

Article

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ASSESSMENT OF THE SPOILAGE MICROFLORA IN SWINE AND BROILER CARCASSES

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Abstract

The microbial load is of major importance in terms of the quality, sanity, and freshness of the meat. The aim of our study was to perform a microbial risk assessment at warm and chilled swine and broilers carcasses represented by the psychrotrophic bacteria. The research material was represented by swine and broiler carcasses collected in past years. The results showed a variation in swine and broilers microbiological carcasses. The point of interest was based on the microorganisms presented in both species. Microbial load from the surface of carcasses is significantly influenced by the temperature in the chilling room of the slaughterhouse, if the temperature is inadequate, the microbial load is significantly higher.

Key words: Microbial residues, consumer safety, sustainable environment
