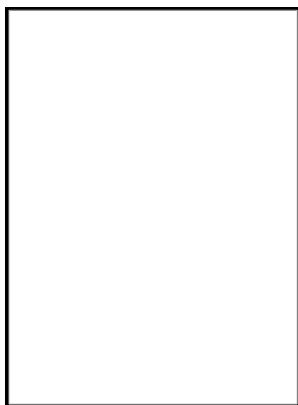# Microbial contamination on beef carcasses during slaughter and processing.

The author] - Implementing Microbial Control Interventions on Beef and Veal in Provincially Licensed Plants

Description: -
-Microbial contamination on beef carcasses during slaughter and processing.
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Effects of slaughtering operations on carcass contamination in an Irish pork production plant

Influence of cutting and deboning operations on the microbiological quality and shelf life of buffalo meat.

Factors influencing microbial transmission in a meat processing plant

Rapid chilling was identified as a critical processing step by the contamination index. Other contamination risks occur during the removal of the pharynx, tonsils and tongue that may also be heavily contaminated.

Occurrence, distribution and diversity of Listeria monocytogenes contamination on beef and pig carcasses after slaughter

Journal of Fungi, 3 2 , Article 22. Polishing was conducted using a cold-water spray and rubber flails rotating and moving in opposing directions. Acetic acid is most effective when it is mixed and applied at up to 2.

Effects of slaughtering operations on carcass contamination in an Irish pork production plant

Evaluation of microbial contamination of different pork carcass areas through culture-dependent and independent methods in small-scale slaughterhouses.

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