

FARAH Day 2015 – abstract template

Please, use the template below for submitting your abstract for the 2nd FARAH Day (16 October 2015 – Amphi C). The deadline for submission of the abstract is 30 June 2015. The abstracts have to be sent to: FARAH.Day@ulg.ac.be

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.

Please read and respect the instructions (see below) very carefully, while submitting your abstract.

Authors have to **choose** if the submitted abstract is proposed as oral presentation or as poster:

- Oral presentation**
- Talk (12 minutes for presentation + 3 minutes for questions)**
- ~~Short talk (5 minutes for presentation, without questions)~~
- ~~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 10⁴ and 10⁶ UFC/g and storage in high-O₂ 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 10⁴ 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.