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Inactivation of *Campylobacter* during Immersion Chilling of Chicken Carcasses

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Highlights

1. A mathematical model for inactivation of *Campylobacter* in chillers with chlorine as HOC1
2. Experimental data for inactivation of *Campylobacter* in a commercial chiller
3. For best performance, maintain a measurable concentration of chlorine in chillers
4. Use three tanks in series to reduce axial mixing and *Campylobacter* numbers

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