

BACTERIAL SPOILAGE IN READY-TO-EAT MEAT PRODUCTS

M. Evren¹, M. Apan², E. Tutkun Şıvgın¹, M. Arıgöl^{3*}

¹) Ondokuz Mayıs University, Engineering Faculty,
Dept of Food Engineering, Samsun, Turkey

²) Ondokuz Mayıs University, Terme Higher Vocational School,
Samsun, Turkey

³) Amasya University Suluova Higher Vocational School, Amasya, Turkey

Ready-to-eat food has been desired in "Turkish Food Codex Microbiological Criteria Community" as the good produced with the purpose of being offered by food premises to human consuming without necessity of cooking which, is microbiological food decreasing or bringing to acceptable levels. In food groups, ready-to-eat meat and meat products include salami, sausage, pastrami, and heat-treated sausage. Due to water, high content of protein, fat, carbohydrate, vitamin, and minerals in the meat contents, they provide a rich environment for microorganisms causing spoilage and food originated pathogens. Although the muscular tissue is sterilized, contagions may occur due to inconvenience of the meat production responsible staff, product-processing environment and the tools and equipment used in processes at the hygiene and sanitation rules. Additionally incase the health checks are not made of the animals ready to be cut, the microorganisms at the animal meat may spread to the products. *Salmonella* spp., *Escherichia coli*, *E. coli* O157, *Listeria monocytogenes*, *Listeria* spp., *Staphylococcus aureus*, *Clostridium perfringens*, *Enterobacteriaceae* genus and species of bacteria are factors causing of bacterial spoilage at ready-to-eat meat products. Among those bacteria, especially *Listeria monocytogenes* constitutes risk at ready-to-eat meat products. In addition, United States Department of Agriculture (USDA) applied zero tolerance policy against *Listeria monocytogenes* bacteria at ready-to eat products. In that review, the studies related to bacterial spoilage at ready-to-eat meat products and the prevention possible to be taken against those spoilages.

Keywords: Spoilage, ready-to-eat product, bacterial spoilage

* Corresponding author: mukaddesargl@hotmail.com