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Howard

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(54) **PASTEURIZATION OF FOOD PRODUCTS**

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(58) **Field of Search** **426/241, 243,**
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(57) **ABSTRACT**

A process for preventing food-borne illness by pasteurizing
the surface of a food product. The inventive process prefer-
ably comprises the step of heating the product surface in
a manner effective to bring the temperature of the surface to
at least 160° F. without causing any substantial change in
color and without substantially changing the internal core
temperature of the product. The heating step is also prefer-
ably conducted in a manner effective for achieving at least
a 3 log reduction in live bacteria on the product surface. The
inventive process is particularly well suited for treating
precooked meat, poultry, and fish products.

33 Claims, 2 Drawing Sheets

