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Anritsu

Forbo

PH Liquid

Cut-up and deboning

Cross contamination is an important issue when it comes to cut-up and deboning. During this stage parts of products which were previously protected by the skin and product tissue are now being surfaced. Optimal equipment performance, keeping processing flows inline and reduced manual interference are essential to help reduce the risk of cross contamination at this stage on the processing line.

Chilling

Carcass chilling is typically applied at several stages in the processing line with several combinations of pre-chiller, main chiller, and post-chiller. It is essential to chill poultry carcasses to temperatures that will inhibit microbial growth. Chilling operations are considered as a main antimicrobial intervention where the majority of the reduction in Salmonella population or prevalence occurs. However it is important to mention that chilling operations can only reduce and/or eliminate Salmonella surface contamination and not the cells embedded into the skin.

Conclusion

There is no single solution to control Salmonella in poultry meat, multiple interventions are needed. High levels of biosecurity help to reduce the incidence of Salmonella in poultry farms and food processing plants. It is therefore critical that everyone complies with all forms of biosecurity to minimise risk at all levels.

At the farm, stringent biosecurity including hygiene and disinfectant measures are important to prevent and control Salmonella. During slaughter and processing it is important to have good hygiene control and logistic slaughtering to reduce the risk of Salmonella and other foodborne microorganisms. For post-processing, emphasis should be placed on food safety through human behaviour and consumer education on storage, handling and cooking practices.