

1 **Use of bio-protective cultures to improve the shelf-life and the sensorial characteristics of**  
2 **commercial hamburgers**

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26 **Abstract**

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28 The use of mixtures of bio-protective cultures, like *Lactobacillus sakei* subsp.  
29 *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/1 ratio), *Lactococcus lactis* spp.  
30 *lactis*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/1 ratio), and *Lactobacillus sakei* subsp.  
31 *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/2 ratio), inoculated in beef hamburger  
32 packaged in modified atmosphere and stored at  $4 \pm 2$  °C, determined a better microbiological and  
33 chemical-physical quality of the products. In particular, they inhibited the growth of *B.*  
34 *thermosphacta* resulting in no white slime on the products as well as they determined a low  
35 concentration of total volatile basic nitrogen (TVB-N). Moreover, the bio-protective cultures  
36 influenced the flavour and the odour of the hamburgers. For this reason, the shelf life of the  
37 products added with starter cultures could be extended up to 12 days.

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40 **Keywords:** Hamburger, bio-protective cultures, shelf life.

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## 52 **1. Introduction**

53 Muscle meat from healthy animals (Nychas et al., 2008) is usually free of microorganisms but is  
54 susceptible to microbial contamination by both pathogenic and spoilage bacteria, even up to the  
55 moment of cooking and consumption (Andritsos et al., 2012; Papadopoulou et al., 2011;  
56 Papadopoulou et al., 2012). The potential source of contamination depends on the condition of  
57 the animals before, during and after slaughter and the transportation, by marketing and  
58 consumer handling of the meat. Microorganisms such as *Pseudomonas* spp., *Brochothrix*  
59 *thermosphacta*, *Shewanella putrefaciens*, coagulase-negative cocci and *Enterobacteriaceae* can  
60 cause spoilage (Papadopoulou et al., 2012; Nychas et al., 2008; Xu et al., 2010; Russo et al.,  
61 2006). Contamination can also be caused by psychrotrophic and pathogenic species such as  
62 *Staphylococcus aureus*, *Listeria monocytogenes*, *Clostridium perfringens*, *Campylobacter jejuni*  
63 and *Yersinia enterocolitica* and by enteropathogenic bacteria such as *Escherichia coli* and  
64 *Salmonella* spp. (Nastasijevic et al., 2009; Cloak et al., 2001; Stock & Stolle, 2001). Minced  
65 meat used for hamburger production, in particular, is a potentially hazardous substrates for  
66 bacterial growth and has a very short shelf life (Andritsos et al., 2012). The storage temperature  
67 and the packaging may influence the microbial quality of minced meat (von Holy & Holzappel,  
68 1988), as well as the effect of the type of retail outlet sampled and the season of analysis  
69 (Andritsos et al., 2012). It is well documented that *Pseudomonas* spp. dominates the microbial  
70 population of meat stored under aerobic conditions, while *B. thermosphacta* becomes the main  
71 spoilage microorganism for meat packaged in modified atmosphere (MAP) (Russo et al., 2006).  
72 *Enterobacteriaceae* and lactic acid bacteria (LAB) also contribute with *B. thermosphacta* to the  
73 spoilage of minced meat packaged in air, under vacuum or in MAP (Papadopoulou et al., 2012;  
74 Xu et al., 2010). The use of MAP, which contains oxygen and carbon dioxide, is intended to  
75 preserve and increase the shelf life of hamburgers. During refrigerated storage, the presence of  
76 high concentrations of oxygen (40-80%) causes the transformation of myoglobin into  
77 oxymyoglobin, a process that results in the bright red colour of meat (Lambert et al., 1991). The

78 carbon dioxide (20-30%) in MAP inhibits the growth of aerobic spoilage and pathogenic  
79 bacteria (Zakrys et al., 2009). The presence of oxygen maintains the attractive appearance of the  
80 burgers for a few days (Paleari et al., 2004; Scanga et al., 2000), but the burger colour  
81 eventually darkens due to the growth of aerobic bacteria (Zhao & Wells, 1994). Generally, high  
82 concentrations of CO<sub>2</sub>, used in MAP, inhibits the growth of microorganisms, but higher  
83 concentrations are necessary to prevent the growth of aerobic spoilage bacteria (Paleari et al.,  
84 2004). This however results in a corresponding reduction in O<sub>2</sub> concentrations (< 60%) that  
85 further may lead to a loss of the bright red colour of meat (Paleari et al., 2004). For these  
86 reasons a proper balance of the two gasses is needed. Commercial hamburgers packaged in  
87 MAP and stored at refrigeration temperature have a shelf life of 7 days, as based on the expiry  
88 date assigned by the producers. Recently, combinations of hygienic quality control and  
89 protective technology have been used to improve and extend the shelf life of meat and meat  
90 products by limiting the growth of spoilage and pathogenic bacteria. Among the main protective  
91 technologies, bio-protective cultures are of particular concern (Comi et al., 2011; Vasilopoulos  
92 et al., 2010). Aim of this study was the evaluation of different mixtures of bio-protective  
93 cultures to improve the microbiological quality, the physical-chemical parameters and sensory  
94 attributes of beef hamburgers in order to extend their shelf life in MAP.

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## 96 **2. Materials and Methods**

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### 98 *2.1. Sample preparation, storage condition and sampling methods*

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100 Meat cut from different anatomical parts of adult cattle were ground, mixed and divided into 4  
101 batches of 50 kg each. The first batch, representing lot 1, was formed into patties, directly packaged  
102 and used as control. The other batches were inoculated with a mixture of LAB and coagulase-  
103 negative, catalase-positive cocci (CNCPC) at a final concentration of 10<sup>5</sup> CFU/g of product before

104 being formed into patties. Lot 2 was inoculated with a mix of *Lactobacillus sakei* subsp.  
105 *carneus/Lactobacillus sakei* + *Staphylococcus xylosum* at a ratio of 1/1. Lot 3 was inoculated with  
106 *Lactococcus lactis* ssp. *lactis/Lactobacillus sakei* + *Staphylococcus xylosum* at a ratio of 1/1. Lot 4  
107 was inoculated with *Lactobacillus sakei* subsp. *carneus/Lactobacillus sakei* + *Staphylococcus*  
108 *xylosum* at a ratio of 1/2. The burgers were packed in MAP, consisting of 70% O<sub>2</sub> and 30% CO<sub>2</sub>, and  
109 placed inside 15 x 10 x 3 cm rectangular trays of 200 µm in thickness made of PET/PE/EVOH/PE  
110 ANTIFOG - EVOH. The trays were laminated with a top film consisting of APET/PE/EVOH/PE.  
111 The packaged burgers were stored at 4 ± 2 °C for 12 days in artificial light. At 0, 6, 9 and 12 days,  
112 10 boxes were collected for microbiological, and physical-chemical analyses. All analyses were  
113 conducted in duplicate on three replicates at each sampling point.

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## 115 2.2. Bacterial strains, preparation and inoculation of hamburgers

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117 *Lactobacillus sakei*, *Lactobacillus sakei* subsp. *carneus*, *Lactococcus lactis* ssp. *lactis* and  
118 *Staphylococcus xylosum* used in this experiment were obtained from the Italy branch supplier of Chr.  
119 Hansen, Denmark. The lyophilised cultures were resuspended in peptone water [0.1% sodium  
120 chloride and 0.7% peptone (Oxoid, Italy)] and left for 1 h at room temperature to rehydrate.  
121 Subsequently, appropriate dilutions were made, and 1 ml of each dilution was placed in MRS agar  
122 (de Man-Rogosa-Sharpe agar, pH 6.2, Oxoid, Italy) and incubated at 30°C for 48-72 h in a  
123 microaerophilic conditions (gas pack anaerobic system, BBL, Becton Dickinson, USA). A  
124 suspension of 10<sup>7</sup> CFU/ml was used to directly inoculate the ground meat (hamburgers), and the  
125 final bacterial cell concentration was approximately 10<sup>5</sup> CFU/g hamburger.

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## 127 2.3. Microbiological analysis

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129 The Total Viable Count (TVC) was enumerated onto Plate Count Agar (Oxoid, Italy) that was  
130 incubated at 30°C for 48-72 h; LABs were grown in De Man Rogosa Sharpe (MRS) agar (Oxoid,  
131 Italy), incubated in microaerophilic conditions at 42°C for 48 h; yeasts and moulds were grown on  
132 Malt Agar (MA) (Oxoid, Italy), incubated at 25°C for 72-96 h; *Escherichia coli* was grown in Violet  
133 Red Bile Agar (VRBGA) (Oxoid, Italy), incubated at 44°C for 24 h; Coagulase positive  
134 staphylococci were grown on Baird-Parker agar medium (BP) (Oxoid, Italy), supplemented with  
135 egg yolk tellurite emulsion (Oxoid, Italy) and incubated at 35°C for 24-48 h after confirmation with  
136 a coagulase test. *Brochothrix thermosphacta* was enumerated in streptomycin-sulfate-thallos  
137 acetate-cycloheximide agar (SSTAA, Oxoid, Italy) with selective supplement SR 151 (Oxoid,  
138 Italy), following incubation at 22°C for 48-96 h. Sulphite-reducing clostridia were quantified in  
139 Differential Reinforced Clostridia Medium (DRCM) (VWR, USA), incubated at 37°C for 24-48 h  
140 in an anaerobic jar with an anaerobic kit (gas pack anaerobic system, BBL, Becton Dickinson,  
141 USA). *Campylobacter jejuni*, *Campylobacter coli* (ISO 10272), *Salmonella* spp. (ISO 6579),  
142 *Listeria monocytogenes* (ISO 11290-1), and *Yersinia enterocolitica* (ISO 10273) were detected  
143 according to the recommended methods for the microbiological analysis of foods (Lombardy  
144 Region – Official Bulletin of the Lombardy Region, 4th Suppl. Extraordinary No. 24, June 17th  
145 1995 and methods OM 7/12/93).

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#### 147 2.4. pH measurements

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149 The pH value was measured in 10 different positions for each product using a pH meter (Basic 20,  
150 Crison Instruments, Spain). The pH values were measured from the product directly by inserting a  
151 pH meter probe into the sample.

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#### 153 2.5. Total Volatile Basic Nitrogen (TVB-N) measurements

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155 The total volatile basic nitrogen (TVB-N) was evaluated by the method proposed by Pearson  
156 (1973).

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## 158 *2.6. Colour measurements*

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160 The colour was measured using a Minolta Chromameter CR-200 and the CIE Lab system. After  
161 calibration with standard white tiles, the Chromameter was positioned perpendicular to the patty  
162 surface, and 10 different positions were evaluated for each sample immediately after the package  
163 was opened. The evaluated parameters were L\*, a\* and b\*. L\* describes the white intensity or  
164 brightness, with values ranging from 0 (black) to 100 (white). The a\* value describes the redness  
165 (a\* > 0), and b\* describes the yellowness (b\* > 0). The final value was expressed as the respective  
166 average of ten measurements.

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## 168 *2.7. Sensory analysis*

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170 Sensory analyses were performed by 12 non-professional panellists. Cooked burgers from 4 lots,  
171 containing each 10 packages, were evaluated. The panellists were asked to identify the products in  
172 descending order from the best to the worst, taking into account the following parameters: odour  
173 (fermented, rancid), taste (sweet, sour, fresh, pungent, meat-taste, rancid) and flavour (ammonia,  
174 sweet, sour, bitter) (Vàlková et al., 2007; Baublis, et al., 2005).

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## 176 *2.8. Statistical analysis*

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178 The values of the various parameters were compared using a one-way analysis of variance. The  
179 averages were compared with the Tukey's honest significant test using the StatGraphics software  
180 package from Statistical Graphics (Rockville, Maryland).

181 **3. Results and discussion**

182  
183 The results of the microbiological analyses and the pH determination of the different batches are  
184 shown Table 1.

185 The inoculation level of LAB (lot 2, 3 and 4) was at T0 between 4.82 and 5.01 log CFU/g. These  
186 level rapidly increased, regardless of the presence of 70% O<sub>2</sub> in the MAP, reaching after 6 days  
187 loads between 6.16 and 7.65 Log CFU/g and after 9 and 12 days respectively loads between 7.68  
188 and 8.88 Log CFU/g and loads between 8.05 and 8.90 Log CFU/g, respectively.

189 Considering the control lot 1, the initial LAB was almost 4 log CFU/g, in agreement with those  
190 obtained by previous authors (Paleari, et al., 2004). However, the concentration of LAB increased.  
191 Considering TVC, at T0, lot 1 (5.90±0.15 Log CFU/g) and lot 2 (5.90±0.55 Log CFU/g) resulted to  
192 have significantly lower loads if compared to lot 3 (6.60±0.11 Log CFU/g) and lot 4 (7.00±0.05  
193 Log CFU/g). The higher TVC found in lot 3 and 4 is not related to the starter inoculation, as this  
194 was added to the meat at 5 log CFU/g but probably to the variability of the raw material. These  
195 values differed from those obtained by other authors for minced meat marketed in Italy: Paleari et  
196 al., (2004) observed TVC values lower than 5 log CFU/g in ground meat, increasing up to 8 and 9  
197 log CFU/g, despite the presence of CO<sub>2</sub> in MAP at the end of the storage period. The same results  
198 were obtained by Andritsos et al., (2012) in minced pork prepared at retail stores in Greece: in that  
199 case, the psychrotrophic microorganisms, i.e., *B. thermosphacta* and *Pseudomonas* spp. mainly  
200 composed the initial microflora. *Pseudomonas* spp., generally have an advantageous growth rate in  
201 the presence of an aerobic atmosphere and became the main spoilage microorganisms at the  
202 refrigerated temperature. Their growth is ususally followed by *B. thermosphacta* and LAB growth,  
203 and together, these microorganisms represent the main species responsible for the reduced shelf life  
204 of minced meat in aerobic conditions (Kammenou et al., 2004; Koutsoumanis et al., 2012).  
205 *B. thermosphacta*, the typical psychotropic microorganism responsible for the spoilage of meat  
206 products and refrigerated meat products grew in all the hamburgers. In the control products (lot 1)



207 this microorganism grew constantly from 2.40 Log CFU/g at the beginning of the trial reaching the  
208 level of 4.47 at T12. In lot 2 and 3 a significantly lower increase was revealed, if compare to lot 1  
209 attesting an increase from T0 to T12 of 0.68 and 1.37 log CFU/g respectively; in any case the loads  
210 never overcame the level of 4 Log CFU/g for the whole period. Considering lot 4, a very limited  
211 increased was observe from T0 till the end of the trial (0.38 Log CFU/g). As a matter of fact, the  
212 bio-protective cultures partially inhibited the growth of *B. thermosphacta*. Similar results have also  
213 been obtained in different products by other authors (Andritsos et al., 2012; Papadopoulou et al.,  
214 2012).

215 The initial yeast concentration was between 1.7 and 2.5 log CFU/g. Lot 3 appeared initially to be  
216 the less contaminated by yeast but increased 1 log CFU/g by day 12, becoming the most  
217 contaminated; in any case it never overcame the level of 3.1 Log CFU/g. The yeast counts for lots  
218 1, 2, and 4 remained constant over 12 days.

219 *Clostridium* H<sub>2</sub>S producers, *Staphylococcus aureus* and *Escherichia coli* were below the threshold  
220 limit of the detection method (1 log CFU/g), while classical meat pathogens such as *Salmonella*  
221 spp., *Listeria monocytogenes*, *Campylobacter* spp. and *Yersinia enterocolitica* were absent in 25 g  
222 foer the whole period. The absence of *L. monocytogenes* and *Salmonella* spp. seems unexpected  
223 because it is estimated that at least 10% of fresh meat is contaminated with *L. monocytogenes* and  
224 approximately 6-20% of meat is contaminated with *Salmonella* spp. despite the application of strict  
225 microbiological hygienic controls (Cloak et al., 2001; Stock & Stolle, 2001). In fact, our data were  
226 different from those obtained by other authors: Marino et al., (1995), found that the presence of  
227 *Escherichia coli* exceeded the limit imposed by the current EEC Regulation 2073/2005  
228 (Anonymous, 2005) in some of the analysed samples. The same results were obtained by Adritsos  
229 et al., (2012). However, the absence of *S. aureus* and *Clostridium* H<sub>2</sub>S+ producers observed, was in  
230 agreement with the findings by Marino et al., (1995); *S. aureus*, in particular is often associated  
231 with human contamination due to poor hygienic conditions during handling of the product (Adritsos  
232 et al., 2012).

233 The results of the pH and total volatile basic nitrogen (TVB-N) are reported in Table 1. Lots  
234 inoculated with bio-protective cultures showed a lower starting pH if compared to lot 1 and  
235 demonstrated a constant decrease of the pH during the whole period.

236 Considering the TVB-N, in lot 1 significantly higher increase over time was observed, overcoming  
237 the limit of 30 mg nitrogen/100 g, suggested for fishery products by Commission Decision  
238 95/149/EC from 8 March 1995, from T9. Lots 2, 3, and 4 never overcame this limit up to 12 days of  
239 storage. It is plausible that competition caused by the bio-protective starters slowed and/or inhibited  
240 the spoilage and consequently reduced the production of TVB-N.

241 Table 2 shows the results of the colour evaluation using the L\*, a\* and b\* parameters at days 0, 6, 9  
242 and 12. No significant differences were observed between lot 1 and the other lots. Until day 12, the  
243 L\*, a\* and b\* parameters were similar between the lots. As expected, there were no significant  
244 colour changes in the hamburgers from all lots after 12 days of storage. During this time, the  
245 hamburgers discoloured due to the oxidation of myoglobin caused by the presence of oxygen in the  
246 MAP. However, visual analysis determined that the colour of the hamburgers in lots 3 and 4 was  
247 more attractive than that of lots 1 and 2 at day 12. Table 4 describes the hamburgers colours at day  
248 0 and 12.

249 Considering microbial and TVB-N results, hamburgers were acceptable for up to 12 days of storage  
250 at  $4 \pm 2$  °C.

251 The sensory analysis supported this conclusion. Table 3 shows that the bio-protective cultures  
252 improved the sensory attributes of the hamburgers. Hamburgers with bio-protective cultures did not  
253 present odours, flavours or sticky white slime that are indicative of spoilage. In contrast, a sticky  
254 white slime was observed in some hamburgers from lots 1 and 2. In lot 2, this may have been due to  
255 the rapid growth of the bio-protective cultures, as the concentration of LAB (9 log CFU/g) was  
256 significantly higher than in the other lots ( $p < 0.05$ ). The panellists preferred the taste of the  
257 hamburgers from lots 3 and 4, which contained bio-protective inoculations of *Lactococcus lactis*  
258 spp. *lactis*/*Lactobacillus sakei* + *Staphylococcus xylosum* (ratio of 1/1) and *Lactobacillus sakei*

259 subsp. *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosum* (ratio of 1/2), respectively. These  
260 microorganisms seemed to have improved the sensory quality of the hamburgers and inhibited the  
261 growth of autochthonous bacteria (Table 1).

262 Oxidation of meat pigments was not observed in the four lots of hamburgers regardless of the  
263 presence of bio-protective cultures. However, these findings are beneficial for the elimination of  
264 slimes, discolouration and browning caused by autochthonous LAB.

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#### 266 **4. Conclusions**

267 Bio-protective cultures, used as mixed cultures of *Lactobacillus sakei* subsp.  
268 *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/1 ratio), *Lactococcus lactis* spp.  
269 *lactis*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/1 ratio), and *Lactobacillus sakei* subsp.  
270 *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosum* (1/2 ratio), could be employed as bio-  
271 protective cultures for beef hamburger. These cultures inhibited the growth of *Brochothrix*  
272 *thermosphacta*, determining an improvement of the microbial and organoleptic qualities of the  
273 meat. Bio-protective cultures, which inhibited the spoilage bacteria, were able to reduce the TVB-N  
274 to values below 30 mg nitrogen/100 g. The sensory traits of the hamburgers were positively  
275 influenced by the presence of the bio-protective cultures, as the odours, flavours, and the sticky  
276 white slime, that are indicative of deterioration, were not observed in the inoculated samples. The  
277 bio-protective cultures evaluated in this study can potentially extend the shelf life up to 12 days and  
278 improve the sensory properties of hamburger meat.

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367 **Table 1:** Microbiological analysis results (log CFU/g), pH, and TVB-N (mg N/100) in hamburgers  
 368 of the different lots.

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Days of storage	Parameter	Lot 1 Control	Lot 2 L.c./L.s./S.x.	Lot 3 Lac./L.s./S.x	Lot 4 L.c./L.s./S.x.
0	TVC	5.90 ± 0.15a	5.90 ± 0.55a	6.60 ± 0.11b	7.00 ± 0.05c
	Yeast	2.30 ± 0.22a	2.53 ± 0.32a	1.70 ± 0.25b	2.10 ± 0.14a
	LAB	3.63 ± 0.26a	4.90 ± 0.55b	4.82 ± 0.26b	5.01 ± 0.40b
	<i>B. thermosphacta</i>	2.40 ± 0.15a	2.90 ± 0.05b	1.70 ± 0.12c	2.00 ± 0.21d
	pH	6.16 ± 0.75a	5.93 ± 0.40b	5.81 ± 0.11c	5.70 ± 0.21c
	TVB-N	16.9 ± 1.5a	15.4 ± 2.5a	15.4 ± 1.3a	15.3 ± 3.3a
	6	TVC	7.43 ± 0.05a	7.40 ± 0.20a	8.05 ± 0.21b
Yeast	2.36 ± 0.22a	2.55 ± 0.50a	1.90 ± 0.30a	2.37 ± 0.10a	
LAB	4.44 ± 0.20a	7.65 ± 0.50b	6.97 ± 0.10c	6.16 ± 0.22d	
<i>B. thermosphacta</i>	3.30 ± 0.11a	3.39 ± 0.30a	2.86 ± 0.11b	3.39 ± 0.12a	
pH	5.68 ± 0.35a	5.59 ± 0.40a	5.47 ± 0.32a	5.31 ± 0.25a	
TVB-N	24.5 ± 3.3a	21.5 ± 2.2a	19.2 ± 3.2a	20.2 ± 3.6a	
9	TVC	8.80 ± 0.15a	8.40 ± 0.22b	8.85 ± 0.50ab	8.37 ± 0.11b
	Yeast	2.67 ± 0.17a	2.61 ± 0.78ab	1.97 ± 0.23b	2.47 ± 0.30a
	LAB	6.53 ± 0.30a	7.68 ± 0.11b	8.88 ± 0.15c	7.90 ± 0.35a
	<i>B. thermosphacta</i>	4.60 ± 0.51a	3.50 ± 0.40b	2.89 ± 0.30c	2.44 ± 0.45c
	pH	5.88 ± 0.50a	5.98 ± 0.30a	5.64 ± 0.50a	5.64 ± 0.45a
	TVB-N	35.3 ± 4.2a	25.4 ± 3.4b	21.4 ± 3.5b	22.5 ± 3.3b
	12	TVC	8.97 ± 0.11a	8.59 ± 0.51ab	8.63 ± 0.33ab
Yeast		2.50 ± 0.40ab	2.68 ± 0.15a	3.09 ± 0.25b	2.45 ± 0.45a
LAB		7.37 ± 0.15a	8.90 ± 0.40b	8.05 ± 0.17c	8.36 ± 0.30bc
<i>B. thermosphacta</i>		4.47 ± 0.22a	3.58 ± 0.26b	3.07 ± 0.11c	2.38 ± 0.13d
pH		5.98 ± 0.40a	5.78 ± 0.10a	5.46 ± 0.25a	5.47 ± 0.25a
TVBN		43.2 ± 5.1a	28.4 ± 4.3b	24.3 ± 6.3b	25.1 ± 6.3b

**Legend:** TVC: Total viable count; LAB: Lactic acid bacteria. TVB-N: Total Volatile Basic Nitrogen. Control (Lot 1): no starter; L.c/L.s./S.x (Lot 2): *Lactobacillus sakei* subsp. *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/1 ratio); Lac./L.s./S.x. (Lot 3): *Lactococcus lactis* ssp. *lactis*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/1 ratio); Lc./L.s./S.x. (Lot 4): *Lactobacillus sakei* subsp. *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/2 ratio). Data represent the means ± standard deviations of the total samples; Mean with the same letters within a row (following the values) are not significantly differently ( $p < 0.05$ )

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381 **Table 2:** Color analysis results of hamburgers treated with bio-protective culture.

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Day	Parameter	Lot 1	Lot 2	Lot 3	Lot 4
		Control	L.c./L.s./S.x.	Lac./L.s./S.x	L.c./L.s./S.x.
0	L*	43.20 ± 1.20a	44.12 ± 4.63a	41.89 ± 5.19a	44.99 ± 5.70a
	a*	14.12 ± 1.74a	15.46 ± 1.62a	15.19 ± 3.33a	16.11 ± 0.81a
	b*	5.13 ± 1.97a	5.74 ± 1.35a	6.57 ± 0.34a	5.90 ± 0.28a
6	L*	43.80 ± 0.06a	42.33 ± 1.96a	44.38 ± 0.80a	43.98 ± 0.09a
	a*	16.46 ± 0.57a	14.25 ± 0.12b	16.09 ± 0.87a	15.53 ± 0.85a
	b*	5.46 ± 0.57a	5.25 ± 0.12b	6.09 ± 0.87a	5.53 ± 0.85a
9	L*	45.84 ± 1.14a	44.00 ± 1.48a	45.52 ± 0.56a	45.23 ± 1.73a
	a*	16.08 ± 4.86a	16.26 ± 3.54a	16.88 ± 0.69a	16.00 ± 2.65a
	b*	5.77 ± 0.70a	5.73 ± 0.77a	5.71 ± 1.09a	5.97 ± 0.99a
12	L*	42.78 ± 2.83a	41.82 ± 0.95a	40.41 ± 4.02a	43.57 ± 4.02a
	a*	16.40 ± 2.50a	16.22 ± 1.41a	17.37 ± 1.51a	16.67 ± 1.19a
	b*	5.80 ± 1.30a	6.08 ± 1.42a	6.40 ± 0.19a	5.58 ± 0.83a

383 **Legend:** Index L\*, lightness; a\*, redness; b\*, yellowness; Control (Lot 1): no starter; L.c/L.s./S.x (Lot 2): *Lactobacillus*  
384 *sakei* subsp. *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/1 ratio); Lac./L.s./S.x. (Lot 3): *Lactococcus lactis*  
385 *ssp. lactis*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/1 ratio); Lc./L.s./S.x. (Lot 4): *Lactobacillus sakei* subsp.  
386 *carneus*/*Lactobacillus sakei* + *Staphylococcus xylosus* (1/2 ratio). Microbial data log CFU/g. Data represent the means  
387 ± standard deviations of the total samples; Mean with the same letters within a row (following the values) are not  
388 significantly differently (p < 0.05).  
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399 **Table 3:** The sensory panel scores of cooked hamburgers.

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	<b>Lot 1</b>	<b>Lot 2</b>	<b>Lot 3</b>	<b>Lot 4</b>
<b>Sensory attribute</b>	<b>Control</b>	<b>L.c./L.s./S.x.</b>	<b>Lac./L.s./S.x</b>	<b>L.c./L.s./S.x.</b>
Fermentation	10/12	3/12	4/12	4/12
Rancid	5/12	4/12	3/12	3/12
Sweet	2/12	5/12	5/12	4/12
Pungent	10/12	5/12	5/12	5/12
Meat	3/12	6/12	6/12	9/12
Sour	6/12	6/12	7/12	7/12
Bitter	9/12	6/12	3/12	5/12
Ammonia	12/12	6/12	3/12	4/12
Slimes	7/12	7/12	4/12	5/12
Final scores*	<b>4</b>	<b>3</b>	<b>1</b>	<b>2</b>

401 \*Final scores: the panellists requested to ranked the products within the scale from 1 (excellent) to 4 (worst).  
 402 Control (Lot 1): no starter; L.c/L.s./S.x (Lot 2): *Lactobacillus sakei subsp. carnosus/Lactobacillus sakei +*  
 403 *Staphylococcus xylosus* (1/1 ratio); Lac./L.s./S.x. (Lot 3): *Lactococcus lactis ssp. lactis/Lactobacillus sakei +*  
 404 *Staphylococcus xylosus* (1/1 ratio); Lc./L.s./S.x. (Lot 4): *Lactobacillus sakei subsp. carnosus/Lactobacillus sakei +*  
 405 *Staphylococcus xylosus* (1/2 ratio).  
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419 **Table 4.** Pictures of the hamburgers at 0 and 12 days of storage.

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Day	Control (no starter)	L.c/L.s./S.x ratio 1/1 (Lot 2)	Lac./L.s./S.x ratio 1/1 (Lot 3)	Lc./L.s./S.x. ratio 1/2 (Lot 4)
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