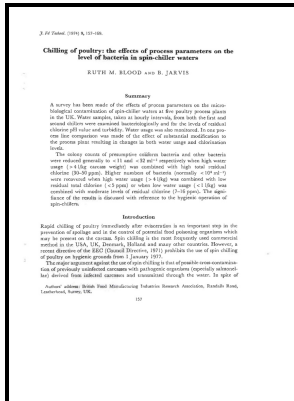


Evaluation of the Hygienic Problems Related to the Chilling of Poultry Carcasses.

s.n - Hygiene aspects of modern poultry chilling



Description: -

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Poultry Carcasses

Weighing of the ready-to-sell birds whole bird or portions is done manually or by automated weighing equipment connected to a computer network.

Hygiene Problems and Control of Process Contamination

Results given in table 2 showed that the incidences of isolated Salmonellae, St. Quantitative Analysis of Bacteria in Foods as Sanitary Indicators January 2011. Operators may submit a proposed alternative Statistical Process Control SPC program to the VIC if they chose not to use the program in the TR.

Hygiene aspects of modern poultry chilling

American Journal of Food Technology 2 1 :55-59. In the US, immersion chilling is also used for poultry destined for sale as chilled birds.

Bacteriological evaluation of freshly slaughtered chicken carcasses

USDHHS - United States Department of Health and Human Service. Three carcasses were immersed in each bucket for 25 minutes in order to simulate the pre-chilling processing step.

Poultry chilling and water retention

Improper chilling is typically more problematic in turkey carcasses than broiler carcasses due to overall size and muscle mass.

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

Disinfectant compounds are added to the pre-chilling and chilling water tanks with the purpose of minimizing carcass microbial contamination, particularly of pathogens and spoilage bacteria Brazil, 1998;. There are very few studies that have examined microbiological levels at all stages of a pork slaughtering procedure and building up baseline data for each of the process stages could allow for non-legally binding thresholds to be established that can be subsequently used for internal validation of HACCP plans and assessment of hygiene interventions. Other contamination risks occur during the removal of the pharynx, tonsils and tongue that may also be heavily contaminated.

Hygiene Problems and Control of Process Contamination

Baseline data can also be used as a tool to assess the hygienic status of the plant and predict contamination levels that can surpass the legal criteria at the designated sampling points post evisceration and pre-chilling stages. The Journal of Hospital Infection 2003;55 2 :137-140.

Evaluation of Disinfectants Used in Pre

The tubes were incubated in water bath at 45.

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