

ENSURING QUALITY OF FOOD PRODUCTS BY OHMIC TREATMENT OF MEAT PRODUCTS

— research paper —

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Abstract: In this paper, a Ohmic Treatment (OH) unit built in our laboratory is tested. Temperature profile inside sample set for three points (71, 76 and 81⁰C), temperature distribution along the product at different times during preparation, pasteurisation value for different temperatures between 70-85⁰C as a function of time of storage are analysed. The effect of OH on microbiological germs was determined. In all cases, the Total Number of Germs and Coliforms are totally inhibited. The action of OH on *Pseudomonas aeruginosa* germ is also very effective. After OH, all *Ps. aeruginosa* germs were destroyed.

Keywords: ohmic, heating, meat, microbiological, germs.

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