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Running title: traditional meat product

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Abstract

Present study was aimed to evaluate the antimicrobial and antioxidant effects of different spices on rista during ambient and refrigerated ($4\pm1^{o}C$) conditions for storage period of 25 days. The rista treated with cumin acted as S1, clove treated as S2, cardamom treated as S3 and without spices as control (C). S1 samples exhibited higher values of DPPH (13.76% inhibition), ABTS (34.48%, inhibition), TPC (28.91 mg GAE/ kg) and RP (0.53 abs. 700nm) as compared to Control, S2 and S3 samples during ambient and refrigeration storage. The SPC (log_{10}cfu) was lower in S1 (6.35) than those of S2 (6.44), S3 (l6.46) and C (7.78)