New Study: UV-bacteriophage Combination Found to Improve Salmonella Control in Ground Beef

Article By:

Food and Drug Law at Keller and Heckman

- In a comparison study of microbial interventions, researchers at the University of Nevada, Reno found that a combination of ultraviolet (UV) light and bacteriophages was most effective in reducing Salmonella populations in ground beef.

- The researchers analyzed the comparative effectiveness of organic acids, bacteriophages and UV light, individually and combined. Highlights of the study’s findings include:
  - Certain organic acids do not reduce Salmonella in ground meat.
  - Bacteriophage and UV light individual applications reduced Salmonella in ground beef by 1 log.
  - Combined applications of bacteriophages and UV light reduced Salmonella by 2 log.
  - Combined applications of Bacteriophages and UV light improve Salmonella control in ground beef.

- The study suggests that the combined application of UV and bacteriophages may be an effective measure to be used in industry settings to improve Salmonella control in ground beef.

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