

Properties of food materials									<i>C. botulinum</i>			Growth/toxin Formation				comments	Reference
Food material	Pack size (g)	pH	Aw	NaCl (% sow)	°C	MAP or VP	heat process (pre or post inoc)	comments	toxin type	Inoculum (log spores g ⁻¹)	Inoculum (log spores pack ⁻¹)	Last day -ve	First day +ve	TTT (Sq root)	T or G		
Sous-vide top round steak	100	5.5		2.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide veal scallop	100	5.9		0.2	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide rack of lamb	100	6.5		1.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	15	16	16	T		D Baker (unpub data)
Sous-vide rack of lamb	100	6.5		1.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	24	NP		T		D Baker (unpub data)
Sous-vide rack of lamb	100	7.8		1.2	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide rack of lamb	100	6.1		0.8	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	8	10	9	T		D Baker (unpub data)
Sous-vide chicken strips	100	6.3		0.9	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	10	12	11	T		D Baker (unpub data)
Sous-vide veal marango	100				8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	24	NP		T		D Baker (unpub data)
Sous-vide BBQ ribs	100	5.3		1.1	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide BBQ chicken breast	100	5.3		1.3	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide chicken breast terrine	100	6.1		1.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	10	14	12	T		D Baker (unpub data)
Sous-vide chicken breast terrine	100	6.0		2.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide chicken stuffed w/ mushrooms	100				8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	15	16	16	T		D Baker (unpub data)
Sous-vide roast chicken on rice	100	6.1		1.6	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide chicken stuff proscuto	100	6.1		0.4	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)

Sous-vide chicken stuff proscuto	100	6.3		1.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	10	14	12	T		D Baker (unpub data)
Sous-vide chicken stuffed w/ ham	100				8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	22	NP		T		D Baker (unpub data)
Sous-vide chicken fajitas	100	5.3		0.8	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide pork vegetable stew	100	5.2		2.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide Italian chicken stew	100	5.7		1.3	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	22	21	T		D Baker (unpub data)
Sous-vide chunk chicken stew	100	6.0		2.0	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	10	12	11	T		D Baker (unpub data)
Sous-vide Italian chicken stew	100	5.7		1.3	8	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	16	NP		T		D Baker (unpub data)
Sous-vide top round steak	100	5.5		2.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide veal scallop	100	5.9		0.2	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide rack of lamb	100	7.8		1.2	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	12	14	13	T		D Baker (unpub data)
Sous-vide rack of lamb	100	6.1		0.6	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	12	14	13	T		D Baker (unpub data)
Sous-vide chicken strips	100	6.3		0.9	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	24	28	26	T		D Baker (unpub data)
Sous-vide BBQ ribs	100	5.3		1.1	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide BBQ chicken breast	100	5.3		1.3	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide chicken breast terrine	100	6.1		1.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide chicken breast terrine	100	6.0		2.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide roast chicken on rice	100	6.1		1.6	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide chicken stuff proscuto	100	6.1		0.4	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide chicken stuff proscuto	100	6.3		1.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	14	16	15	T		D Baker (unpub data)
Sous-vide chicken fajitas	100	5.3		0.8	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)

Sous-vide pork vegetable stew	100	5.2		2.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	20	NP		T		D Baker (unpub data)
Sous-vide chunk chicken stew	100	6.0		2.0	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	14	16	15	T		D Baker (unpub data)
Sous-vide Italian chicken stew	100	5.7		1.3	6	VP	60-70°C 10 min	spores added pre-heat	BE	2	4	14	16	15	T		D Baker (unpub data)
Minced turkey breast	50	6.2	0.98	1.5	10	VP	73°C/5min	spores added pre-heat	BEF	1.3	3	21	NP		T		Industry 15
Chicken curry sandwich filling		5.1			8	Deep fill pot	post		BE	4.5		14	NP		G	G if >0.5 log increase	Industry 31
Chicken Sandwich Filling		5.7			8	Deep fill pot	post		BE	4.3		17	NP		G	G if >0.5 log increase	Industry 31
Meatballs					8	N2, CO2	post		BE	4.5		28	NP		G	G if >0.5 log increase	Industry 33
Chicken curry		6.2	0.98		8	VP	post		BE	3.8		20	NP		G	G if >0.5 log increase	Industry 34
Beef curry		5.3	0.98		8	VP	post		BE	3.8		20	NP		G	G if >0.5 log increase	Industry 34
Chicken curry					8	VP	post		BE	3.5		16	NP		G	G if >0.5 log increase	Industry 34
Chicken curry					8	VP	post		BE	2.9		16	NP		G	G if >0.5 log increase	Industry 34
Chicken curry					8	VP	post		BE	3.3		16	NP		G	G if >0.5 log increase	Industry 34
Chicken					8	VP	post		BE	4.2		27	NP		G	G if >0.5 log increase	Industry 39
Chicken					8	VP	post		BE	4.3		0	6		G	G if >0.5 log increase	Industry 39
Pork & stuffing					5	VP	post		BE	1.3		18	21	19	G	G if >0.5 log increase	Industry 310
Black pudding					8	MAP	post		BE	1.9		0	28		G	G if >0.5 log increase	Industry 311
Turkey					8	MAP	post		BE	2.0		0	28		G	G if >0.5 log increase	Industry 311
Beef					8	MAP	post		BE	2.0		28	NP		G	G if >0.5 log increase	Industry 311
Chicken		6.2	0.77		8	VP	post		BE	2.8		14	NP		G	G if >0.5 log increase	Industry 312
Chicken		6.2	0.77		8	VP	post		BE	2.8		32	NP		G	G if >0.5 log increase	Industry 311

Chicken		6.2	0.77		4	VP	post		BE	2.8		32	NP		G	G if >0.5 log increase	Industry 311
Chicken			0.99		6	VP	post		BE	3.3		0	15		G	G if >0.5 log increase	Industry 312
Chicken			0.98		6	VP	post		BE	3.4		15	NP		G	G if >0.5 log increase	Industry 312
Chicken			0.98		6	VP	post		BE	3.4		15	NP		G	G if >0.5 log increase	Industry 312
Chicken					5	VP	post		BE	5.0		7	NP		G	G if >0.5 log increase	Industry 313
Chicken					5/8	VP	post	5°C/7d, 8°C/21d	BE	5.0		28	NP		G	G if >0.5 log increase	Industry 313
Chicken					5/8	VP	post	5°C/14d, 8°C/21d	BE	5.0		35	NP		G	G if >0.5 log increase	industry 313
Chicken					5/8	VP	post	5°C/21d, 8°C/21d	BE	5.0		42	NP		G	G if >0.5 log increase	industry 313
Liver paté chubs	114	6.2		2.5	5	Sealed chub	post 76°C intern	40 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		2.8	5	Sealed chub	post 76°C intern	37 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		2.9	5	Sealed chub	post 76°C intern	33 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		3.3	5	Sealed chub	post 76°C intern	36 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		3.7	5	Sealed chub	post 76°C intern	37 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	2.9	5	Sealed chub	post 76°C intern	53 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	3.3	5	Sealed chub	post 76°C intern	46 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	3.5	5	Sealed chub	post 76°C intern	50 nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.96	3.8	5	Sealed chub	post 76°C intern	41 nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	4.1	5	Sealed chub	post 76°C intern	50 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		2.5	10	Sealed chub	post 76°C intern	40 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		2.8	10	Sealed chub	post 76°C intern	37 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13

Liver paté chubs	114	6.2		2.9	10	Sealed chub	post 76°C intern	33 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		3.3	10	Sealed chub	post 76°C intern	36 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		3.7	10	Sealed chub	post 76°C intern	37 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	2.9	10	Sealed chub	post 76°C intern	53 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	3.3	10	Sealed chub	post 76°C intern	46 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	3.5	10	Sealed chub	post 76°C intern	50 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.96	3.8	10	Sealed chub	post 76°C intern	41 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2	0.97	4.1	10	Sealed chub	post 76°C intern	50 ppm nitrite post heat	BEF	3.0-4.0	5.0-6.0	36	NP		T		Industry 13
Liver paté chubs	114	6.2		1.9	5	sealed chub	pre 76°C intern		BEF			48	76		T		Industry 14
Liver paté chubs	114	6.2		2.1	5	sealed chub	pre 76°C intern		BEF			0	63		T		Industry 14
Liver paté chubs	114	6.2		2.6	5	sealed chub	pre 76°C intern		BEF			46	51		T		Industry 14
Liver paté chubs	114	6.2		3.2	5	sealed chub	pre 76°C intern		BEF			92	NP		T		Industry 14
Liver paté chubs	114	6.2		1.9	5	sealed chub	pre 76°C intern	62 ppm nitrite post heat	BEF			89	NP		T		Industry 14
Liver paté chubs	114	6.2		2.5	5	sealed chub	pre 76°C intern	60 ppm nitrite post heat	BEF			88	NP		T		Industry 14
Liver paté chubs	114	6.2		3.0	5	sealed chub	pre 76°C intern	69 ppm nitrite post heat	BEF			92	NP		T		Industry 14
Liver paté chubs	114	6.2		2.0	5	sealed chub	pre 76°C intern	140 ppm nitrite post heat	BEF			90	NP		T		Industry 14
Liver paté chubs	114	6.2		2.5	5	sealed chub	pre 76°C intern	128 ppm nitrite post heat	BEF			73	81		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		3.0	5	sealed chub	pre 76°C intern	143 ppm nitrite post heat	BEF			92	NP		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		3.7	5	sealed chub	pre 76°C intern	146 ppm nitrite post heat	BEF			92	NP		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		1.9	5	sealed chub	post 76°C intern	78 ppm nitrite post heat	BEF			18	22	20	T		Industry 14

Liver paté chubs	114	6.2		2.5	5	sealed chub	post 76°C intern	68 ppm nitrite post heat	BEF			20	23	21	T		Industry 14
Liver paté chubs	114	6.2		2.9	5	sealed chub	post 76°C intern	71 ppm nitrite post heat	BEF			23	NP		T		Industry 14
Liver paté chubs	114	6.2		3.5	5	sealed chub	post 76°C intern	78 ppm nitrite post heat	BEF			27	NP		T		Industry 14
Liver paté chubs	114	6.2		1.9	10	sealed chub	pre 76°C intern		BEF			20	23	21	T		Industry 14
Liver paté chubs	114	6.2		2.1	10	sealed chub	pre 76°C intern		BEF			14	18	16	T		Industry 14
Liver paté chubs	114	6.2		2.6	10	sealed chub	pre 76°C intern		BEF			24	28	26	T		Industry 14
Liver paté chubs	114	6.2		3.2	10	sealed chub	pre 76°C intern		BEF			33	37	35	T		Industry 14
Liver paté chubs	114	6.2		1.9	10	sealed chub	pre 76°C intern	62 ppm nitrite post heat	BEF			88	NP		T		Industry 14
Liver paté chubs	114	6.2		2.5	10	sealed chub	pre 76°C intern	60 ppm nitrite post heat	BEF			88	NP		T		Industry 14
Liver paté chubs	114	6.2		3.0	10	sealed chub	pre 76°C intern	69 ppm nitrite post heat	BEF			92	NP		T		Industry 14
Liver paté chubs	114	6.2		2.0	10	sealed chub	pre 76°C intern	140 ppm nitrite post heat	BEF			90	NP		T		Industry 14
Liver paté chubs	114	6.2		2.5	10	sealed chub	pre 76°C intern	128 ppm nitrite post heat	BEF			88	NP		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		3.0	10	sealed chub	pre 76°C intern	149 ppm nitrite post heat	BEF			92	NP		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		3.7	10	sealed chub	pre 76°C intern	146 ppm nitrite post heat	BEF			92	NP		G	G if >1 log increase	Industry 14
Liver paté chubs	114	6.2		1.9	10	sealed chub	post 76°C intern	78 ppm nitrite post heat	BEF			0	7		T		Industry 14
Liver paté chubs	114	6.2		2.5	10	sealed chub	post 76°C intern	68 ppm nitrite post heat	BEF			6	10	8	T		Industry 14
Liver paté chubs	114	6.2		2.9	10	sealed chub	post 76°C intern	71 ppm nitrite post heat	BEF			14	NP		T		Industry 14
Liver paté chubs	114	6.2		3.5	10	sealed chub	post 76°C intern	78 ppm nitrite post heat	BEF			14	NP		T		Industry 14
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked		BE	3.5	4	7	8	8	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked		BE	2.5	3	7	8	8	T		Genigeorgis et al., 1991

Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked		BE	1.5	2	8	10	9	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked		BE	0.5	1	12	14	13	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked		BE	-0.5	0	20	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked		BE	3.5	4	7	8	8	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked		BE	2.5	3	7	8	8	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked		BE	1.5	2	14	16	15	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked		BE	0.5	1	16	18	17	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked		BE	-0.5	0	18	20	19	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked		BE	3.5	4	8	10	9	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked		BE	2.5	3	16	18	17	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked		BE	1.5	2	16	18	17	T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked		BE	0.5	1	24	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked		BE	-0.5	0	24	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	0% sodium lactate	BE	3.5	4	7	8	8	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	0% sodium lactate	BE	2.5	3	7	8	8	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	0% sodium lactate	BE	1.5	2	8	10	9	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	0% sodium lactate	BE	0.5	1	8	10	9	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	20	24	22	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	0% sodium lactate	BE	3.5	4	7	8	8	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	0% sodium lactate	BE	2.5	3	8	10	9	T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	0% sodium lactate	BE	1.5	2	14	16	15	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	0% sodium lactate	BE	0.5	1	14	16	15	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	18	20	19	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	0% sodium lactate	BE	3.5	4	8	10	9	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	0% sodium lactate	BE	2.5	3	16	18	17	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	0% sodium lactate	BE	1.5	2	16	18	17	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	0% sodium lactate	BE	0.5	1	24	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	24	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	13	16	14	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	16	18	17	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	24	28	26	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	28	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	28	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	16	18	17	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	16	18	17	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	20	24	22	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	24	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	24	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	18	20	19	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	28	32	30	T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	32	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	32	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	32	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	18	20	19	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	22	24	23	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	34	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	34	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	34	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	34	38	36	T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	38	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	38	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	38	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	38	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	48	55		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	30	35		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	40	NP		T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	40	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	40	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	8	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	40	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	50	55		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	8	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	55	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	80	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	80	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	80	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	80	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	8	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	80	NP		T		Meng & Genigeorgis, 1993
Sous-vide beef homogenate	3	5.8		1.0	8	VP	pre-cooked	0% sodium lactate	BE	3.5	4	7	8	8	T		Meng & Genigeorgis, 1994
Sous-vide beef homogenate	3	5.8		1.0	8	VP	pre-cooked	2.4% sodium lactate	BE	3.5	4	80	90		T		Meng & Genigeorgis, 1994
Sous-vide beef homogenate	3	5.8		1.0	8	VP	pre-cooked	4.8% sodium lactate	BE	3.5	4	90	NP		T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	8	VP	pre-cooked	0% sodium lactate	BE	3.5	4	14	16	15	T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	8	VP	pre-cooked	2.4% sodium lactate	BE	3.5	4	55	60		T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	8	VP	pre-cooked	4.8% sodium lactate	BE	3.5	4	90	NP		T		Meng & Genigeorgis, 1994
Sous-vide chicken	25				8	VP	70°C 2 min	inoculated pre-cook	B	2	3.4	28	42		T		Betts & Gaze 1995

Sous-vide chicken	25				8	VP	70°C 2 min	inoculated pre-cook	E	2	3.4	21	28		T		Betts & Gaze 1995
Sous-vide beef with gravy	100	6.8			4	VP	pre-cooked		B	1	3	17	31		T		Crandall et al., 1994
Sous-vide beef with gravy	100	6.8			4	VP	pre-cooked	+ P. pentosaceus	B	1	3	11	17		T		Crandall et al., 1994
Sous-vide beef with gravy	100	6.8			4	VP	pre-cooked	+ P. pentosaceus	B	1	3	11	17		T		Crandall et al., 1994
Sous-vide beef with gravy	100	6.1			10	VP	pre-cooked		B	1	3	0	6		T		Crandall et al., 1994
Sous-vide beef with gravy	100	6.1			10	VP	pre-cooked	+ P. pentosaceus	B	1	3	6	10	8	T		Crandall et al., 1994
Sous-vide beef with gravy	100	6.1			10	VP	pre-cooked	+ P. pentosaceus	B	1	3	0	6		T		Crandall et al., 1994
Cooked miced beef	20	6.5	0.99		8	100% N2		unheated spores	BEF	4.7	6	6	7	7	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2		unheated spores	BEF	4.7	6	6	7	7	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 105 min	inoculated pre-cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 529 min	inoculated pre-cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 999 min	inoculated pre-cook	BEF	4.7	6	19	21	20	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 1596 min	inoculated pre-cook	BEF	4.7	6	33	35	34	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 2066 min	inoculated pre-cook	BEF	4.7	6	27	29	28	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	70°C 2544 min	inoculated pre-cook	BEF	4.7	6	48	50	49	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	75°C 285 min	inoculated pre-cook	BEF	4.7	6	31	33	32	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	75°C 463 min	inoculated pre-cook	BEF	4.7	6	46	48	47	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	75°C 734 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	80°C 11 min	inoculated pre-cook	BEF	4.7	6	22	24	23	T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	80°C 70 min	inoculated pre-cook	BEF	4.7	6	42	44	43	T	Gas/toxin	Fernandez & Peck, 1997

Cooked miced beef	20	6.5	0.99		8	100% N2	80°C 98 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	85°C 23 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2	90°C 10 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1997
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat		unheated spores	BEF	4.7	6	7	7	7	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 105 min	inoculated pre-cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 529 min	inoculated pre-cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 999 min	inoculated pre-cook	BEF	4.7	6	16	17	17	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 1596 min	inoculated pre-cook	BEF	4.7	6	36	38	37	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 2066 min	inoculated pre-cook	BEF	4.7	6	44	46	45	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	70°C 2544 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	75°C 285 min	inoculated pre-cook	BEF	4.7	6	31	33	32	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	75°C 463 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	80°C 11 min	inoculated pre-cook	BEF	4.7	6	22	24	23	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	80°C 70 min	inoculated pre-cook	BEF	4.7	6	24	26	25	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	80°C 98 min	inoculated pre-cook	BEF	4.7	6	40	42	41	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	80°C 128 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	85°C 36 min	inoculated pre-cook	BEF	4.7	6	46	48	47	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	85°C 52 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	90°C 10 min	inoculated pre-cook	BEF	4.7	6	50	54	52	T	Gas/toxin	Fernandez & Peck, 1999
Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre-heat	90°C 11 min	inoculated pre-cook	BEF	4.7	6	54	58	56	T	Gas/toxin	Fernandez & Peck, 1999

Cooked miced beef	20	6.5	0.99		8	100% N2 +lys pre- heat	90°C 15 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Fernandez & Peck, 1999
Sterile chicken skin + exudate					10	VP			E		3	2	3	3	T		Firstenbergeden et al., 1982
Sterile chicken skin + exudate					10	VP			E		3	2	3	3	G	G if >1 log increase	Firstenbergeden et al., 1982
Lasagne ready meal					10	VP		inoculated post- cook	BE		4.6	21	NP		T		Gibbs et al., 1994
Cooked miced beef	20	6.5		0.6	8	100% N2		inoculated post- cook	BEF	4.7	6	4	5	5	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2		inoculated post- cook	BEF	4.7	6	4	5	5	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		2.5	8	100% N2		inoculated post- cook	BEF	4.7	6	7	8	8	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		4.3	8	100% N2		inoculated post- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.0		0.6	8	100% N2		inoculated post- cook	BEF	4.7	6	5	6	6	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2		inoculated post- cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2		inoculated post- cook	BEF	4.7	6	7	8	8	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		2.5	8	100% N2		inoculated post- cook	BEF	4.7	6	13	14	14	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		4.3	8	100% N2		inoculated post- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	4	5	5	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	4	5	5	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		2.5	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	6	7	7	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		4.3	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	32	34	33	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.0		0.6	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	5	6	6	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	8	9	9	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	6	7	7	T	Gas/toxin	Graham et al., 1996a

Cooked miced beef	20	5.6		2.5	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	12	13	13	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		4.3	8	100% N2 +lys pre- heat		inoculated post- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		2.5	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		4.3	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.0		0.6	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		2.5	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		4.3	8	100% N2	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		0.6	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		2.5	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	41	43	42	T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.5		4.3	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	6.0		0.6	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		0.6	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		2.5	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a
Cooked miced beef	20	5.6		4.3	8	100% N2 +lys pre- heat	85°C 18 min	inoculated pre- cook	BEF	4.7	6	60	NP		T	Gas/toxin	Graham et al., 1996a

Sous-vide pork cubes	1500	6.3		0.7	8	VP	82°C 23 min	inoculated pre-cook	BEF	2.3	5.5	14	21		T		Hyytia et al., 2000
Sous-vide pork cubes	1500	6.1		0.7	8	VP	82°C 154 min	inoculated pre-cook	BEF	2.3	5.5	37	NP		T		Hyytia et al., 2000
Sous-vide beef cubes	1500	6.1		0.2	8	VP	82°C 497 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide beef cubes	1500	6.1		0.7	8	VP	82°C 187 min	inoculated pre-cook	BEF	2.3	5.5	21	NP		T		Hyytia et al., 2000
Sous-vide pork fillet	1500	6.0		2.0	8	VP	82°C 11 min	inoculated pre-cook	BEF	2.3	5.5	17	NP		T		Hyytia et al., 2000
Sous-vide beef roast	1500	6.1		1.6	8	VP	82°C 20 min	inoculated pre-cook	BEF	2.3	5.5	37	NP		T		Hyytia et al., 2000
Sous-vide beef roast	1500	5.8		1.9	8	VP	82°C 5 min	inoculated pre-cook	BEF	2.3	5.5	16	NP		T		Hyytia et al., 2000
Sous-vide ground beef	1500	5.9		0.2	8	VP	82°C <1min	inoculated pre-cook	BEF	2.3	5.5	0	21		T		Hyytia et al., 2000
Sous-vide beef liver cubes	1500	6.3		0.3	8	VP	82°C 451 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide broiler fillets, marinated	1500	6.1		1.4	8	VP	82°C 84 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide rice, vegetables, pork, seafood	1500	6.0		1.9	8	VP	82°C 102 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide beef, pork, water, vegetables	1500	5.1		1.3	8	VP	82°C 3 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide beef, water, vegetables	1500	5.3		1.3	8	VP	82°C 349 min	inoculated pre-cook	BEF	2.3	5.5	37	NP		T		Hyytia et al., 2000
Sous-vide potatoes, beef, vegetables	1500	5.8		1.0	8	VP	82°C 370 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Sous-vide pork, vegetables, water	1500	5.3		1.0	8	VP	82°C 119 min	inoculated pre-cook	BEF	2.3	5.5	28	NP		T		Hyytia et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		10	100% N2		inoculated post-cook	B	1.7	3.1	7	14		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		10	CO2:N2 30:70		inoculated post-cook	B	1.7	3.1	7	14		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		10	100% N2		inoculated post-cook	B	1.6	3.0	7	14		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		10	CO2:N2 30:70		inoculated post-cook	B	1.6	3.0	14	28		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		4	100% N2		inoculated post-cook	B	1.7	3.1	14	28		T		Lawlor et al., 2000

Cooked uncured turkey breast	25	6.2	0.95		4	CO2:N2 30:70		inoculated post-cook	B	1.7	3.1	14	28		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		4	100% N2		inoculated post-cook	B	1.6	3.0	7	14		T		Lawlor et al., 2000
Cooked uncured turkey breast	25	6.2	0.95		4	CO2:N2 30:70		inoculated post-cook	B	1.6	3.0	28	42		T		Lawlor et al., 2000
Sous-vide ground beef	1500	6.0		0.2	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	0	21		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	14	NP		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	8	VP	85°C 67 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	8	VP	85°C 515 min	Inoculated pre-cook	B	2.3	5.5	14	NP		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	14	NP		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	4	VP	85°C 67 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	4	VP	85°C 515 min	Inoculated pre-cook	B	2.3	5.5	14	NP		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	0	21		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	0	14		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	28		T	+ 250iu nisin/g	Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T	+ 250iu nisin/g	Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	28		T	+ 500iu nisin/g	Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	8	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T	+ 500iu nisin/g	Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	28	NP		T		Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T		Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	28	NP		T	+ 250iu nisin/g	Lindstrom et al., 2001

Sous-vide pork cubes	1500	6.2		0.7	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T	+ 250iu nisin/g	Lindstrom et al., 2001
Sous-vide ground beef	1500	6.0		0.2	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	28	NP		T	+ 500iu nisin/g	Lindstrom et al., 2001
Sous-vide pork cubes	1500	6.2		0.7	4	VP	85°C <2 min	Inoculated pre-cook	B	2.3	5.5	21	NP		T	+ 500iu nisin/g	Lindstrom et al., 2001
Liver sausage		6.2	0.98		10		76°C 4 min	Inoculated pre-cook	BE	2.1		25	28	26	T	83ppmNaNO2added	Lucke et al., 1981
Liver sausage		6.2	0.98		8		76°C 4 min	Inoculated pre-cook	BE	2.1		82	85		T	83ppmNaNO2added	Lucke et al., 1981
Bone in ham cured in brine		5.8			8		none	1100ppmNaNO2 2100ppm KNO3	BE	4.8		9	11	10	T	21%NaCl	Lucke et al., 1981
Ravioli					8	VP?		Inoculated post-cook	BE		5	42	NP		T		Notermans et al., 1990
Canneloni with meat					8	VP?		Inoculated post-cook	BE		5	42	NP		T		Notermans et al., 1990
Lasagne					8	VP?		Inoculated post-cook	BE		5	42	NP		T		Notermans et al., 1990
Lasagne bolognese					8	VP?		Inoculated post-cook	BE		5	42	NP		T		Notermans et al., 1990
Tagliatelle with pork					8	VP?		Inoculated post-cook	BE		5	14	28		T		Notermans et al., 1990
Tagliatelle with chicken					8	VP?		Inoculated post-cook	BE		5	14	28		T		Notermans et al., 1990
Chilli con carne					8	VP?		Inoculated post-cook	BE		5	42	NP		T		Notermans et al., 1990
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated pre-cook	BEF	4.7	6	60	NP		T		Peck & Fernandez, 1995
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	5µg/g lys. pre-heat	Peck & Fernandez, 1995
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	10µg/g lys. pre-heat	Peck & Fernandez, 1995
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	25µg/g lys. pre-heat	Peck & Fernandez, 1995
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated pre-cook	BEF	4.7	6	60	NP		T	50µg/g lys. pre-heat	Peck & Fernandez, 1995
Cooked minced beef	20	6.5		1.0	8	CO2:H2: N2 5:10:85	90°C 20 min	inoculated post-cook	BEF	4.7	6	12	13	13	T	10µg/g lys. postheat	Peck & Fernandez, 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5:10:85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	7	8	8	T	Gas/toxin	Peck et al., 1995

Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	65°C 364 min	spores & 10µg/ml lys added precook	BEF	4.7	6	9	11	10	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	70°C 8 min	spores & 10µg/ml lys added precook	BEF	4.7	6	7	8	8	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	11	13	12	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	60	NP		T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	95°C 15 min	spores & 10µg/ml lys added precook	BEF	4.7	6	60	NP		T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	6	7	7	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	14	16	15	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	80°C 23 min	spores & 10µg/ml lys added precook	BEF	4.7	6	37	40	38	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	6	CO2:H2: N2 5-10-85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	50	53	51	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	3	4	4	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	65°C 364 min	spores & 10µg/ml lys added precook	BEF	4.7	6	3	4	4	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	70°C 8 min	spores & 10µg/ml lys added precook	BEF	4.7	6	5	6	6	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	10	11	11	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	60	NP		T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	95°C 15 min	spores & 10µg/ml lys added precook	BEF	4.7	6	60	NP		T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	4	5	5	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	8	9	9	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	80°C 23 min	spores & 10µg/ml lys added precook	BEF	4.7	6	21	23	22	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	8	CO2:H2: N2 5-10-85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	50	53	51	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO2:H2: N2 5-10-85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	3	4	4	T	Gas/toxin	Peck et al., 1995

Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	65°C 364 min	spores & 10µg/ml lys added precook	BEF	4.7	6	3	4	4	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	70°C 8 min	spores & 10µg/ml lys added precook	BEF	4.7	6	3	4	4	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	5	6	6	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	39	42	40	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	95°C 15 min	spores & 10µg/ml lys added precook	BEF	4.7	6	60	NP		T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	None	spores & 10µg/ml lys added precook	BEF	4.7	6	4	5	5	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	75°C 27 min	spores & 10µg/ml lys added precook	BEF	4.7	6	6	7	7	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	80°C 23 min	spores & 10µg/ml lys added precook	BEF	4.7	6	17	19	18	T	Gas/toxin	Peck et al., 1995
Cooked minced beef	20	6.2		1.0	10	CO ₂ :H ₂ : N ₂ 5:10:85	85°C 19 min	spores & 10µg/ml lys added precook	BEF	4.7	6	46	49	47	T	Gas/toxin	Peck et al., 1995
Cooked sliced ham		6.0		3.2	10	VP		inoculated post- cook	E	4		56	NP		T	97 ppm NaNO ₂	Pivnick & Bird, 1965
Jellied ox-tongue		6.2		2.4	10	VP		inoculated post- cook	E	1		56	NP		T	55 ppm NaNO ₂	Pivnick & Bird, 1965
Jellied ox-tongue		6.2		2.4	10	VP		inoculated post- cook	E	2		14	28		T	55 ppm NaNO ₂	Pivnick & Bird, 1965
Jellied ox-tongue		6.2		2.4	10	VP		inoculated post- cook	E	4		0	14		T	55 ppm NaNO ₂	Pivnick & Bird, 1965
Retail chicken with paprika sauce	100	5.8	>0.97	0.8	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering chicken casserole	100	6.0	>0.97	0.3	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering beef stronganoff	100	5.8	>0.97	0.8	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering veal casserole	100	5.9	>0.97	0.3	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering chicken satay	100	6.0	>0.97	0.5	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering lamb hotpot	100	5.9	>0.97	0.8	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002
Catering lamb curry	100	5.8	>0.97	0.5	10	anaerobi c gas mix		inoculated post-cook	B	3	5	0	10		T		Rodgers, 2002

Retail chicken gumbo soup	100	5.5	>0.97	0.5	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Catering sweet & sour pork	100	5.3	>0.97	0.5	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Retail chicken & corn soup	100	5.6	>0.97	0.8	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Retail chicken & corn soup	100	6.3	>0.97	1.4	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Retail chicken & corn soup	100	6.2	>0.97	0.3	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Catering chicken mulligatawny	100	5.3	>0.97	0.5	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Retail thai chicken & coconut	100	6.2	>0.97	1.1	10	anaerobic gas mix		inoculated post-cook	B	3	5	10	NP		T		Rodgers, 2002
Retail chicken gumbo	150	5.5			10	anaerobic gas mix			B	3	5.2	15	NP		T		Rodgers et al., 2003
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked		BE	3.5	4	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked		BE	2.5	3	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked		BE	1.5	2	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked		BE	0.5	1	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked		BE	-0.5	0	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked		BE	3.5	4	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked		BE	2.5	3	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked		BE	1.5	2	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked		BE	0.5	1	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked		BE	-0.5	0	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked		BE	3.5	4	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked		BE	2.5	3	60	NP		T		Genigeorgis et al., 1991

Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked		BE	1.5	2	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked		BE	0.5	1	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked		BE	-0.5	0	60	NP		T		Genigeorgis et al., 1991
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	1.2% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	1.2% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	1.2% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	1.2% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	1.2% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	2.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	2.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	2.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	2.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	2.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.99	0.0	4	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	1.5	4	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	3.0% sodium lactate	BE	3.5	4	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	3.0% sodium lactate	BE	2.5	3	120	NP		T		Meng & Genigeorgis, 1993

Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	3.0% sodium lactate	BE	1.5	2	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	3.0% sodium lactate	BE	0.5	1	120	NP		T		Meng & Genigeorgis, 1993
Turkey breast homogenate	3	6.3	0.98	2.2	4	VP	pre-cooked	3.0% sodium lactate	BE	-0.5	0	120	NP		T		Meng & Genigeorgis, 1993
Sous-vide beef homogenate	3	5.8		1.0	4	VP	pre-cooked	0% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994
Sous-vide beef homogenate	3	5.8		1.0	4	VP	pre-cooked	2.4% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994
Sous-vide beef homogenate	3	5.8		1.0	4	VP	pre-cooked	4.8% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	4	VP	pre-cooked	0% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	4	VP	pre-cooked	2.4% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994
Sous-vide chicken homogenate	3	5.9		0.5	4	VP	pre-cooked	4.8% sodium lactate	BE	3.5	4	60	NP		T		Meng & Genigeorgis, 1994

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