

Antimicrobial coating on quality attributes of sausage during refrigerated storage

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Abstract	Edible coating based on carboxymethyl cellulose (CMC) environmentally friendly. Addition on Kecombrang (<i>Nicolaia speciosa</i>) extract used to be antimicrobial and antioxidants coating. CMC-based edible coating added with antimicrobial of kecombrang was used to reduce the oxidative and microbial degradation sausages stored at refrigerator at 10 degrees C for 12 days. The cmc coating reduced malonaldehyde substances and peroxide value by 0.88 mg.kg and 92.29%, respectively, compared with the controls. The moisture barrier effect was significantly better for the CMC coating compared to the control. The CMC coating of sausages inhibits the growth of either the total plate counts of <i>Bacillus cereus</i> , <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , and <i>Pseudomonas aeruginosa</i> . Data show that cmc can effectively be used as a natural antioxidative and moisture barrier coating to extend the quality and shelf life of sausages.
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