

17th GLOBAL DIETICIANS AND NUTRITIONISTS ANNUAL MEETING

October 02-03, 2017 Kuala Lumpur, Malaysia

Food safety assessment of frozen storage full liquid diet

Hui-Hua Cheng

National Cheng Kung University Hospital, Taiwan

Background: Dysphagia is a common symptom in elderly people and patients suffering from degenerative diseases such as stroke, dementia, Parkinson's disease and Alzheimer's disease and head and neck cancer. In these persons, food with a modified texture may facilitate safe oral intake. Full liquid diet is smooth liquids at room temperature. It contains fiber and variety of nutrients that can provide sufficient nutrition.

Aim: Assessing frozen storage full liquid diet.

Methods: Tested liquid diet were cooked and stored at -18 °C for 7 and 14 days. Samples for microbiological analysis were collected from refrigerator thawing, microwave thawing, stove reheating, microwave reheating and after re-cooking 1 hour. We determined the aerobic plate count, coliform, *E. coli* and *Staphylococcus aureus*.

Results: At thaw and reheat, the mean aerobic plate counts for all samples were <103 CFU/g. The mean coliform counts for all samples were <10 CFU/g. The *E. coli* and *Staphylococcus aureus* counts for all samples were not detected.

Conclusion: The microbial quality of the frozen storage full liquid diet after 14 days is safe.

Biography

Hui-Hua Cheng has completed her Master of Science degree from Chung Shan Medical University. She is currently a Dietician at National Cheng Kung University Hospital, Taiwan.

lavender.27@yahoo.com.tw

Notes: