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Microbiological safety of pastrami: A traditional meat product

Assist. Prof. Dr. Şeniz Karabiyikli, (PhD), Nilgün Öncül, Hande Cevahiroğlu

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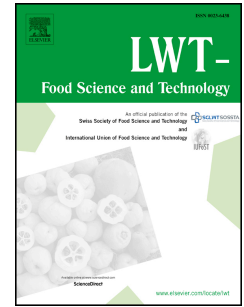
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**MICROBIOLOGICAL SAFETY OF PASTRAMI: A TRADITIONAL MEAT
PRODUCT**

Şeniz KARABIYIKLI*, Nilgün ÖNCÜL, Hande CEVAHİROĞLU

senizkarabiyikli@hotmail.com, nilgun.oncul@gop.edu.tr, handecevahiroglu@windowslive.com

Gaziosmanpasa University, Faculty of Engineering and Natural Science, Food Engineering
Department, 60000 Tasliciflik, Tokat, TURKEY

*Corresponding author: Assist. Prof. Dr. Şeniz KARABIYIKLI (PhD)
Tel: +90 356 2521616-2899; Fax: +90 356 2521729;
E-mail: senizkarabiyikli@hotmail.com ; seniz.karabiyikli@gop.edu.tr

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