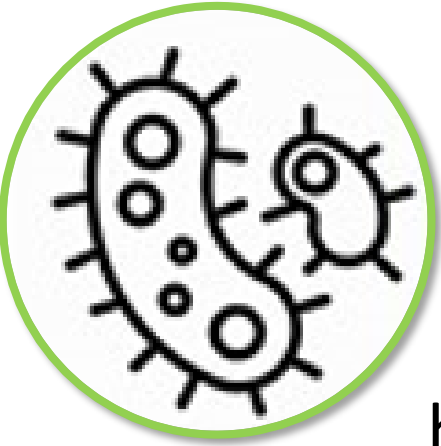


Microbiological quality of ready-to-eat salads during shelf life and home refrigeration



Ready-to-eat foods consumed **without** additional **treatment**

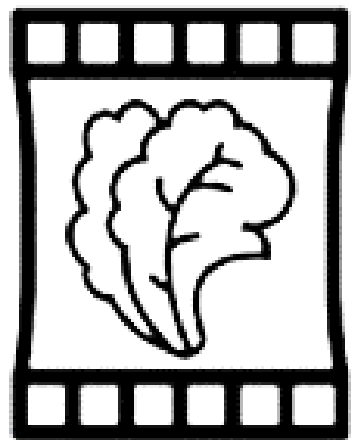


higher microbiological **risk**

AIM: evaluate microbiological quality and safety of ready-to-eat salads at packaging date, during shelf-life and home-refrigeration



- *Salmonella* spp.
- *L. monocytogenes*
- Total aerobic mesophilic bacteria
- *E. coli*



For higher quality products, we looked at :

- ✓ more extensive microbiological control and optimization of washing procedures
- ✓ more attentive analysis of shelf-life conditions
- ✓ implementation of a new, accurate, fast and easy method for microbiological control