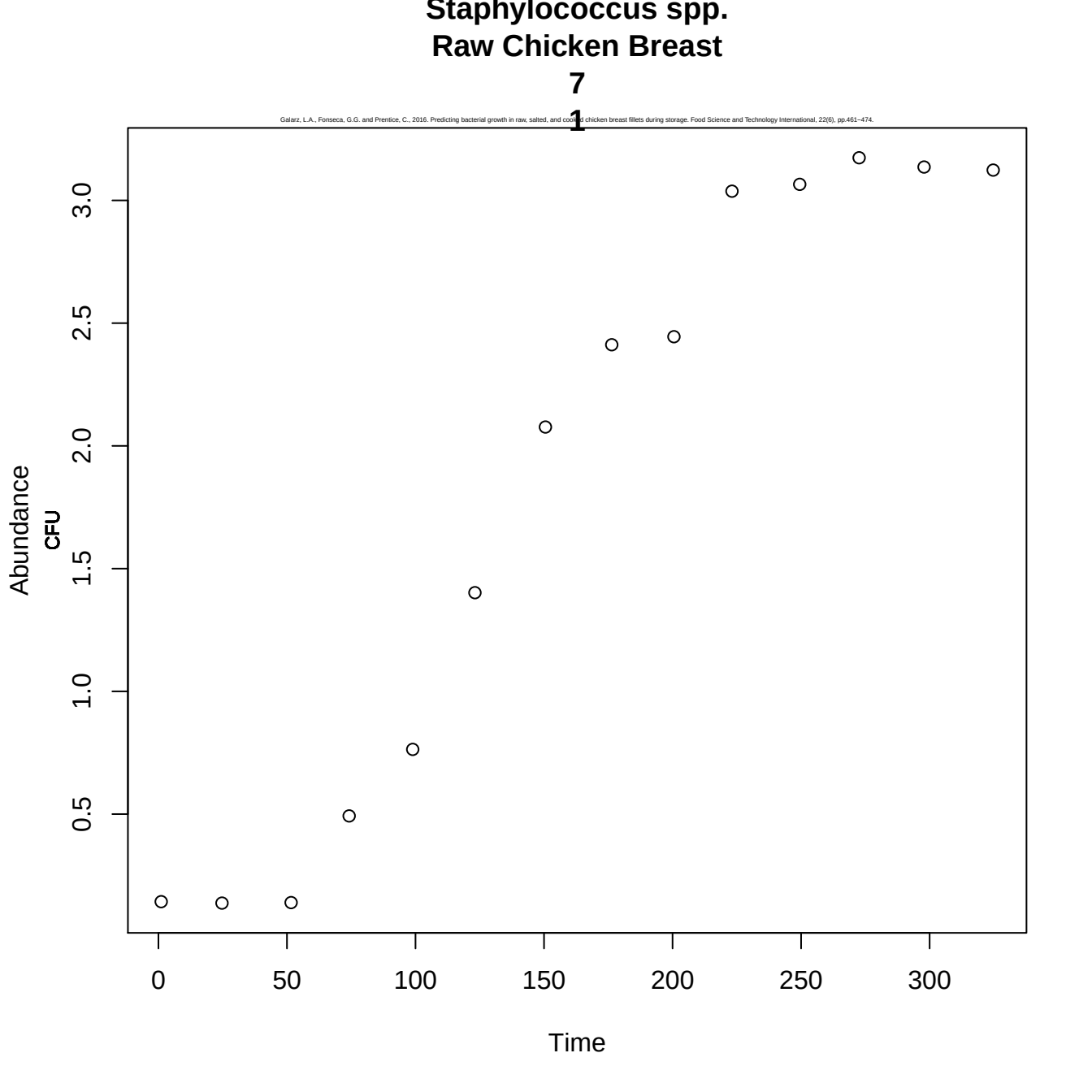



Staphylococcus spp.
Raw Chicken Breast
2
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
100
200
300
400
500
Time

Staphylococcus spp.
Raw Chicken Breast
4
1

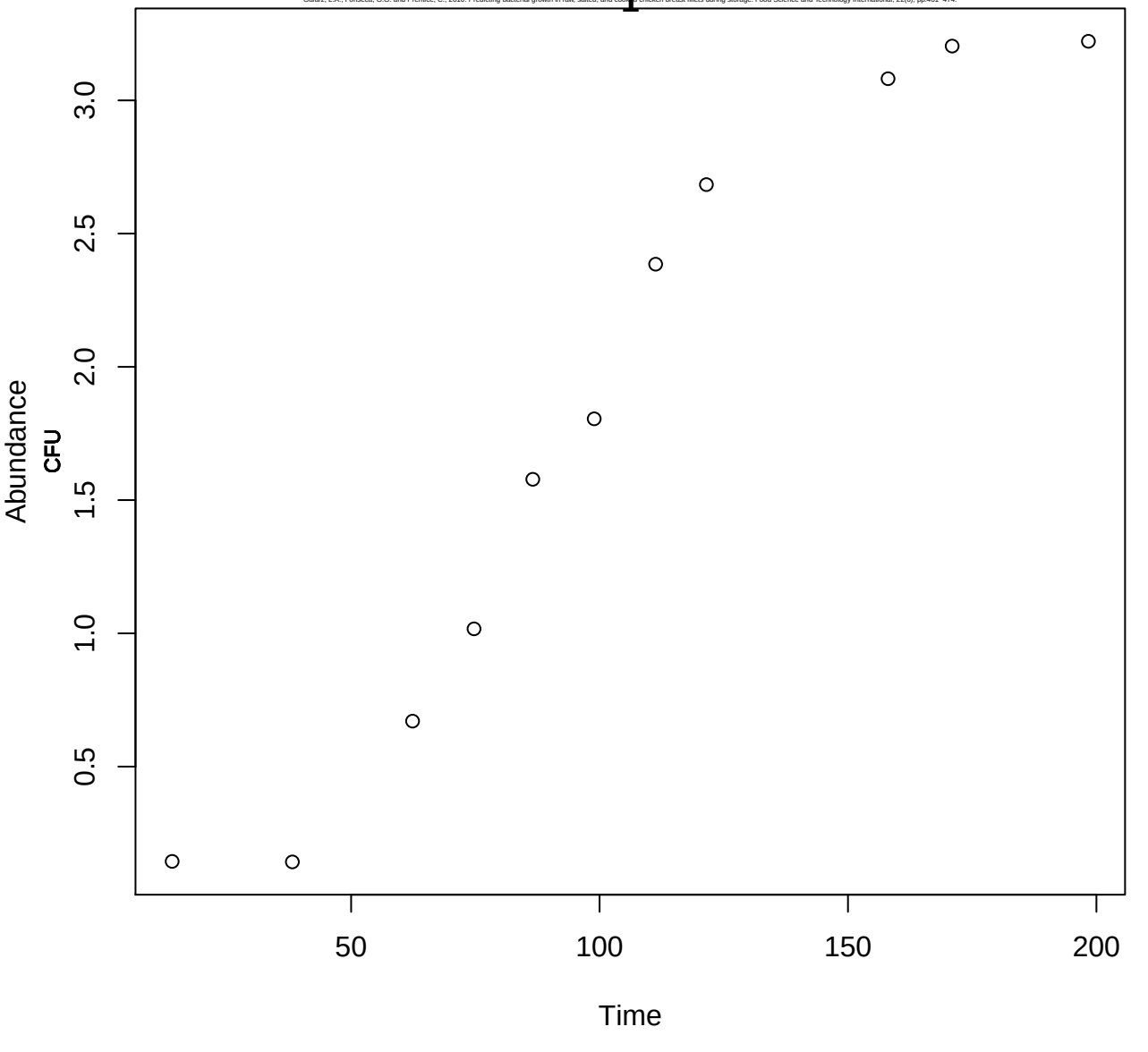
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Staphylococcus spp.
Raw Chicken Breast
7
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
0
50
100
150
200
250
300
Time

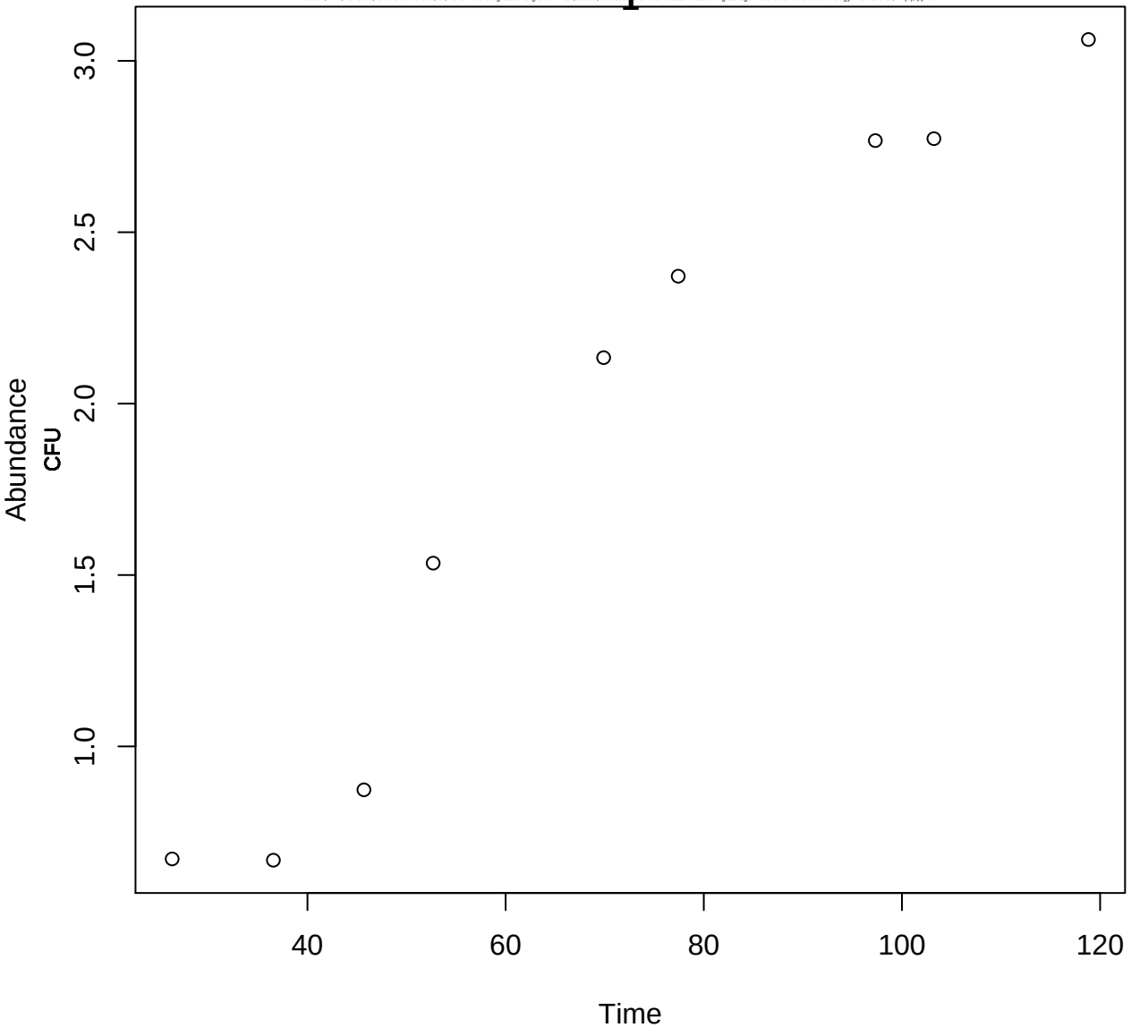
Staphylococcus spp.
Raw Chicken Breast
10
1

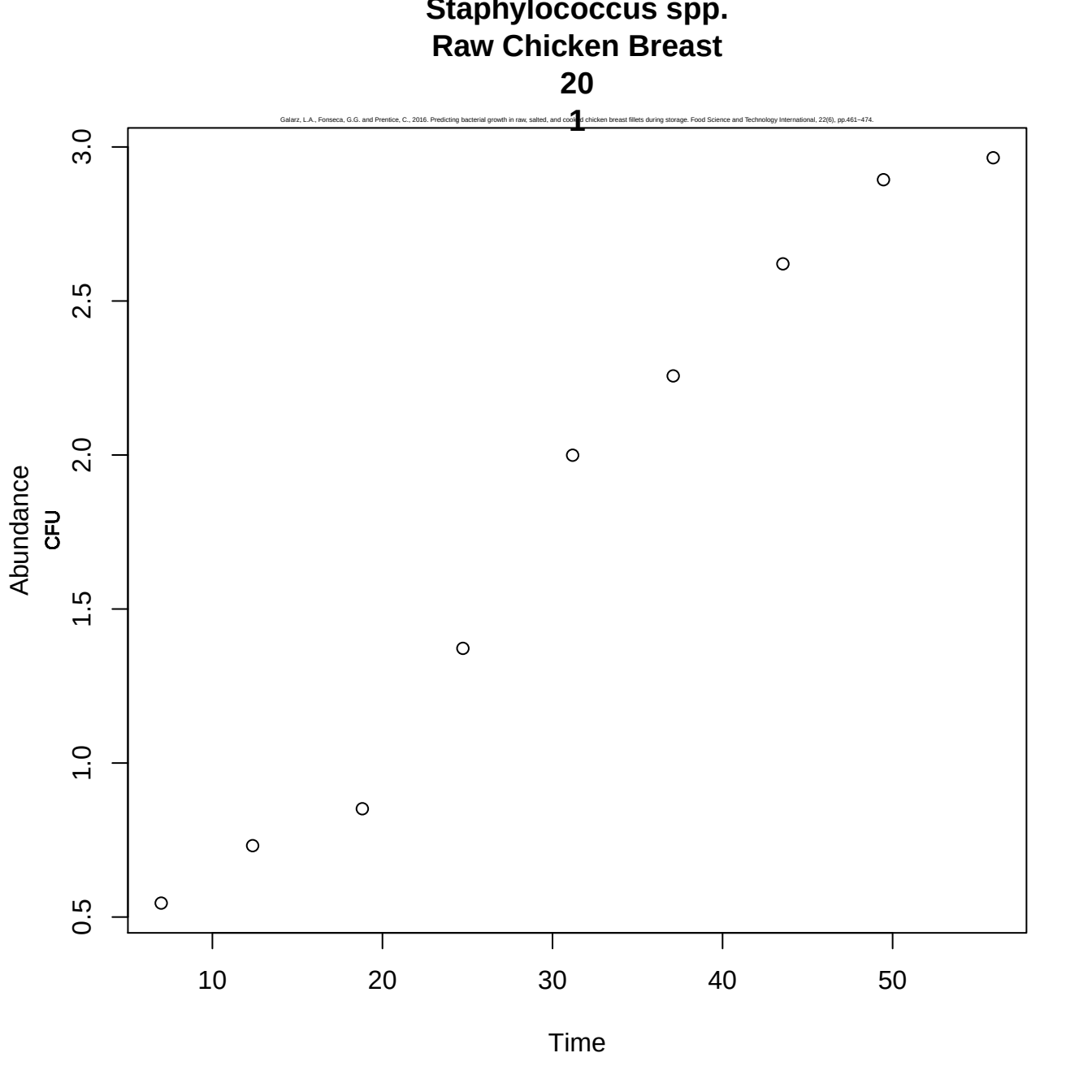
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Staphylococcus spp.
Raw Chicken Breast
15
1

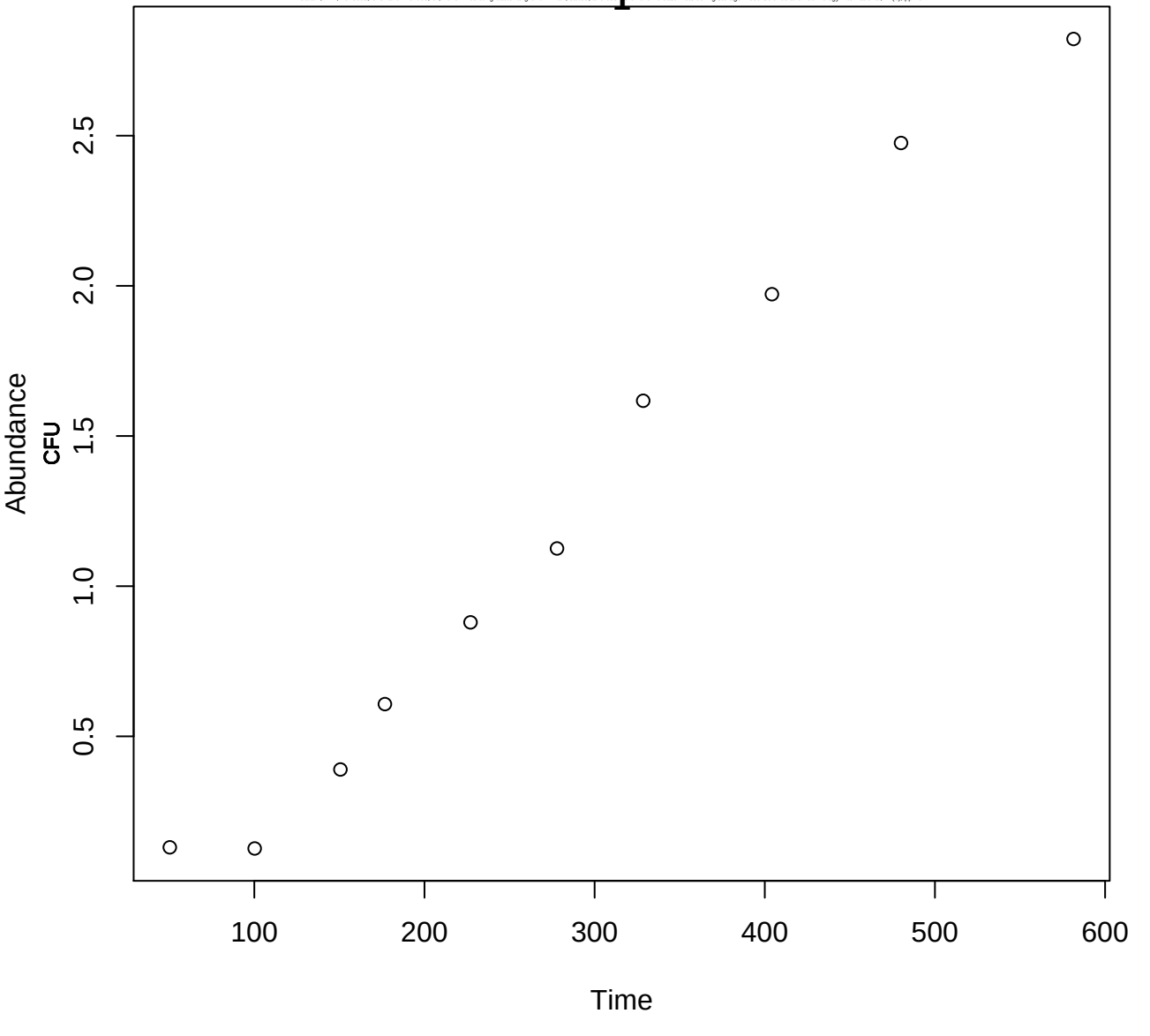
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Staphylococcus spp.
Raw Chicken Breast
20
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
10
20
30
40
50
Time

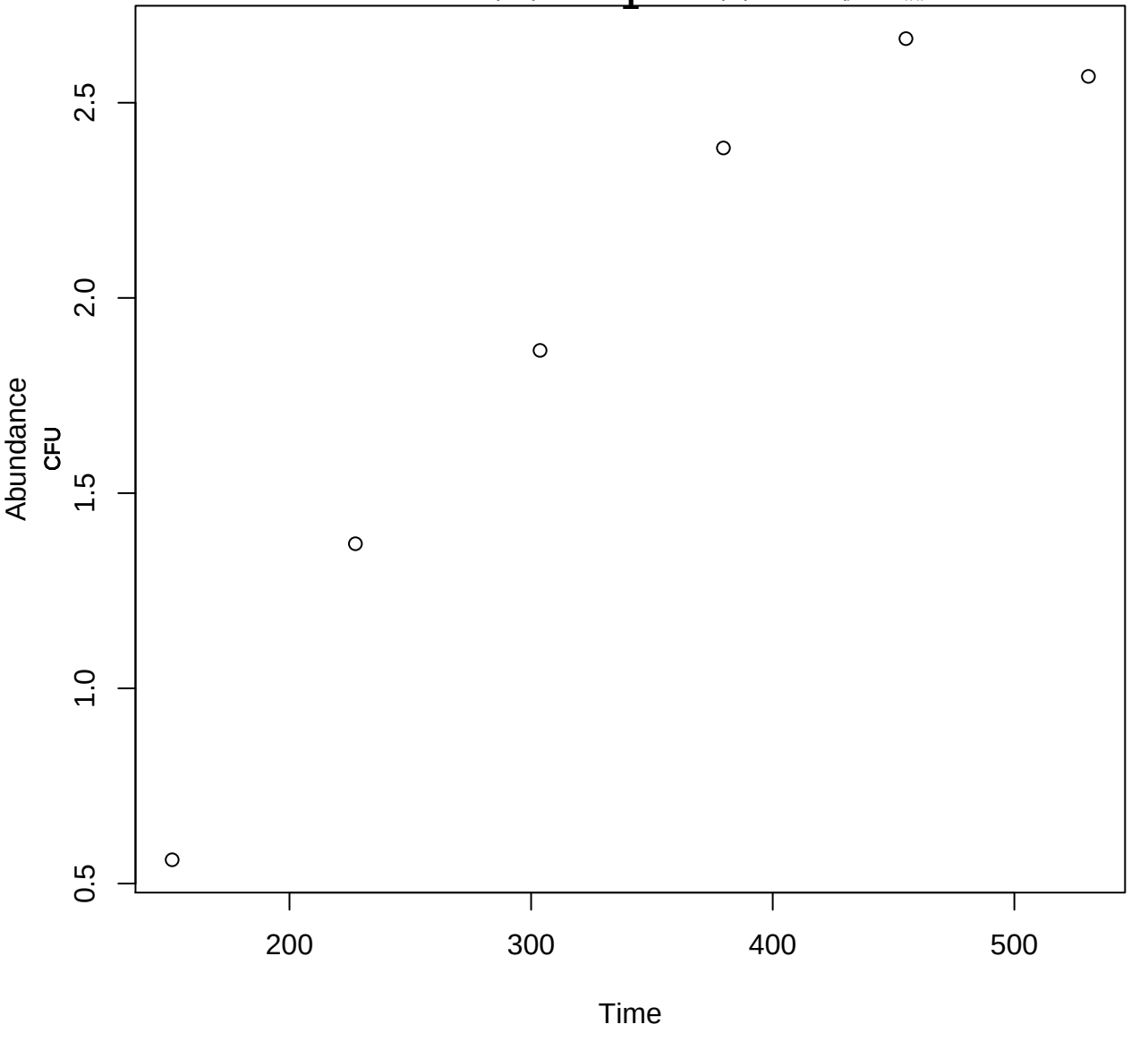
Staphylococcus spp.
Salted Chicken Breast
2
1

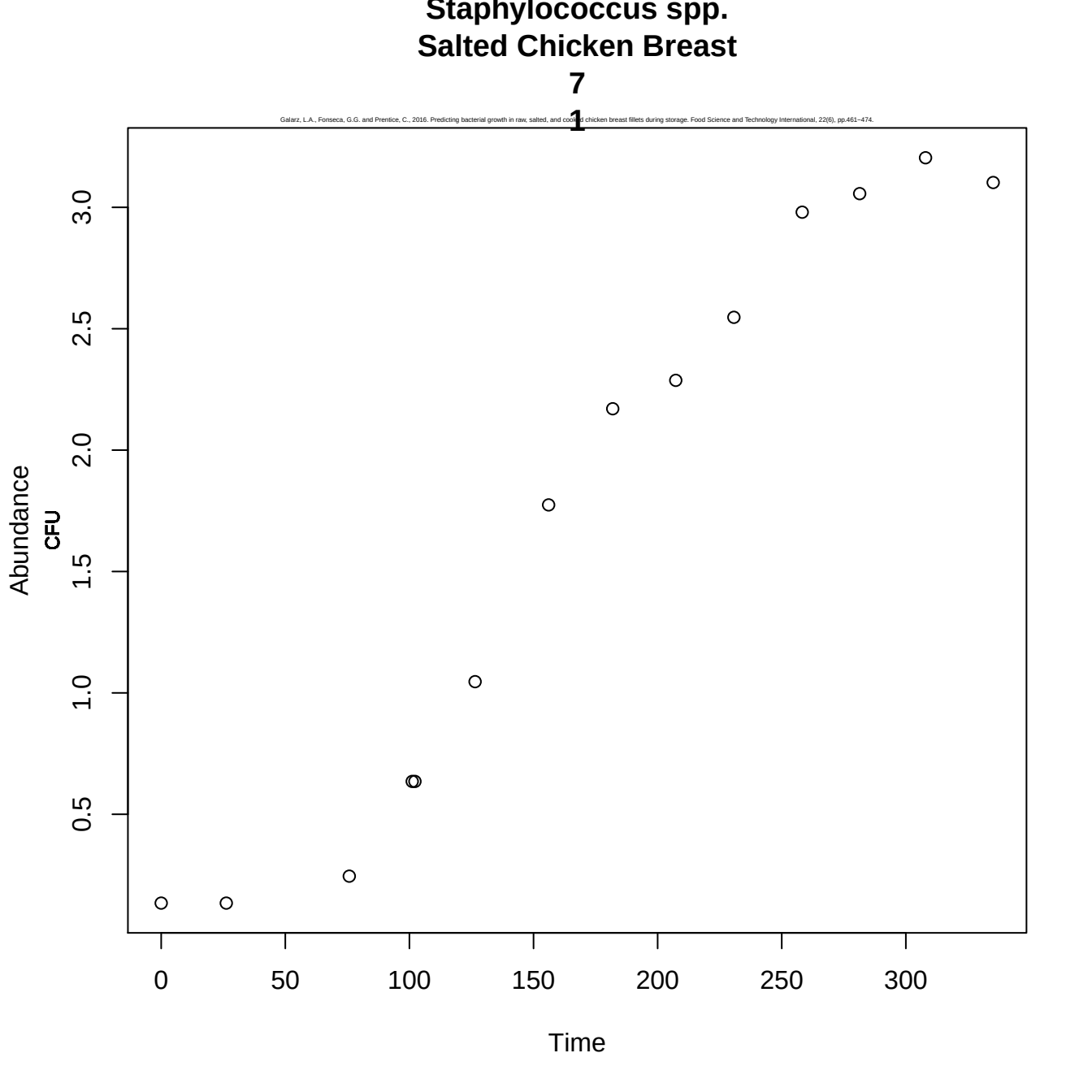
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Staphylococcus spp.
Salted Chicken Breast
4
1

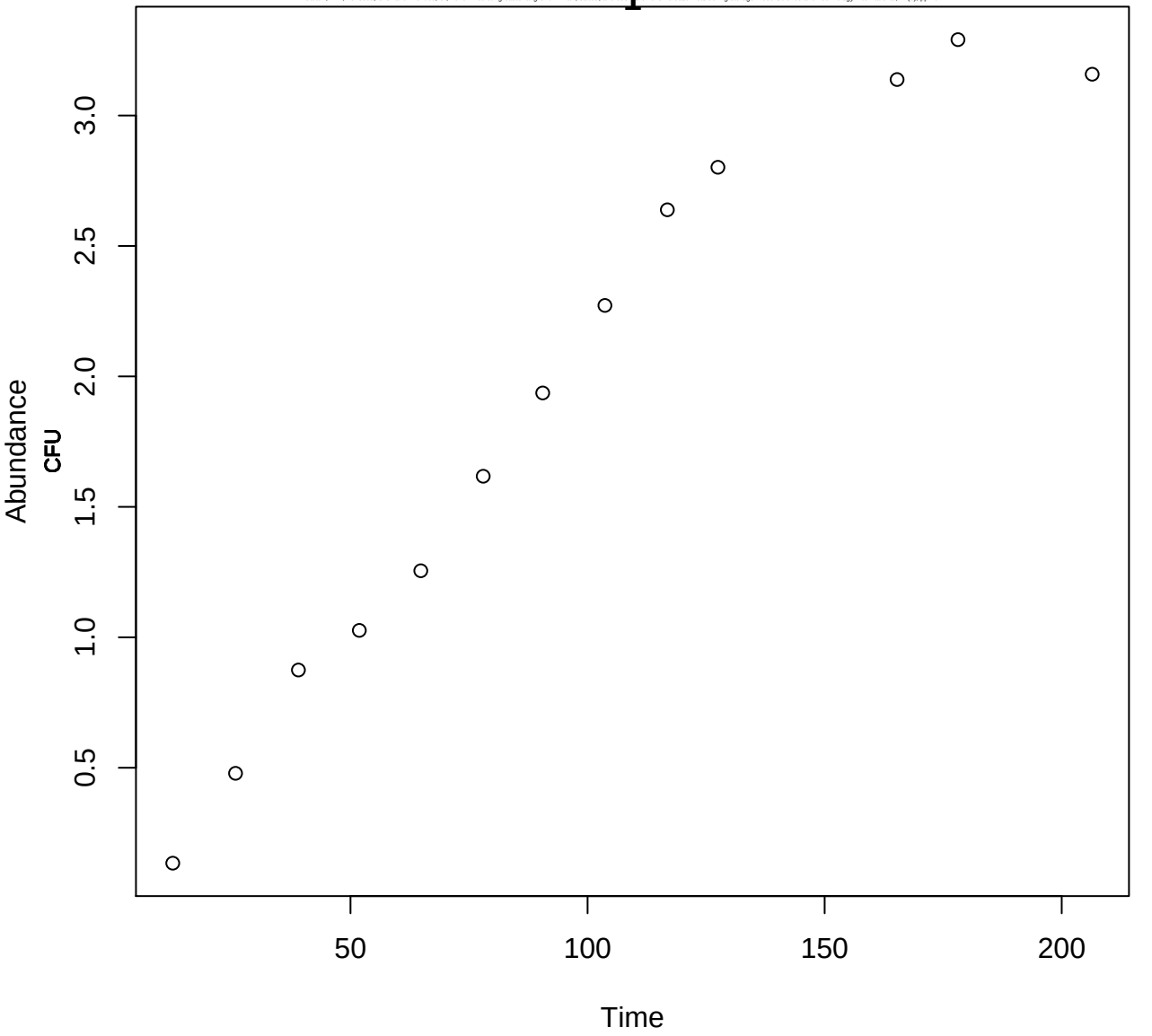
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Staphylococcus spp.
Salted Chicken Breast
7
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
0
50
100
150
200
250
300
Time

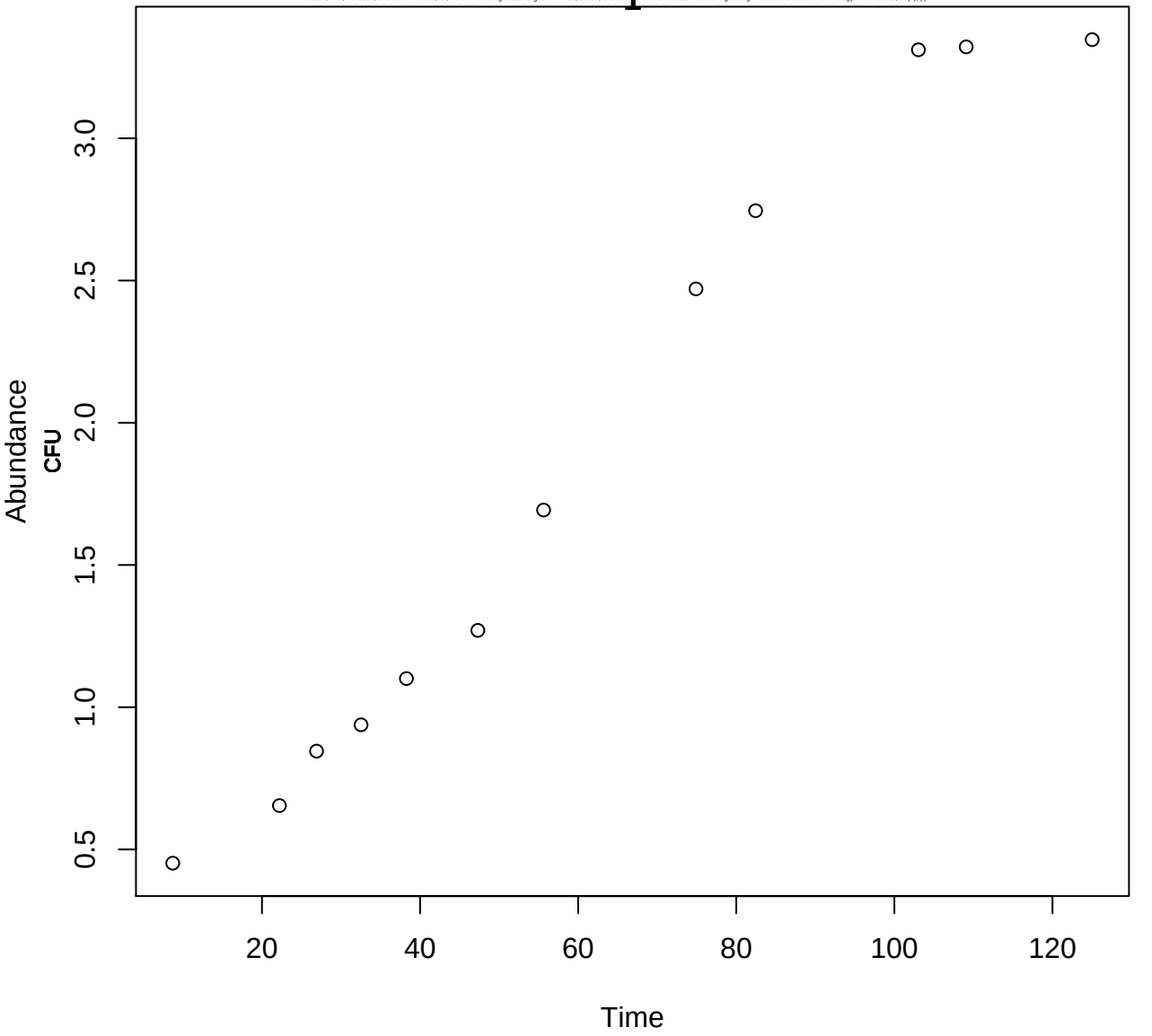
Staphylococcus spp.
Salted Chicken Breast
10
1

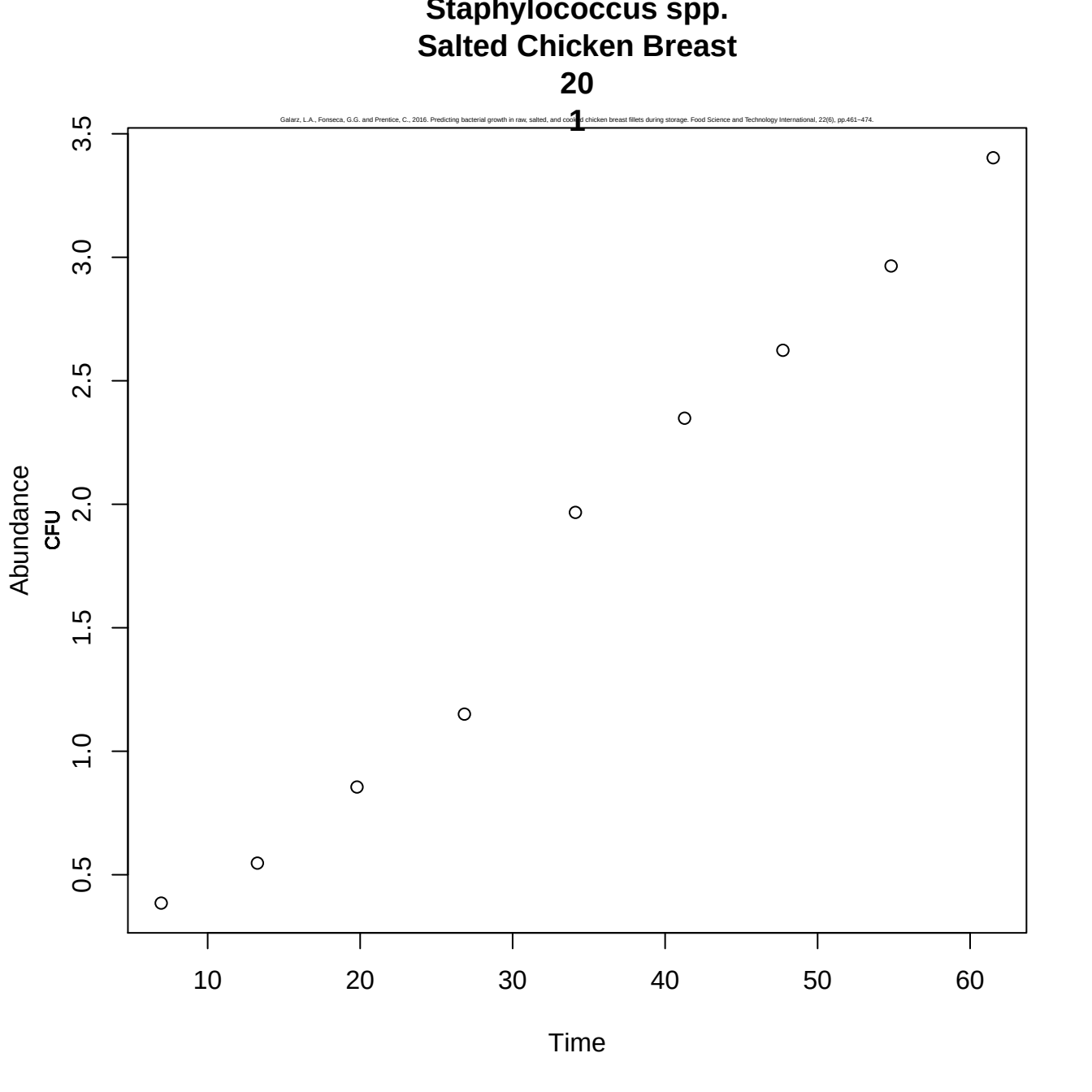
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.

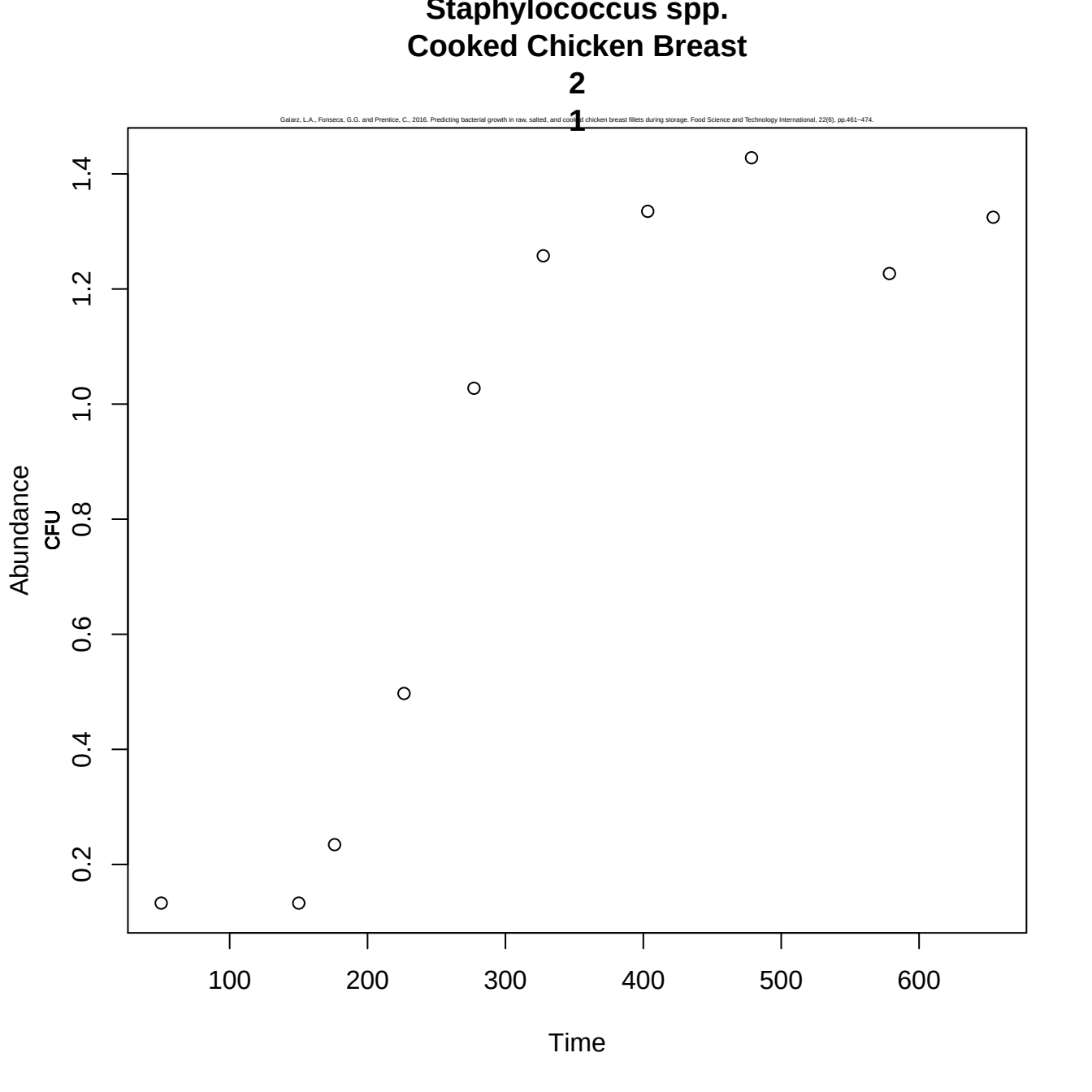


Staphylococcus spp.
Salted Chicken Breast
15
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.

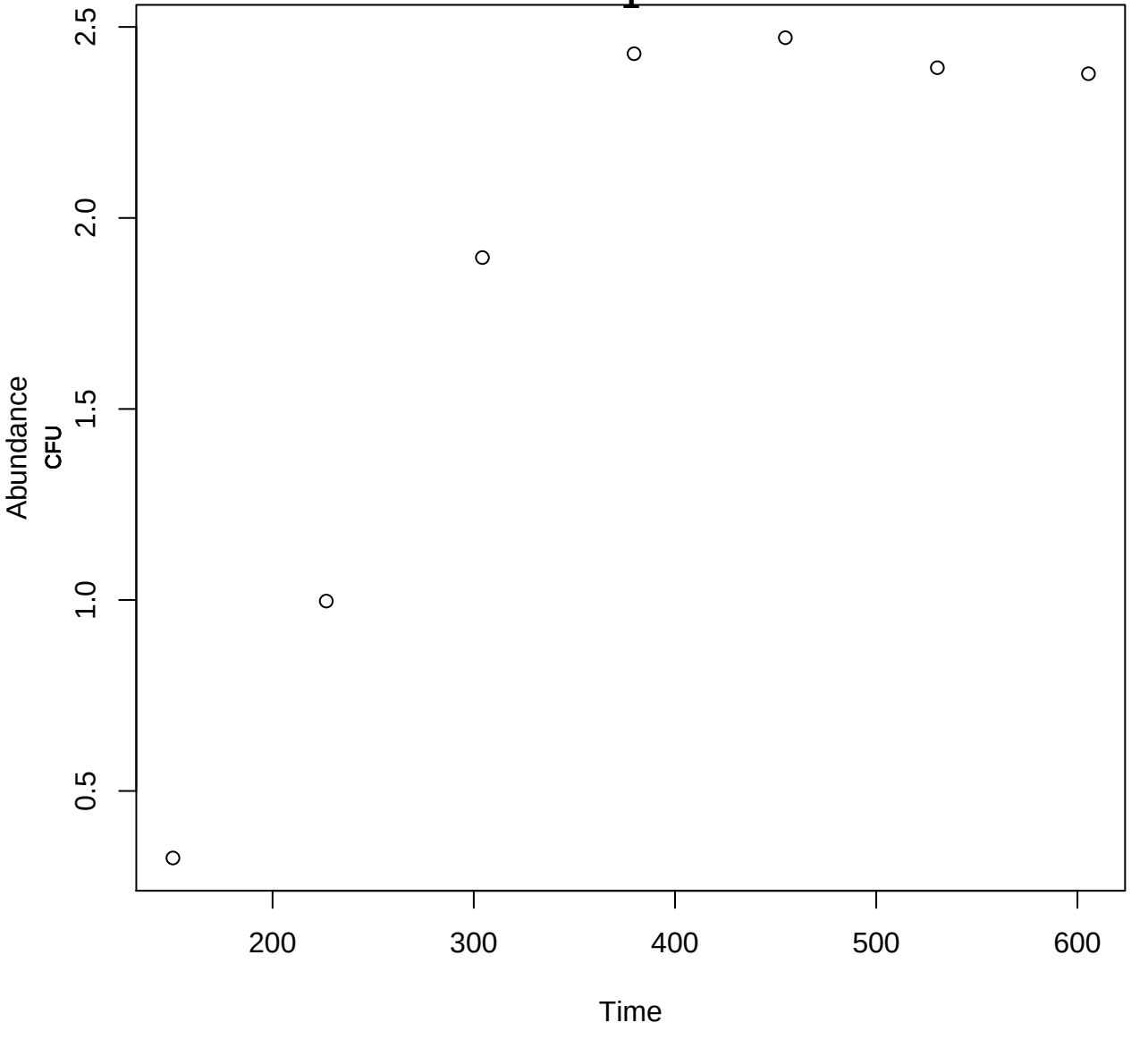



Staphylococcus spp.
Salted Chicken Breast
20
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
3.5
10
20
30
40
50
60
Time


Staphylococcus spp.
Cooked Chicken Breast
2
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.2
0.4
0.6
0.8
1.0
1.2
1.4
100
200
300
400
500
600
Time

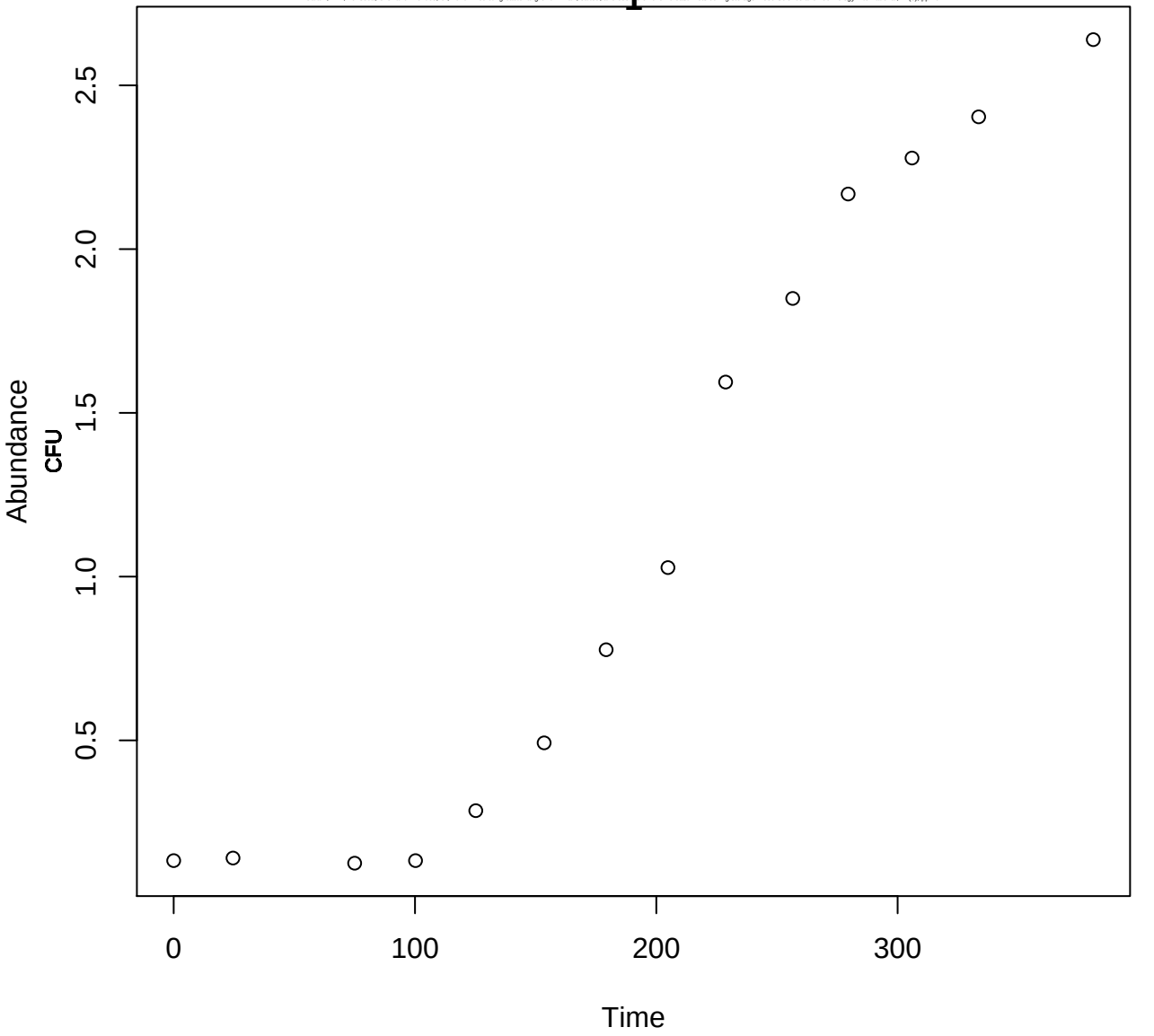
Staphylococcus spp.
Cooked Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



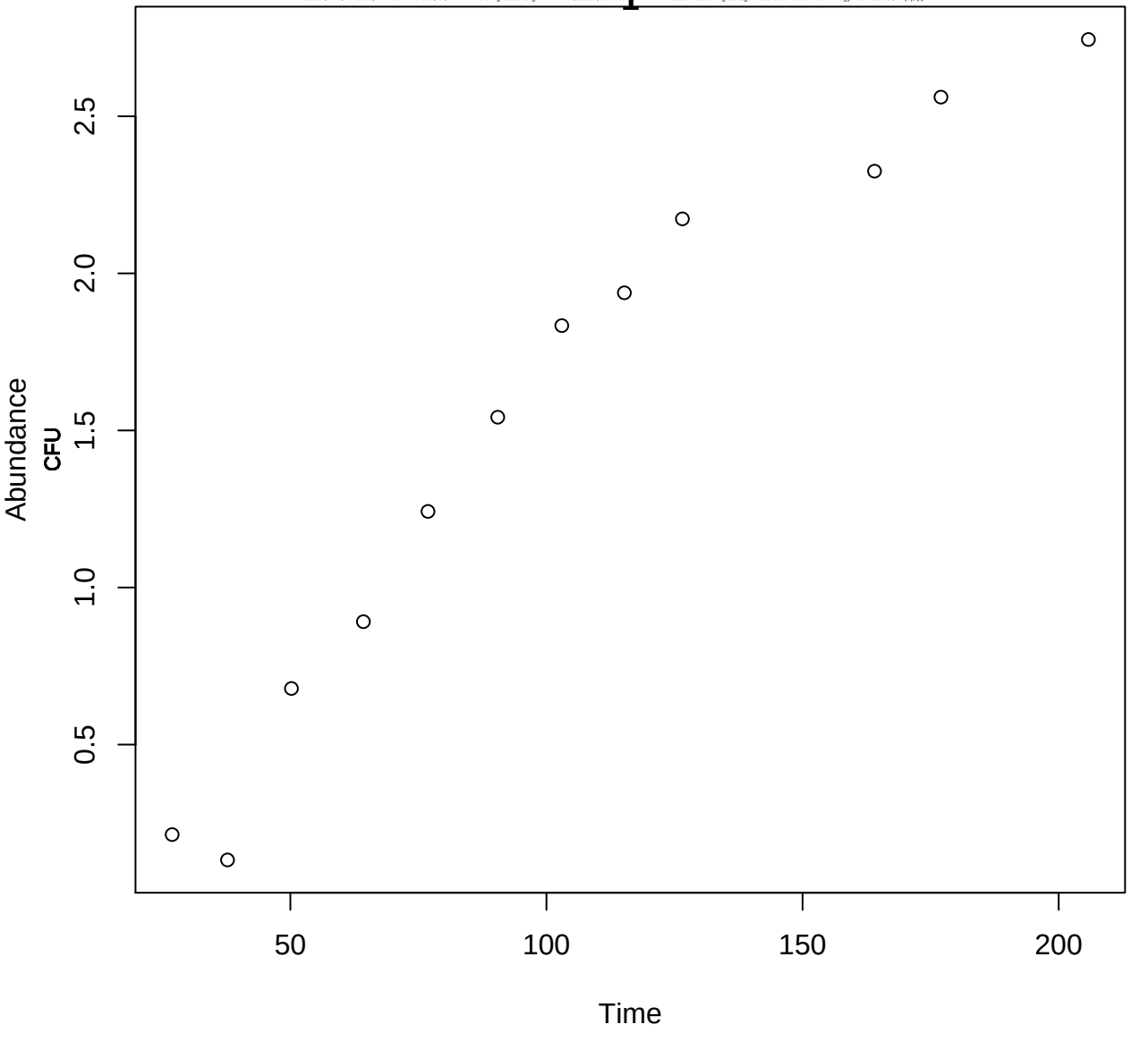
Staphylococcus spp.
Cooked Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



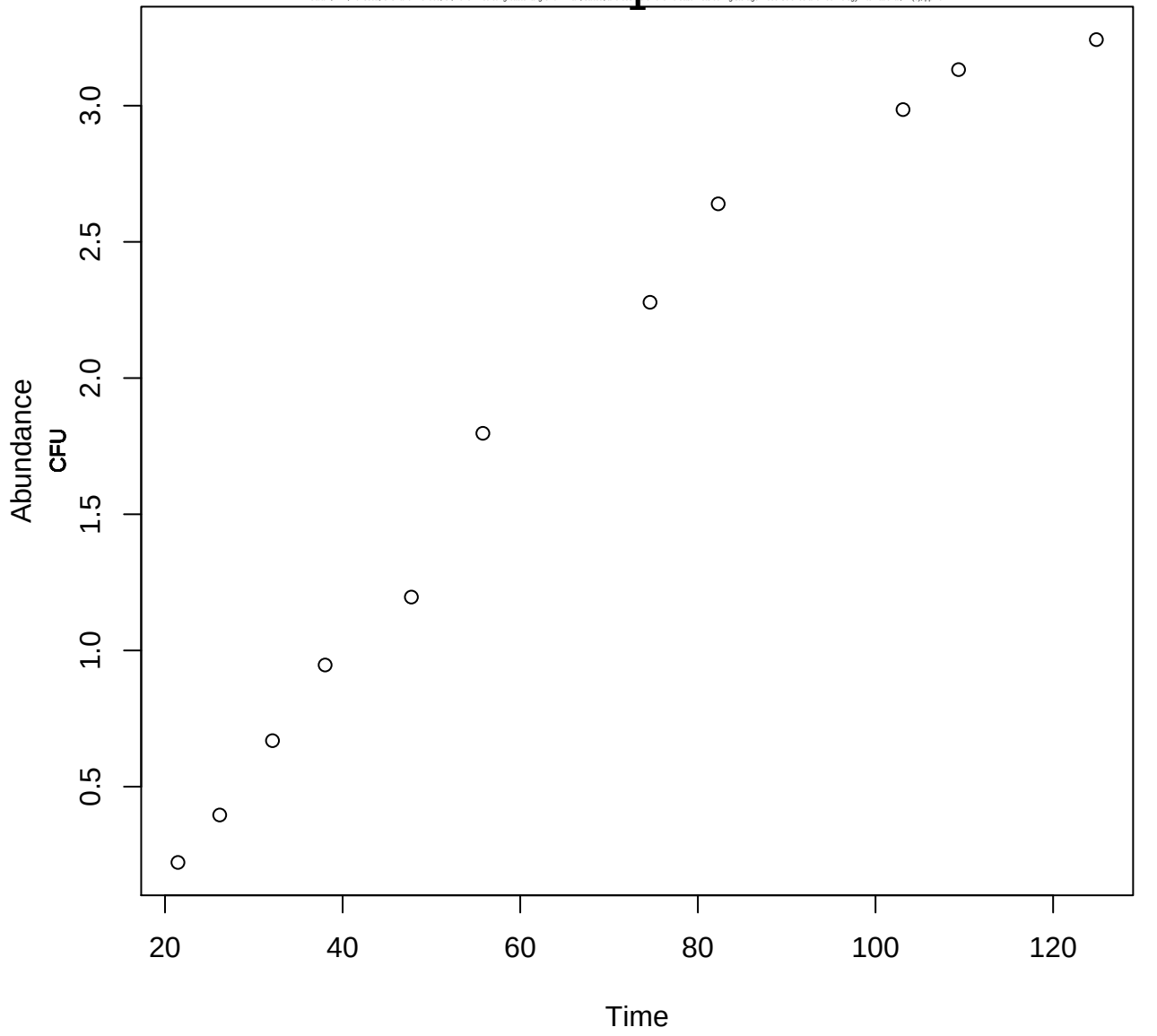
Staphylococcus spp.
Cooked Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



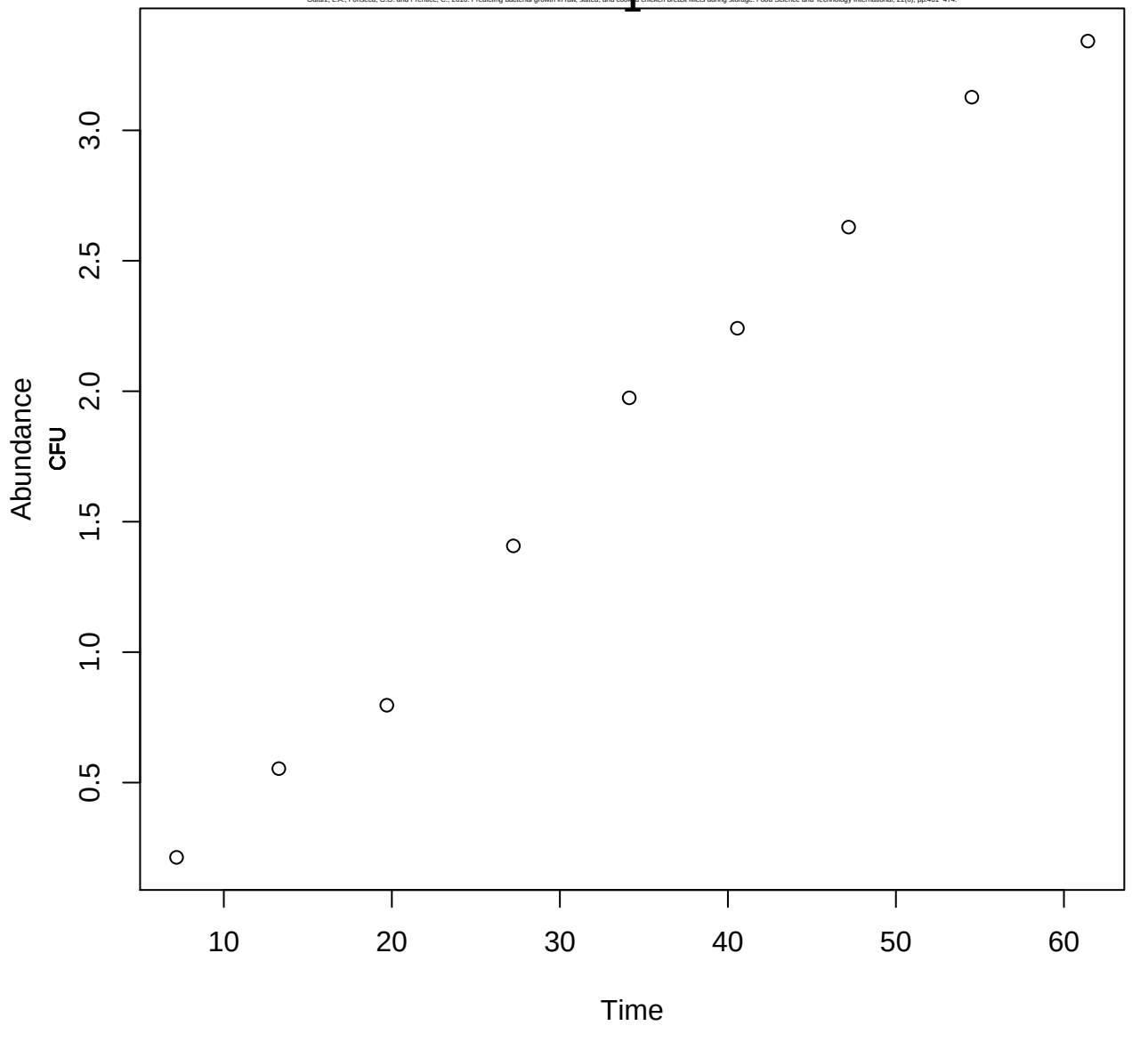
Staphylococcus spp.
Cooked Chicken Breast
15
1

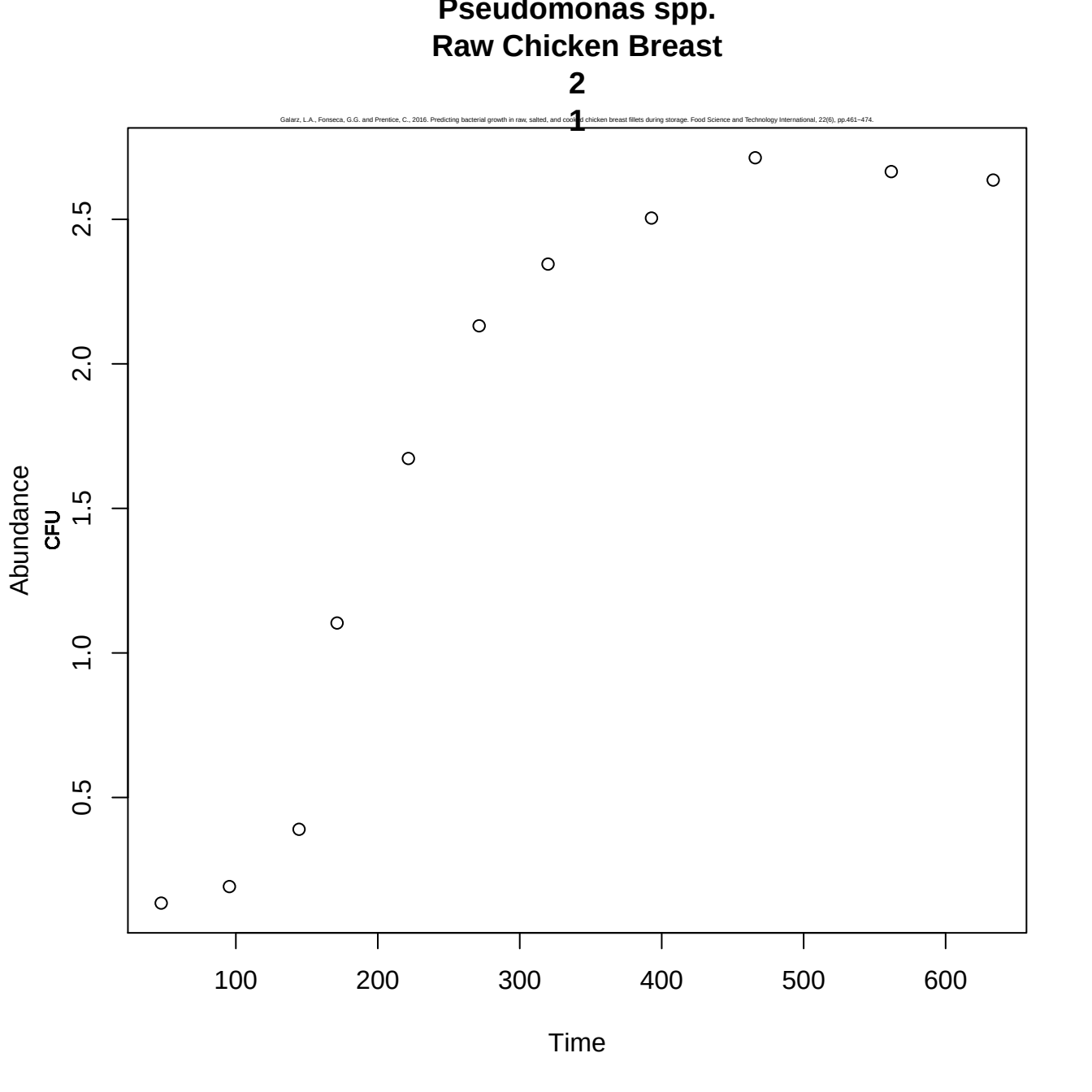
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.

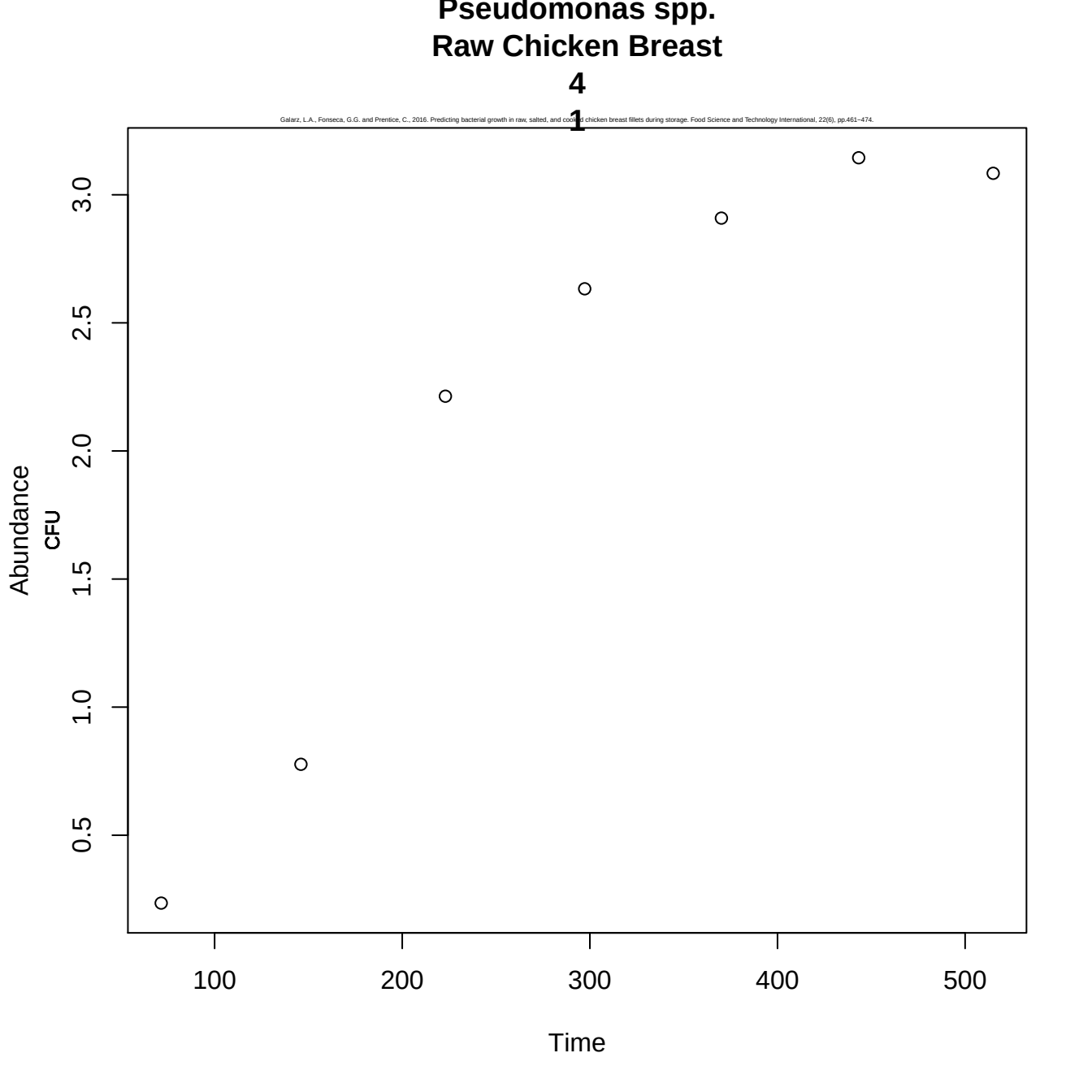


Staphylococcus spp.
Cooked Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.

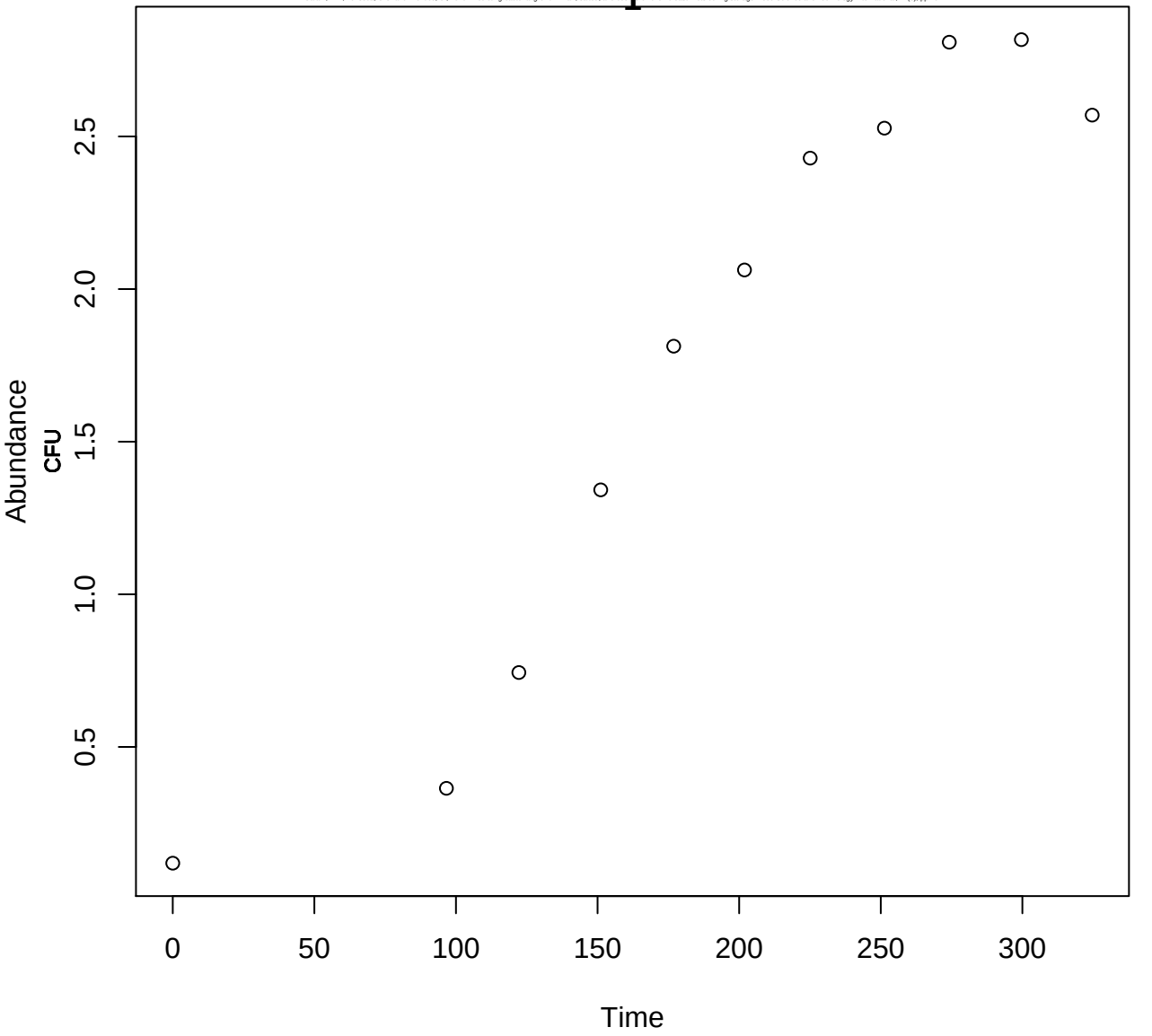



Pseudomonas spp.
Raw Chicken Breast
2
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
100
200
300
400
500
600
Time


Pseudomonas spp.
Raw Chicken Breast
4
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
100
200
300
400
500
Time

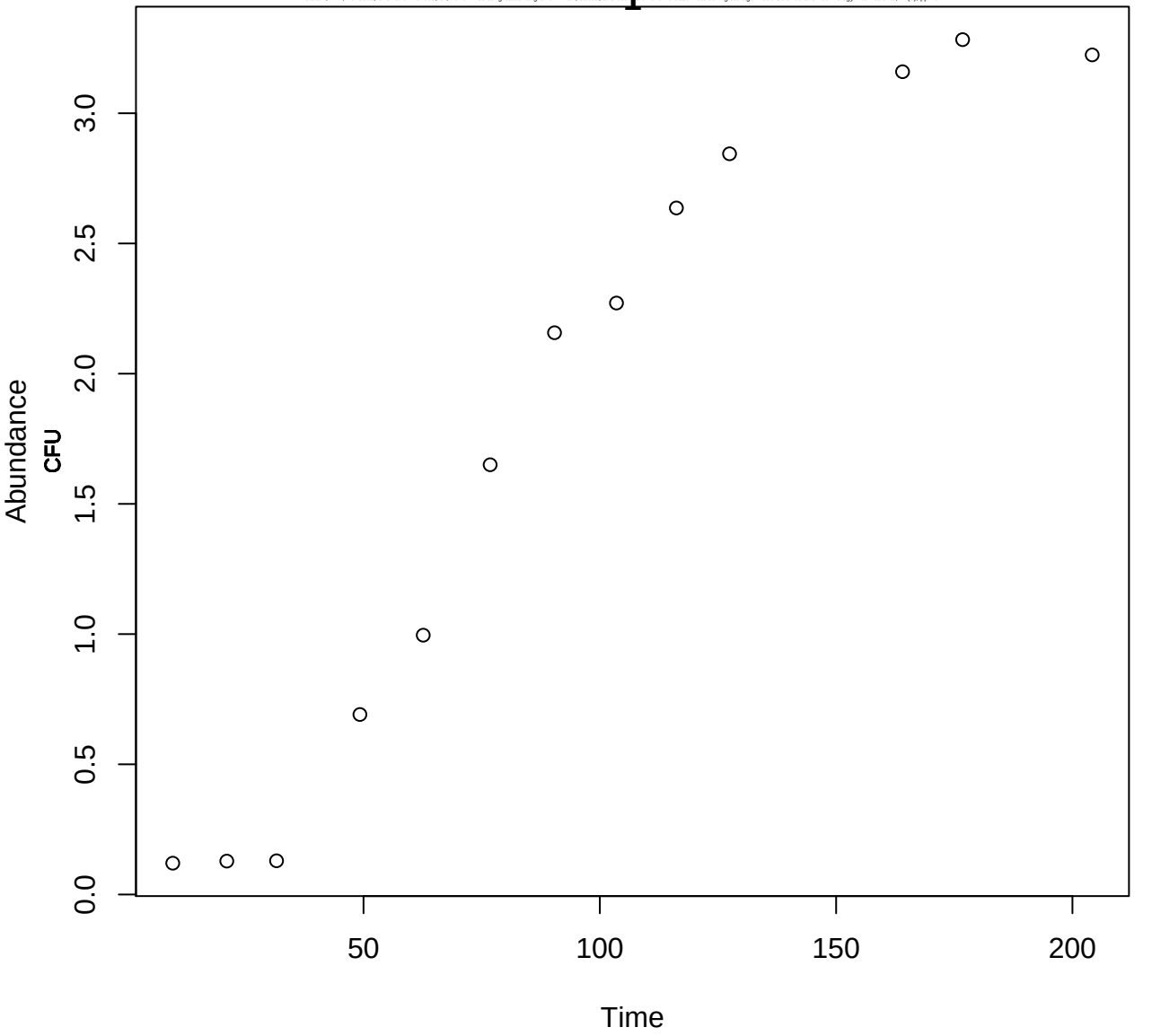
Pseudomonas spp.
Raw Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



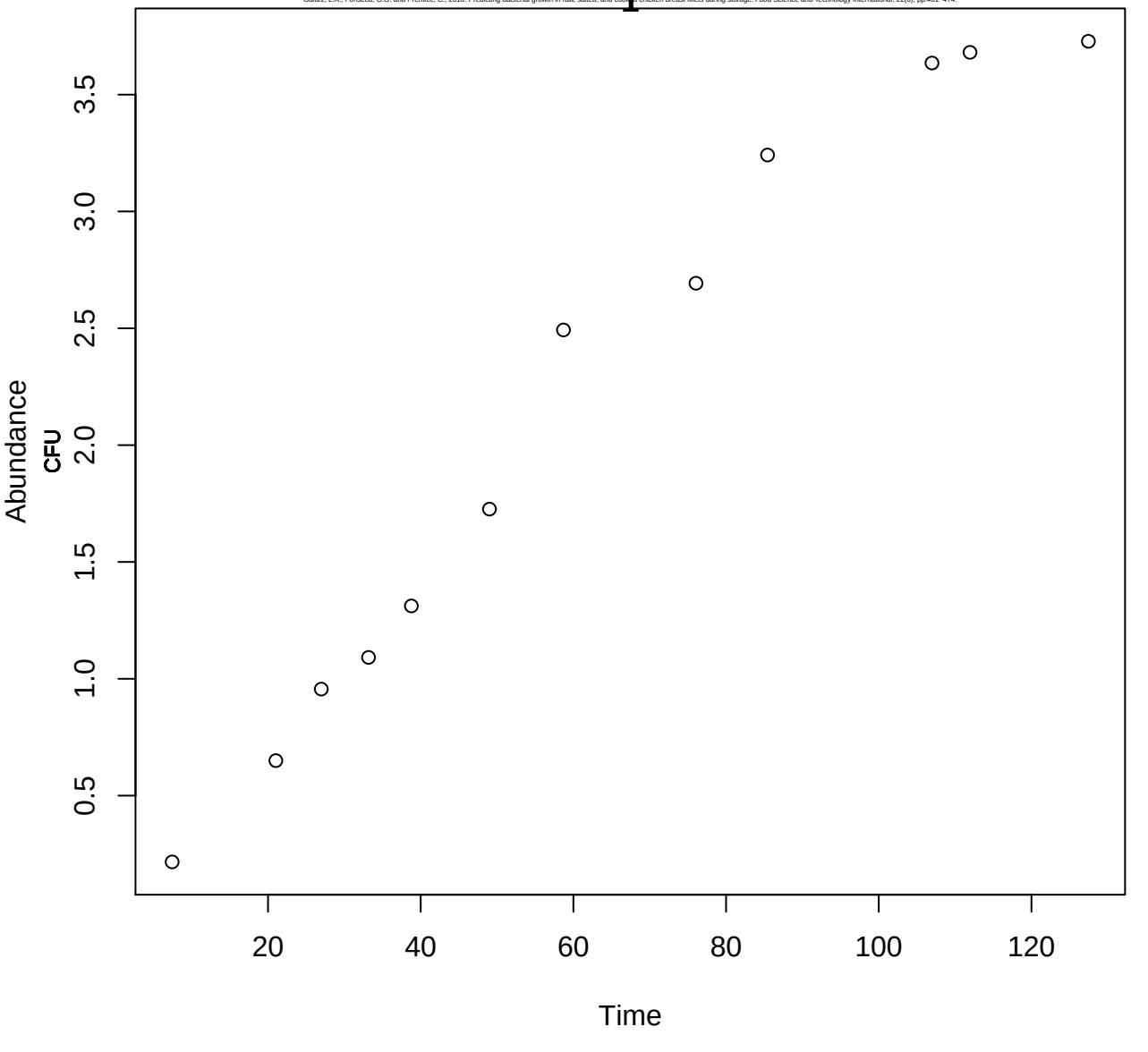
Pseudomonas spp.
Raw Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



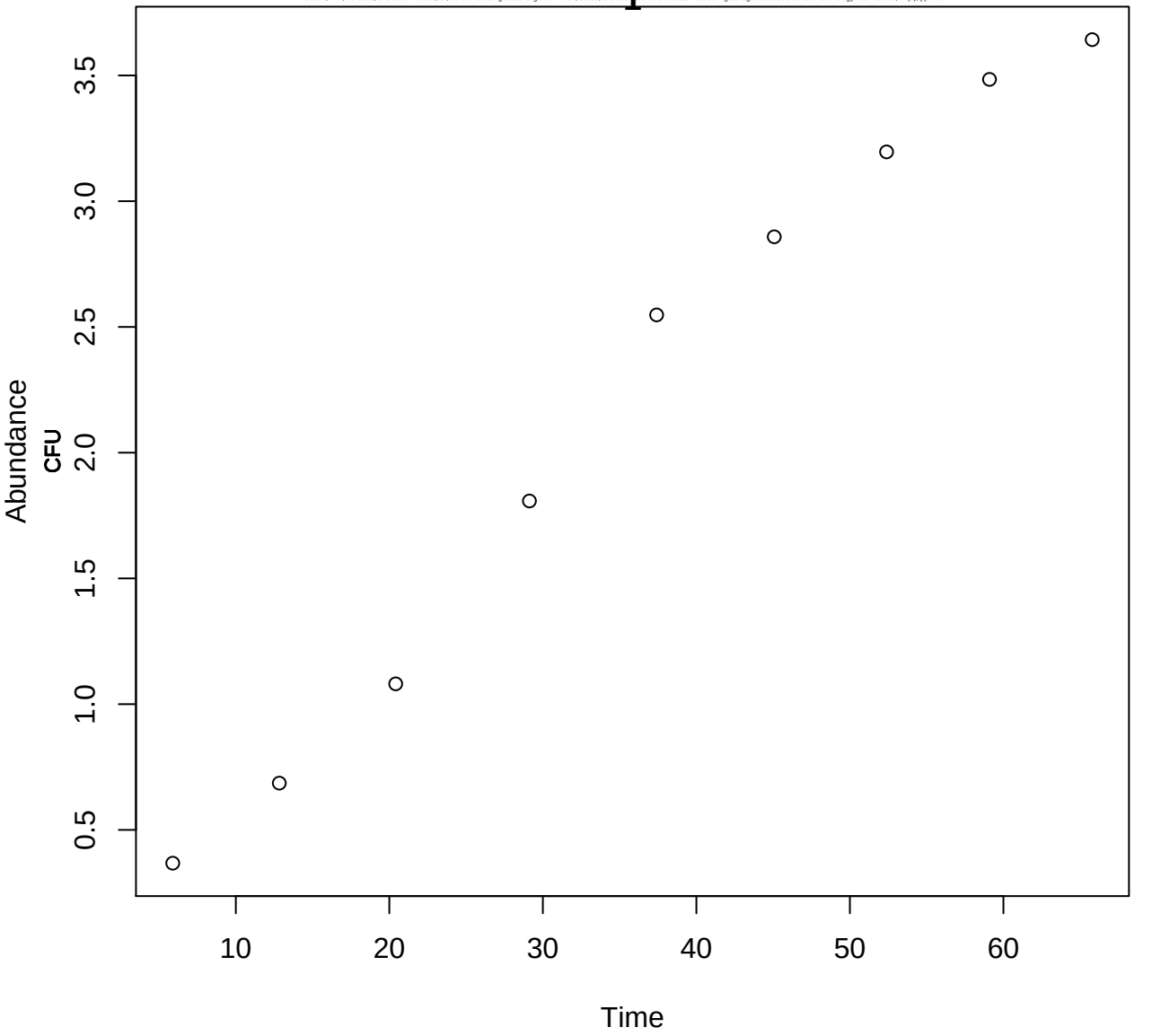
Pseudomonas spp.
Raw Chicken Breast
15
1

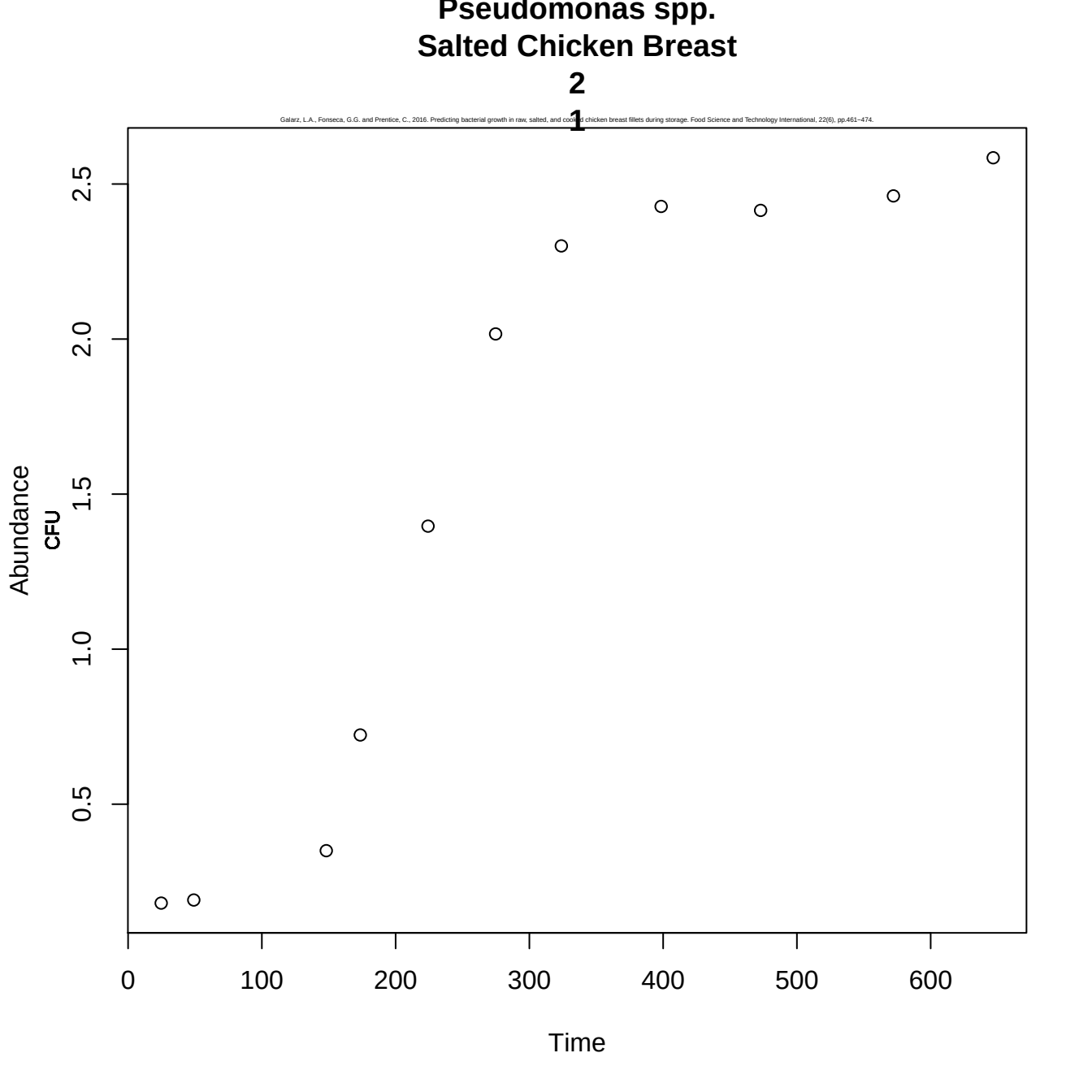
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Pseudomonas spp.
Raw Chicken Breast
20
1

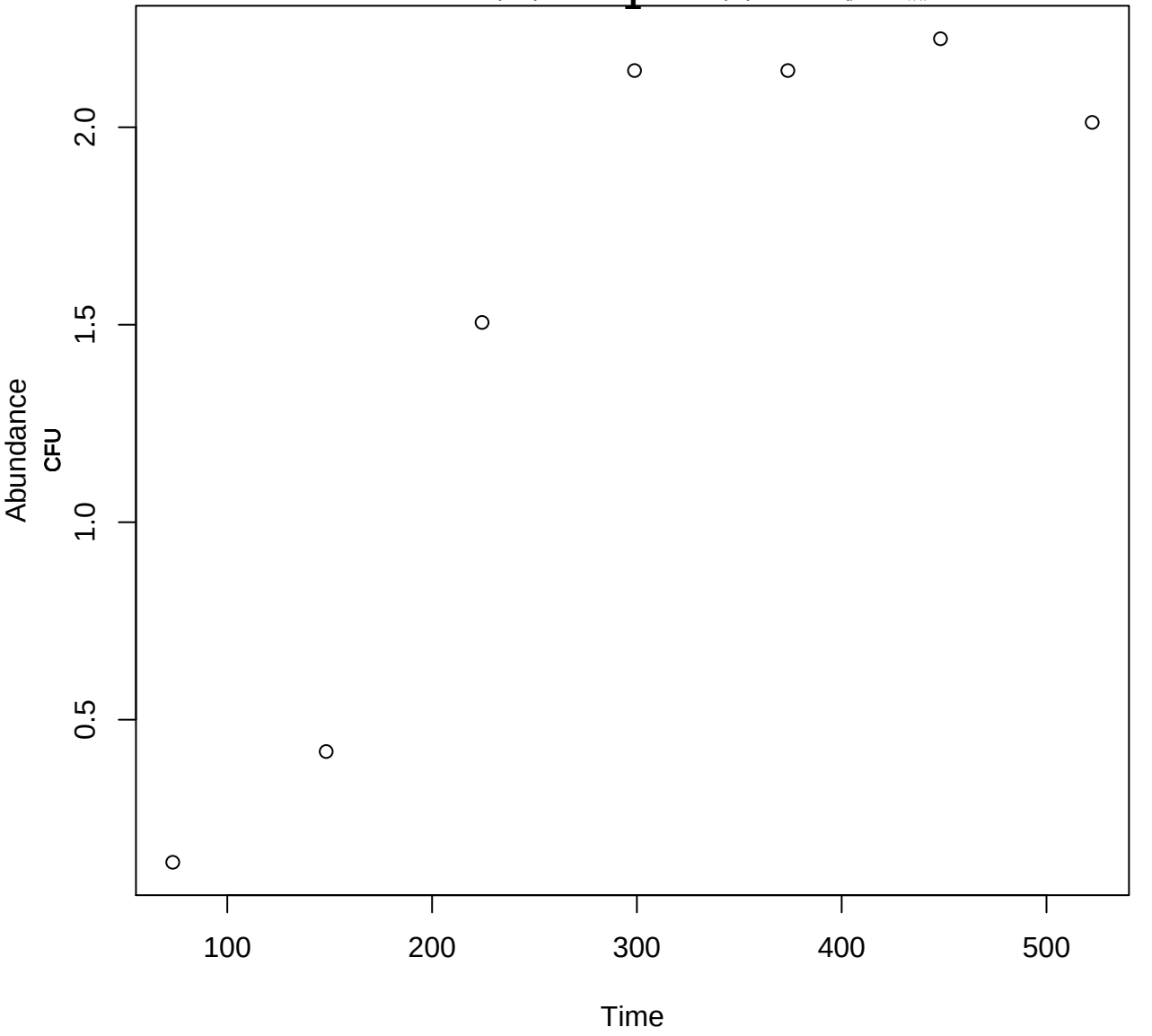
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Pseudomonas spp.
Salted Chicken Breast
2
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
100
200
300
400
500
600
Time

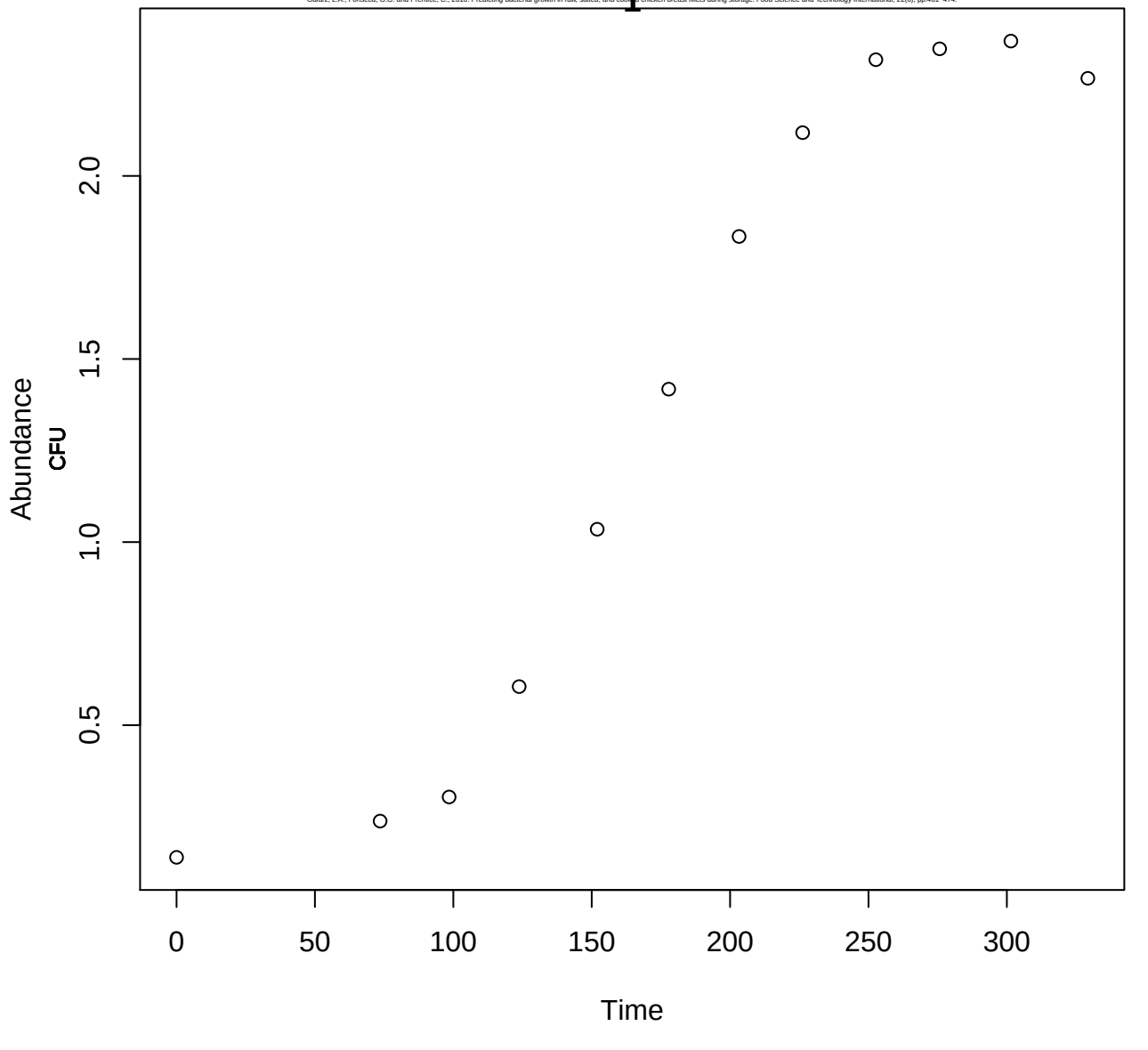
Pseudomonas spp.
Salted Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



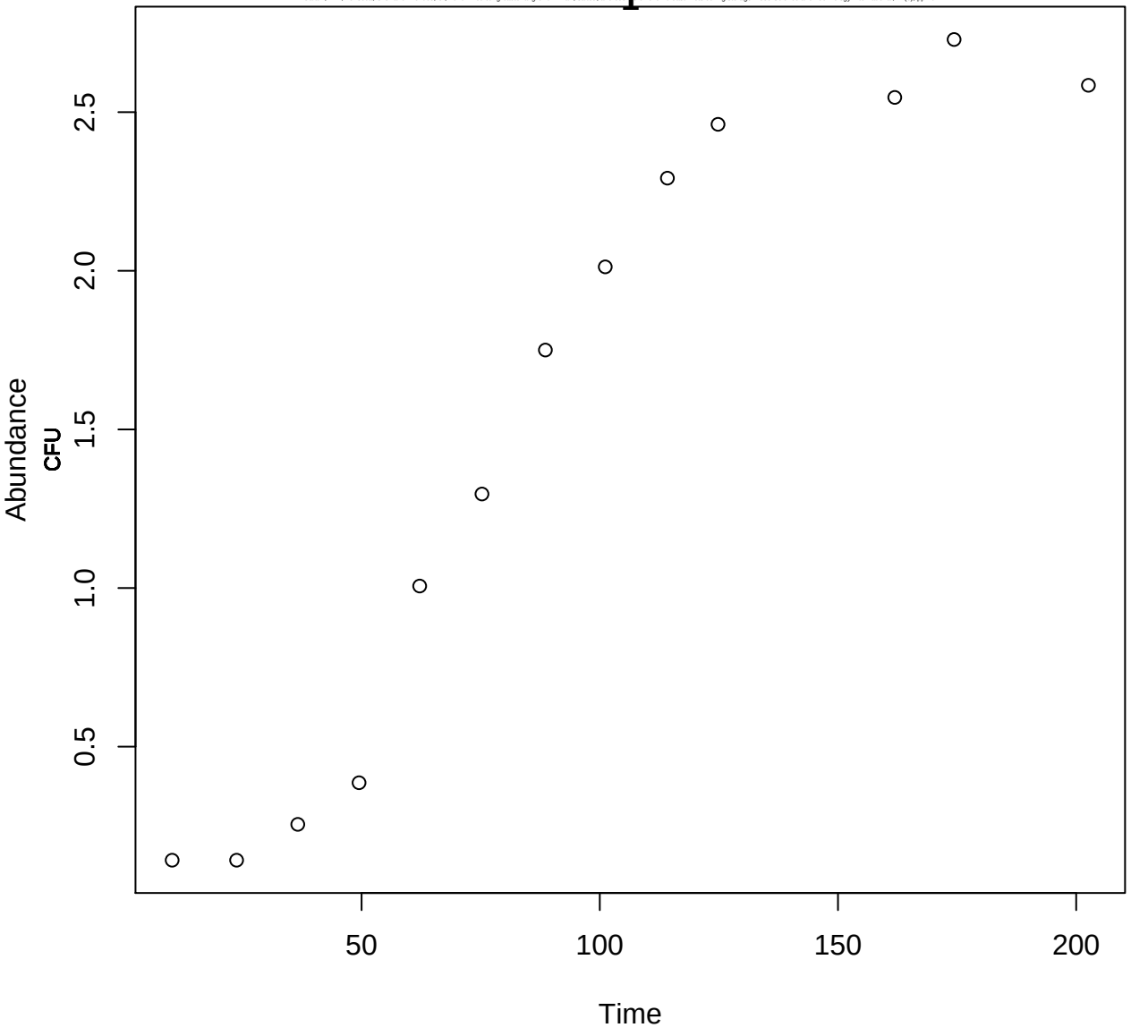
Pseudomonas spp.
Salted Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



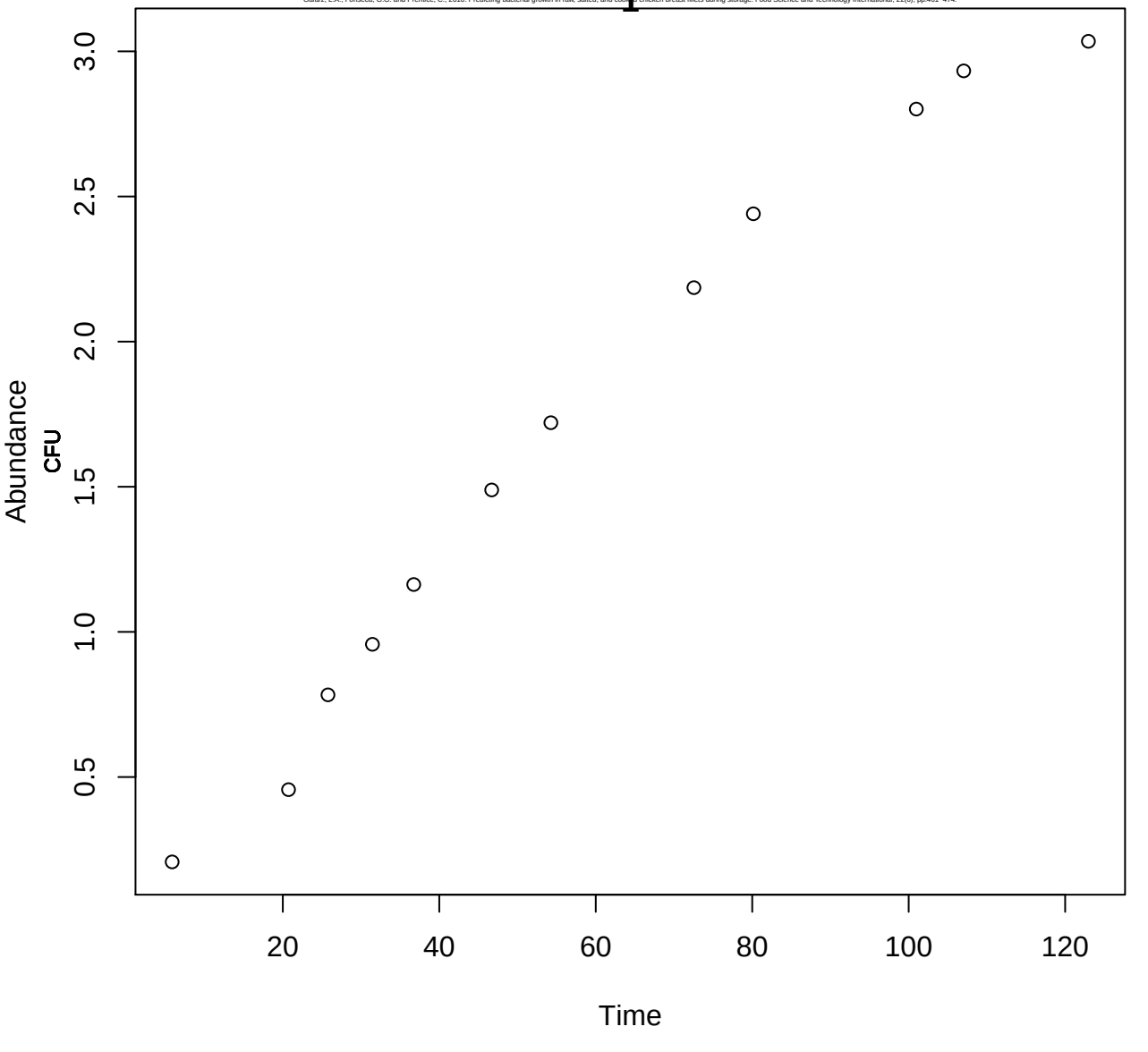
Pseudomonas spp.
Salted Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



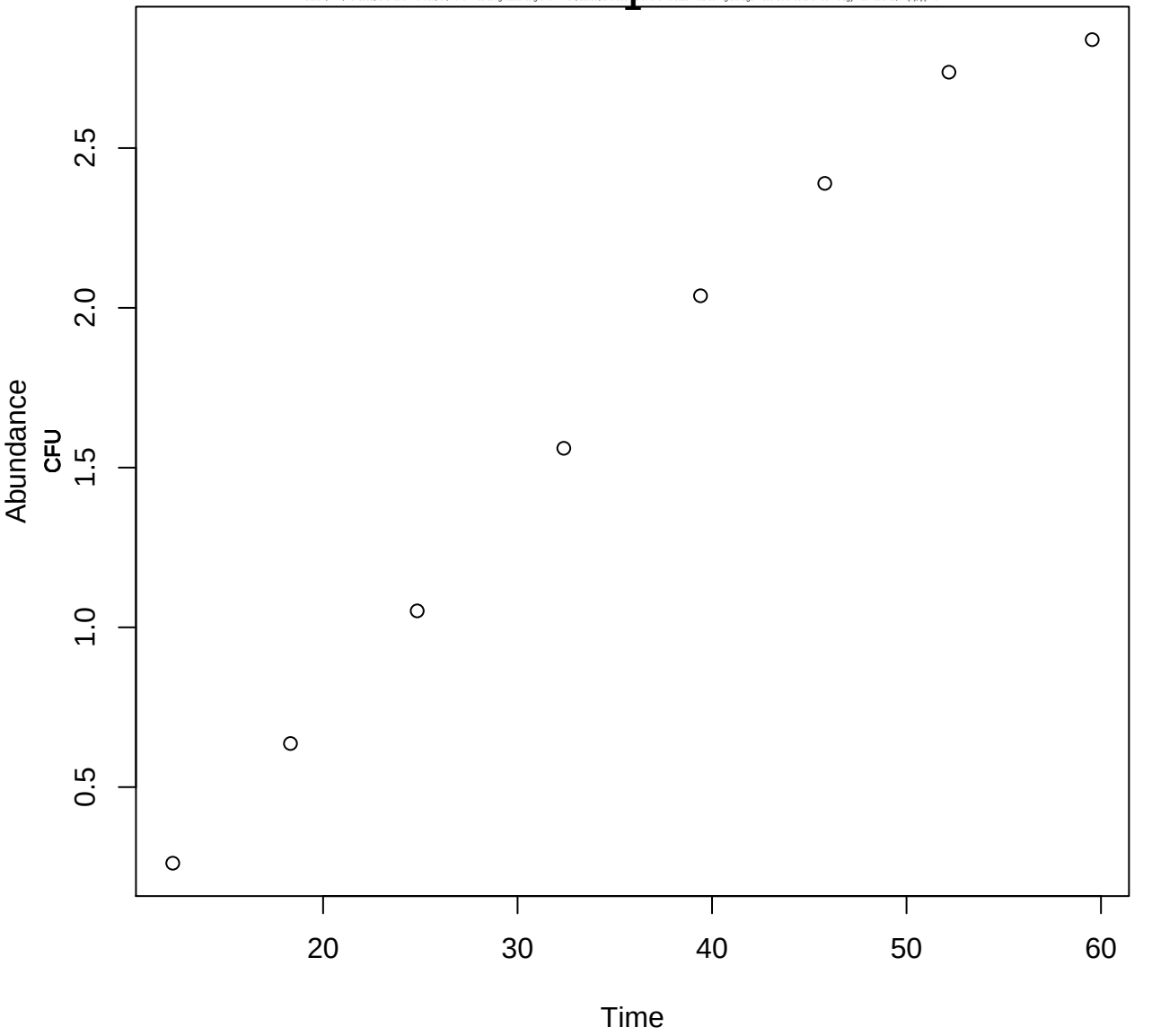
Pseudomonas spp.
Salted Chicken Breast
15
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



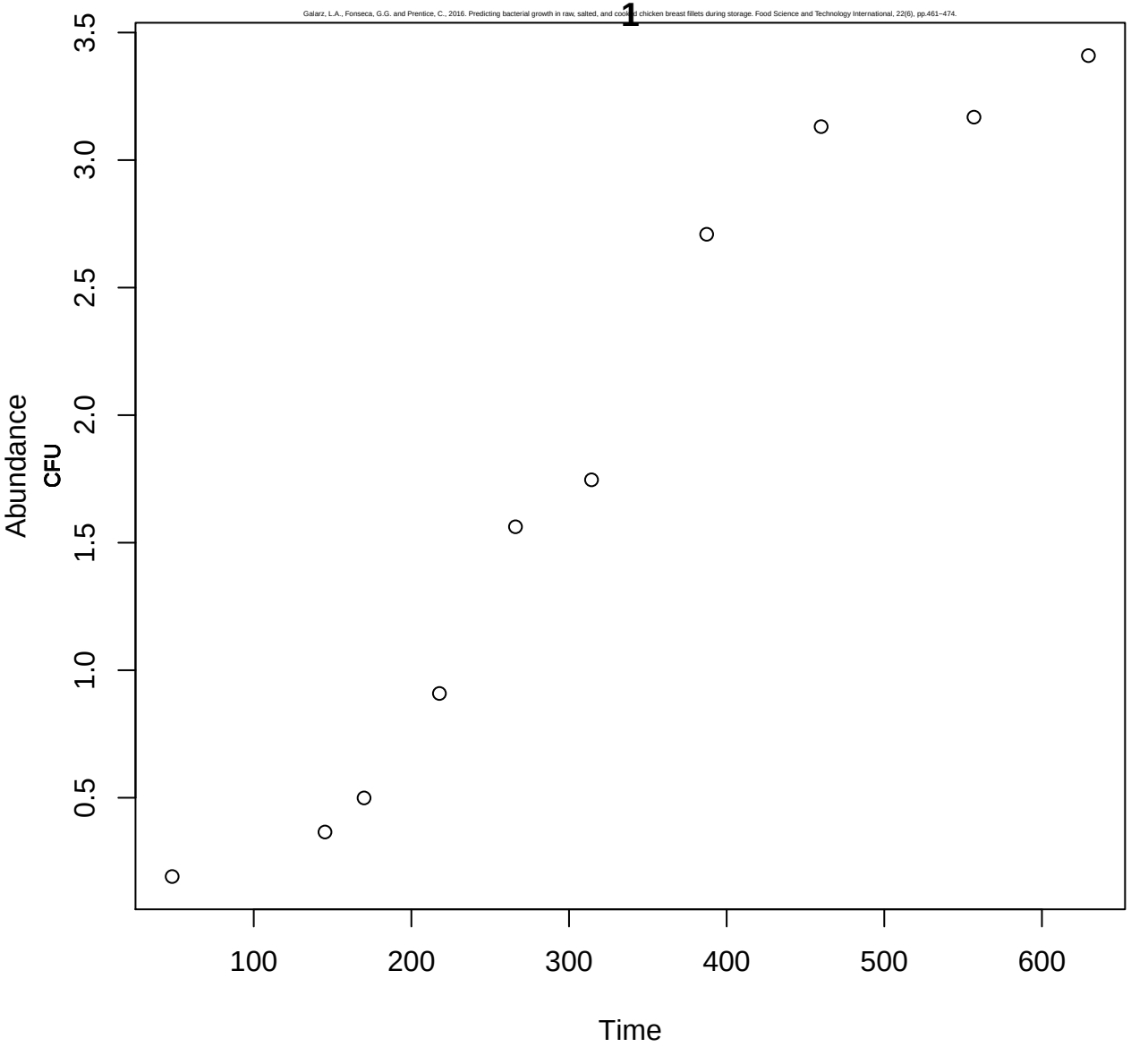
Pseudomonas spp.
Salted Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



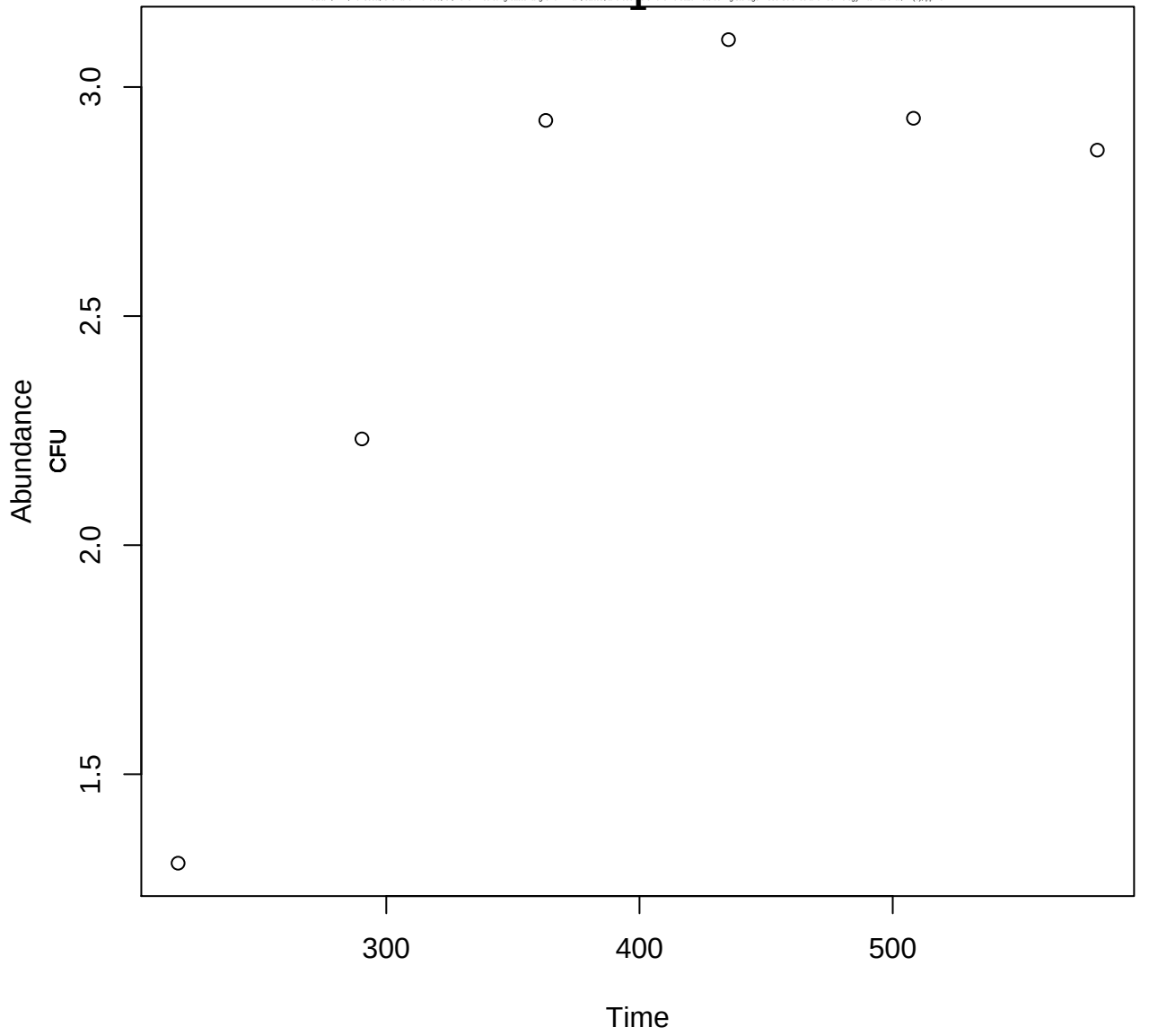
Pseudomonas spp.
Cooked Chicken Breast
2
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



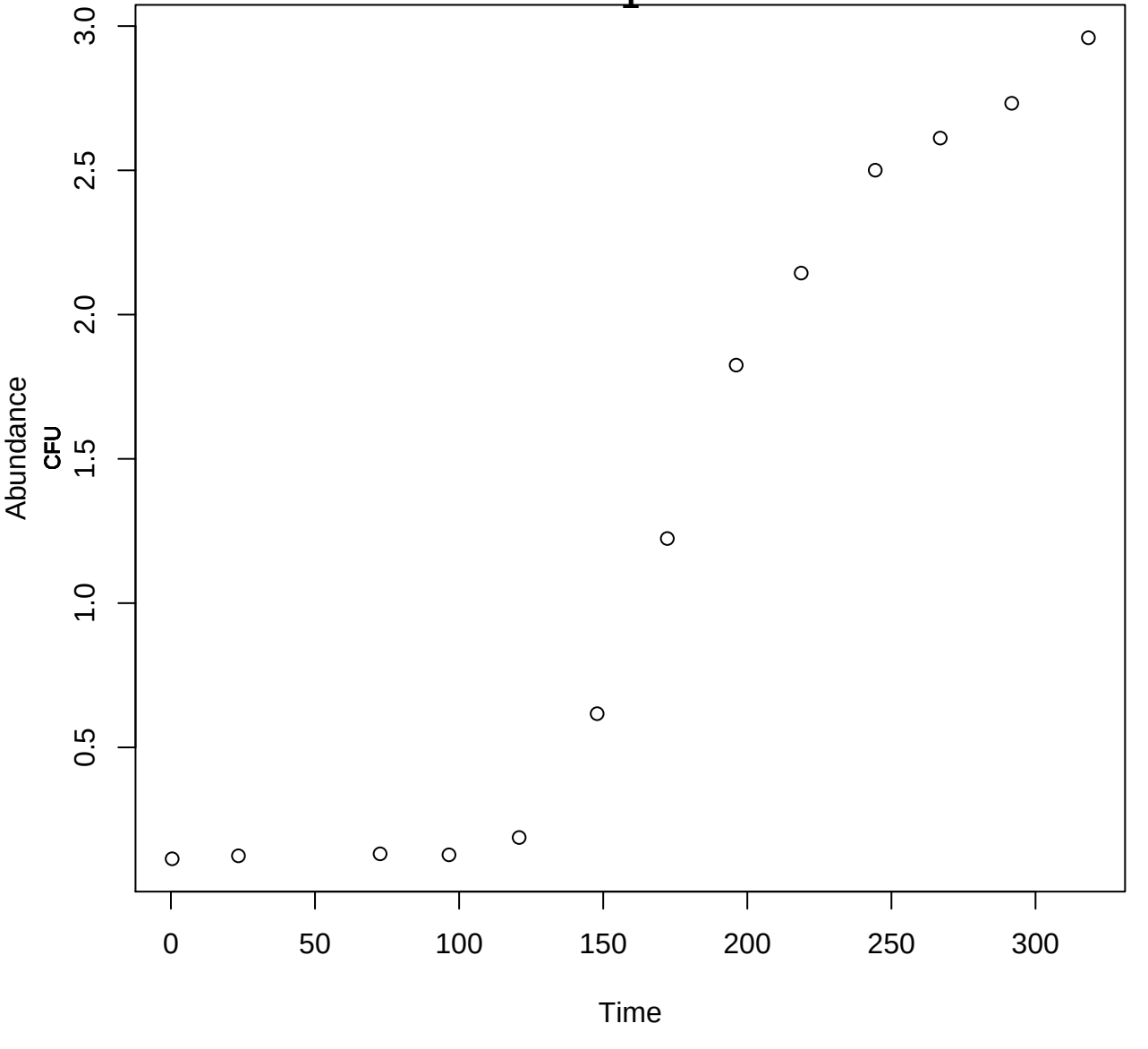
Pseudomonas spp.
Cooked Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



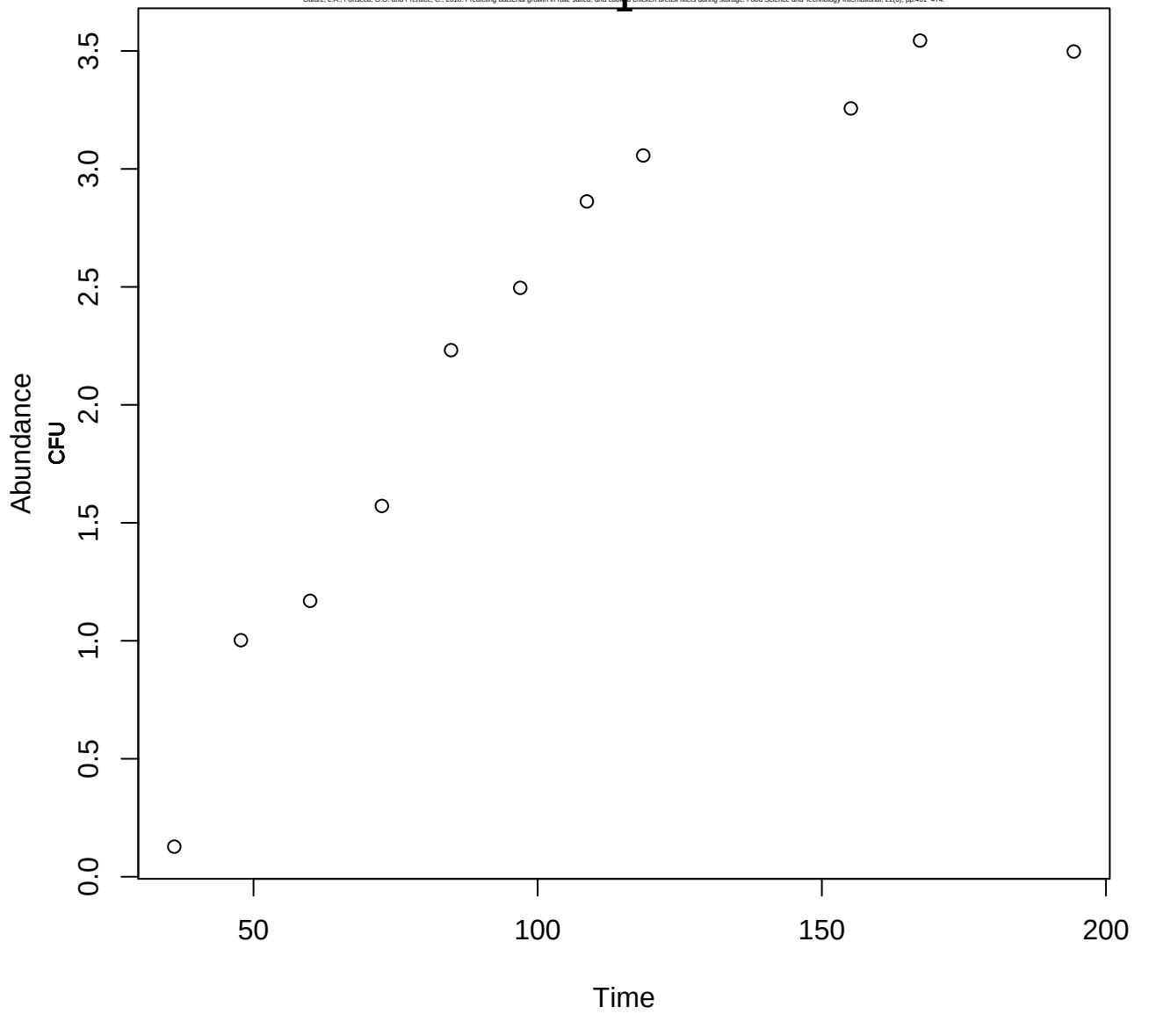
Pseudomonas spp.
Cooked Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



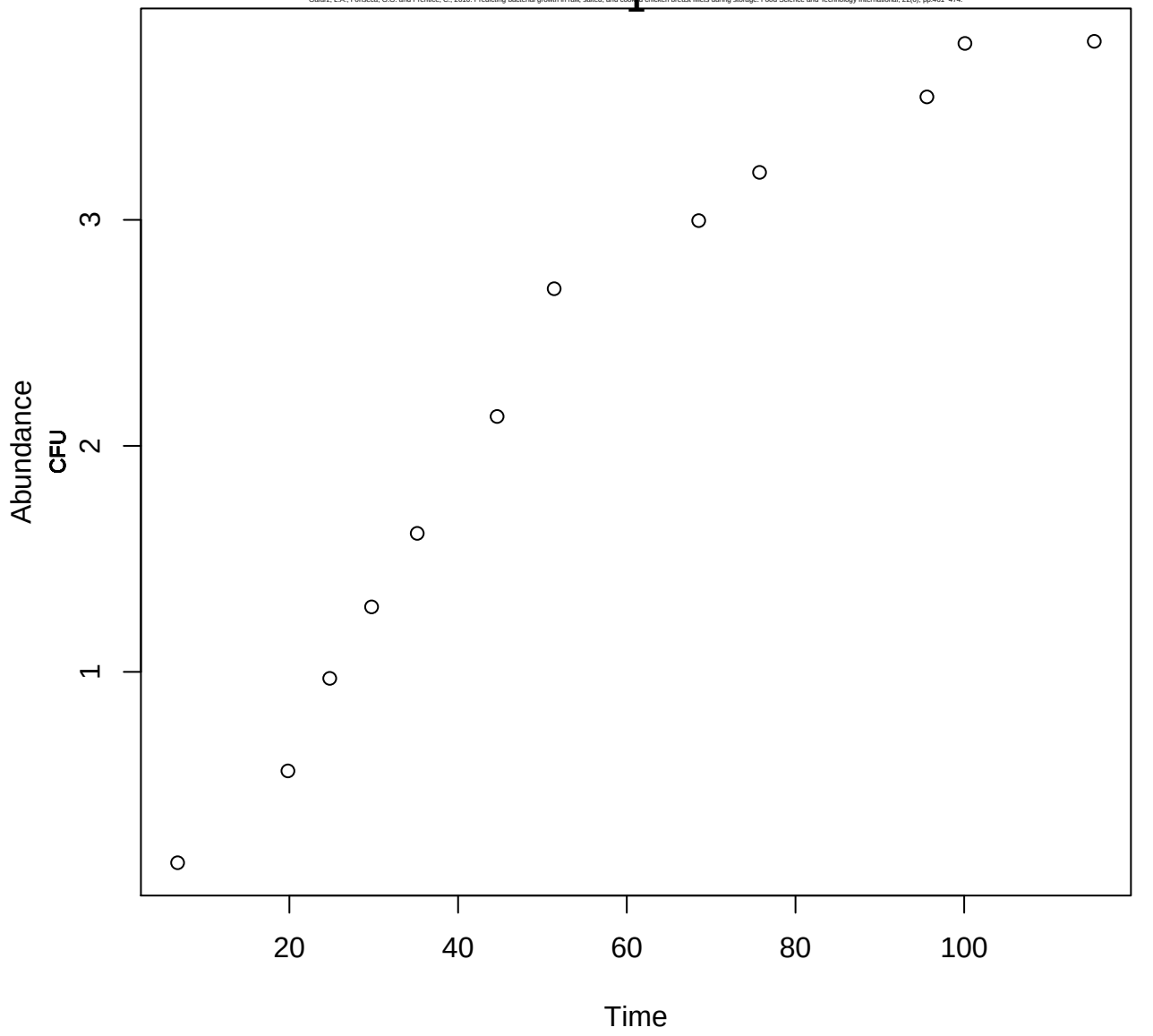
Pseudomonas spp.
Cooked Chicken Breast
10
1

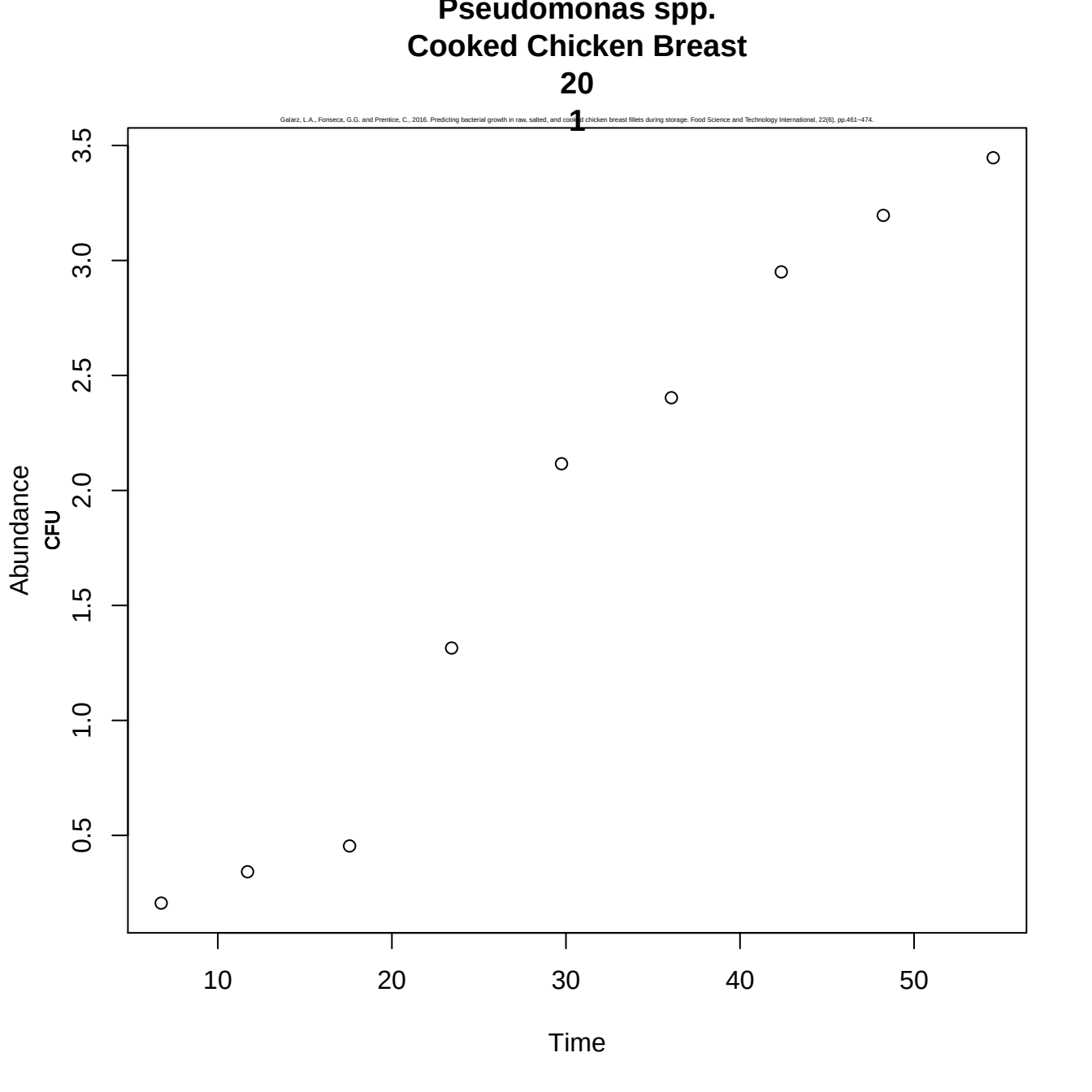
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Pseudomonas spp.
Cooked Chicken Breast
15
1

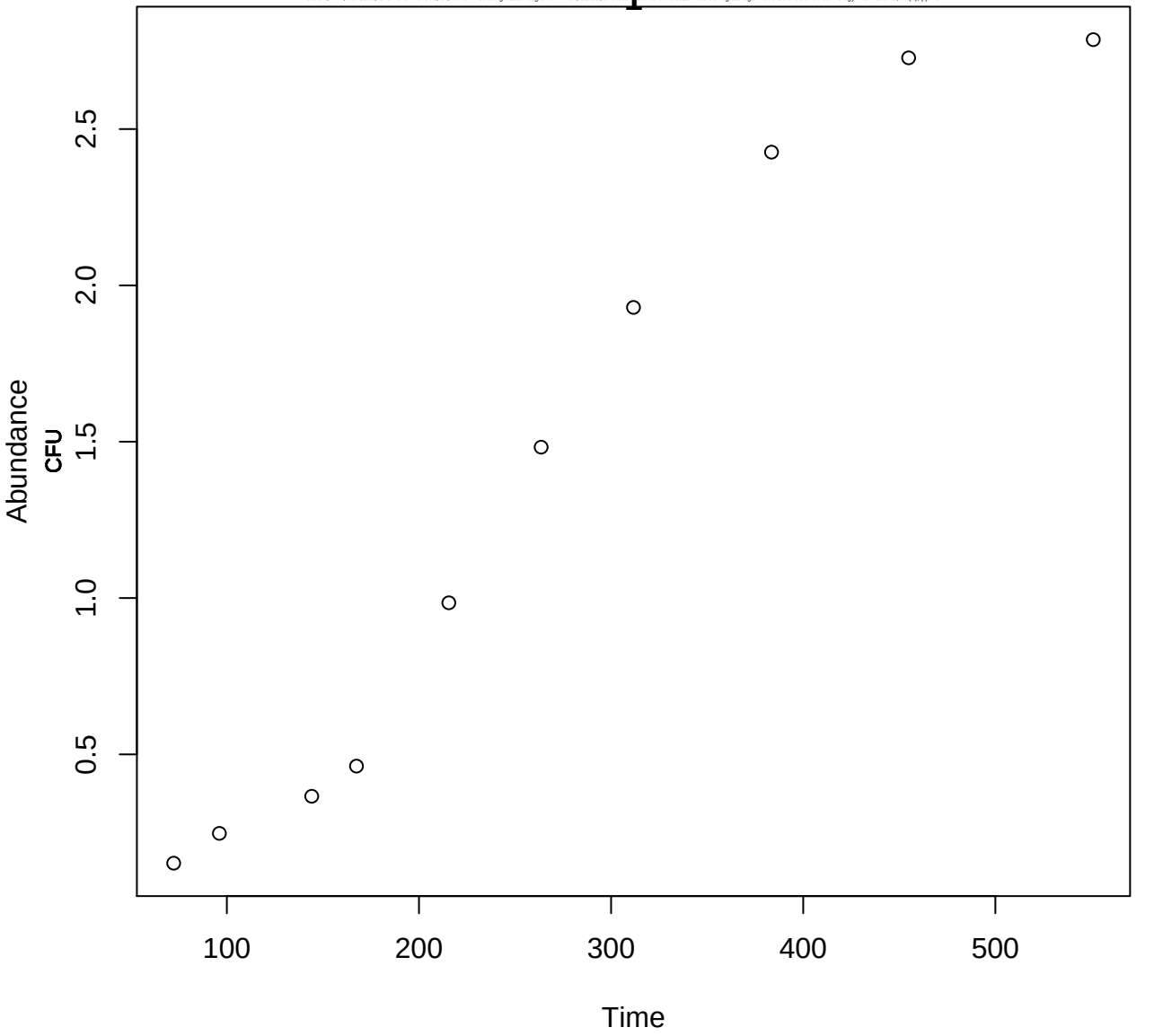
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Pseudomonas spp.
Cooked Chicken Breast
20
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
3.5
10
20
30
40
50
Time

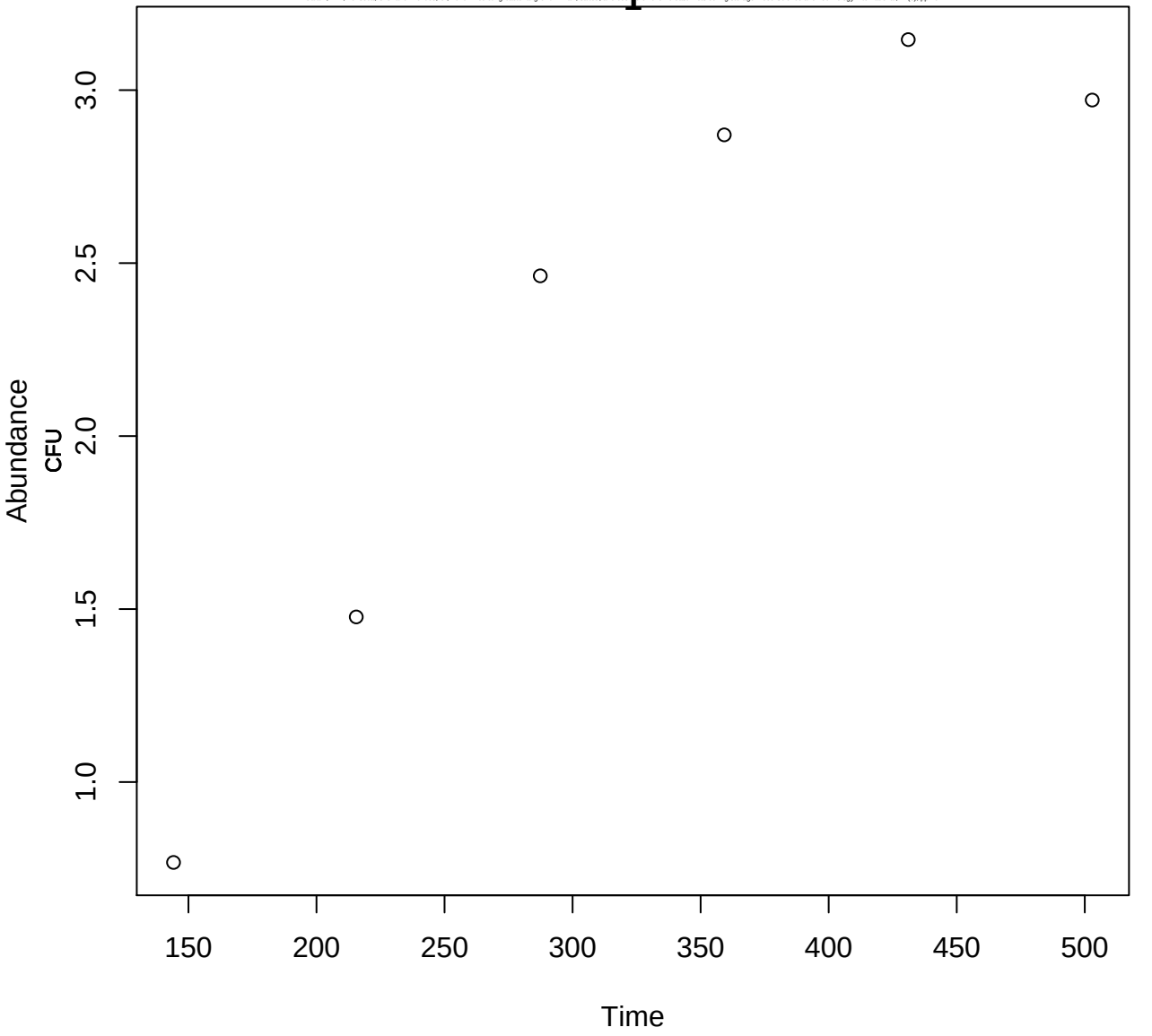
Aerobic Psychotropic.
Raw Chicken Breast
2
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



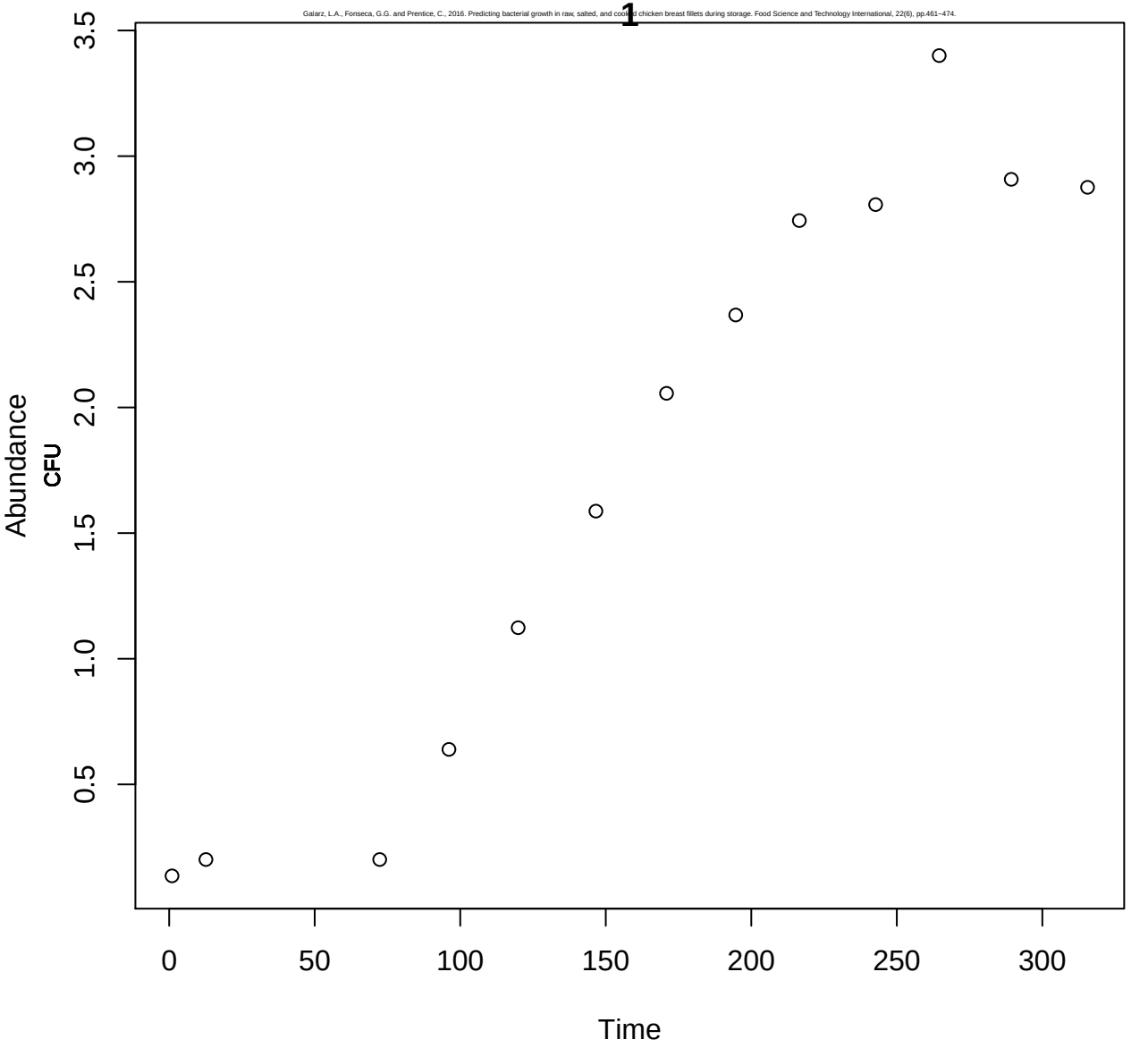
Aerobic Psychotropic.
Raw Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



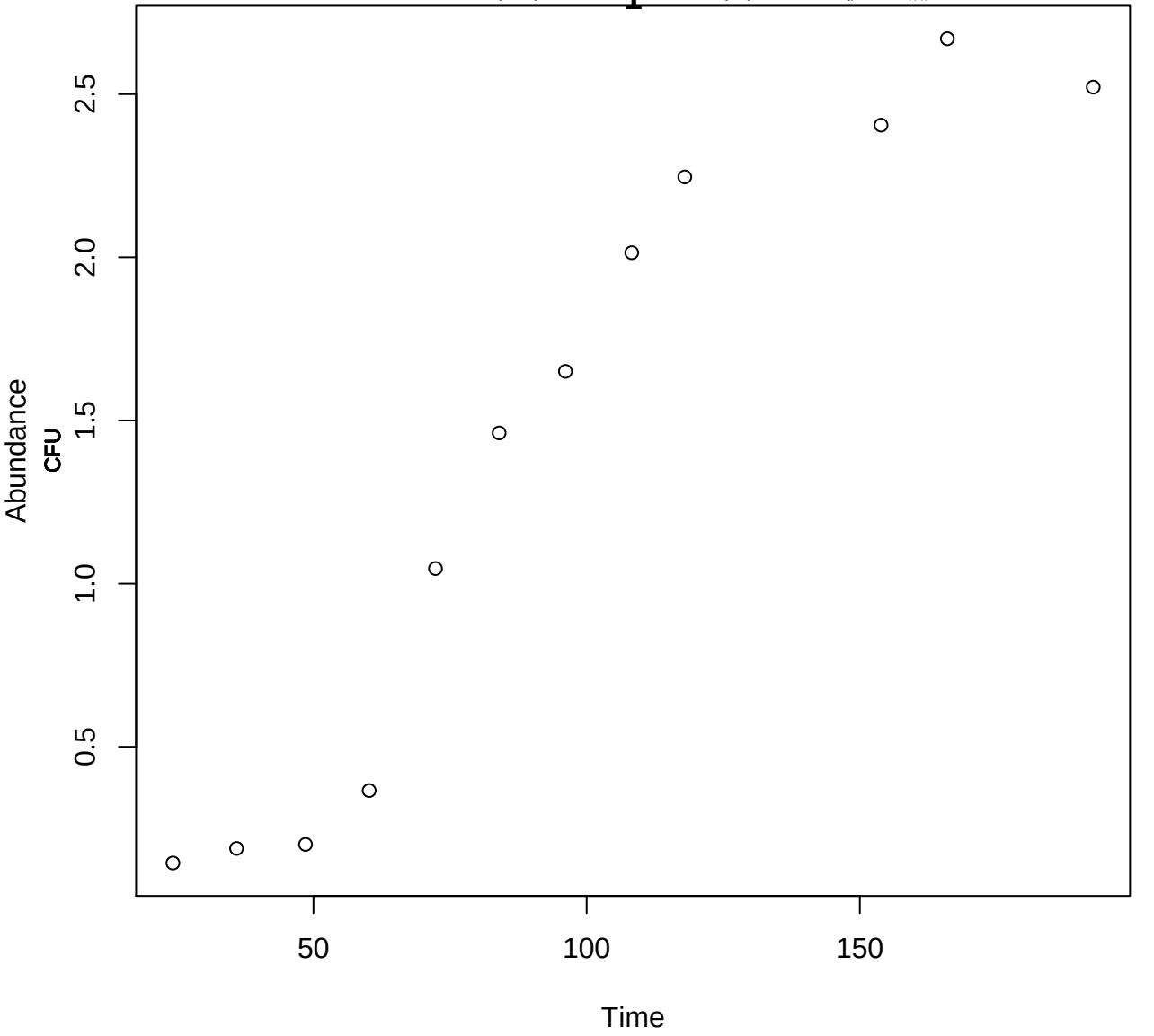
Aerobic Psychotropic.
Raw Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



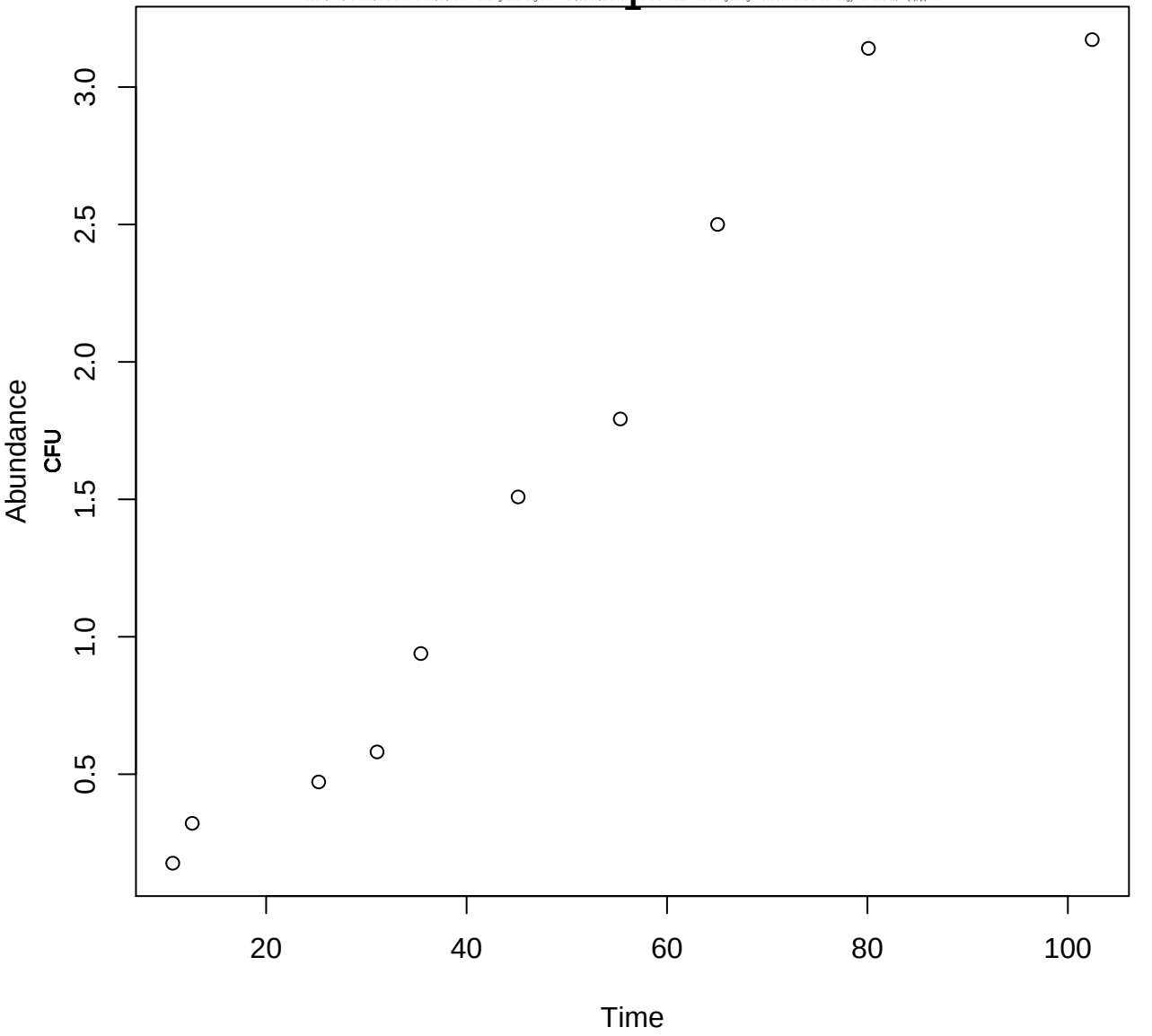
Aerobic Psychotropic.
Raw Chicken Breast
10
1

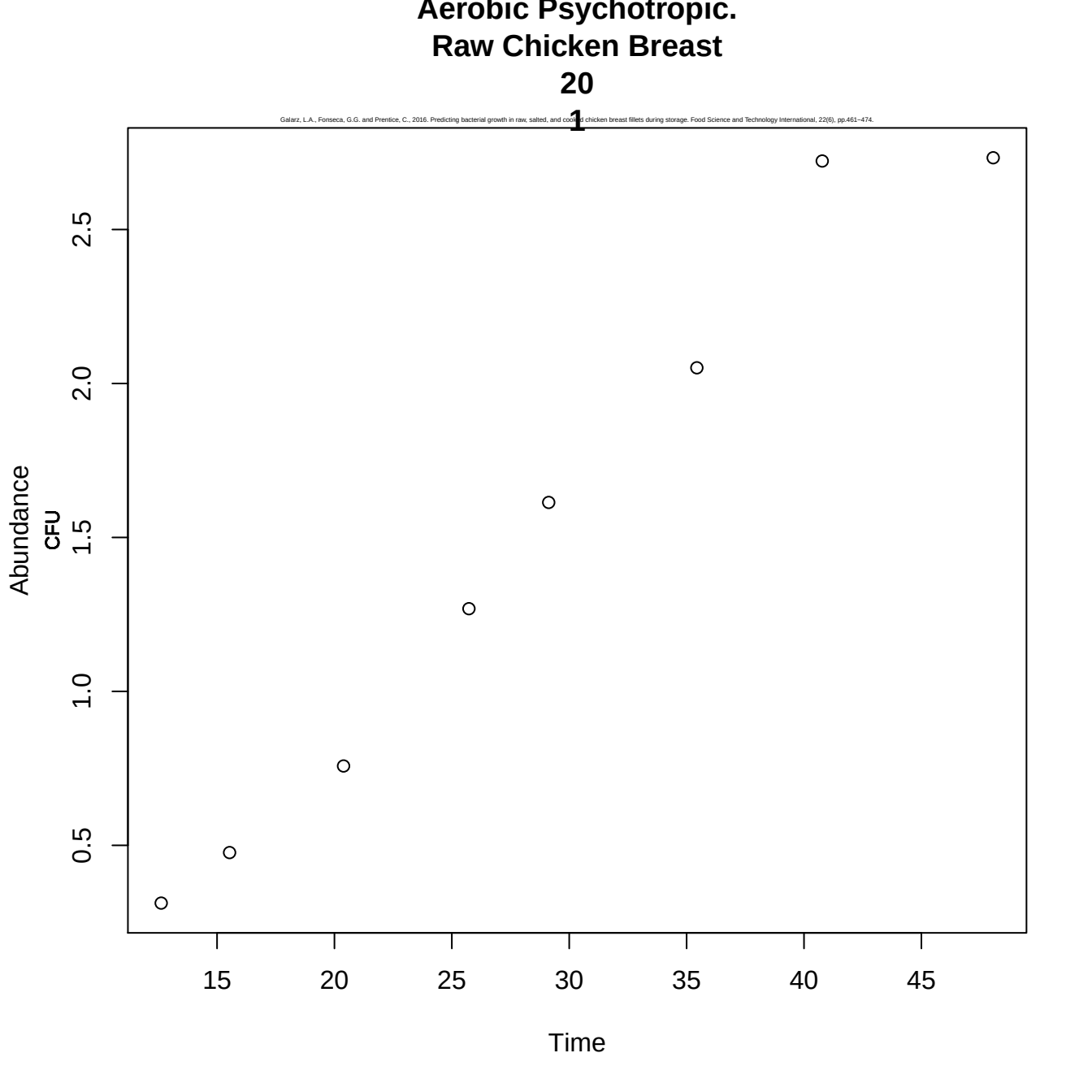
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Aerobic Psychotropic.
Raw Chicken Breast
15
1

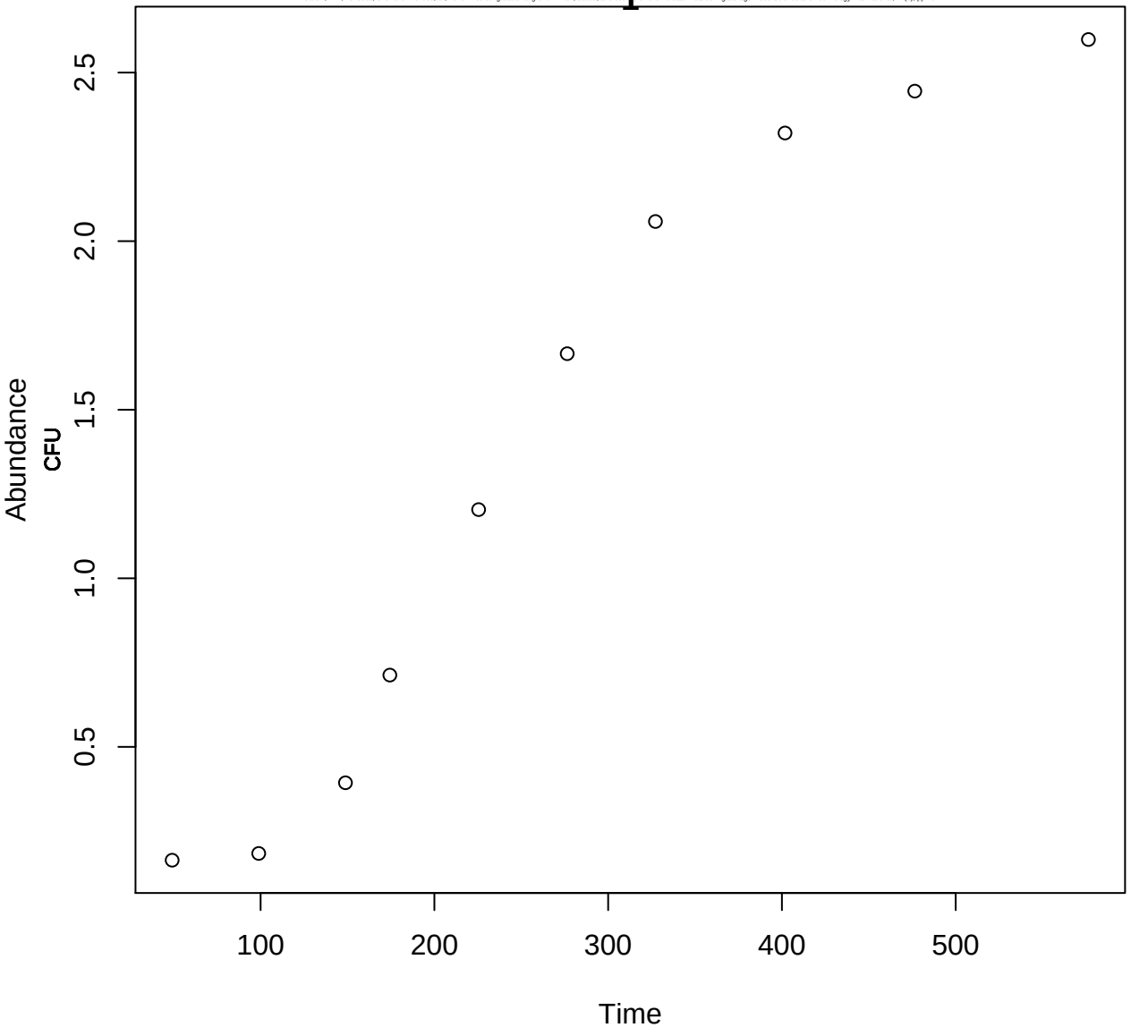
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.

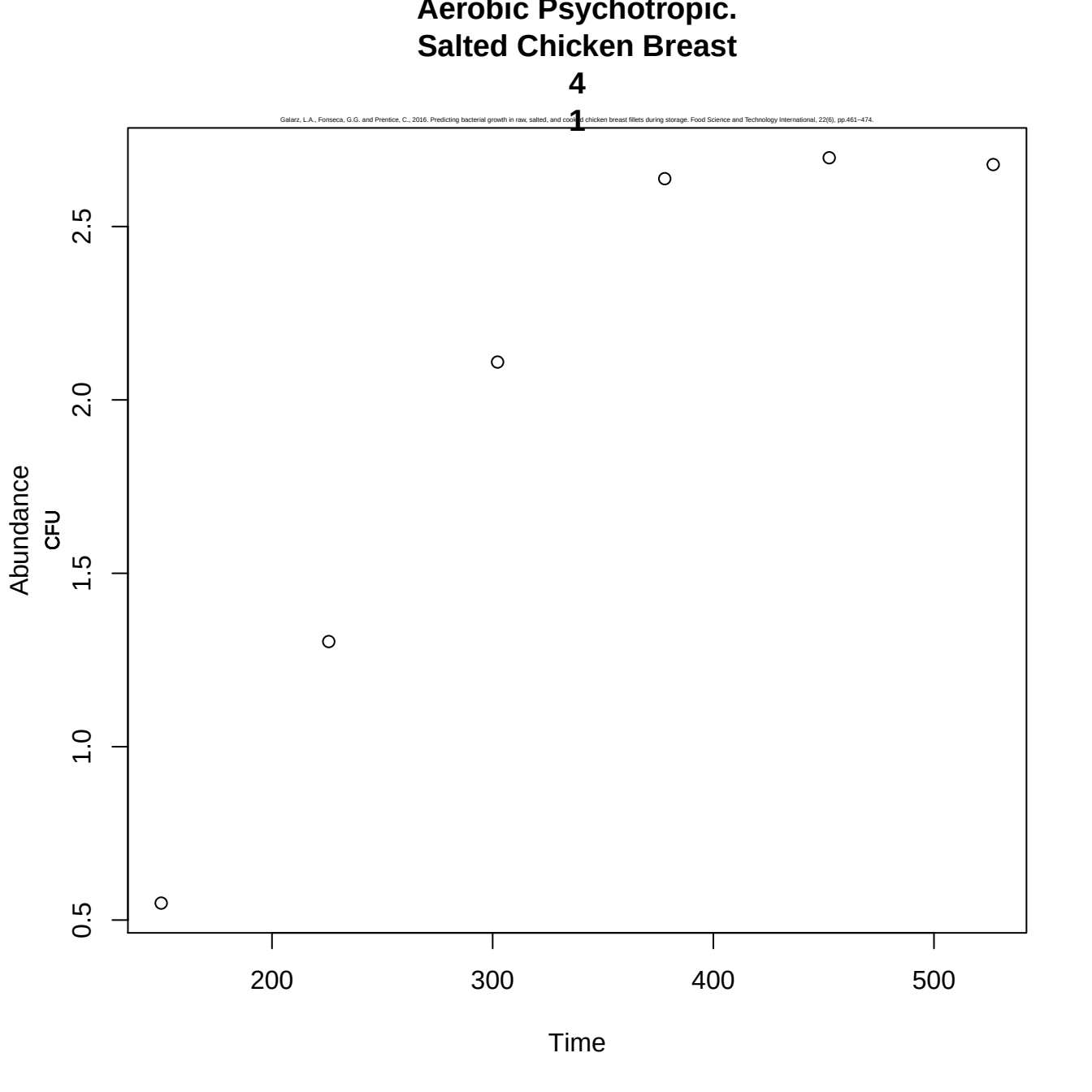



Aerobic Psychotropic.
Raw Chicken Breast
20
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
15
20
25
30
35
40
45
Time

Aerobic Psychotropic. Salted Chicken Breast 2 1

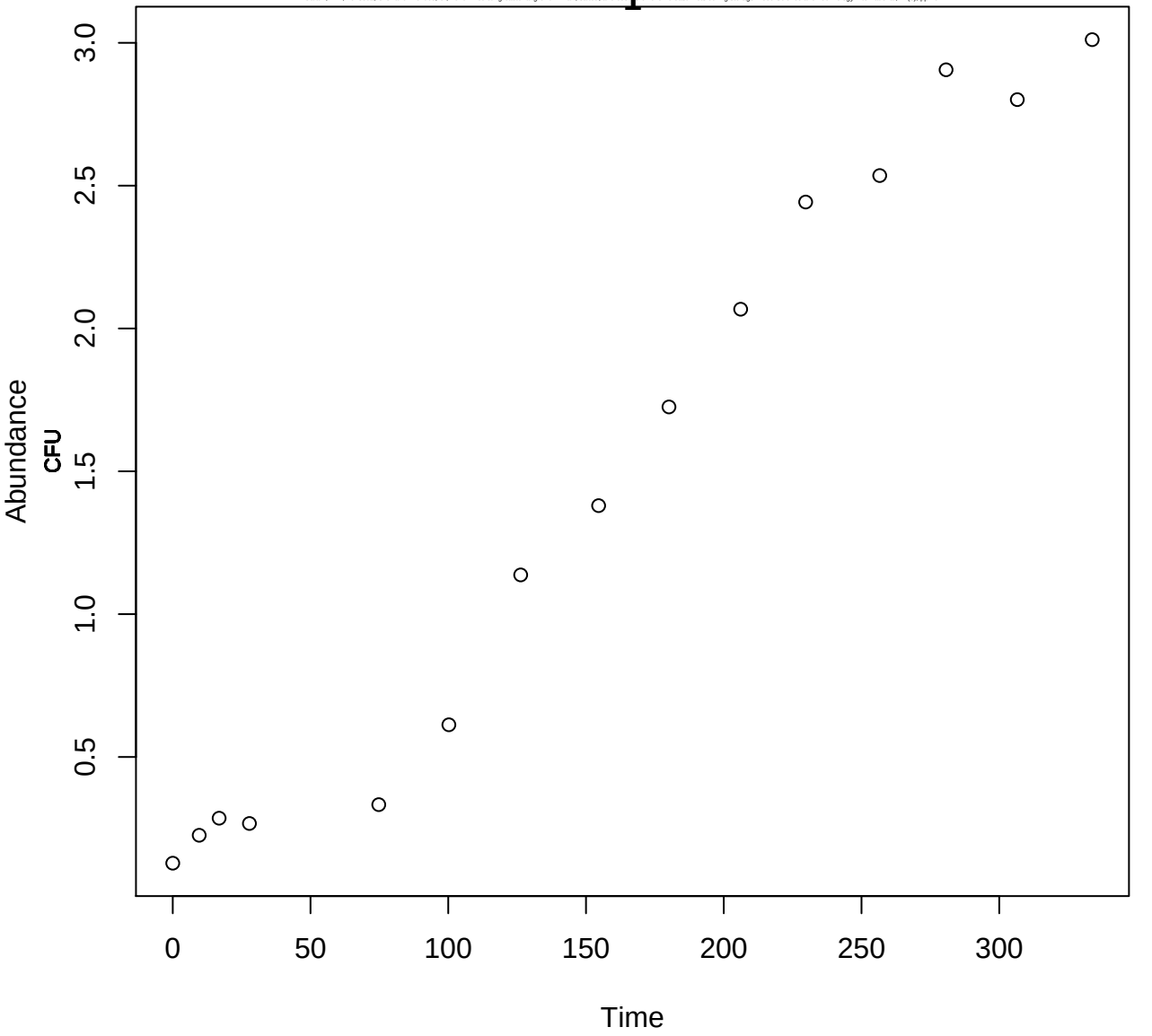
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Aerobic Psychotropic.
Salted Chicken Breast
4
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
200
300
400
500
Time

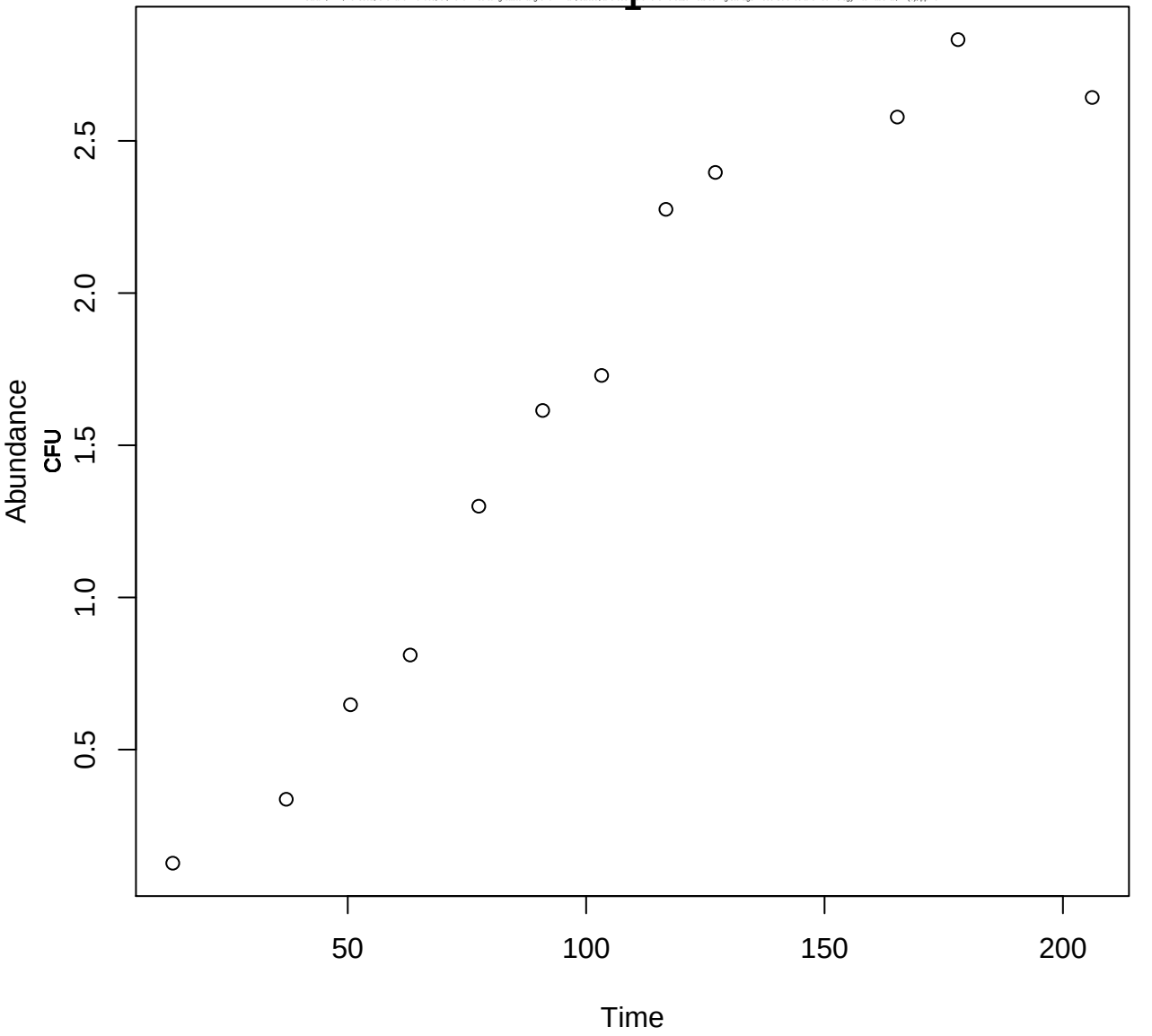
Aerobic Psychotropic.
Salted Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



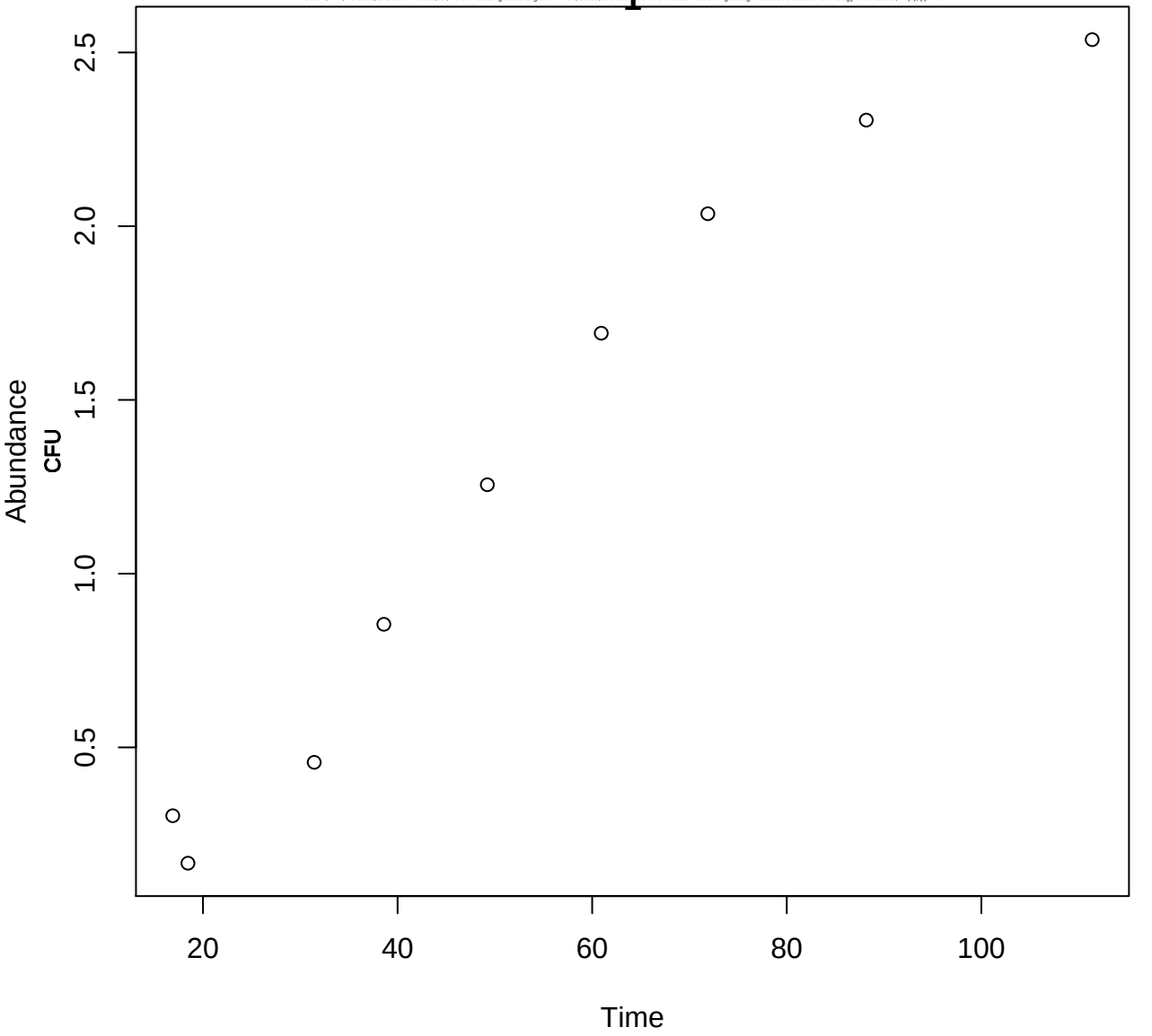
Aerobic Psychotropic.
Salted Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



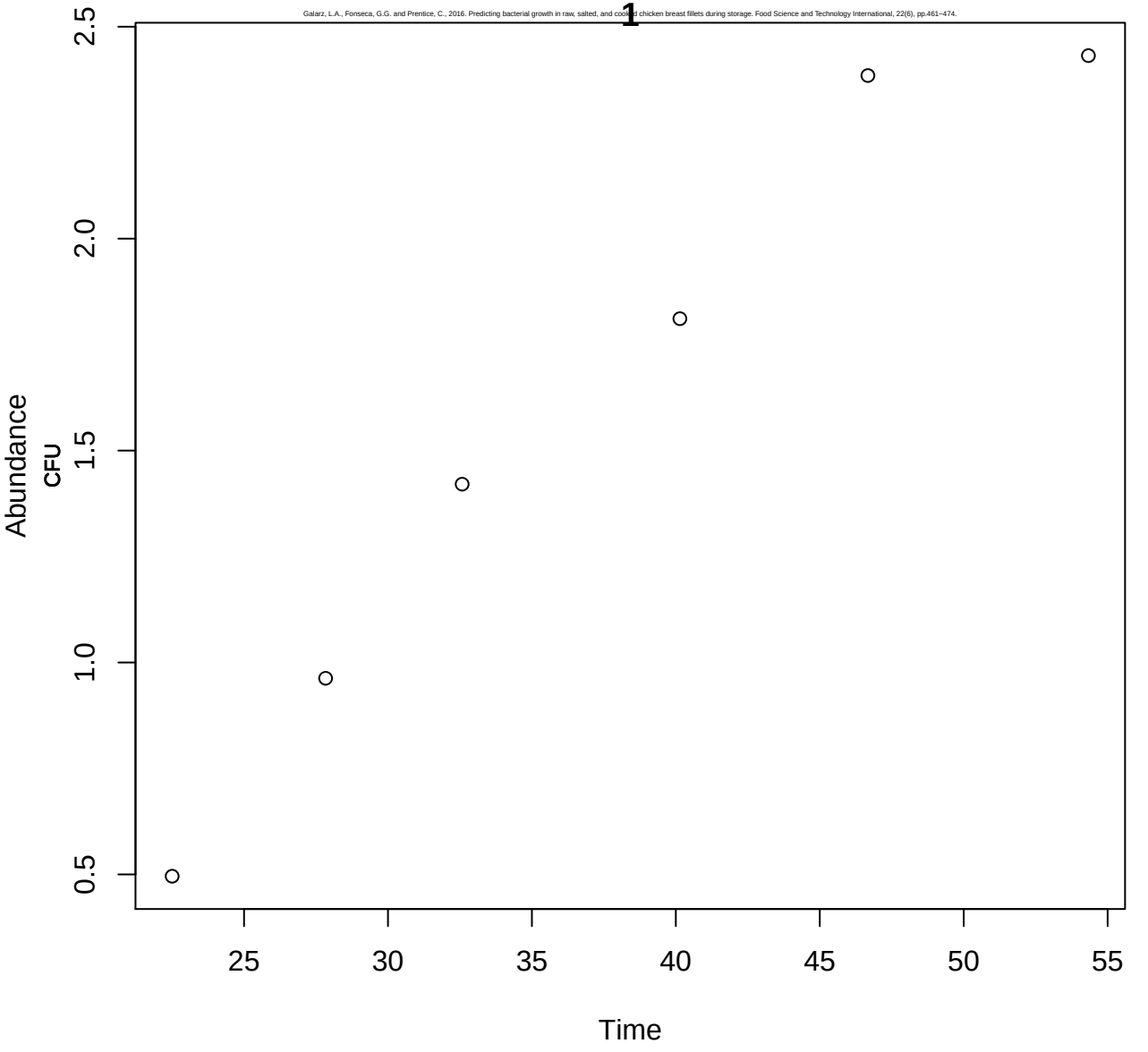
Aerobic Psychotropic.
Salted Chicken Breast
15
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



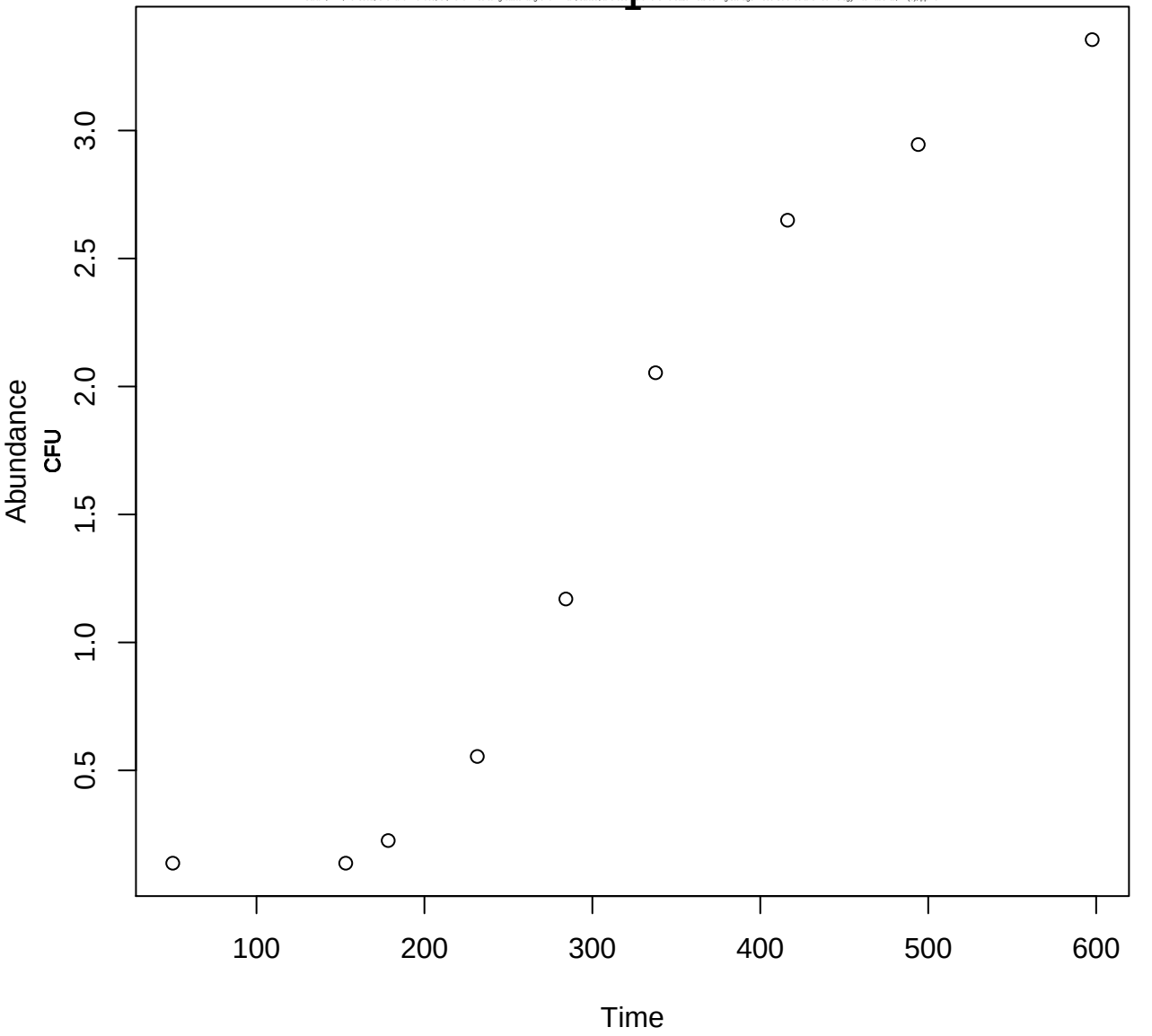
Aerobic Psychotropic.
Salted Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



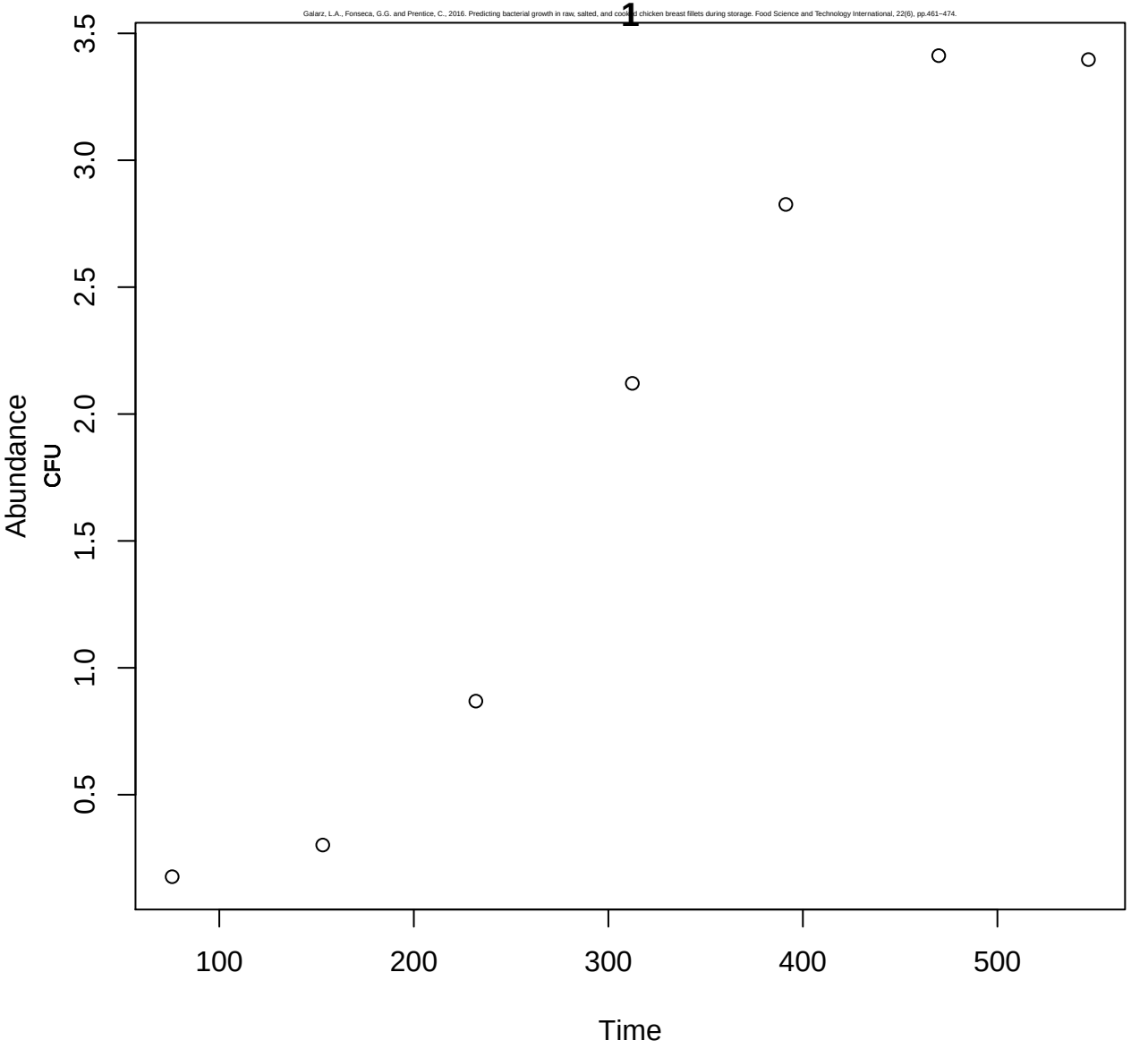
Aerobic Psychotropic.
Cooked Chicken Breast
2
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



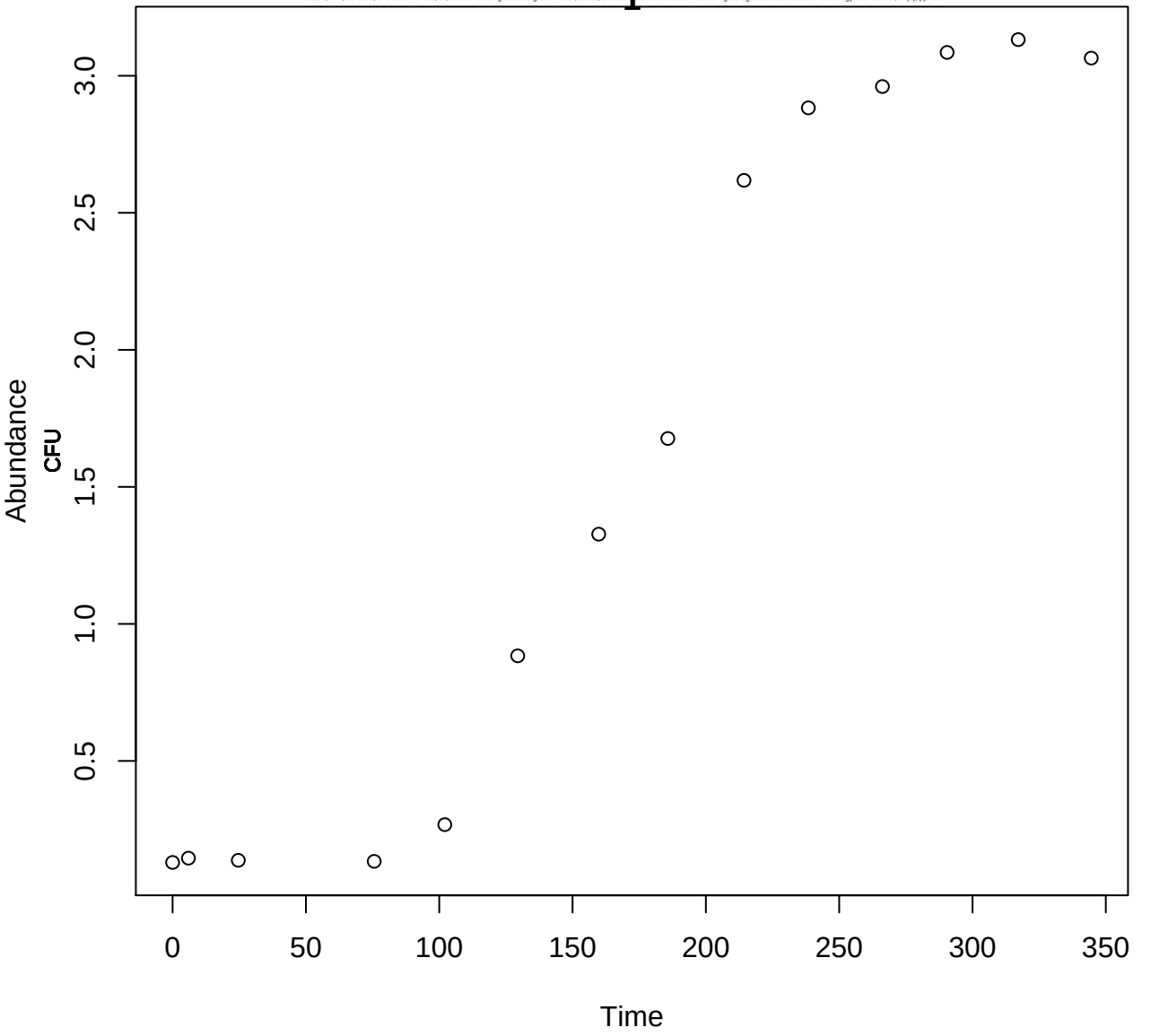
Aerobic Psychotropic.
Cooked Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



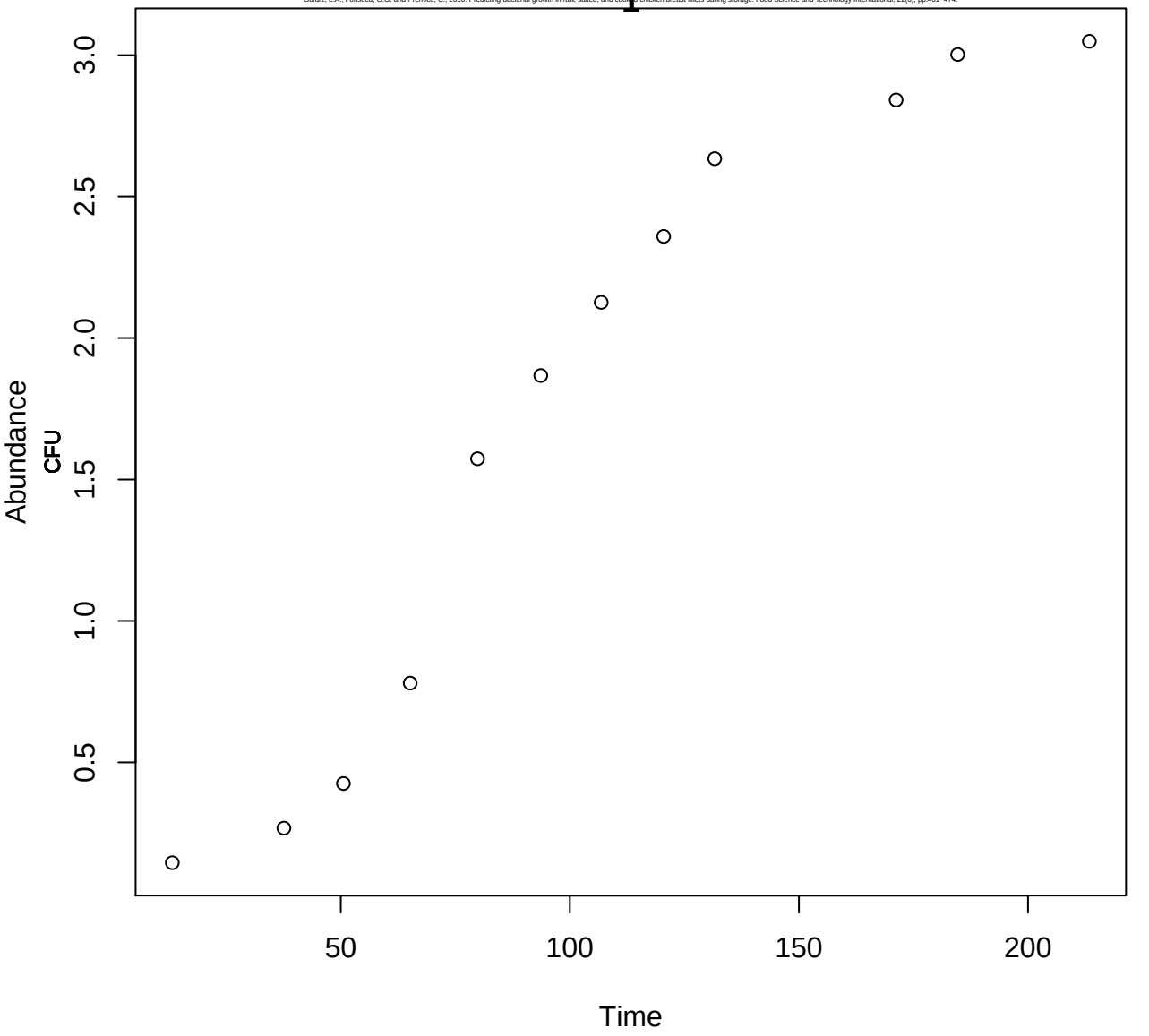
Aerobic Psychotropic.
Cooked Chicken Breast
7
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



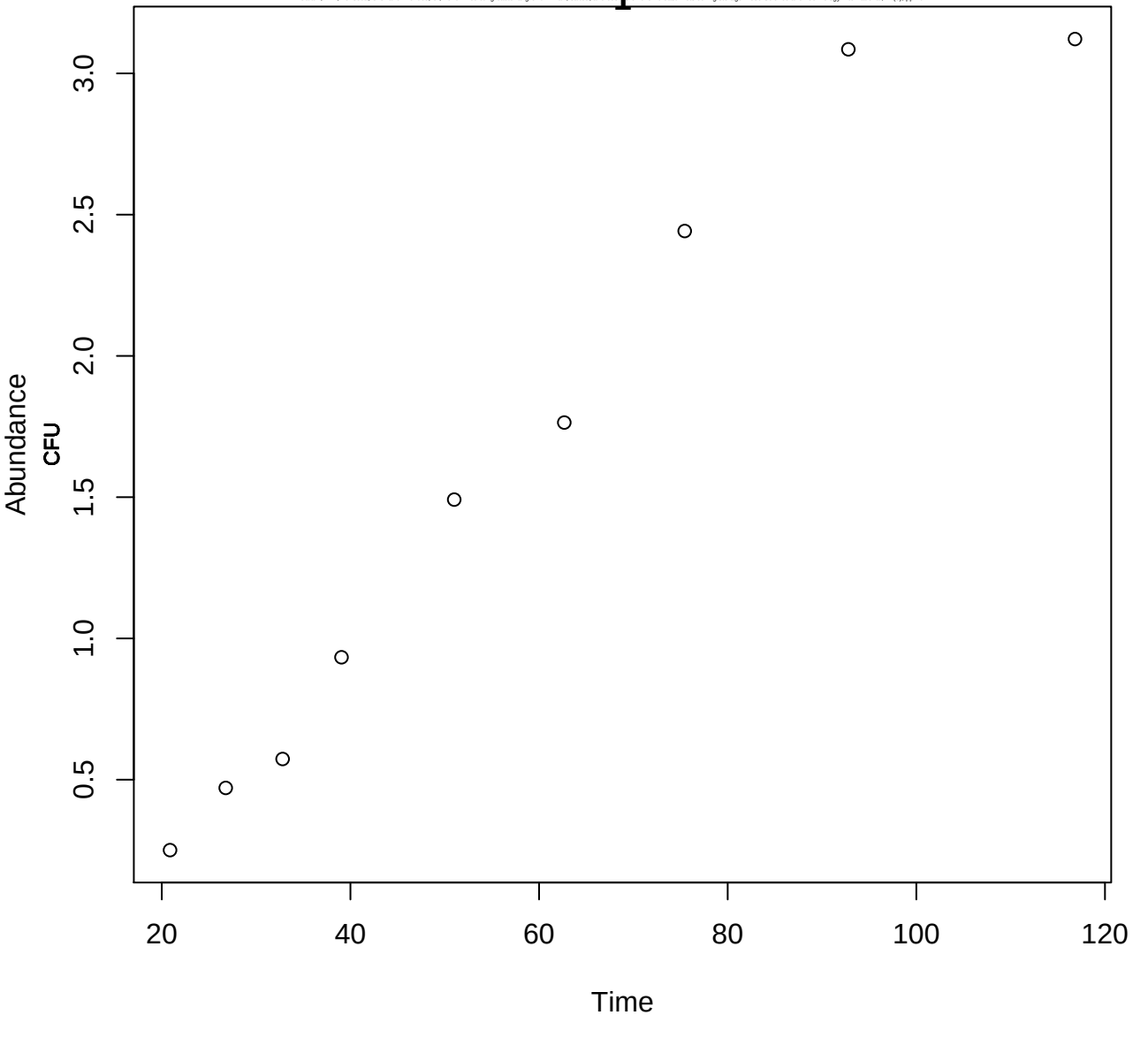
Aerobic Psychotropic.
Cooked Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



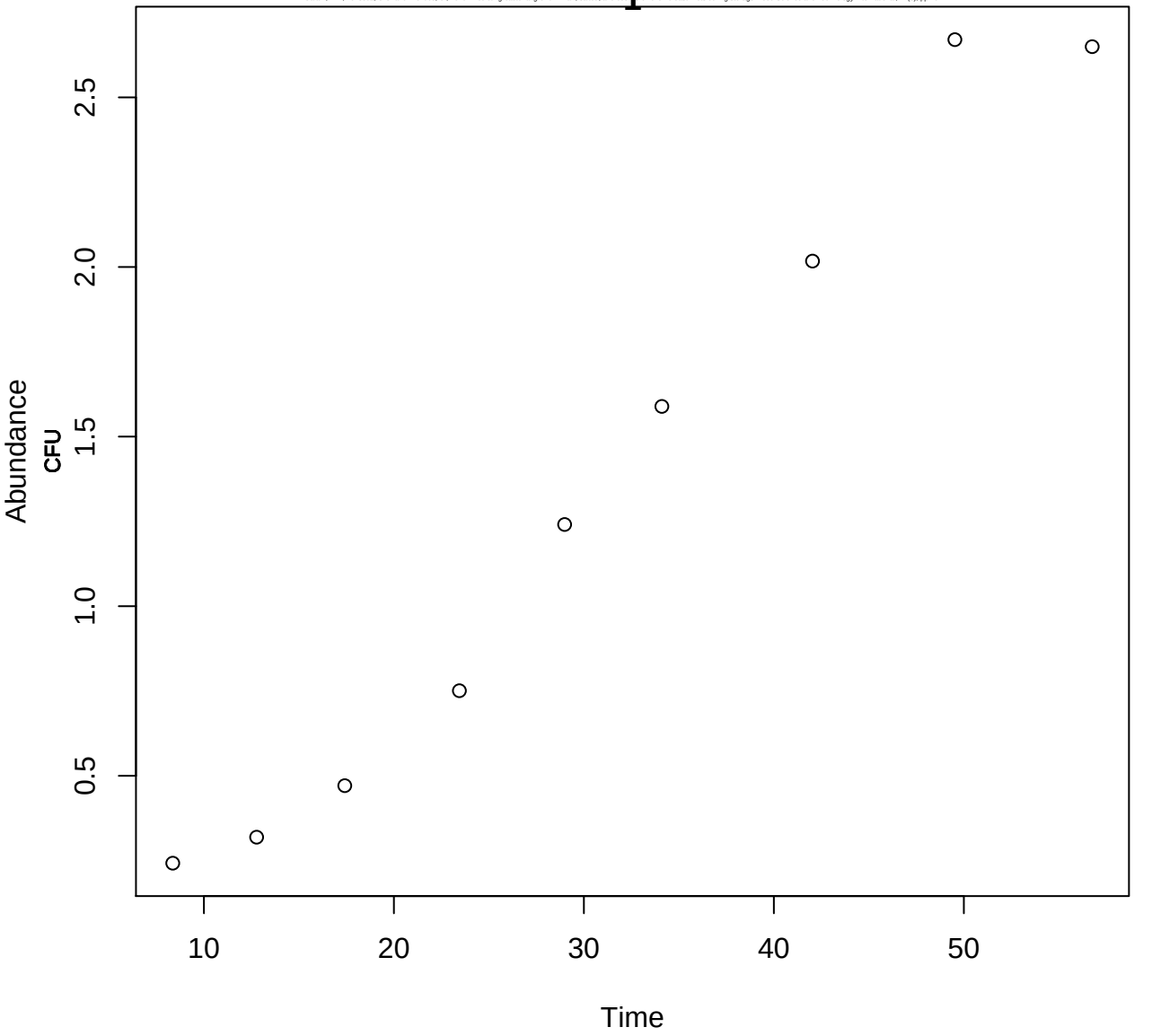
Aerobic Psychotropic.
Cooked Chicken Breast
15
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



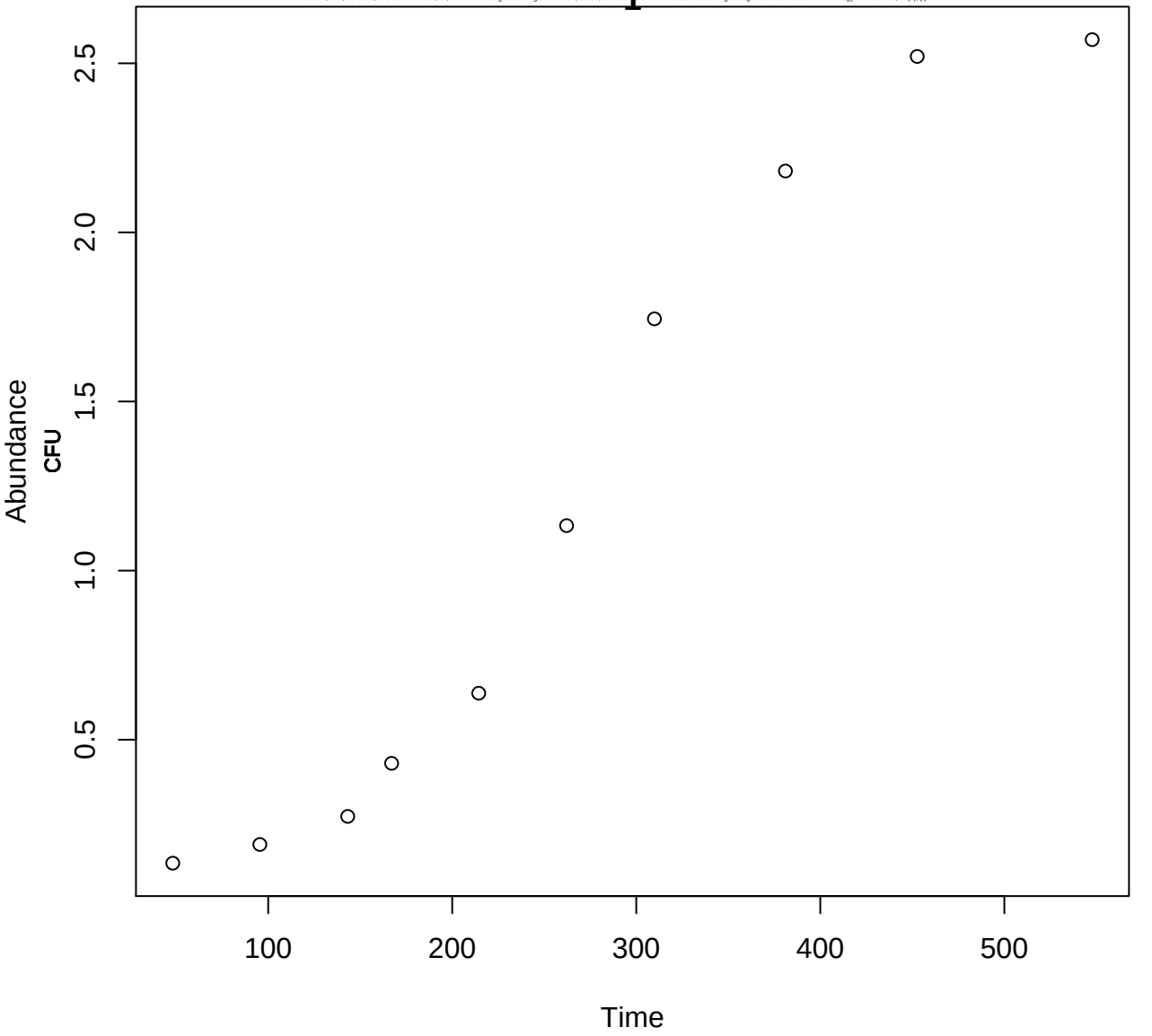
Aerobic Psychotropic.
Cooked Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



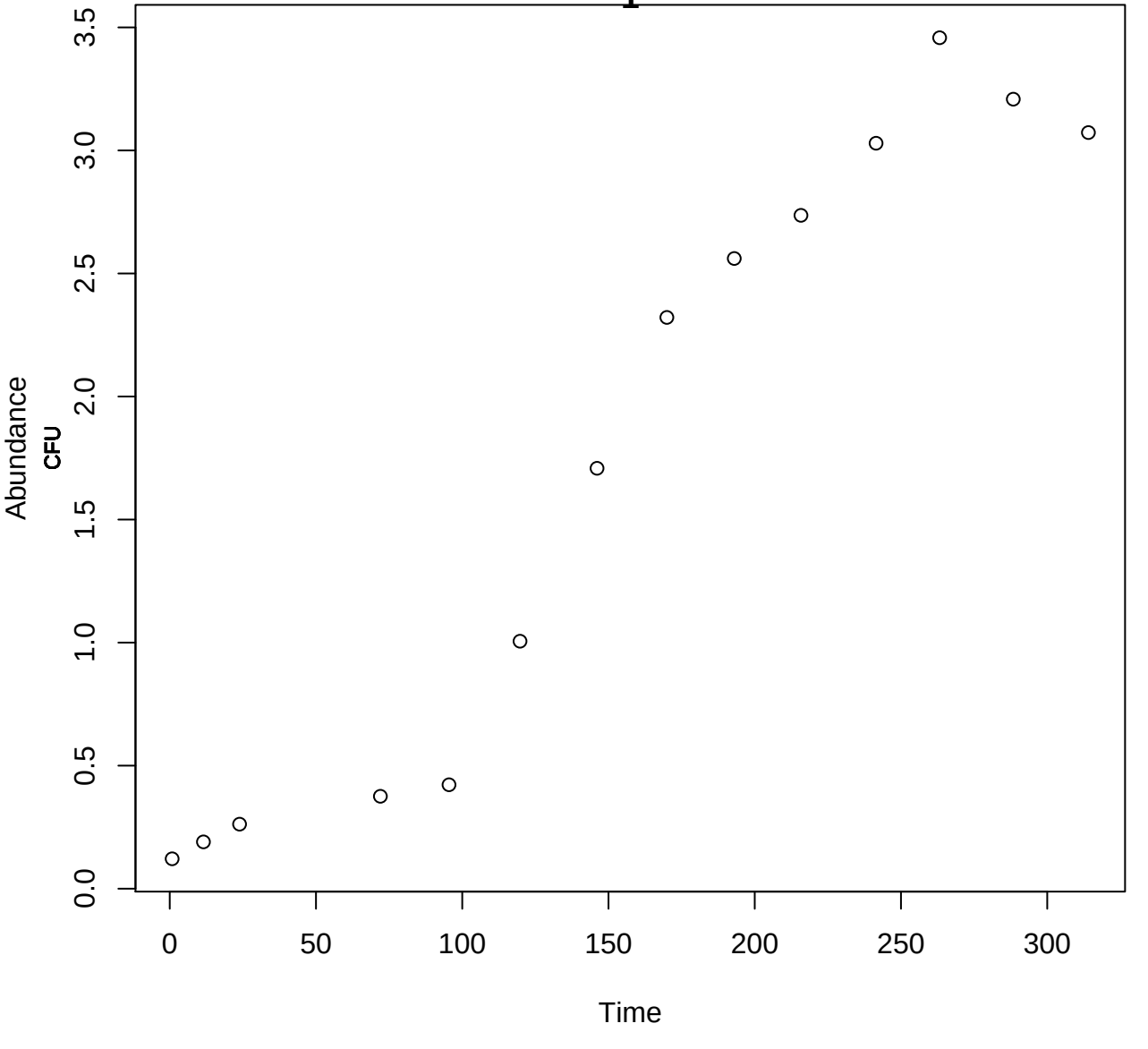
Aerobic Mesophilic.
Raw Chicken Breast
2
1

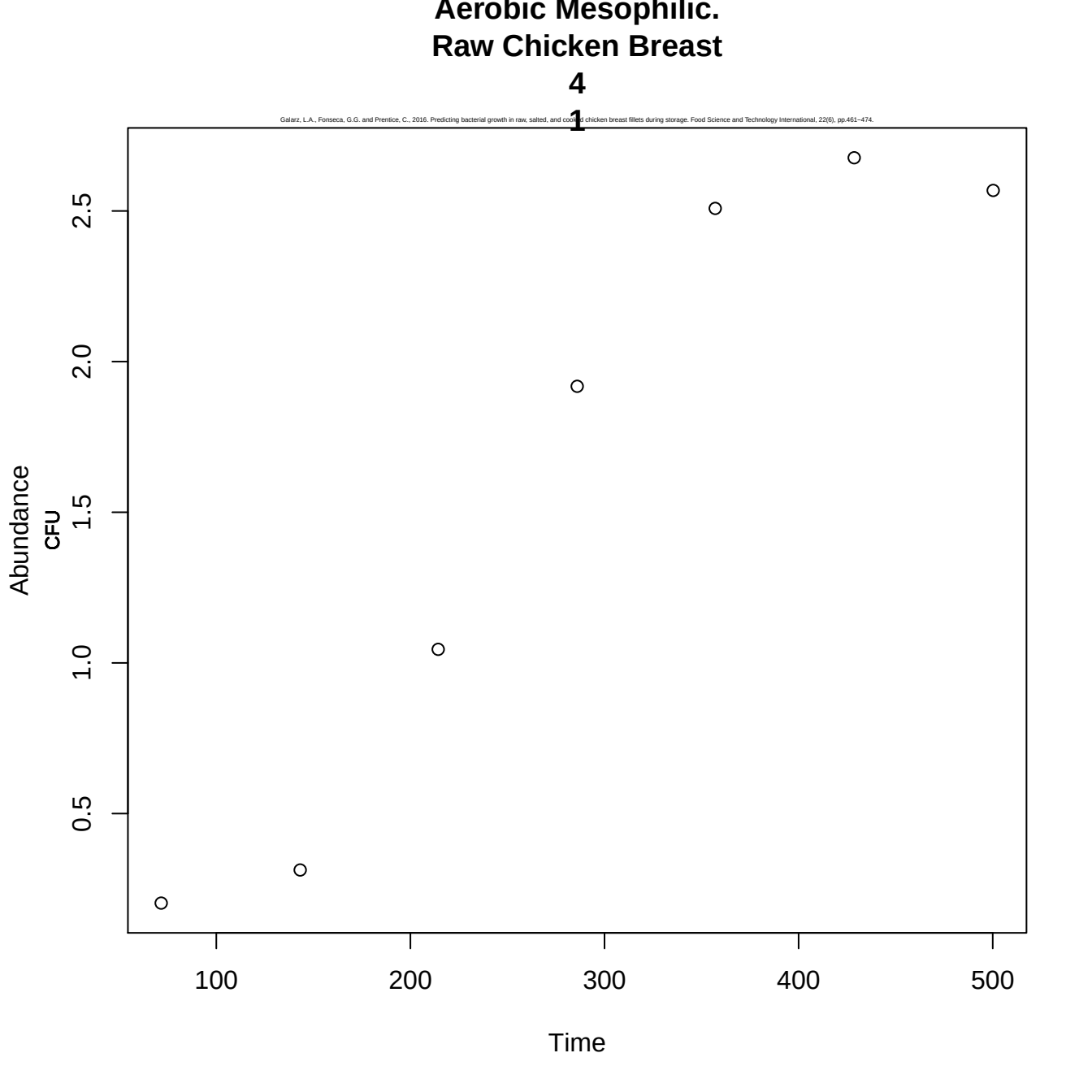
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Aerobic Mesophilic.
Raw Chicken Breast
7
1

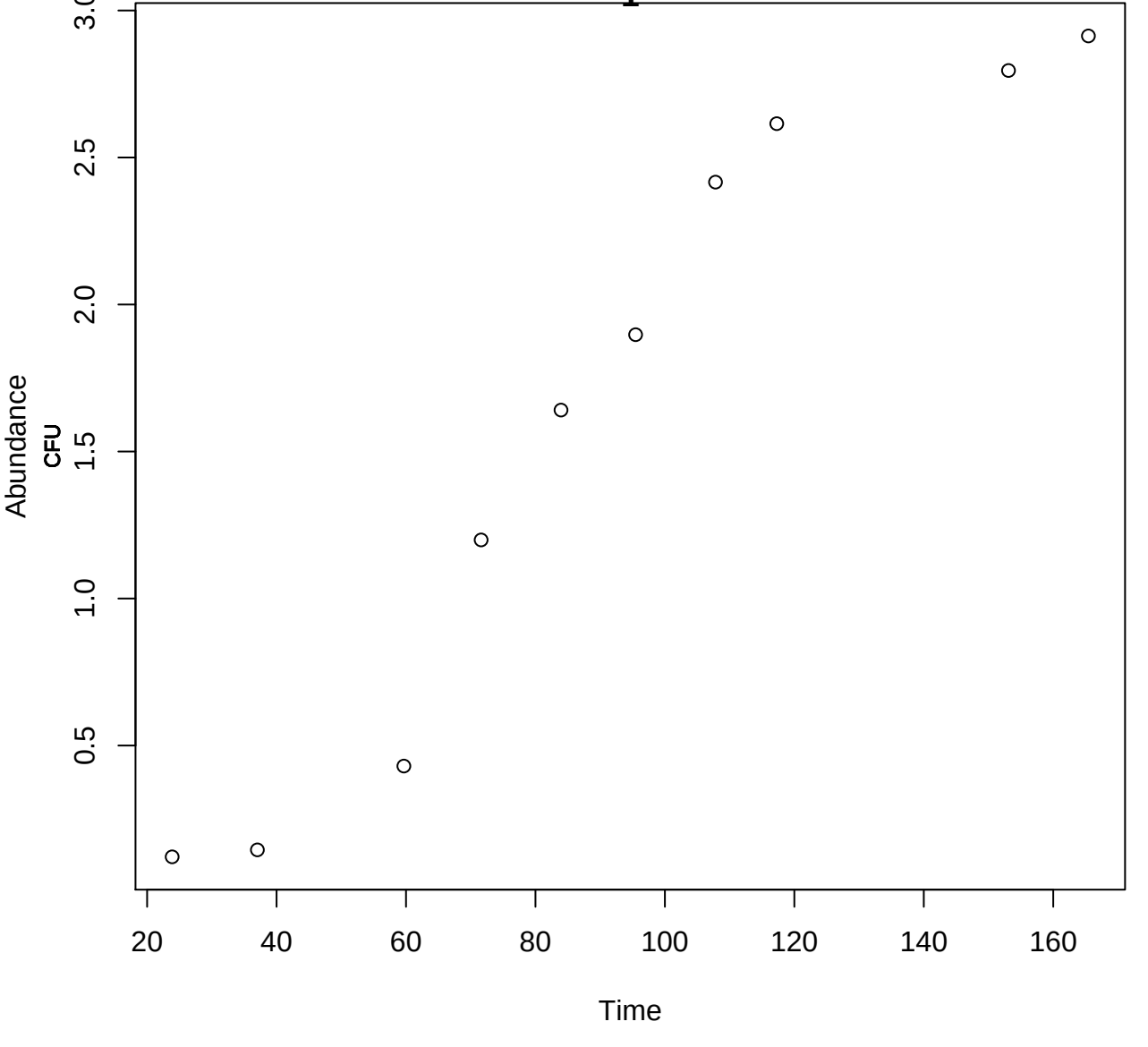
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Aerobic Mesophilic.
Raw Chicken Breast
4
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
100
200
300
400
500
Time

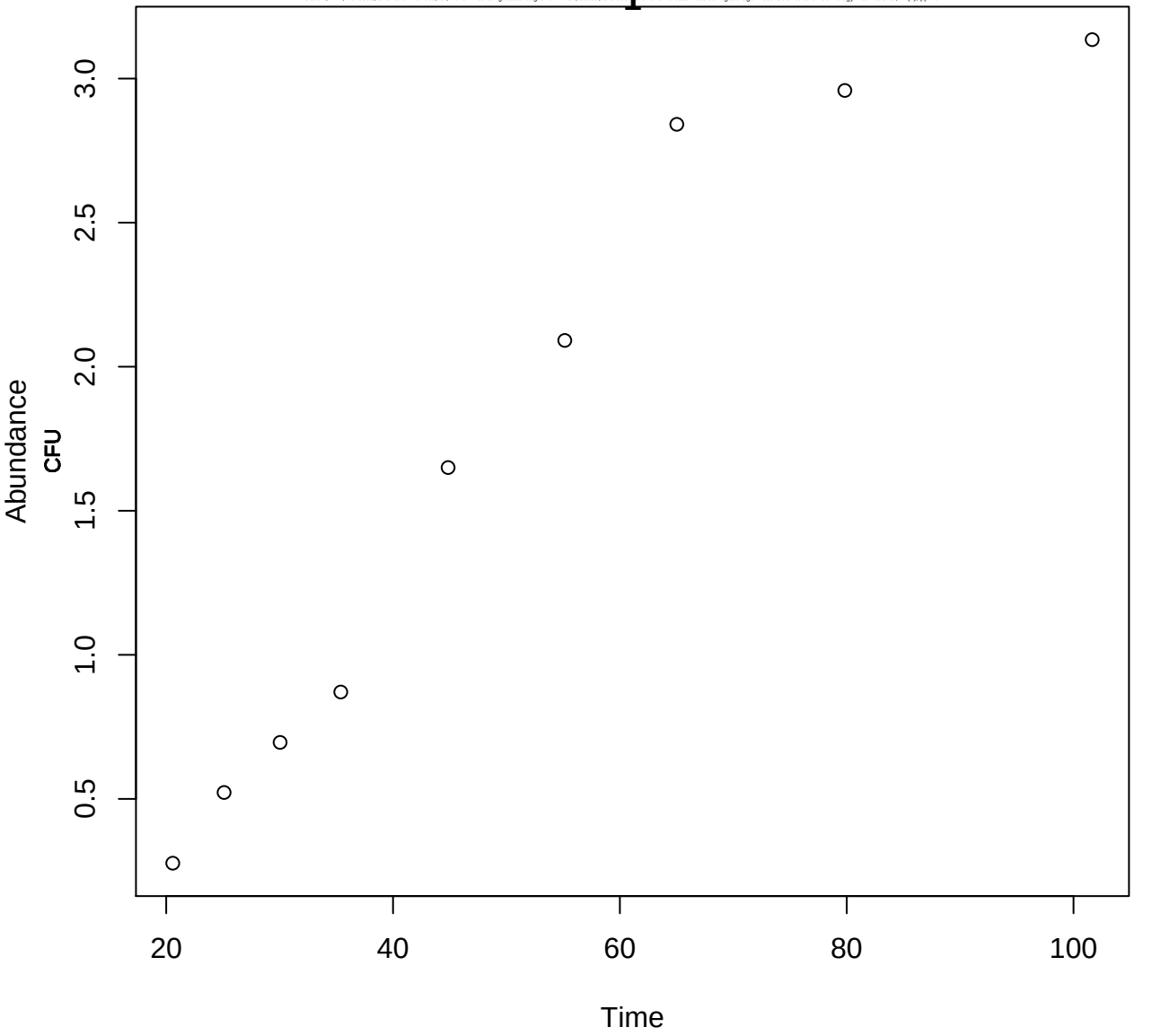
Aerobic Mesophilic.
Raw Chicken Breast
10
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



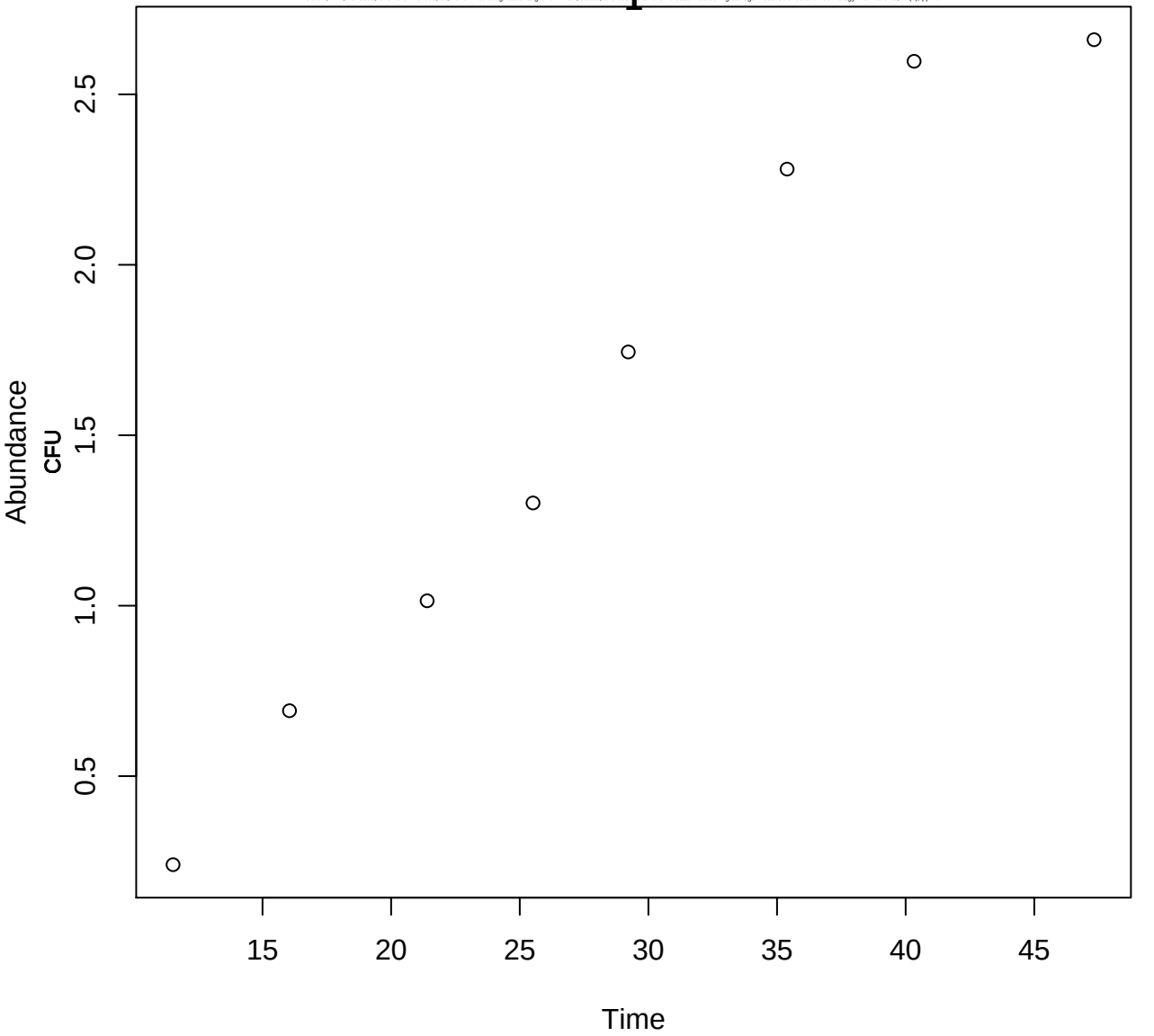
Aerobic Mesophilic.
Raw Chicken Breast
15
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



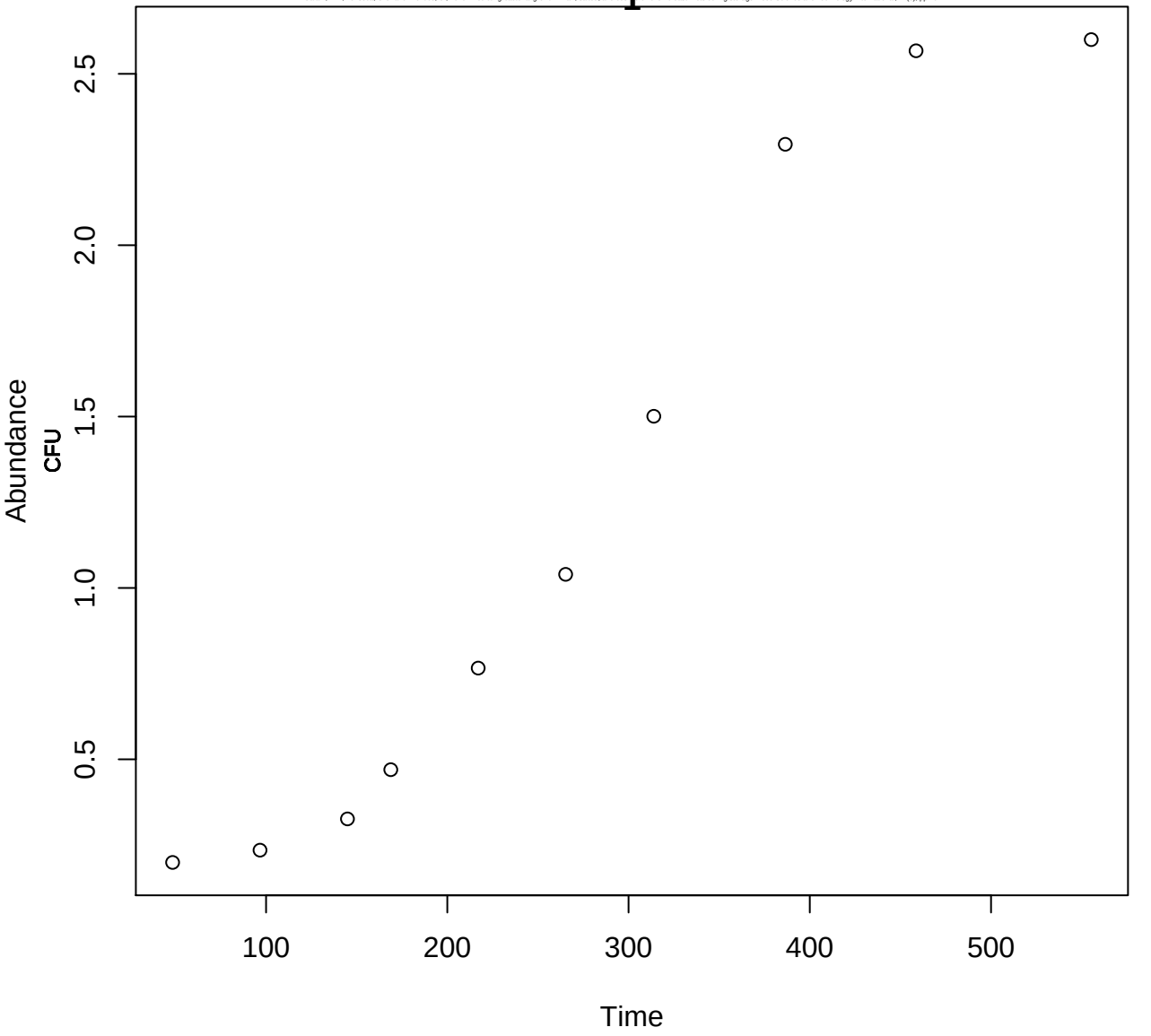
Aerobic Mesophilic.
Raw Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



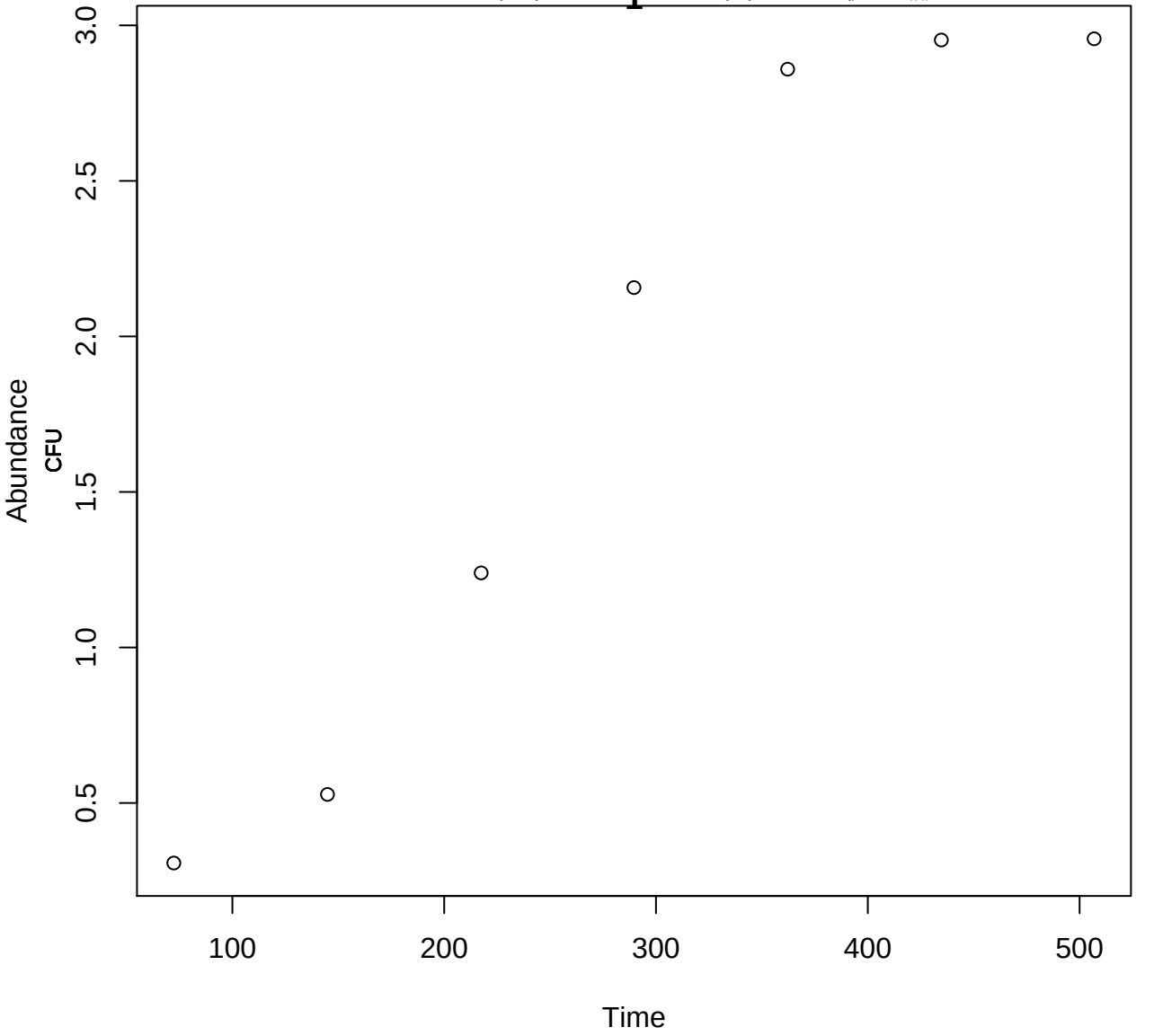
Aerobic Mesophilic.
Salted Chicken Breast
2
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



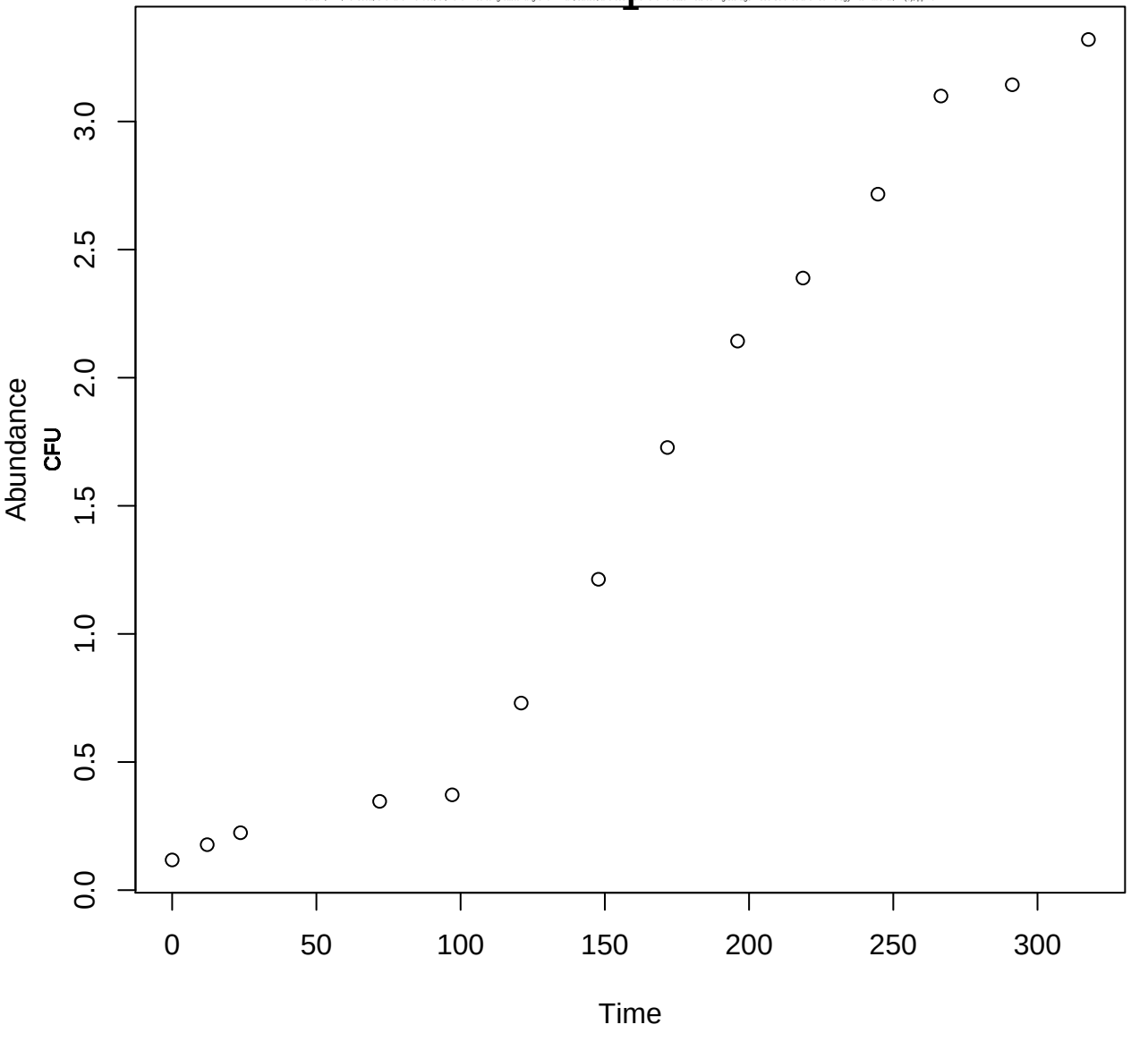
Aerobic Mesophilic.
Salted Chicken Breast
4
1

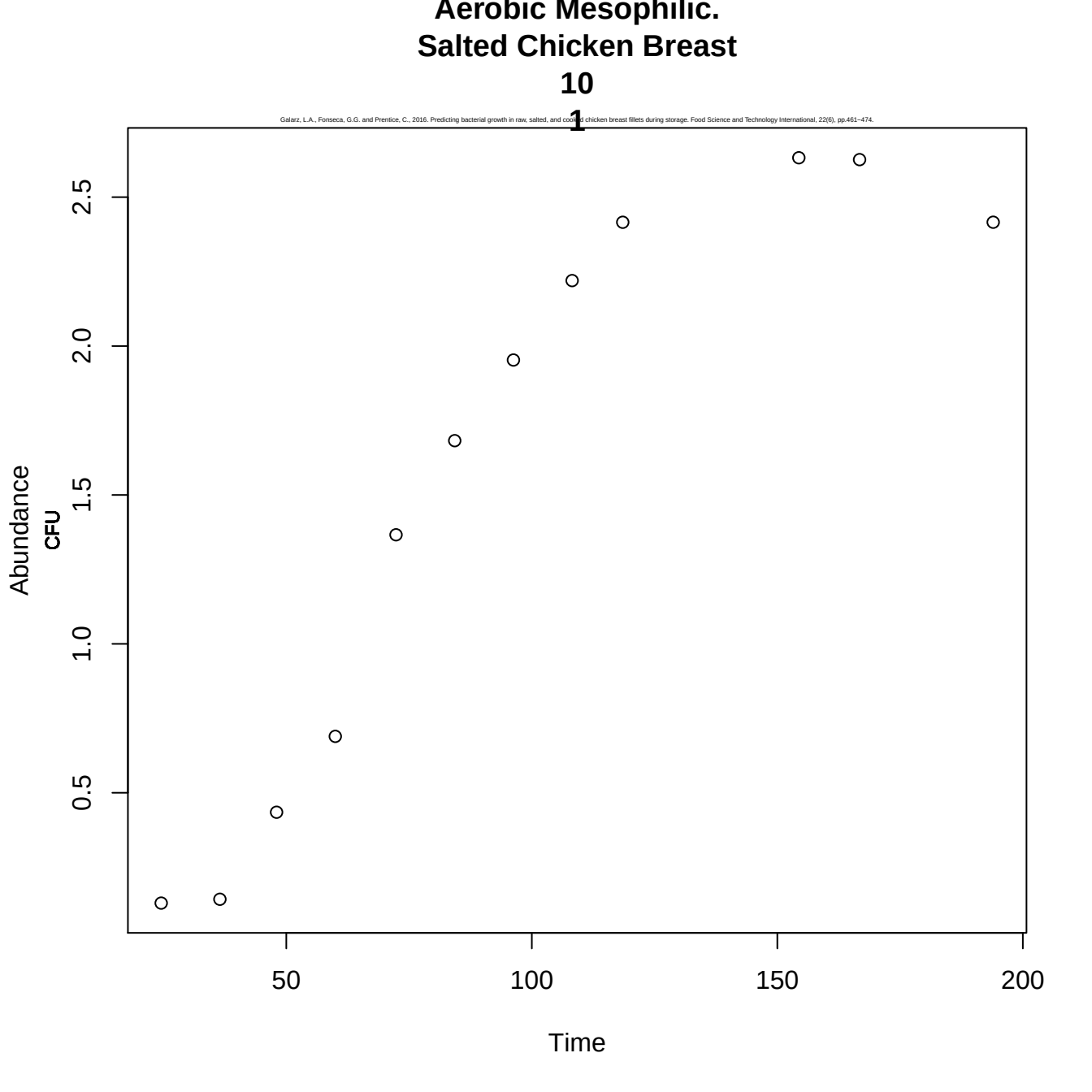
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Aerobic Mesophilic.
Salted Chicken Breast
7
1

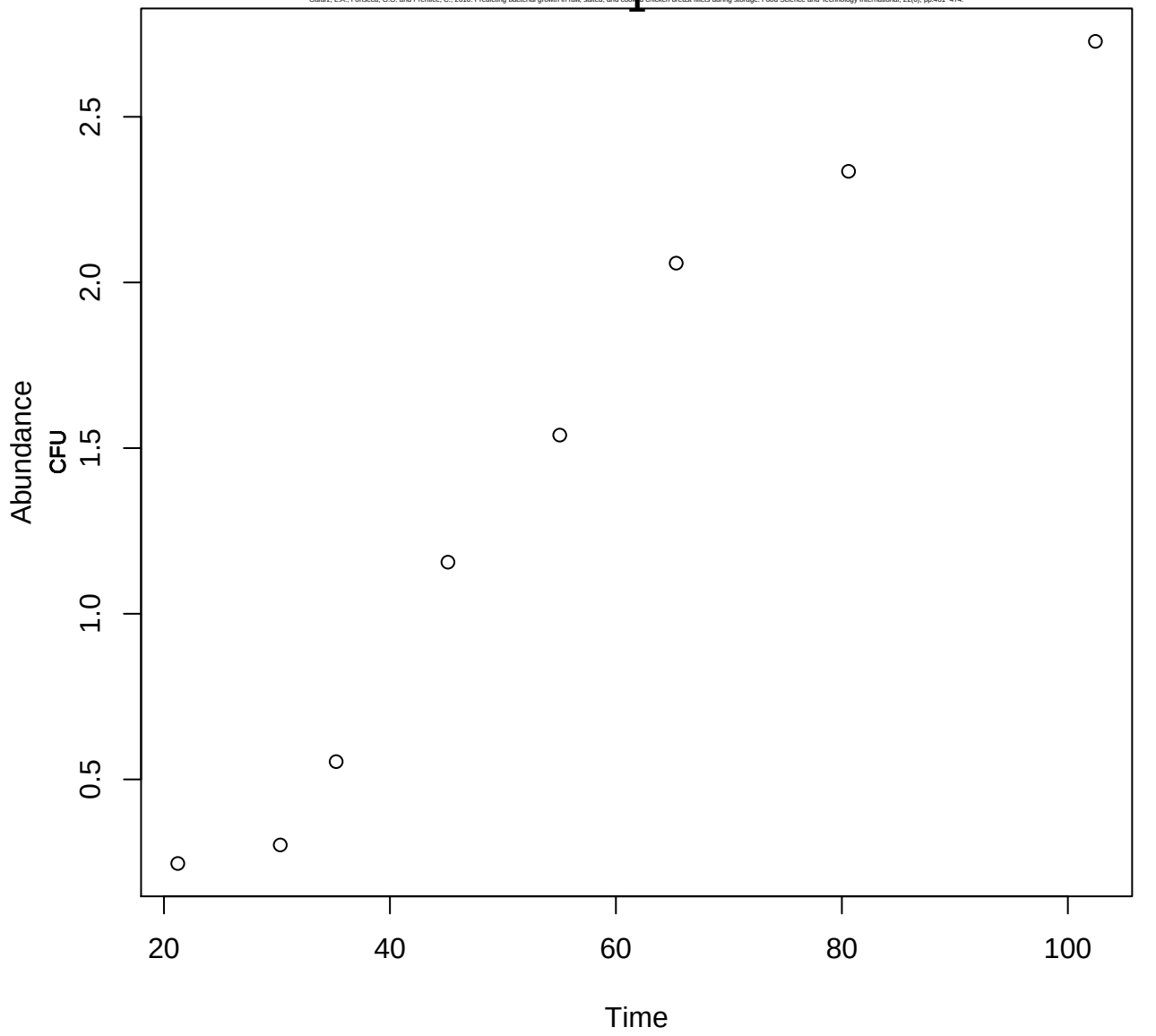
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Aerobic Mesophilic.
Salted Chicken Breast
10
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
50
100
150
200
Time

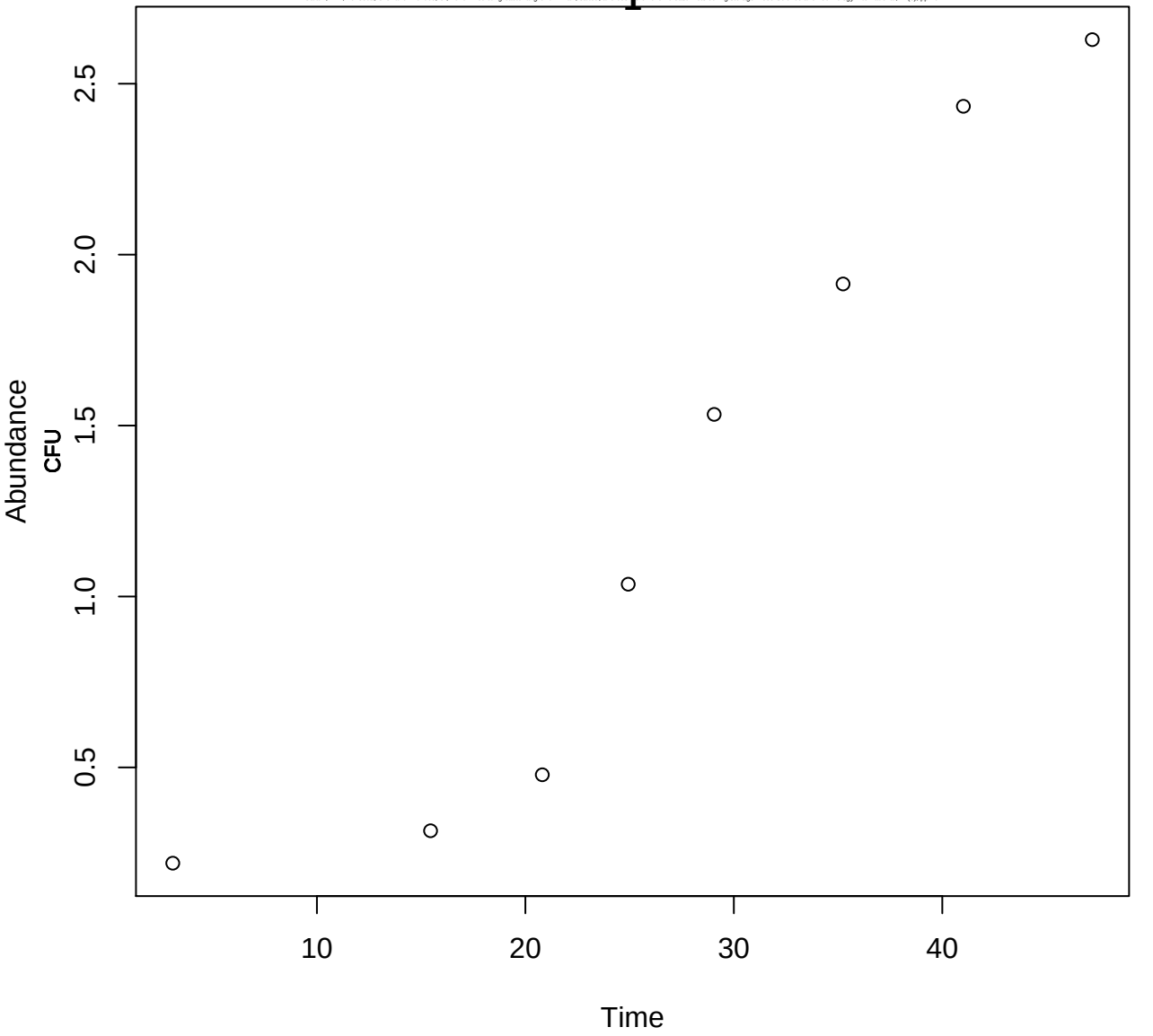
Aerobic Mesophilic.
Salted Chicken Breast
15
1

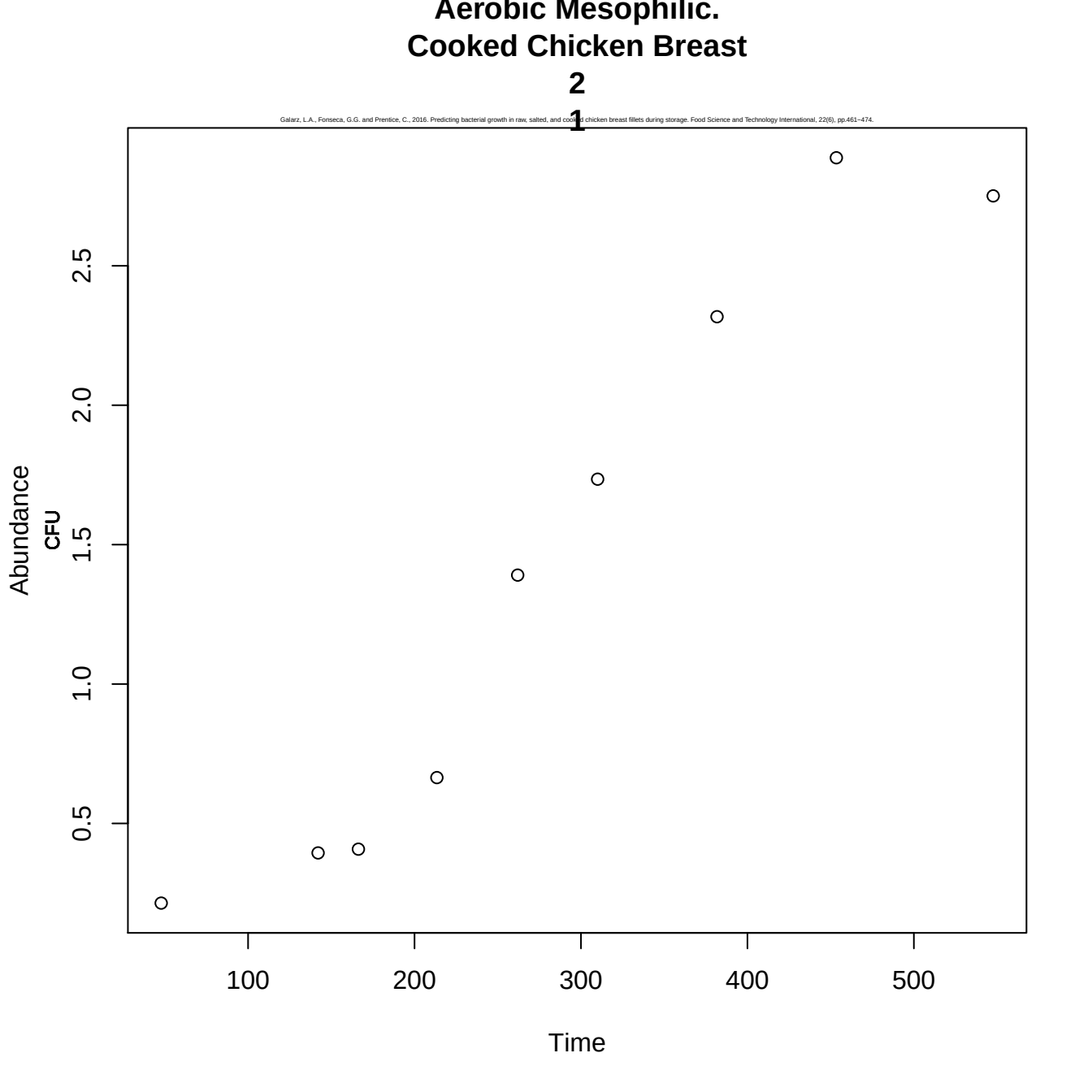
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Aerobic Mesophilic.
Salted Chicken Breast
20
1

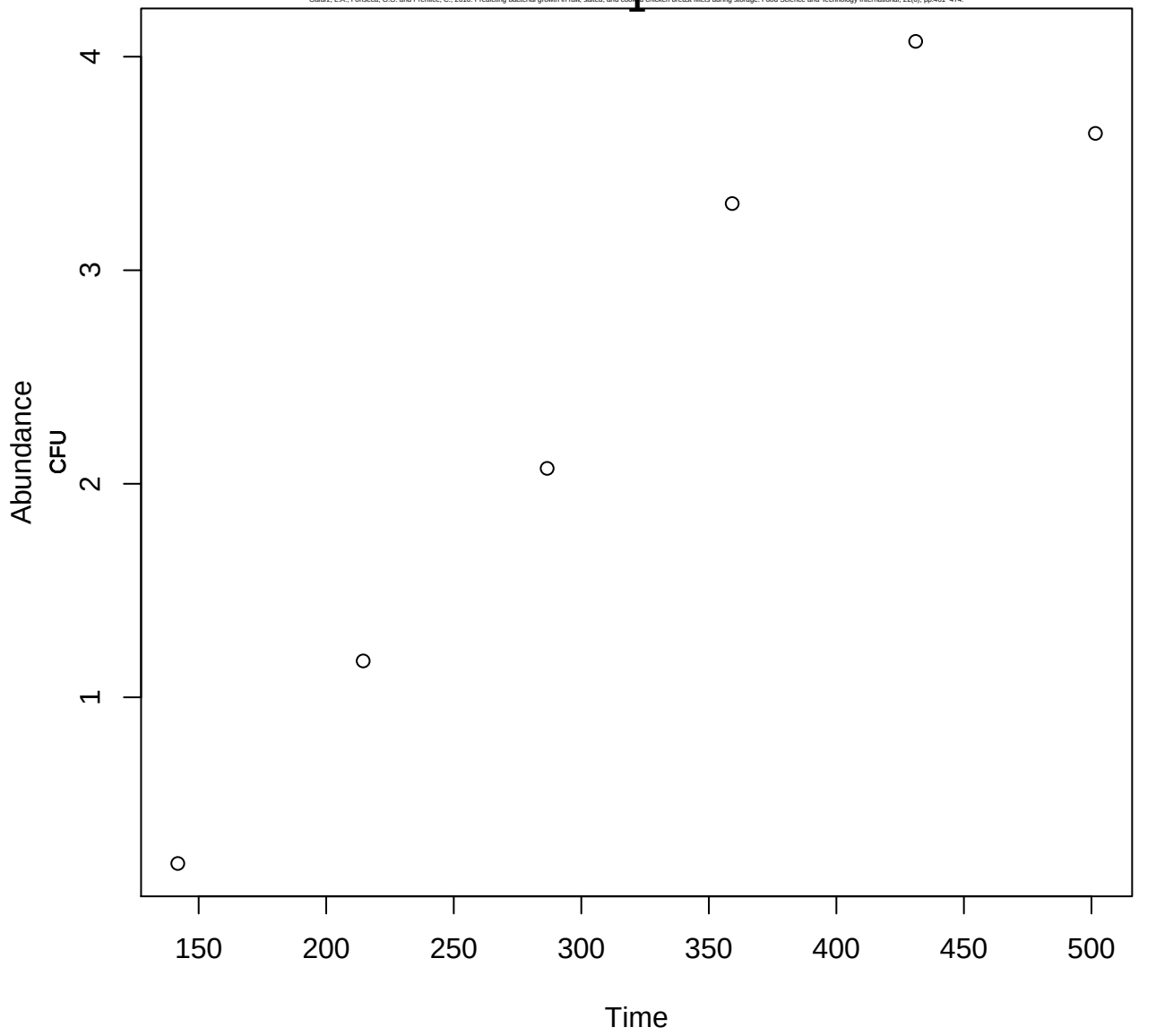
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Aerobic Mesophilic.
Cooked Chicken Breast
2
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
100
200
300
400
500
Time

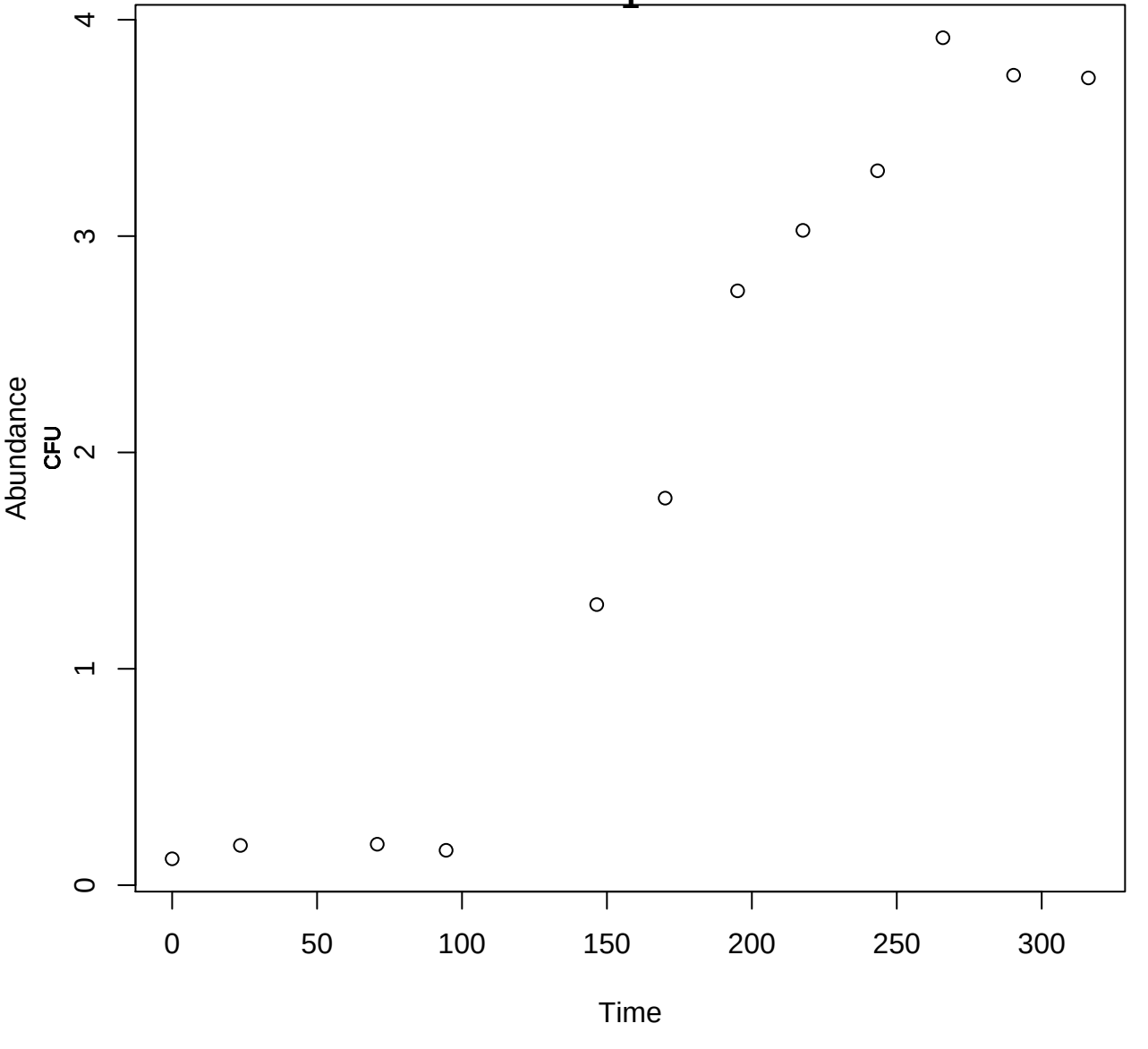
Aerobic Mesophilic.
Cooked Chicken Breast
4
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



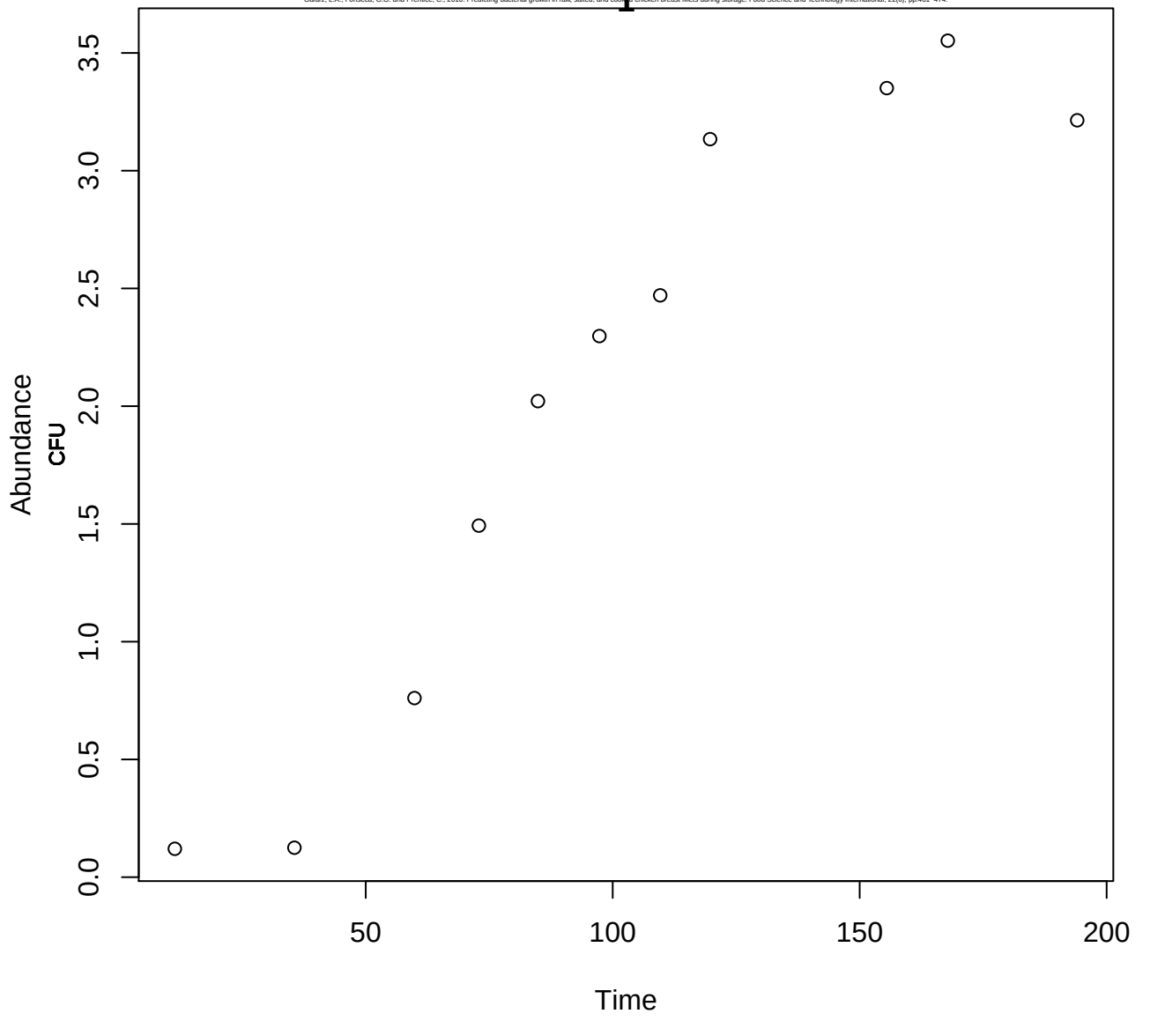
Aerobic Mesophilic.
Cooked Chicken Breast
7
1

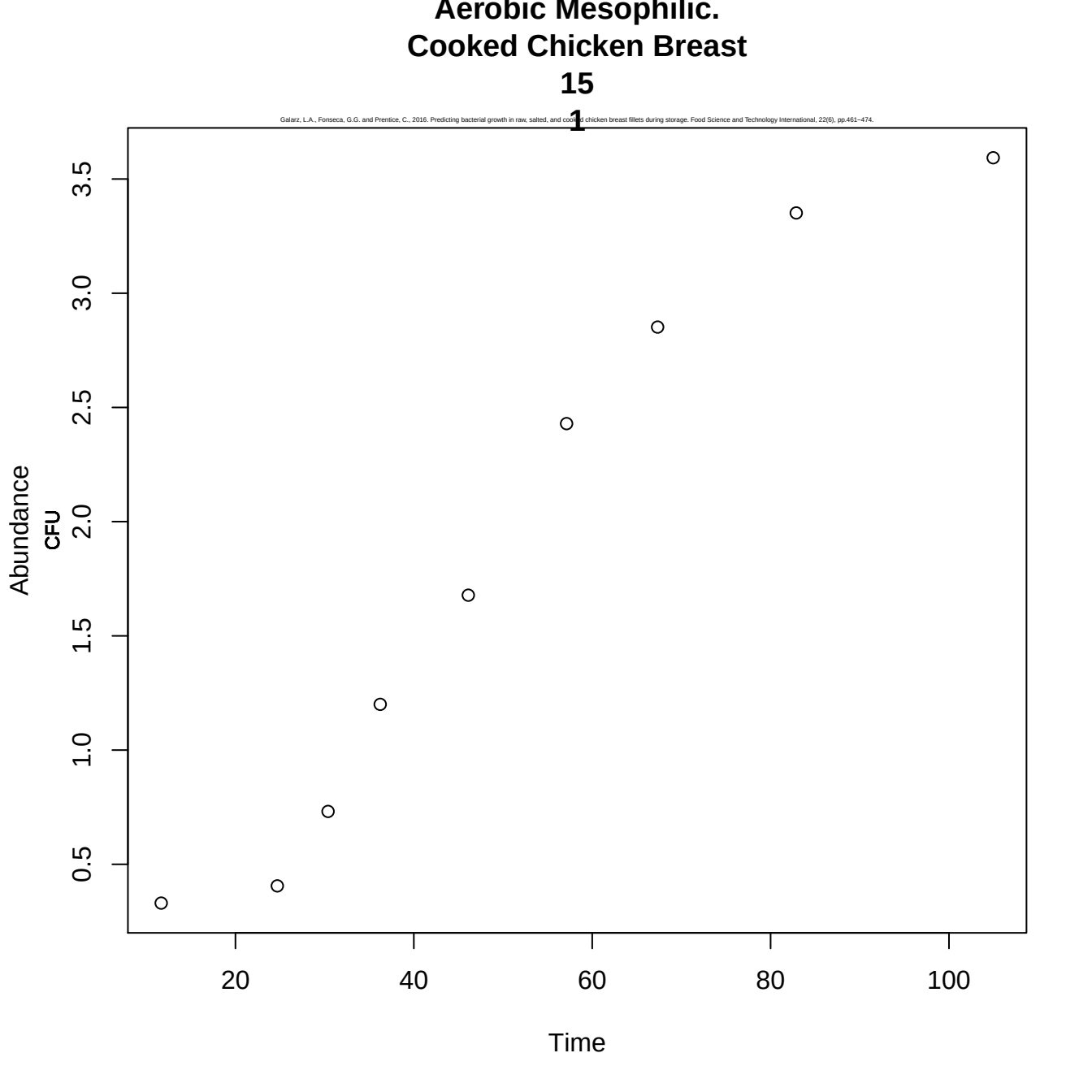
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



Aerobic Mesophilic.
Cooked Chicken Breast
10
1

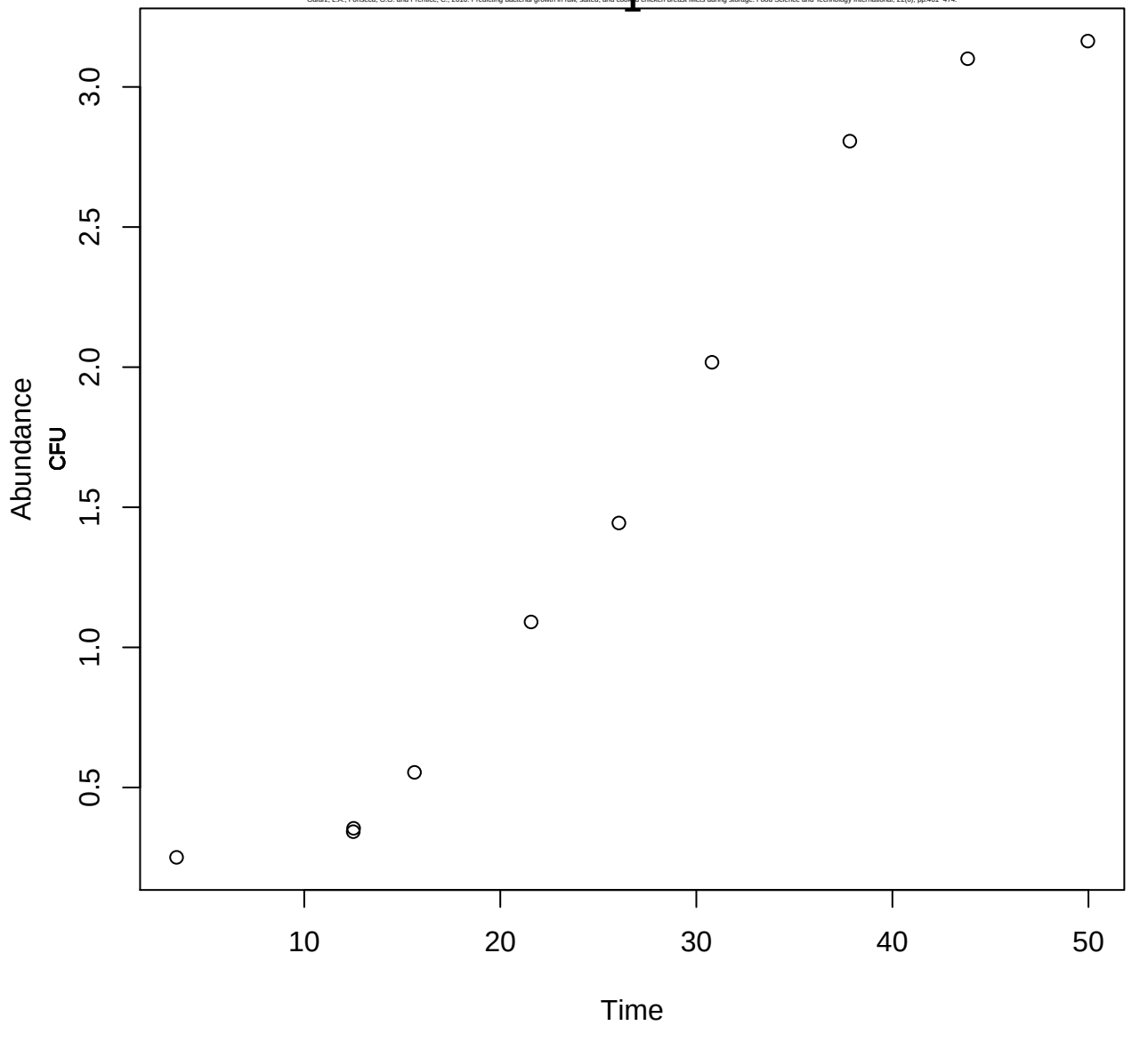
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.




Aerobic Mesophilic.
Cooked Chicken Breast
15
1
Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
3.0
3.5
20
40
60
80
100
Time

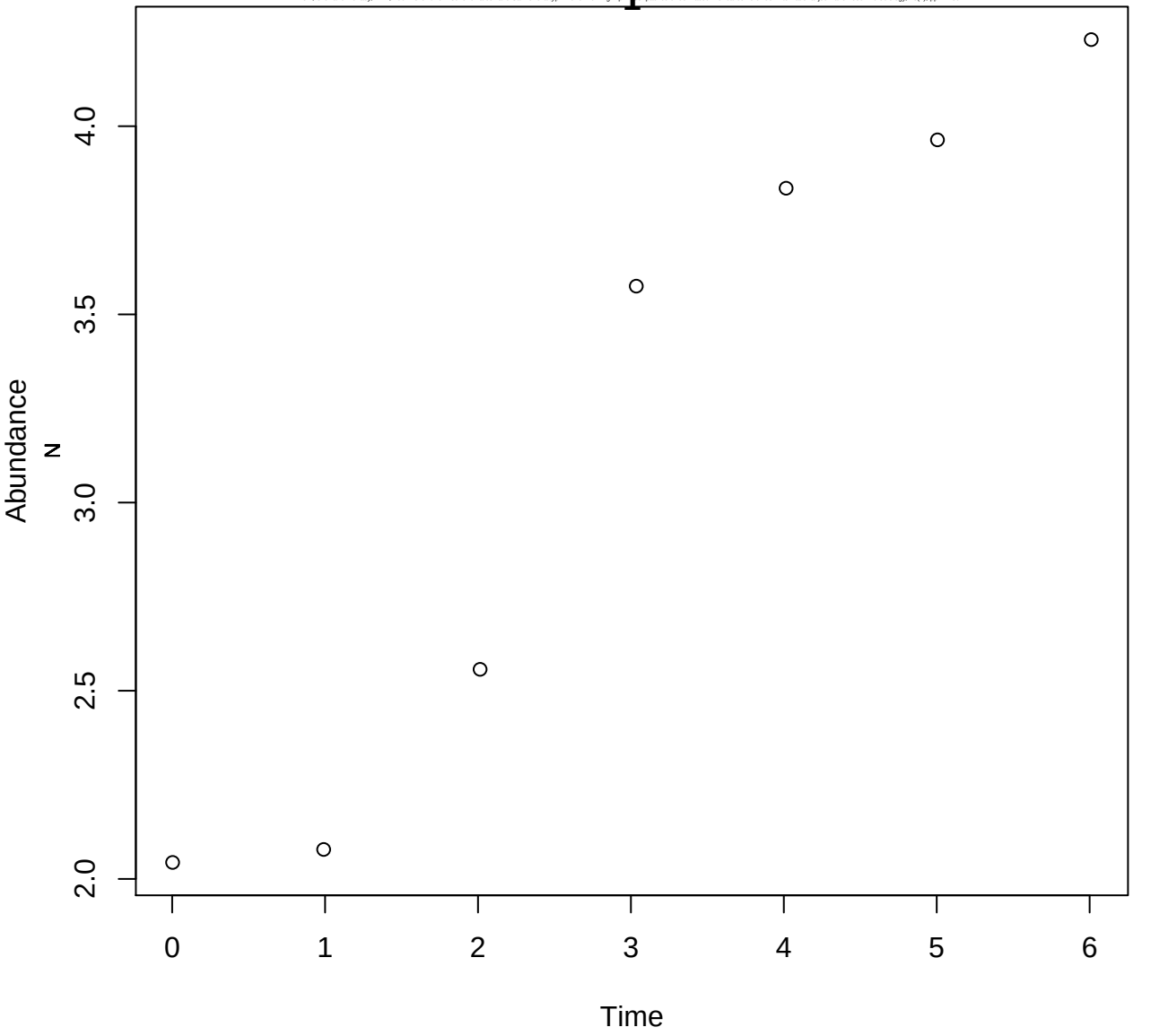
Aerobic Mesophilic.
Cooked Chicken Breast
20
1

Galarz, L.A., Fonseca, G.G. and Prentice, C., 2016. Predicting bacterial growth in raw, salted, and cooked chicken breast fillets during storage. Food Science and Technology International, 22(6), pp.461–474.



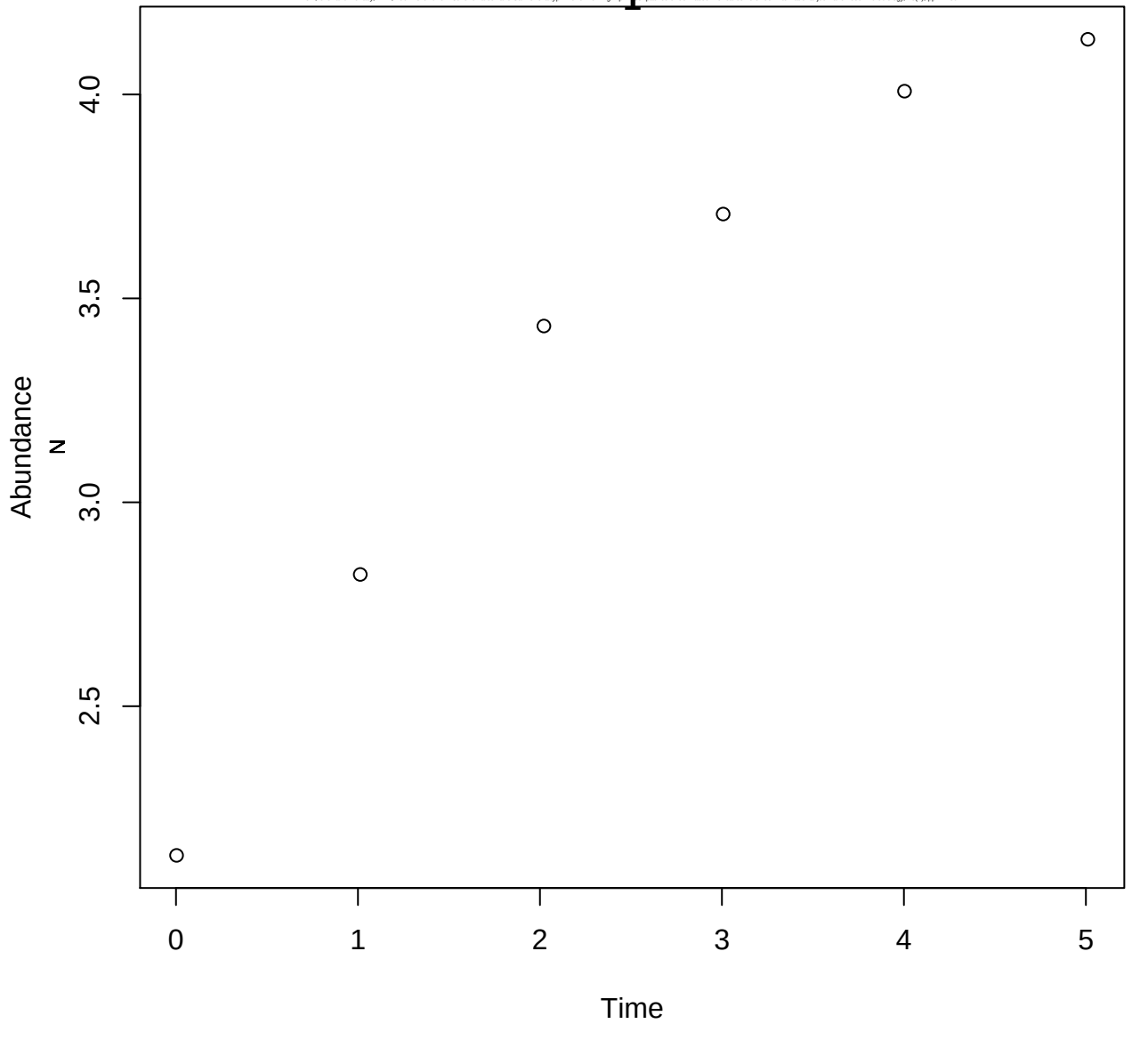
Spoilage
Vacuum Beef Striploins
8
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



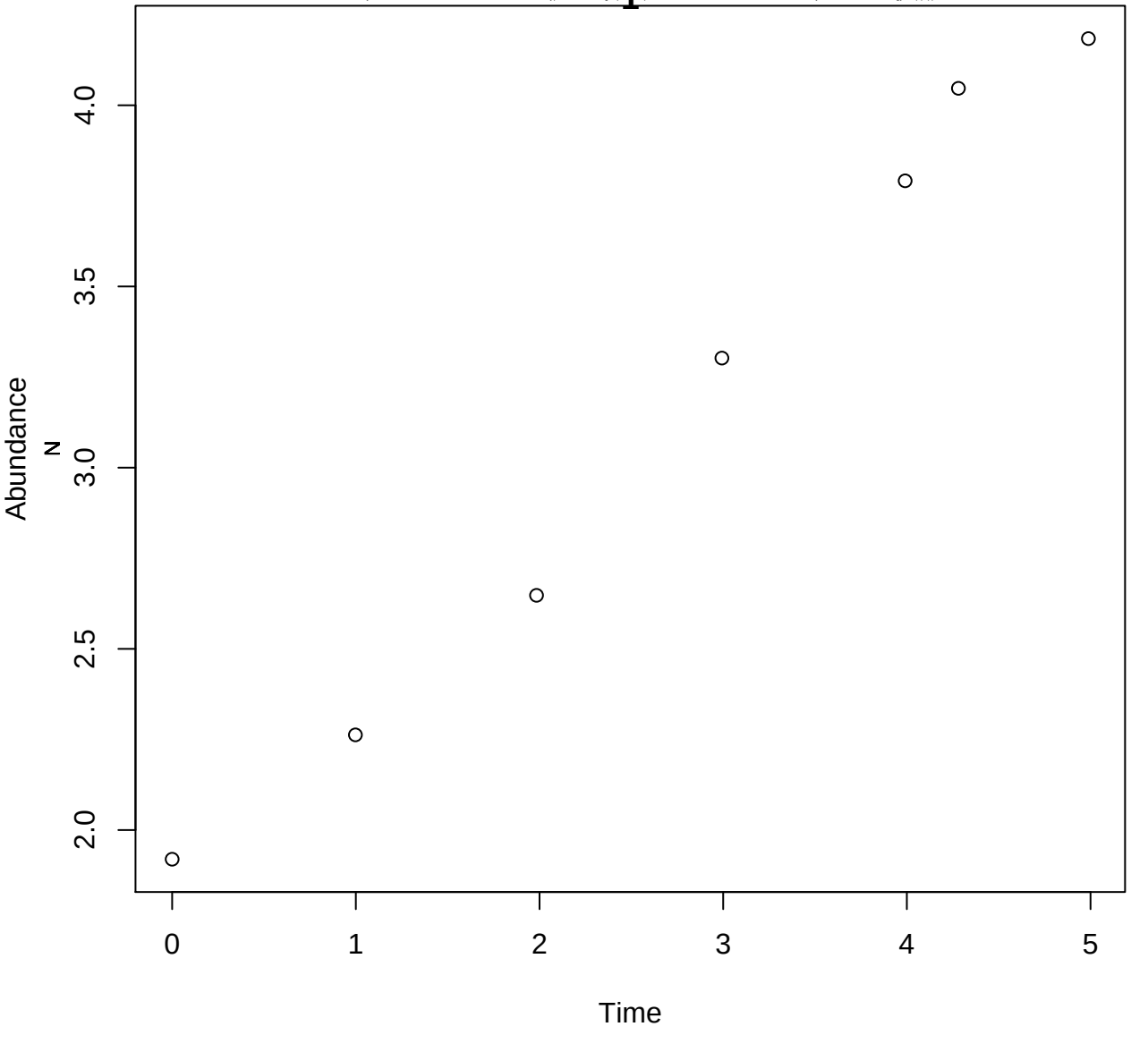
Spoilage
Vacuum Beef Striploins
10
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



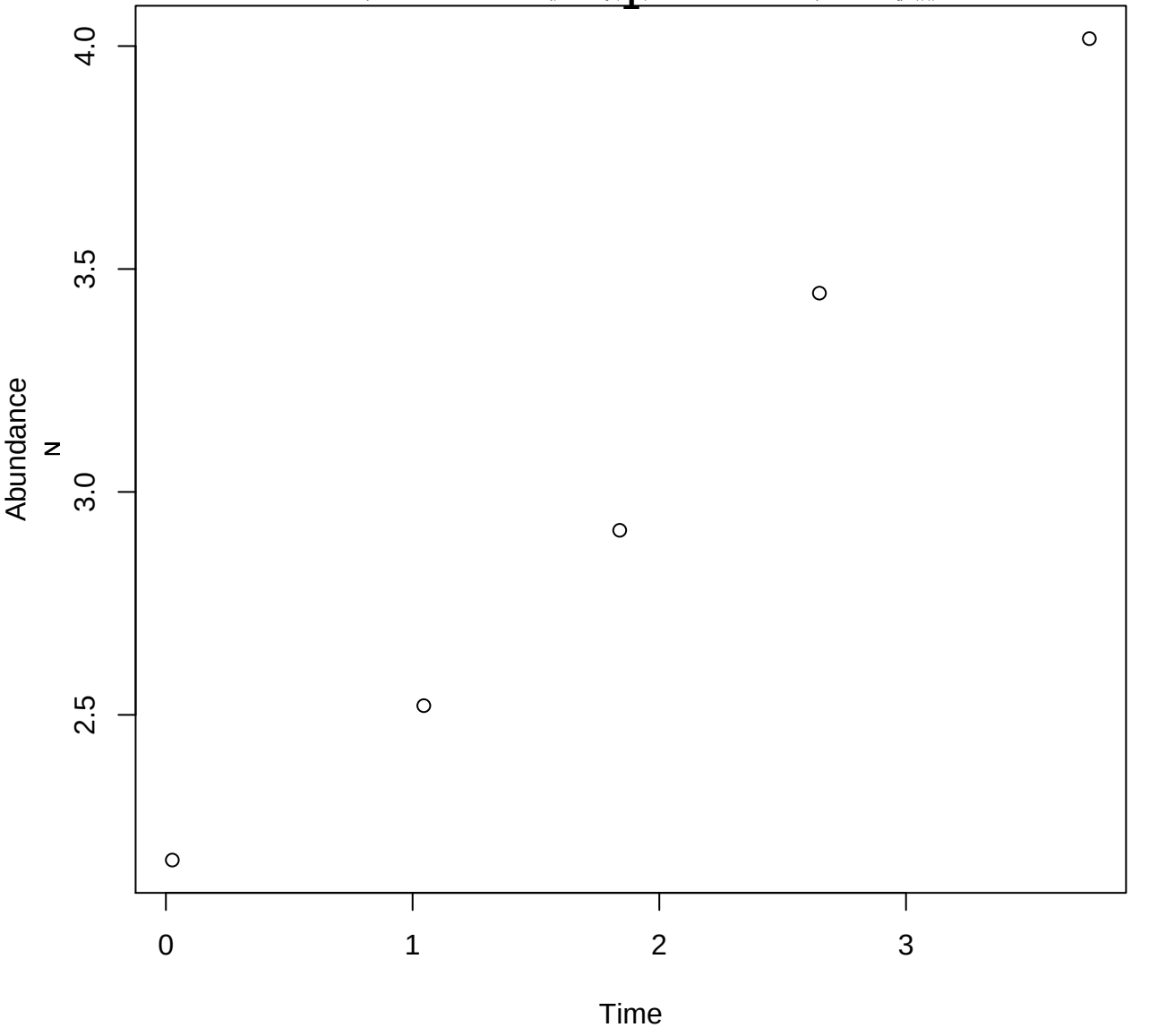
Spoilage
Vacuum Beef Striploins
12
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



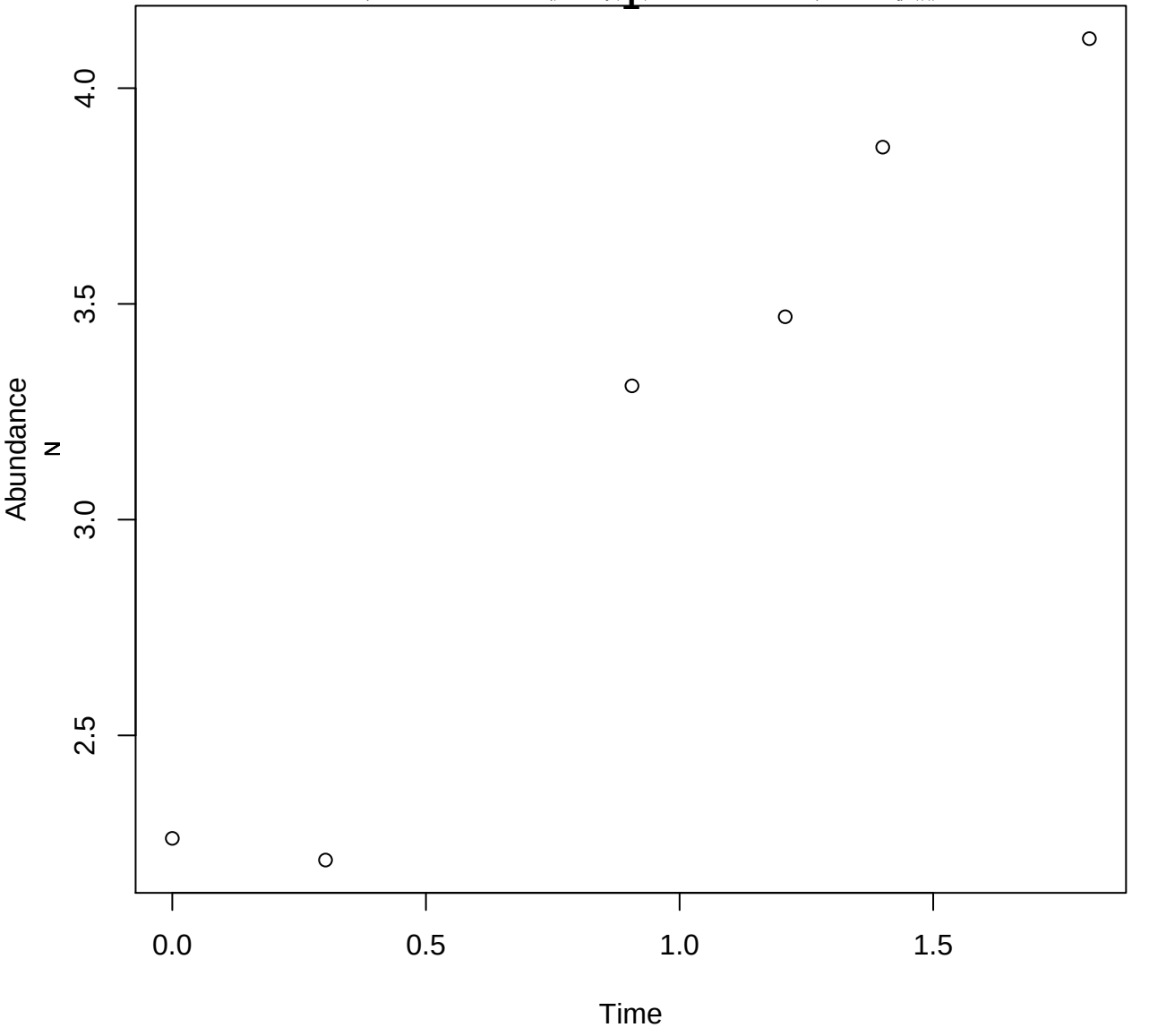
Spoilage
Vacuum Beef Striploins
15
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



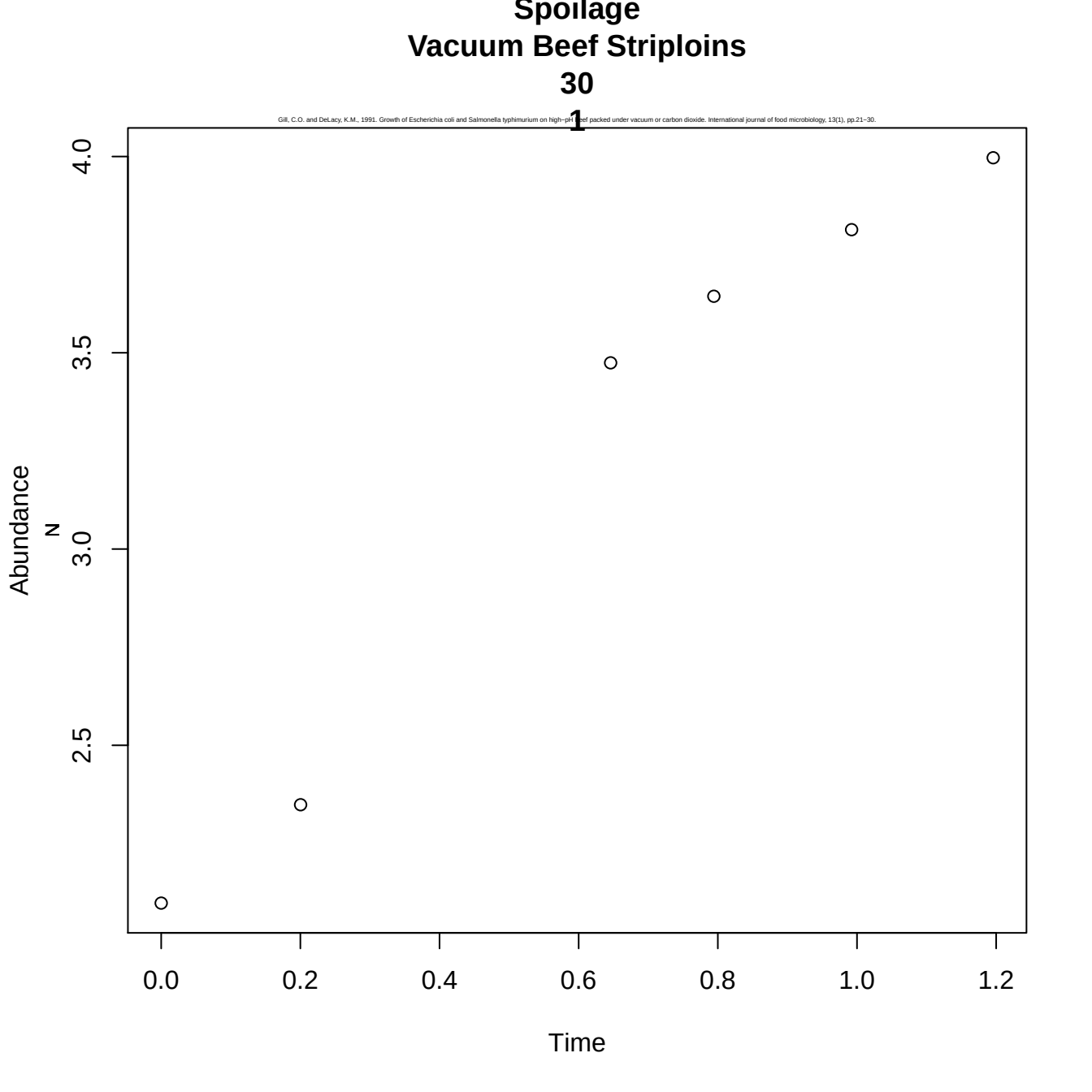
Spoilage
Vacuum Beef Striploins
20
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



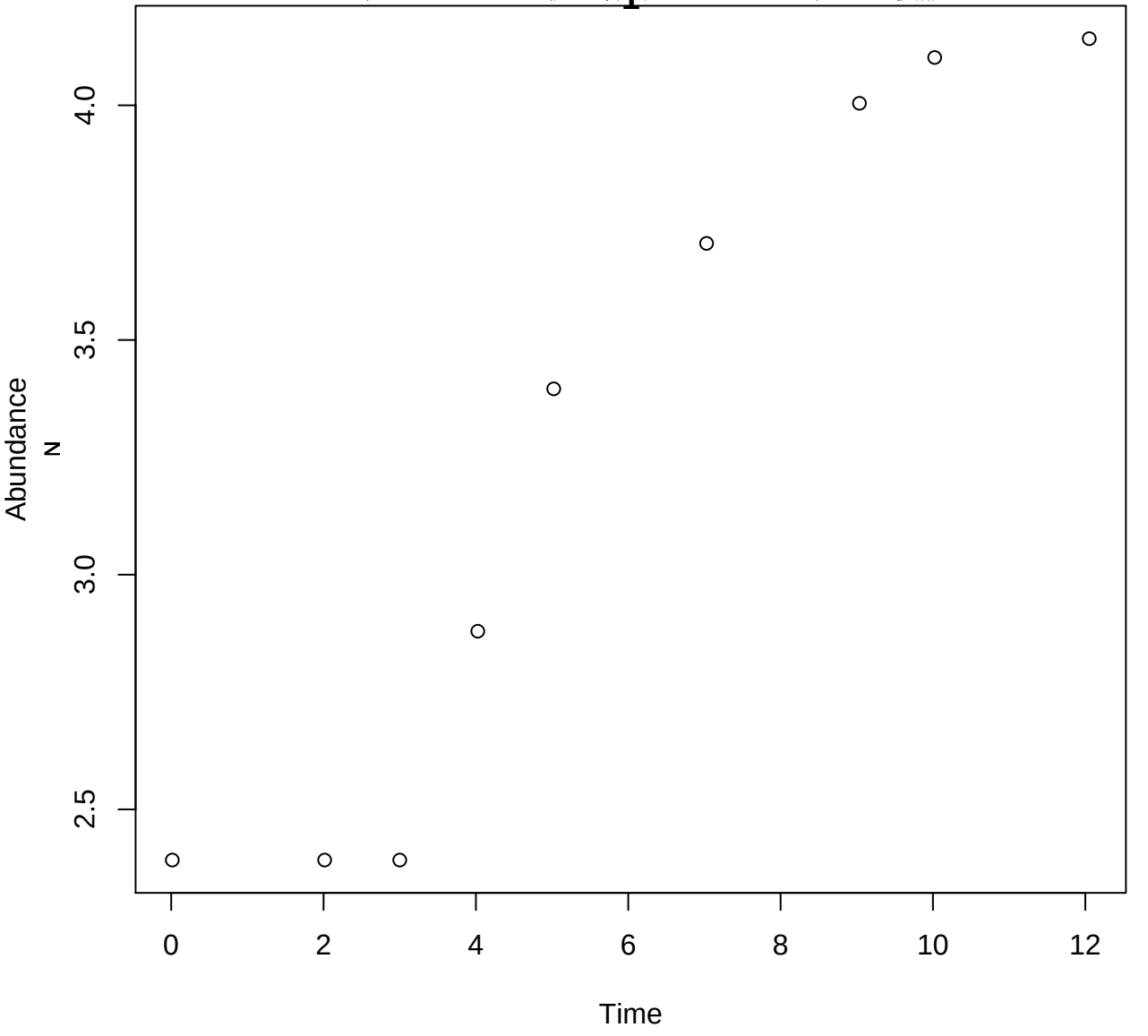
Spoilage
Vacuum Beef Striploins
30

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



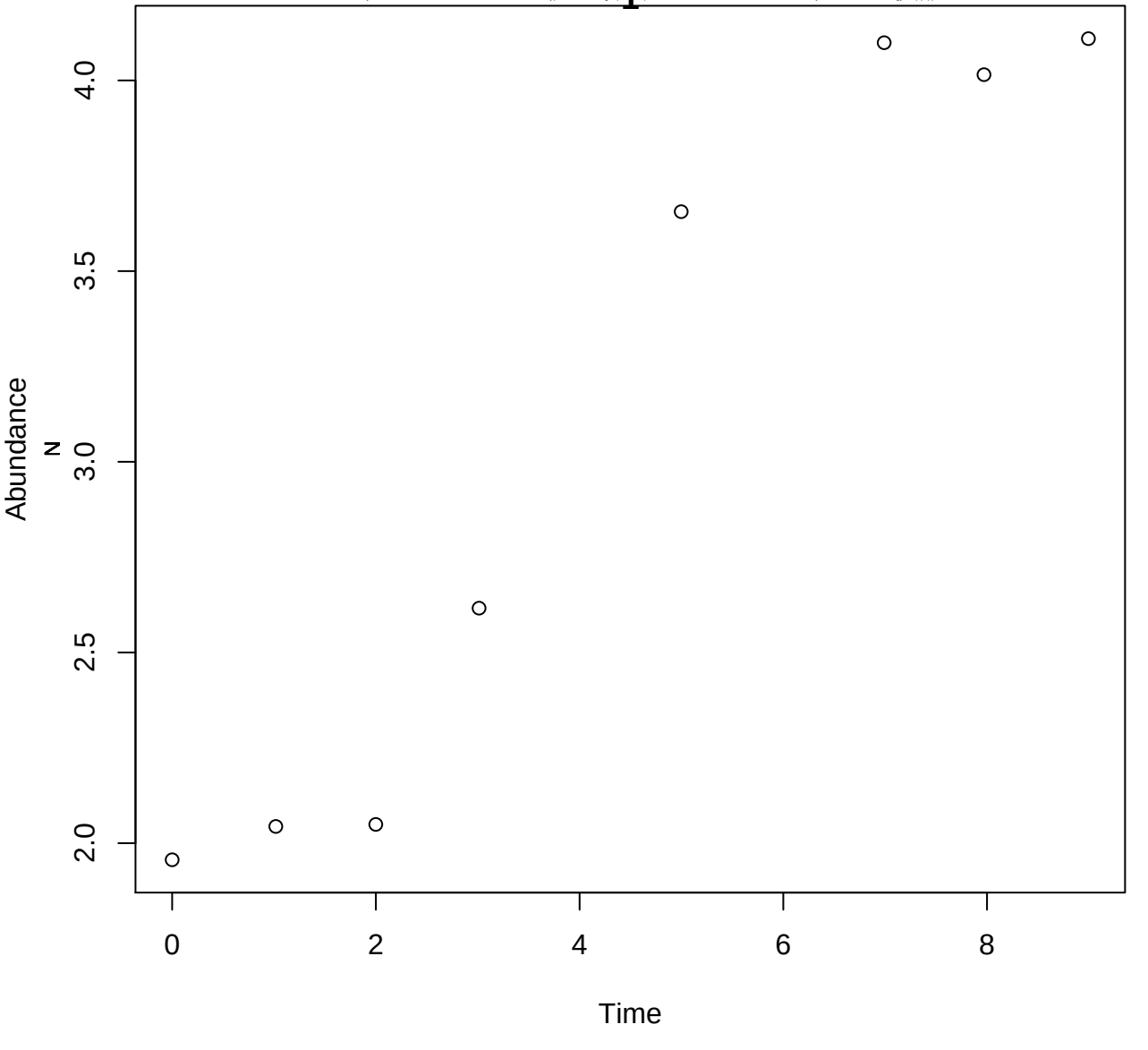
Spoilage
C02 Beef Striploins
10
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



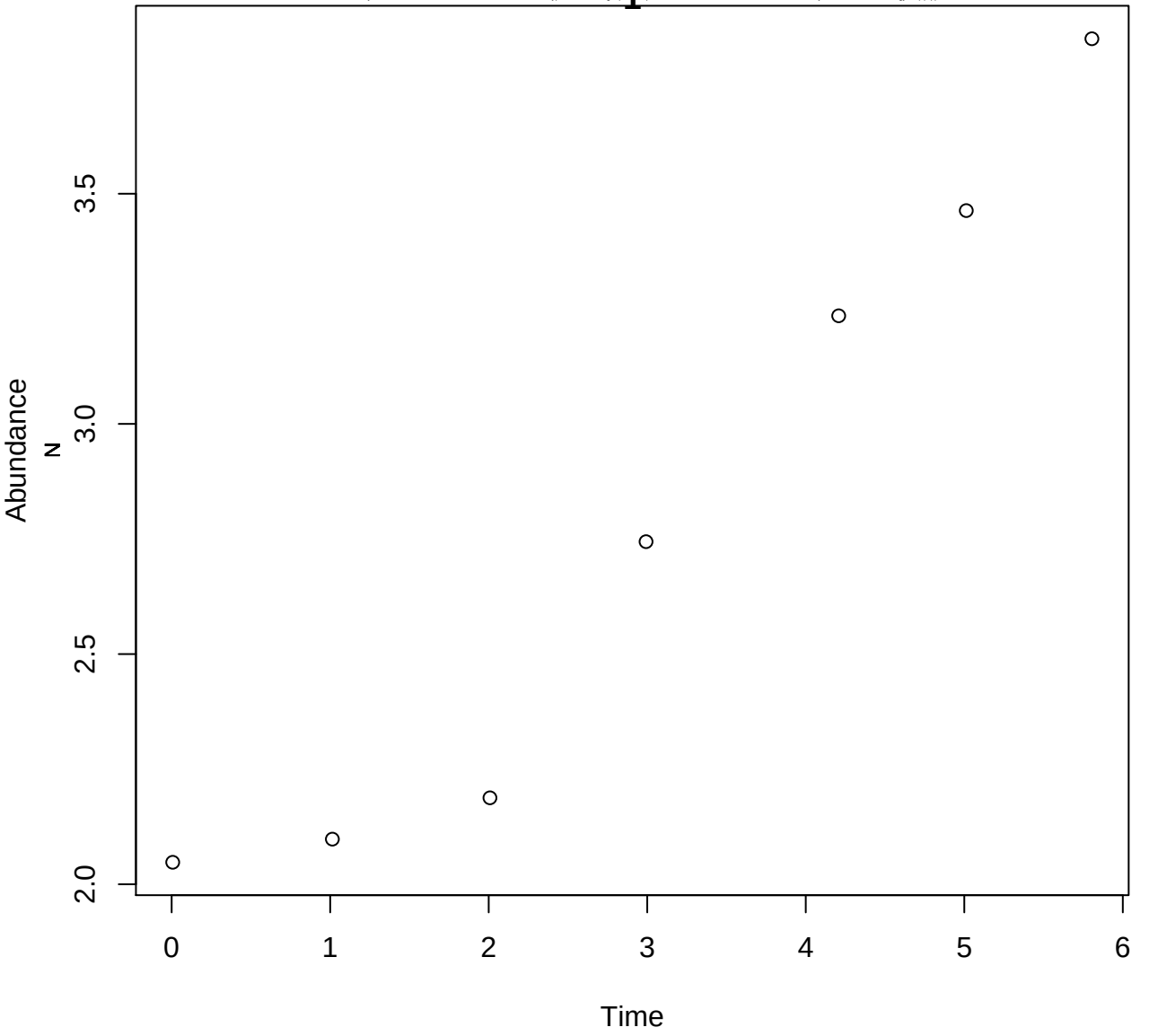
Spoilage
C02 Beef Striploins
12
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



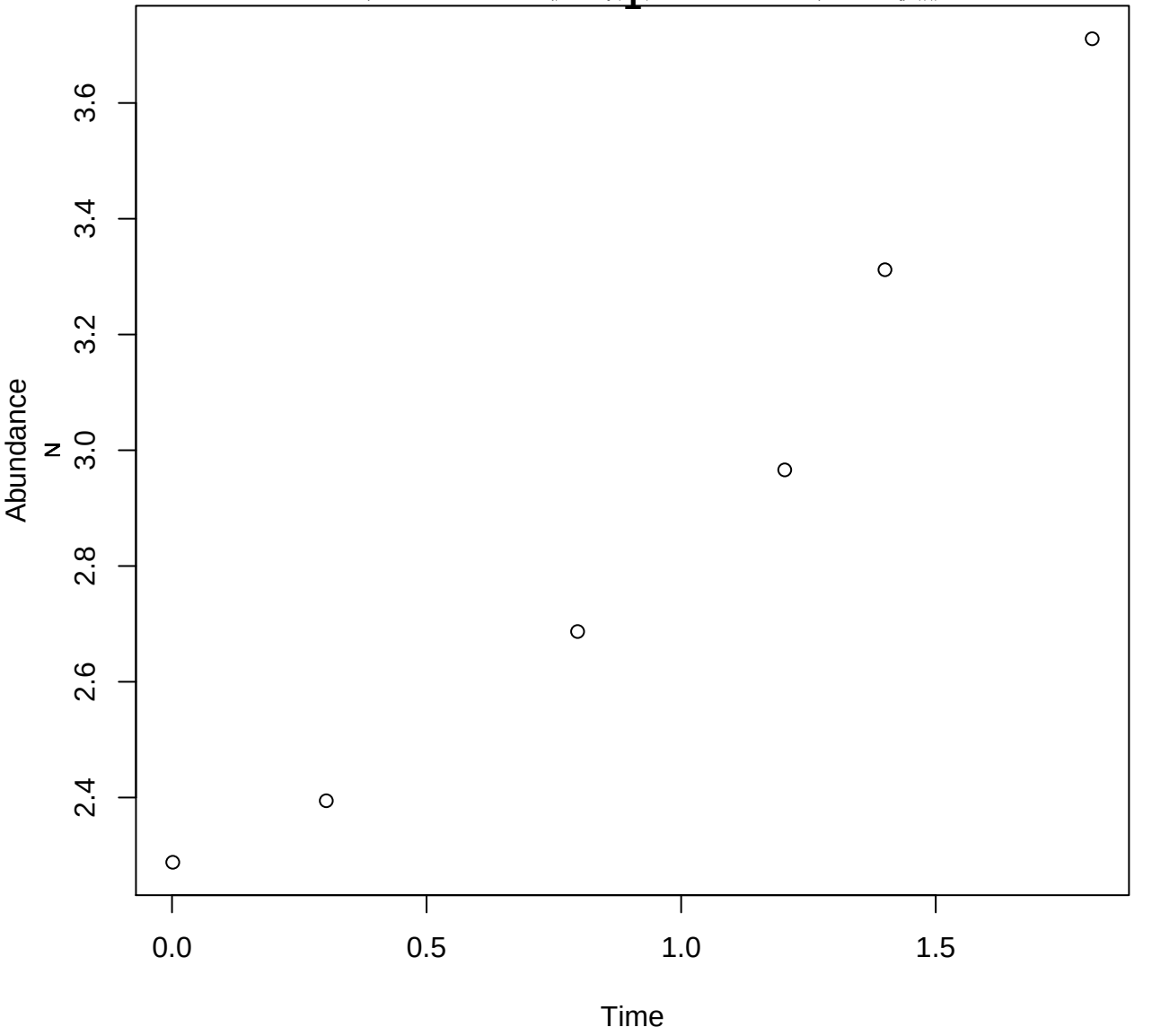
Spoilage
C02 Beef Striploins
15
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



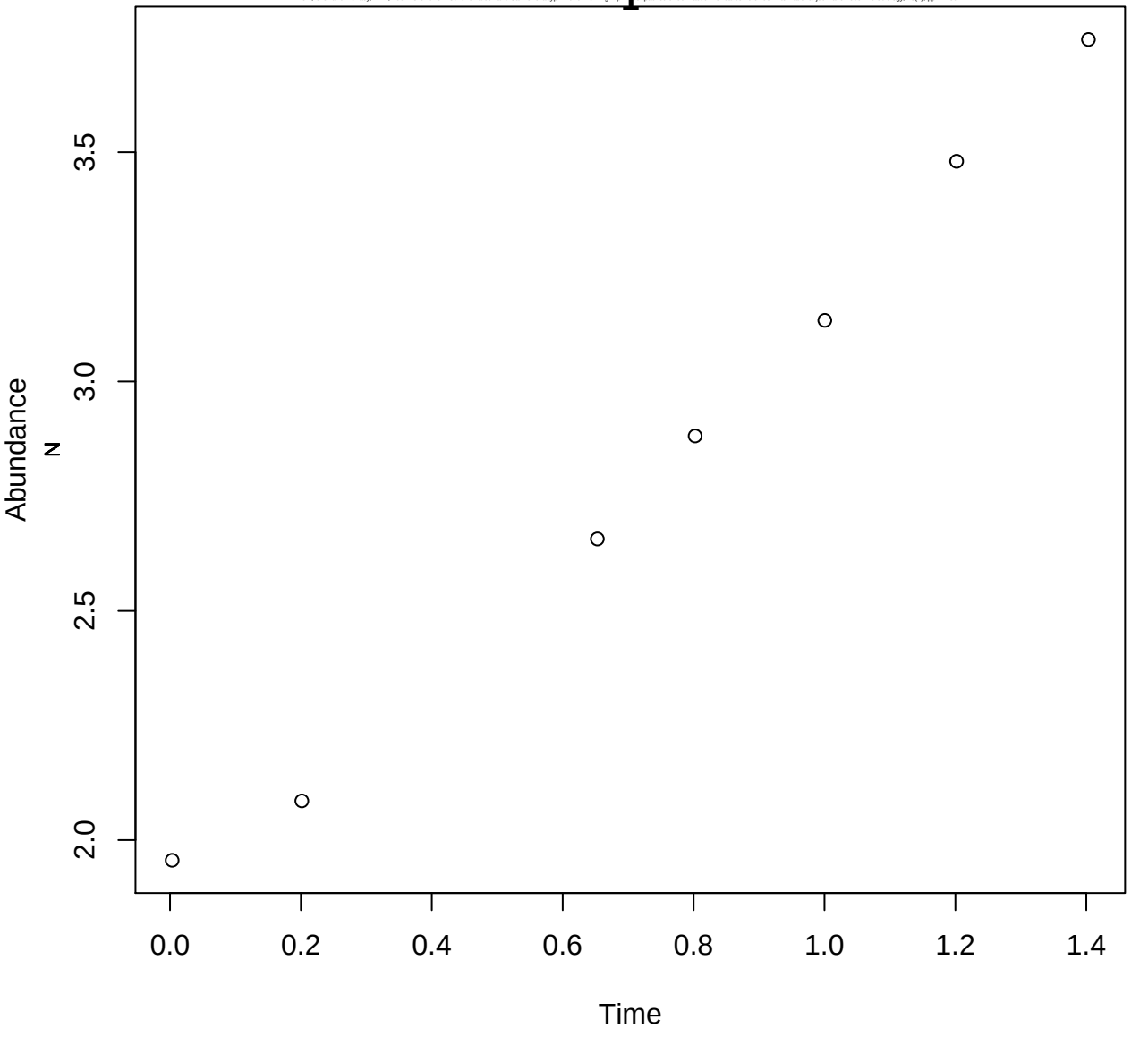
Spoilage
C02 Beef Striploins
20
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



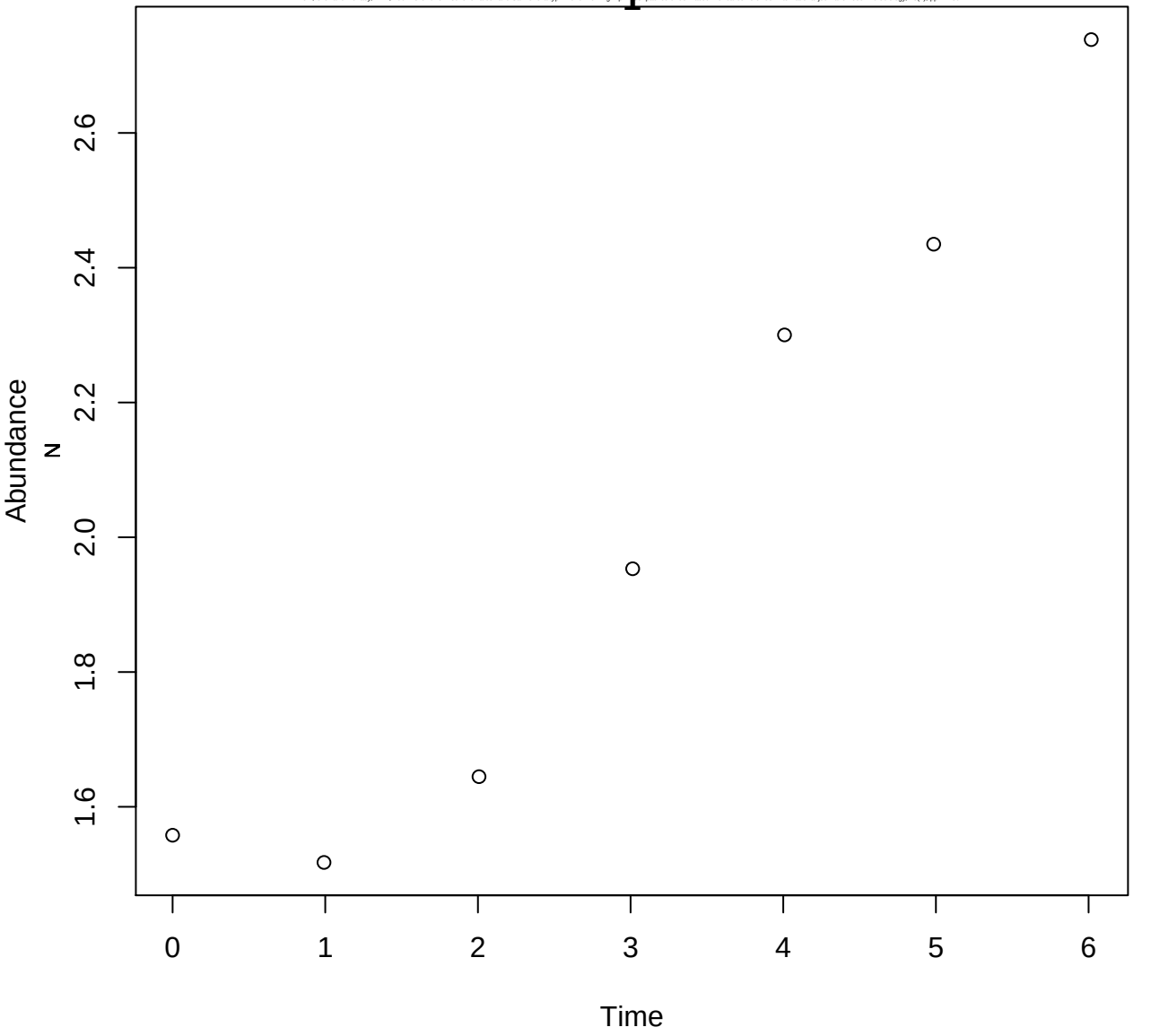
Spoilage
C02 Beef Striploins
30
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



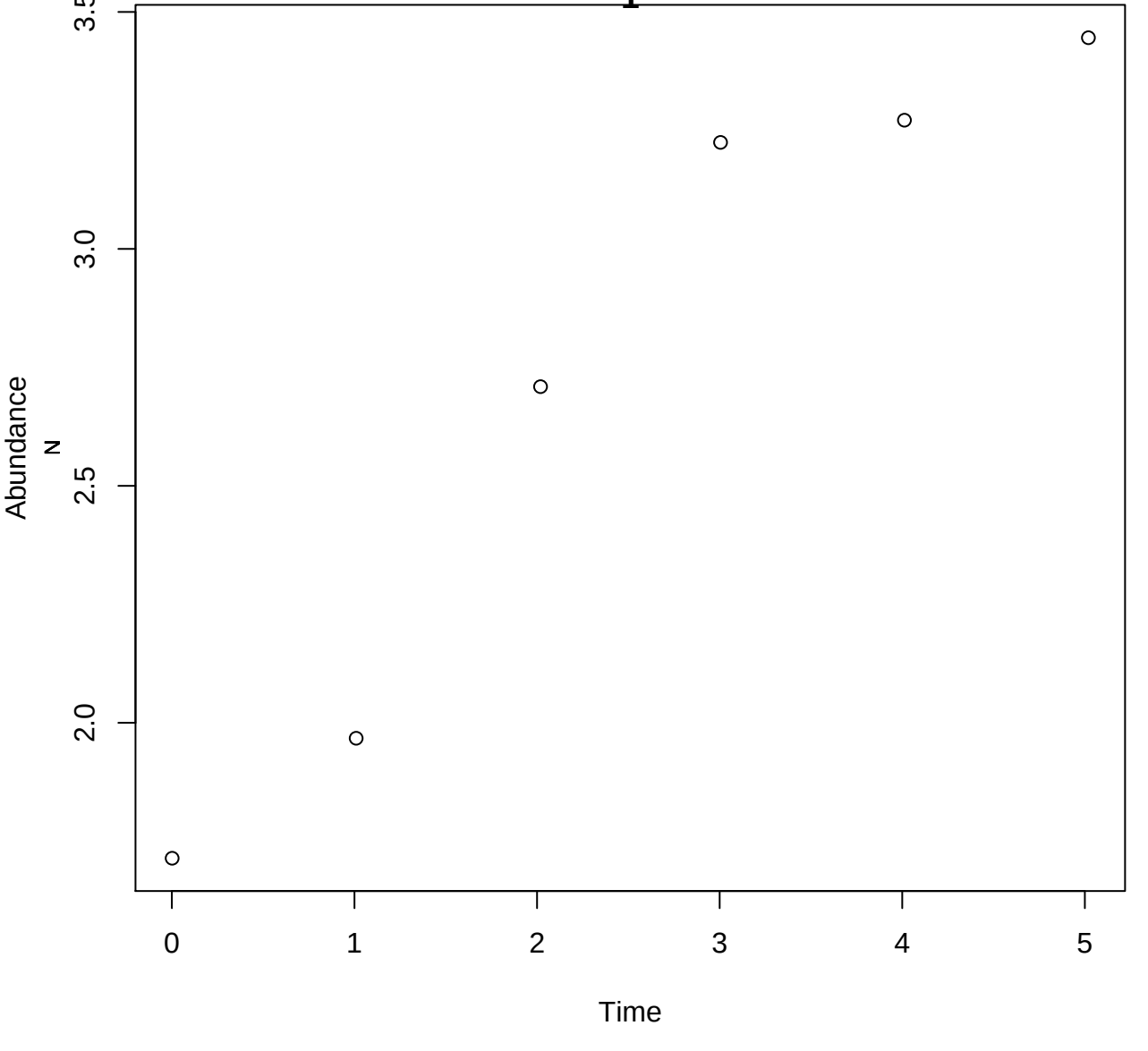
Escherichia coli
Vacuum Beef Striploins
8
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high-pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21-30.



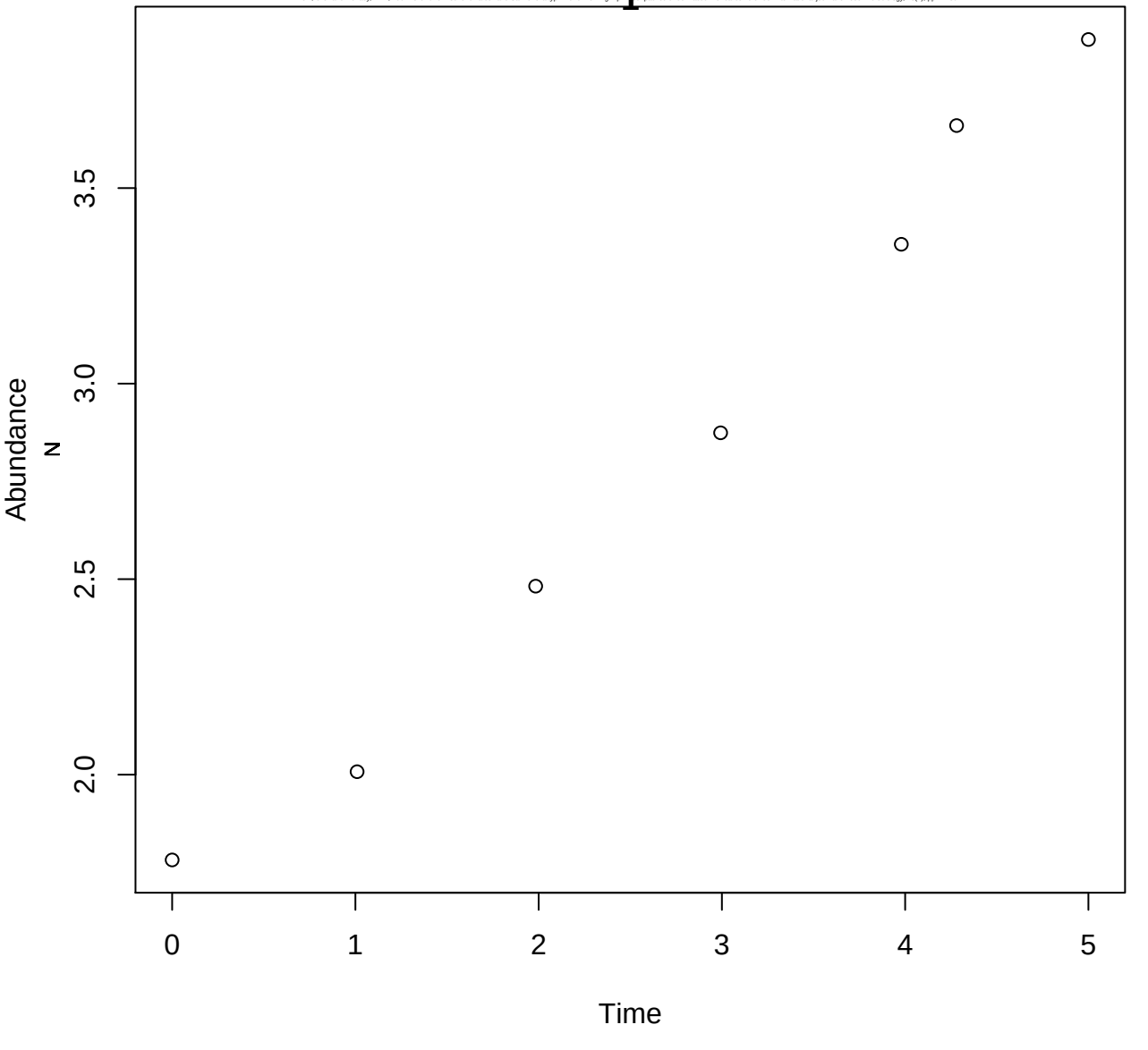
Escherichia coli
Vacuum Beef Striploins
10
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



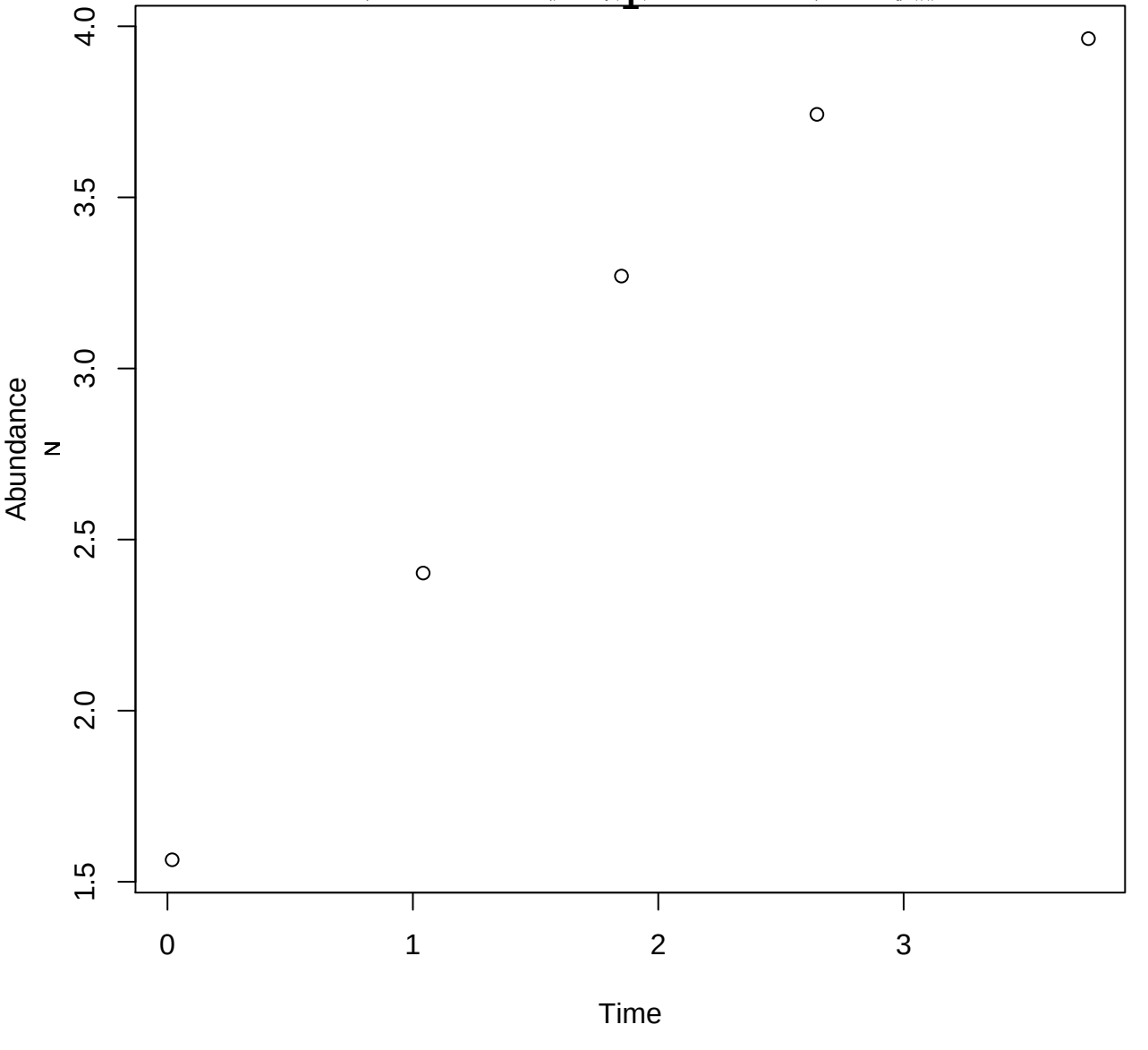
Escherichia coli
Vacuum Beef Striploins
12
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



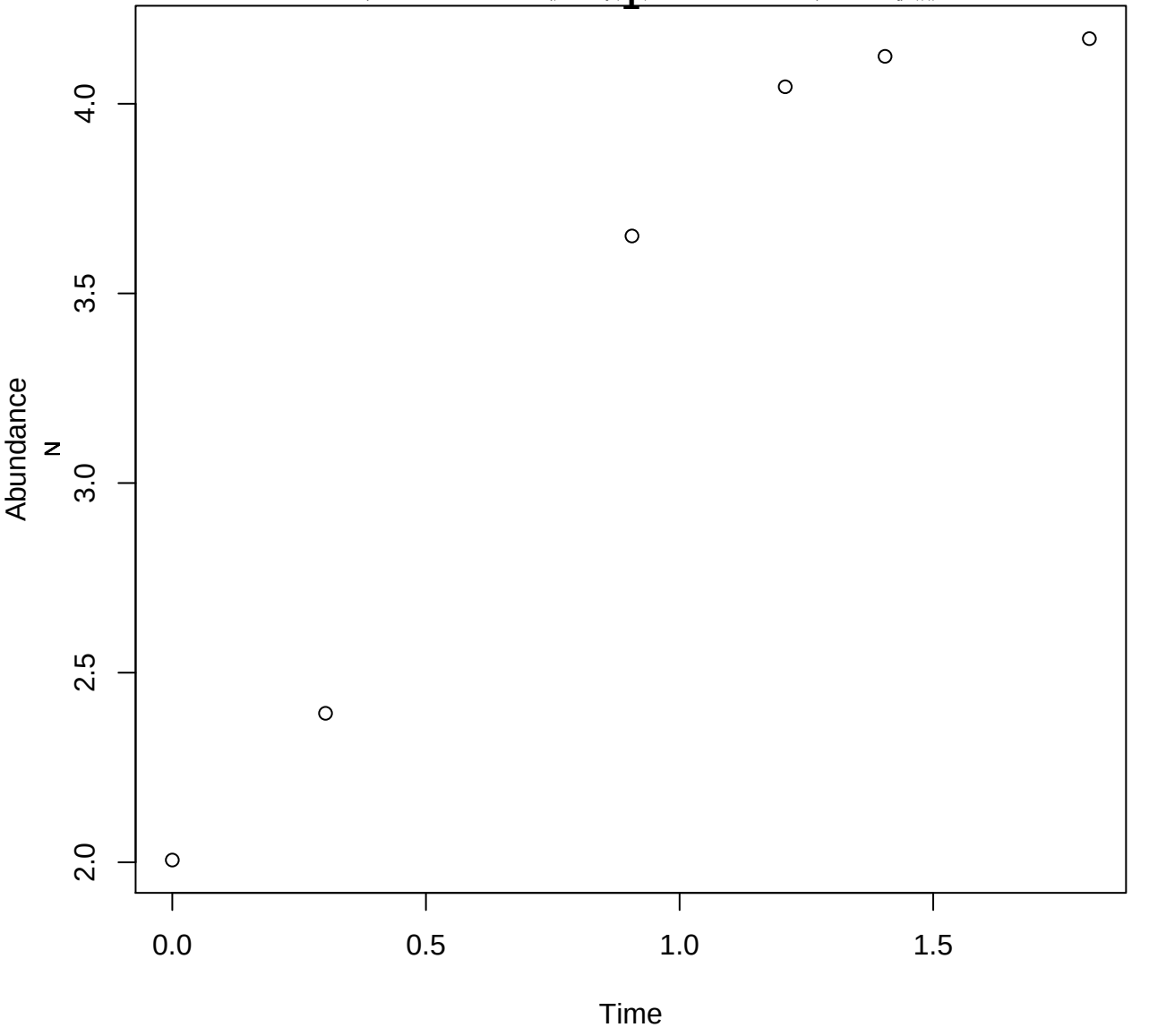
Escherichia coli
Vacuum Beef Striploins
15
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



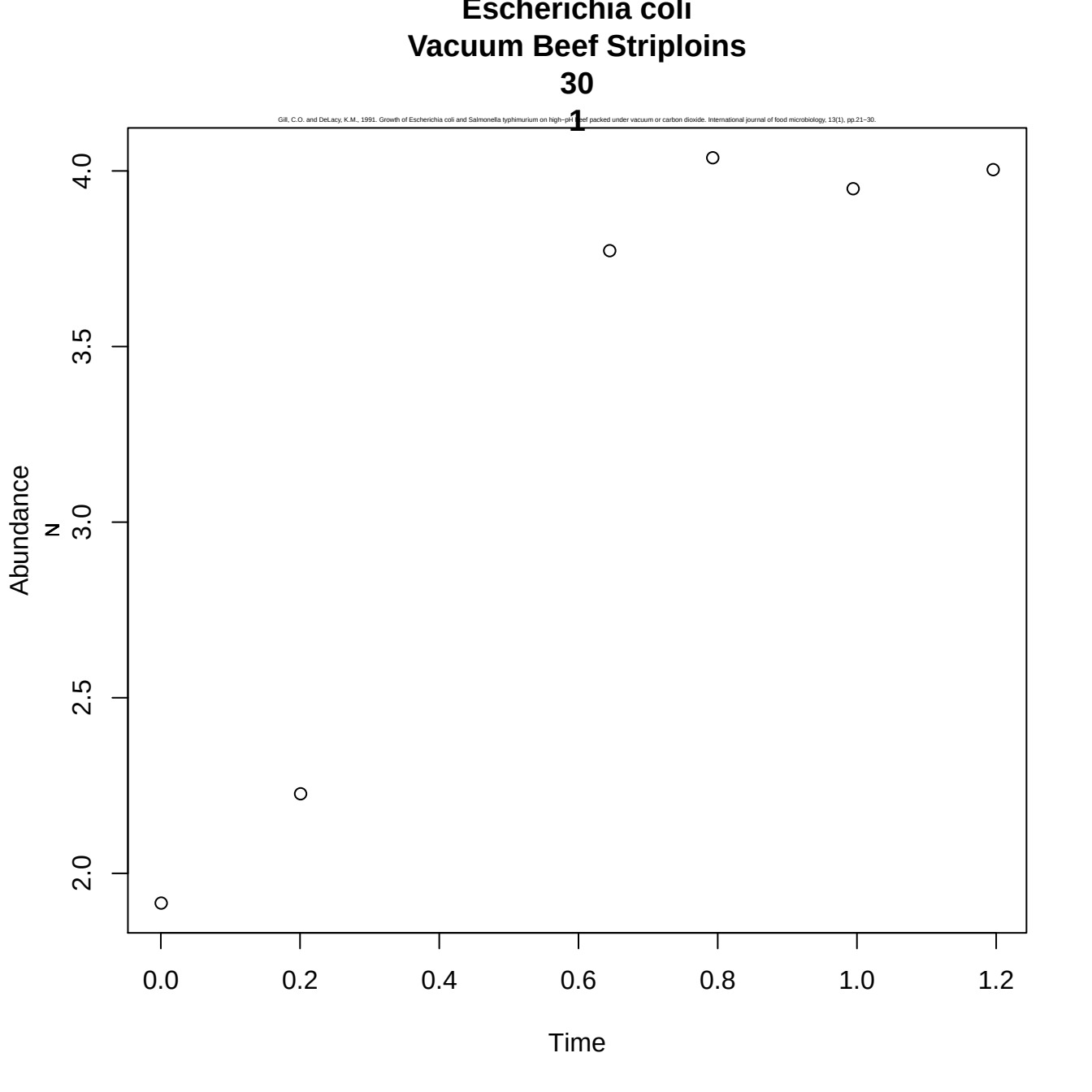
Escherichia coli
Vacuum Beef Striploins
20
1

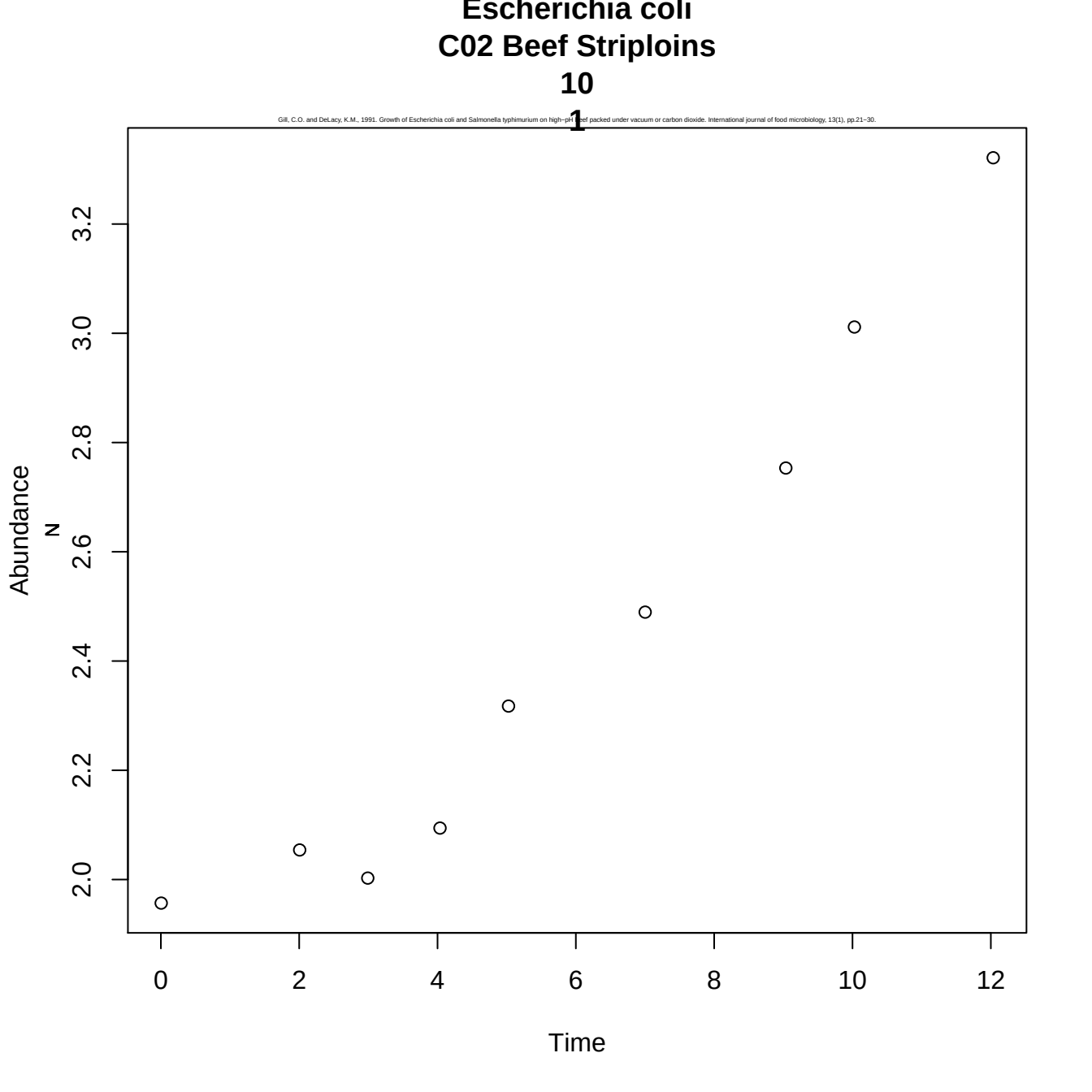
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



Escherichia coli
Vacuum Beef Striploins
30

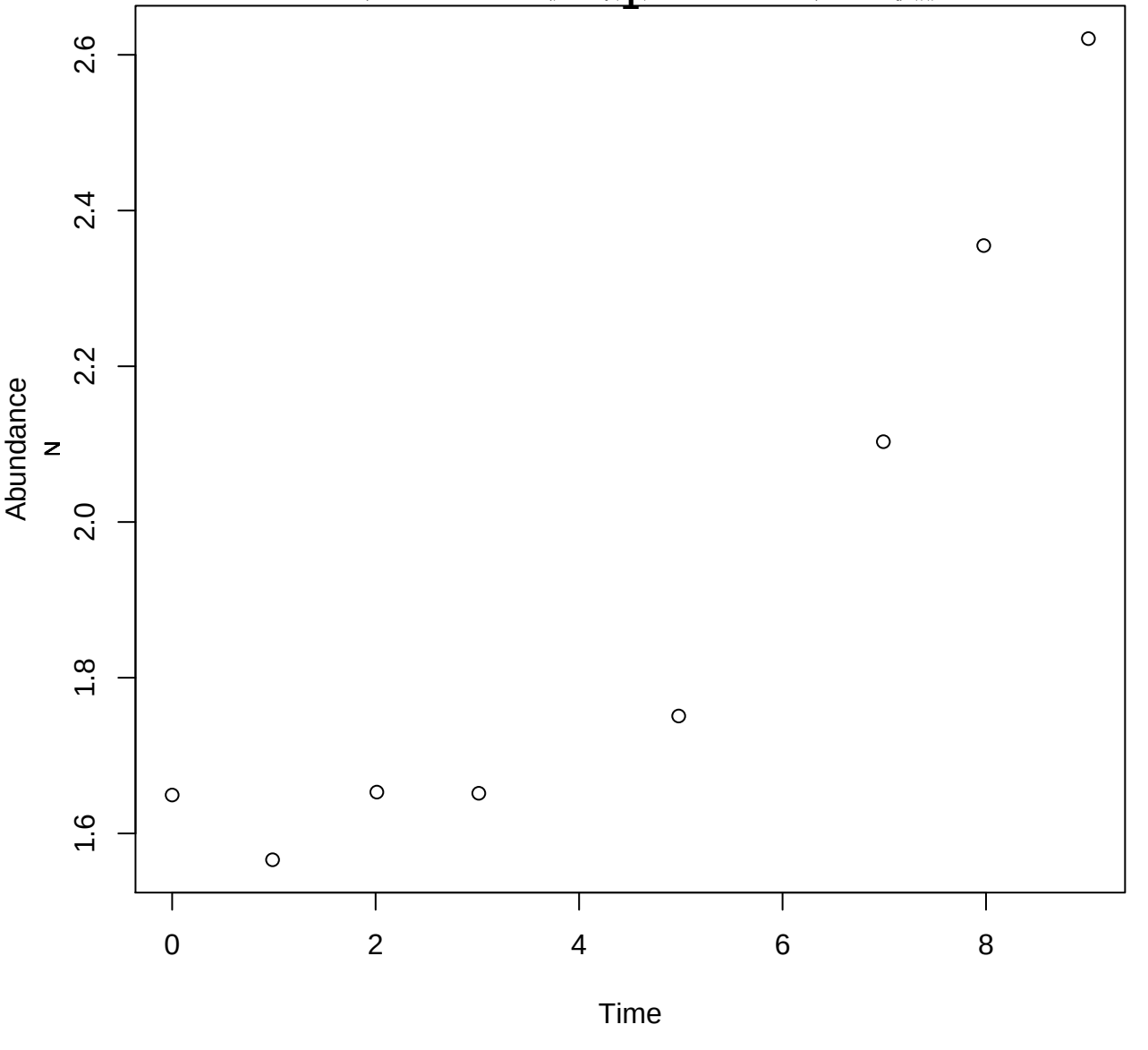
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.




Escherichia coli
C02 Beef Striploins
10
1
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.
Abundance
N
2.0
2.2
2.4
2.6
2.8
3.0
3.2
0
2
4
6
8
10
12
Time

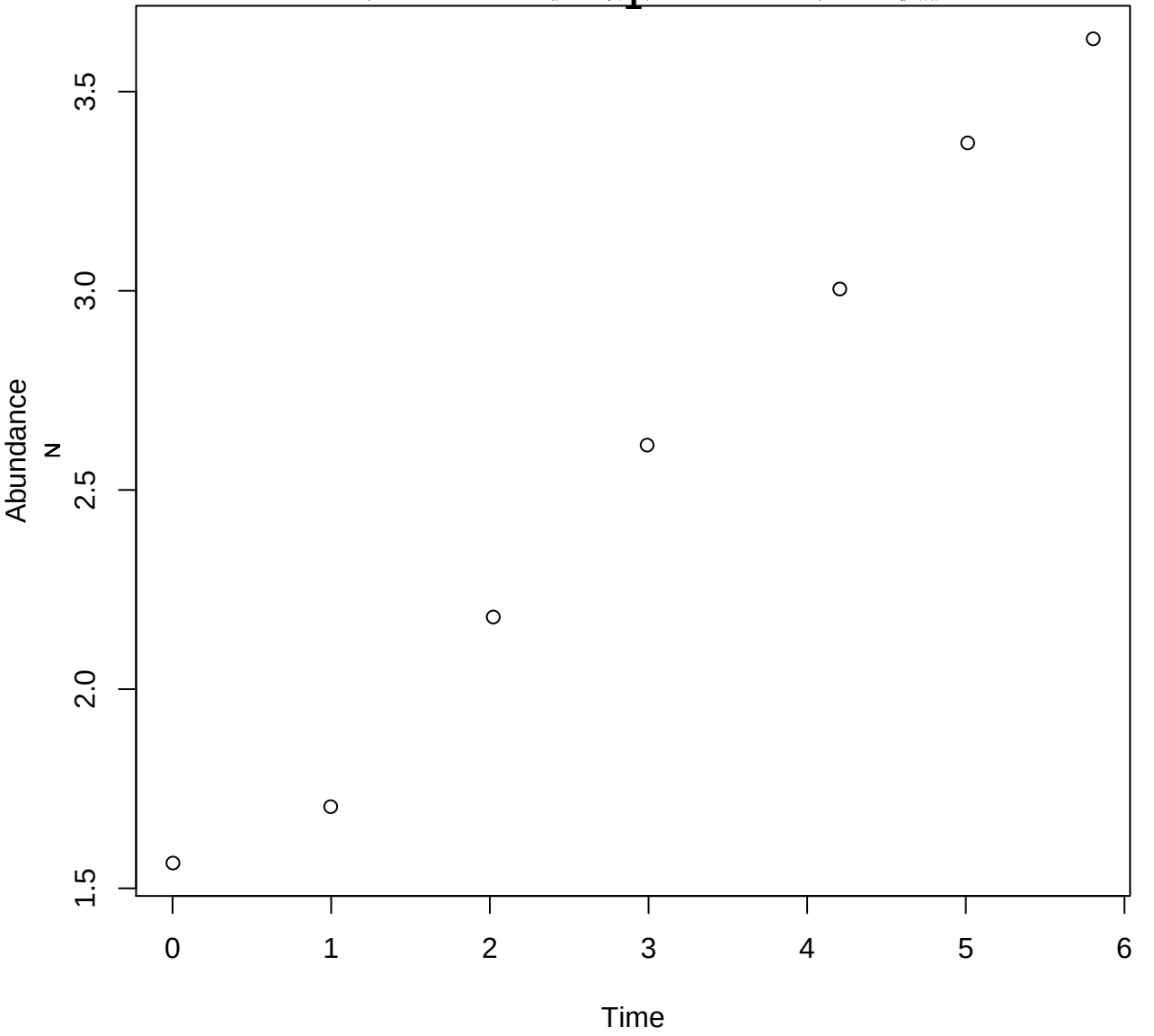
Escherichia coli
C02 Beef Striploins
12
1

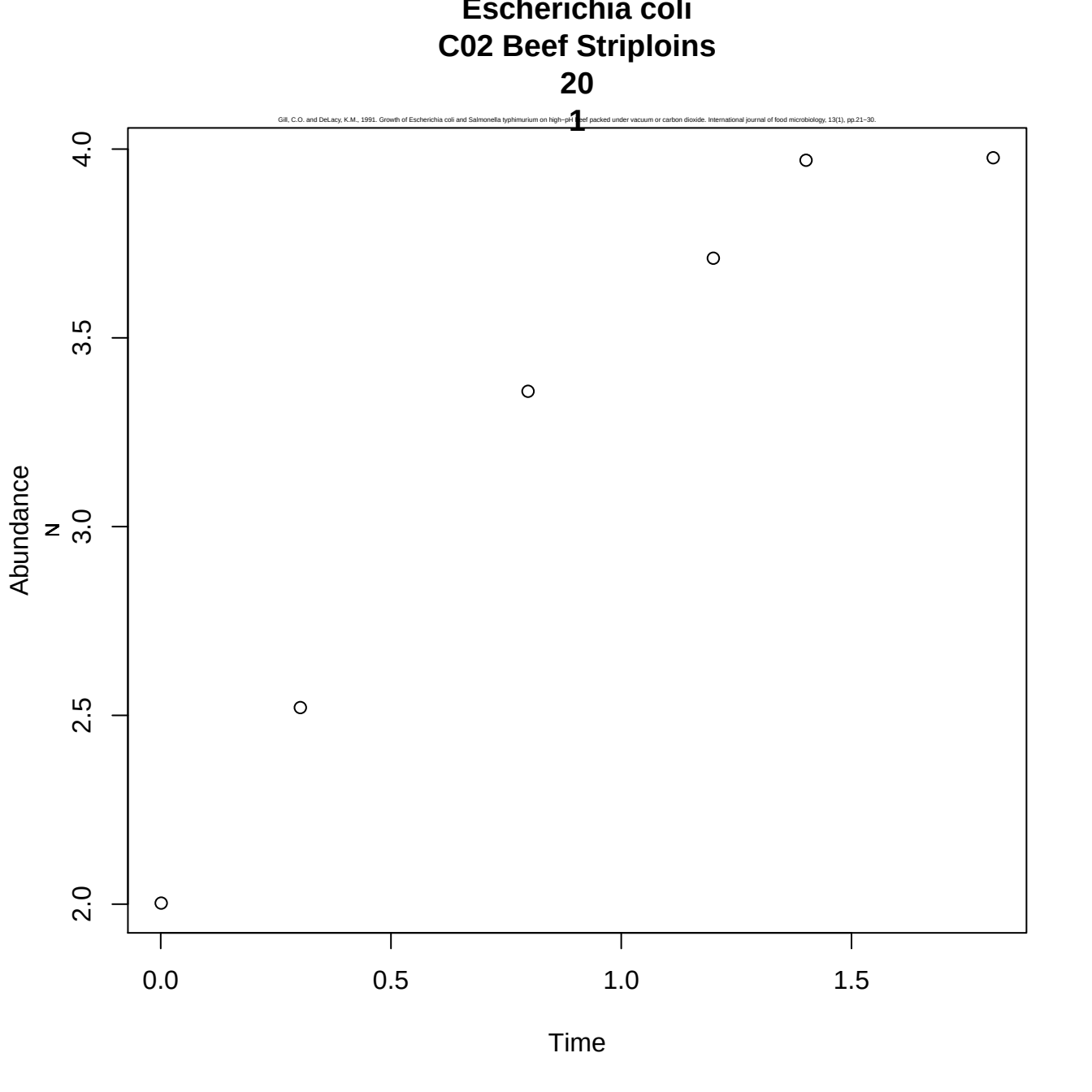
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high-pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21-30.



Escherichia coli
C02 Beef Striploins
15
1

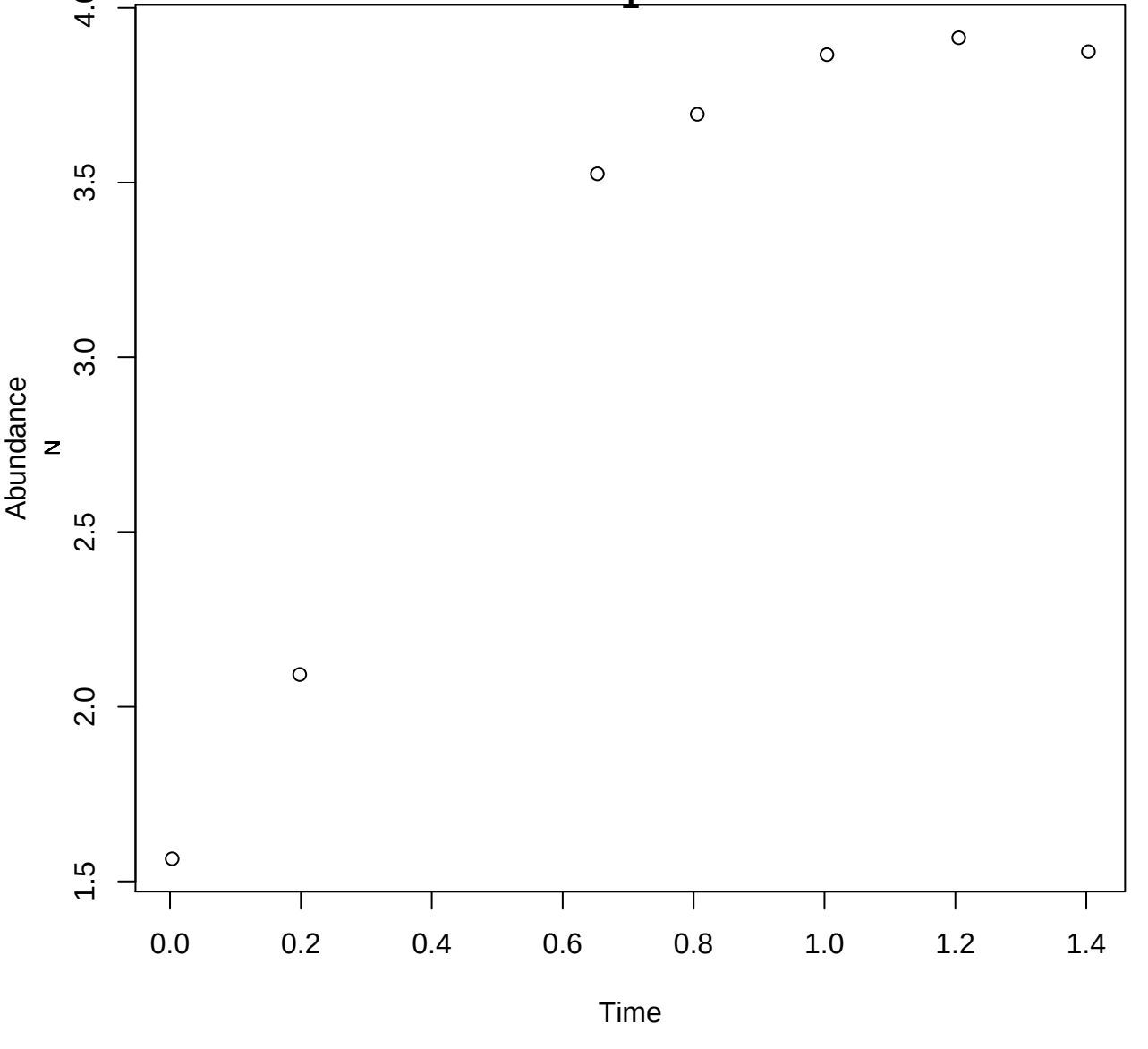
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.




Escherichia coli
C02 Beef Striploins
20
Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.
1
Abundance
N
2.0
2.5
3.0
3.5
4.0
0.0
0.5
1.0
1.5
Time

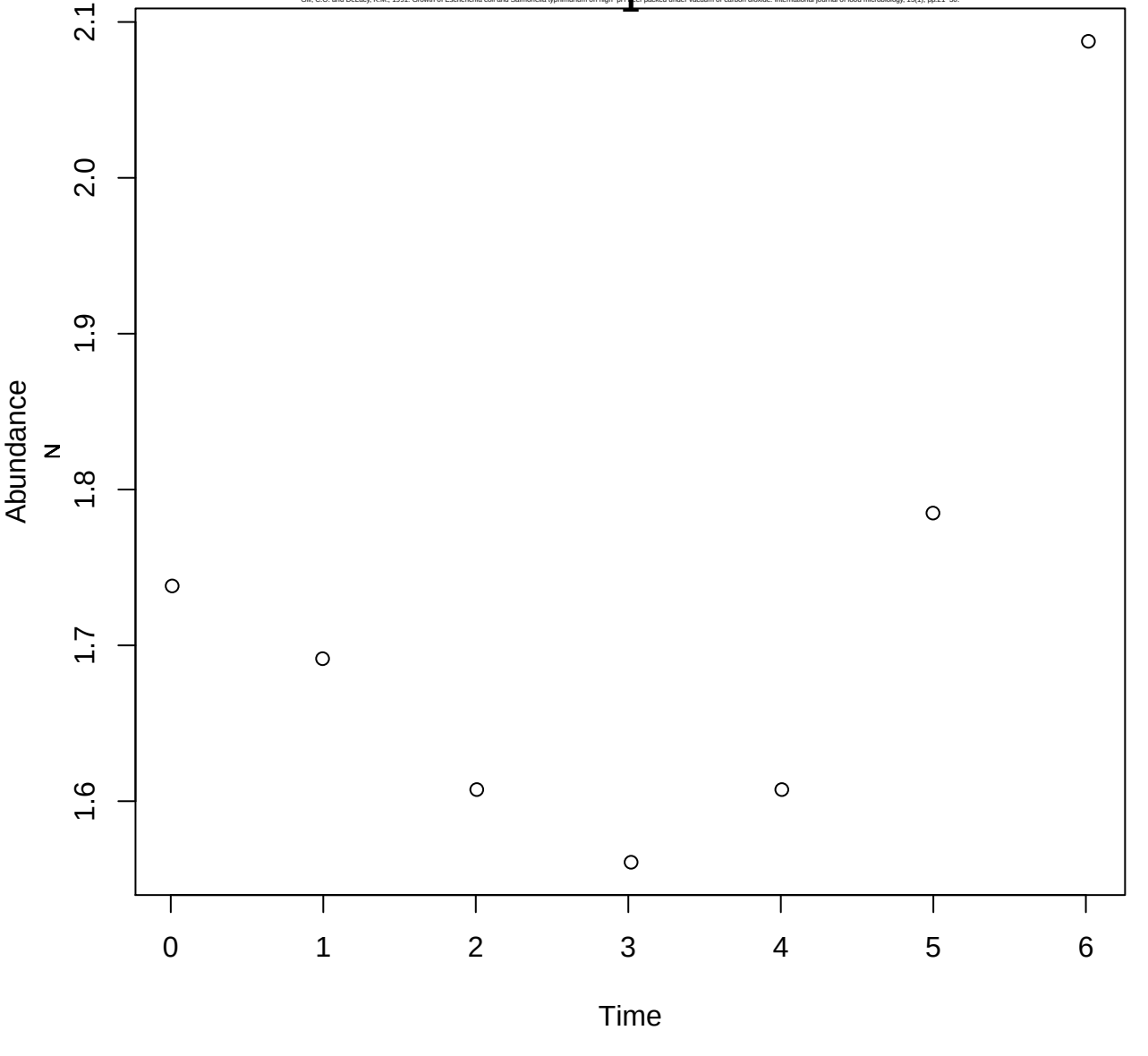
Escherichia coli
C02 Beef Striploins
30
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high-pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21-30.



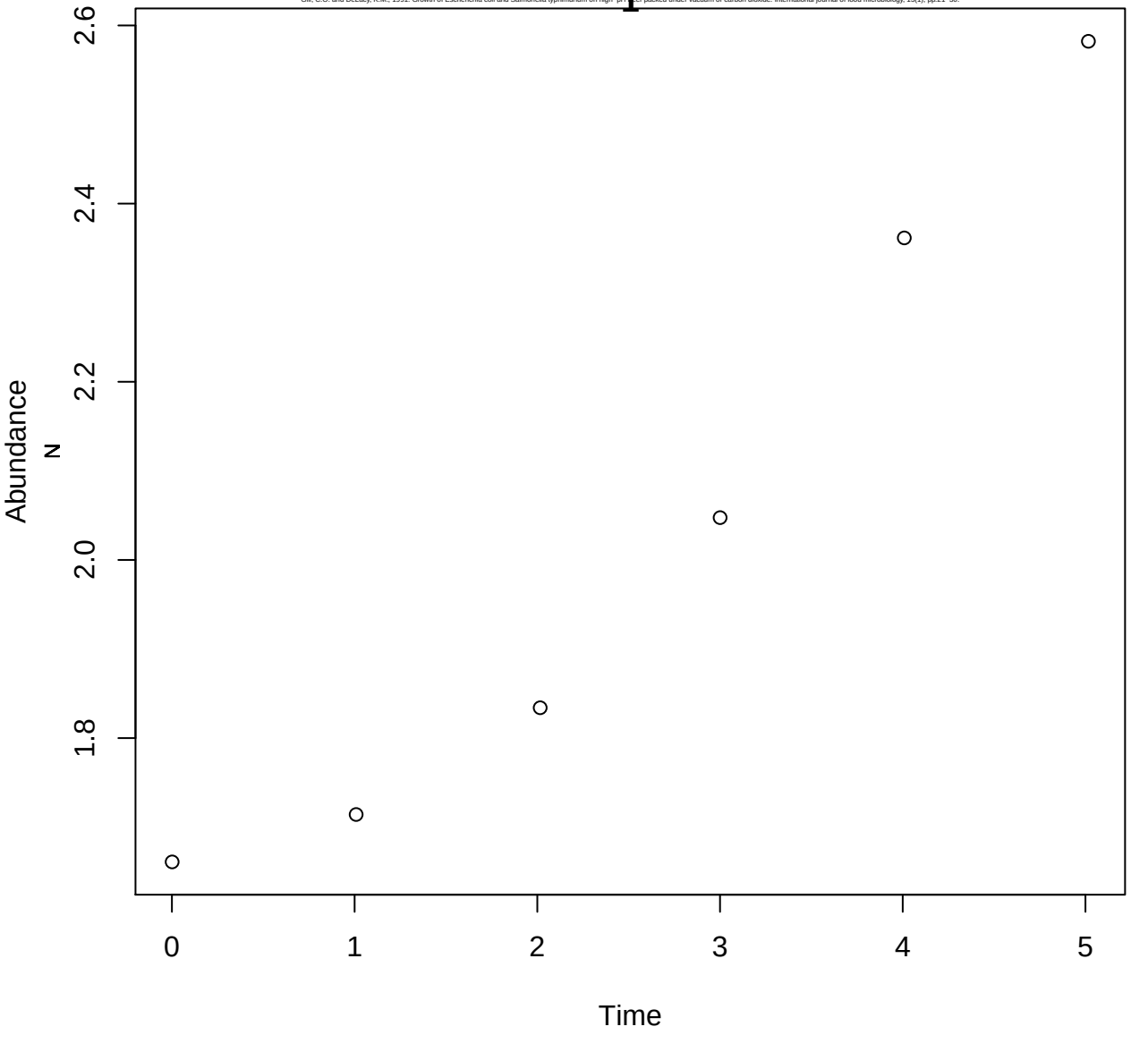
Salmonella Typhimurium
Vacuum Beef Striploins
8
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



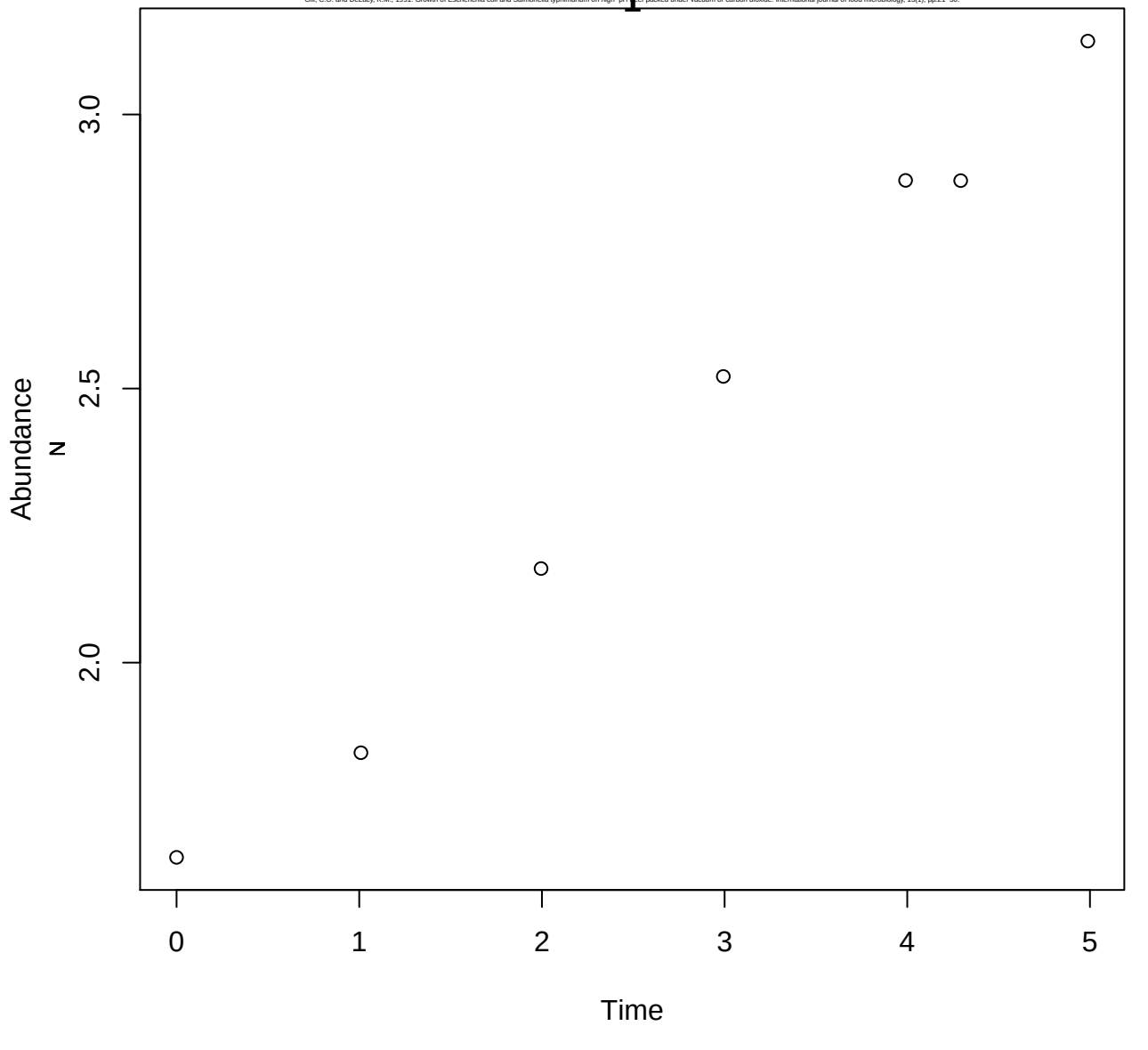
Salmonella Typhimurium
Vacuum Beef Striploins
10
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



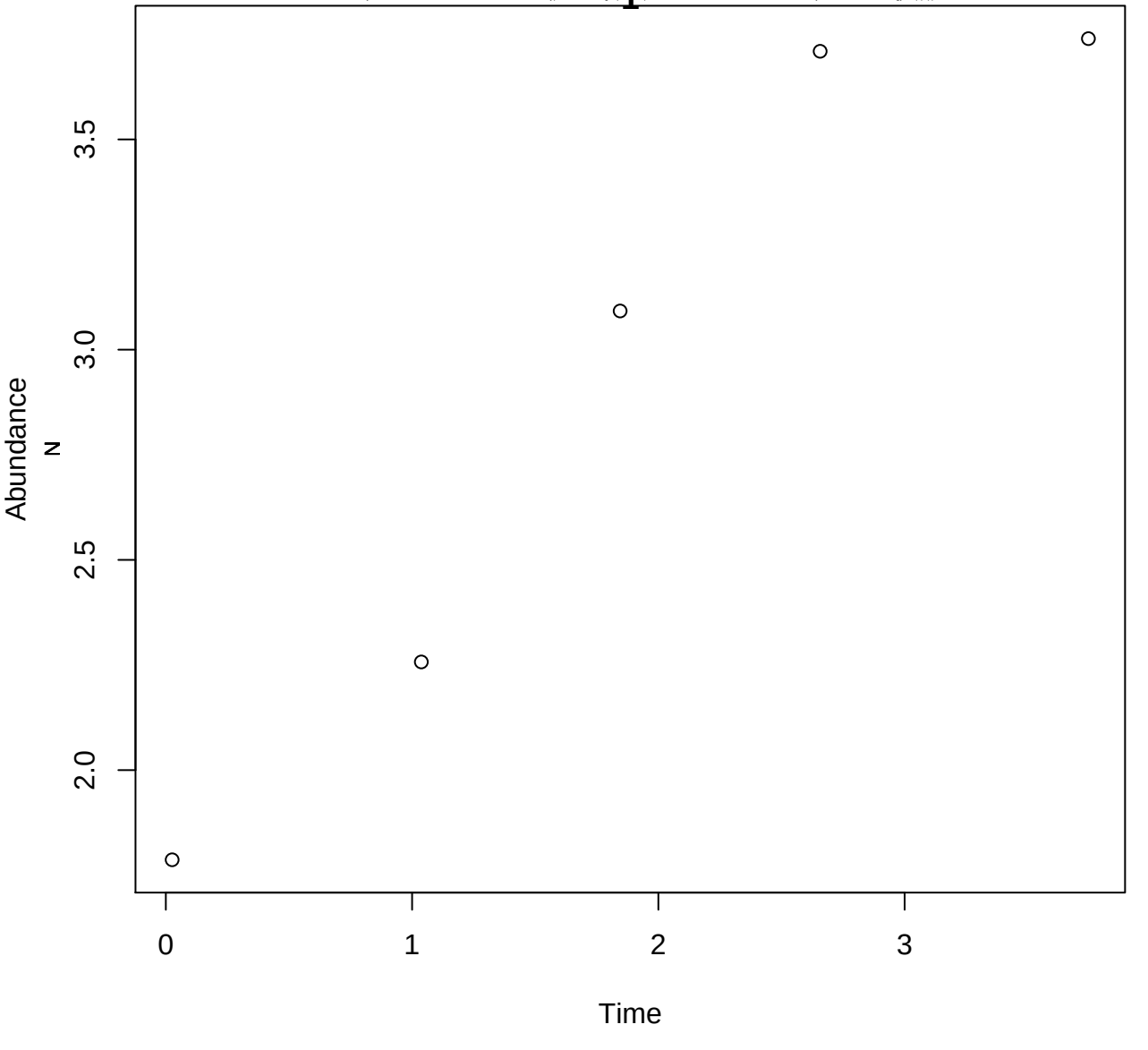
Salmonella Typhimurium
Vacuum Beef Striploins
12
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high-pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21-30.



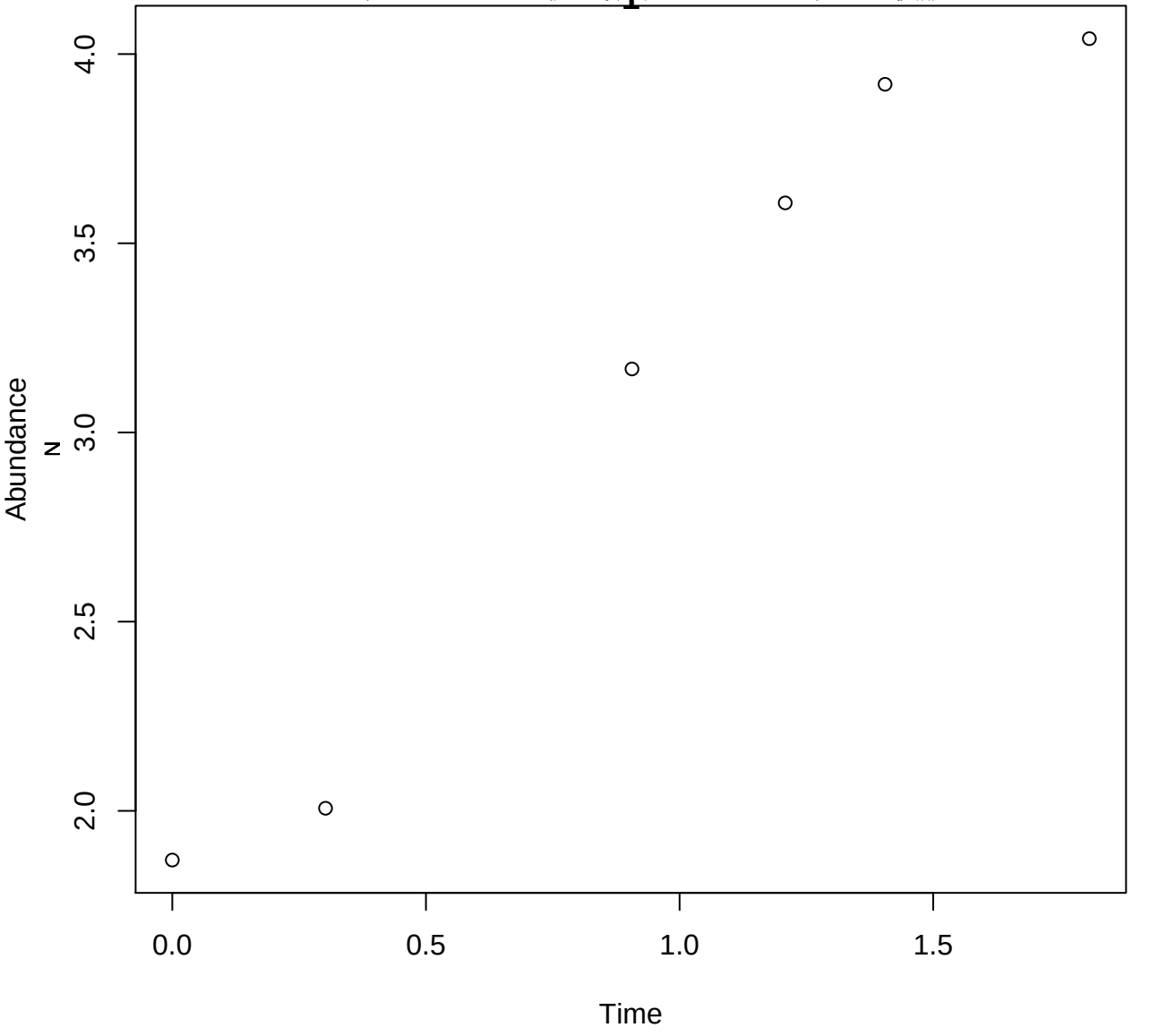
Salmonella Typhimurium
Vacuum Beef Striploins
15
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



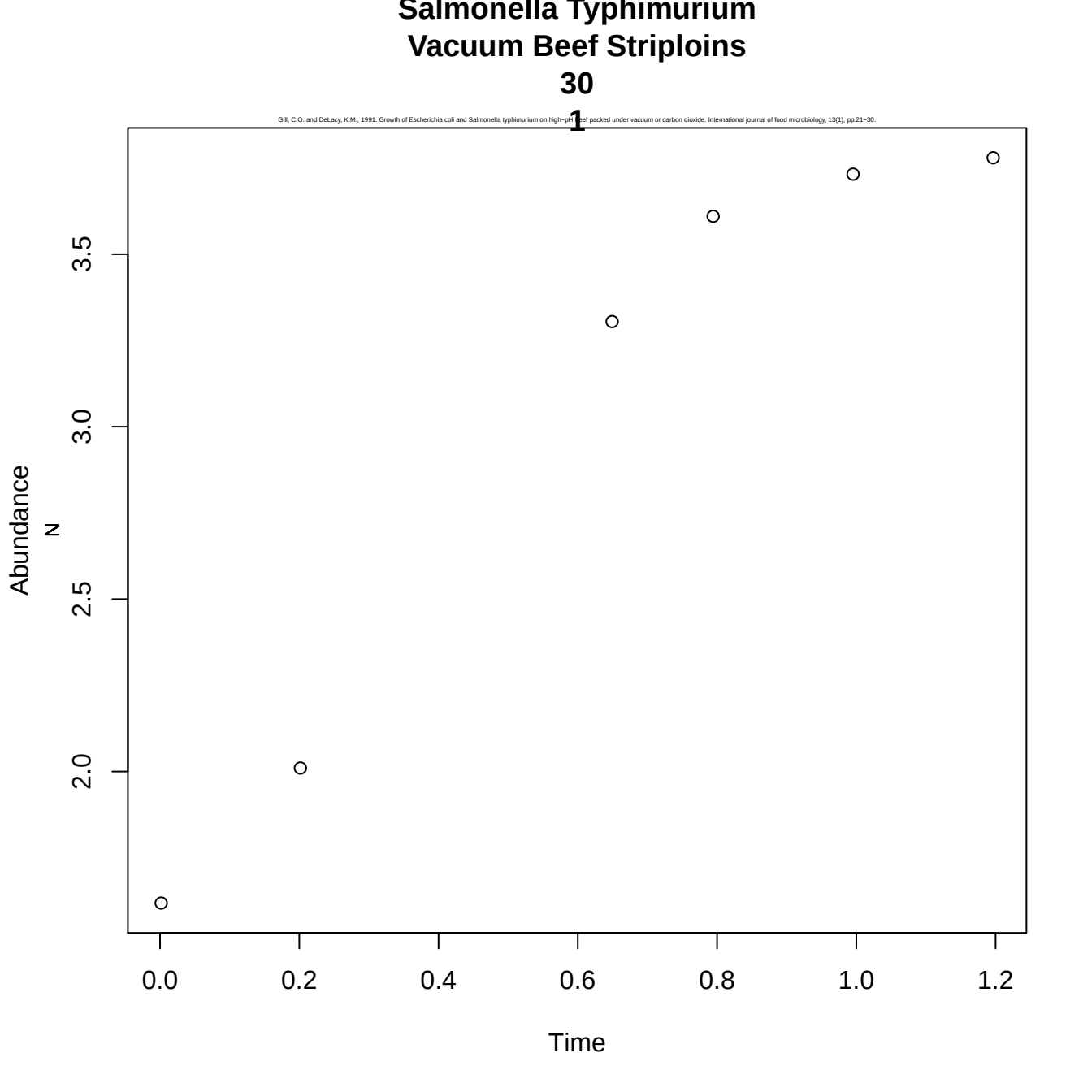
Salmonella Typhimurium
Vacuum Beef Striploins
20
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



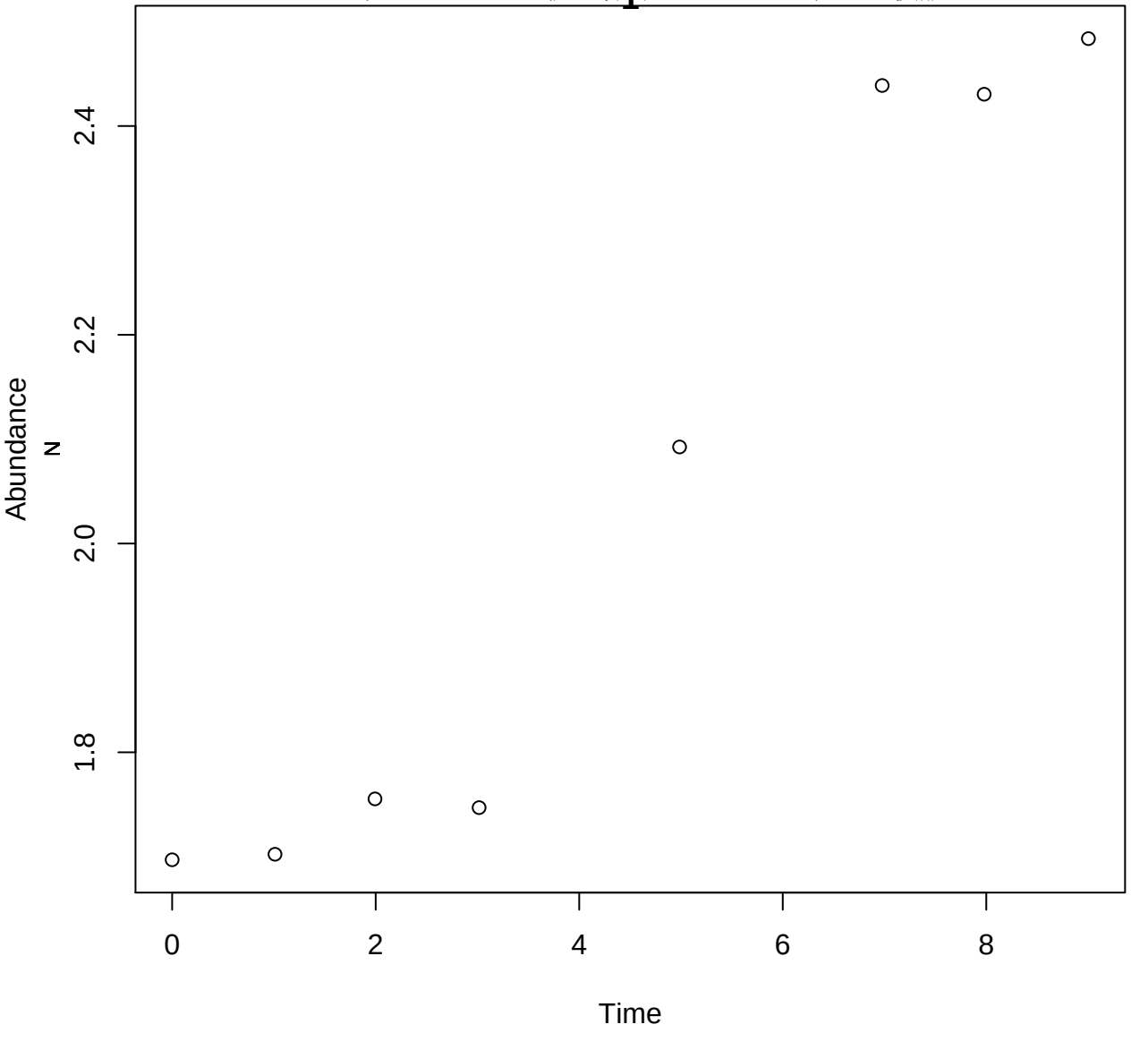
Salmonella Typhimurium
Vacuum Beef Striploins
30

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



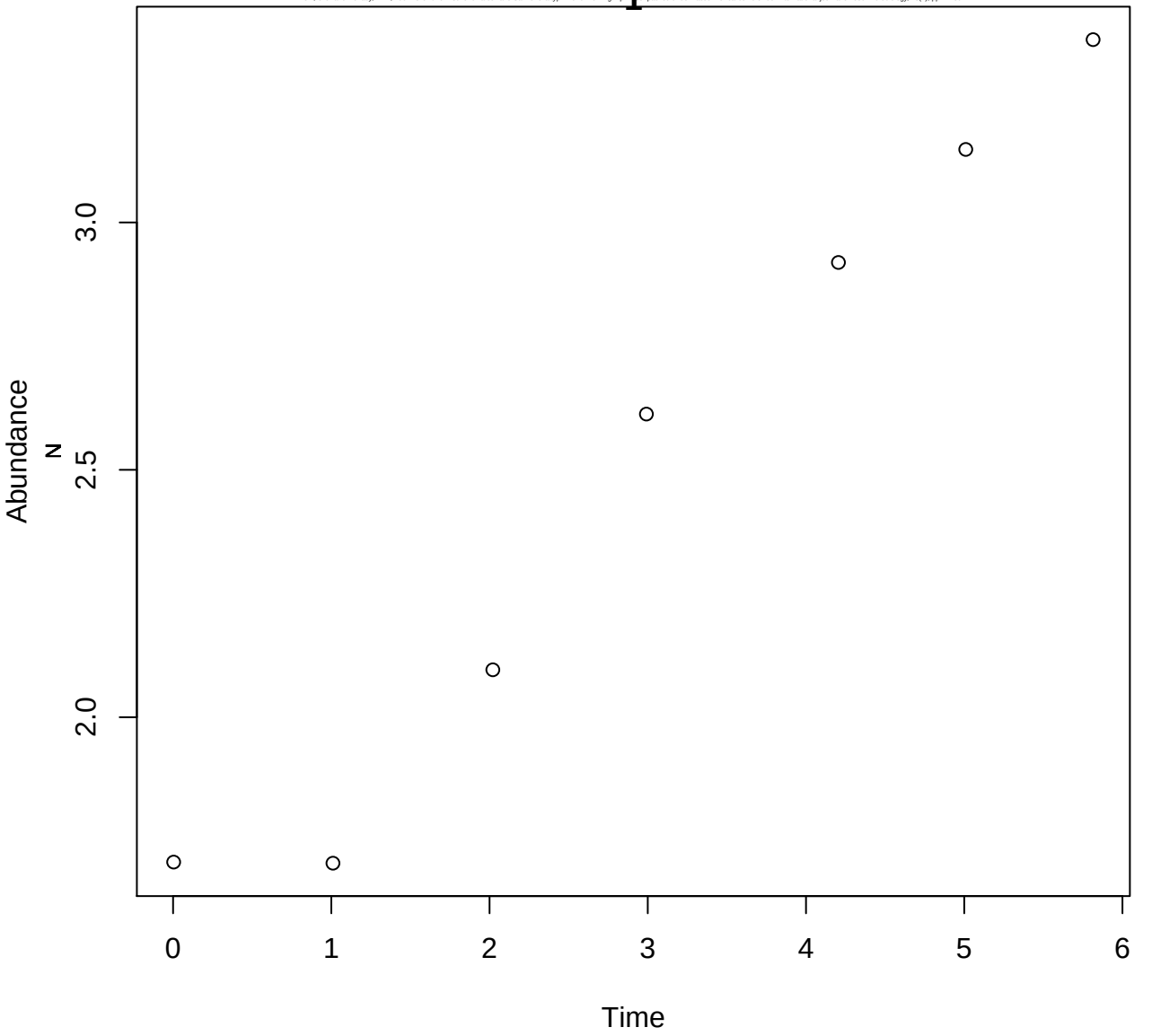
Salmonella Typhimurium
C02 Beef Striploins
12
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



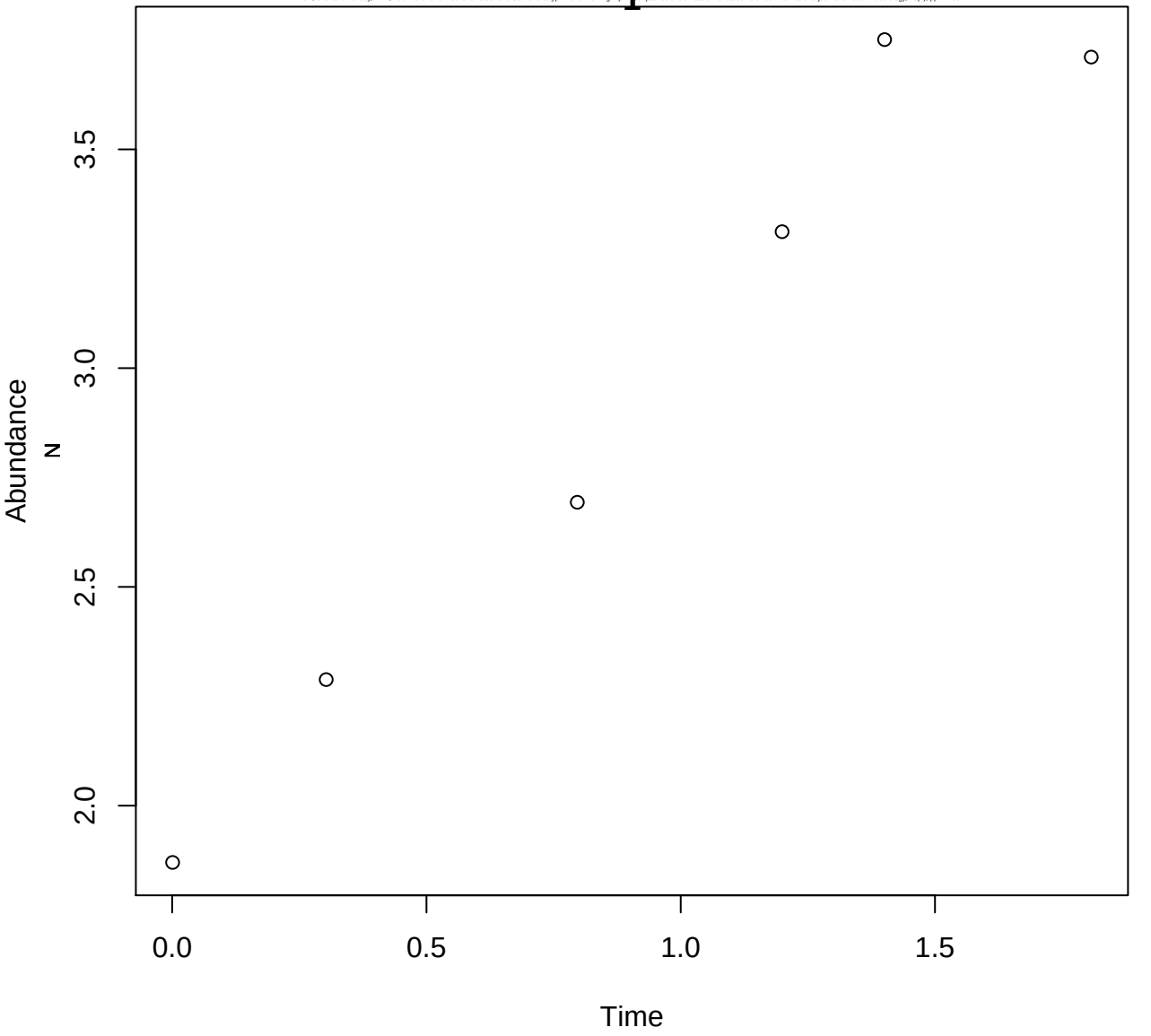
Salmonella Typhimurium
C02 Beef Striploins
15
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



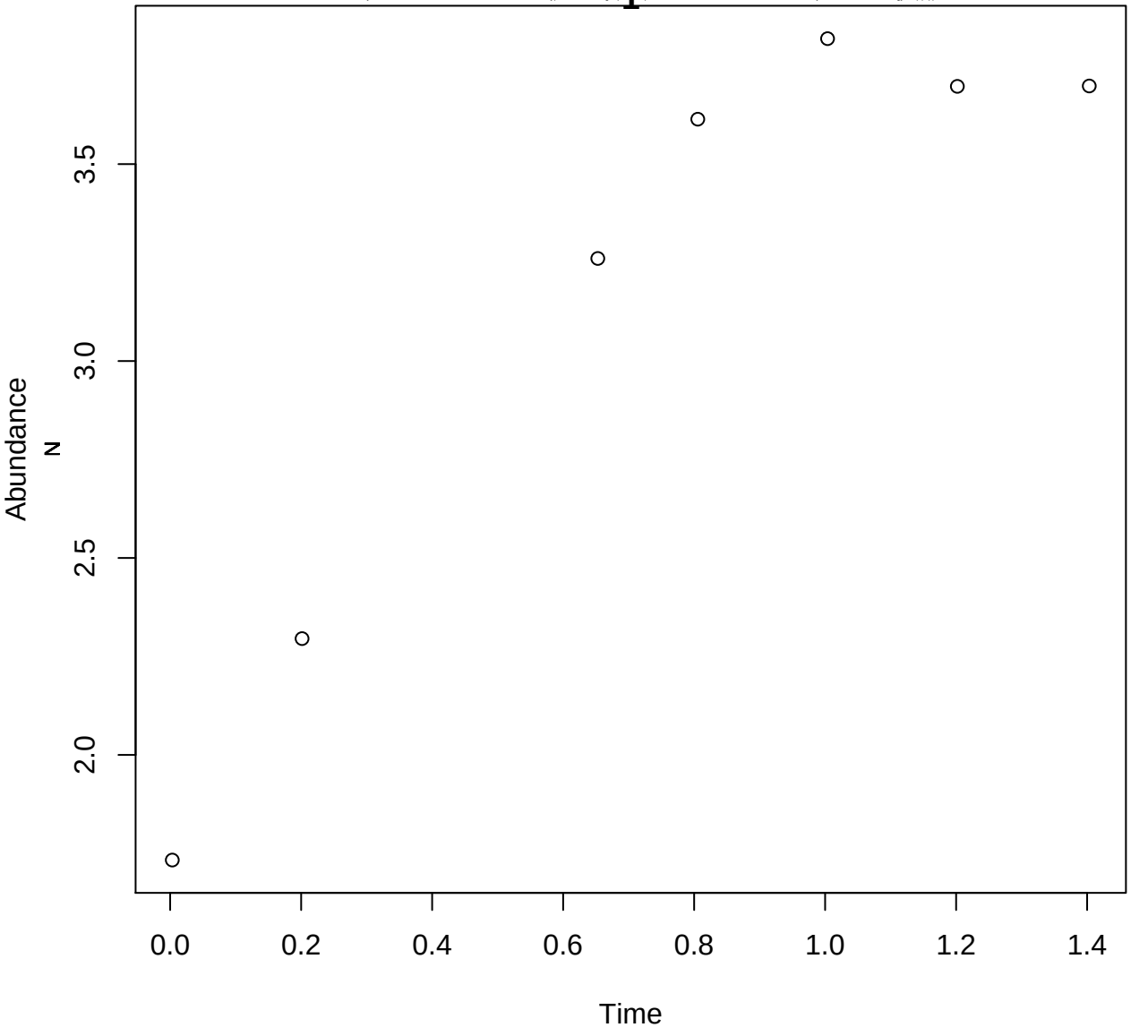
Salmonella Typhimurium
C02 Beef Striploins
20
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



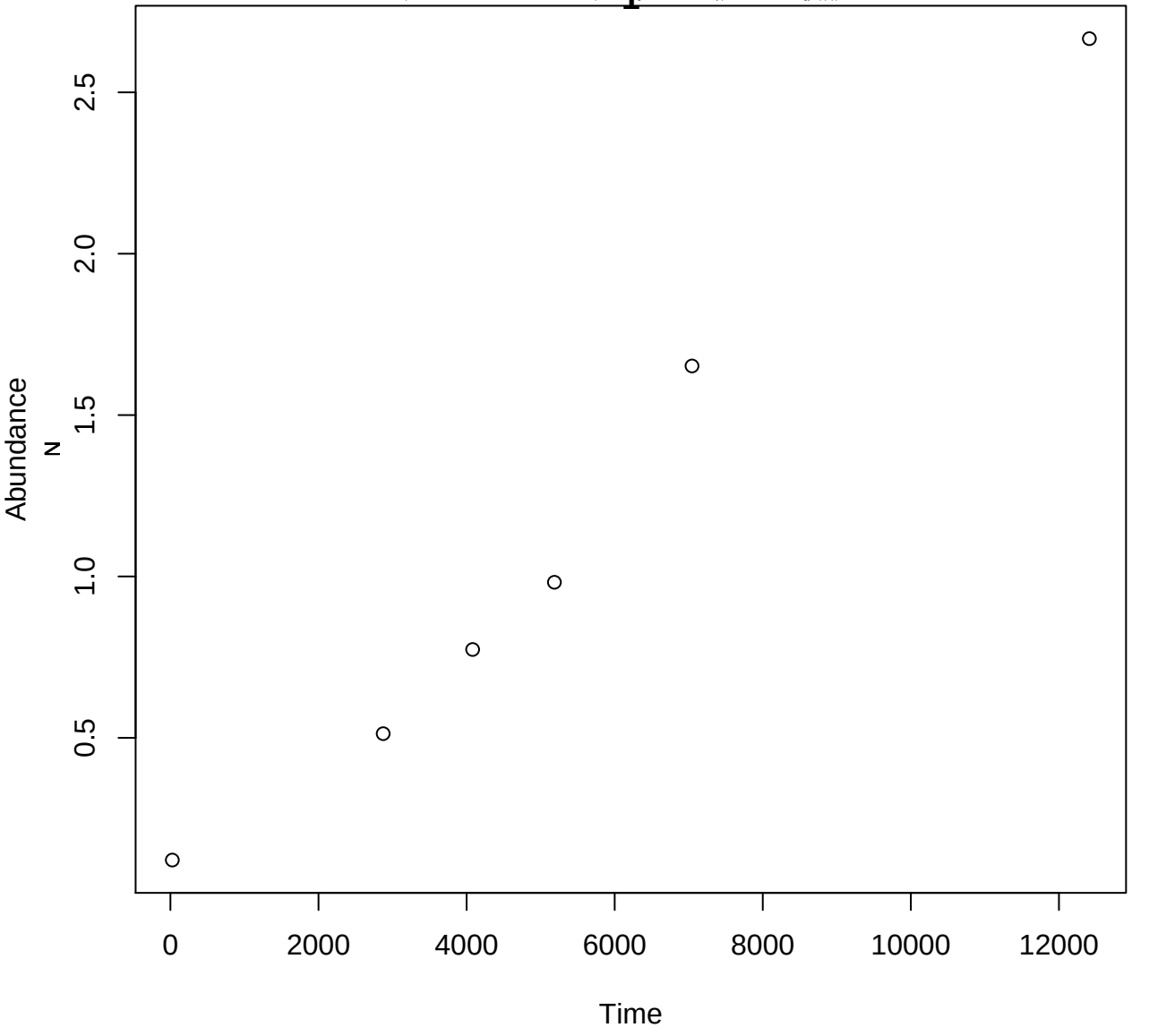
Salmonella Typhimurium
C02 Beef Striploins
30
1

Gill, C.O. and DeLacy, K.M., 1991. Growth of Escherichia coli and Salmonella typhimurium on high−pH beef packed under vacuum or carbon dioxide. International journal of food microbiology, 13(1), pp.21−30.



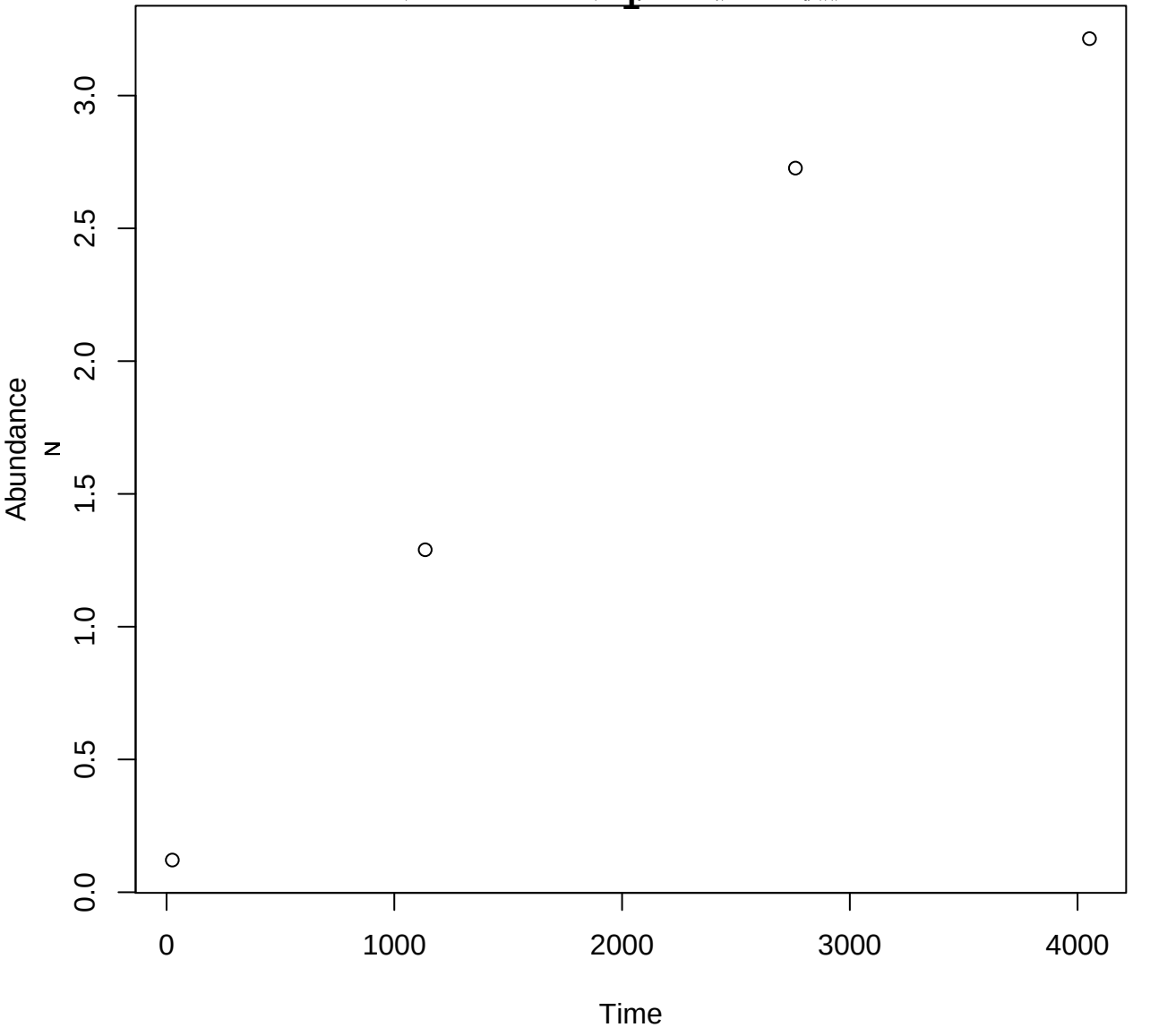
Serratia marcescens
Pasteurised Skim Milk
6
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



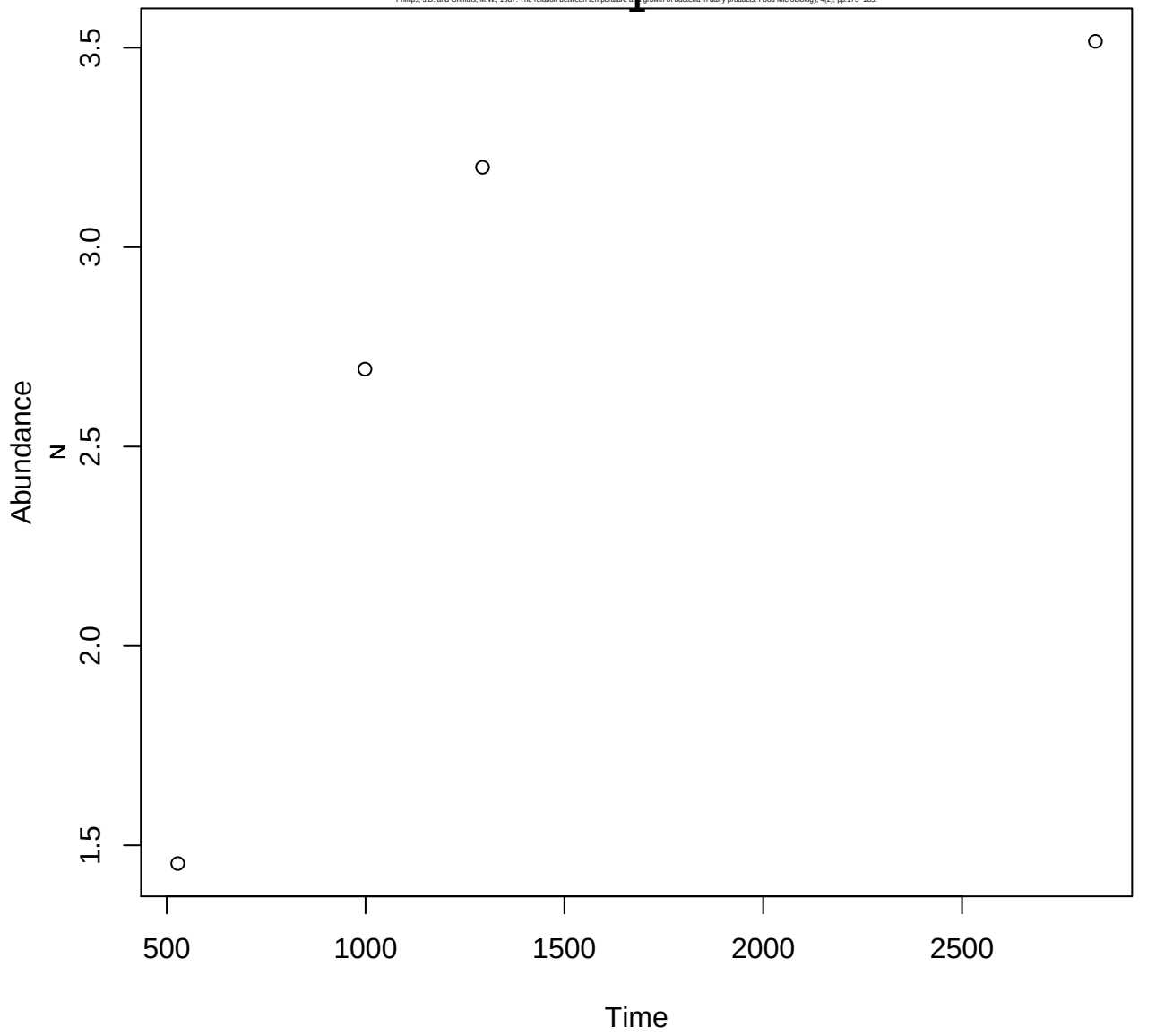
Serratia marcescens
Pasteurised Skim Milk
10
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



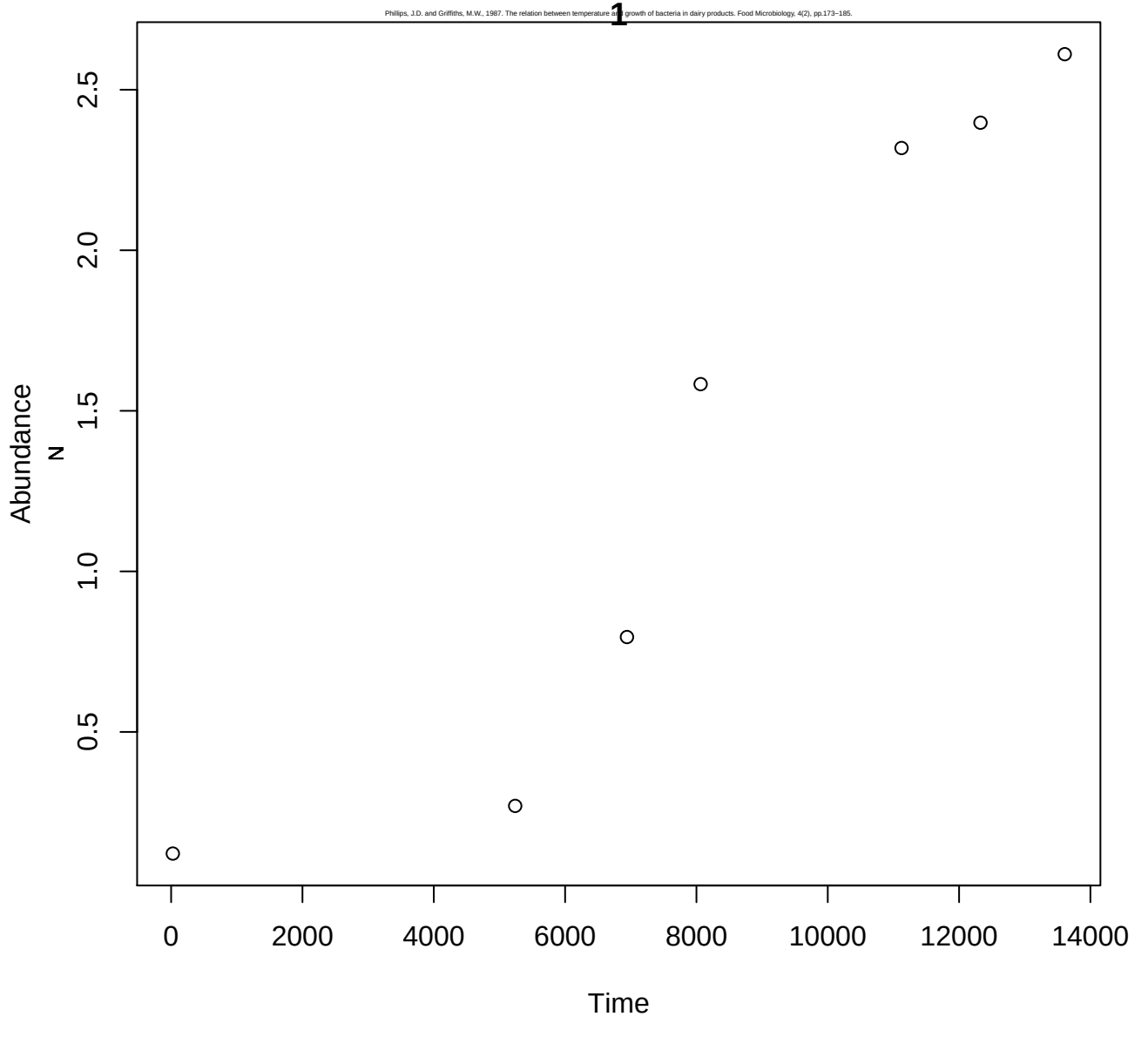
Serratia marcescens
Pasteurised Skim Milk
15
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



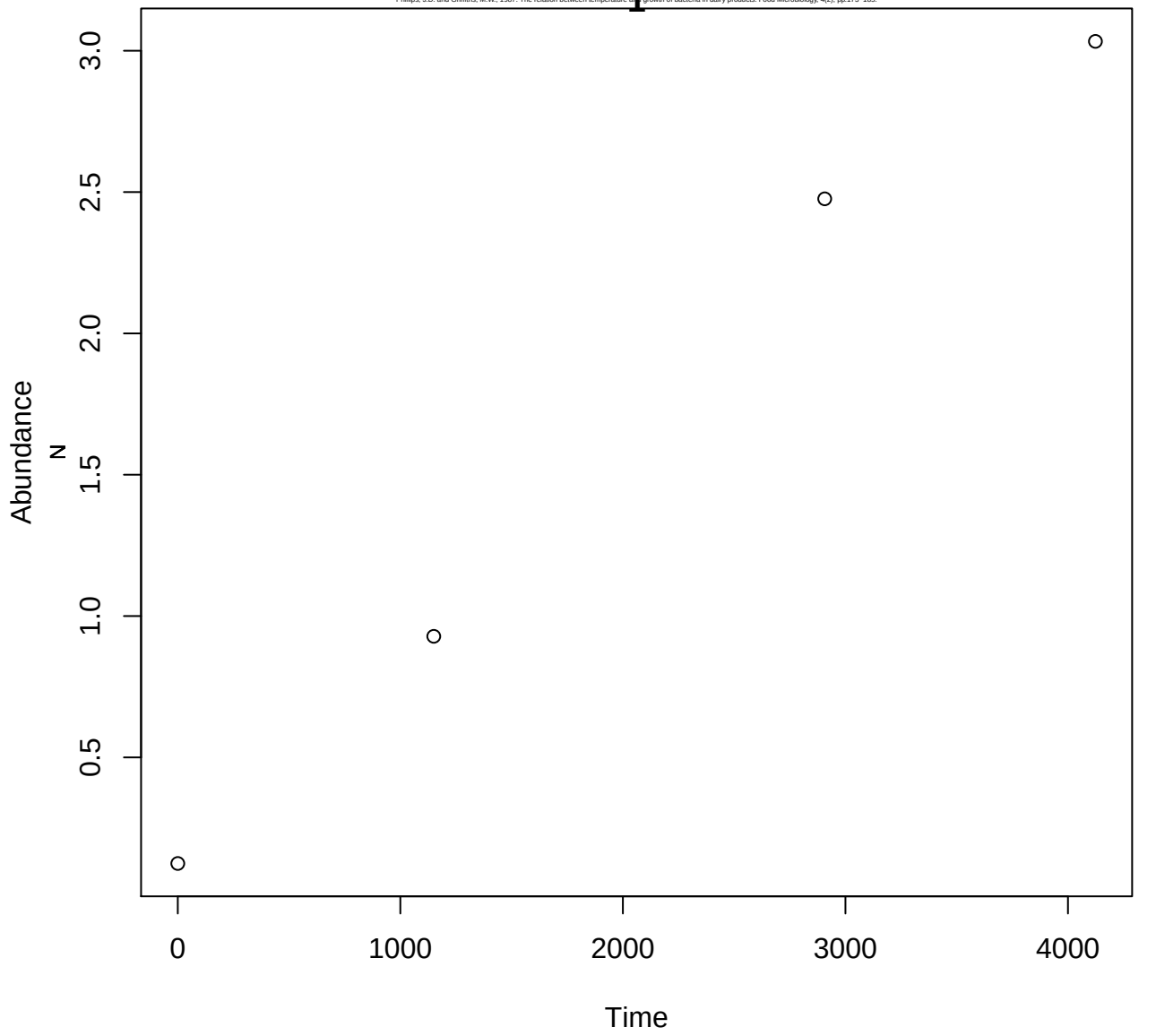
Serratia marcescens
UHT Skim Milk
6
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



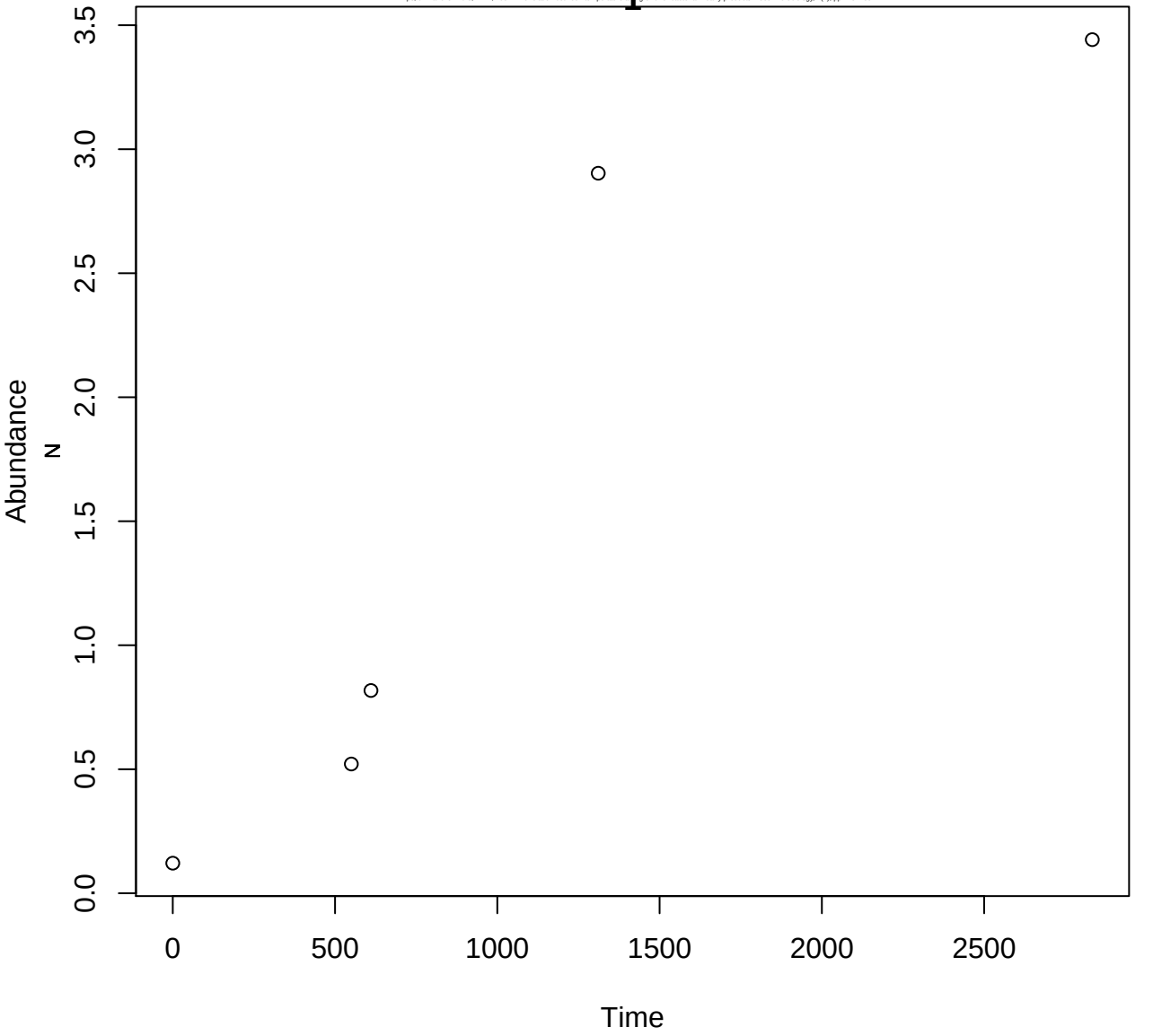
Serratia marcescens
UHT Skim Milk
10
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



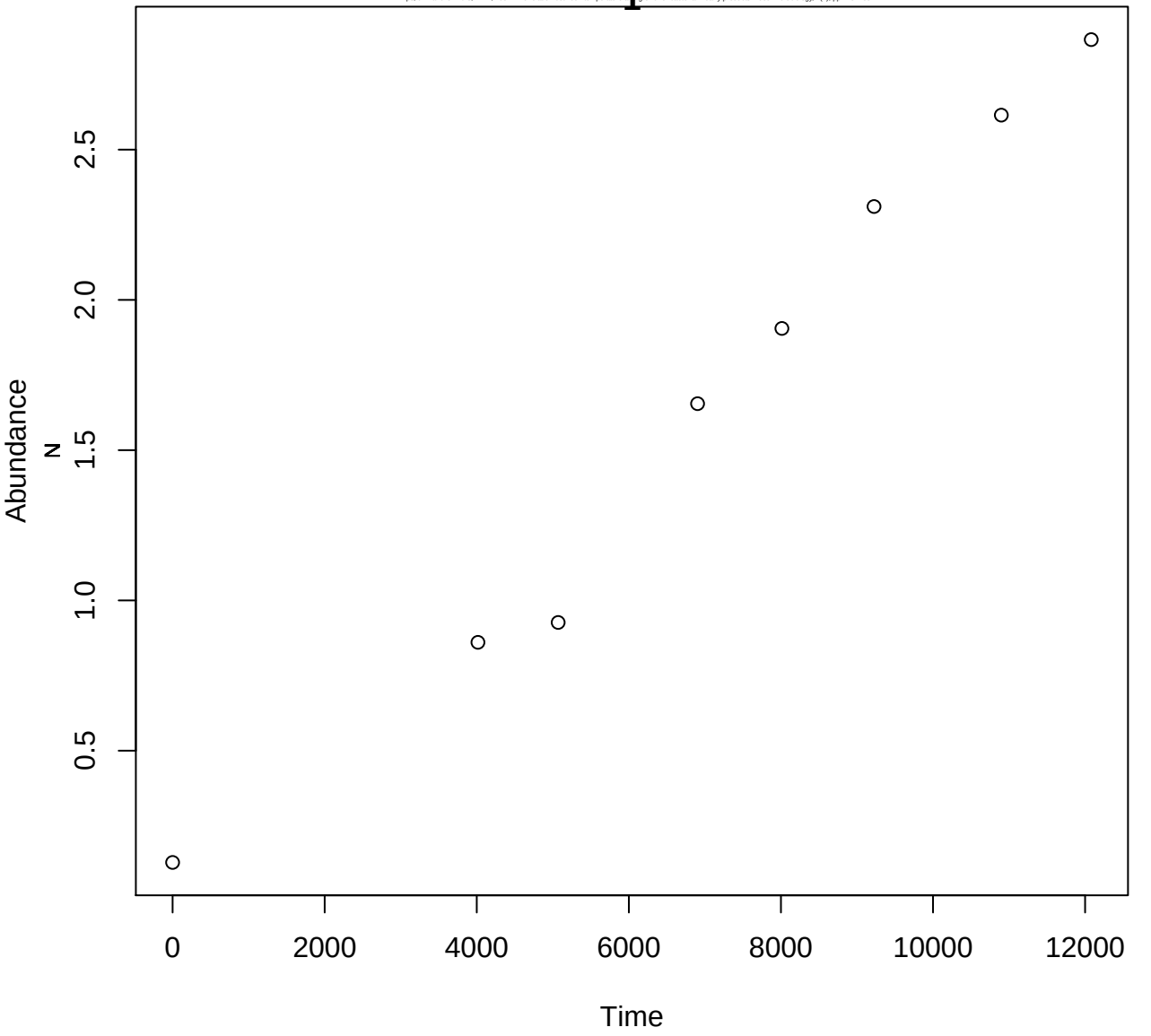
Serratia marcescens
UHT Skim Milk
15
1

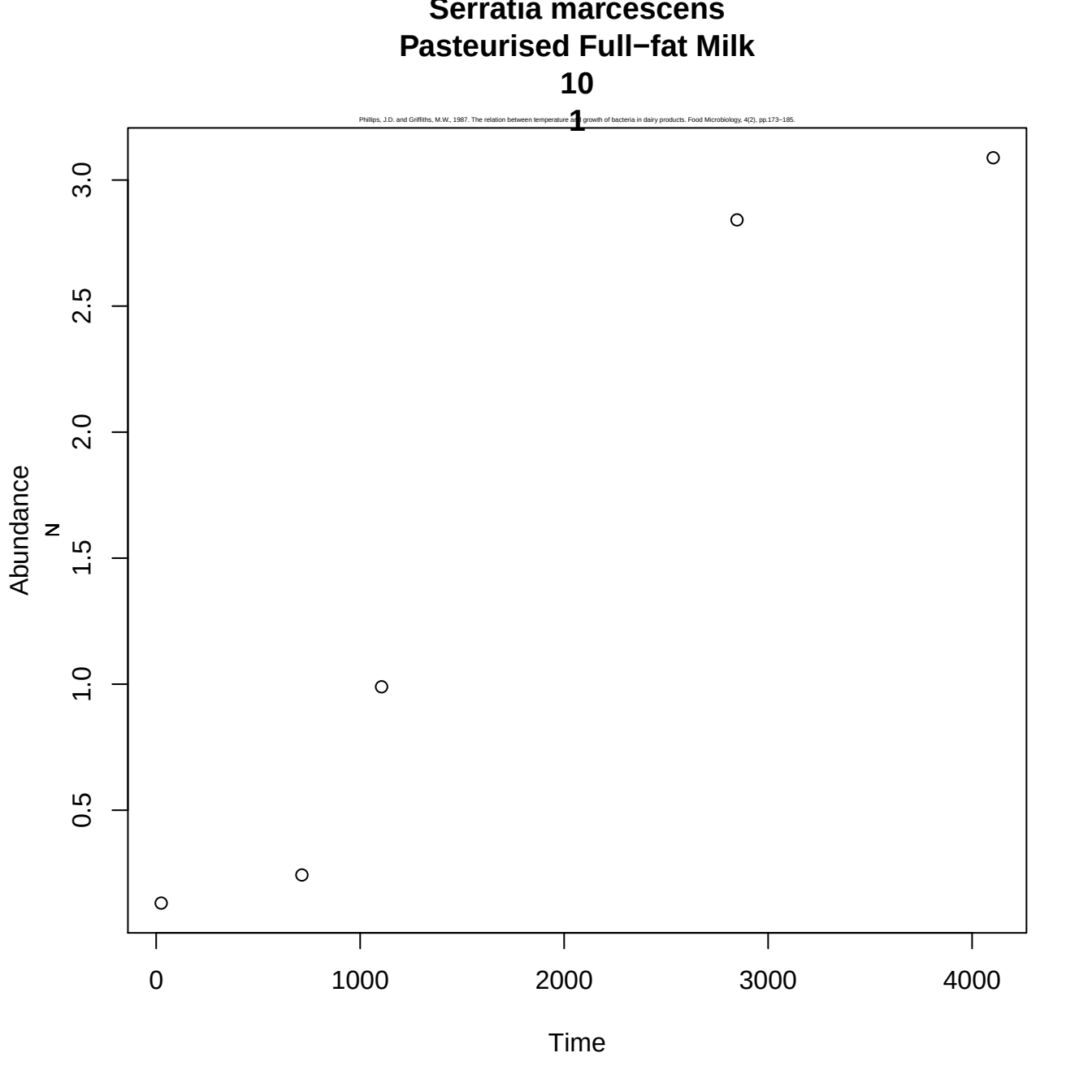
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.

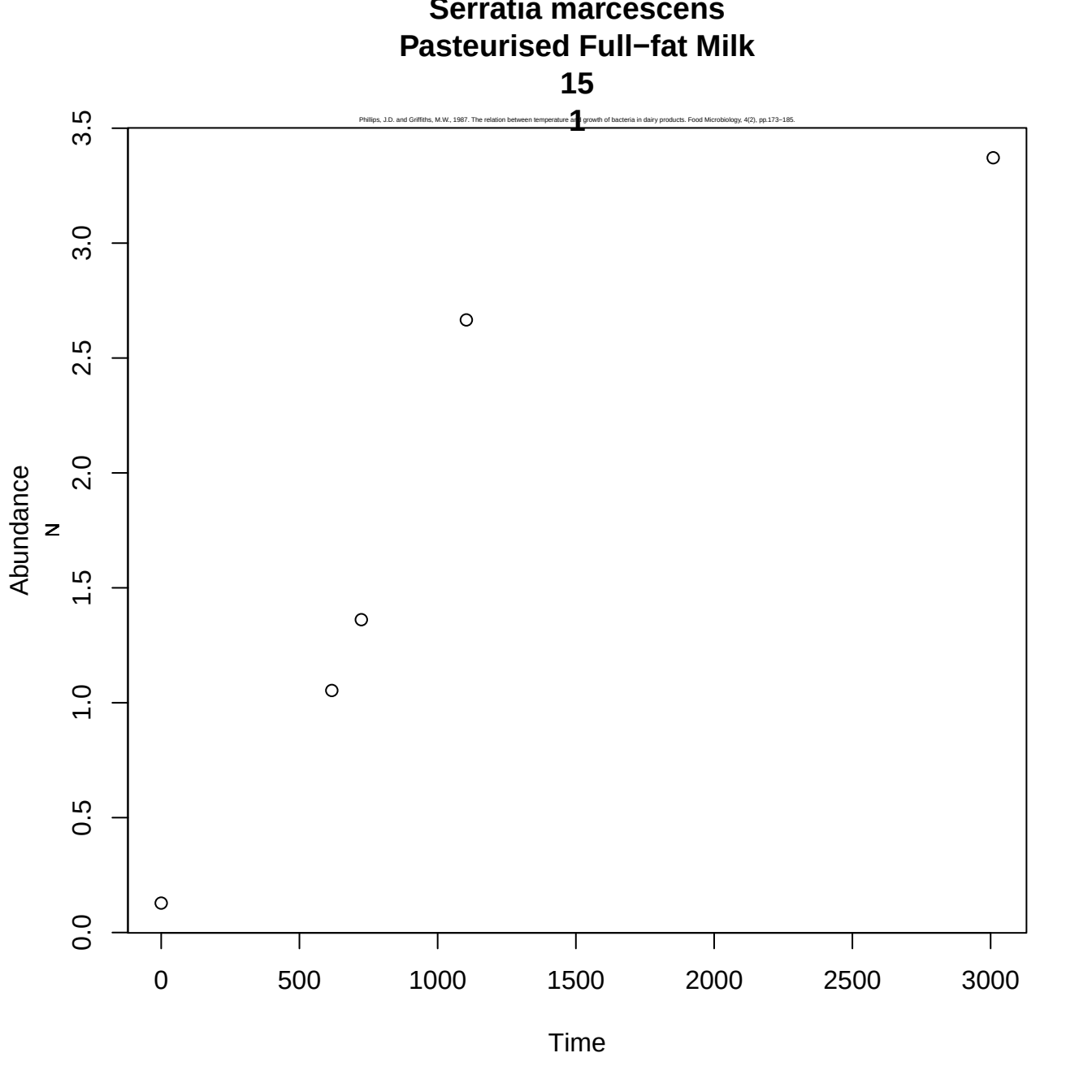


Serratia marcescens
Pasteurised Full−fat Milk
6
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.

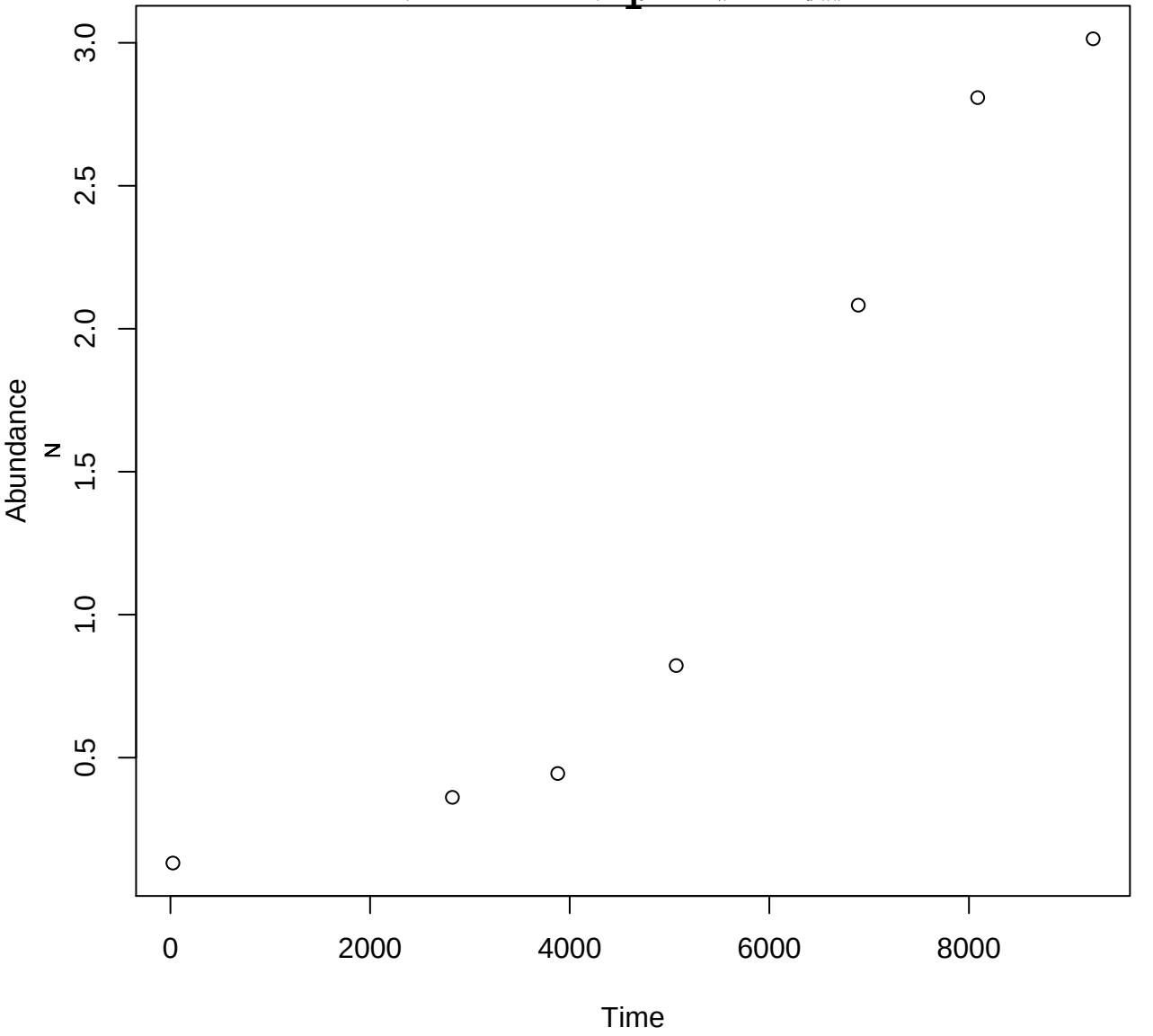



Serratia marcescens
Pasteurised Full−fat Milk
10
1
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.
Abundance
N
0.5
1.0
1.5
2.0
2.5
3.0
0
1000
2000
3000
4000
Time


Serratia marcescens
Pasteurised Full−fat Milk
15
1
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.
Abundance
N
0.0
0.5
1.0
1.5
2.0
2.5
3.0
3.5
0
500
1000
1500
2000
2500
3000
Time

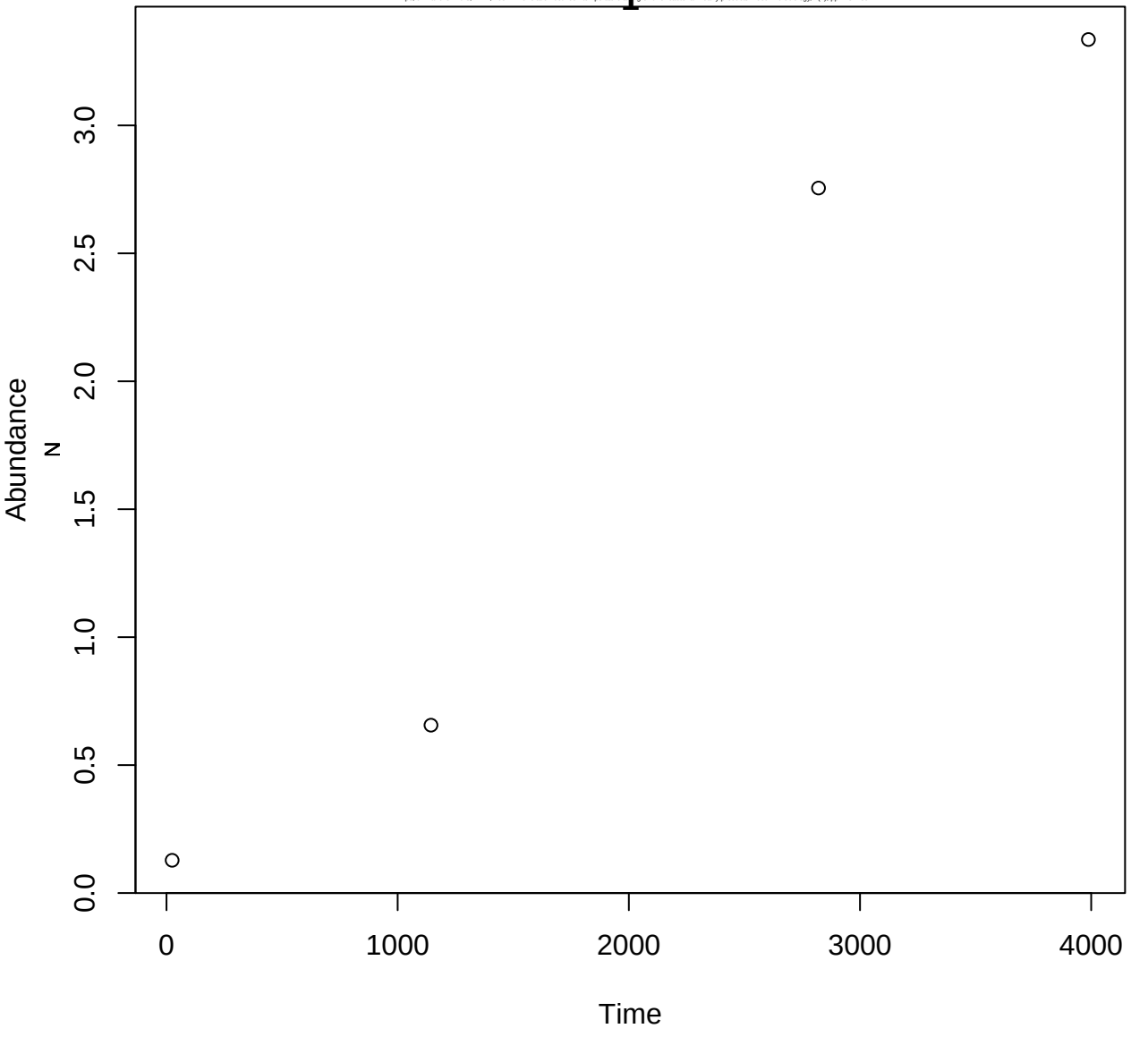
Serratia marcescens
UHT Full−fat Milk
6
1

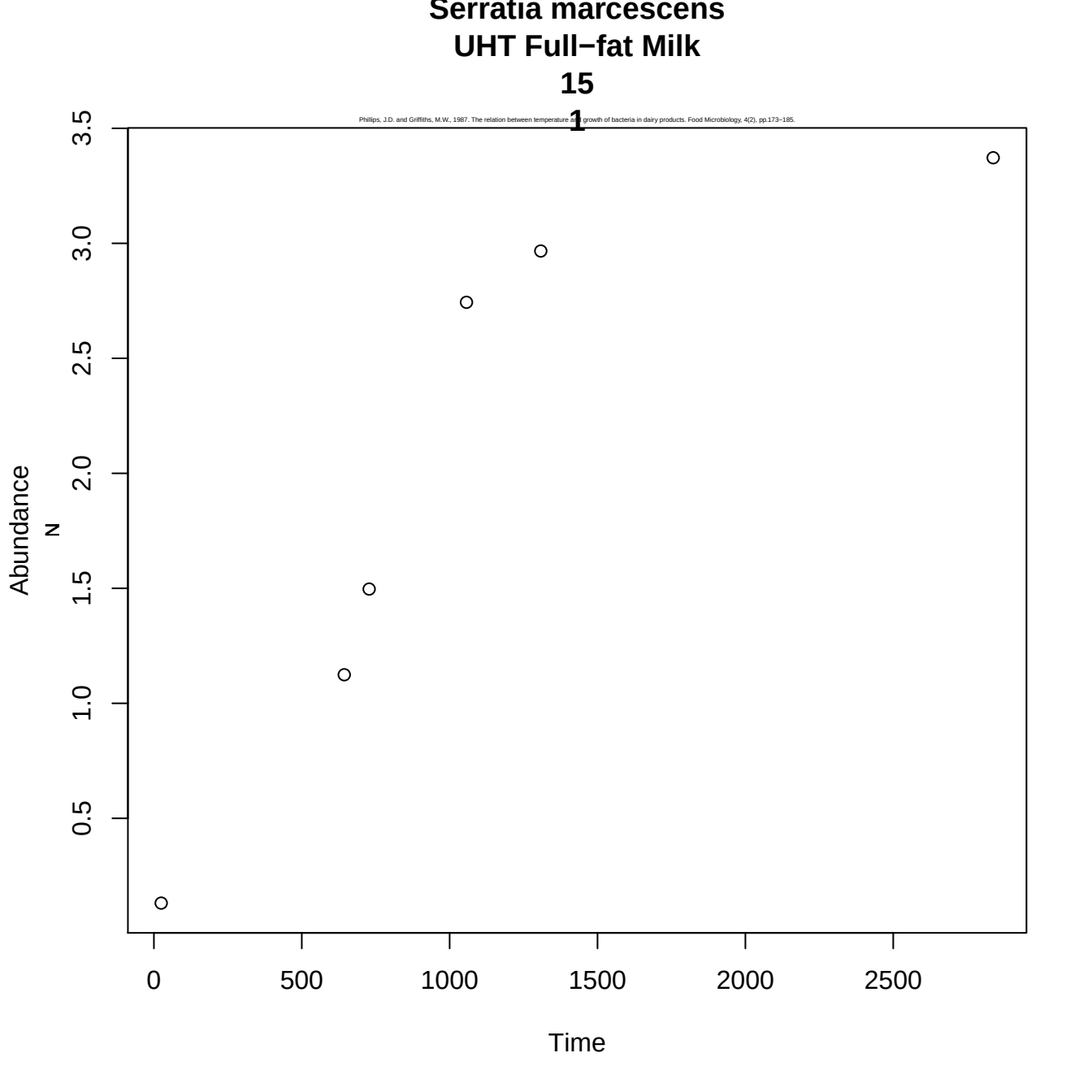
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.



Serratia marcescens
UHT Full−fat Milk
10
1

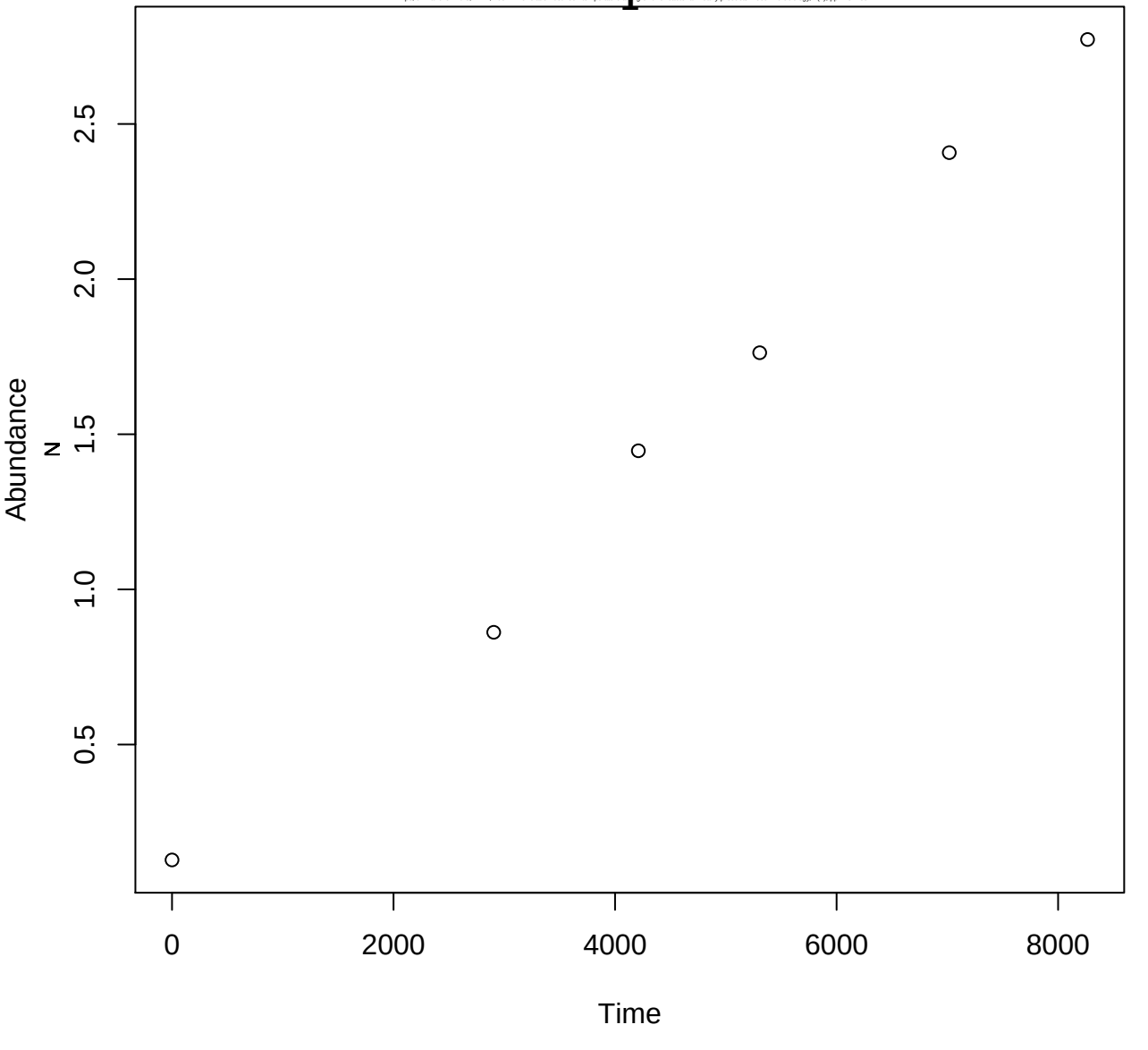
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.



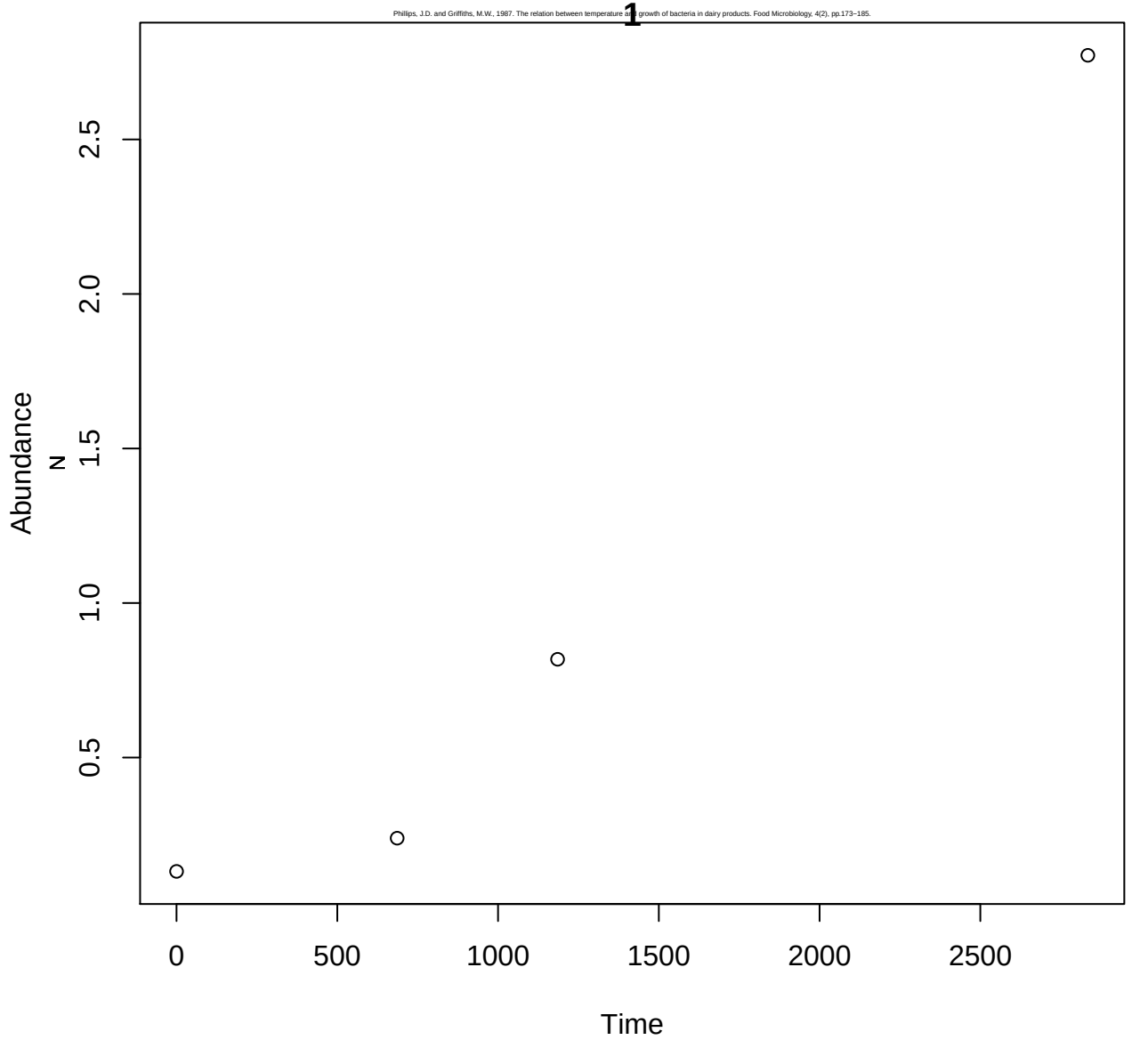

Serratia marcescens
UHT Full−fat Milk
15
1
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173−185.
Abundance
N
0.5
1.0
1.5
2.0
2.5
3.0
3.5
0
500
1000
1500
2000
2500
Time

Serratia marcescens
Pasteurised Double Cream
6
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.

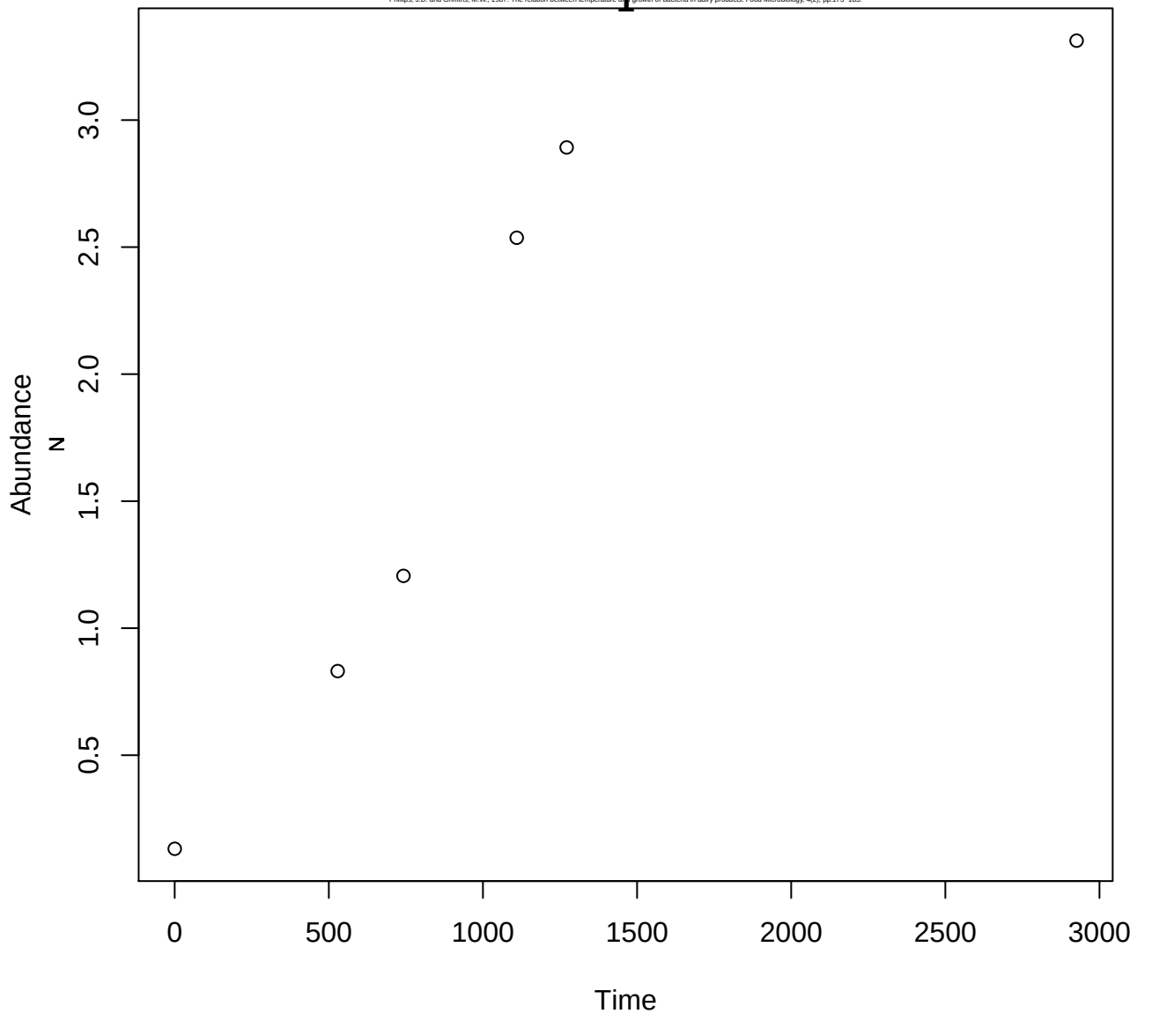


Serratia marcescens
Pasteurised Double Cream
10
1



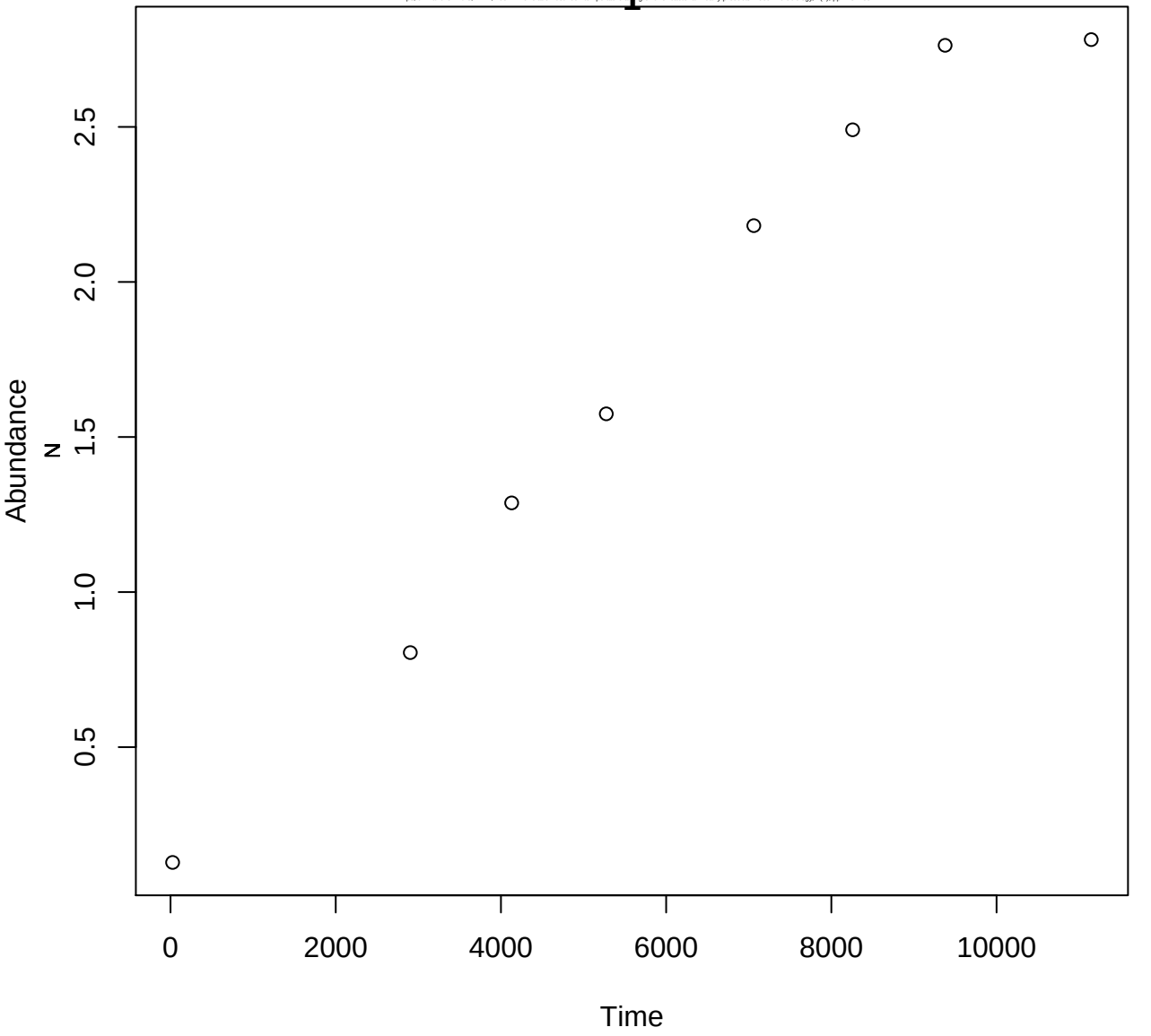
Serratia marcescens
Pasteurised Double Cream
15
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



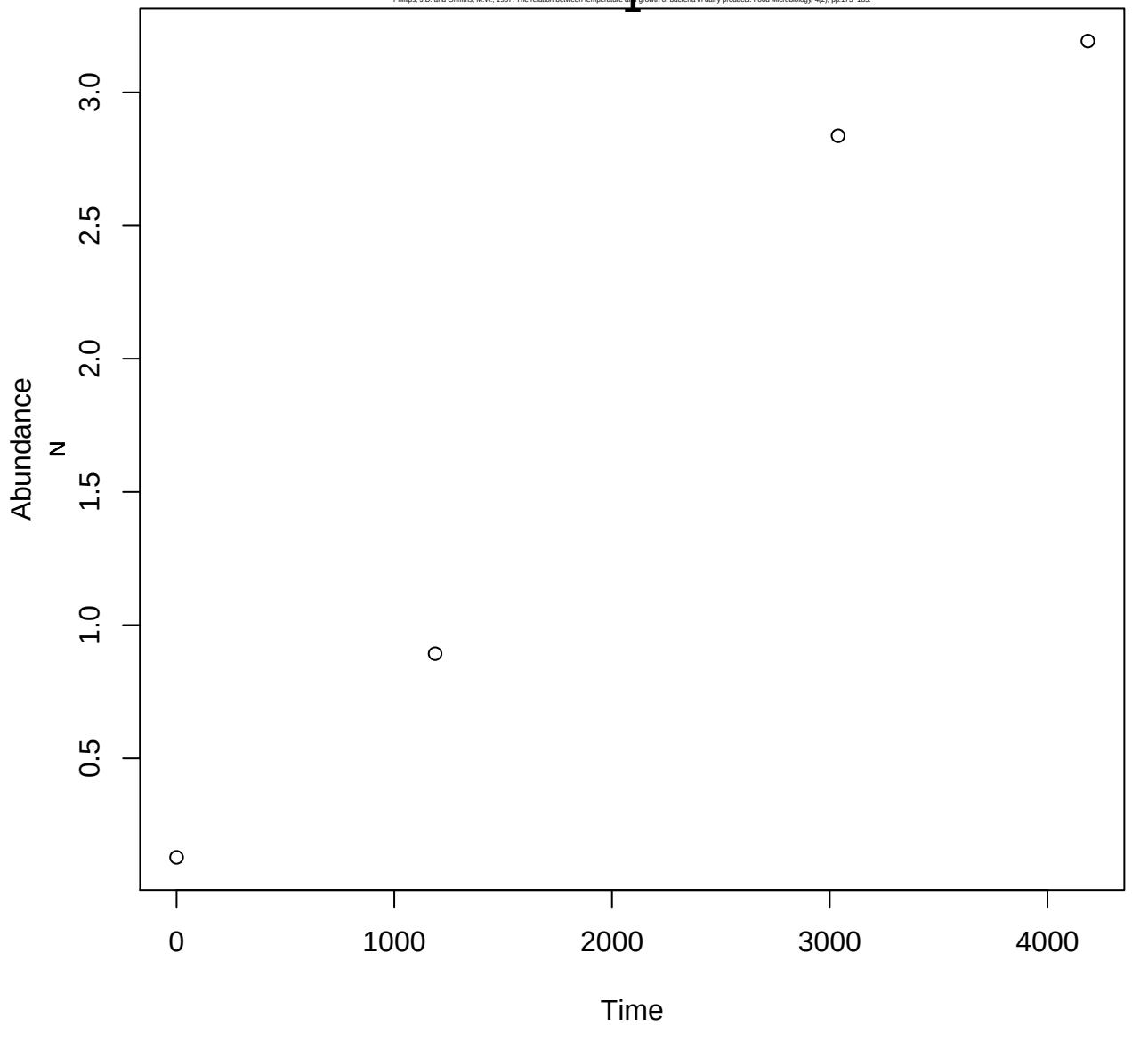
Serratia marcescens
UHT Double Cream
6
1

Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



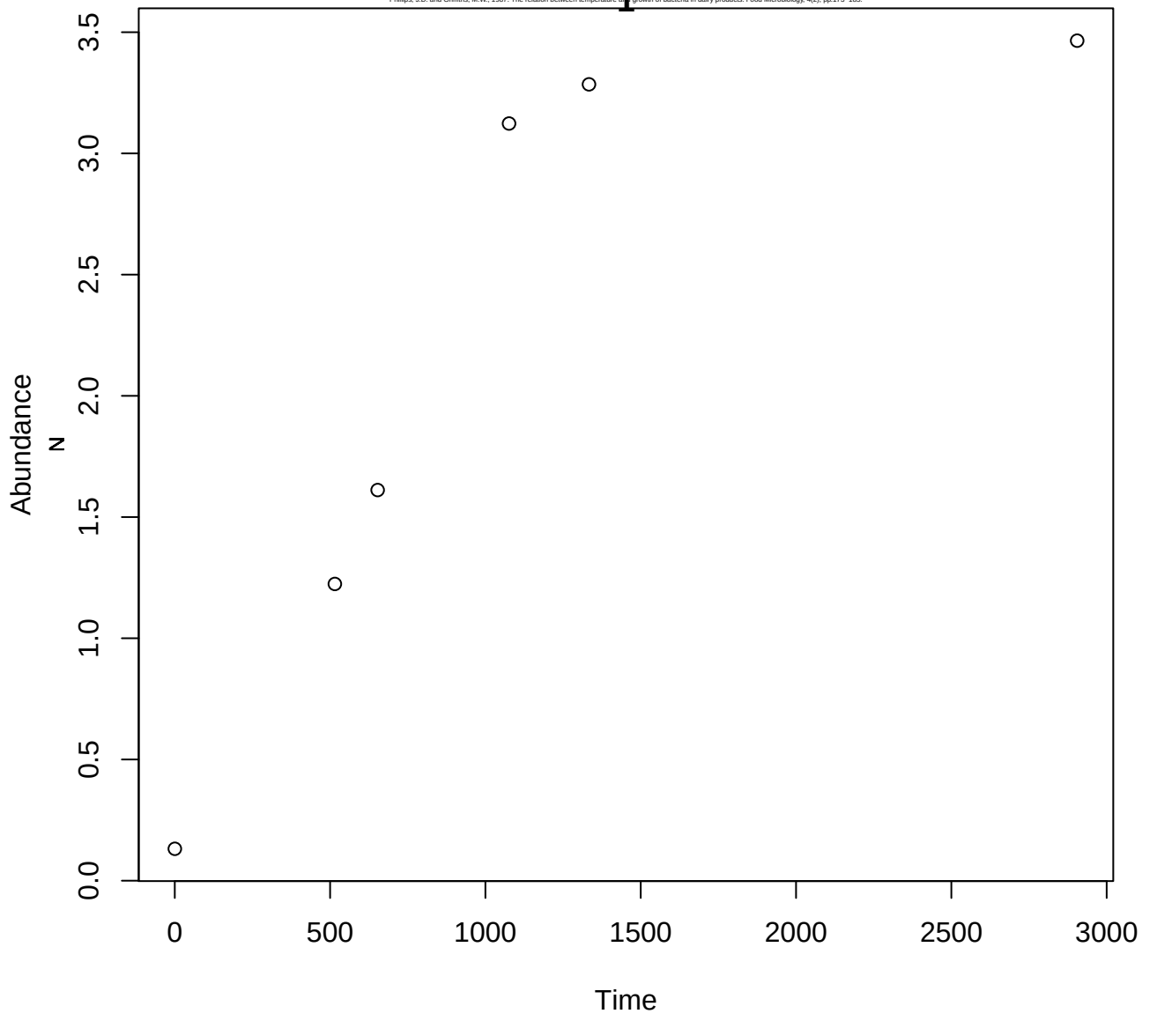
Serratia marcescens
UHT Double Cream
10
1

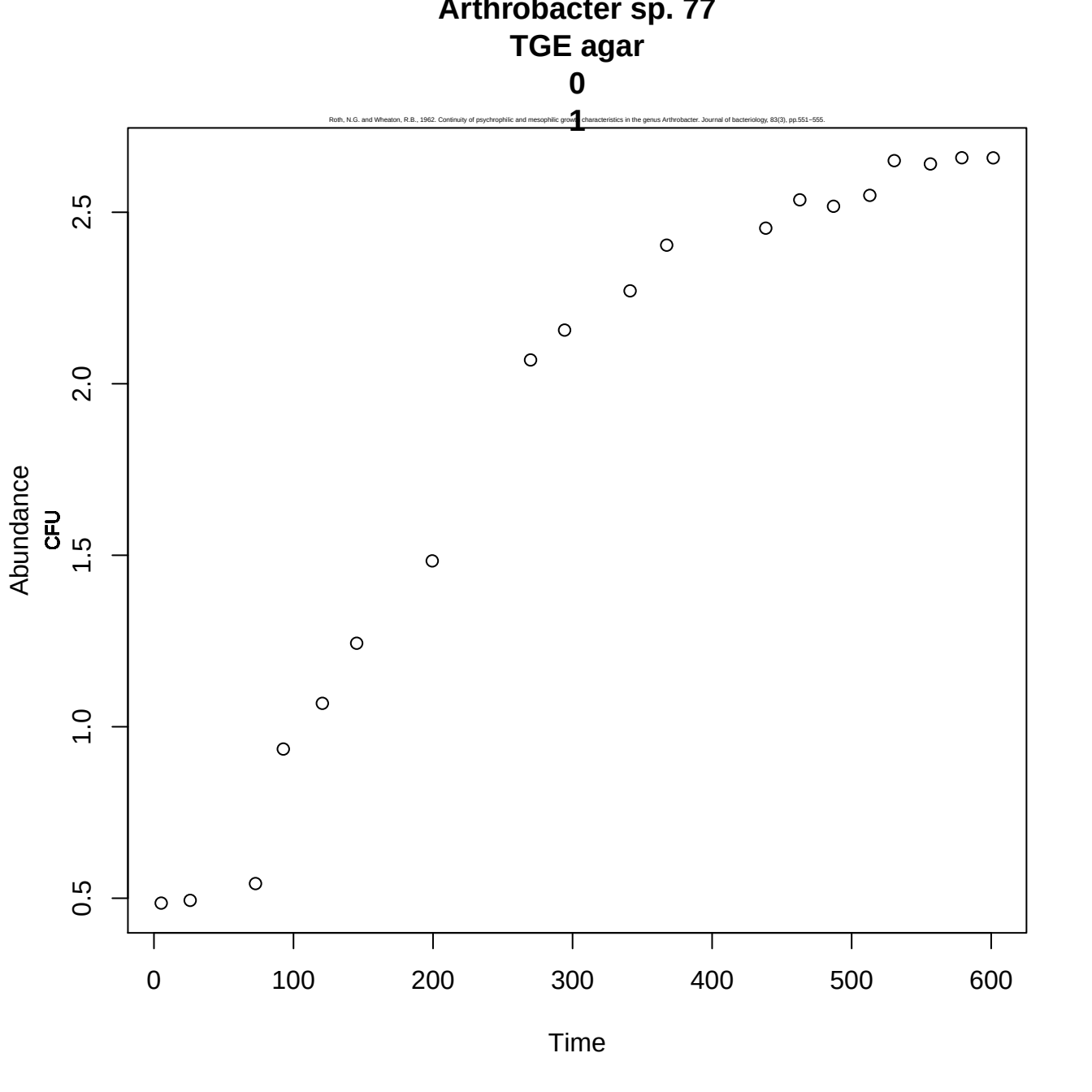
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.



Serratia marcescens
UHT Double Cream
15
1

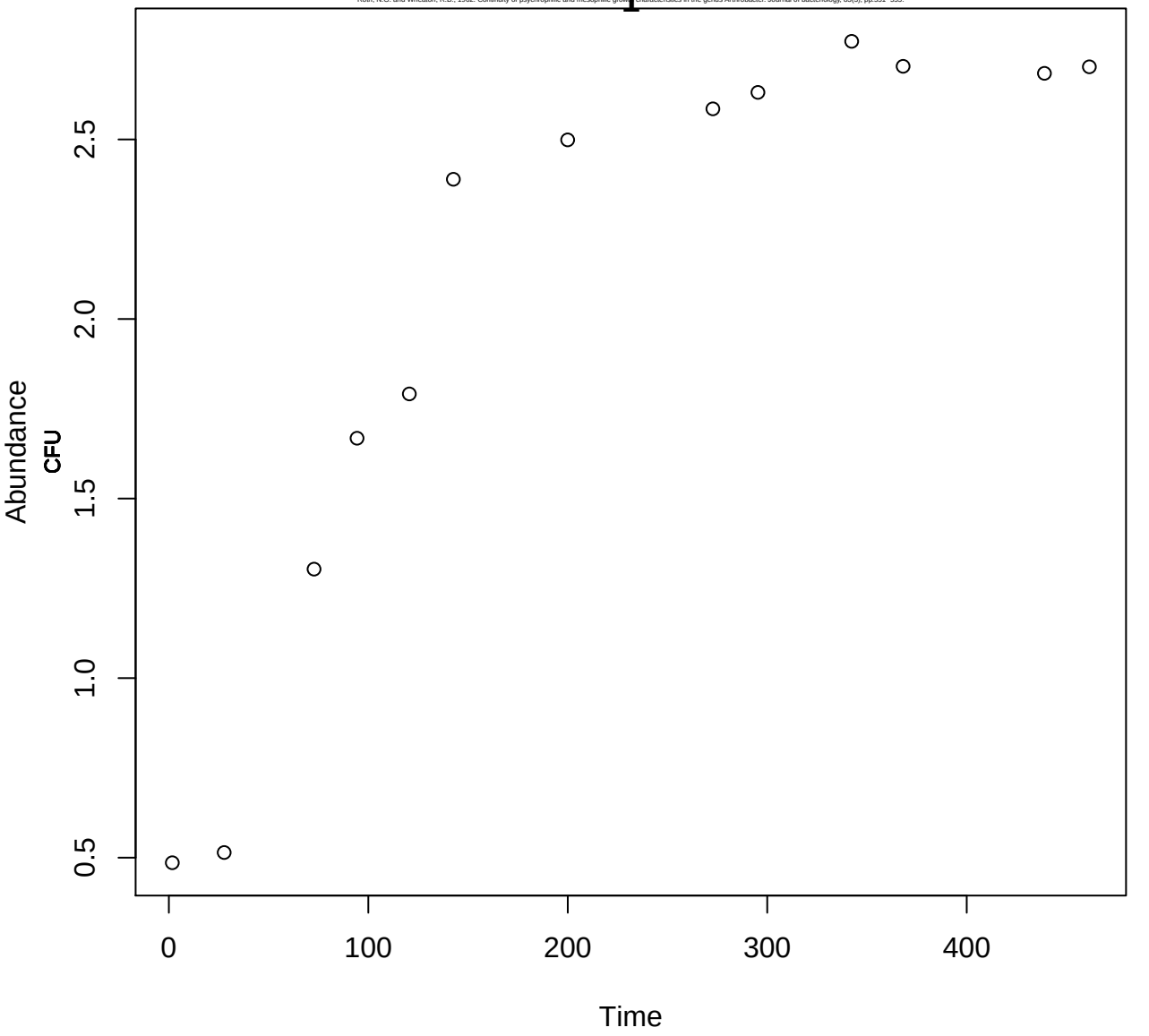
Phillips, J.D. and Griffiths, M.W., 1987. The relation between temperature and growth of bacteria in dairy products. Food Microbiology, 4(2), pp.173–185.




Arthrobacter sp. 77
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
100
200
300
400
500
600
Time

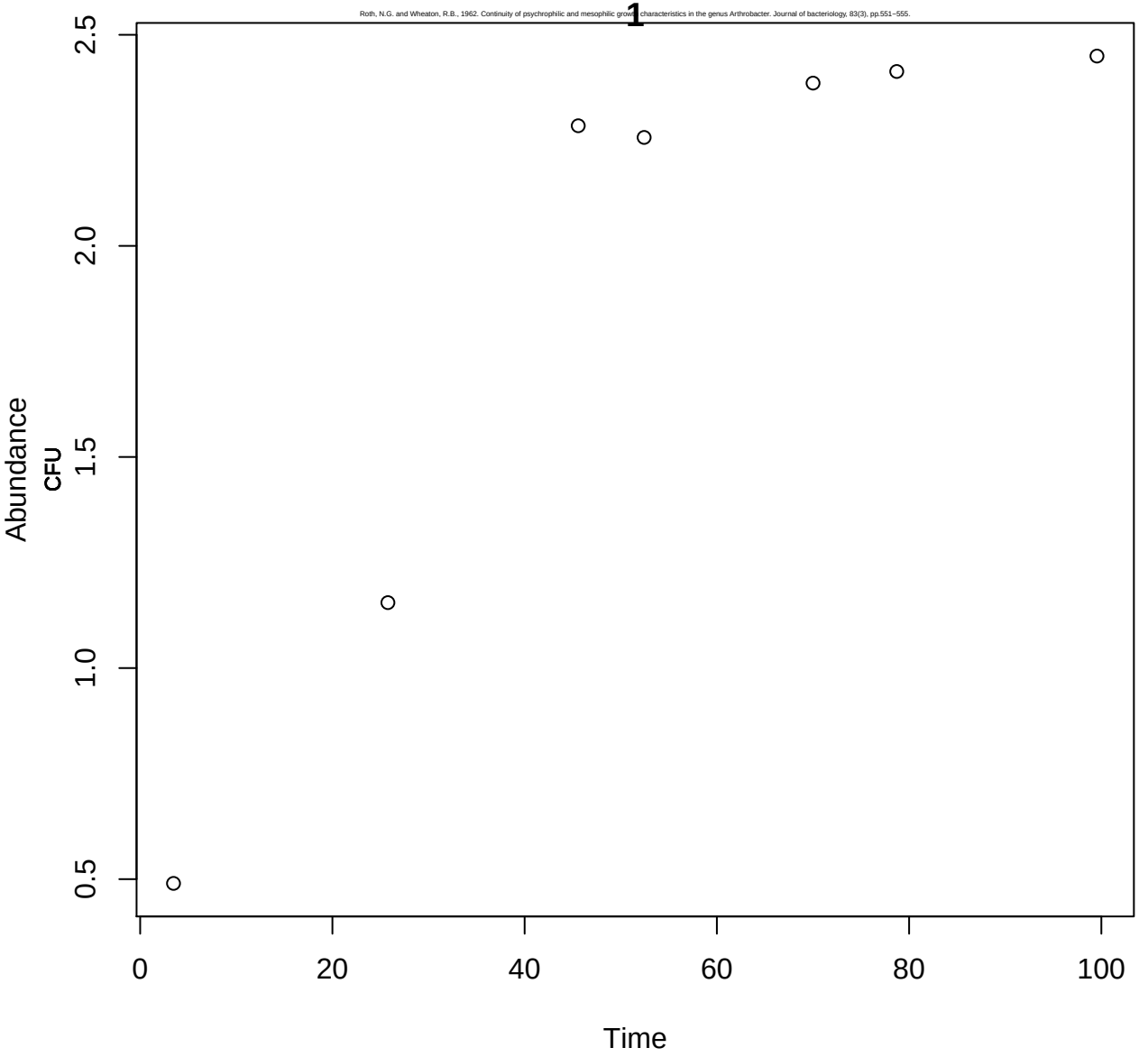
Arthrobacter sp. 77
TGE agar
7
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



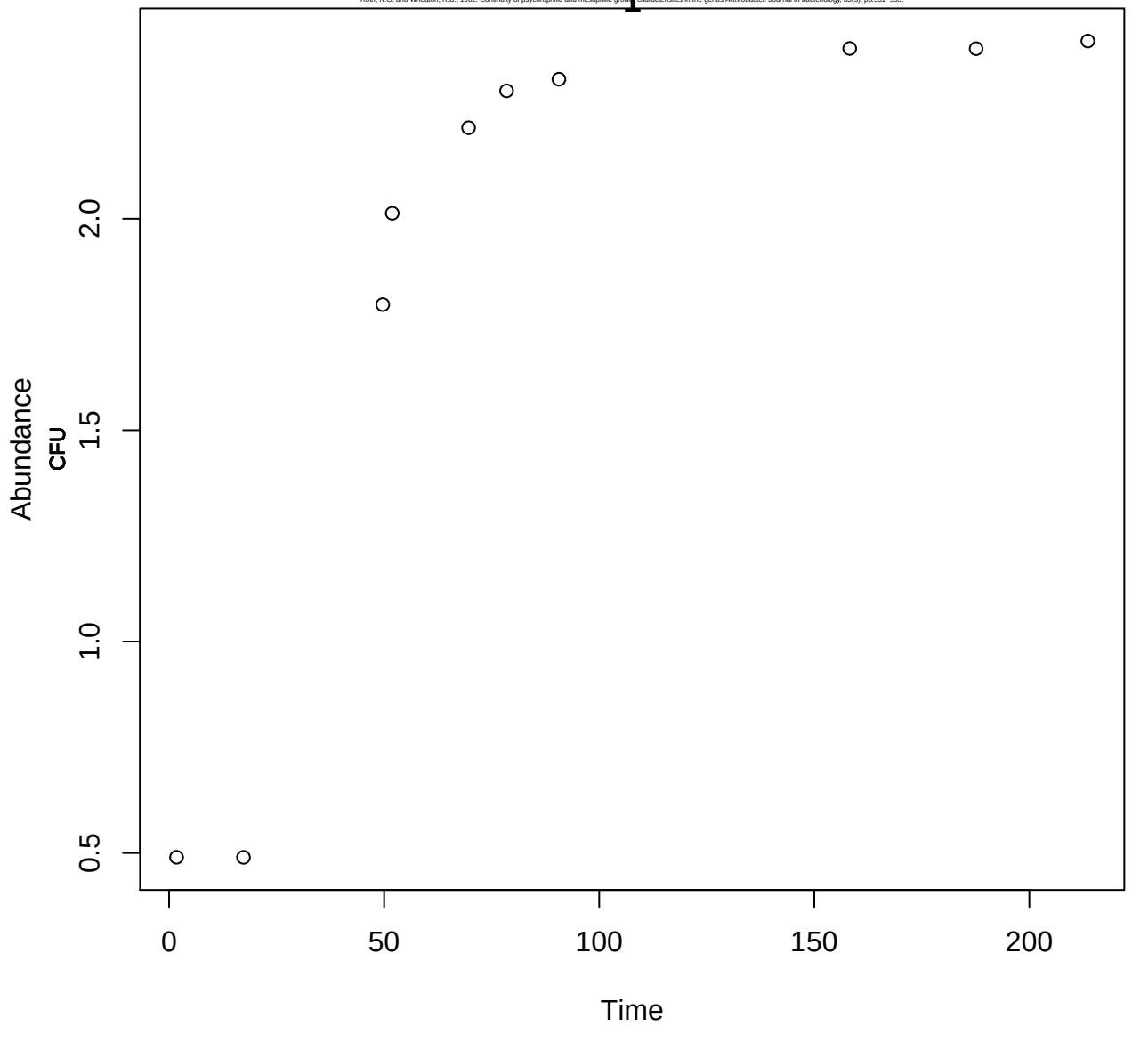
Arthrobacter sp. 77
TGE agar
20
1

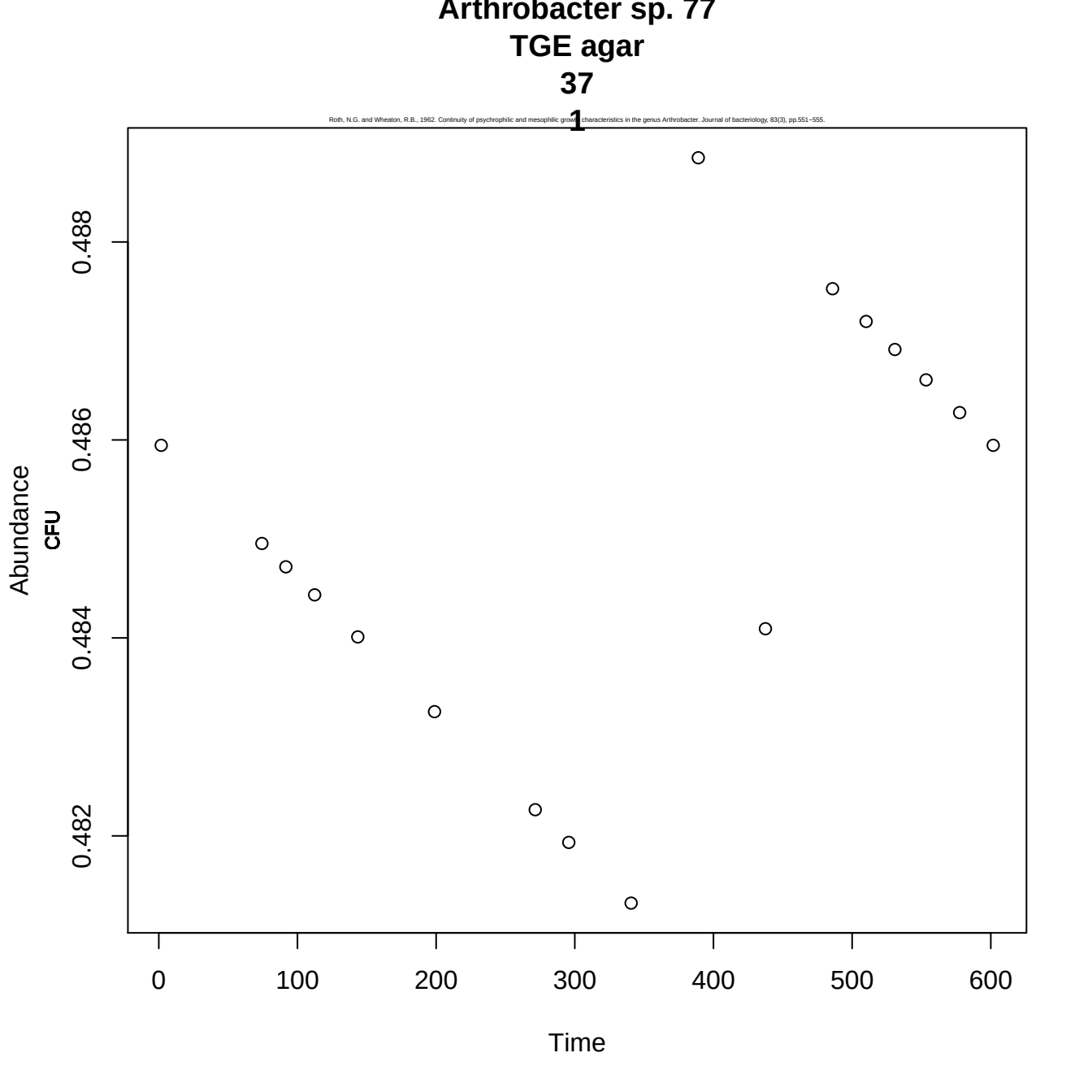
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.

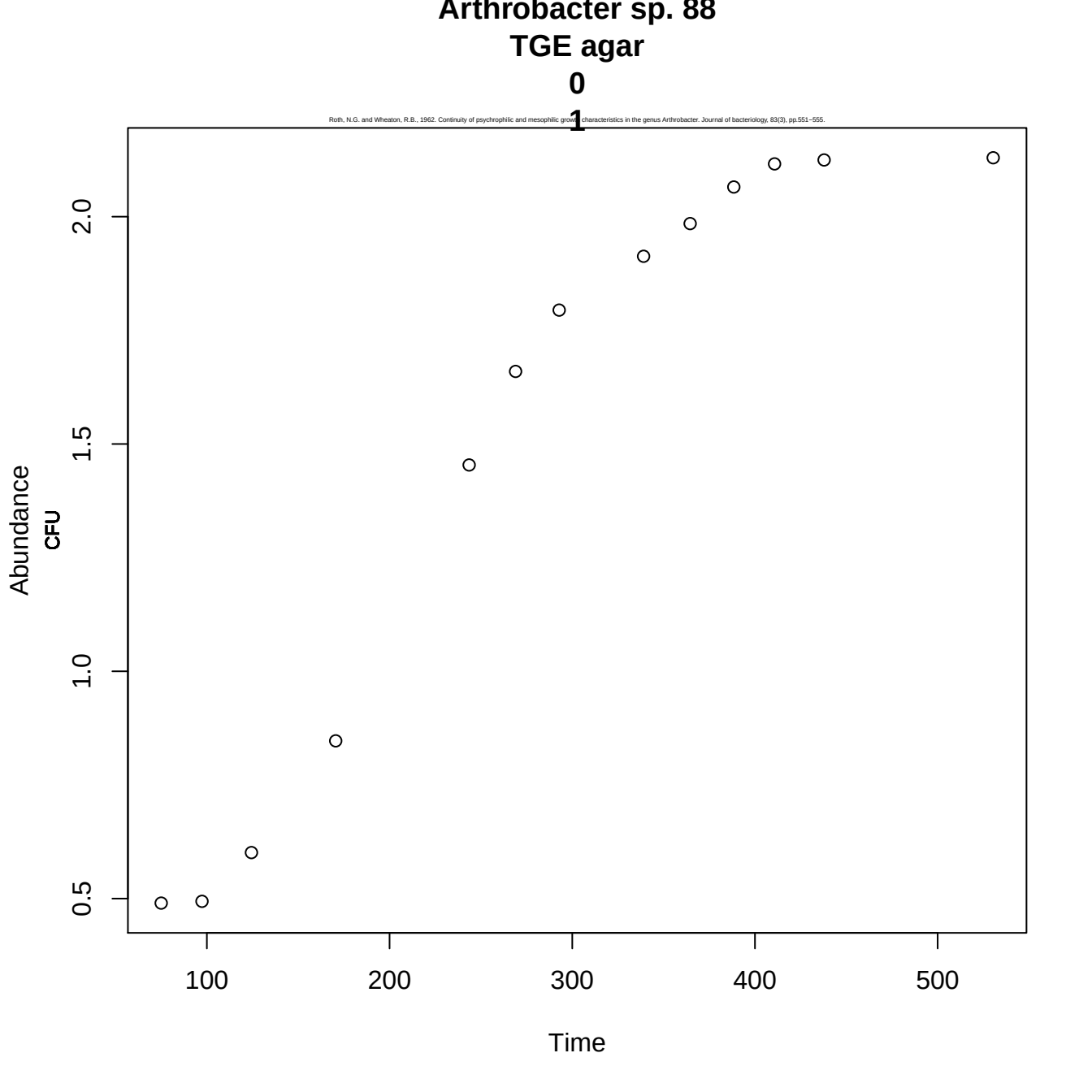


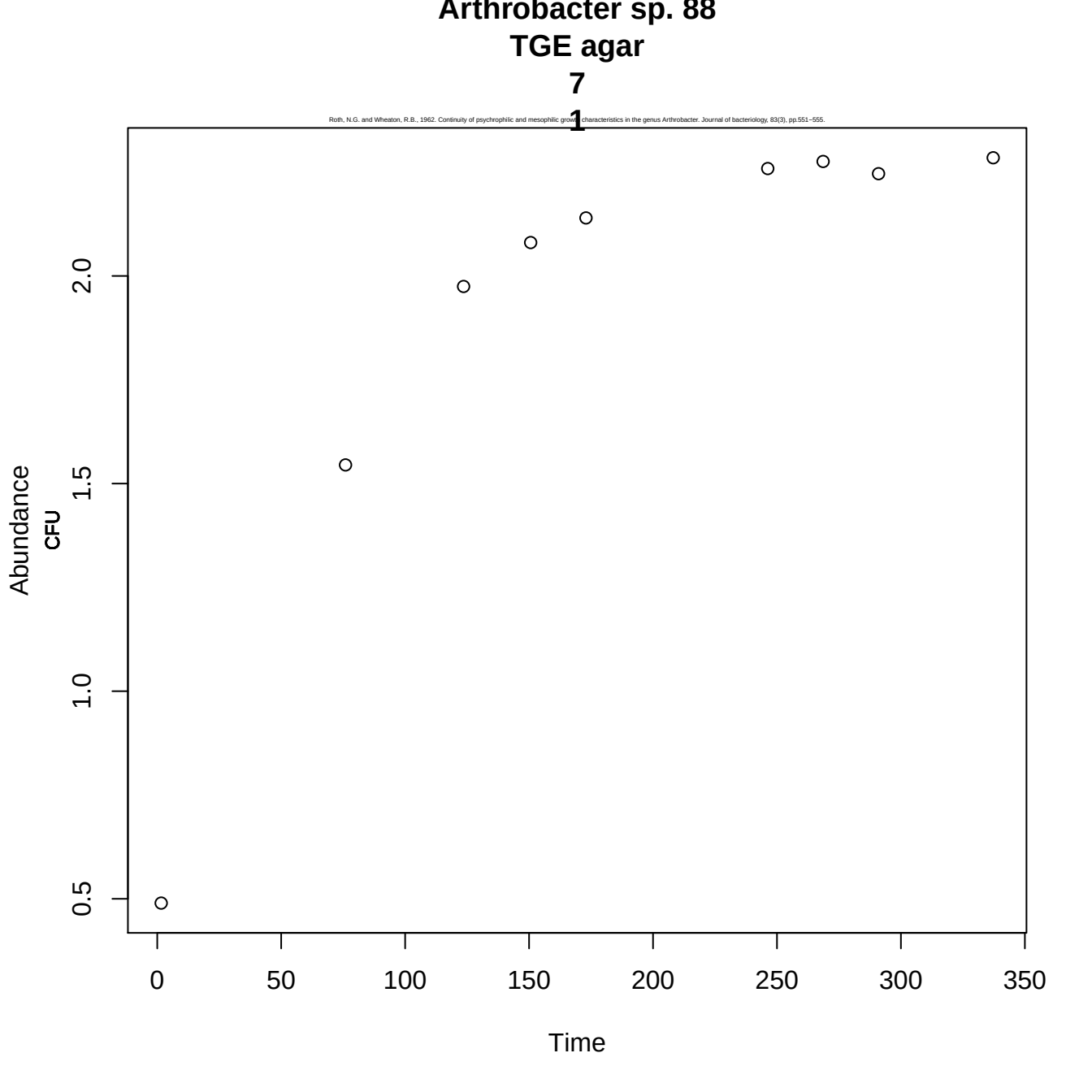
Arthrobacter sp. 77
TGE agar
30
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



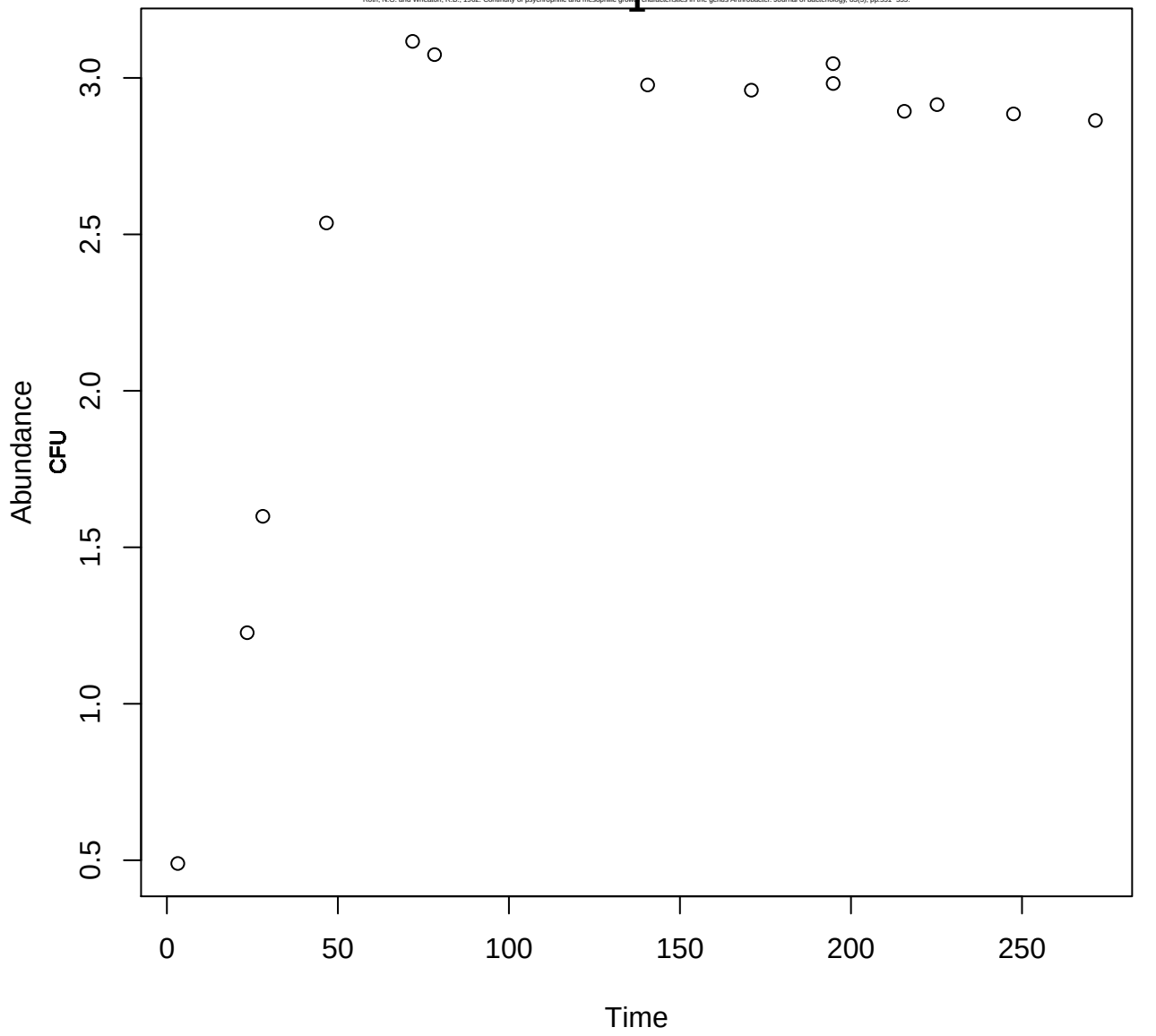

Arthrobacter sp. 77
TGE agar
37
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.482
0.484
0.486
0.488
0
100
200
300
400
500
600
Time


Arthrobacter sp. 88
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
100
200
300
400
500
Time


Arthrobacter sp. 88
TGE agar
7
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
0
50
100
150
200
250
300
350
Time

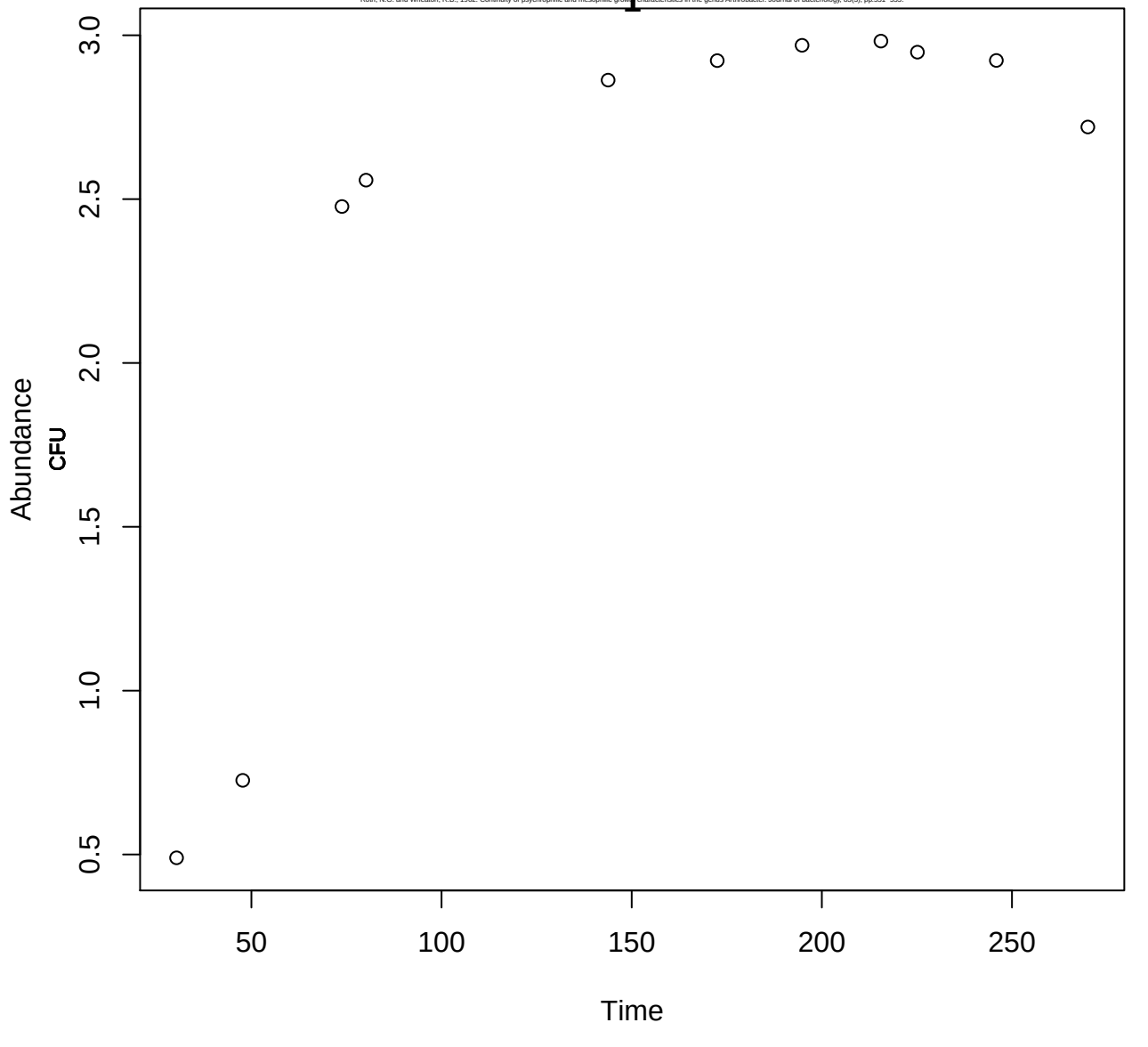
Arthrobacter sp. 88
TGE agar
20
1

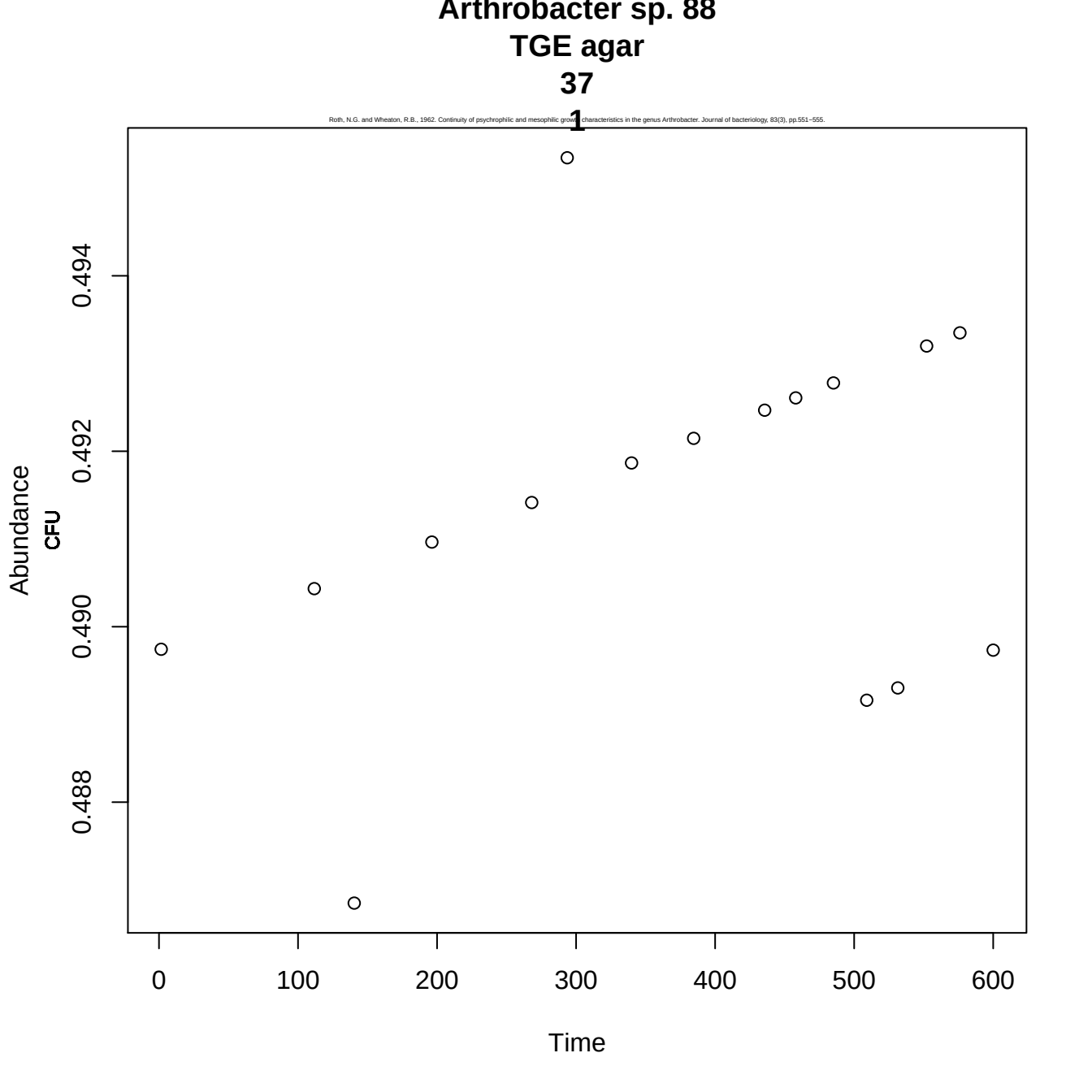
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.

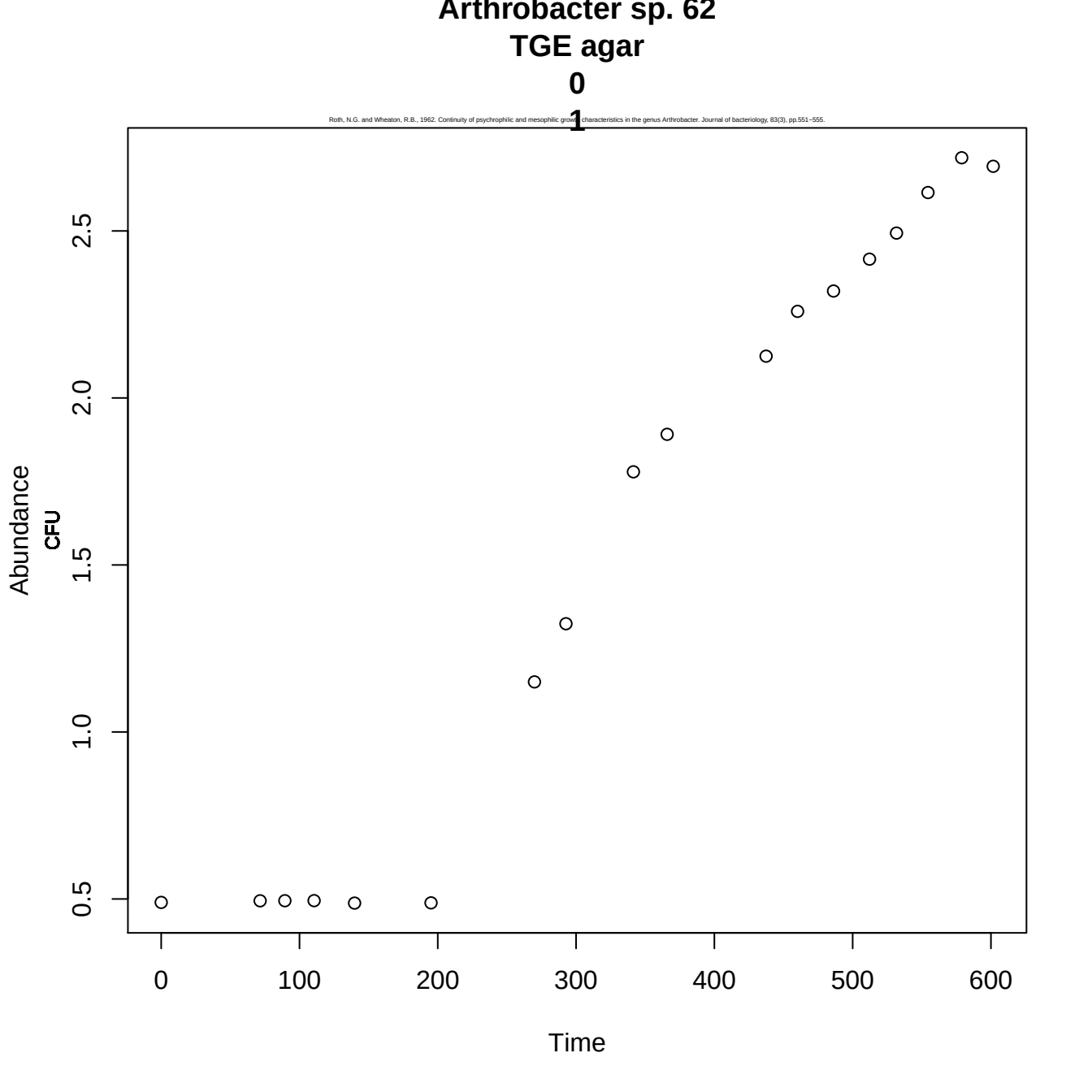


Arthrobacter sp. 88
TGE agar
30
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.

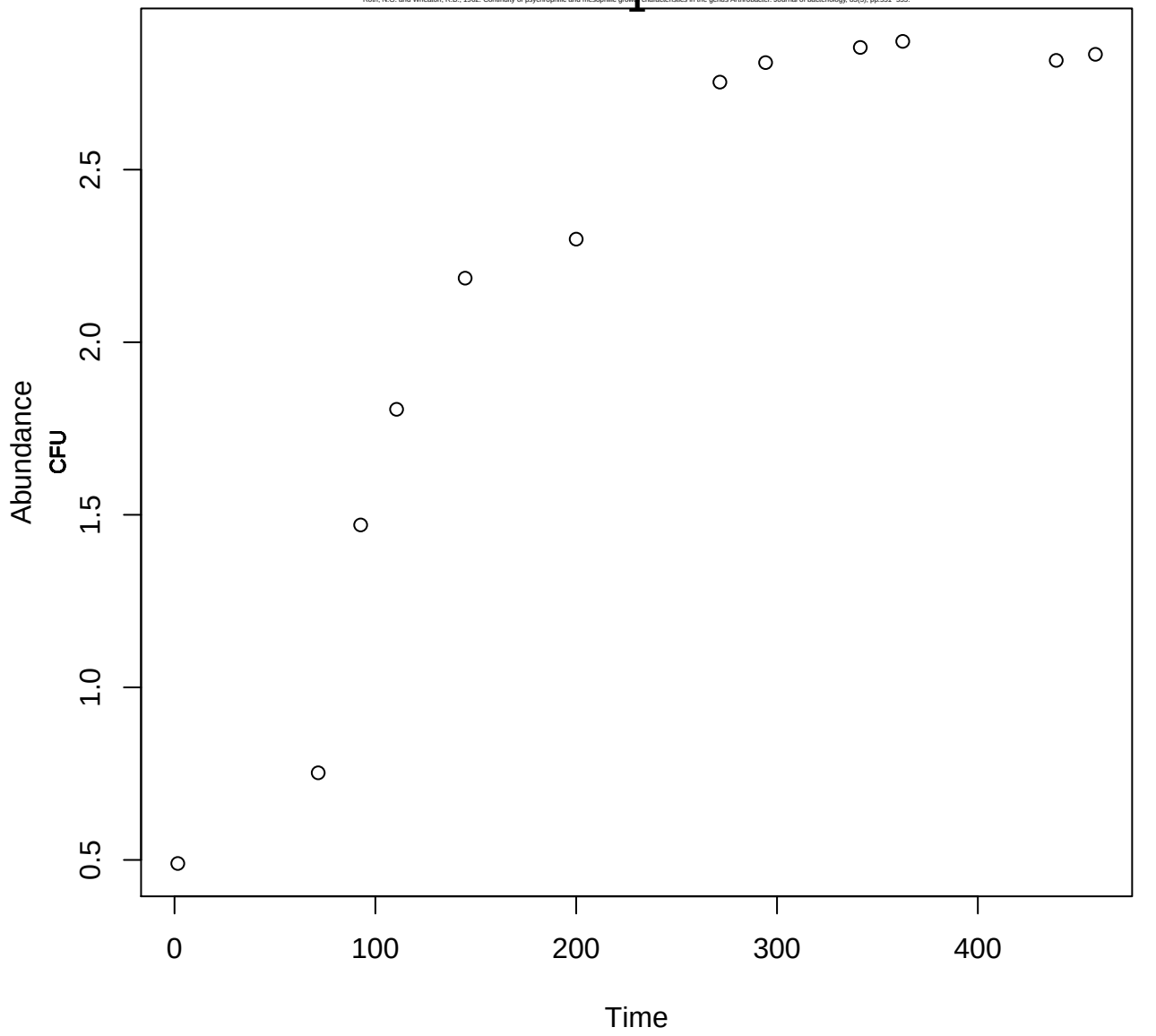



Arthrobacter sp. 88
TGE agar
37
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.488
0.490
0.492
0.494
0
100
200
300
400
500
600
Time


Arthrobacter sp. 62
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
100
200
300
400
500
600
Time

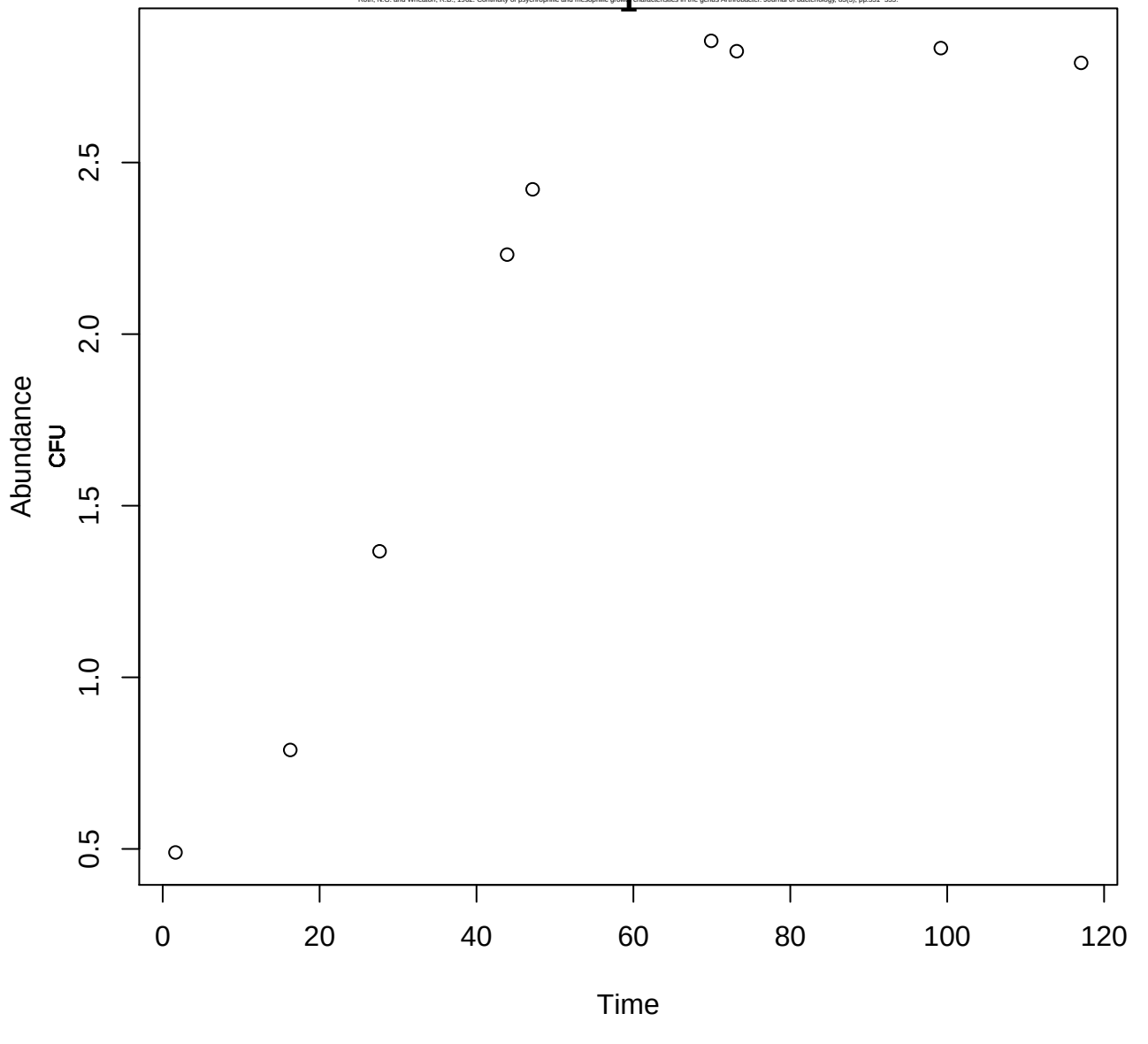
Arthrobacter sp. 62
TGE agar
7
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



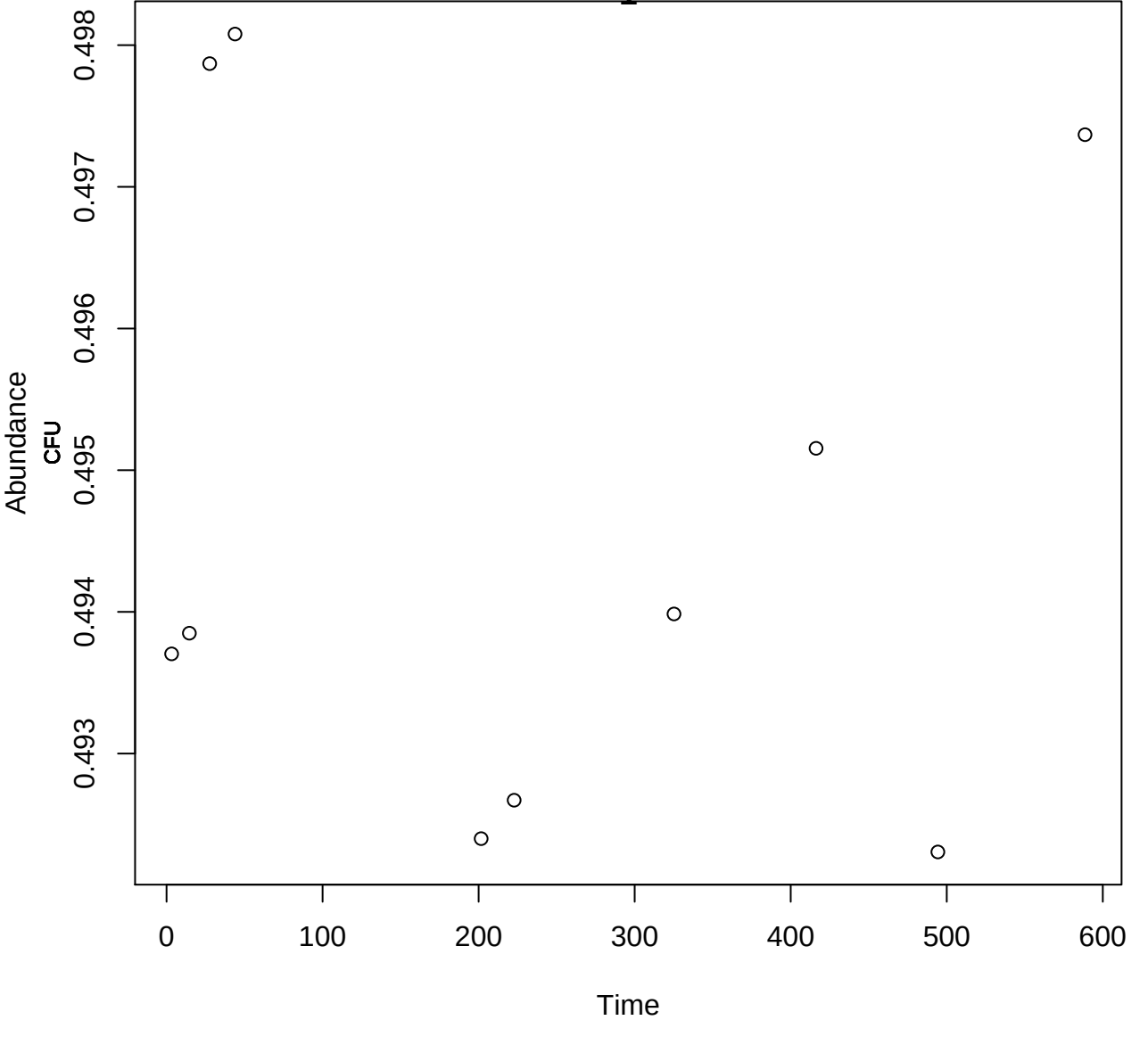
Arthrobacter sp. 62
TGE agar
20
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



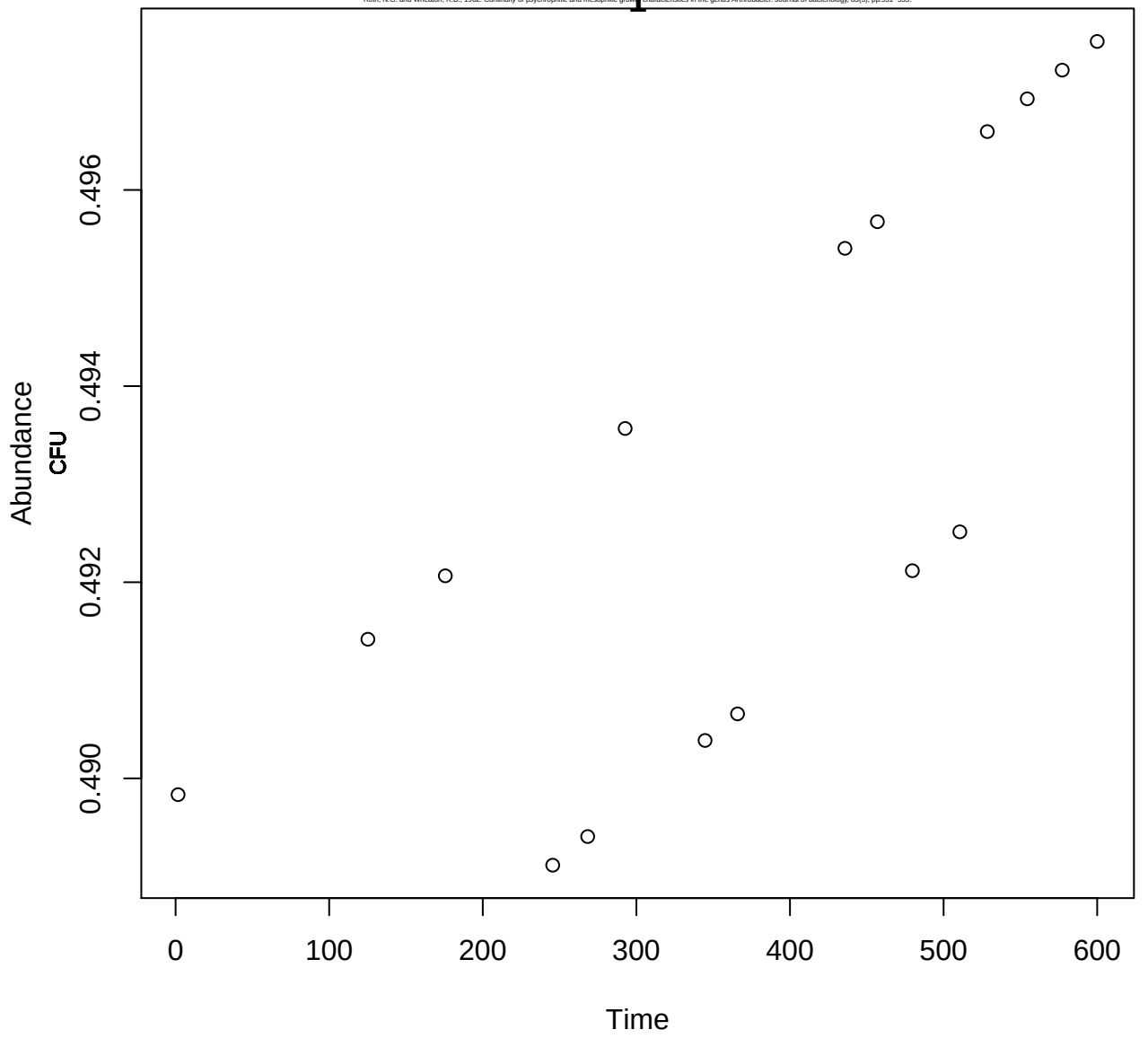
Arthrobacter sp. 62
TGE agar
30
1

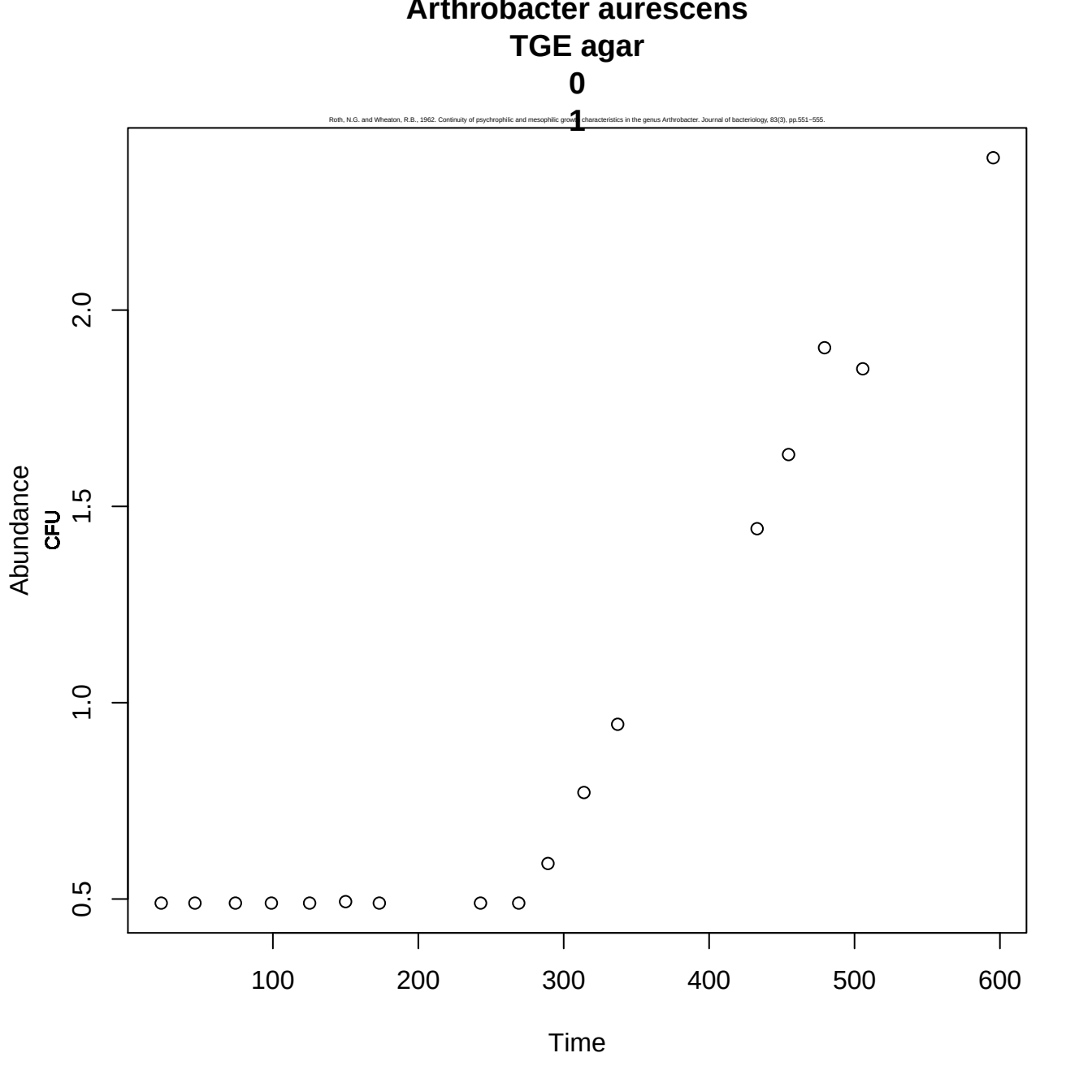
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



Arthrobacter sp. 62
TGE agar
37
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.




Arthrobacter aurescens
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
100
200
300
400
500
600
Time

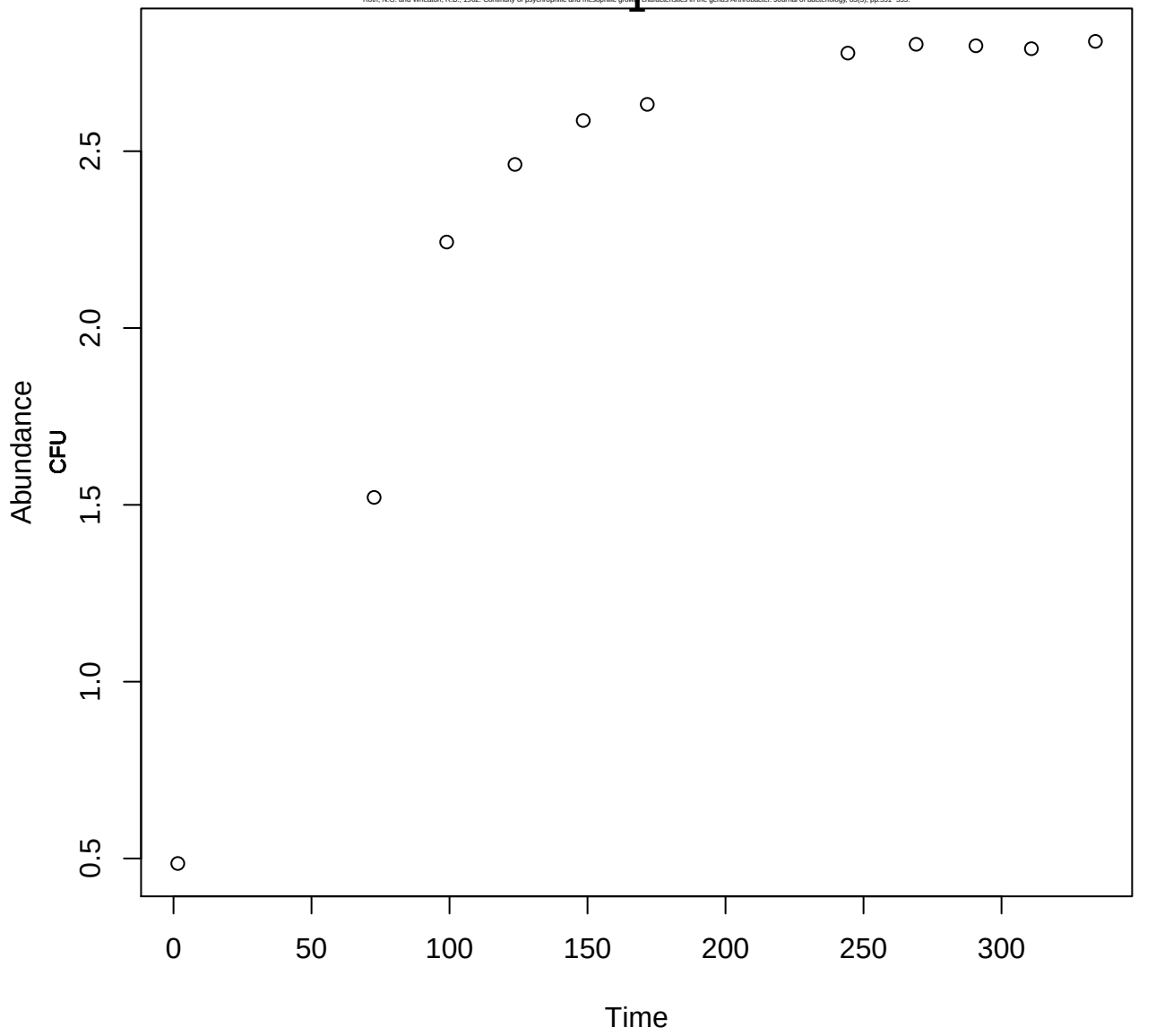
Arthrobacter aurescens

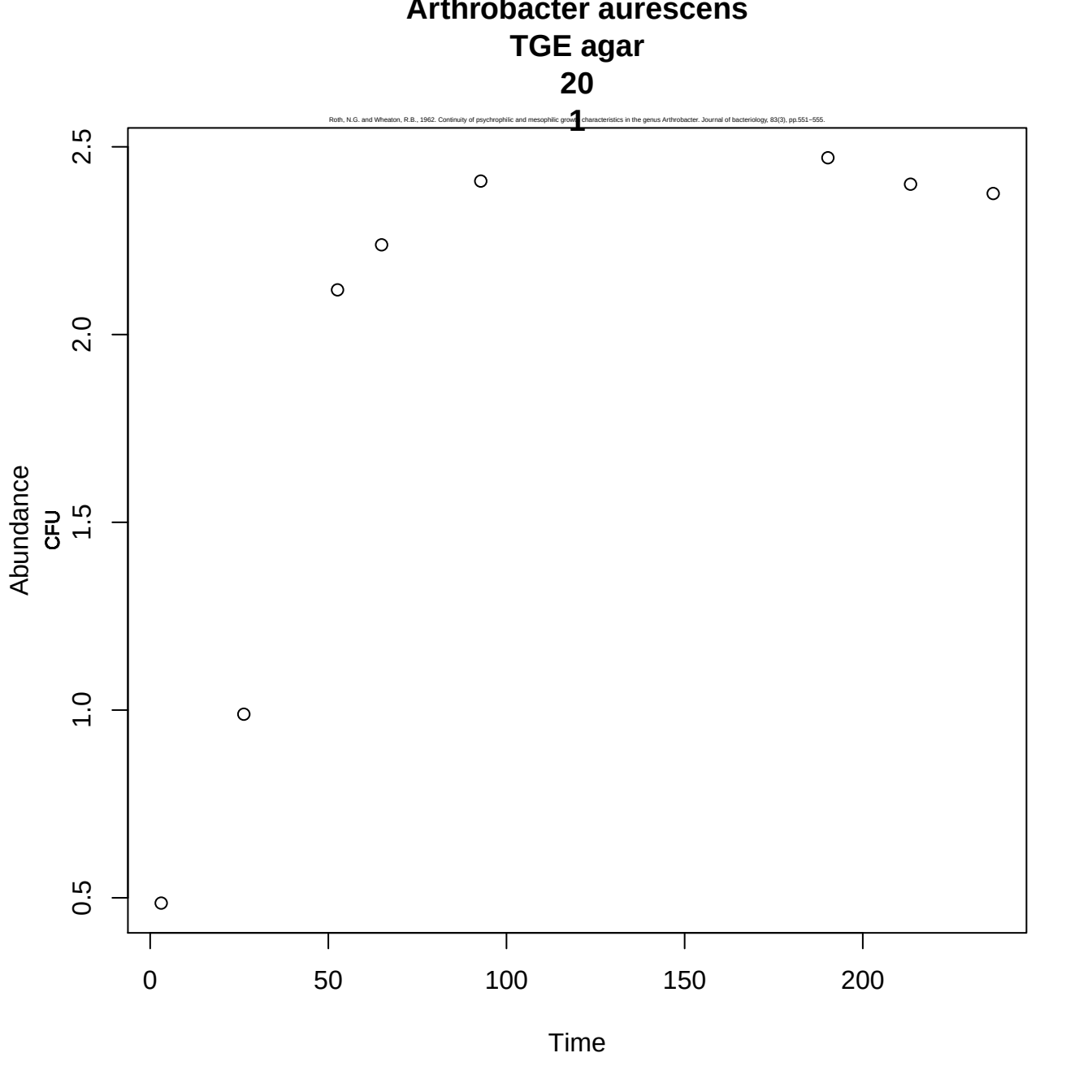
TGE agar

7

1

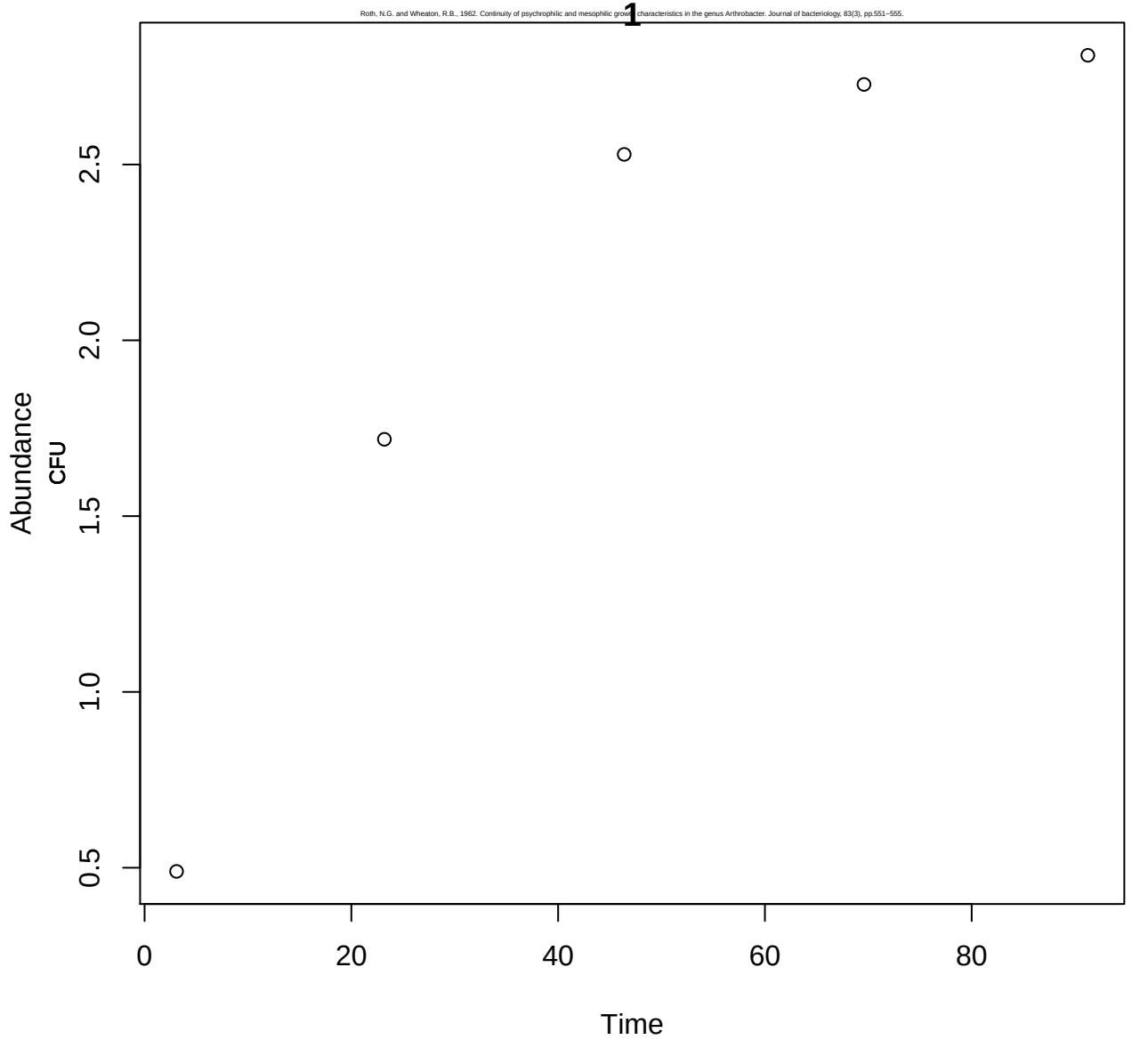
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.




Arthrobacter aurescens
TGE agar
20
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
50
100
150
200
Time

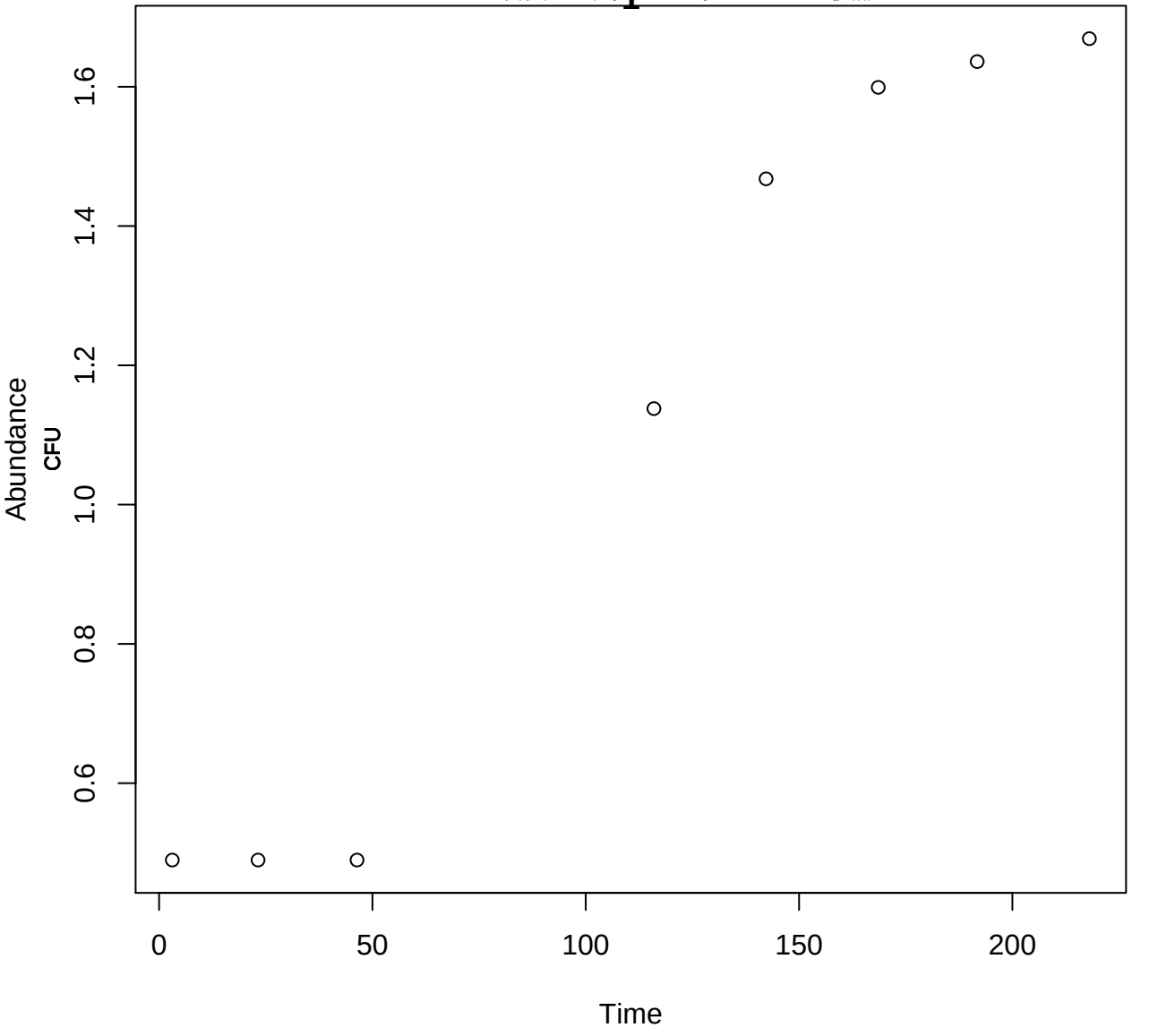
Arthrobacter aurescens
TGE agar
30
1

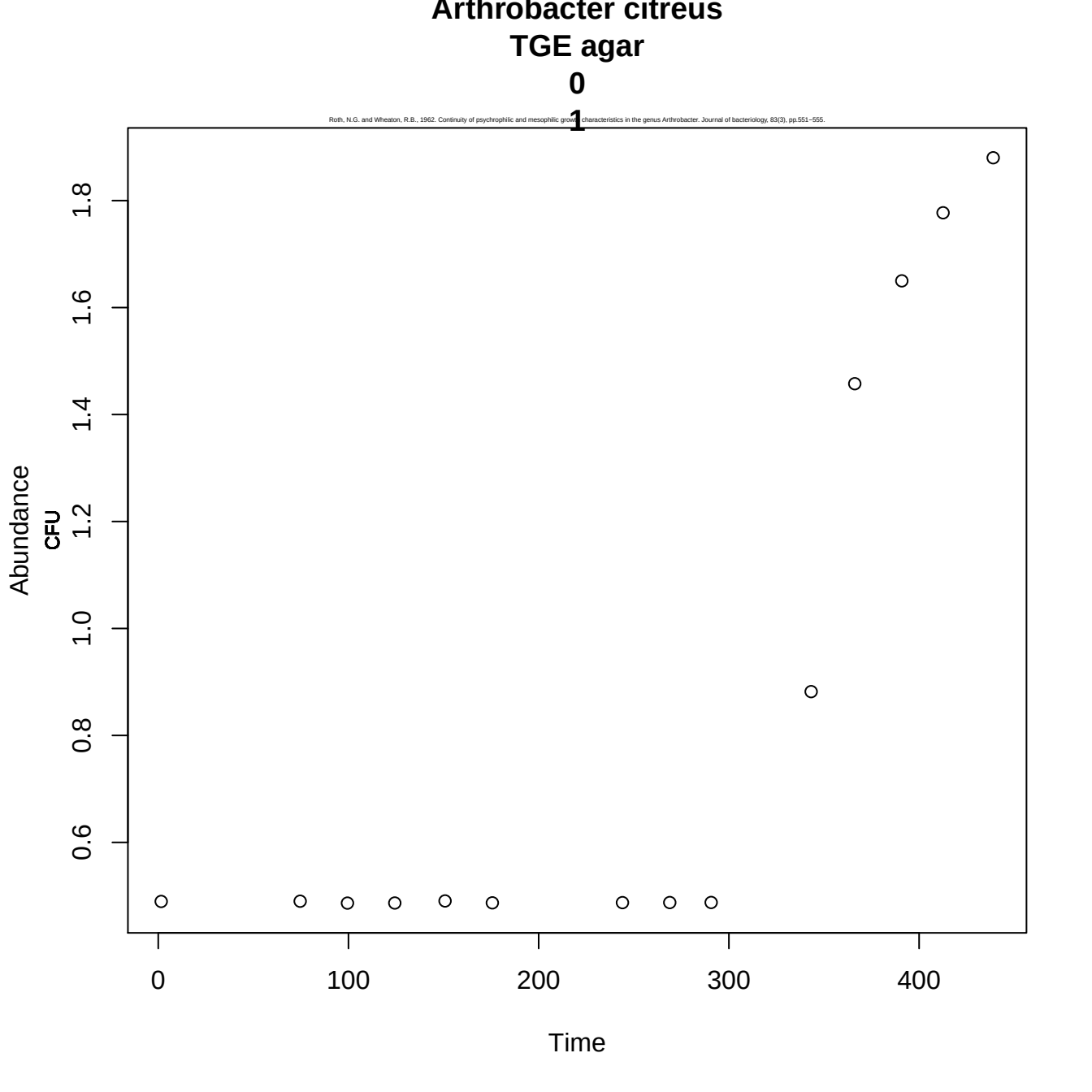
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



Arthrobacter aurescens
TGE agar
37
1

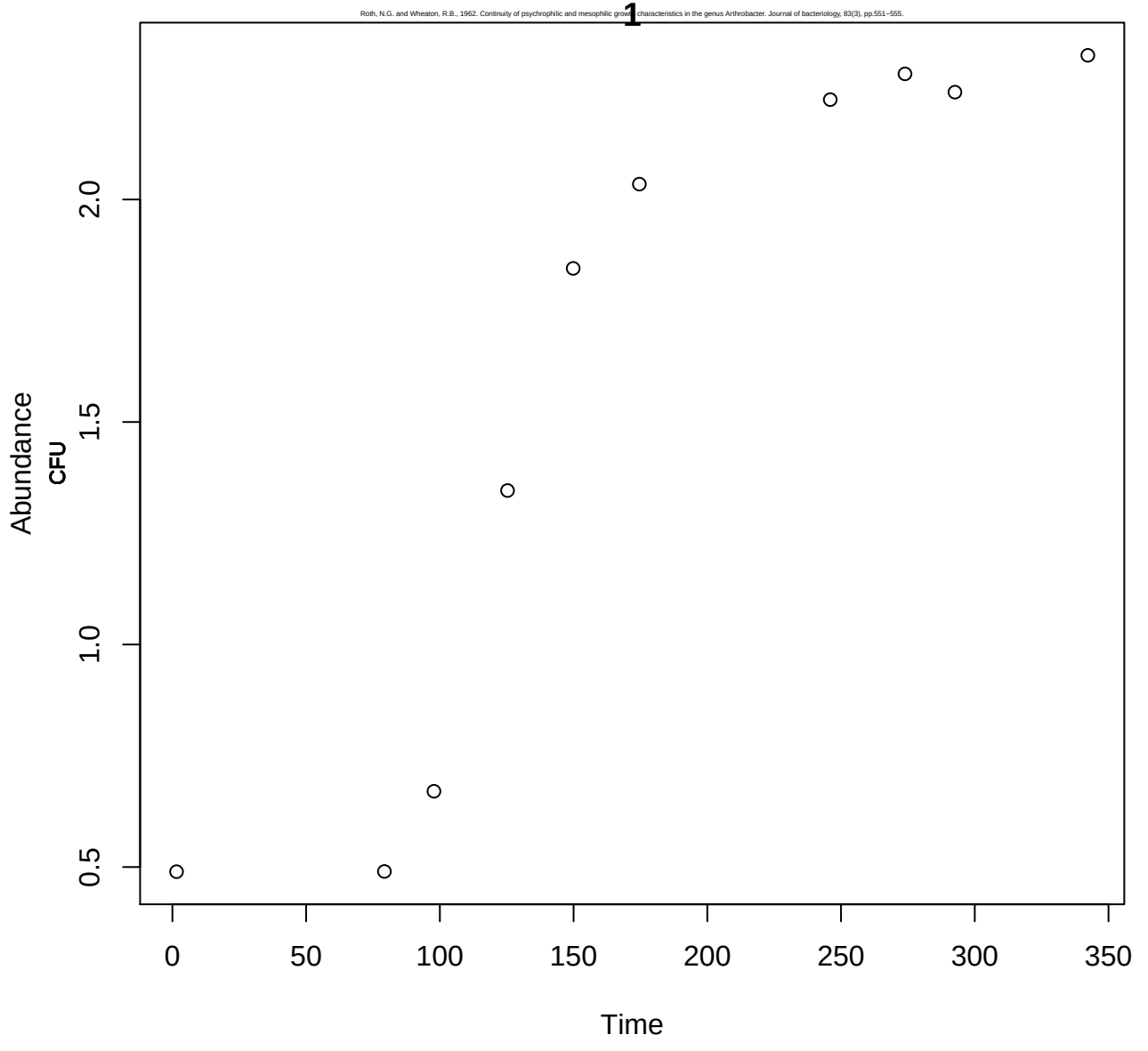
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.




Arthrobacter citreus
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.6
0.8
1.0
1.2
1.4
1.6
1.8
0
100
200
300
400
Time

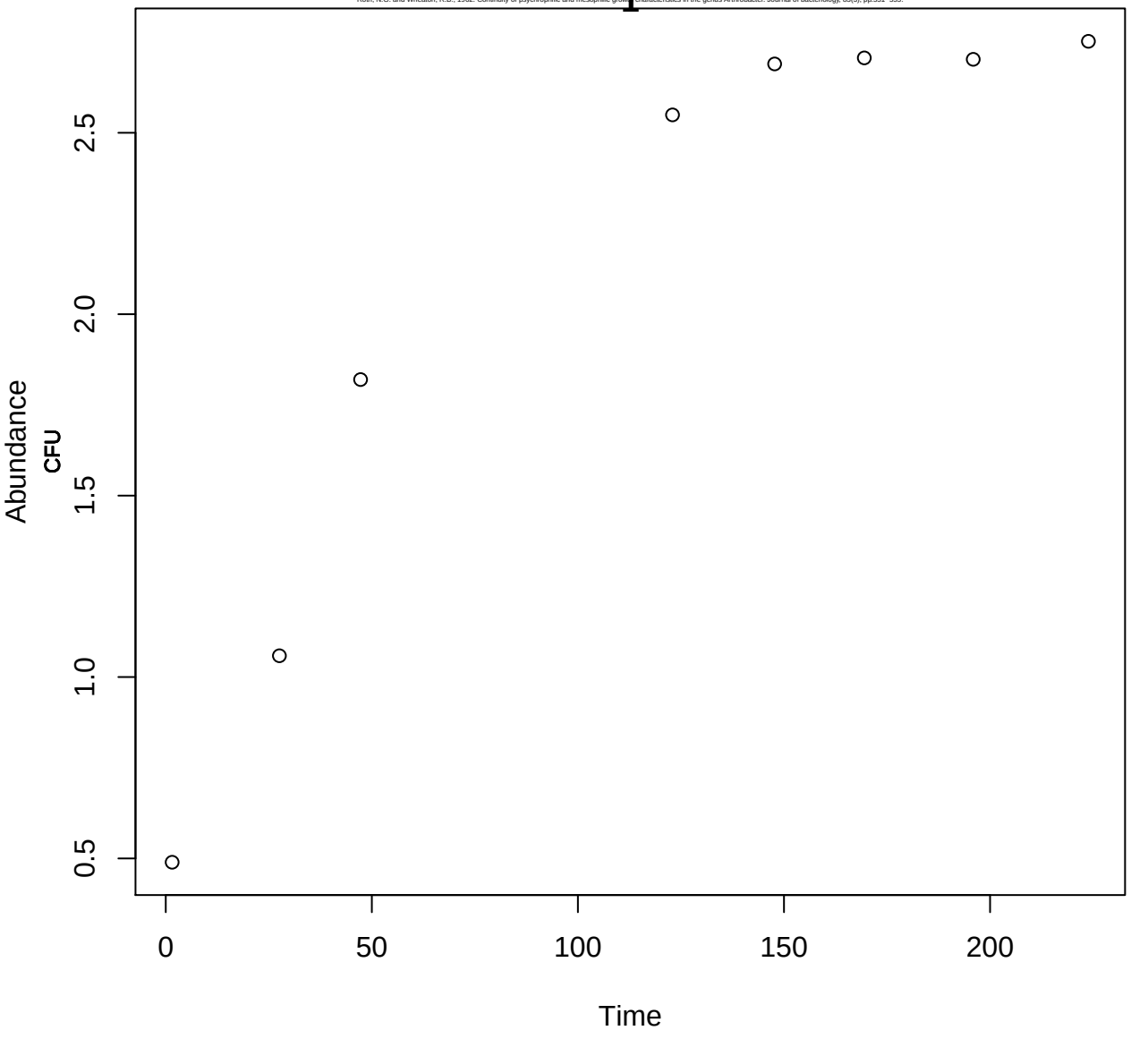
Arthrobacter citreus
TGE agar
7
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



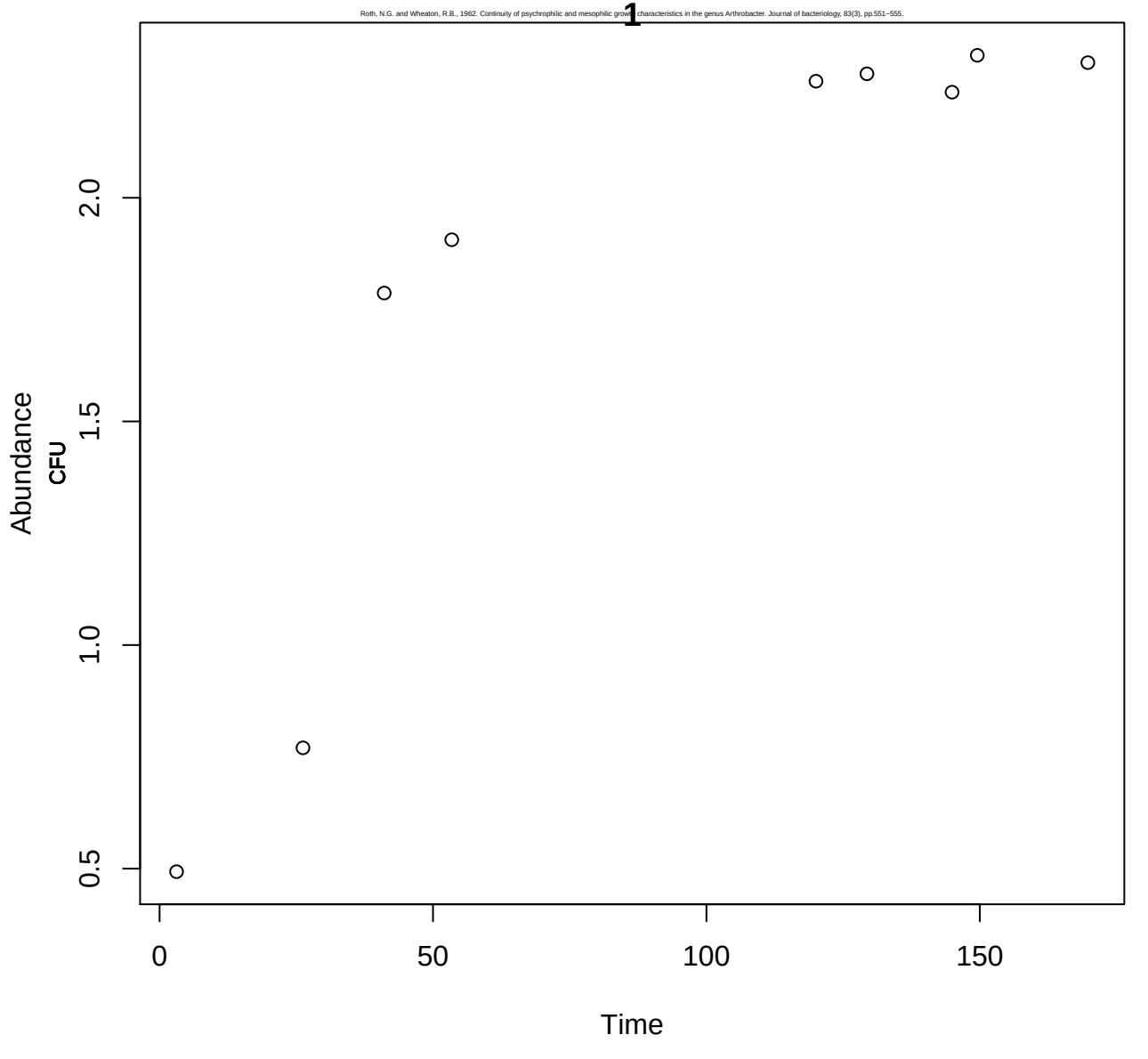
Arthrobacter citreus
TGE agar
20
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



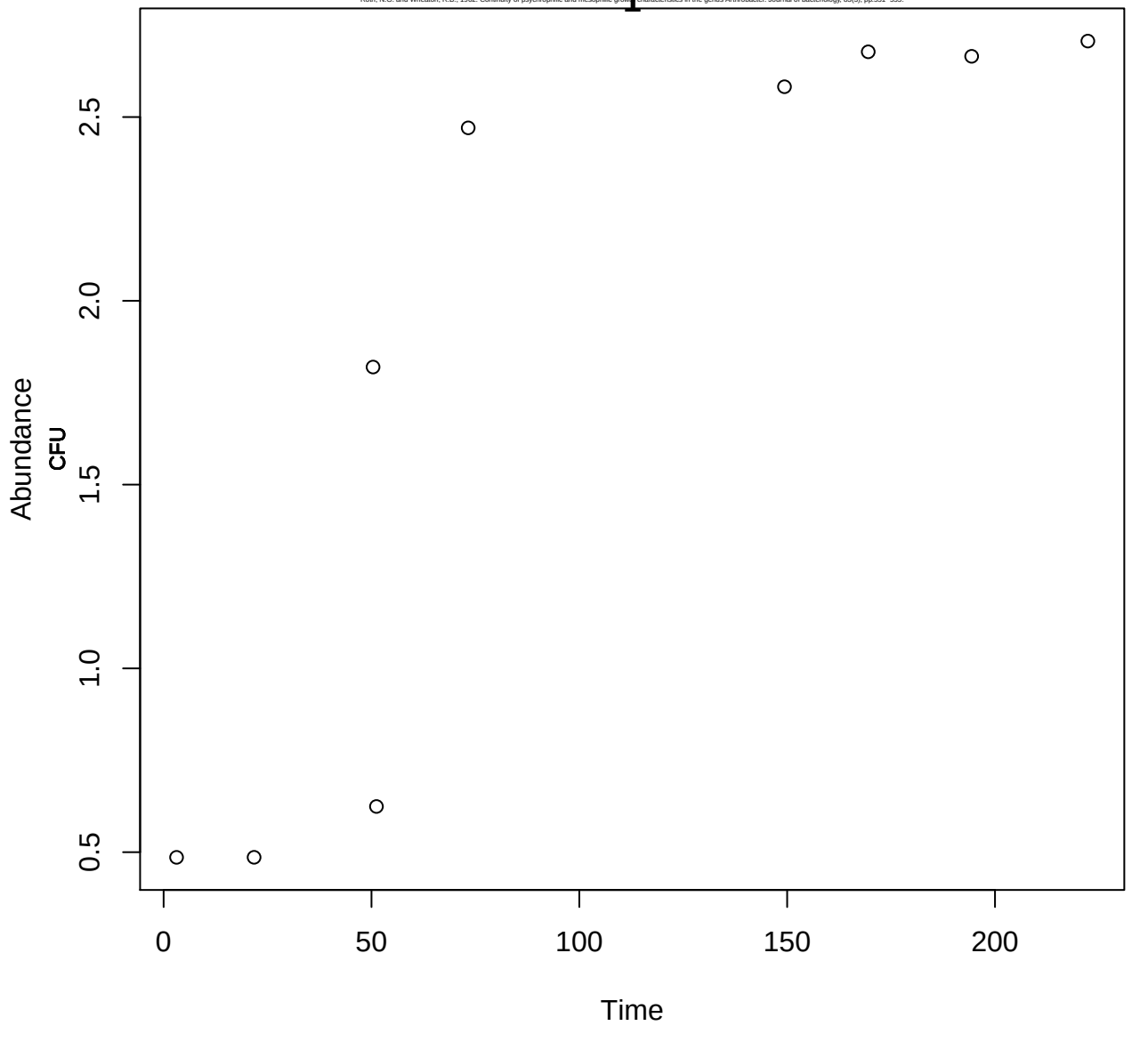
Arthrobacter citreus
TGE agar
30
1

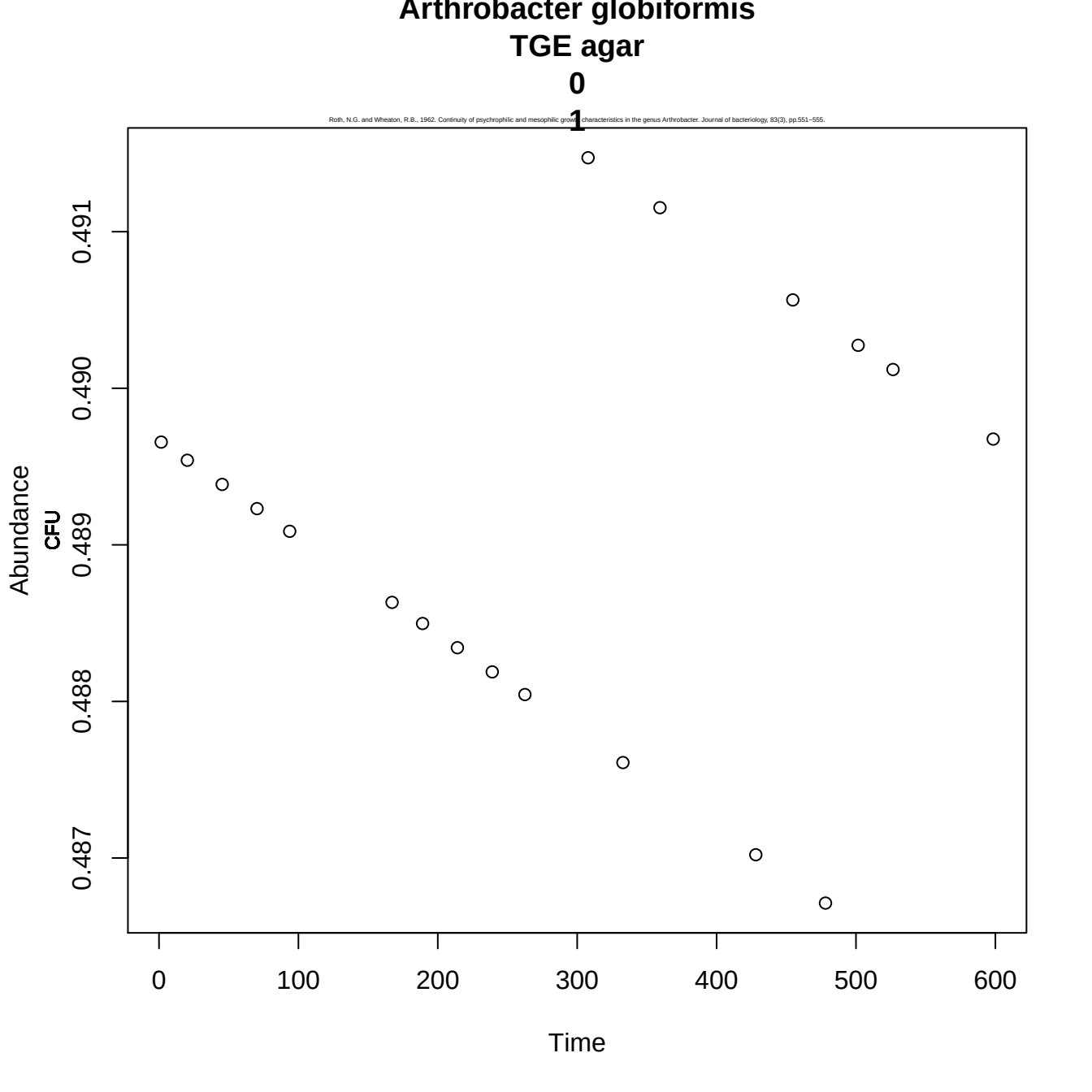
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



Arthrobacter citreus
TGE agar
37
1

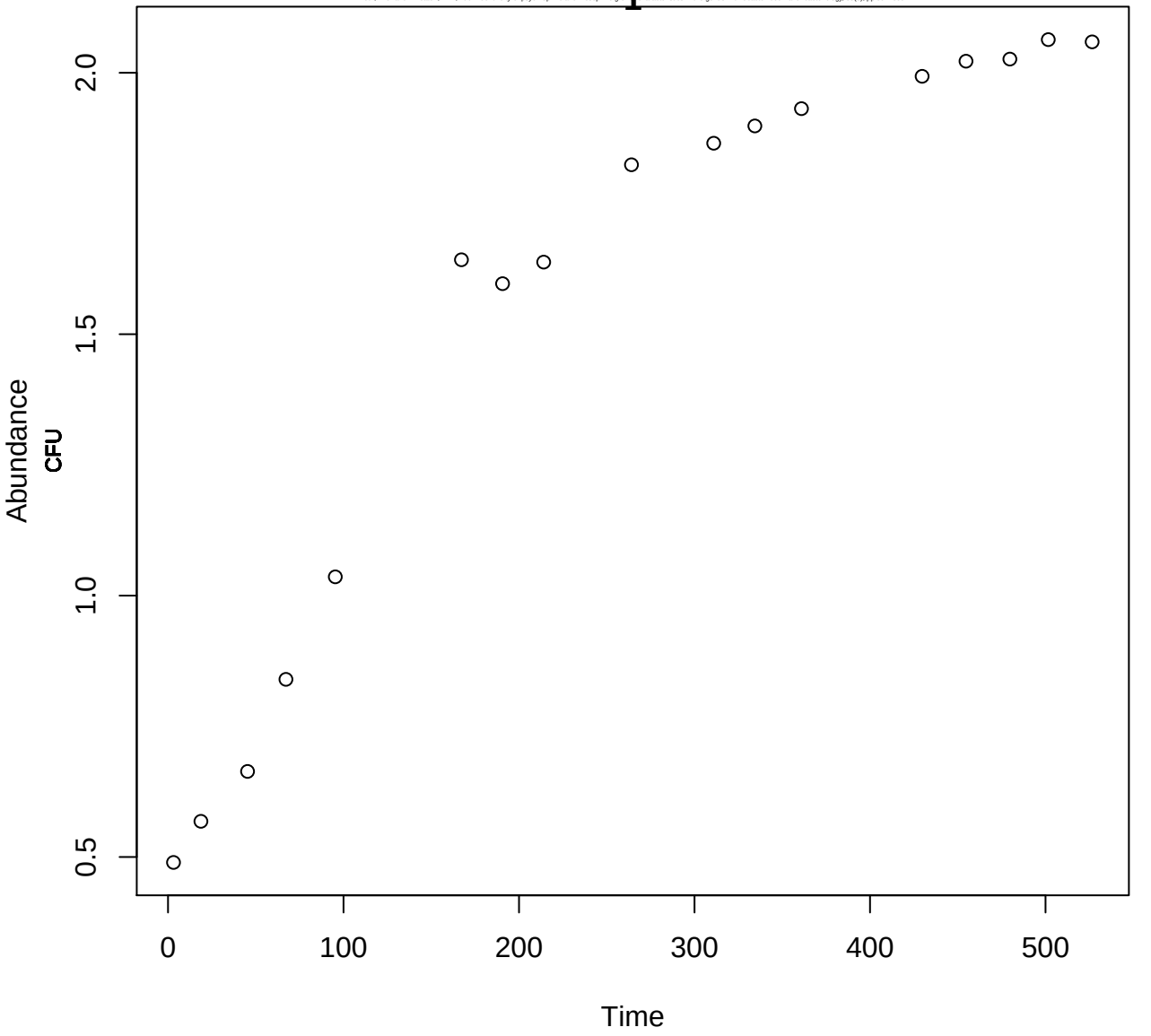
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.




Arthrobacter globiformis
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.487
0.488
0.489
0.490
0.491
0
100
200
300
400
500
600
Time

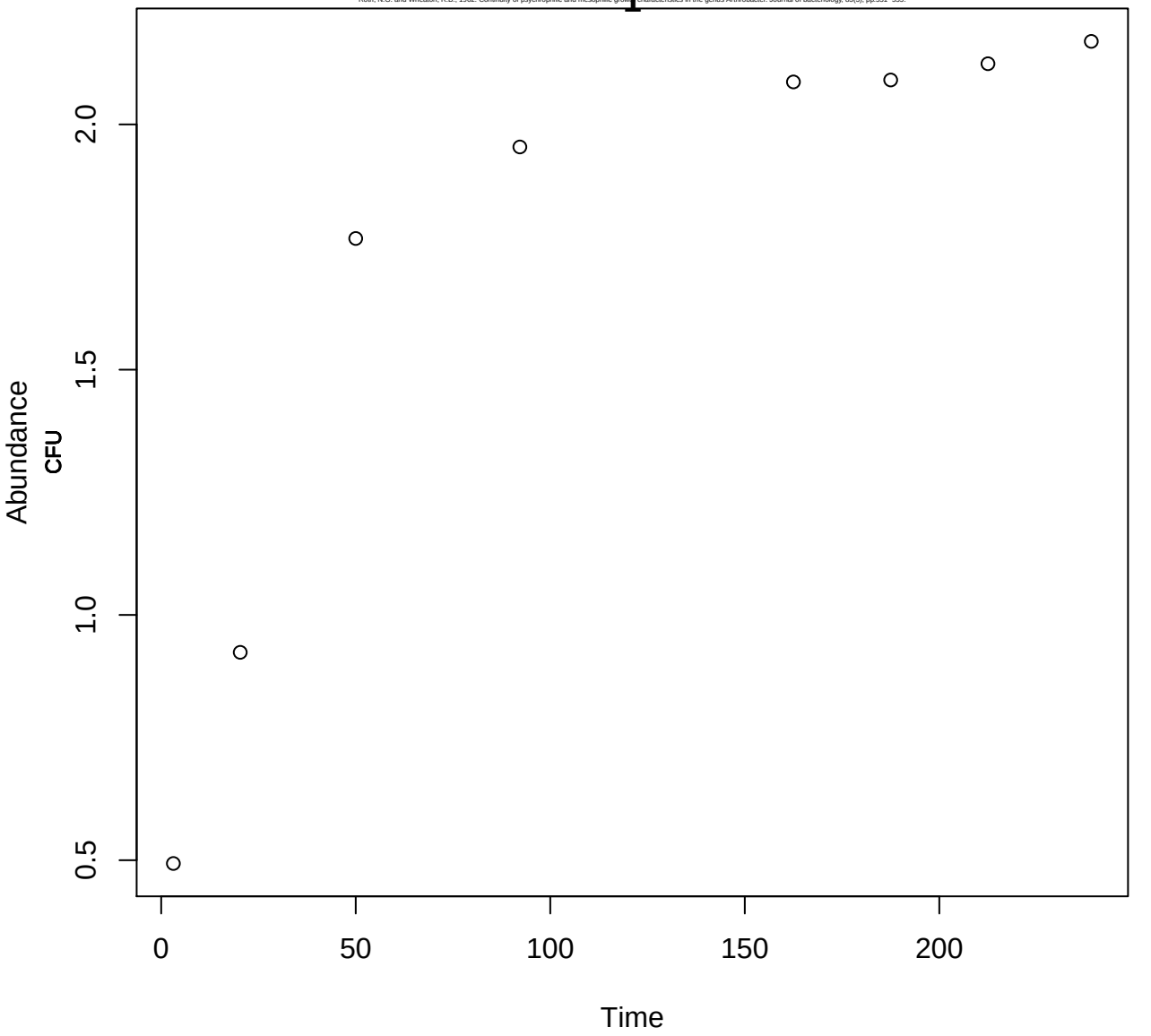
Arthrobacter globiformis
TGE agar
7
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



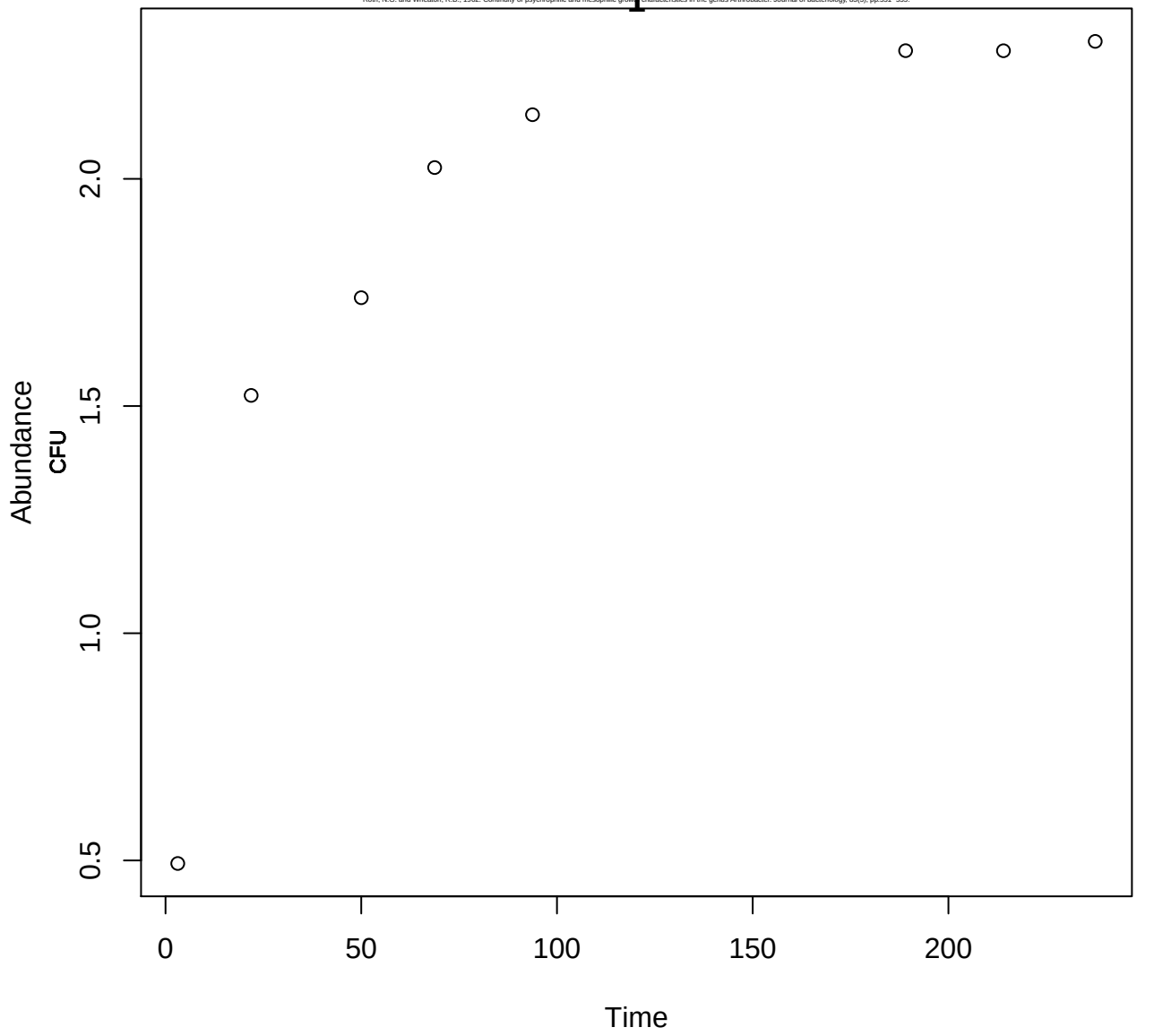
Arthrobacter globiformis
TGE agar
20
1

Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



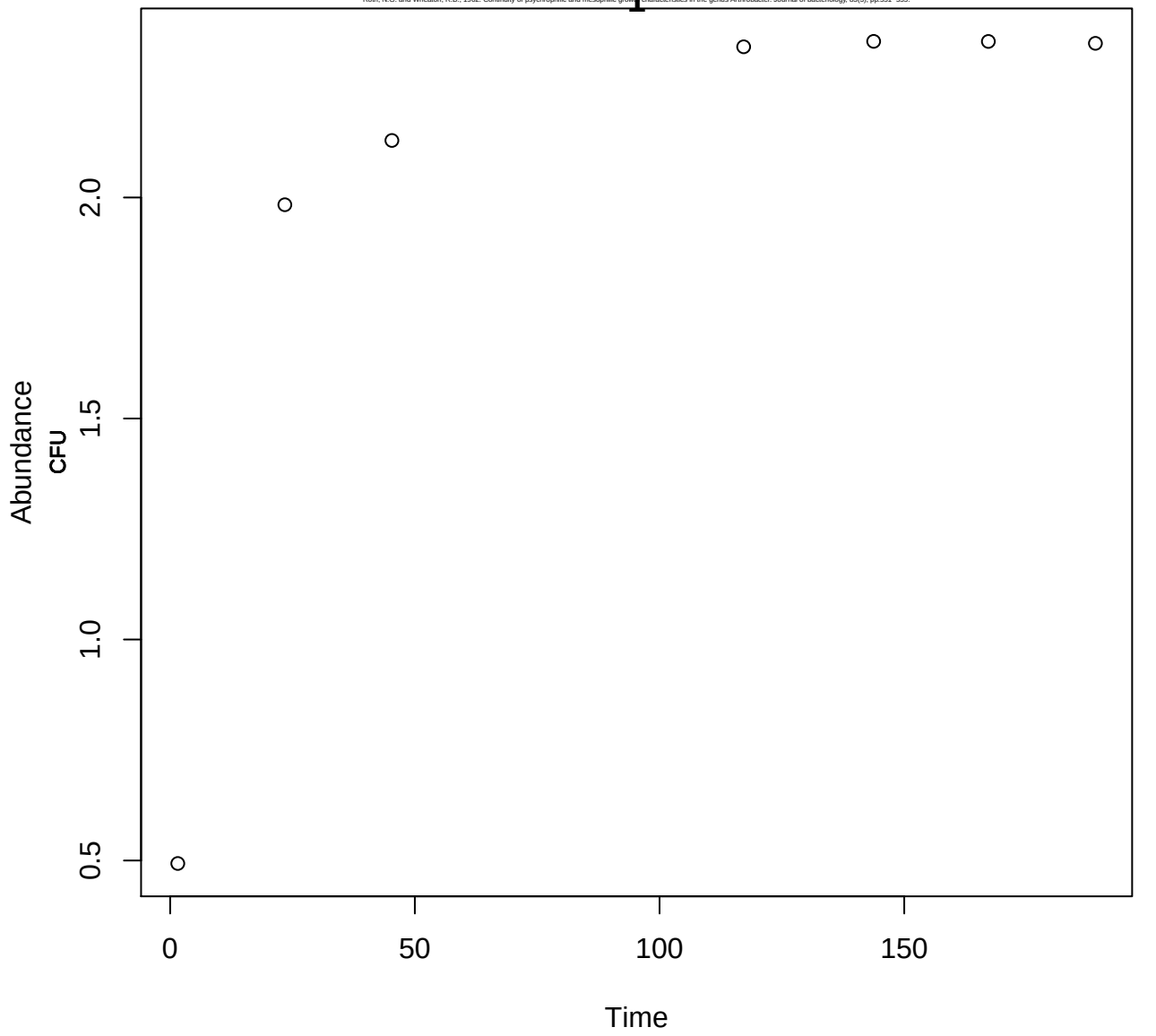
Arthrobacter globiformis
TGE agar
30
1

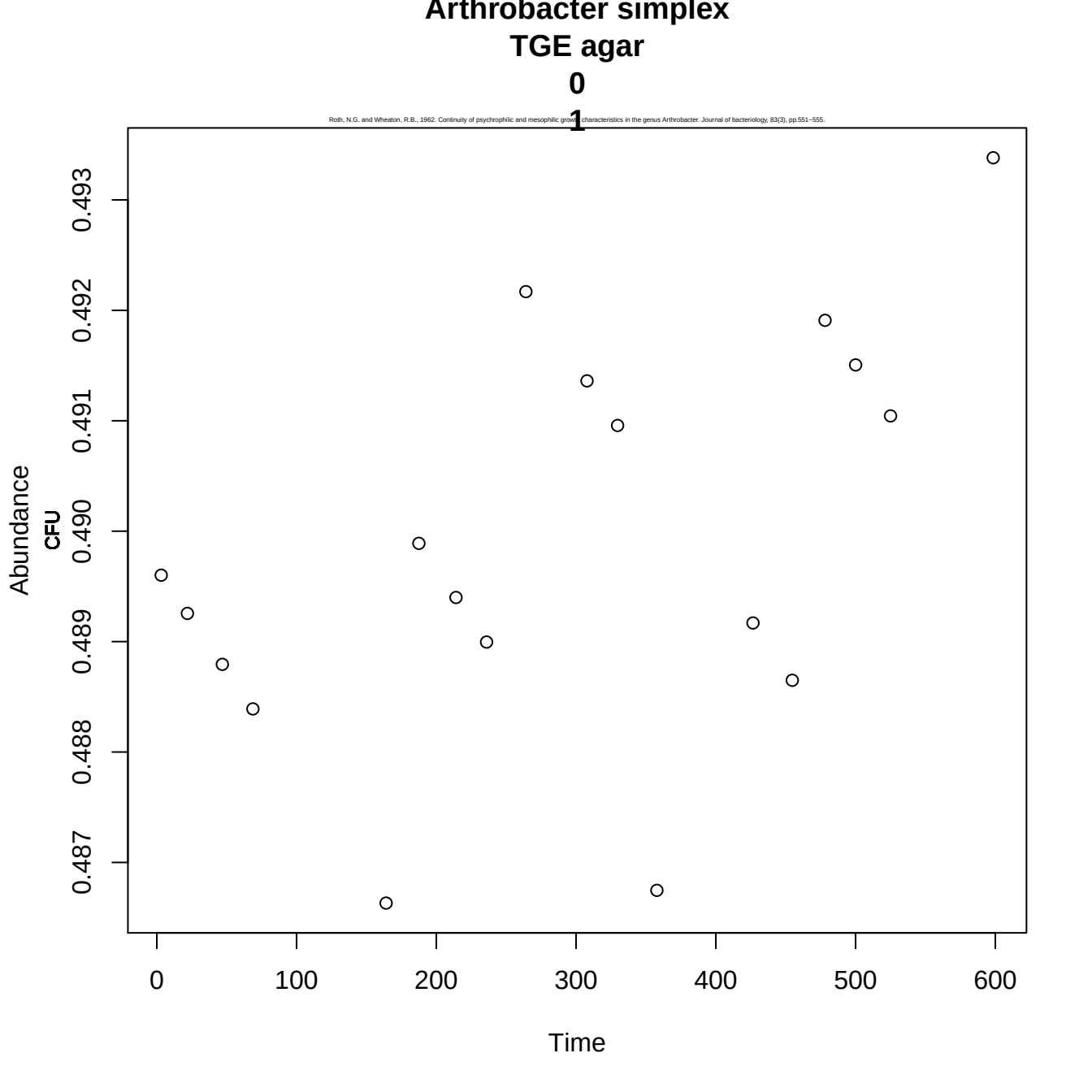
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.



Arthrobacter globiformis
TGE agar
37
1

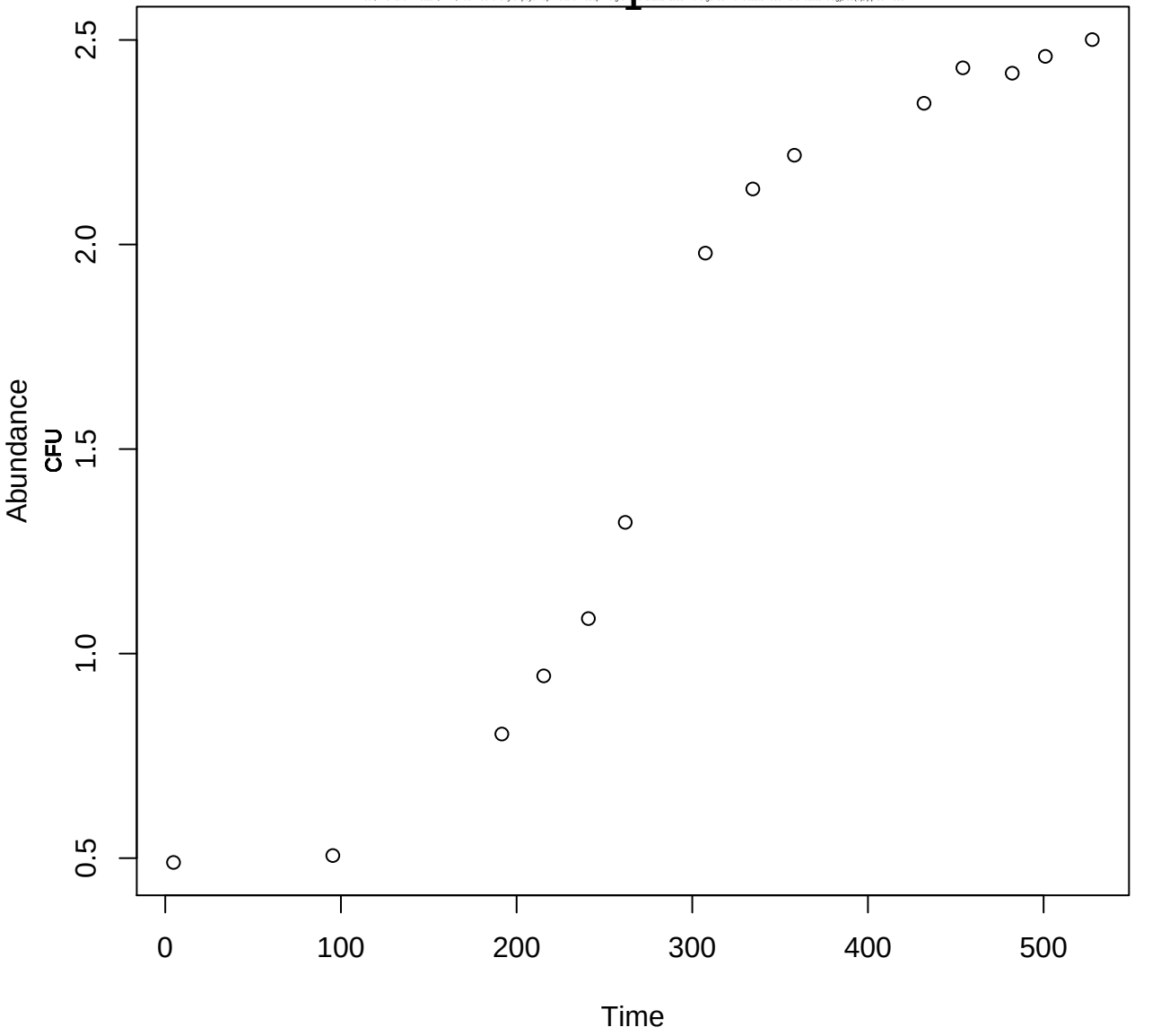
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.




Arthrobacter simplex
TGE agar
0
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.487
0.488
0.489
0.490
0.491
0.492
0.493
0
100
200
300
400
500
600
Time

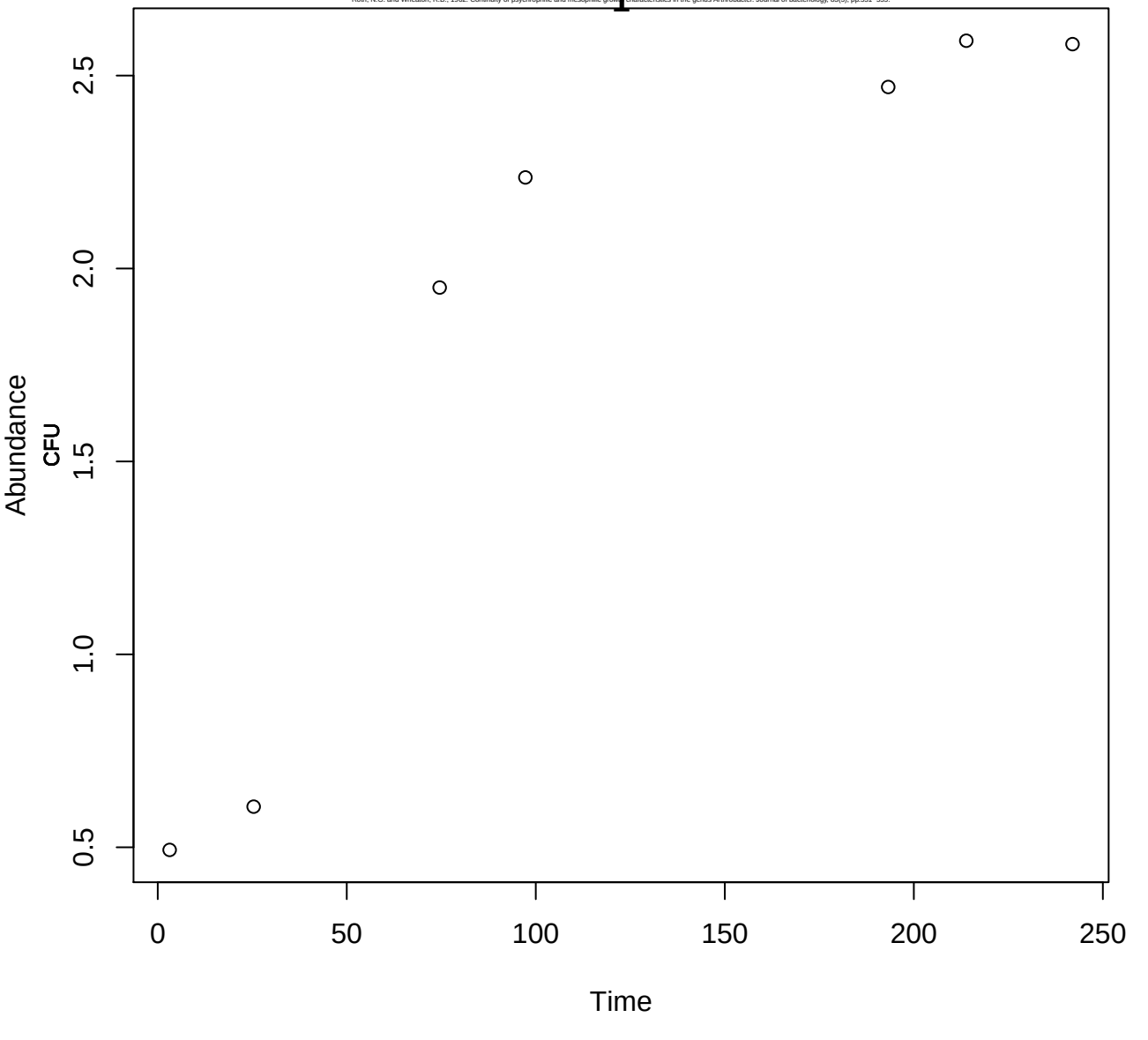
Arthrobacter simplex
TGE agar
7
1

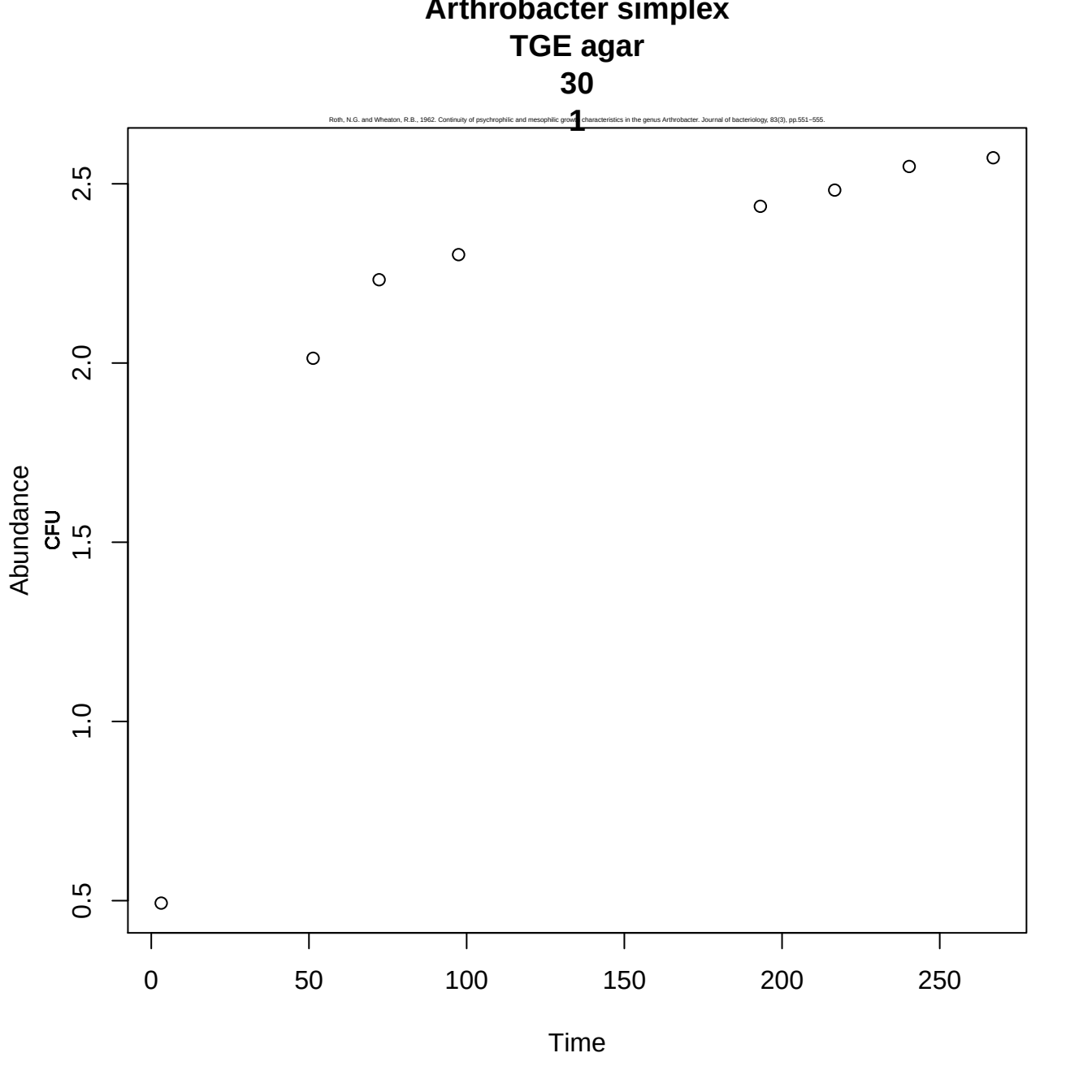
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.

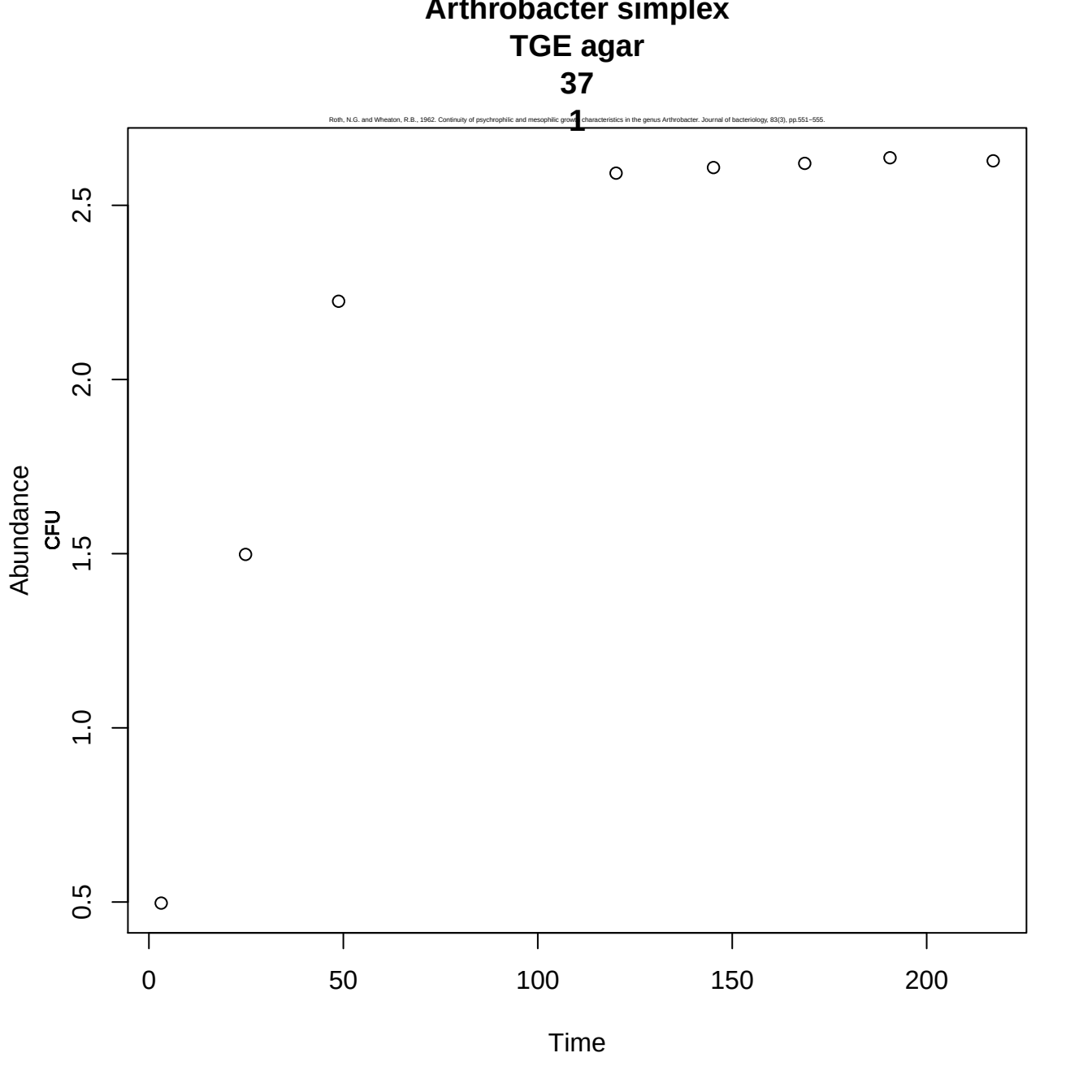


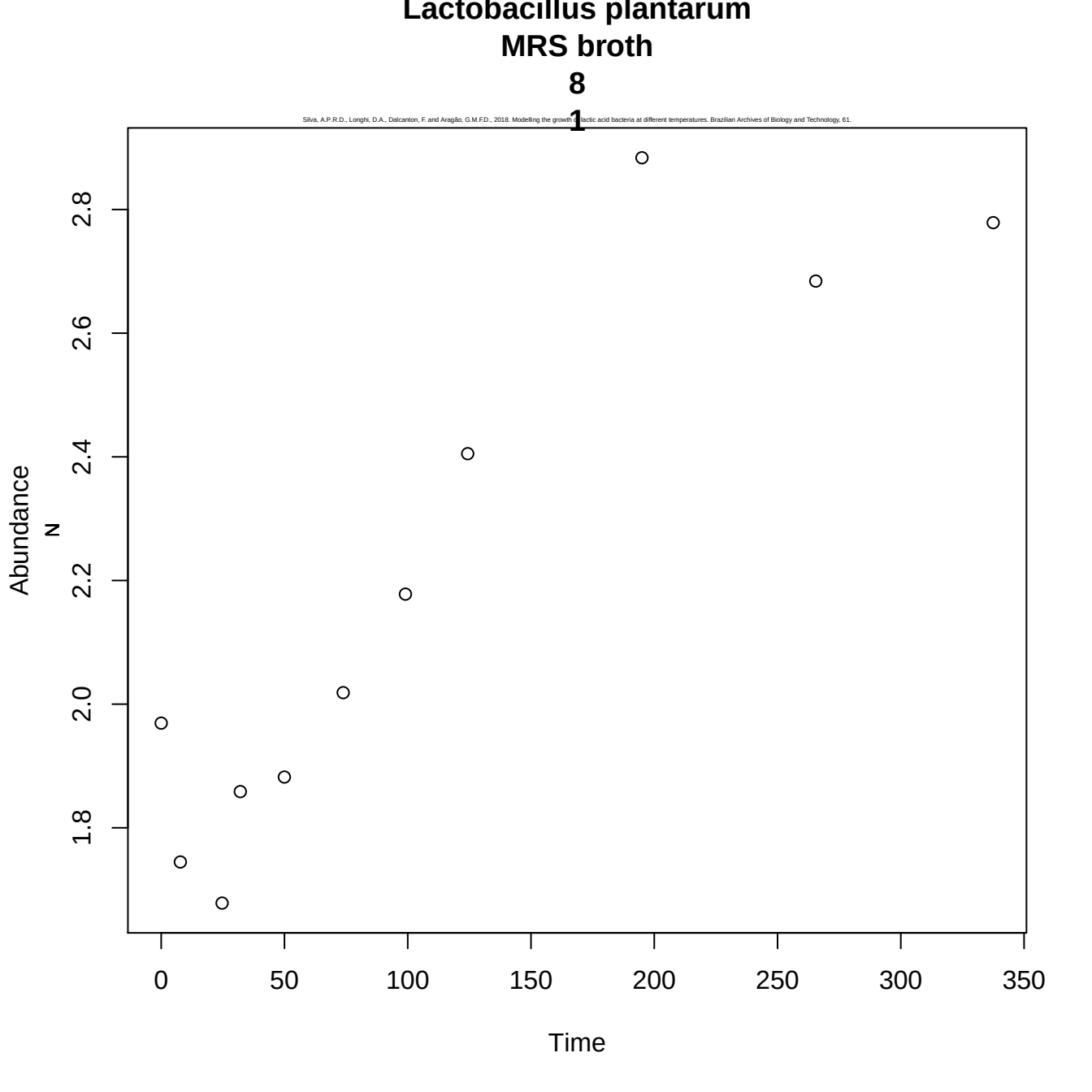
Arthrobacter simplex
TGE agar
20
1

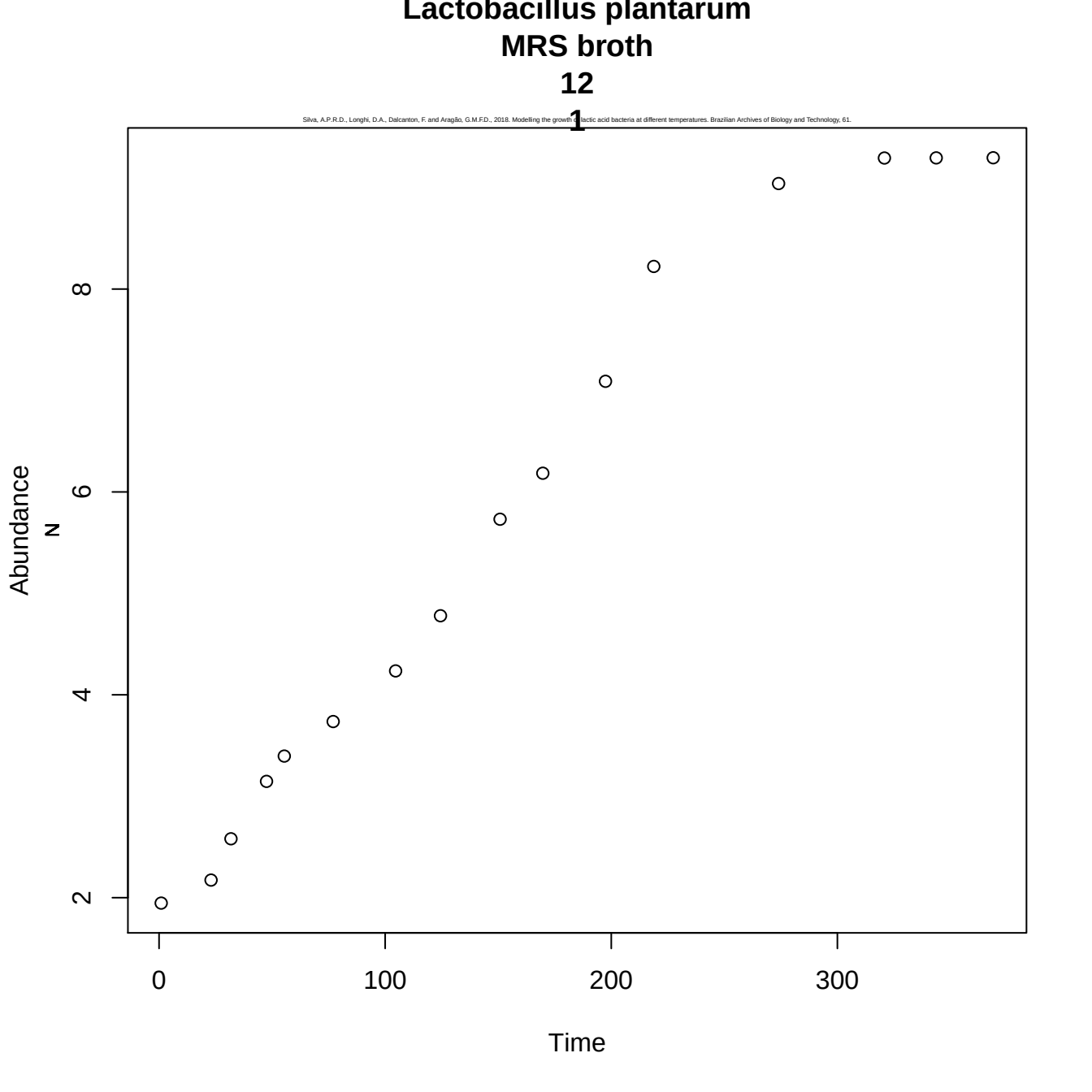
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.

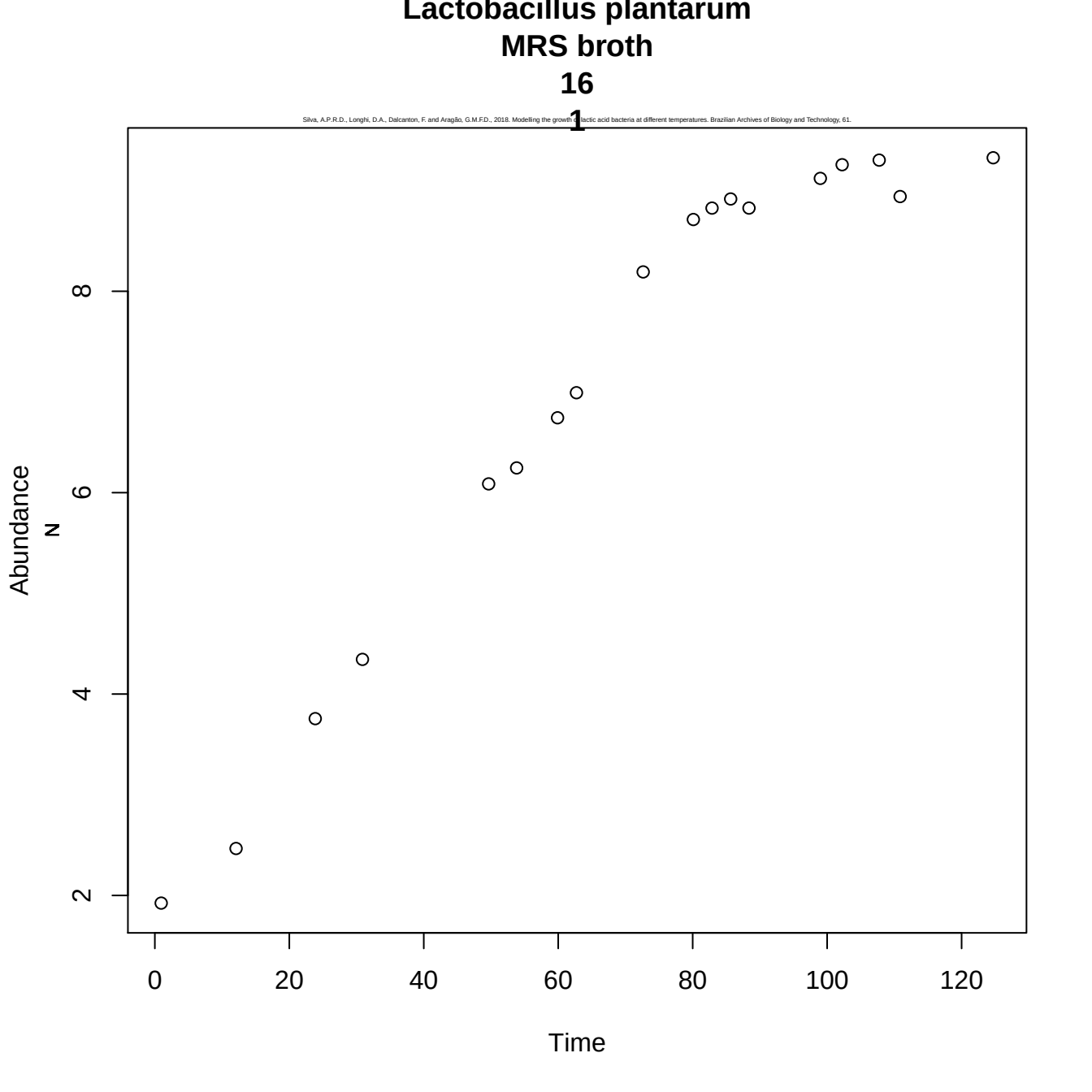


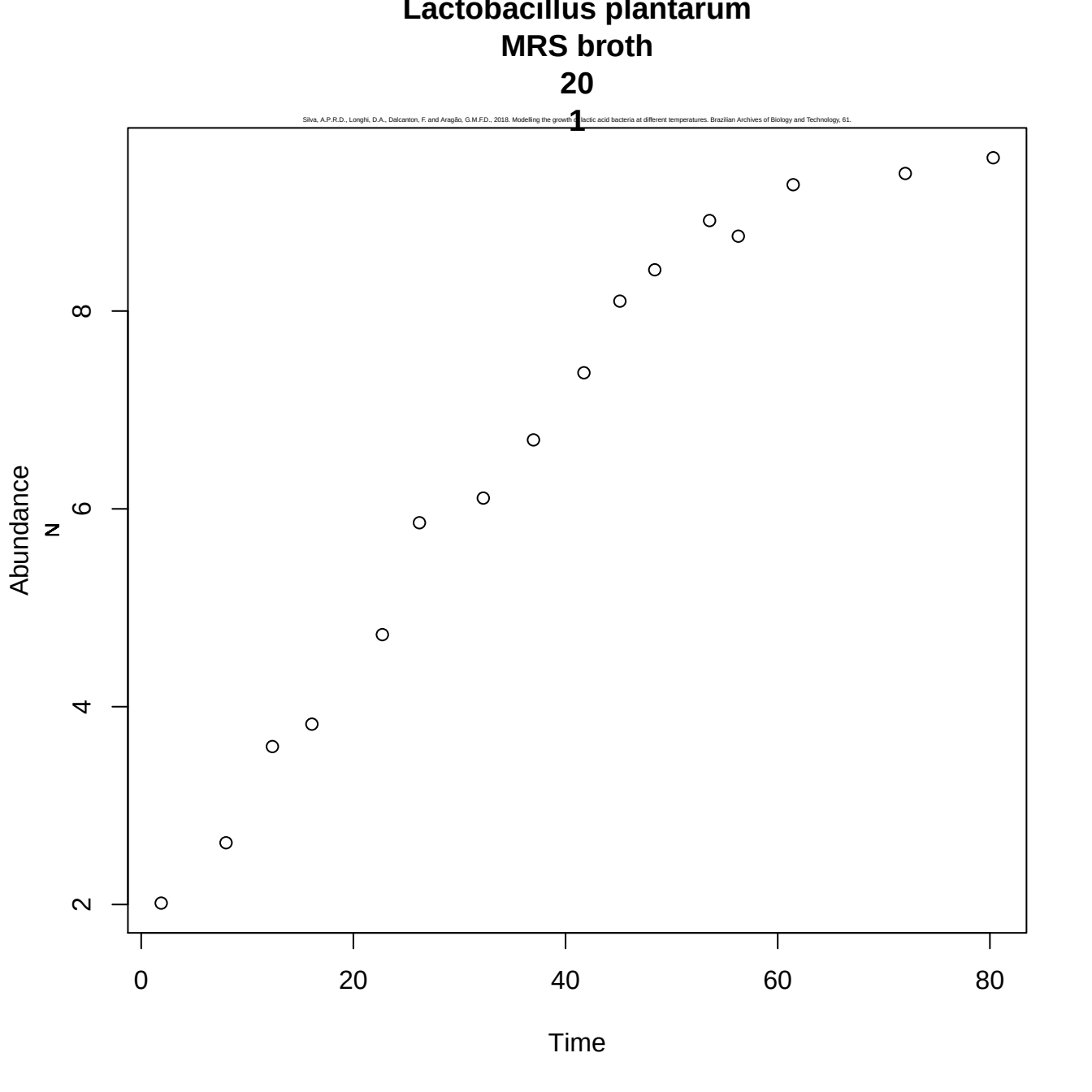

Arthrobacter simplex
TGE agar
30
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
50
100
150
200
250
Time

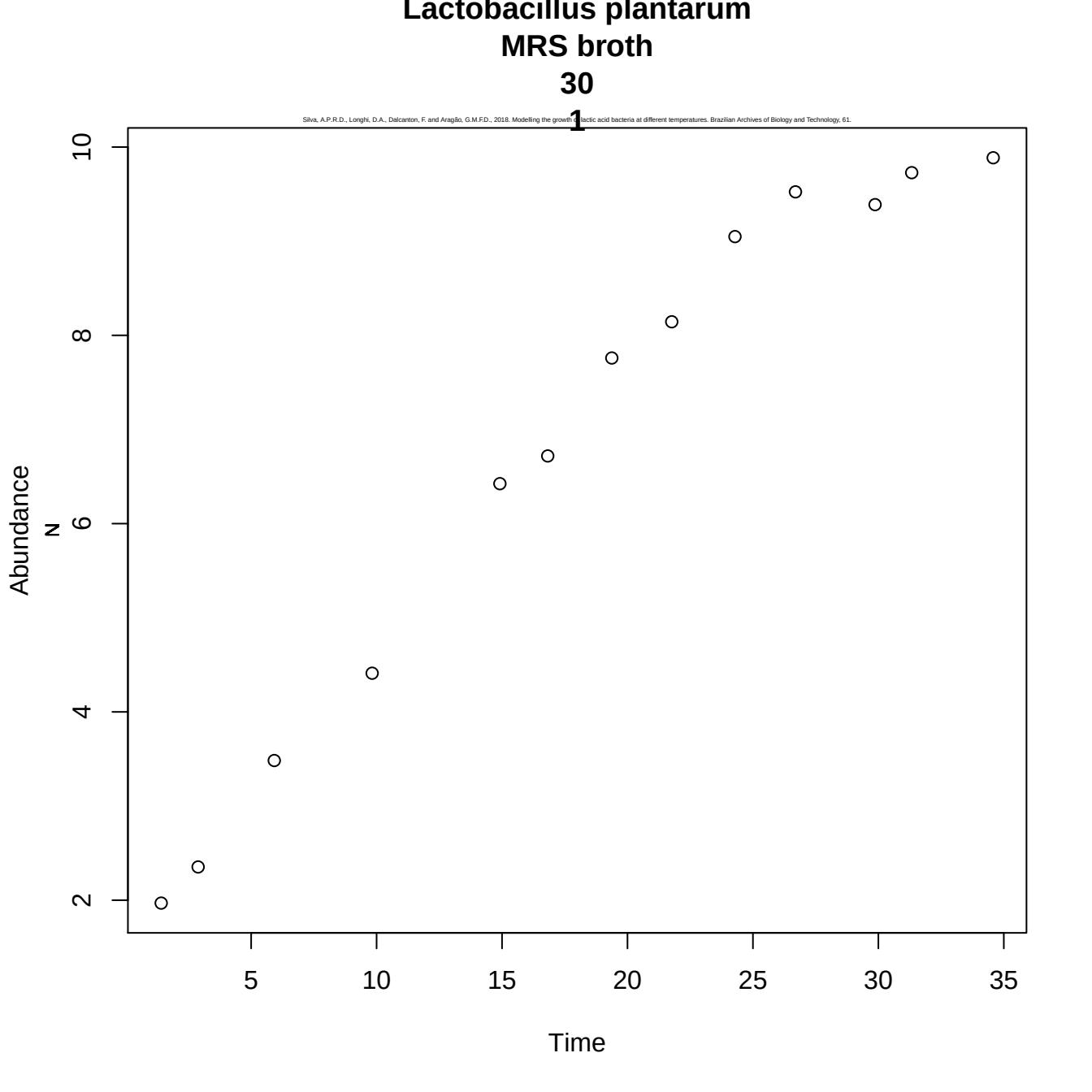

Arthrobacter simplex
TGE agar
37
1
Roth, N.G. and Wheaton, R.B., 1962. Continuity of psychrophilic and mesophilic growth characteristics in the genus Arthrobacter. Journal of bacteriology, 83(3), pp.551–555.
Abundance
CFU
0.5
1.0
1.5
2.0
2.5
0
50
100
150
200
Time


Lactobacillus plantarum
MRS broth
8
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
1.8
2.0
2.2
2.4
2.6
2.8
0
50
100
150
200
250
300
350
Time


Lactobacillus plantarum
MRS broth
12
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
100
200
300
Time

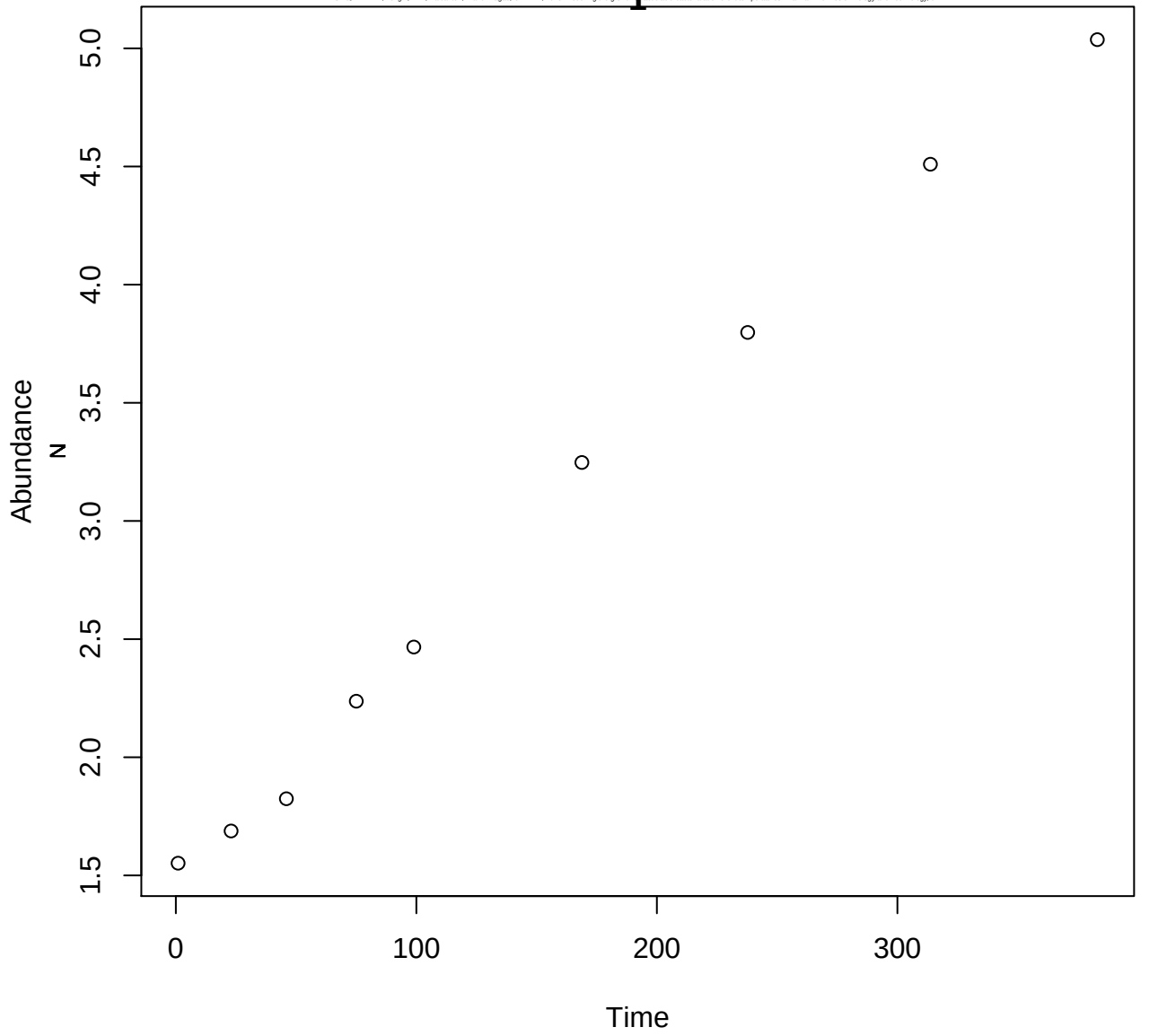

Lactobacillus plantarum
MRS broth
16
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
20
40
60
80
100
120
Time

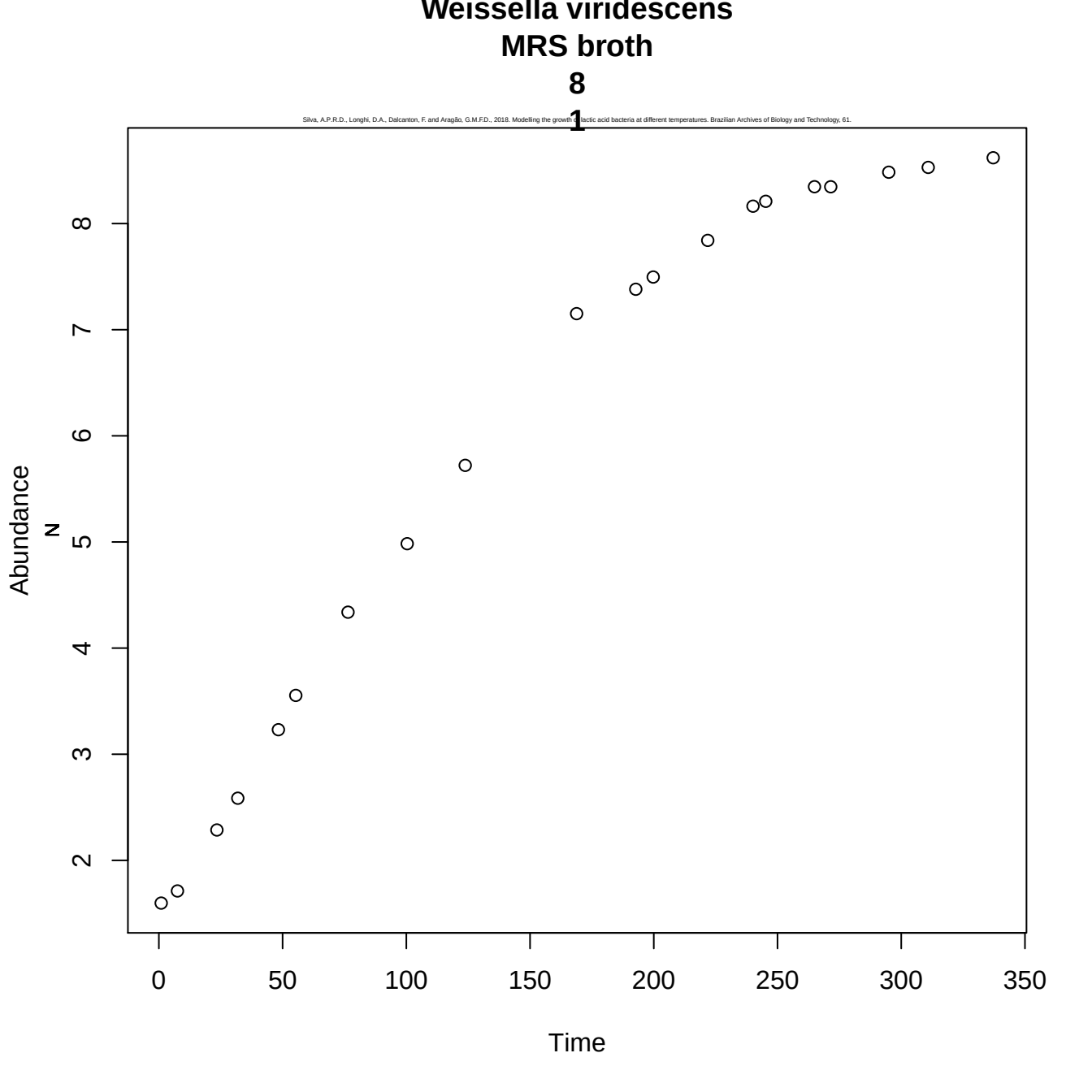

Lactobacillus plantarum
MRS broth
20
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
20
40
60
80
Time


Lactobacillus plantarum
MRS broth
30
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
Time
2
4
6
8
10
5
10
15
20
25
30
35

Weissella viridescens
MRS broth
4
1

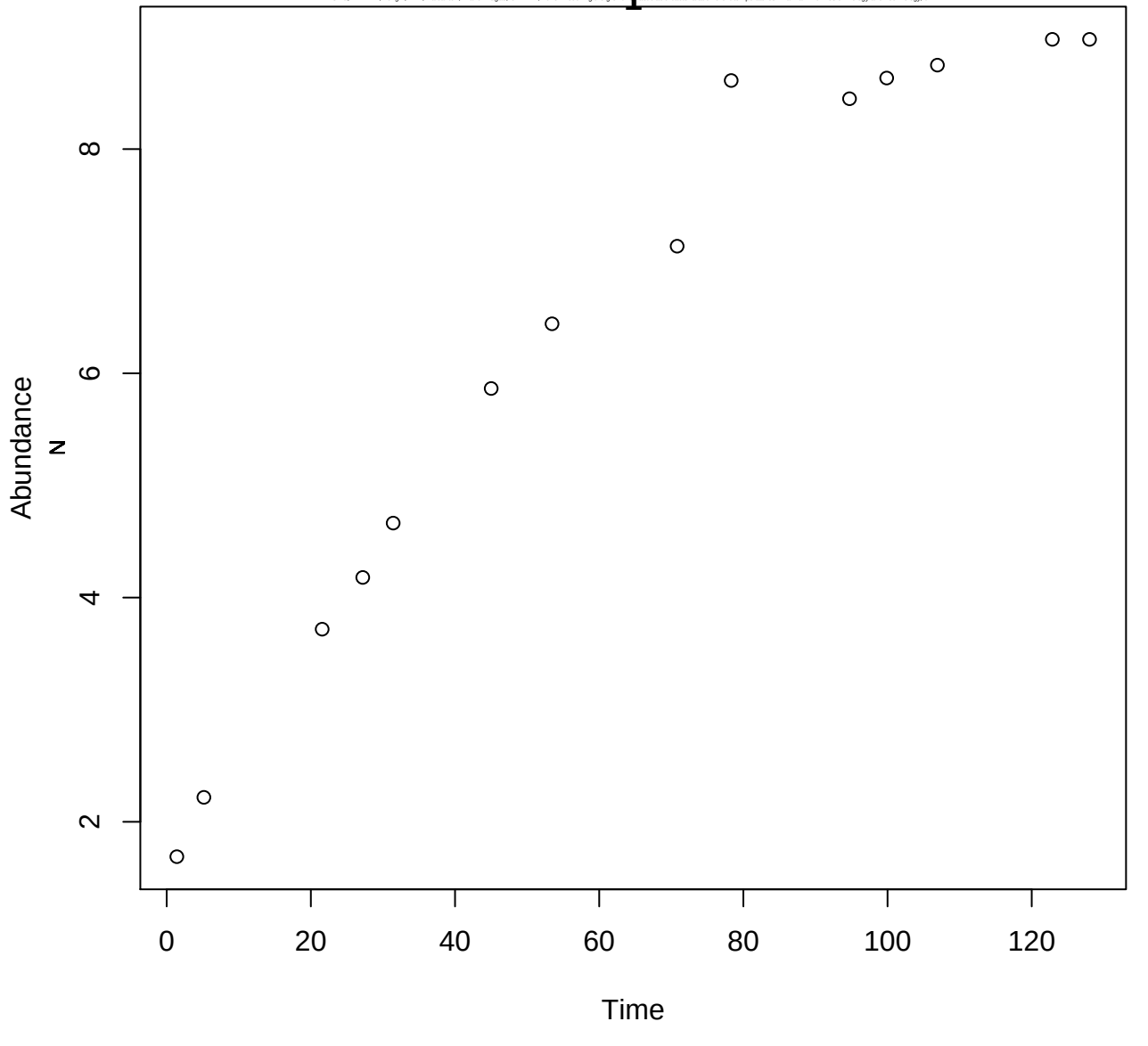
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

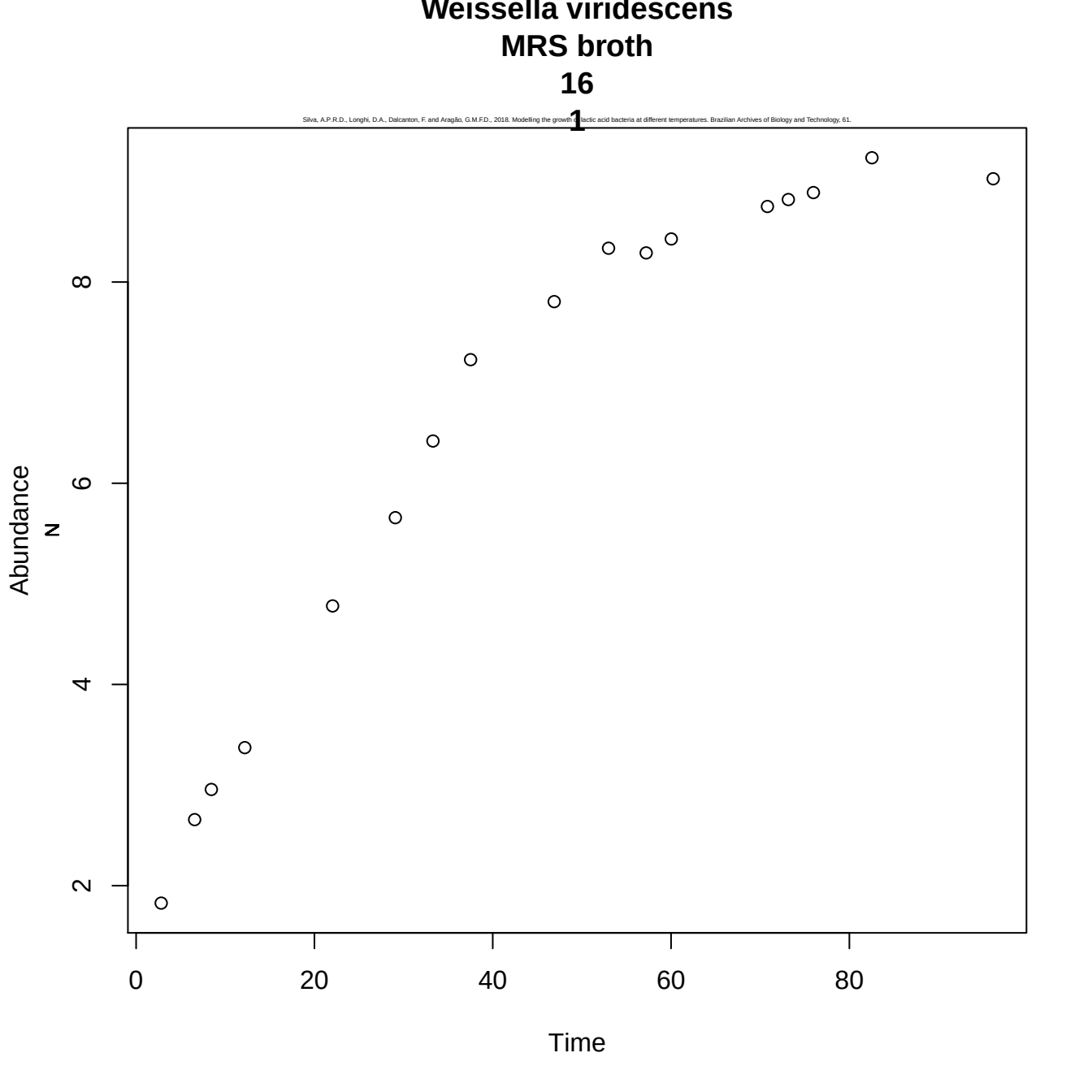


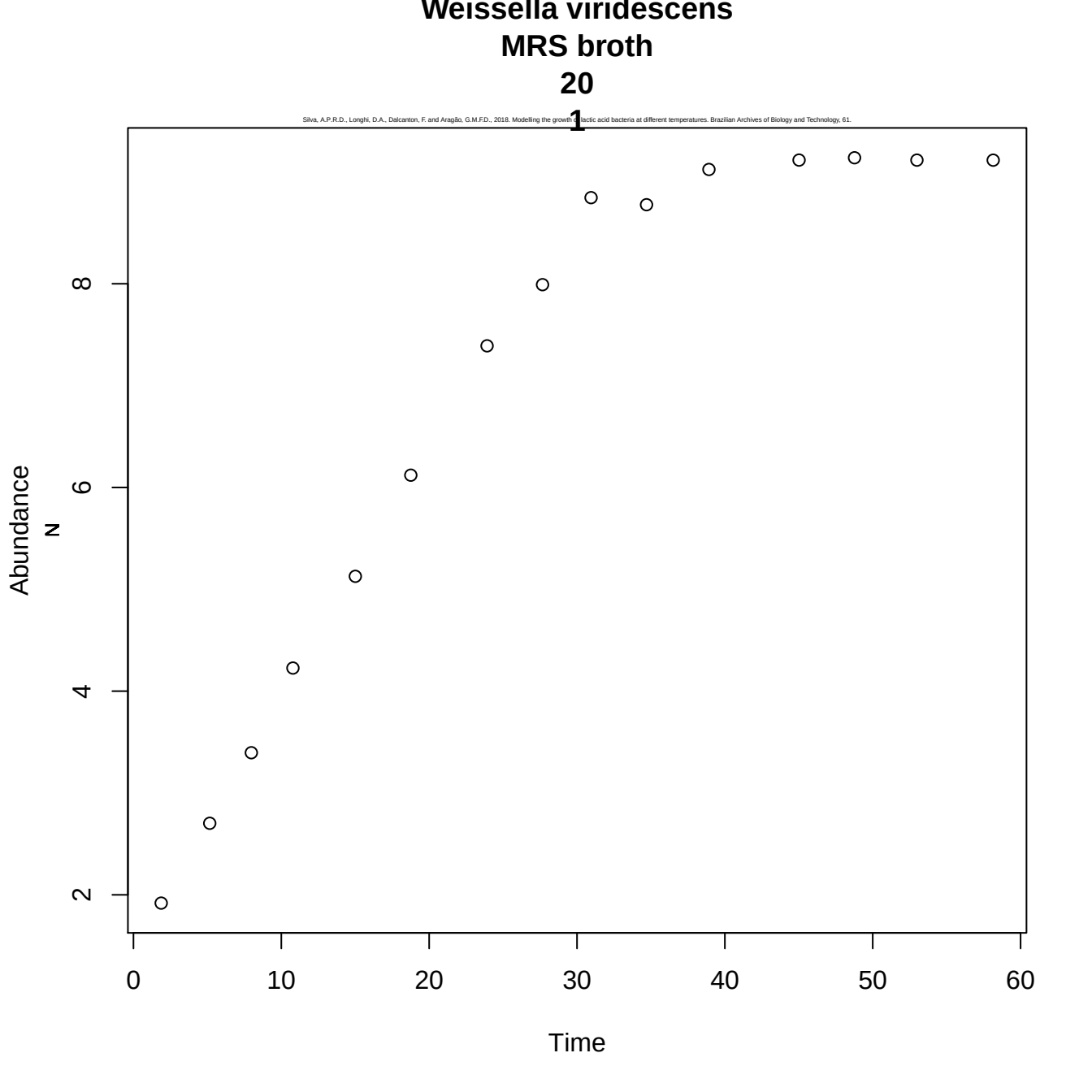

Weissella viridescens
MRS broth
8
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
Time
0
50
100
150
200
250
300
350
2
3
4
5
6
7
8

Weissella viridescens
MRS broth
12
1

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

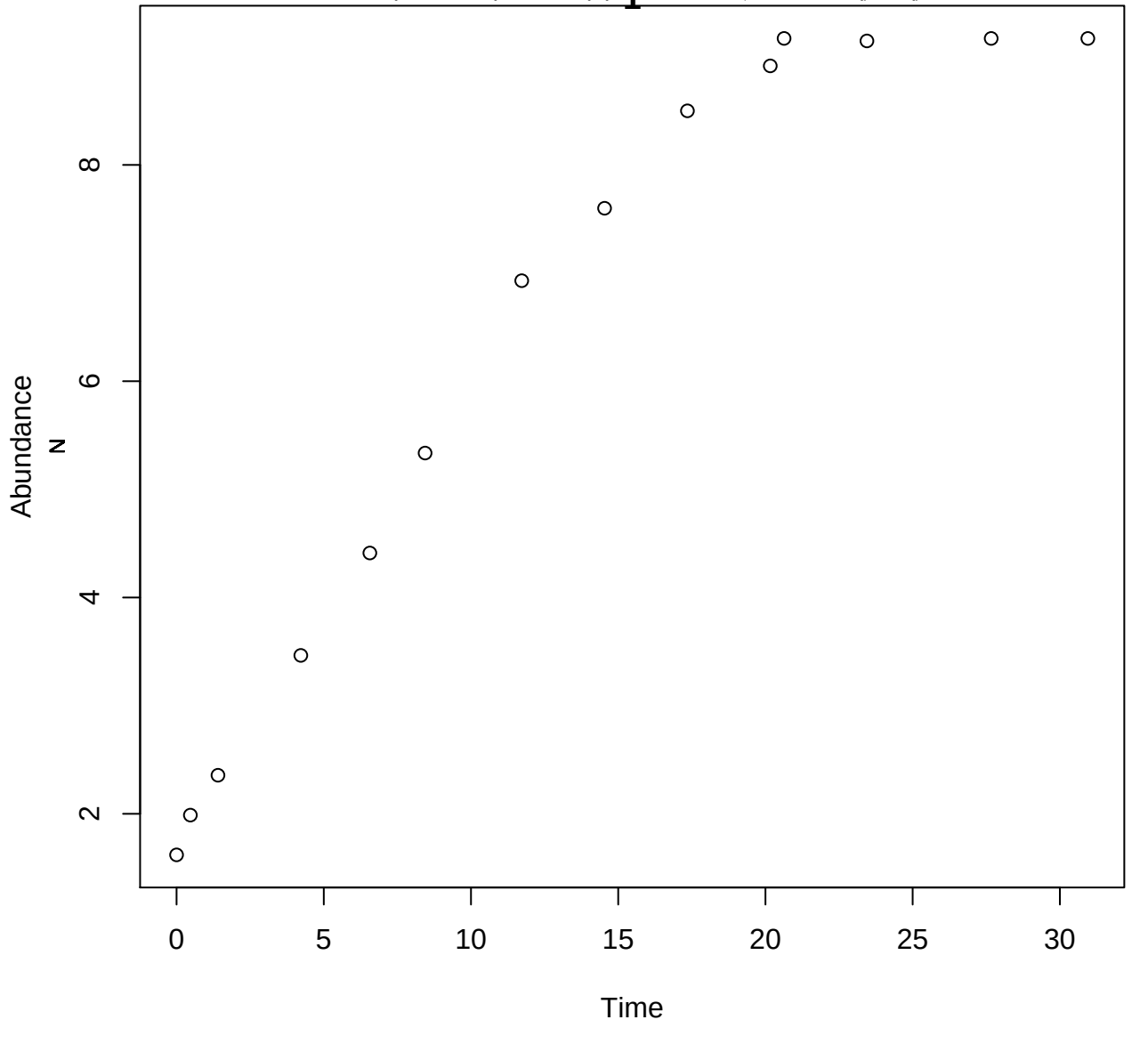


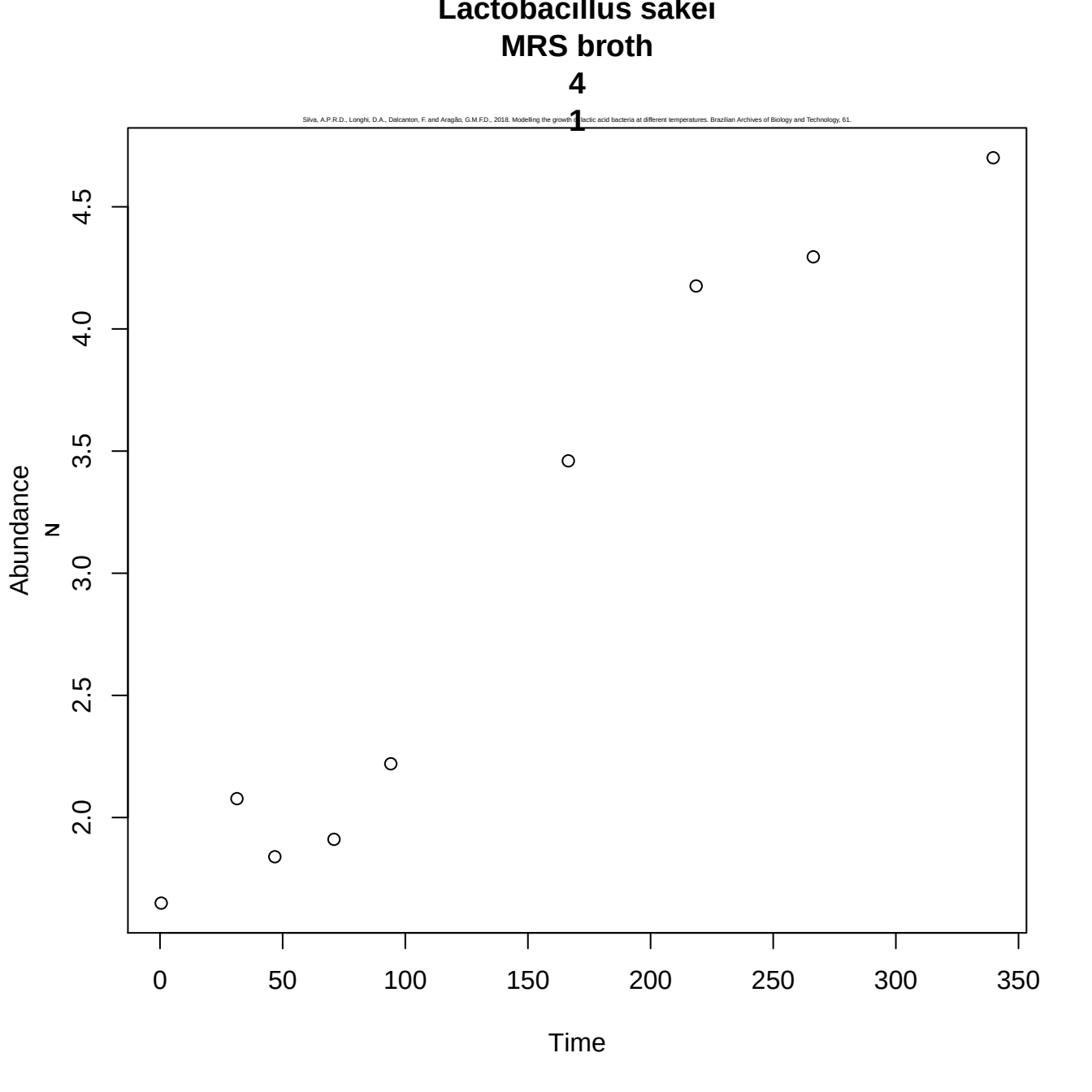

Weissella viridescens
MRS broth
16
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
20
40
60
80
Time


Weissella viridescens
MRS broth
20
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
10
20
30
40
50
60
Time

Weissella viridescens
MRS broth
30
1

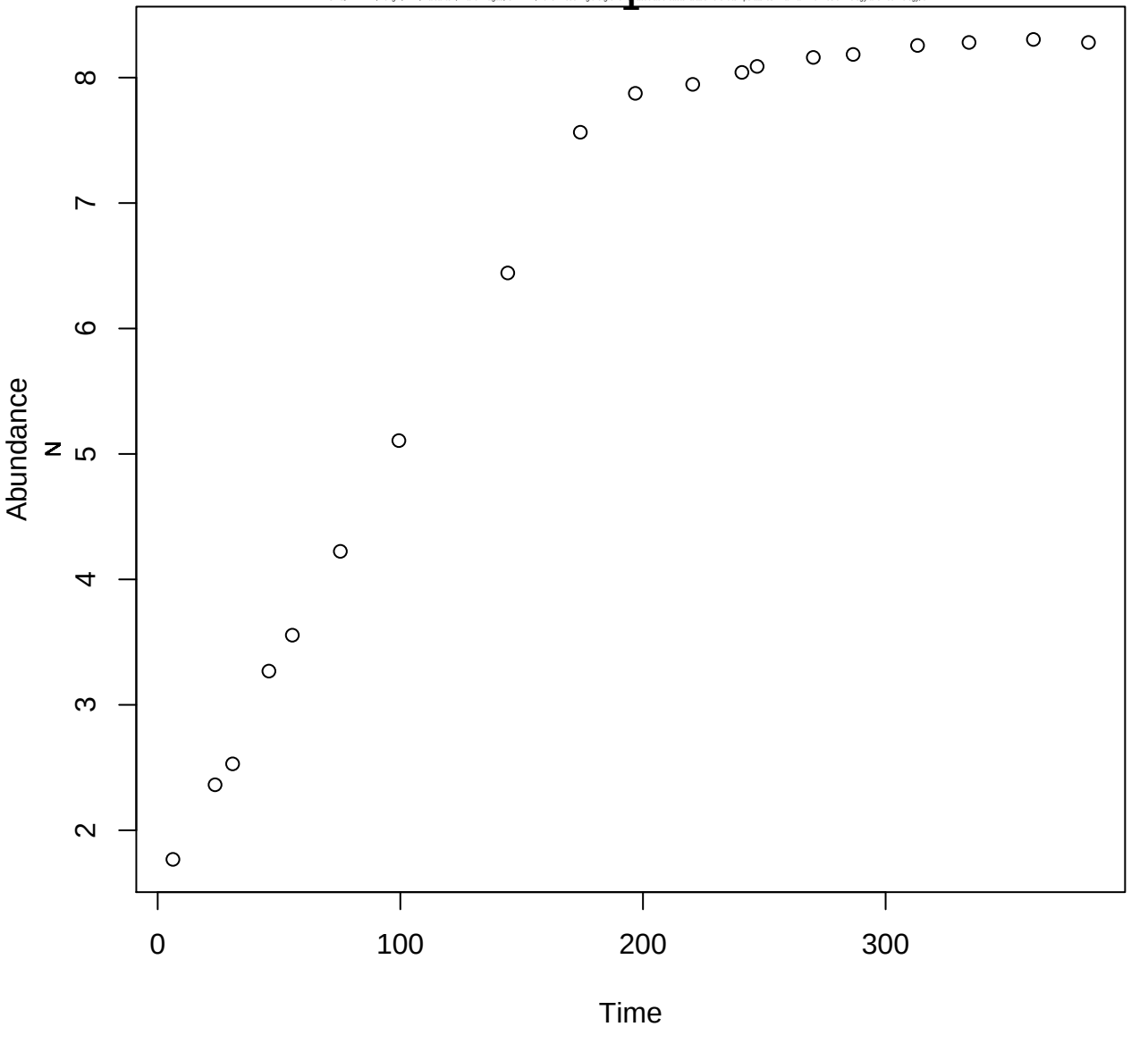
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

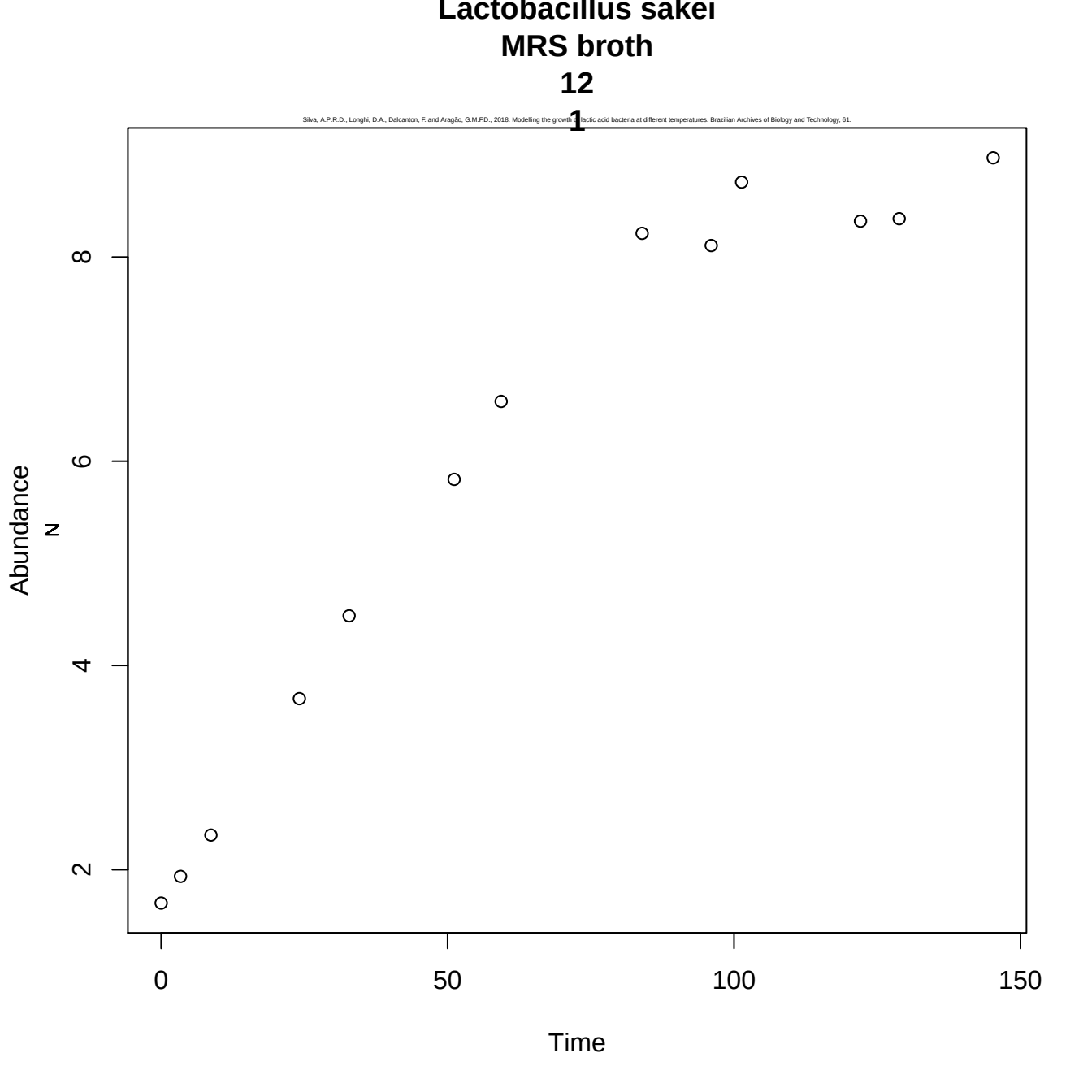


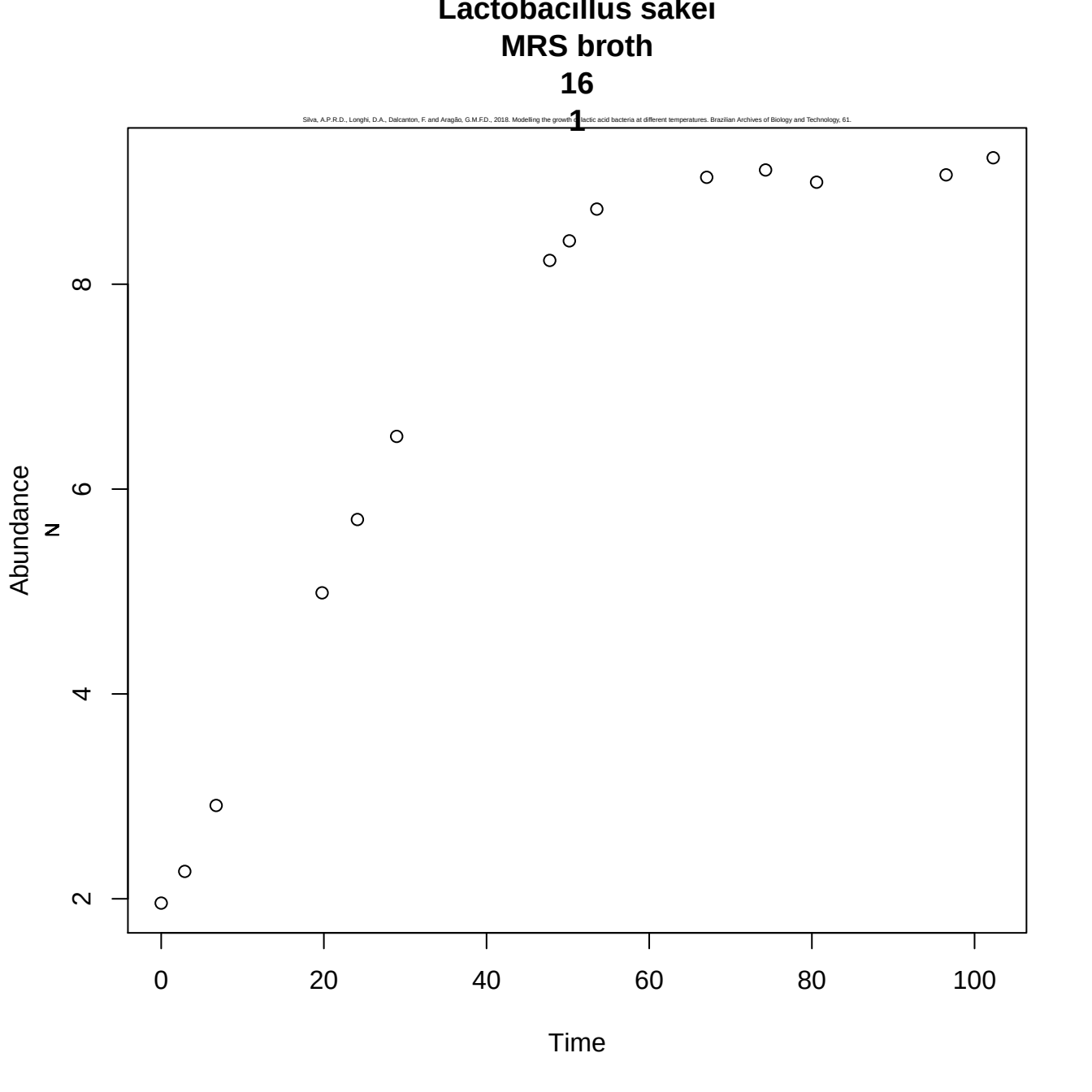

Lactobacillus sakei
MRS broth
4
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2.0
2.5
3.0
3.5
4.0
4.5
0
50
100
150
200
250
300
350
Time

Lactobacillus sakei
MRS broth
8
1

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

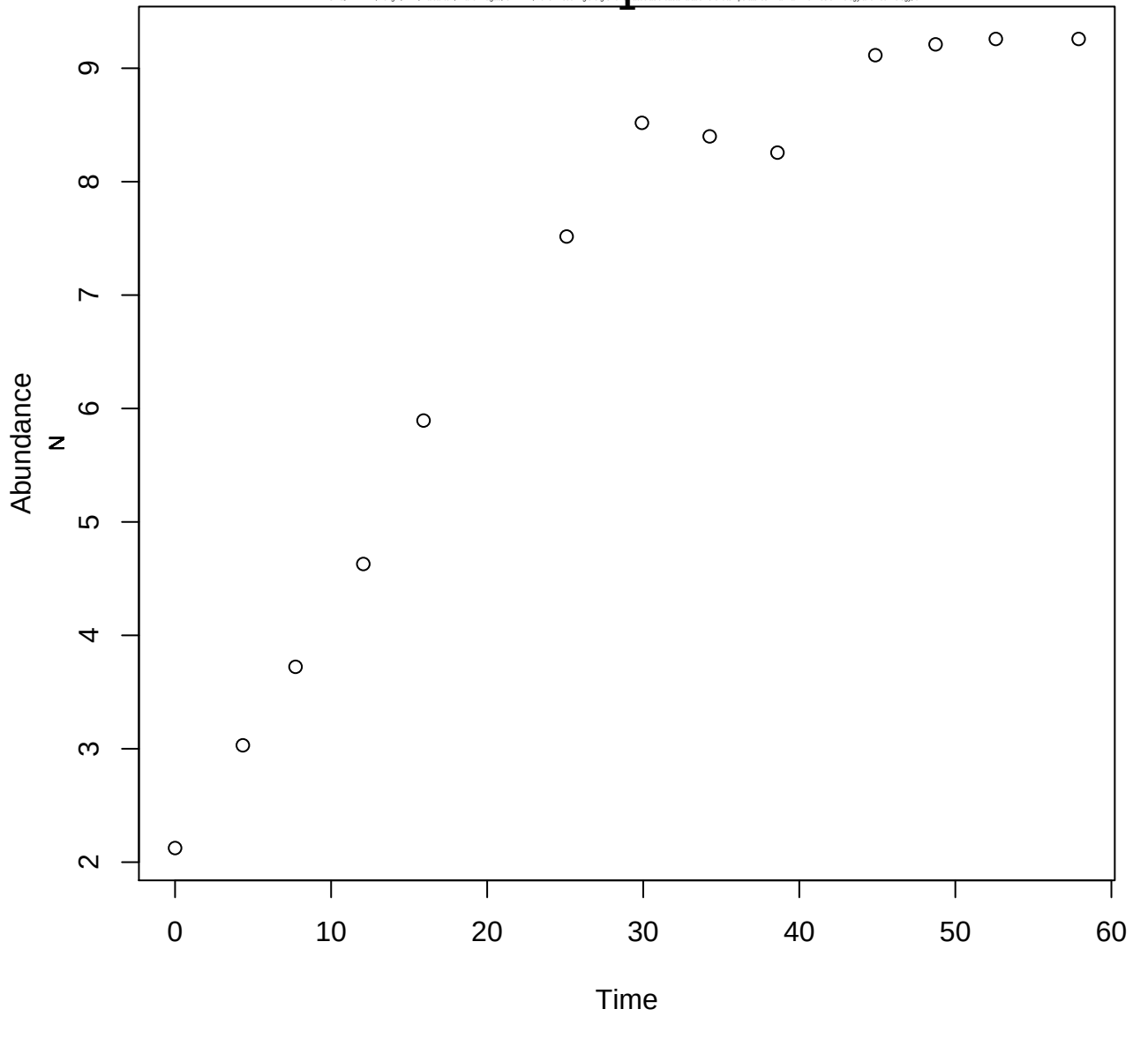



Lactobacillus sakei
MRS broth
12
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
50
100
150
Time


Lactobacillus sakei
MRS broth
16
1
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.
Abundance
N
2
4
6
8
0
20
40
60
80
100
Time

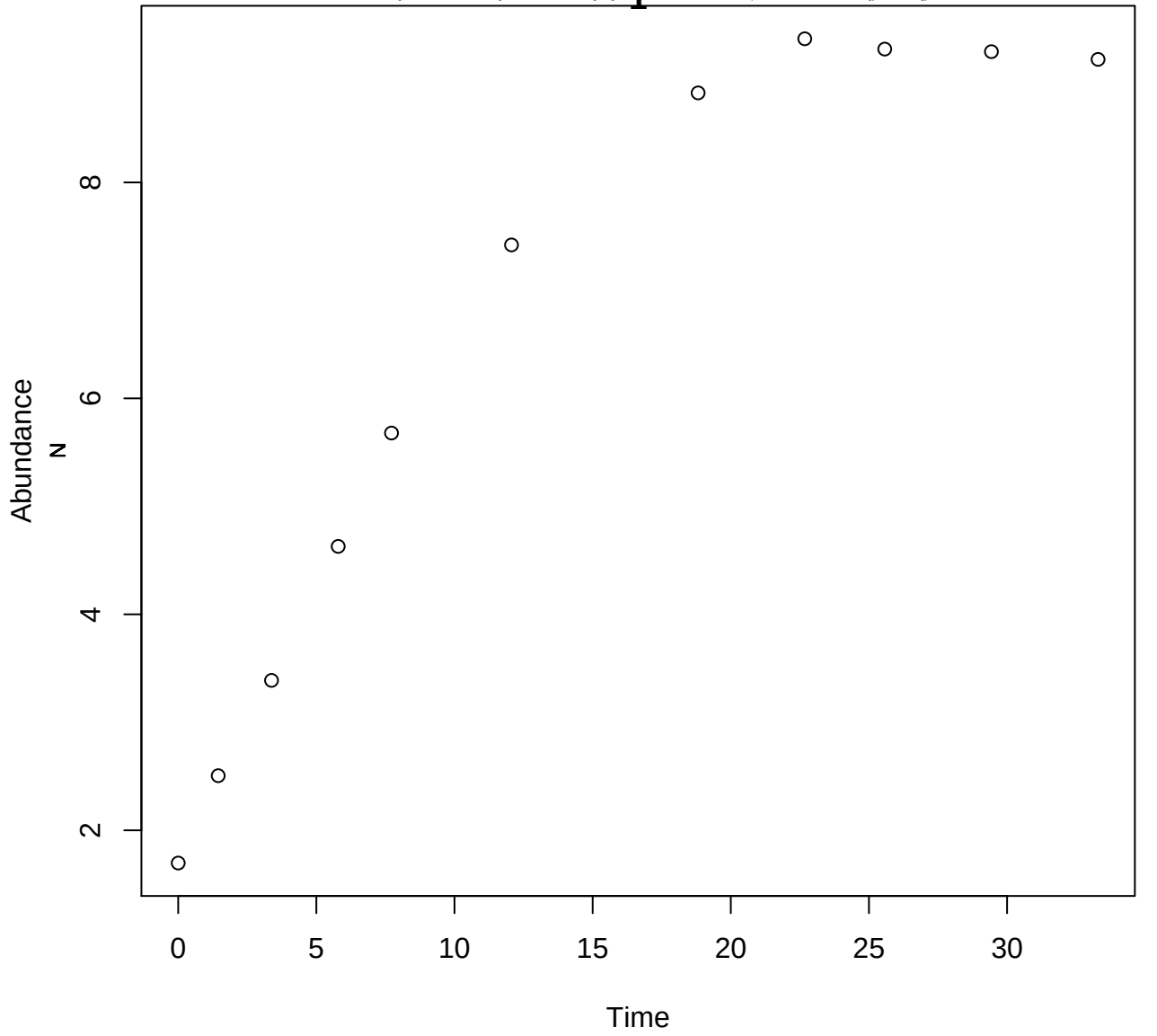
Lactobacillus sakei
MRS broth
20
1

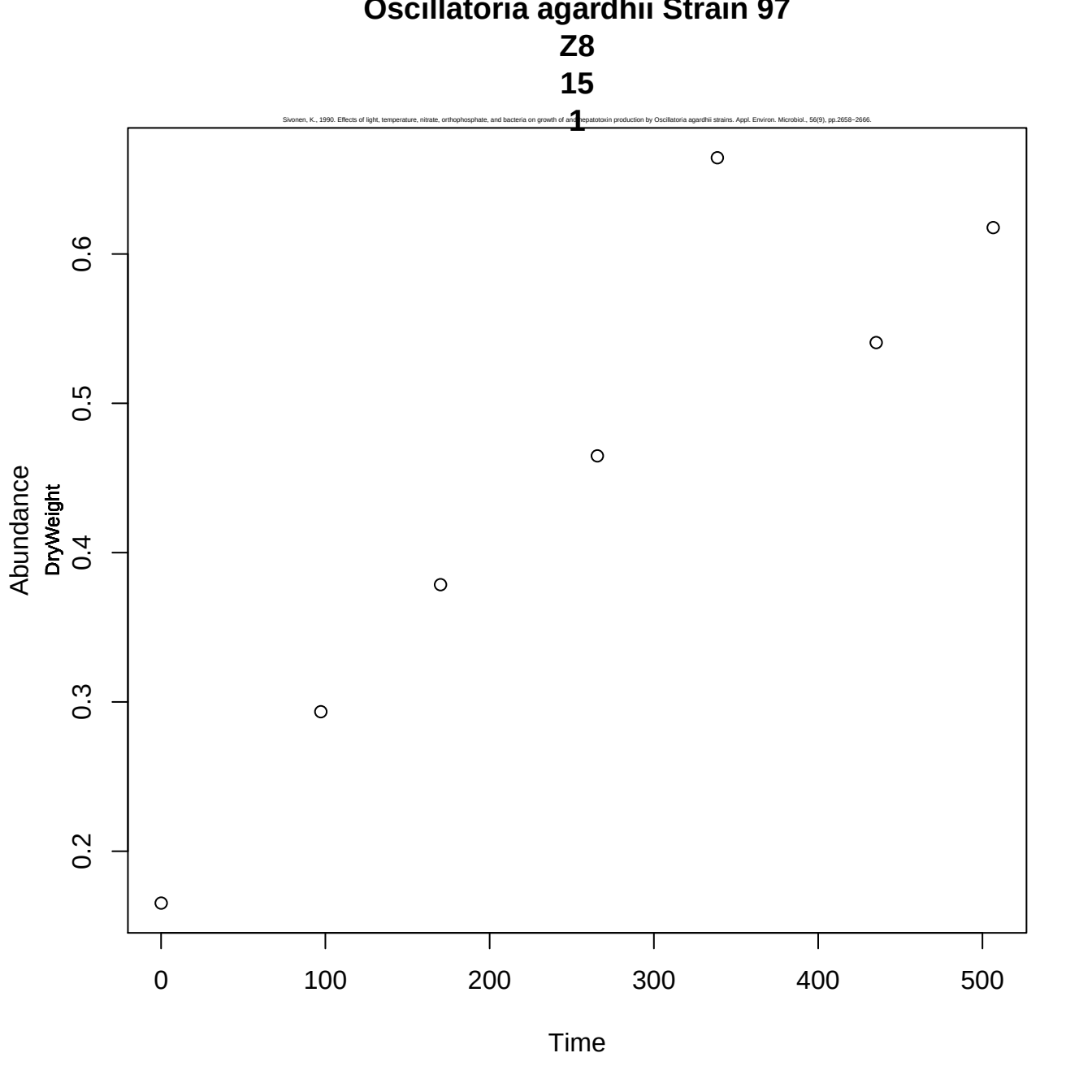
Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.

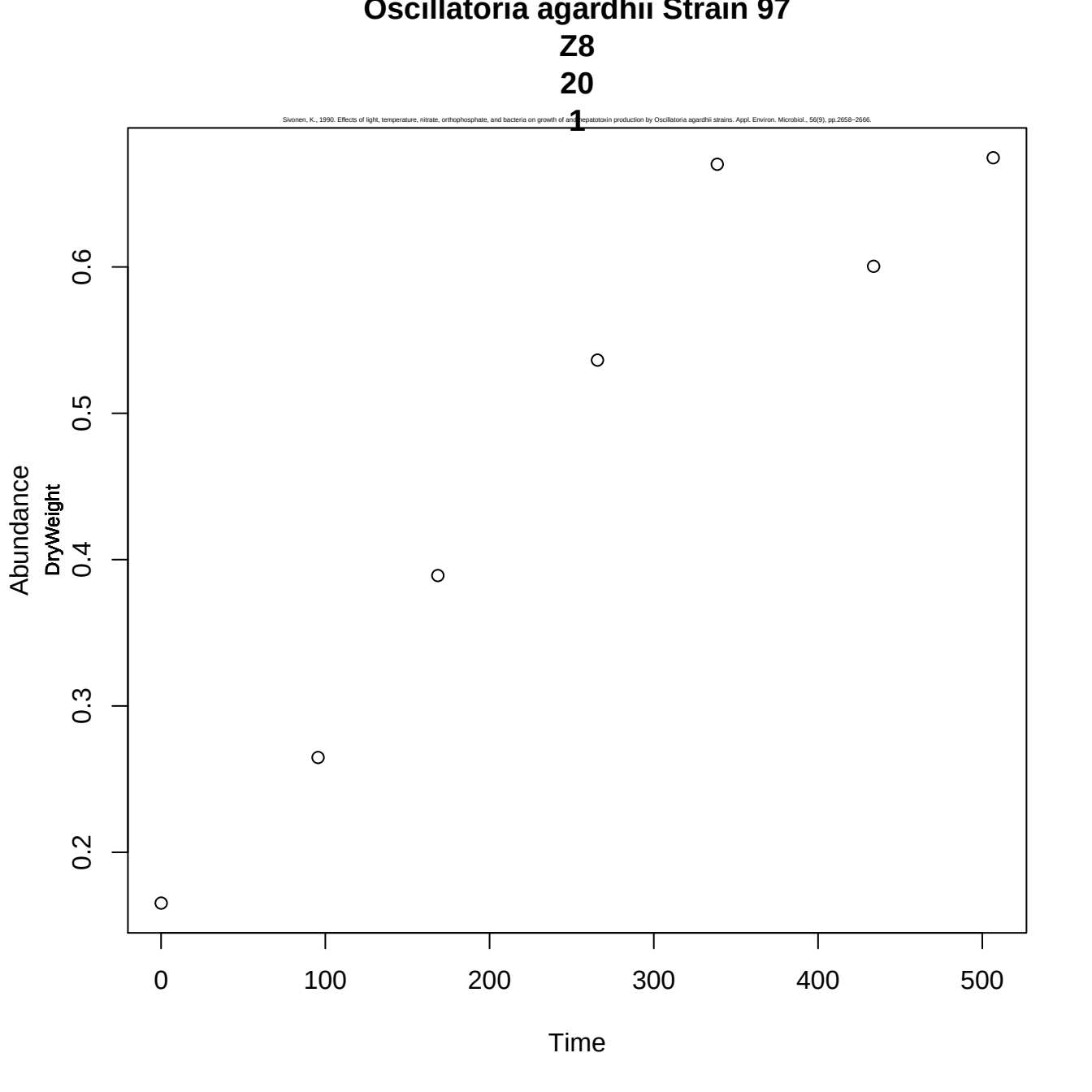


Lactobacillus sakei
MRS broth
30
1

Silva, A.P.R.D., Longhi, D.A., Dalcanton, F. and Aragão, G.M.F.D., 2018. Modelling the growth of lactic acid bacteria at different temperatures. Brazilian Archives of Biology and Technology, 61.




Oscillatoria agardhii Strain 97
Z8
15
1
Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.2
0.3
0.4
0.5
0.6
0
100
200
300
400
500
Time


Oscillatoria agardhii Strain 97
Z8
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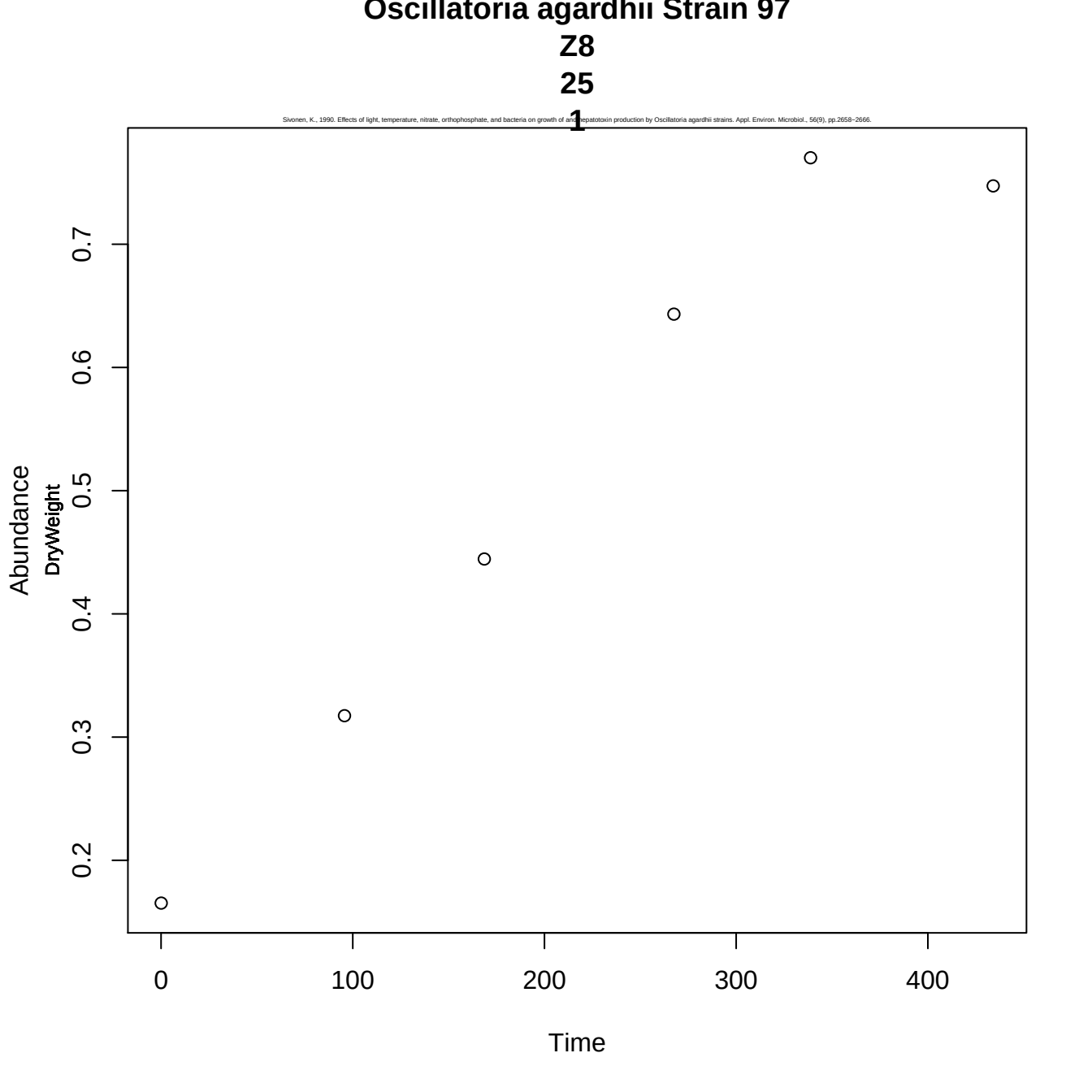
Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.2
0.3
0.4
0.5
0.6
0
100
200
300
400
500
Time


Oscillatoria agardhii Strain 97
Z8
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Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.2
0.3
0.4
0.5
0.6
0.7
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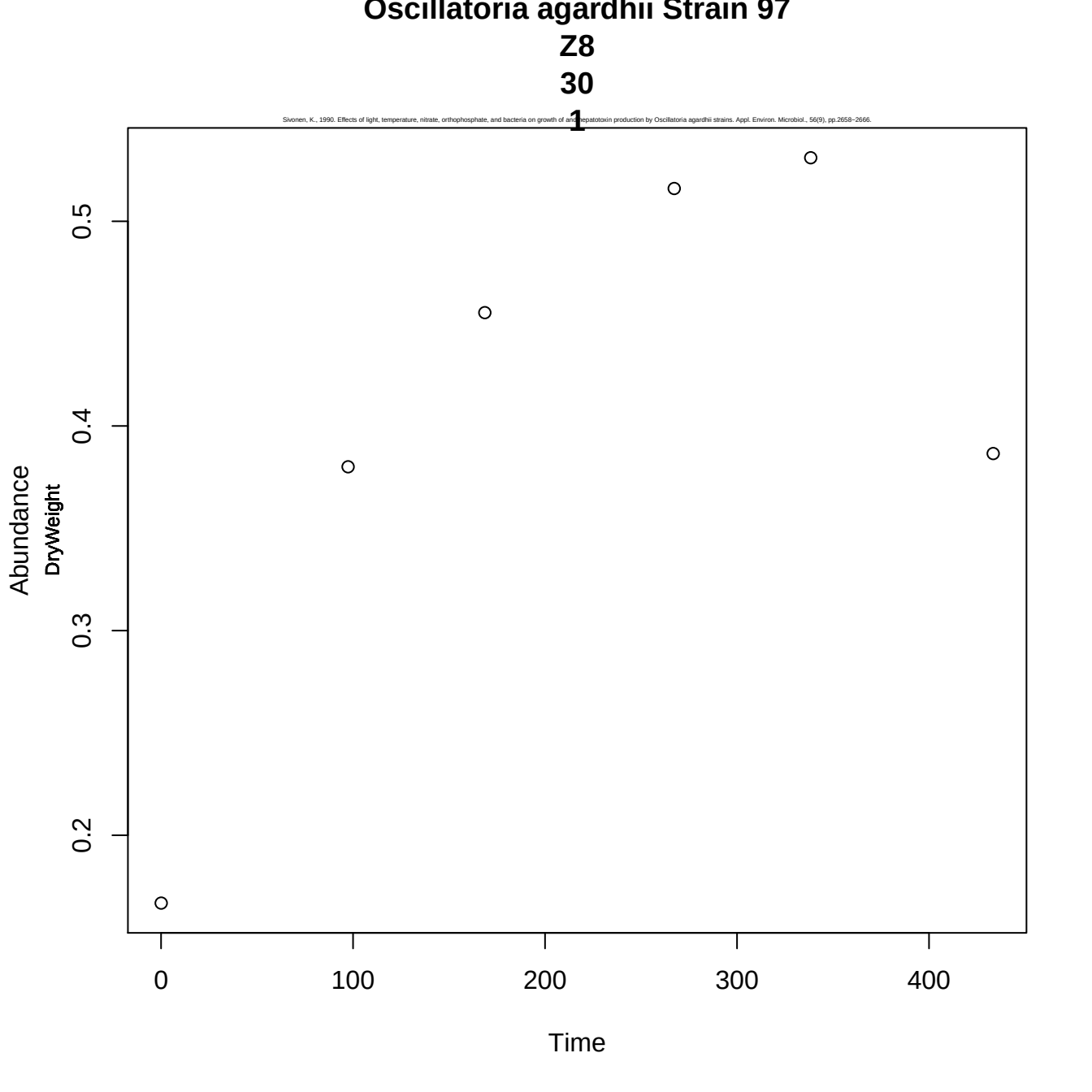
100
200
300
400
Time


Oscillatoria agardhii Strain 97
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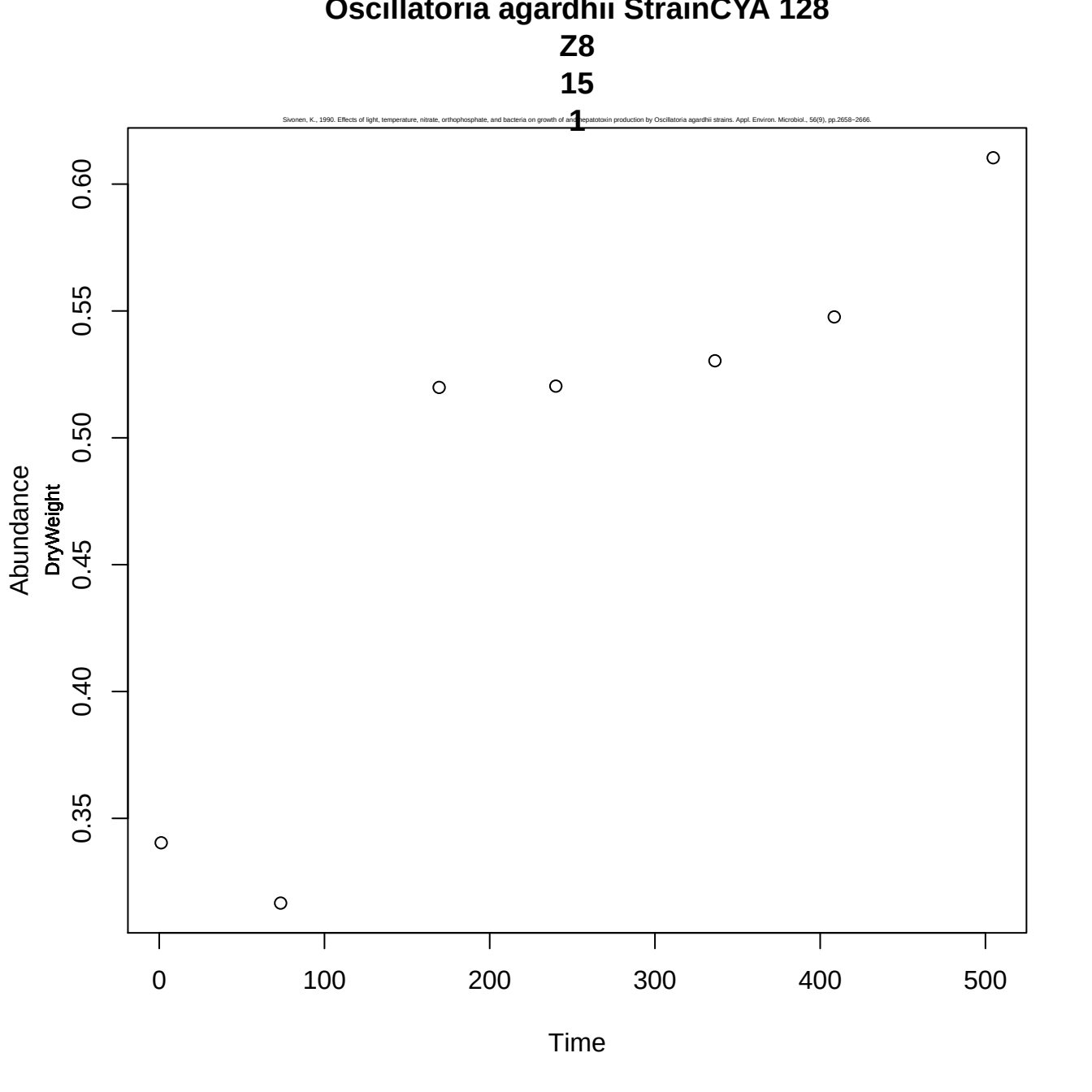
Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.2
0.3
0.4
0.5
0
100
200
300
400
Time


Oscillatoria agardhii StrainCYA 128
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Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
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0.60
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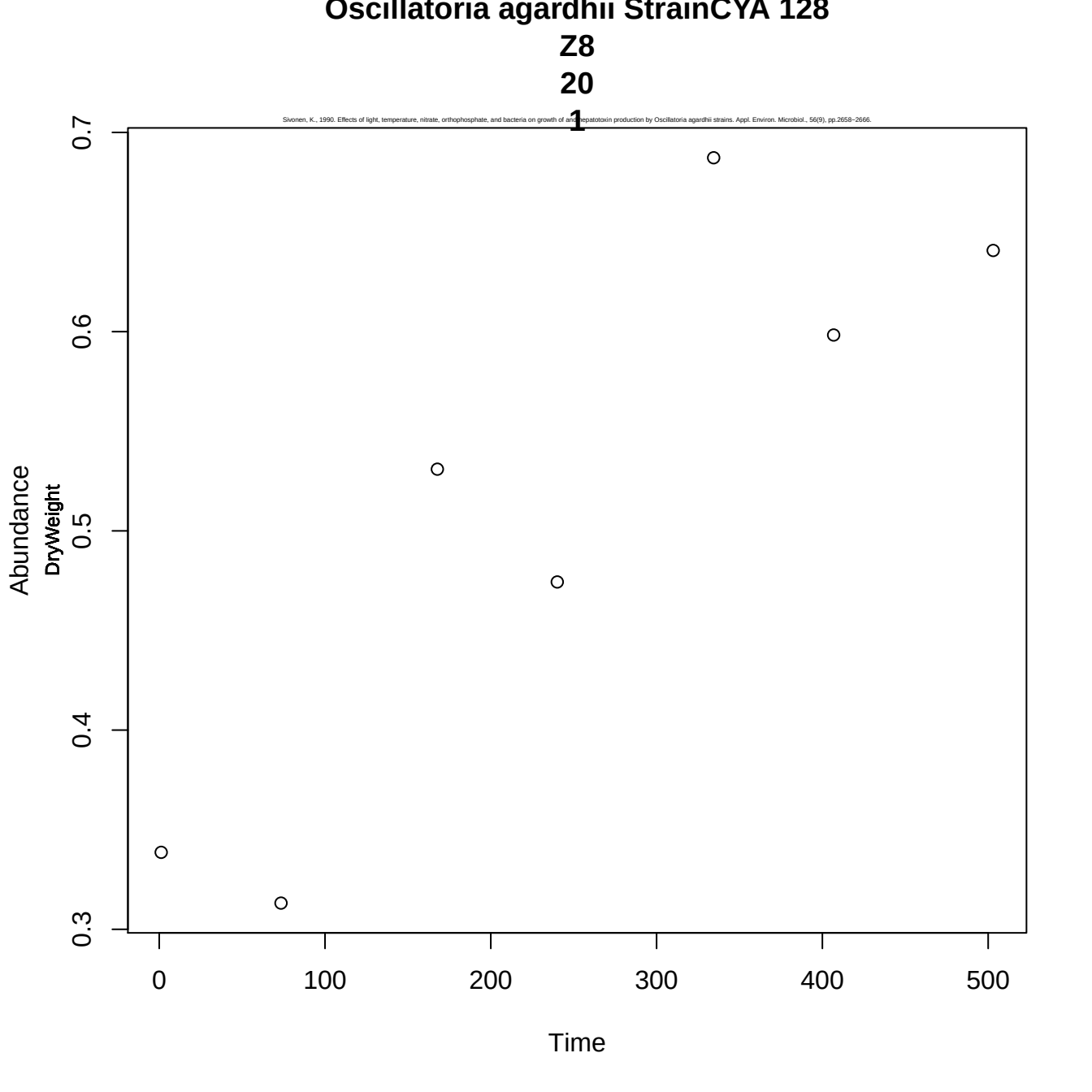
200
300
400
500
Time


Oscillatoria agardhii StrainCYA 128
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Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
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300
400
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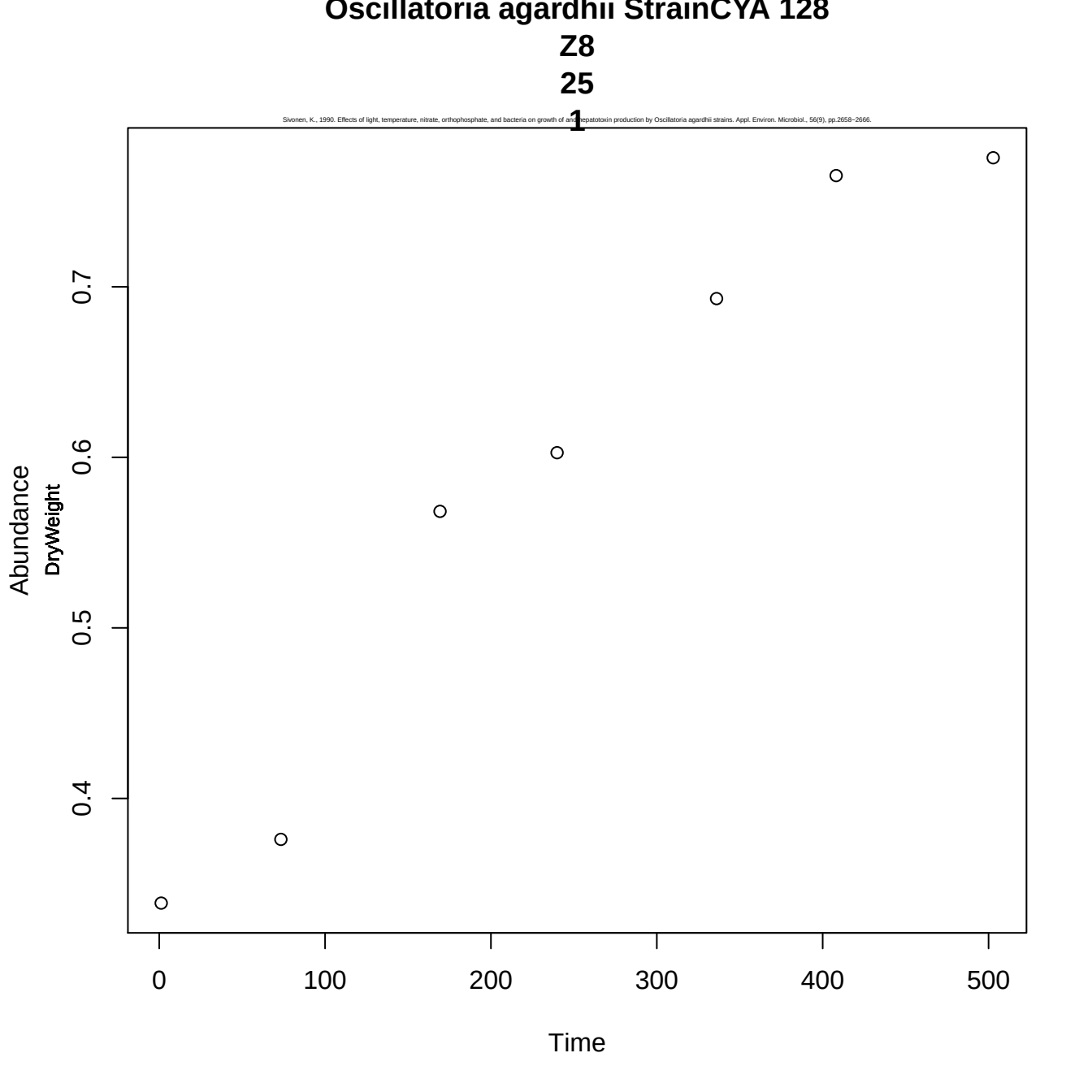
Time


Oscillatoria agardhii StrainCYA 128
Z8
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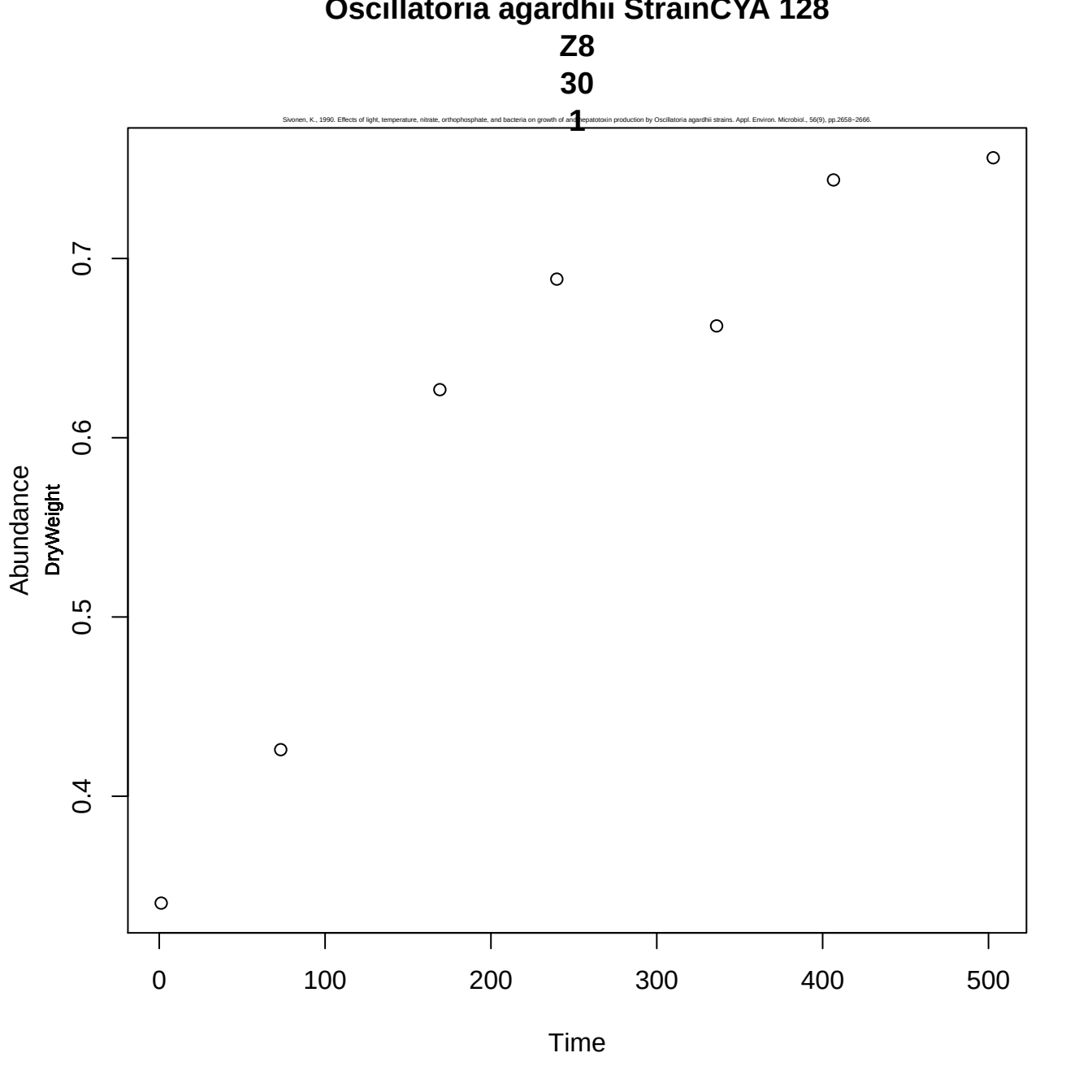
1
Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.4
0.5
0.6
0.7
0
100
200
300
400
500
Time


Oscillatoria agardhii StrainCYA 128
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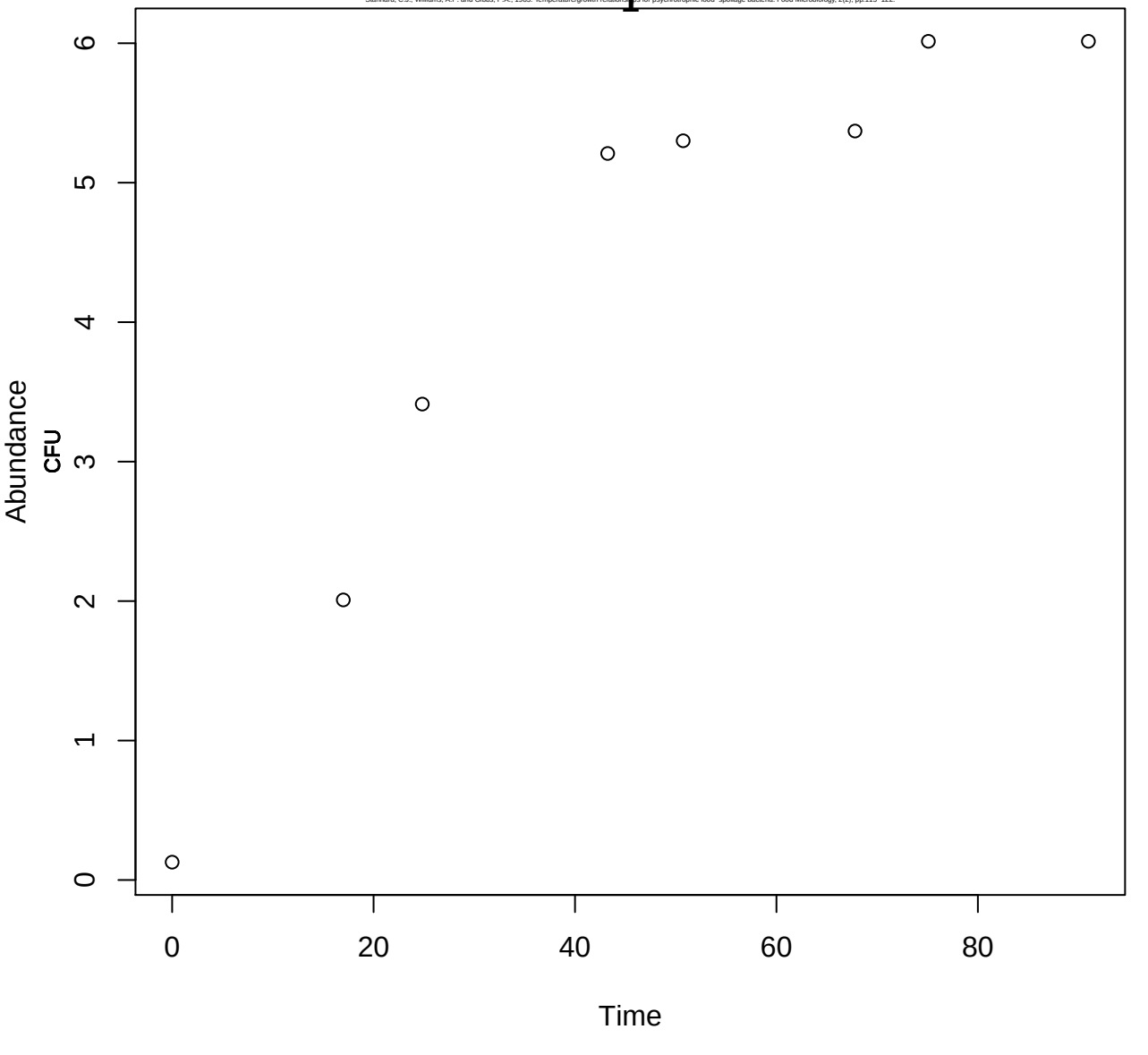
Sivonen, K., 1990. Effects of light, temperature, nitrate, orthophosphate, and bacteria on growth of and hepatotoxin production by Oscillatoria agardhii strains. Appl. Environ. Microbiol., 56(9), pp.2658–2666.
Abundance
DryWeight
0.4
0.5
0.6
0.7
0
100
200
300
400
500
Time

Pseudomonas sp.
APT Broth
15
1

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.



Pseudomonas sp.
APT Broth
12
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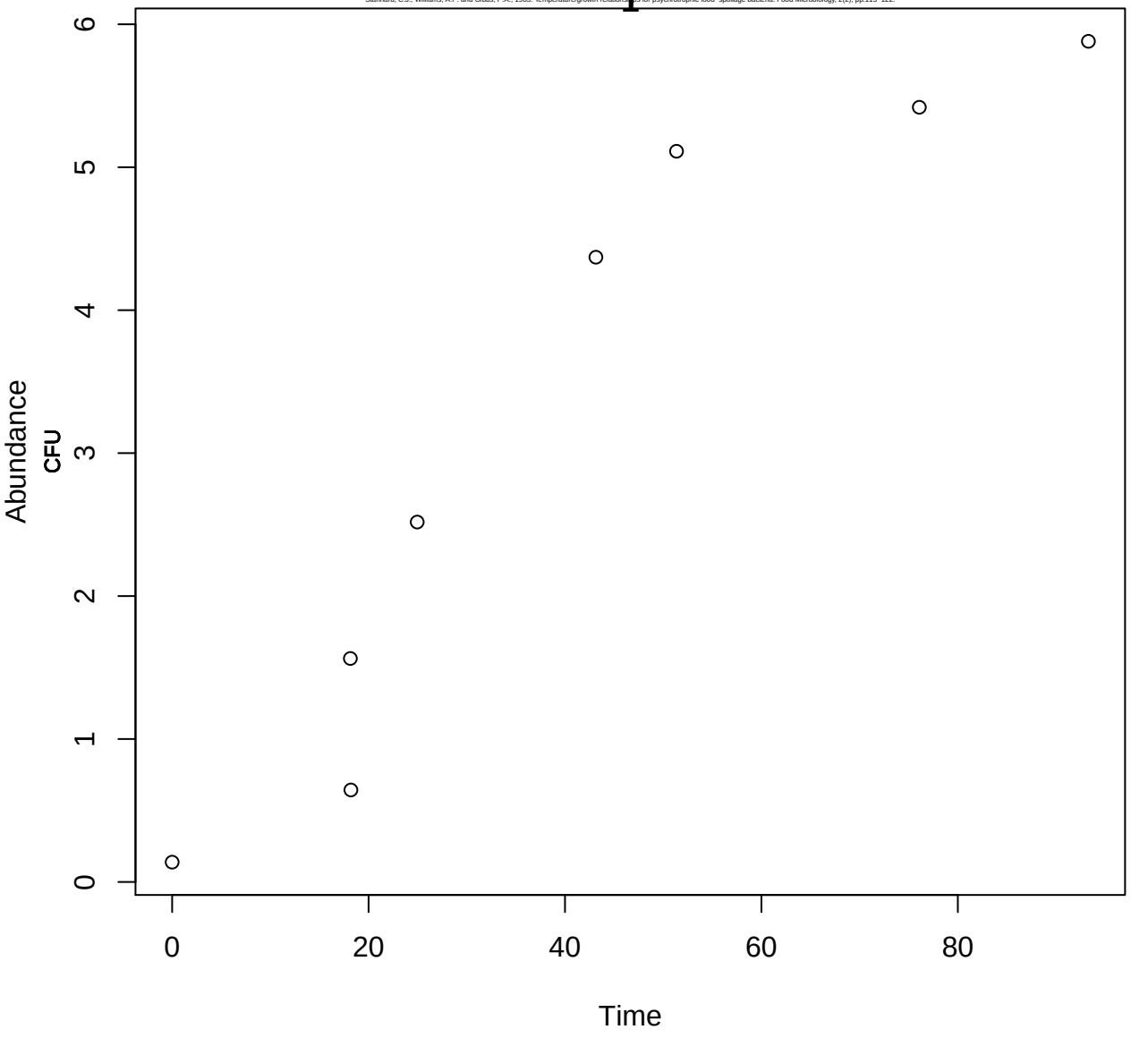
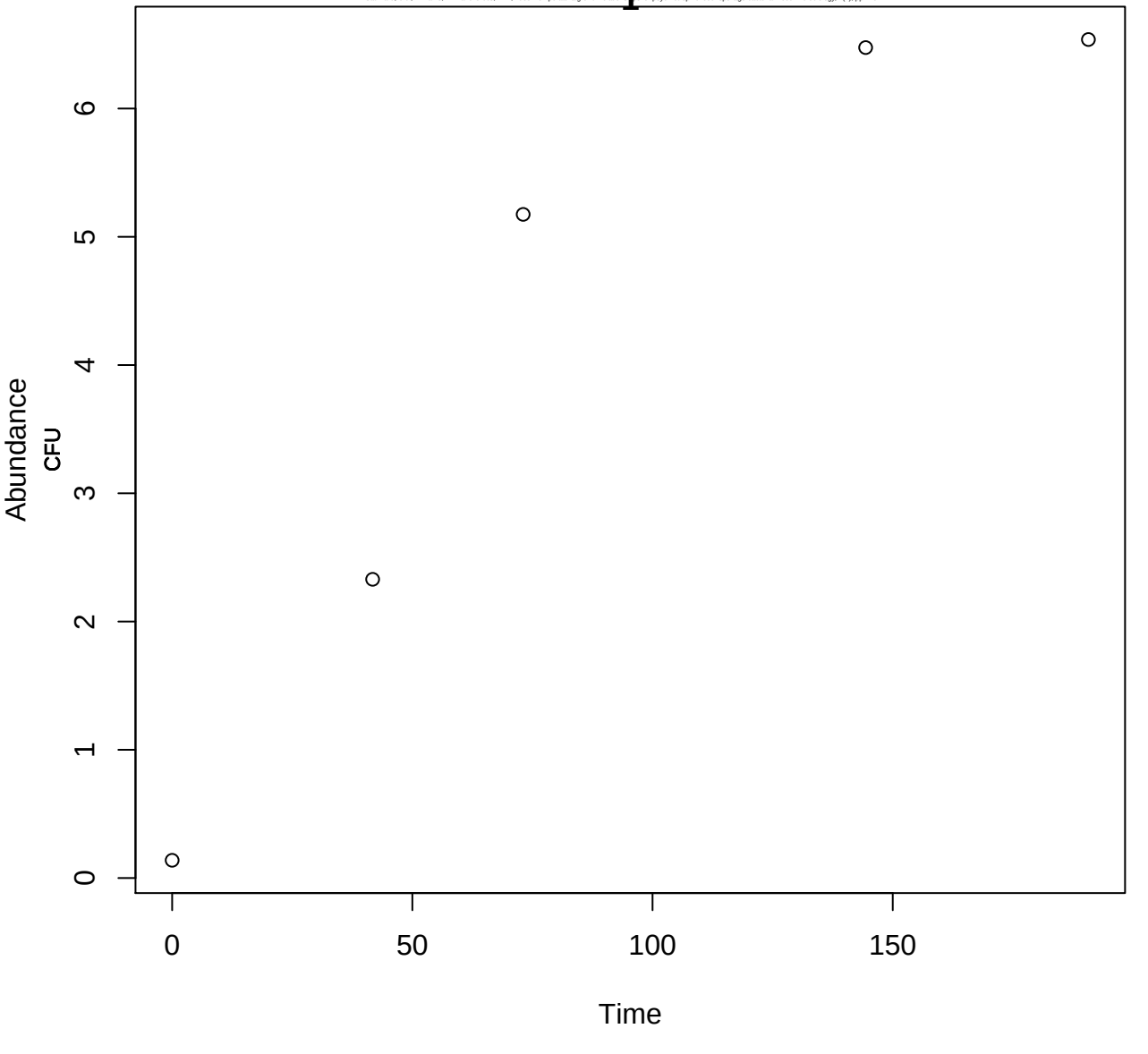
Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.



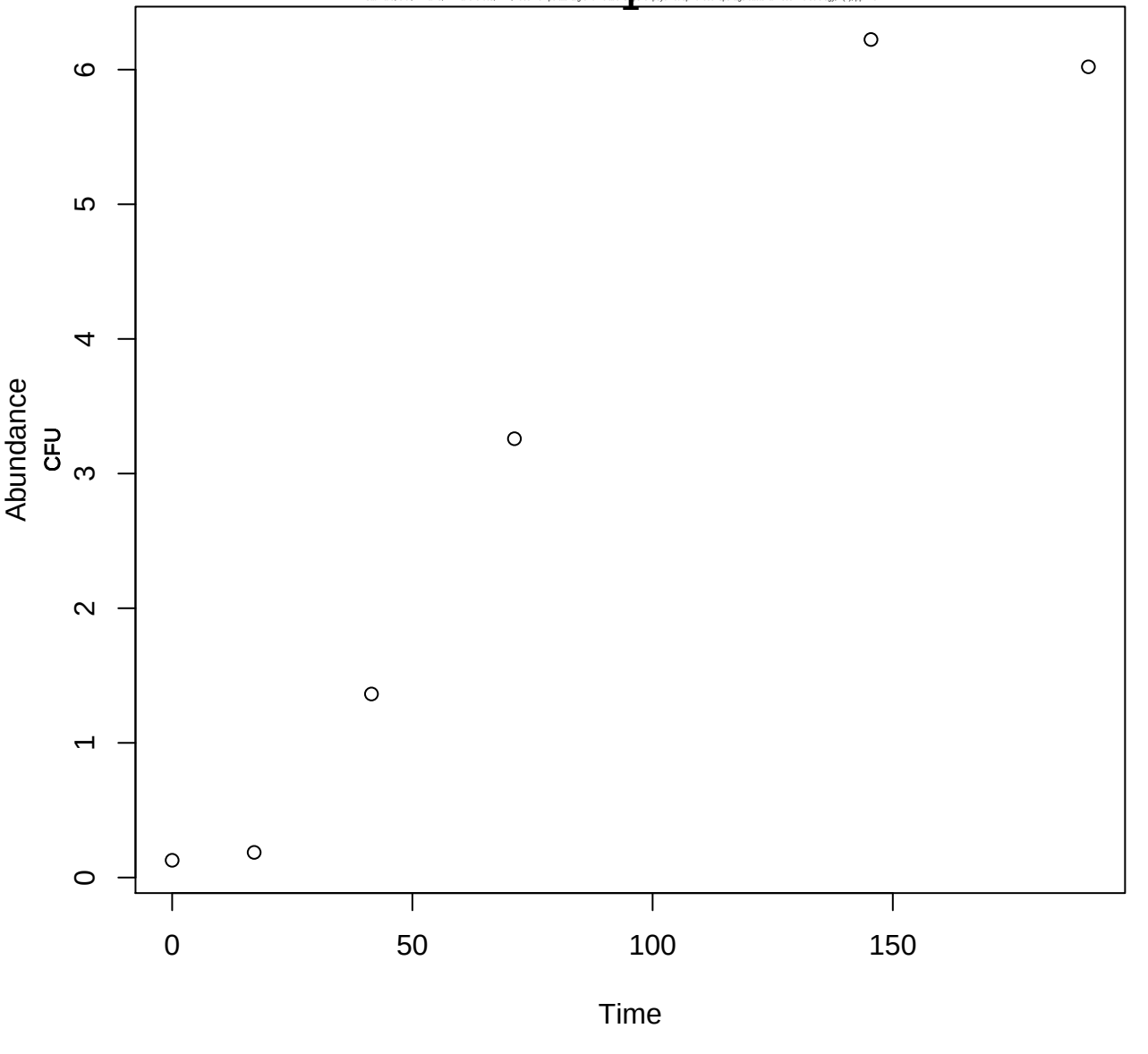
Pseudomonas sp.
APT Broth
8
1

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.



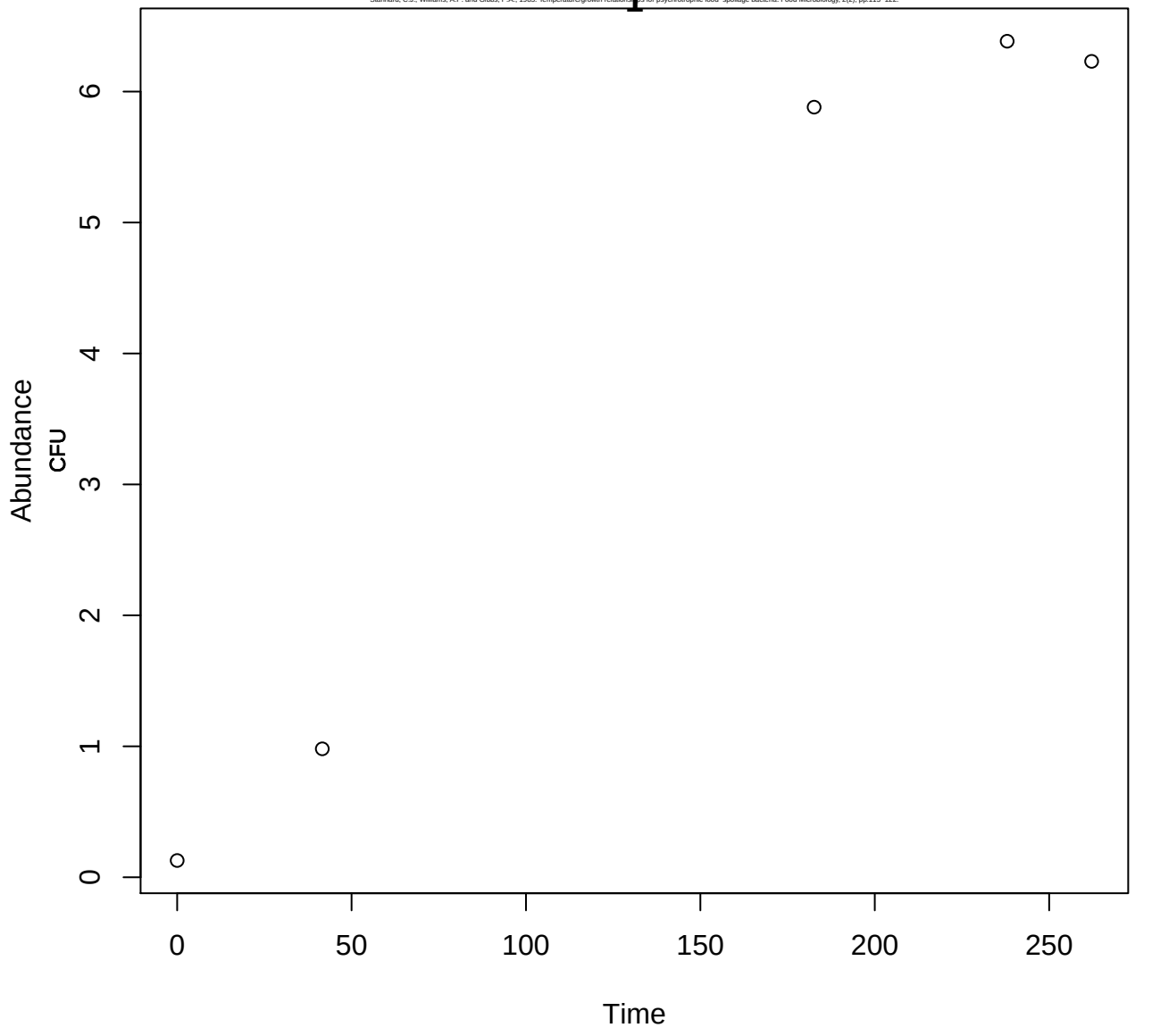
Pseudomonas sp.
APT Broth
6
1

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.



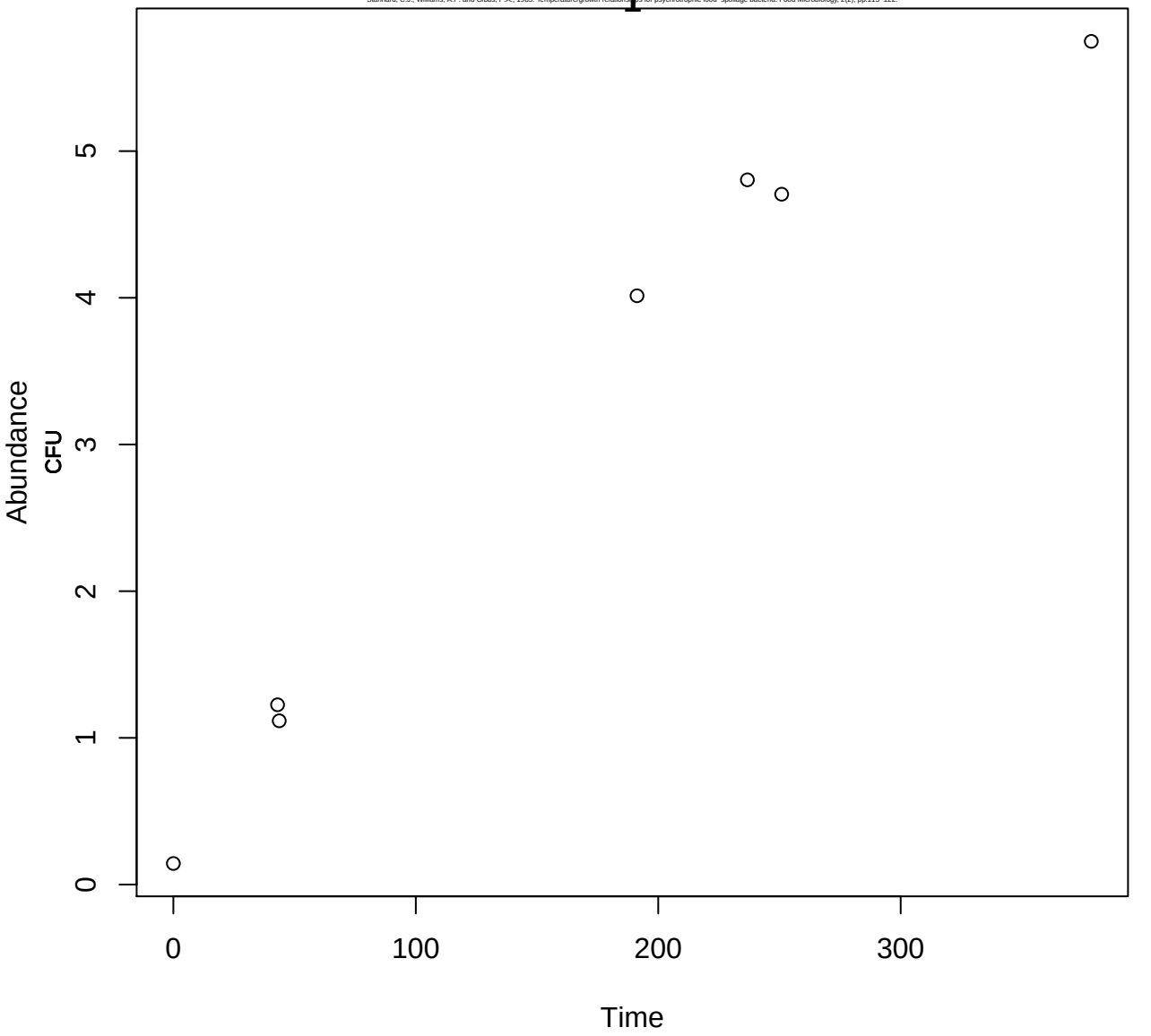
Pseudomonas sp.
APT Broth
4
1

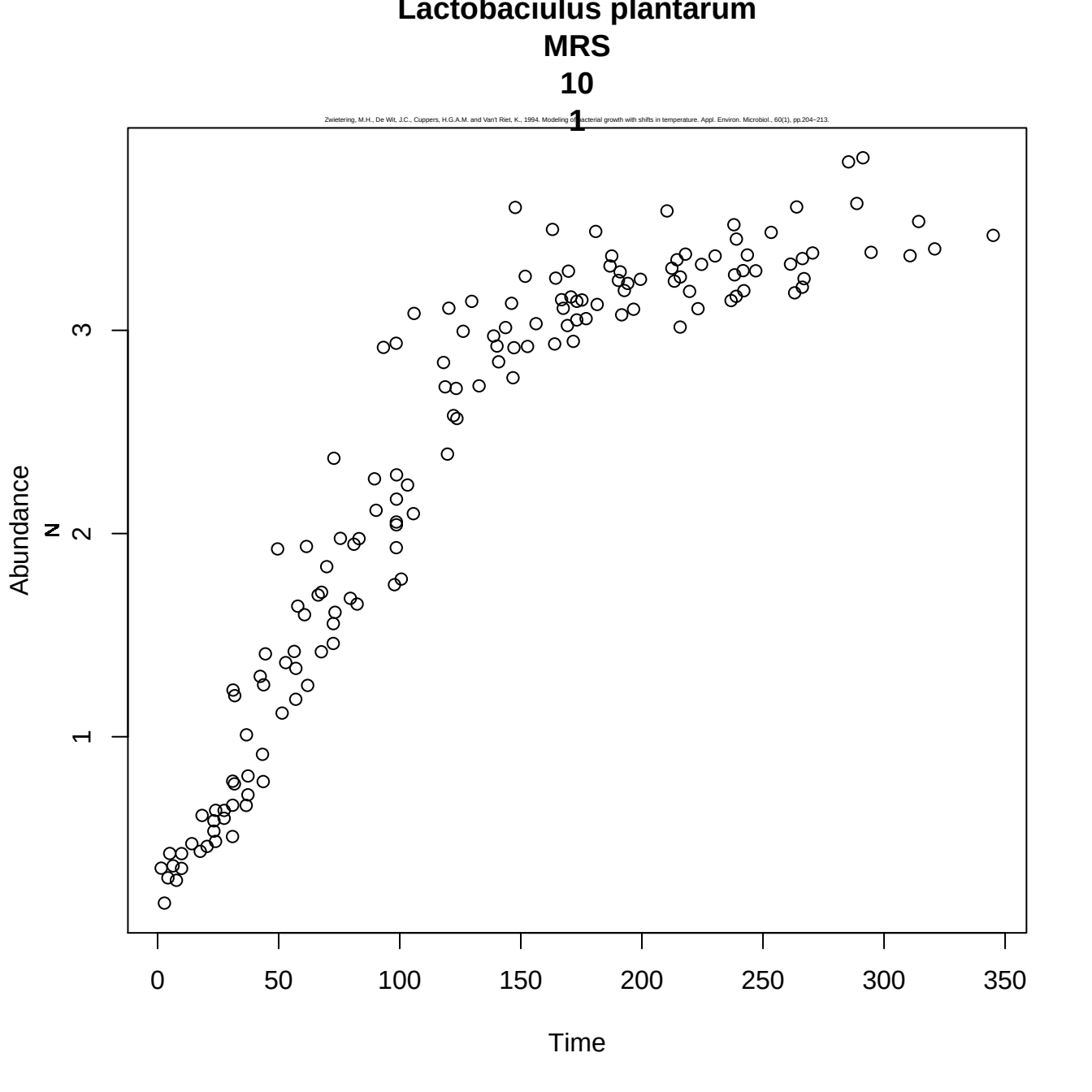
Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.

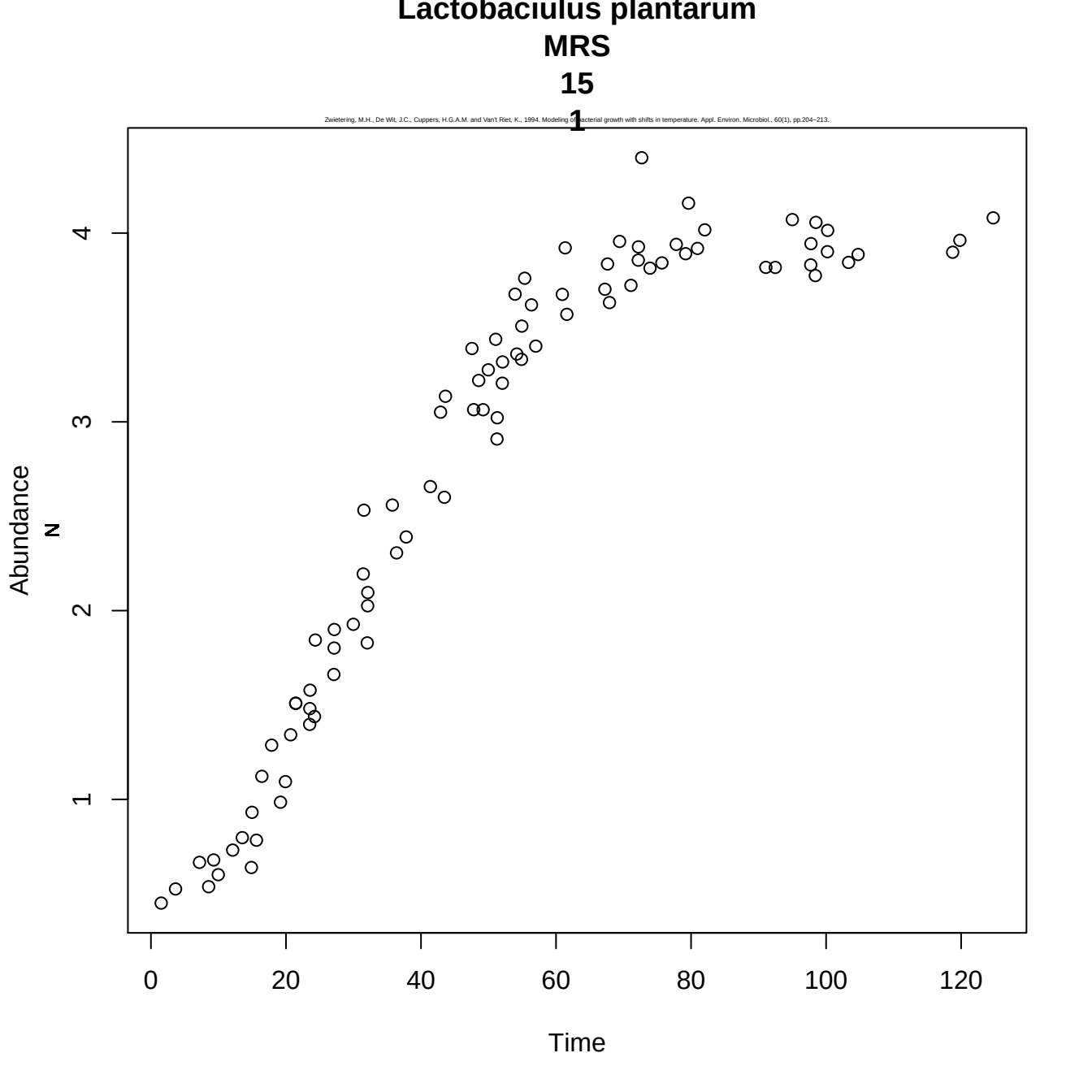


Pseudomonas sp.
APT Broth
2
1

Stannard, C.J., Williams, A.P. and Gibbs, P.A., 1985. Temperature/growth relationships for psychrotrophic food-spoilage bacteria. Food Microbiology, 2(2), pp.115–122.




Lactobaciulus plantarum
MRS
10
1
Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204–213.
Abundance
N
1
2
3
0
50
100
150
200
250
300
350
Time


Lactobaciulus plantarum
MRS
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Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204−213.
Abundance
N
Time
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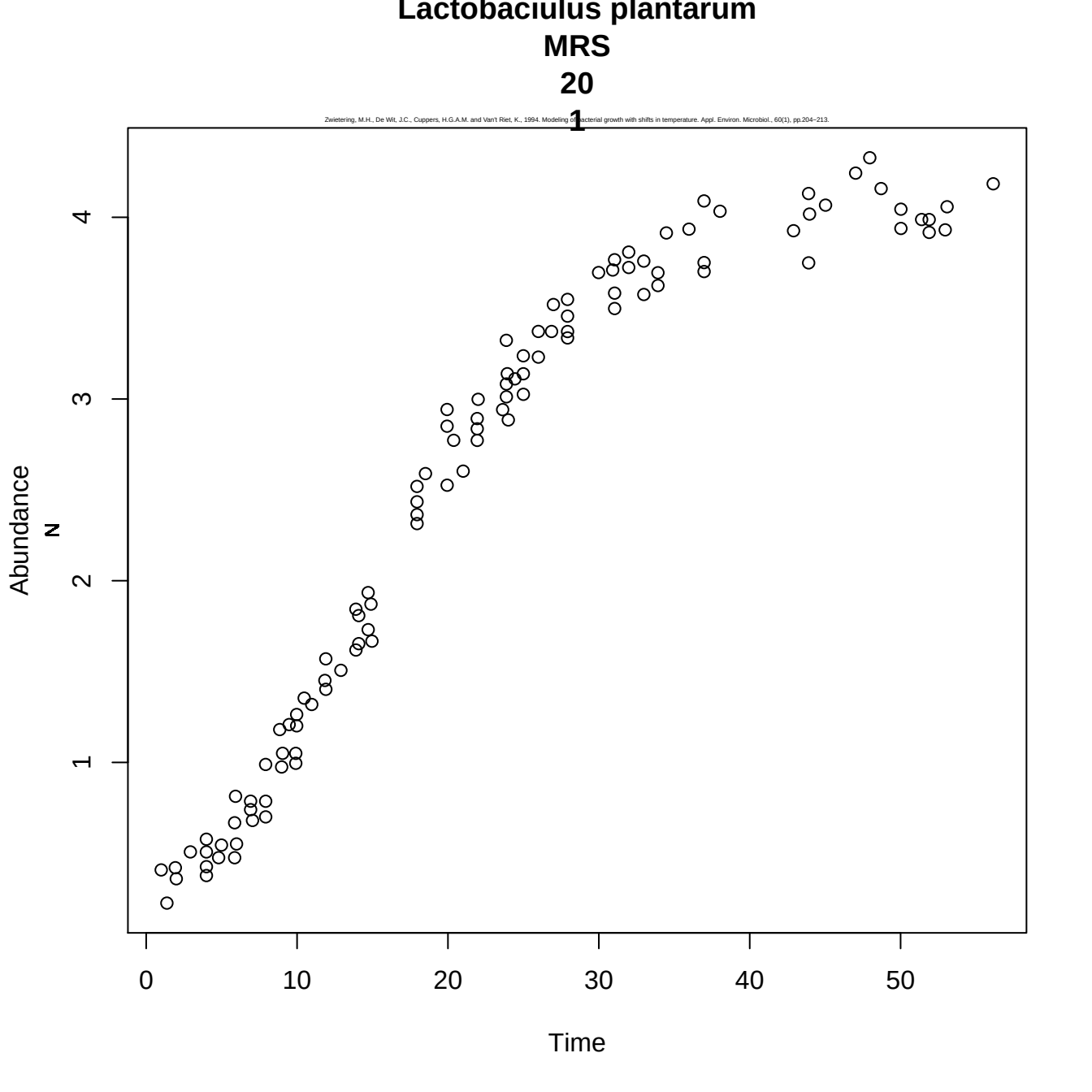
40
60
80
100
120
1
2
3
4


Lactobaciulus plantarum
MRS
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Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204−213.
Abundance
N
Time
0
10
20
30
40
50
1
2
3
4

Lactobaciulus plantarum
MRS
25
1

Zwietering, M.H., De Wit, J.C., Cuppers, H.G.A.M. and Van't Riet, K., 1994. Modeling of bacterial growth with shifts in temperature. Appl. Environ. Microbiol., 60(1), pp.204–213.