

Experiment 45

A unique experiment involves the manufacture of sausages utilising water from Anti Bacterial Washdown Unit. (Table 1)

The preparation work and manufacture of the sausages used in this experiment was performed in a retail butcher's premises in between normal day-to-day activities. This was done to try and present an unbiased report and also to minimize disruption to business activities.

It is very important for the reader to understand that the Anti Bacterial Washdown Unit was not used in this instance, in its designed role of assisting in the sanitising the plant and equipment associated with the production of the sausages. Its sole use was to provide the water for addition to the meat and cereal mixture. To encompass the cleaning down of equipment and to mimic full time use of an Anti Bacterial Washdown Unit is simply not practical in a once off demonstration.

Table 1: Results of Sausages Made Using Four Different Formulae and Stored at 4 – 5°C

		Tap Water with Preservative	Ionised Water with Preservative	Tap Water No Preservative	Ionised Water No Preservative
Day 1	SPC cfu per g @ 25°C	1,400,000	1,100,000	~5,000,000	2,900,000
	Visual Appearance	pink	pink	beige-pink	beige-pink
Day 3	SPC cfu per g @ 25°C	860,000	490,000	58,000,000	29,000,000
	Visual Appearance	pink	pink	brown, wet	brown, wet
Day 6	SPC cfu per g @ 25°C	10,000,000	12,000,000	110,000,000	76,000,000
	Visual Appearance	pink	pink	brown, wet, pink at contact areas of adjoining sausages, slight malodour	brown, wet, pink at contact areas of adjoining sausages, slight malodour
Day 9	SPC cfu per g @ 25°C	110,000,000	62,000,000	160,000,000	120,000,000
	Visual Appearance	beige-pink, pink at contact areas of adjoining sausages	beige-pink, pink at contact areas of adjoining sausages	green-brown, wet, pink at contact areas of adjoining sausages, malodour	green-brown, wet, pink at contact areas of adjoining sausages, malodour