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The abstract must not exceed 250 words (excluding the title and authors) and is preferentially required in English. The name of the presenting author has to be underlined.

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Authors have to choose if the submitted abstract is proposed as oral presentation or as poster:
- O Oral presentation
- O Talk (12 minutes for presentation + 3 minutes for questions)
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- O Poster

**Evaluation of the sensory quality of beef patties inoculated with Carnobacterium maltaromaticum strains with biopreservative potential**

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Biopreservation is the use of naturally occurring microorganisms and/or their inherent antimicrobial compounds to extend shelf life and to enhance the safety of foods. The aim of the present study was to perform a sensory evaluation of beef patties inoculated with potentially biopreservative strains of *Carnobacterium maltaromaticum*. Three different strains of *C. maltaromaticum* (lab. ref.: CM_824, CM_827 and CM_829) isolated from vacuum packaged beef with long shelf life were selected for this study. An untrained panel was requested to make a sensory evaluation of raw and cooked beef patties 8 and 10 days after inoculation with the selected strains at 10\(^4\) and 10\(^6\) UFC/g and storage in high-O\(_2\) atmosphere. After 8 days of storage, non inoculated samples (blank) were perceived as having the best studied sensory descriptors. The samples inoculated with strain CM_827 had a sensory quality very close to the blank. After 10 days of storage, samples inoculated with the strain CM_827 at 10\(^4\) UFC/g received the highest scores for appearance and color. This study permitted to evaluate the effect of three *C. maltaromaticum* strains on the sensory quality of beef patties. Strain CM_827 did practically not change the sensory attributes of beef patties. Samples inoculated with strain CM_824 and CM_829 received the worst scores for several of the tested descriptors. Therefore, further research on the biopreservative capacity of *C. maltaromaticum* should be conducted with strain CM_827.