Title (en)
 MEAT SANITIZING PROCESS.

Title (de)
 VERFAHREN ZUR GESUNDHEITSFÖRDERUNG VON FLEISCH.

Title (fr)
 PROCEDE DE TRAITEMENT SANITAIRE DE LA VIANDE.

Publication
 EP 0050652 A1 19820505 (EN)

Application
 EP 81901253 A 19810422

Priority
 • US 14403080 A 19800428
 • US 19919580 A 19801021

Abstract (en)
 [origin: WO8103110A1] A process for preventing prespoilage proliferation of bacteria on fresh meat utilizes substantially sub-bactericidal concentrations of chlorine dioxide to suppress localized growth of such bacteria for up to at least 3 days post-slaughter. The chlorine dioxide solution is applied immediately post-slaughter and at remote times whenever renewed proliferation of such bacteria may occur. Formation of organic chlorine and oxidative by-product residuals is minimized upon treatment of meat at these chlorine dioxide concentrations.

Abstract (fr)
 Un procede de prevention de la proliferation de bacteries de dechets sur de la viande fraiche utilise des concentrations sub-bactericides de peroxyde de chlore pour supprimer la croissance localisee de ces bacteries au moins pendant trois jours apres abattage. La solution de peroxyde de chlore est appliquee immediatement apres abattage et a des intervalles de temps lorsqu'une nouvelle proliferation de ces bacteries peut se produire. La formation de chlore organique et de sous-produits residuels oxydants est reduite au minimum en traitant la viande avec ces concentrations de peroxyde de chlore.

IPC 1-7
 A23B 4/08; A23B 4/14

IPC 8 full level
 A23B 4/08 (2006.01); **A23B 4/10** (2006.01); **A23B 4/16** (2006.01); **A23B 4/24** (2006.01)

CPC (source: EP)
 A23B 4/08 (2013.01); **A23B 4/10** (2013.01); **A23B 4/16** (2013.01); **A23B 4/24** (2013.01)

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