Factors associated with Listeria monocytogenes contamination of cold-smoked pork products produced in Latvia and Lithuania.

Berzins,-A; Horman,-A; Lunden,-J; Korkeala,-H

Amsterdam, Netherlands: Elsevier.
2007


http://www.sciencedirect.com/science/journal/01681605

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Meat cutting/trimming

Brining with injections and dry salting

Dry salting

Primary ripening
7 to 21 day 0 °C to 6 °C

Cold-smoking 3 to 48 h
20 °C to 30°C

Secondary ripening
7 to 20 days 8 °C to 14°C

Cooling to 0 °C to 6 °C

Slicing

Vacuum packaging

Distribution

Fig. 1