

研究業績 英文表記

和文	
表題	市販野菜製品の保存による細菌の挙動
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英文	
Title	Behavior of Bacteria in Commercial Vegetables for Ready-to-Eat During Storage
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Abstract	The number of viable bacteria was investigated in pre-cut vegetables and vegetable salads with mayonnaise. First, no discernible difference was found in the viable bacteria in either bagged or packaged pre-cut ones. Second, Pre-cut vegetable and dressed salads were stored at 5 °C and 25°C for 48 hours to see how temperature difference would affect the behavior of bacteria. In all samples, the bacterial growth was slightly observed at 5 °C . In the pre-cut vegetables, at 25°C , the number of viable bacteria was found to increase rapidly. However, in the dressed salads, the difference was observed depending upon different pH level. The dressed salads at pH5.8 showed the bacteria rapid increase, but the slow bacterial growth was observed at pH5.2. Finally, Pre-cut vegetables and dressed salads using antibacterial sheet stored at 25°C for 26 hours to examine how the antibacterial sheet would affect the behavior of bacteria. It was found also that, for the dressed salads using antibacterial sheet, the growth of bacteria was suppressed during storage at 25°C. Therefore, commercial vegetables need to be eaten soon after purchase or they need to store at low temperature. Also, using antibacterial sheet, vegetables with mayonnaise can be taken more safely.
keyword	Pre-Cut Vegetable, Dressed Salad, Storage, Standard Plate Count, Antibacterial Sheet

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ては、紀要執筆要綱に記載されています。