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Novel starters for fermented meat products (sausages)

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The purpose of this study was to select the suitable bacterial strains for use as a starter culture for producing fermented meat products. *Micrococcus roseus* (MTCC-1532), *Lactobacillus plantarum* (MTCC-1407 and L-89) and *Pediococcus acidilactici* (NCIM-2292 and NCIM-2293) were examined for their ability to grow in the presence of sodium chloride, sodium nitrite, sodium nitrate and at different temperatures. Their ability to ferment different carbohydrate was also assessed. These hurdles were used alone and in combination. *M. roseus* (MTCC-1532), *L. plantarum* (MTCC-1407) and *P. acidilactici* (NCIM-2293) were able to grow well at 13°C and 16°C in the presence of 3% NaCl, 0.12% sodium nitrite and 0.08% sodium nitrate indicating their suitability as starter cultures for production of dry fermented sausages with the blend of Pork and Buffalo meat. Good quality dry sausages were prepared by ripening them at controlled temperature with selected pure bacterial cultures *L. Plantarum* (MTCC-1407) + *P. acidilactici* (NCIM-2293) + *M. roseus* (MTCC-1532) in equal proportion.

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