

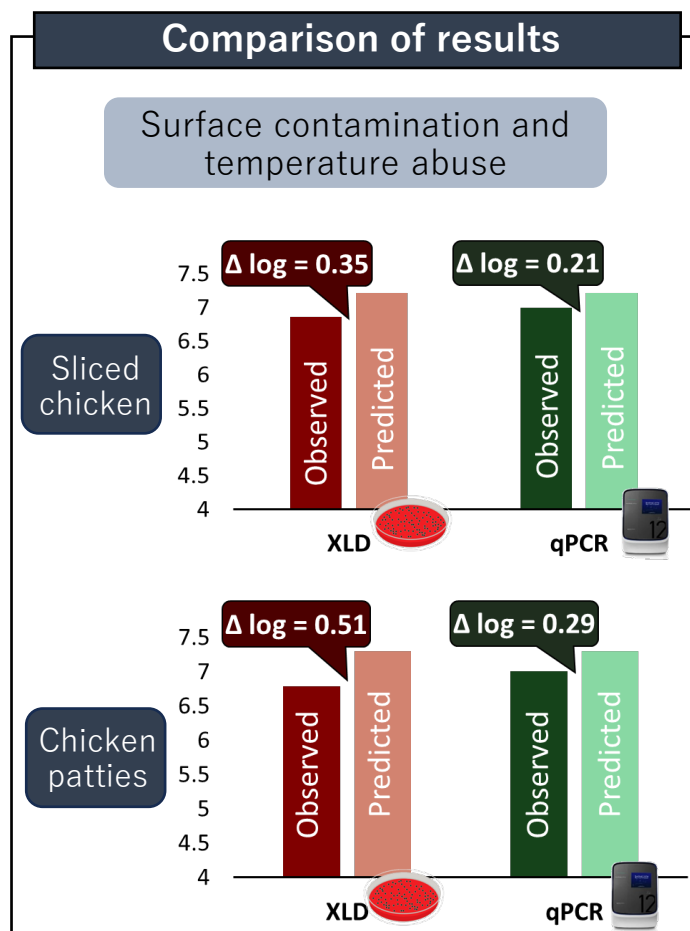
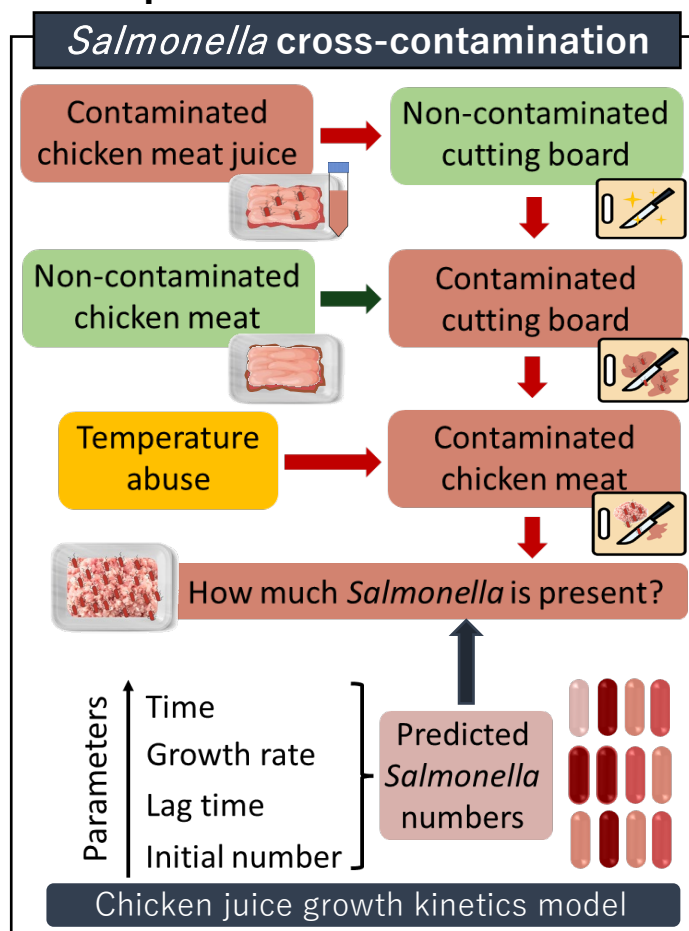
A predictive model for cross-contamination of *Salmonella*

– Evaluation of chicken juice as a food-based model –

Characteristics of the Results

- A food-based model system was developed using chicken meat juice to mimic both raw and cooked chicken meat environments.
- *Salmonella* growth parameters in chicken juice resembled those obtained from chicken patties, ground chicken, and sliced chicken.
- A predictive model built by chicken juice model successfully estimated *Salmonella* numbers in cooked and raw chicken meat products subjected to the tested cross-contamination scenarios.

Description of Results



Utilization of Results

The developed chicken juice model system can contribute to the understanding of *Salmonella* behavior in poultry products throughout the entire stages of poultry processing. Some modifications of chicken juice may be necessary to accurately mimic all poultry meat conditions, considering factors like antimicrobial compounds or food preservatives that vary among products.