

Title: Microbiological Risk Factors with Moisture Enhanced Fresh Pork – **NPB #06-029**

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III. Scientific Abstract:

Pork loins were surface inoculated with *Escherichia coli* Biotype I and moisture enhanced with a needle injector. The moisture enhancement process transferred bacteria from the surface to the interior of the pork loin. In addition, bacteria were transferred from the meat to the injector needles and the re-circulating brine. When additional, non-inoculated loins were processed on the same equipment without cleaning, the *E. coli* bacteria were recovered from both the surface and interior tissue of the meat. Additional experiments evaluated the survival of *Salmonella enterica* and *Campylobacter jejuni* in re-circulating brines, and found that both bacteria survived for at least 24 h at 4°C.

These research results were submitted in fulfillment of checkoff funded research projects. This report is published directly as submitted by the project's principal investigator. This report has not been peer reviewed

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