



English

Summary

BOVINE MEAT AND MICROORGANISMS PATHOGENE : TEMPERATURE AND STORAGE DURATION ARE DETERMINING FACTORS.

S.CHRISTIEANS

Temperature (7-8°C versus 2°C) and storage duration have major incidence of pathogene microorganisms growth on bovine meat, specially

L.monocytogenes, *Salmonella* and *E.coli* 0157:H7.

Therefore, it is very important to keep cold chain under control and to make consumer aware of the risk with home refrigerators. Regarding campylobacter development, the bovine meat is a less favourable substrate than poultry meat.

Keywords: *microorganismes - L.monocytogenes - Salmonella - E.coli0157:H7*

THE USE OF DISPLAY CABINETS IN BUTCHERIES : ON AVERAGE, DISPLAY CABINETS ARE 14 YEARS OLD

J.P. FRENCIA

This study describe the results of a survey carried out on butcherries in France, to know the display cabinets equipment and habits of works. The main results show that 20% of display cabinets are less than 5 years old but a same proportion are more than 20 years old. About 1/3rd of the equipments must be changed because of chilling fluids conformity. More than 60% of butchers are satisfied of their display cabinet.

The more frequent problem encountered is to keep moisture under control.

Keywords: *Butchery - Display cabinet - Survey - Equipment*

FOIE GRAS AND COOKED MEALS MICRO-WAVE FOR A GOOD TASTE

E.MASSOUBRE

The sterilization of foie gras blocks and a cooked meal model with a microwaves autoclave lead to products looking like pasteurized products on sensory analysis point of view. But the time of sterilization with this technology is much lower than classical sterilization in a static autoclave by immersion. This is a promising technology providing that we can reduce temperature distribution heterogeneity and that we evaluate the cost of this treatment.

Keywords: *foie gras - Stérilisation*

EUROPEAN TOUR OF MEAT PRODUCTS : LOOKING FOR INNOVATION AROUND NEAR COUNTRIES

N. JABY

Today, in France, despite a considerable structural evolution during the 25 last years in the downstream of the meat sector, the bovine meat is still retailed and consumed under a limited diversity of products. For ovine meat, the phenomenon is even more pronounced. This situation of near mono product activity make these meat sector more sensitive to any discredit, compared to other food sectors (milk, fruits and vegetables, etc) but also compared to other meat sectors (pork, poultry) having a wider range of products.

Given this context, ADIV has carried out a study to compare meat product supply in France and different European Countries : Germany, UK, Spain, Italy and Nederland.

Keywords: *meat, innovation, distribution, Europe*