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Fate of selected pathogens in spiked «SALAME NOSTRANO» produced without added nitrates following the application of NONIT™ technology

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(Article begins on next page)

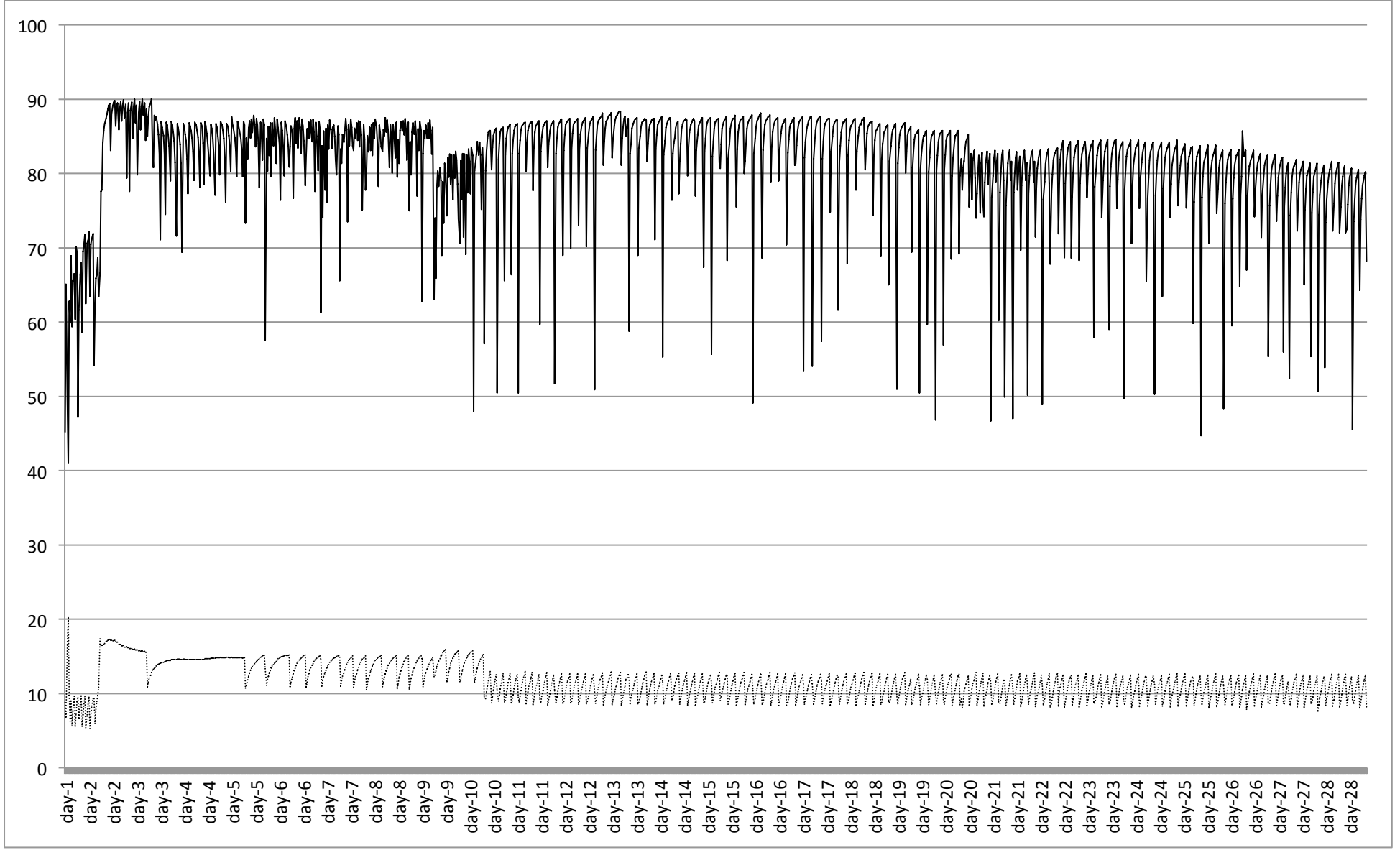
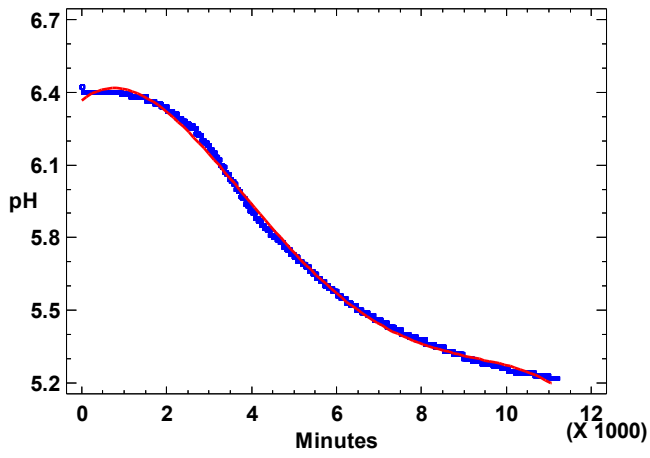
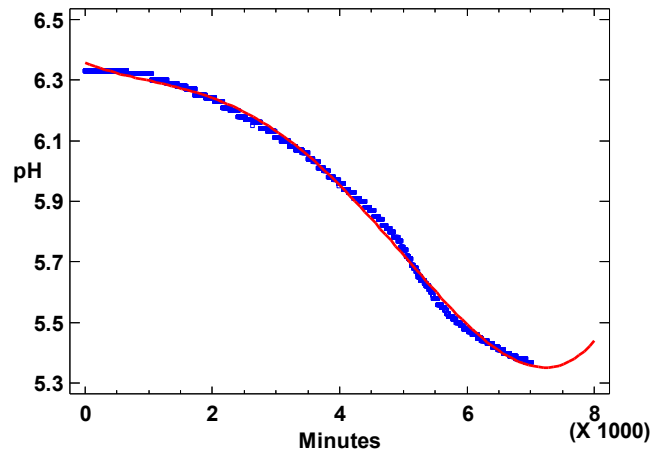


Figure 2a

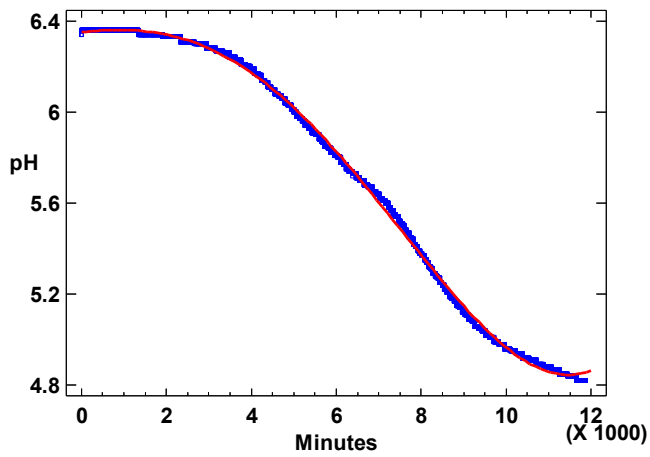
16 at 10 °C



208 at 10 °C



340 at 10 °C



Enterelle at 10 °C

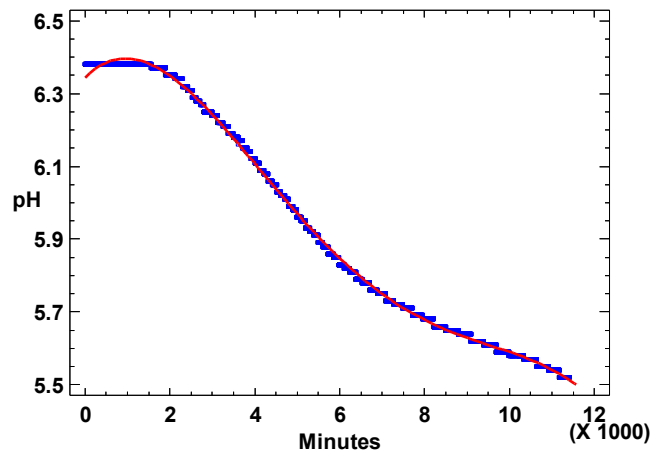
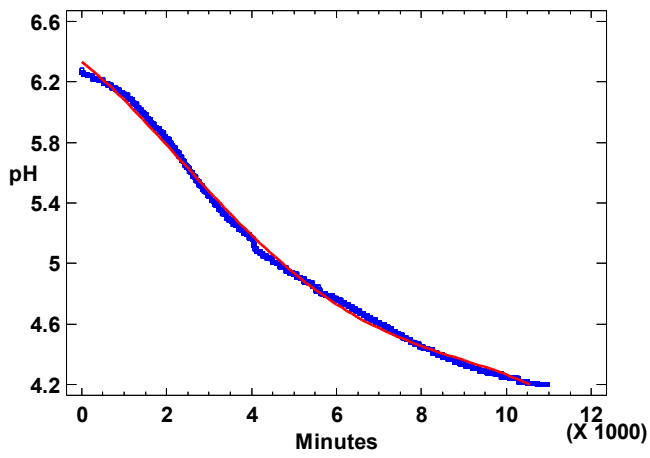
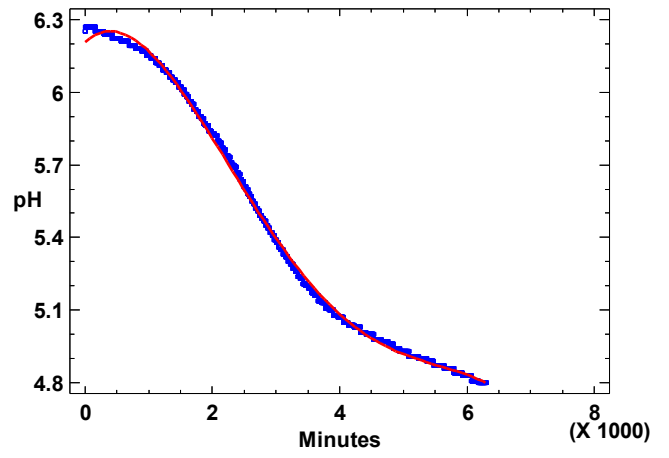


Figure 2b

LAB at 10 °C

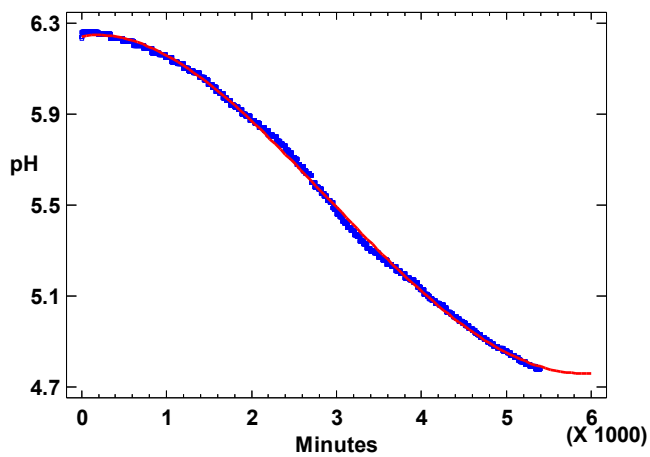


LAB + E. coli at 10 °C

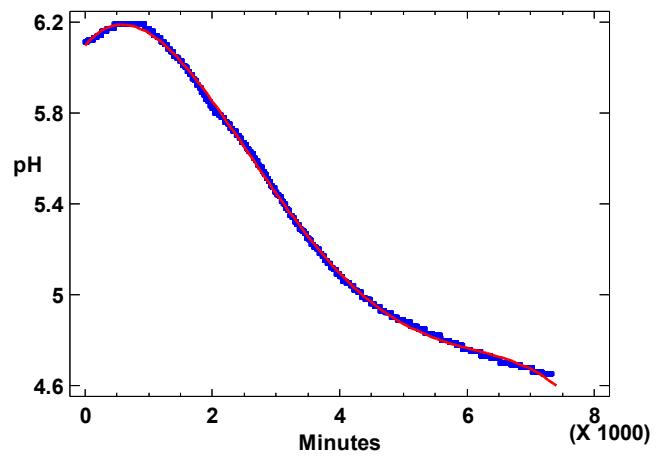


b

LAB + Salm at 10 °C



LAB + List at 10 °C



LAB + Staph at 10 °C

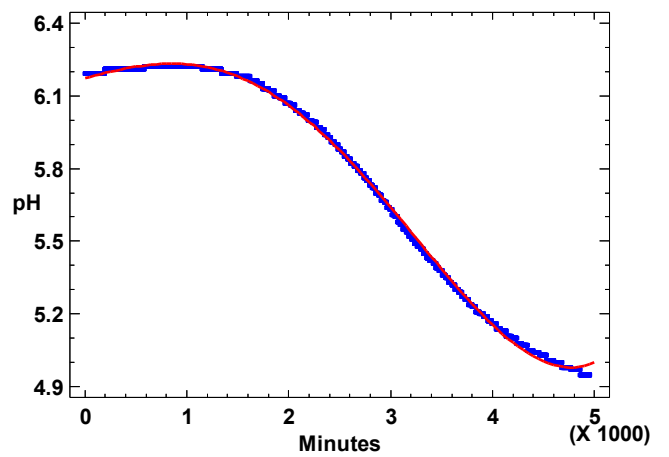


Figure 3a

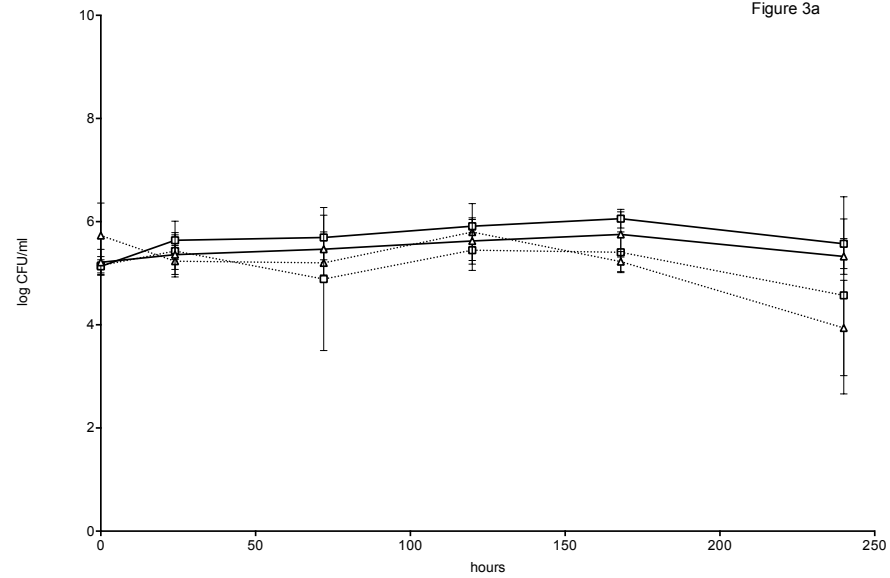


Figure 3b

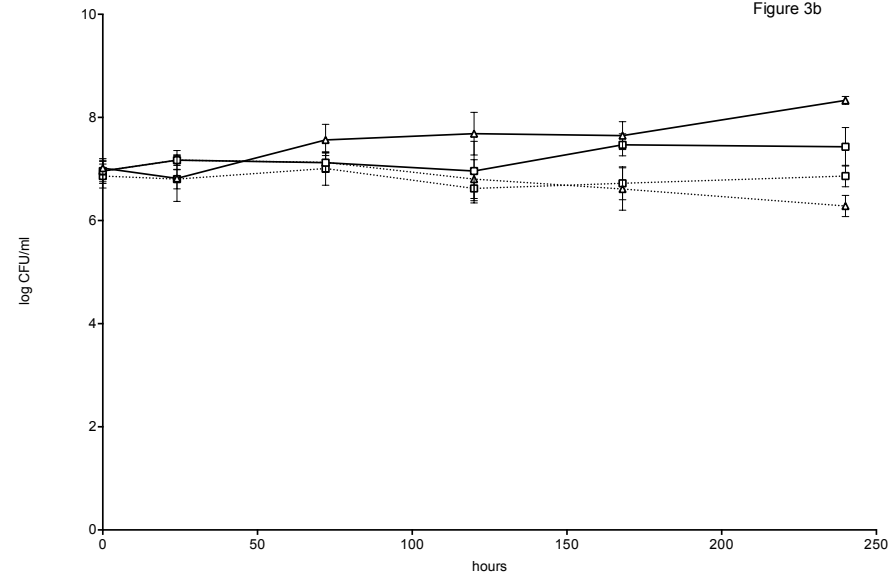


Figure 3c

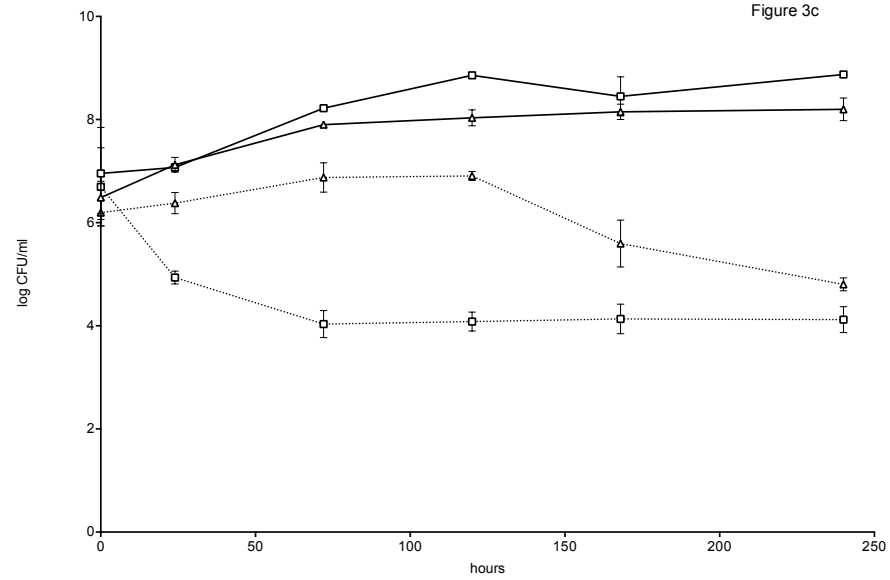


Figure 3d

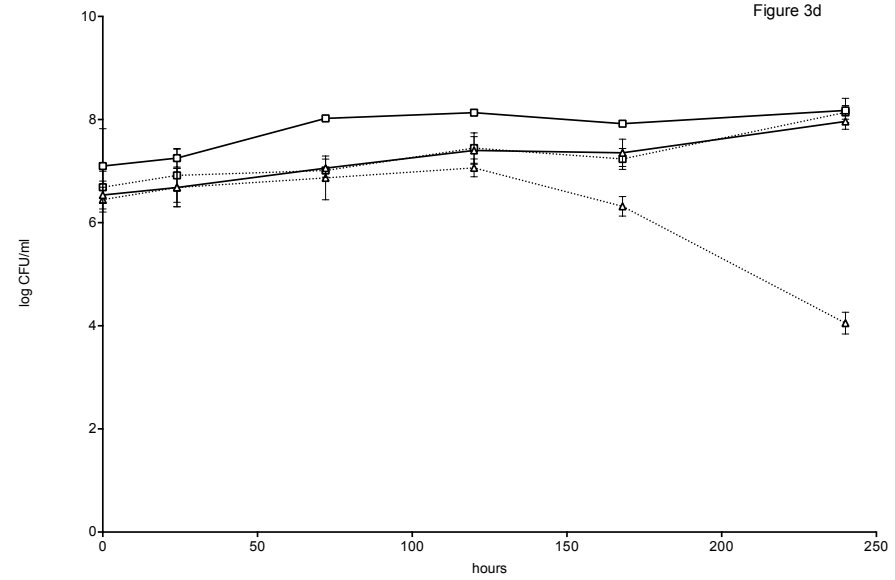


Figure 4a

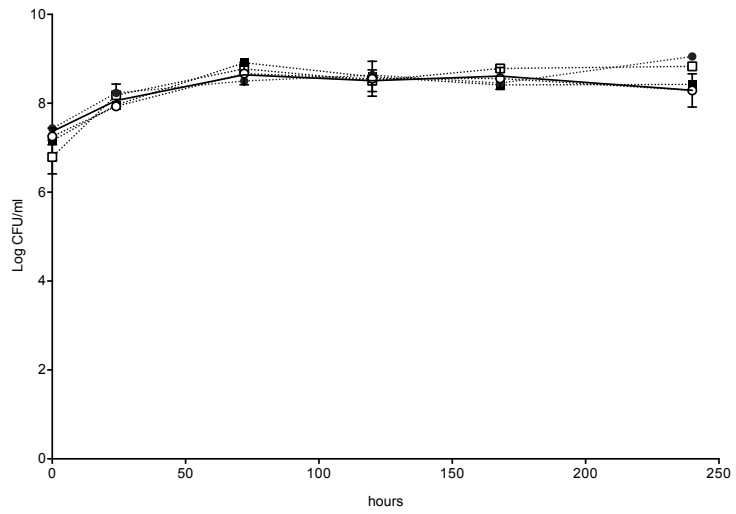


Figure 4b

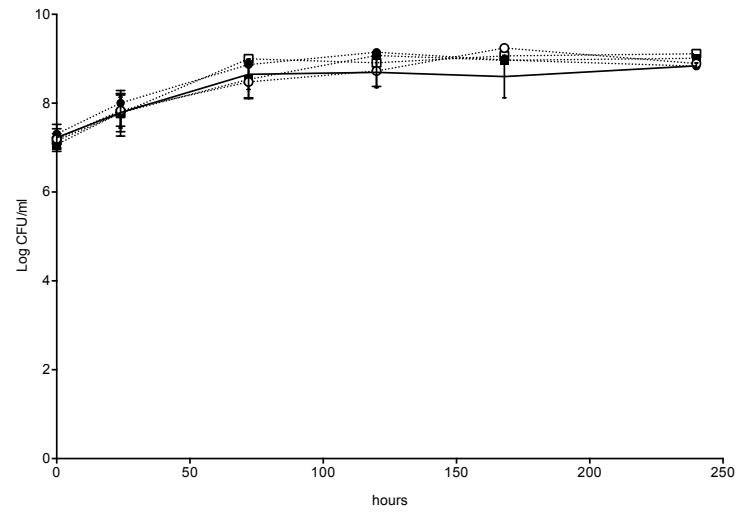


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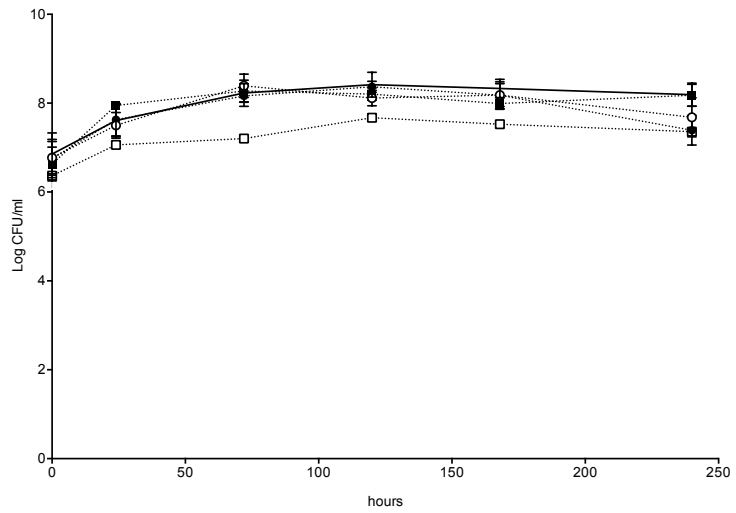


Figure 4d

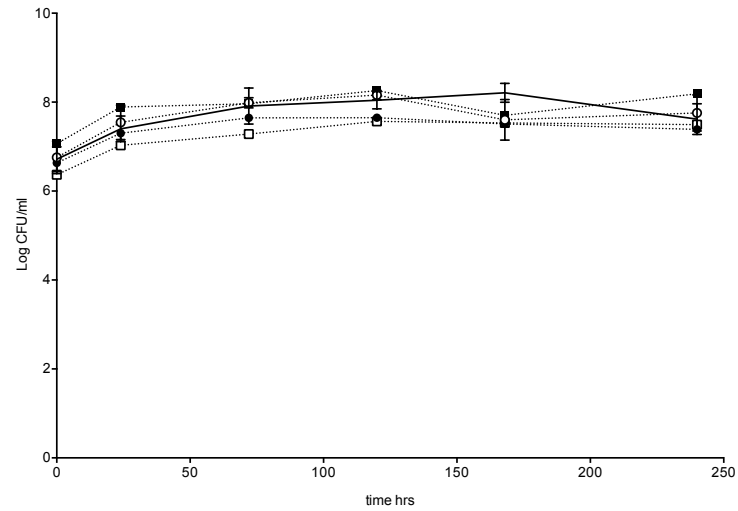


Figure 5a

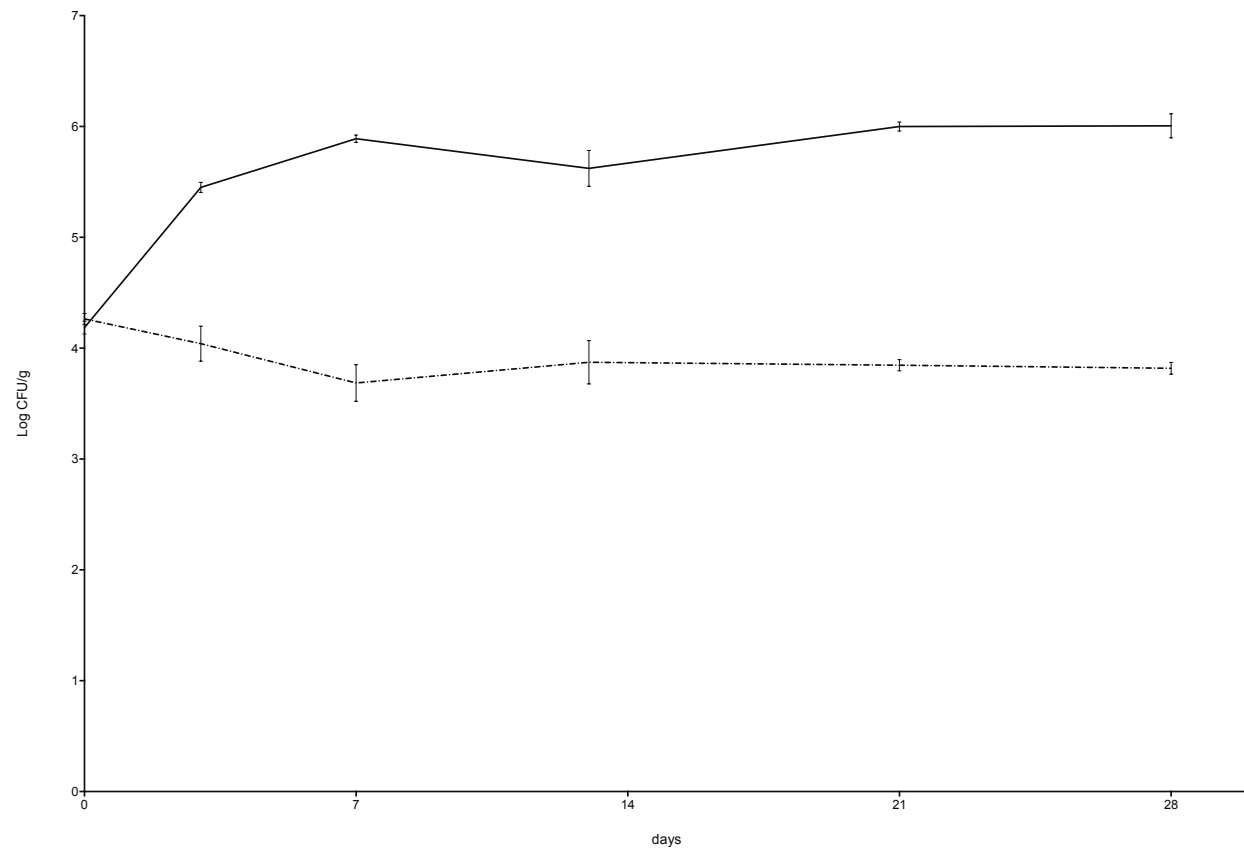


Figure 5b

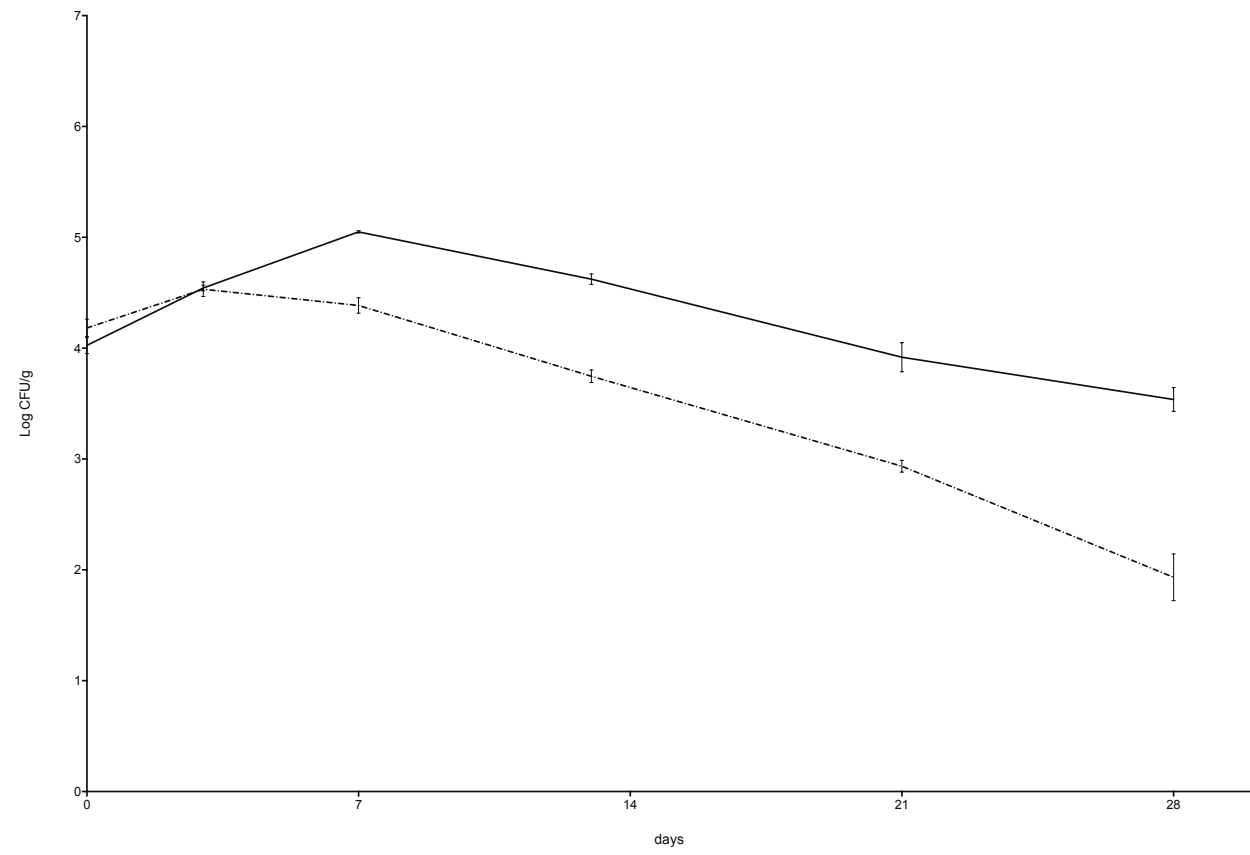


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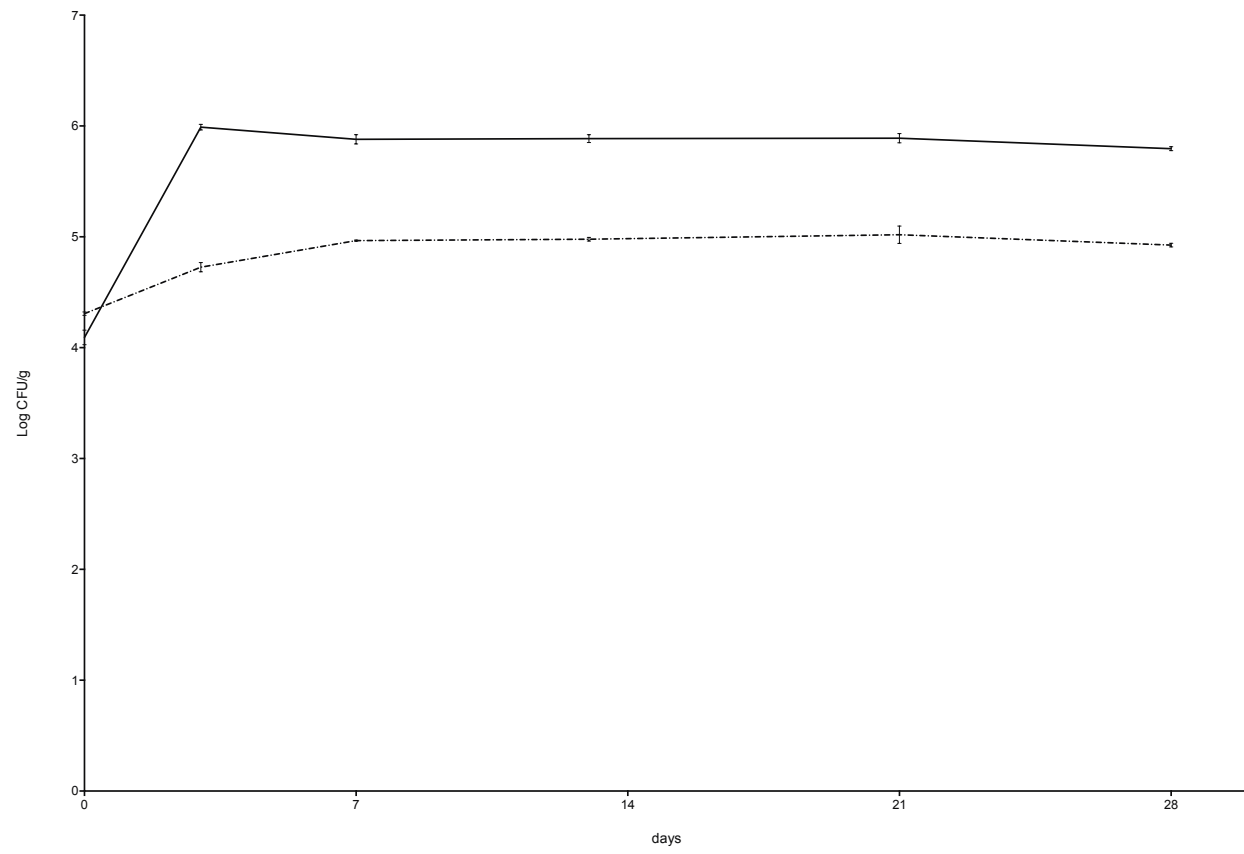


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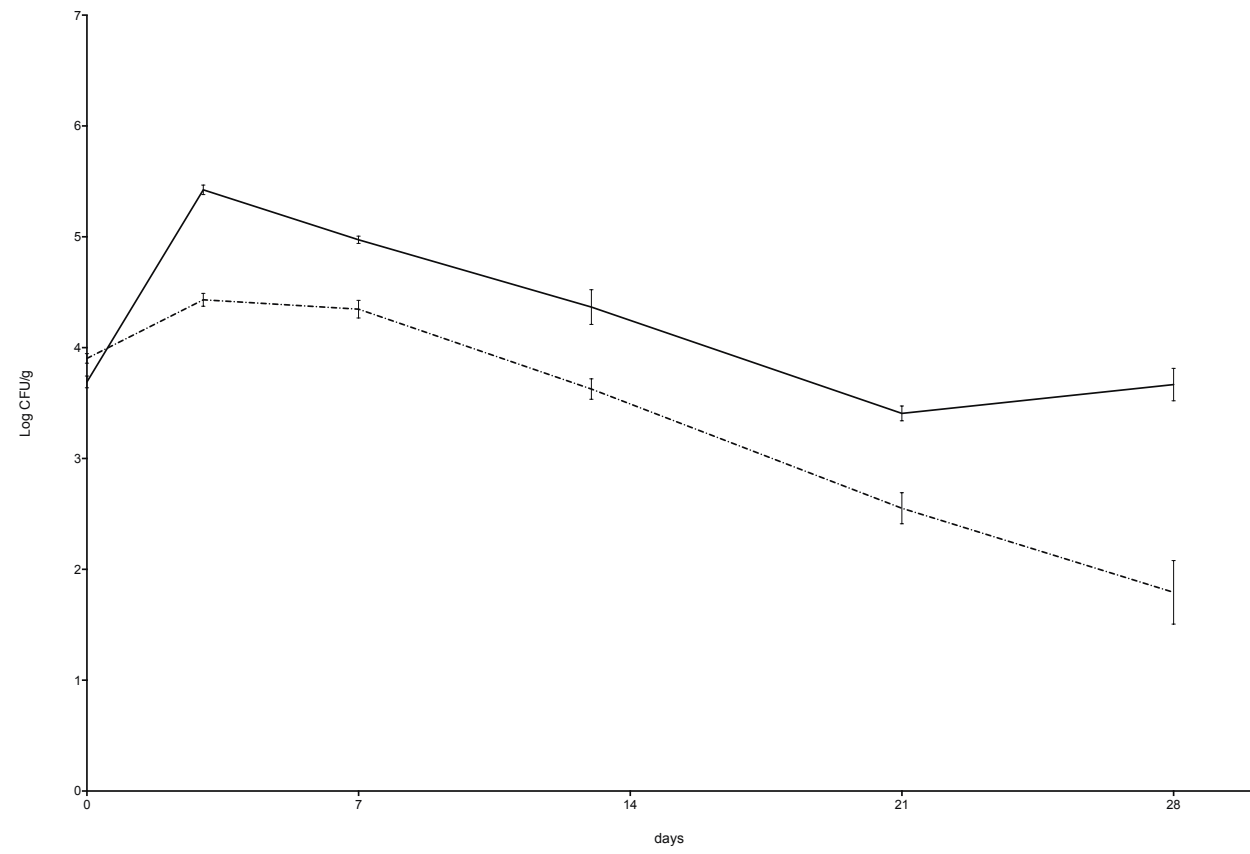


Figure 6a

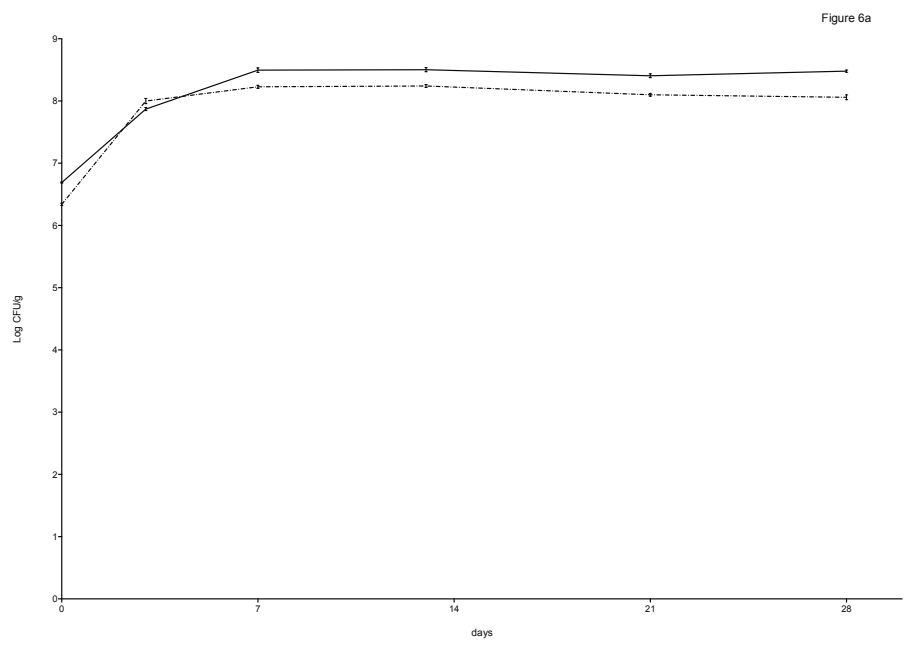


Figure 6b

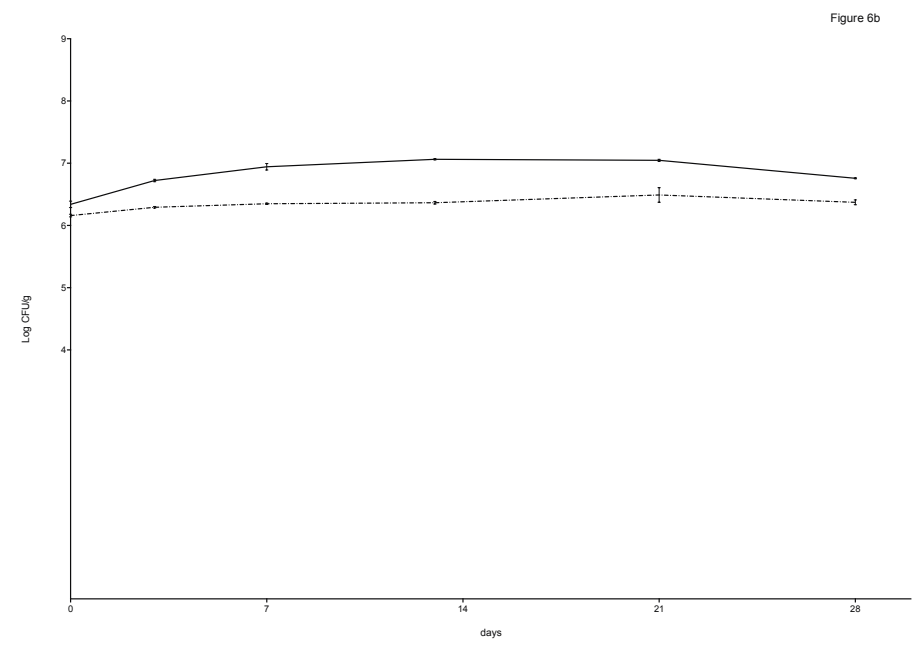


Figure 6c

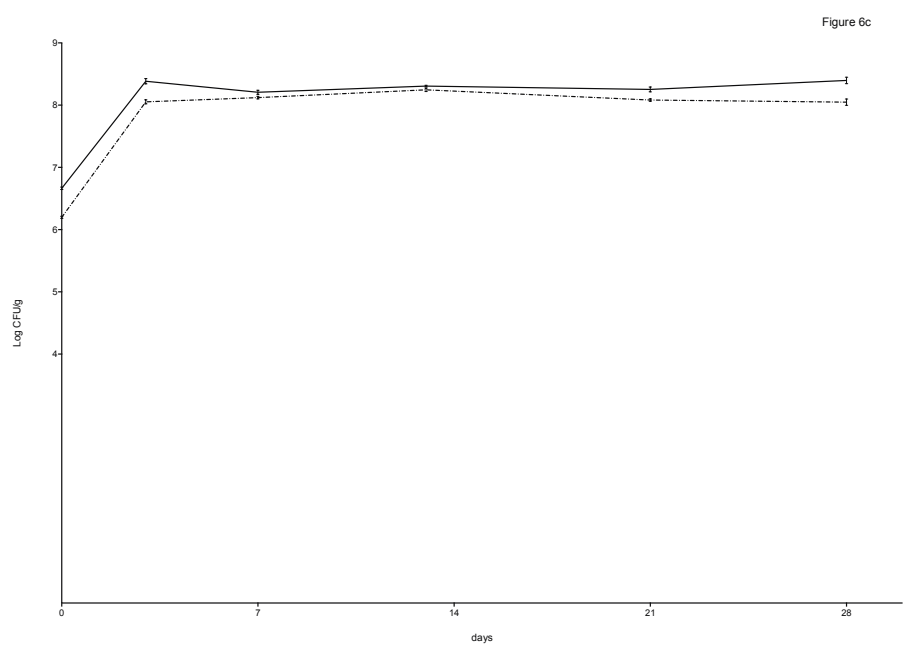


Figure 6d

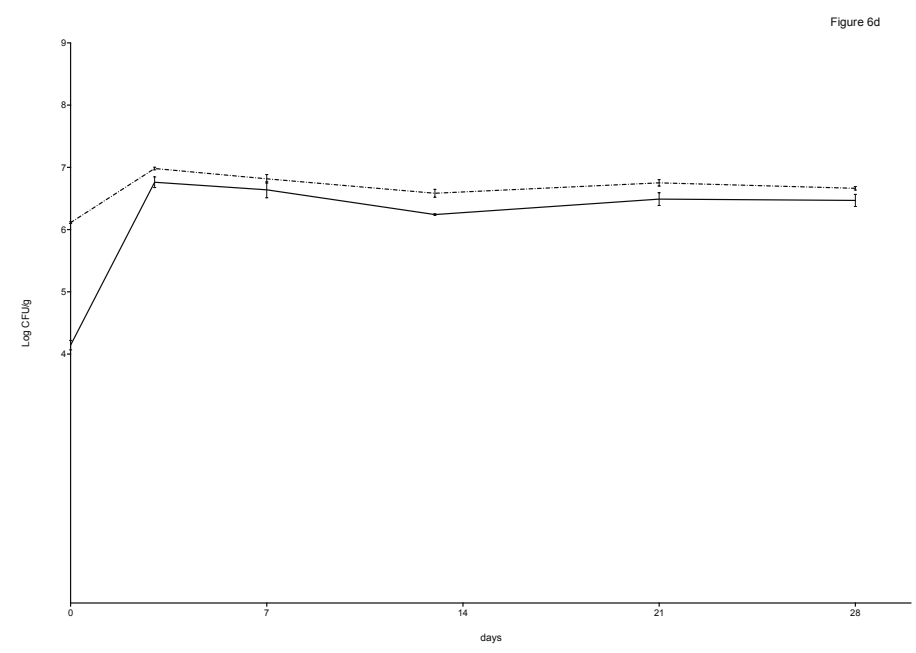


Figure 6e

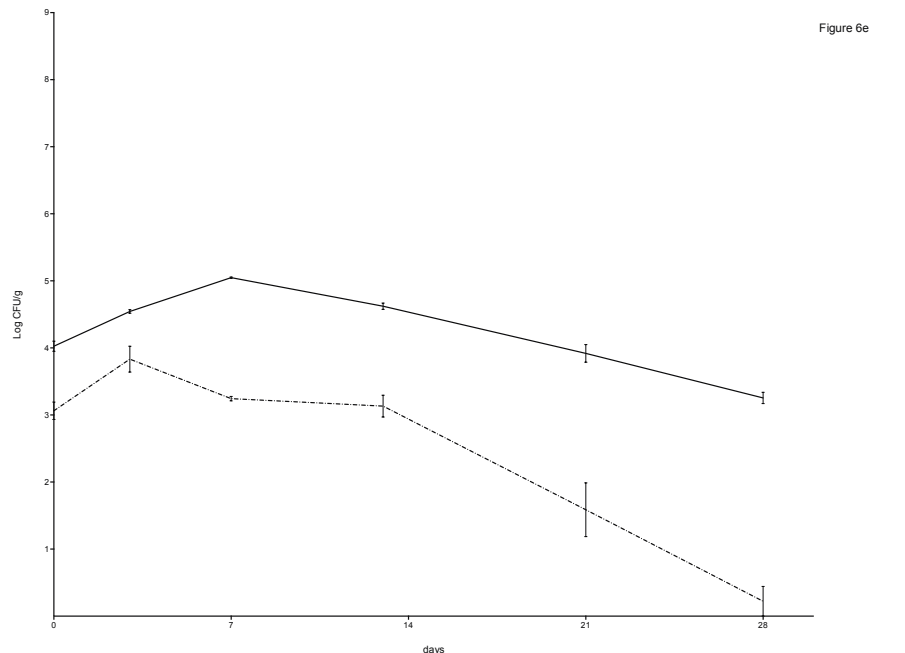


Figure 7

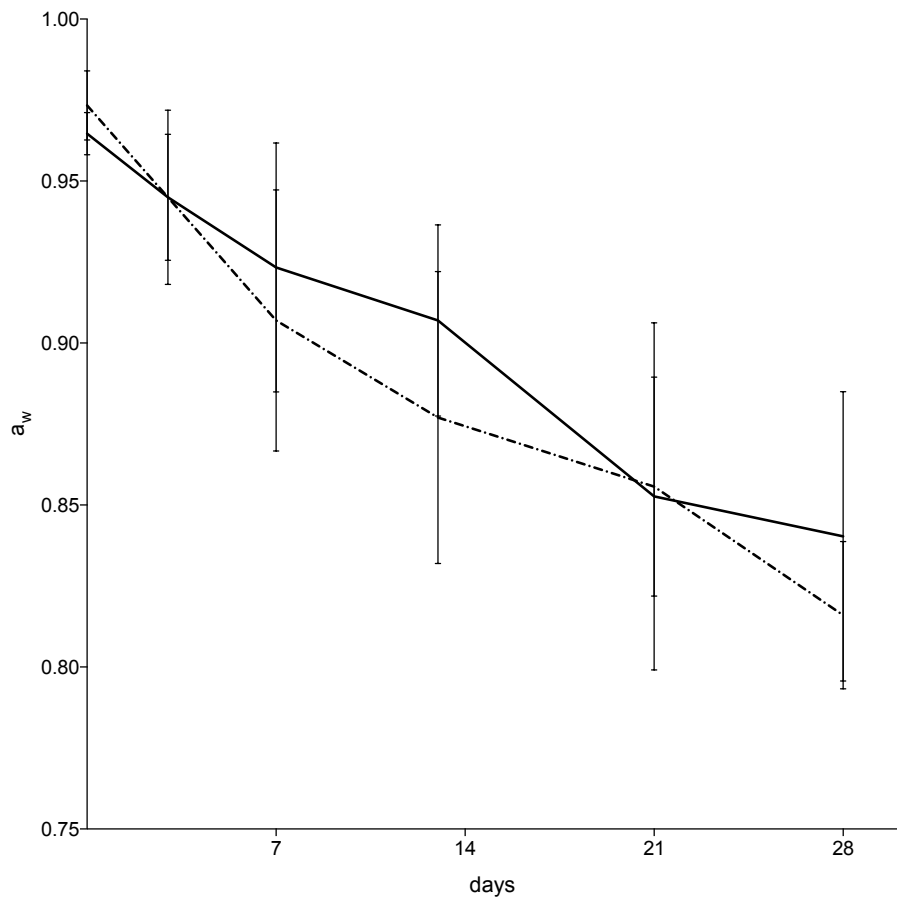


Figure 8

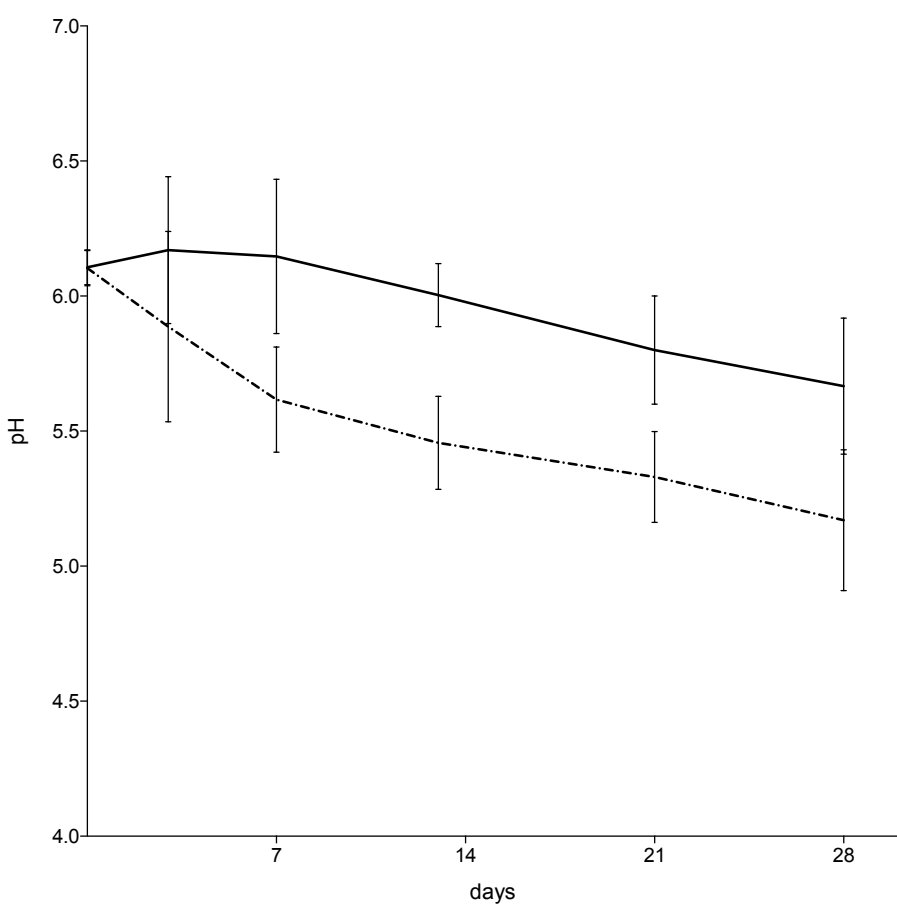


Figure 9a

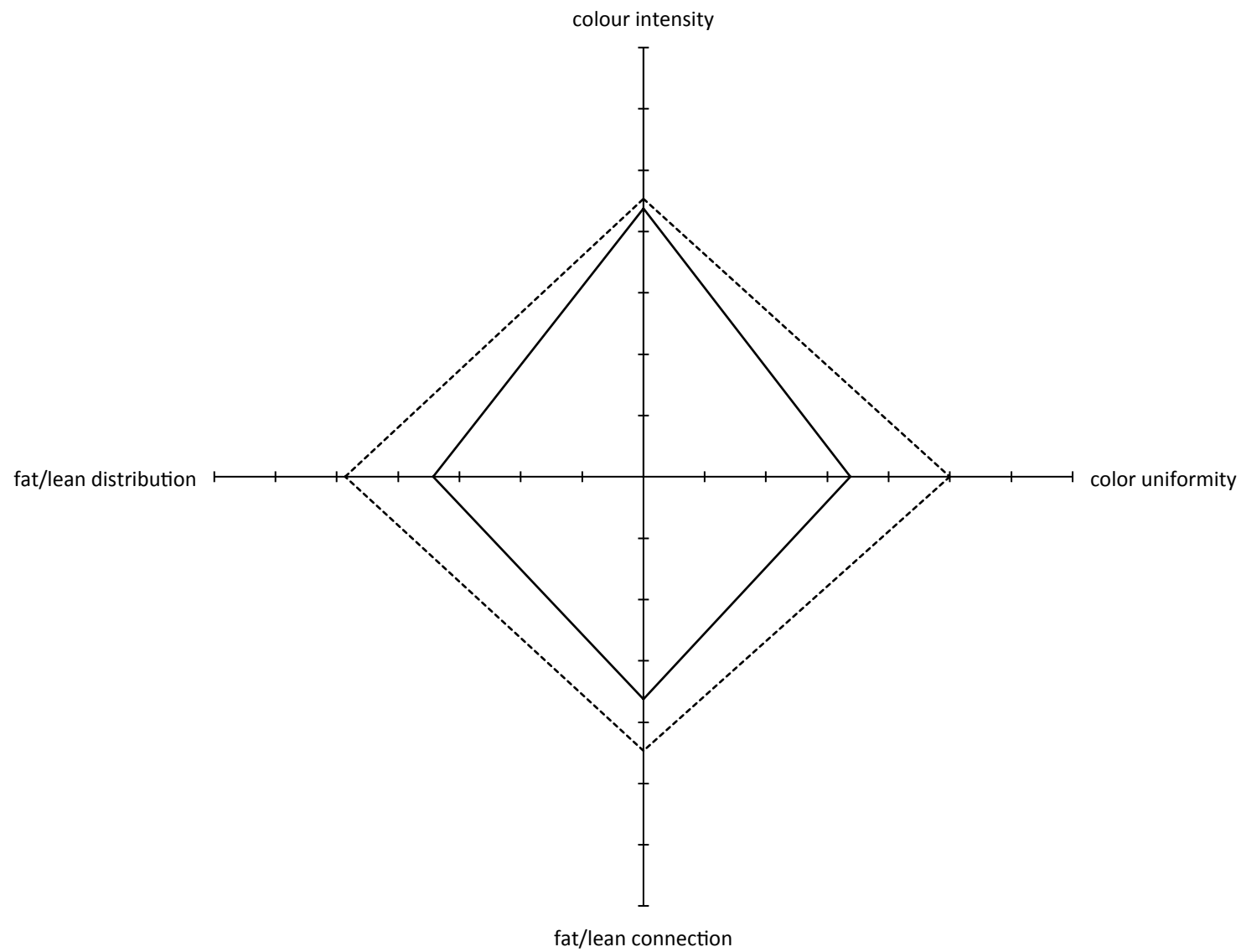


Figure 9b

