

Significant Hurdles

The most important hurdles in preservation of dried meat and poultry are:

- Additives such as salt, nitrate/nitrite, chemical acidulants (citric acid), and chemical preservatives such as antioxidants and mold inhibitors
- Competitive inclusion – the presence of desirable competitive microorganisms attained from the use of a starter culture
- End product metabolites such bacteriocins and lactic acid from LAB that inhibit and/or kill competitors
- Modified Atmosphere Packaging (MAP)
- Increased acidity (low pH) via fermentation to a level inhibitory to specific microorganisms
- Reduced water activity from adding salt and sugar and drying