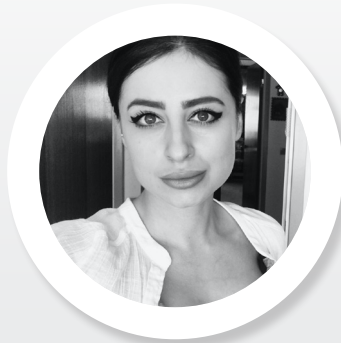


World Food Science & Technology Congress

October 15-16, 2018 Athens, Greece



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Poultry decontamination with SonoSteam technology: A summary of the ongoing factory online trials

Sono Steam is a minimally decontamination technology that uses the combined effect from steam at 90°C and ultrasound at 25-35 kHz. This system was designed to reduce levels of pathogenic bacteria on raw meat products such as poultry. Since 2014, the system has been closely investigated and optimized at five production lines in three different European broiler slaughterhouses with capacities of 10.500-13.500 birds/hour. Ongoing weekly trials with 10-20 *Campylobacter* positive birds were sampled. Sampling technique includes 10 g of paired skin samples from neck and breast area. Results showed approximately 0.7-1.2 log on average on birds with highest levels (>1000 CFU). The data suggest a correlation between initial levels and the achieved reductions, whereas the lowest reductions are found on birds infected with levels around 1.5 log. This study is a summary of the results from the ongoing factory trials performed over the last few years.

Biography

Hanieh S Musavian has completed her master's degree in Biotechnology from Technical University of Denmark. She is currently an R&D Project Manager and Specialist at FORCE Technology (a GTS Institute) which is an independent not-for-profit organization located in Denmark.

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