

ACCESSION NUMBER: 92-02-P0019 TITLE: Predictive microbiology for monitoring spoilage of dairy products with time-temperature integrators. AUTHOR(S): Bin-Fu: Taoukis-PS: Labuza-TP ADDRESS OF AUTHOR: Correspondence (Reprint) address, T. P. Labuza, Dep. of Food Sci. & Nutr., Univ. of Minnesota, St. Paul, MN 55108, USA **PUBLICATION YEAR: 1991** SOURCE (BIBLIOGRAPHIC CITATION): Journal-of-Food-Science; 56 (5) 1209-1215, 39 ref. **ISSN OR ISBN: ISSN: 0022-1147** LANGUAGE OF TEXT: En (English) SUBJECT CODE: P Milk-and-dairy-products ABSTRACT: Time/temp. integrators (TTI) have a potential for monitoring time-temp. history of perishable foods, including dairy products. To correlate the end of shelf life of dairy products with different TTIs, kinetic data for growth of a dairy spoilage microorganism was obtained. Both Arrhenius and square root equations were used to model the growth of Pseudomonas fragi. A significant negative history effect was observed for P. fragi growth rate, whereas history effect was positive on the lag phase, under certain nonisothermal conditions. A correlation scheme of P. fragi growth was developed with the TTI response. The application of TTIs for dairy products is feasible despite the history effects.

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