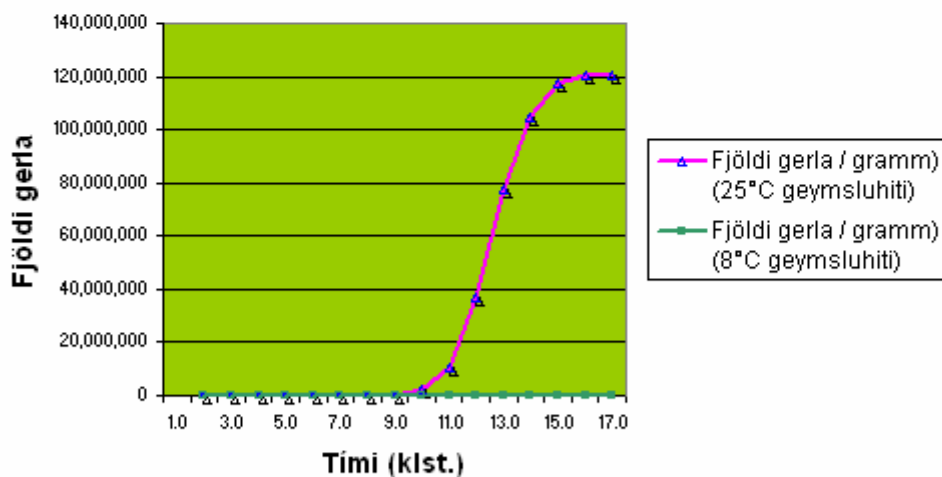




Matvælaáskólinn

Fjölgun á matareitrunargerlinum "Staphylococcus Aureus" við mismunandi hitastig		
	Hærra hitastig =	Lægra hitastig =
Timi(klst.)	Fjöldi gerla / gramm) (25°C geymsluhiti)	Fjöldi gerla / gramm) (8°C geymsluhiti)
0.0	10	10.0
2.4	13	10.0
4.8	31	10.0
7.2	155	10.0
9.6	1,023	10.2
12.0	6,918	10.2
14.4	47,863	10.2
16.8	316,228	10.2
19.2	1,995,262	10.2
21.6	10,471,285	10.5
24.0	37,153,523	10.5
26.4	77,624,712	10.5
28.8	104,712,855	10.5
31.2	117,489,755	10.7
33.6	120,226,443	10.7
36.0	120,226,443	10.7

Áhrif hitastigs á fjölgun gerla



Hitastig: 8°C og 25°C

Salt: 0.5%

Vatnsvirkni: 0.997

Tímabil: 0 - 36 klst.

Growth model: Baranyi, J. and Roberts, T. A. (1994): A dynamic approach to predicting bacterial growth in food. International Journal of Food Microbiology 23, 277-294.

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• Rannsóknar- og ráðgjafarþjónusta við íslenskan matvælaíðnað •