

Effect of UV-C Decontamination on Raw Poultry Meat

	TVC's cfu/g	Campylobacter cfu/g	Salmonella cfu/g	Coliforms cfu/g	Pseudomonas spp cfu/g
Breast Meat Control	4.6E+03	ND	ND	1.6E+03	5.2E+06
Breast Meat UV-C Treated	1.4E+02	ND	ND	1.0E+01	5.4E+04
Log Kill	1.5			2.2	2.0
Untreated Breast Meat 'Top' Control	8.2E+07	7.0E+01	ND	1.4E+02	3.1E+04
Breast Meat - 'Top' UV-C Treated	8.9E+03	1.0E+01	ND	1.0E+01	2.1E+02
Log Kill	4.0	0.8		1.1	2.2
Untreated Breast Meat 'Bottom' Control	6.1E+06	8.0E+01	ND	8.4E+03	4.9E+04
Breast Meat 'Bottom' UV-C Treated	4.0E+02	1.0E+01	ND	2.0E+01	7.0E+01
Log Kill	4.2	0.8		2.6	2.8

(Mean values over 10 samples)	Enterobacteriaceae cfu/g	Campylobacter cfu/g	Salmonella cfu/g	Yeasts cfu/g	Pseudomonas spp cfu/g
P+2 Skinless Breast Control	1.3E+03	4.6E+02	ND	9.3E+03	3.9E+04
P+2 Skinless Breast UV-C Treated	5.5E+01	1.4E+01	ND	5.1E+02	2.8E+01
Log Kill	1.4	1.5		1.2	3.1