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Hansen, T.B.; Jørgensen, F.; Knøchel, Susanne

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HEAT-SHOCK INDUCED THERMOTOLERANCE IN *LISTERIA MONOCYTOGENES*: THE EFFECT OF PH AND GROWTH PHASE

T.B. Hansen, F. Jørgensen & S. Knøchel KVL Centre for Food Research, The Royal Veterinary and Agricultural University Frederiksberg, Denmark

Abstract

Several studies have shown that slowly rising temperatures as well as heat shock increase the heat resistance of Listeria monocytogenes. Working in a minced beef system, we could not observe this effect in many cases and, therefore, we investigated the magnitude of heat-shock (46°C, 30 min) induced thermolerance at 60°C as a function of growth phase and pH (5.4, 5.8, 6.2 and 7.0). The effect was compared in a broth and a minced beef system. The broth (tryptic phosphate broth) contained 90 mmol/l lactic acid to simulate conditions in beef and the pH in both broth and beef was adjusted to the appropriate levels with HCl and NaOH. The thermotolerance of L. monocytogenes was 4 to 5-fold higher in beef compared with broth but the relative influence of pH and heat-shock on thermotolerance was very similar in the two heat inactivation systems. Compared with exponentially growing cells late stationary phase cells showed the highest thermotolerance but only little or no increase in thermotolerance was observed in these cells upon heat-shock. At low pH (5.4) no effect of heat-shock on thermotolerance could be observed in exponentially growing cells. However, with increasing pH a gradual increase in heat-shock induced thermotolerance was observed in exponentially growing cells both in broth and beef.