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**Selection of starter cultures for production of dry fermented Sausages**

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A study was carried out to select suitable bacterial cultures for the production of dry fermented sausages. *Micrococcus roseus* (MTCC-1532), *Lactobacillus plantarum* (MTCC-1407 and L-89) and *Pediococcus acidilactici* (NCIM-2292 and NCIM-2293) were tested for their growth in the presence of sodium chloride, sodium nitrite and sodium nitrate at various temperatures. Their ability to ferment sugar was also assessed. These hurdles were used alone and in combination. It was observed that *M. roseus* (MTCC-1532), *L. plantarum* (MTCC-1407) and *P. acidilactici* (NCIM-2293) were able to show very good growth in presence of salts and were suitable for use as starter cultures in production of dry fermented sausages.

**Biography**

Rajkumar Berwal has completed his MVSc (LPT) from CCS Haryana Agricultural University, Hissar in 1995 and Doctoral (PhD-LPT) studies from Lala Lajpat Rai University of Veterinary and Animal Sciences, Hissar (Haryana), India. He is the Academic Coordinator and In-charge, of Department of Livestock Products Technology, Post Graduate Institute of Veterinary Education and Research (PGIVER), Jaipur. He has published more than 12 papers in reputed journals and presented several research papers in national and international conferences. He has developed innovative technology in the field of meat and meat products and filed three patents for patenting in India through NRDC, New Delhi. He is life Member of Indian Meat Association.

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