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Researchers report nisin use and Listeria reduction in turkey bologna

By [Michael Fielding](#) on 8/20/2013



Combining nisin in ready-to-eat low-fat turkey bologna products with carbon dioxide in the packaging may control Listeria for up to 42 days in refrigerated storage, according to new research published recently in [Poultry Science](#).

Clemson University Professor Paul Dawson and a co-author from the University of Tripoli in Libya found that the use of nisin in combination with CO₂ packaging reduced initial Listeria counts by 1.5 to 2 log cycles. Non-carbon dioxide packaging, on the other hand, was found to result in a 2-log increase in Listeria during the same storage timeline.

Nisin was first introduced commercially as a food preservative in the United Kingdom approximately 30 years ago. First established use was as a preservative in processed cheese products and since then numerous other applications in foods and beverages have been identified. It is currently recognized as a safe food preservative in approximately 50 countries.

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