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| Microbiological Impact of Dipping Minced Meat using different sodium hypochlorite concentration and contact times | | | | | | Research Title |
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| This study was conducted to evaluate the possibility of using sodium Hypochloride by the Iraqies housewives at different concentrations (2%, 3%) and different dipping times (30, 60 and 90 minutes ) in order to reduce the initial microbial counts , without any adverse effect on the organoleptic characteristics of the treated minced meat. Bacterial counts in all samples of meat were enumerated by standard method of miles and mirza technique before and after treatment. The result showed that the treatment of meat with chlorine at concentration 2 % for 30 and 60 minute reduce the bacteria! content on bacterial load ( colony forming unit - cfu / ml) to a level which was significant from the Public health point of view ( hygienically ) although , this reduction was not statically significant, using 2 % for 90 minutes , however , reduced the ( colony forming unit cfu/ ml) about 2 Log, which was highly significant ( P<0.01) statically and hygienically Sodium Hypochlorite at 3 % for 30, 60 , 90 minutes reduced the ( Colony forming unit - cfu / ml ) significantly about 2 log (P<0.01, P<0.05,  P<0.05 respectively).  Results of the effects of different concentrations of sodium hypochlorute at different dipping times (30,60 and 90 minutes ) on the organoleptic characters of the minced meat showed that, sodium hypochlorite at 2 % for 30 , 60 and 90 minutes , and at 3 % minutes reduced the cfu / ml significantly without affecting the organoleptic charcteristics of treated minced meat, while using 3 % for 60 and 90 minutes although reduced the bacterial content on the bacterial loud ( colony forming unit-cfu / ml) but adversely affects the organoleptic characteristics even with different types of spices and herpes using in the traditional Iraqi cooking. | | | | | | Abstract |