Evaluation of a cross contamination model describing transfer of Salmonella spp. and Listeria monocytogenes during grinding of pork and beef

A cross contamination model was challenged and evaluated applying a new approach. QMRA and Total Transfer Potential (TTP) were included. Transfer estimates were not applicable for unlike processing. The risk of disease may be reduced when using a stainless steel grinder. Well-sharpened knife, and room temperatures lower than 4°C can be beneficial.

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