Inhibition of Listeria monocytogenes in Cured Deli-style Turkey Formulated with Commercial Blends of Diacetate, Lactate and Acetate-based Antimicrobials

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Results from this study confirm the efficacy of antimicrobials containing diacetate, lactate, and acetate to inhibit growth of L. monocytogenes on deli-style ready-to-eat meat and poultry products. As with formulation-safety tests, microbial inhibition in processed RTE meat and poultry products is dependent on each individual product’s intrinsic and extrinsic factors. Therefore, it is the manufacturer’s responsibility to confirm the efficacy in their particular application to ensure food safety.

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The study was completed as one trial (3).