Book of Abstracts

‘EGGMEAT 2017’

XVIIth European Symposium on the Quality of Eggs and Egg Products

XXIIIth European Symposium on the Quality of Poultry Meat.

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The symposia is organised by the Eggmeat 2017 committee under the auspices of the UK branch of the World' Poultry Science Association (WPSA) and the European Federation of the WPSA.

The EGGMEAT 2017 symposium is a joint activity of working groups 4 and 5 of the European Federation of the WPSA. This symposium forms part of the WPSA's mission to support education, organisation and research in the poultry sector. An industry that provides a large proportion of the world's food.

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The resulting elevated percentages for quail may be due to a higher number of mitochondria in their muscle tissue and the subsequently isolated higher concentration of mitochondrial DNA, which was subsequently used in the PCR analysis.

Key words: poultry species, mitochondrial DNA, real-time PCR, quantitation

MEAT_II_SO_10

EFFECTIVENESS OF IMMERSION TREATMENTS WITH ACETIC AND CITRIC ACIDS AND MODIFIED ATMOSPHERE PACKAGING AGAINST *CAMPYLOBACTER JEJUNI* IN POULTRY

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Raw poultry is a well-recognized source of *Campylobacter jejuni.* The aim of this study was to evaluate the combined effect of a mixture of acetic and citric acids and packaging in modified atmospheres on the growth of *Campylobacter jejuni* in poultry. Fresh chicken legs inoculated with 5 log cfu/g of *Campylobacter jejuni* were dipped into a mixture containing 1% acetic acid and 1% citric acid. Control legs were treated with distilled water. Inoculated samples were packaged under different gas mixtures: vacuum, 20% CO_2 /80% N_2, 40% CO_2/60% N_2 or air. Significant differences ($p<0.05$) in mesophiles and psychotrophs counts were found between the legs treated with a mixture of acetic and citric acid and the control legs after treatment. Legs washed with a mixture of 1% acetic and 1% citric acid solution showed a significant ($p<0.05$) inhibitory effect on *Campylobacter jejuni* compared to control legs, being about 1.51 log units lower after treatment. No significant reduction in *Campylobacter jejuni* counts was observed in samples packaged in modified atmospheres. In conclusion, immersion of chicken legs in a mixture of 1% acetic acid and 1% citric acid solution can reduce *Campylobacter jejuni* populations on fresh poultry. Modified atmospheres are not able to reduce *Campylobacter jejuni*.

Keywords: food safety, pathogens, poultry, modified atmosphere packaging, *Campylobacter*

MEAT_II_SO_11

BROILER CHICKENS TRANSPORT AND IT EFFECT ON MEAT QUALITY

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Consumer demand for improved product standardization defines production trends in the poultry industry. Therefore, appropriate pre-slaughter management practices that ensure animal welfare and focus on food quality and safety should meet such requirements. This study assessed the effects