

## **Heat as a Microorganism Control Method**

The amount of heat needed to inactivate the microorganisms of concern will be dependent on:

- The heat resistance of the microorganism (the species and whether or not it is in the vegetative cell or spore form),
- The number of microorganisms to be inactivated, and
- The characteristics of food product in which the microorganism is heated (acid content, moisture content, and/or the presence of preservatives such as nitrite).