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The effect of MAP on the microbial characteristic chicken meal

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In this study, the influence of different concentrations of two gas mixture (Carbon dioxide, Nitrogen): $\{(N_2 70\% + CO_2 30\%), (N_2 30\% + CO_2 70\%)\}$, and vacuum conditions and also the effect of flexible multi-layer films has been studied for evaluation. The growth of microbial chicken meal (without spices) at refrigerator ($T=5$). Poultry meat is one of the important sources of protein for human nutrition and is considered as type of white meat. In most countries, chicken meat is the most consumed poultry meat. Chicken meat is preferred due to its several features such as good protein quality, lower fat, lesser time of cooking, and easy digestion as compared to the other meats. Chicken meals were packaged into one kind of barrier pouch of 3 layers with thickness 124μ (PET/AL/LLD) under Modified Atmosphere Packaging (MAP) and vacuum conditions as compared with ordinary condition. Samples were performed microbial tests (total count of bacteria, lactobacilli counts), and chemical test (pH) evaluation in different times. The Modified Atmosphere Packaging (MAP) is a useful technique for various researches. However, it is well known that there is a non-thermal method for inactivation microorganism, is widely used for shelf-life prolongation, and improvement of the quality of perishable foods stored at refrigeration temperatures. The usage of MAP was not adequate for growth of total count bacteria, although delayed the growth process, but chicken meals with MAP has best inhibitory effect on Lactobacillus microorganisms growth. In attention to the result CO_2 gas in different concentrations 30% and 70% CO_2 the results have been the same and were proposed that in used 30% gas CO_2 , because of economic and fever on the the pH variable has not decreased rapidly, in each treatments during storage times (56 days), while can be explained by characteristic of this multi-layer flexible pouch with less water vapor and oxygen permeability, caused to control some chemical reactions in samples. decreased rapidly, in each treatments during storage times (56 days), while can be explained by characteristic of this multi-layer flexible pouch with less water vapor and oxygen permeability, caused to control some chemical reactions in samples.

Biography

Shahrzad Ebrahiminezhad has her expertise in master Food industry engineering in 25 and my co-author has her expertise in PHD food science and technology in about 30 years old both are student at the levels in Azad university North Tehran branch . Her open and contextual evaluation model based on MAP packaging and its effect on chicken meal. She has built this model after years of experience in research, evaluation, university and experimentals. The foundation is based on fourth generation evaluation. It allows for value-pluralism. This approach is responsive to all stakeholders and has a different way of focusing.

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