

Title (en)  
PROCESS FOR TREATING RED MEAT, POULTRY MEAT AND SEAFOOD TO CONTROL BACTERIAL CONTAMINATION AND/OR GROWTH

Title (de)  
BEHANDLUNGSVERFAHREN FÜR ROTES FLEISCH, GEFLÜGELFLEISCH UND MEERESFRÜCHTEN ZUM REGELN DES BAKTERIELLEN KONTAMINATION UND/ODER WACHSTUMS

Title (fr)  
PROCEDE DE TRAITEMENT DE LA VIANDE ROUGE, DE LA VIANDE DE VOLAILLE ET DES FRUITS DE MER AFIN DE LUTTER CONTRE LA CONTAMINATION ET/OU LA CROISSANCE BACTERIENNE

Publication  
**EP 0886473 A1 19981230 (FR)**

Application  
**EP 97906309 A 19970312**

Priority

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- US 61863596 A 19960319

Abstract (en)  
[origin: US5635231A] A process for treating poultry, red meat or seafood comprising the step of contacting the poultry, red meat or seafood with: (1) a treatment solution comprising trialkali metal orthophosphate; and (2) steam for a time period effective to remove, reduce or retard bacterial contamination without significantly depreciating the organoleptic properties of the animal and/or seafood is provided.

IPC 1-7  
**A23B 4/02**; **A23B 4/00**; **A23B 4/30**; **A23B 4/005**

IPC 8 full level  
**A23B 4/005** (2006.01); **A23B 4/02** (2006.01); **A23B 4/027** (2006.01); **A23L 13/40** (2016.01); **A23L 13/50** (2016.01); **A23L 17/00** (2016.01)

CPC (source: EP US)  
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**US 5635231 A 19970603**; AU 2104597 A 19971010; EP 0886473 A1 19981230; WO 9734495 A1 19970925

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