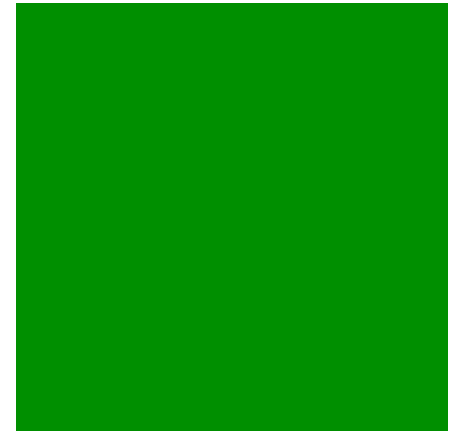


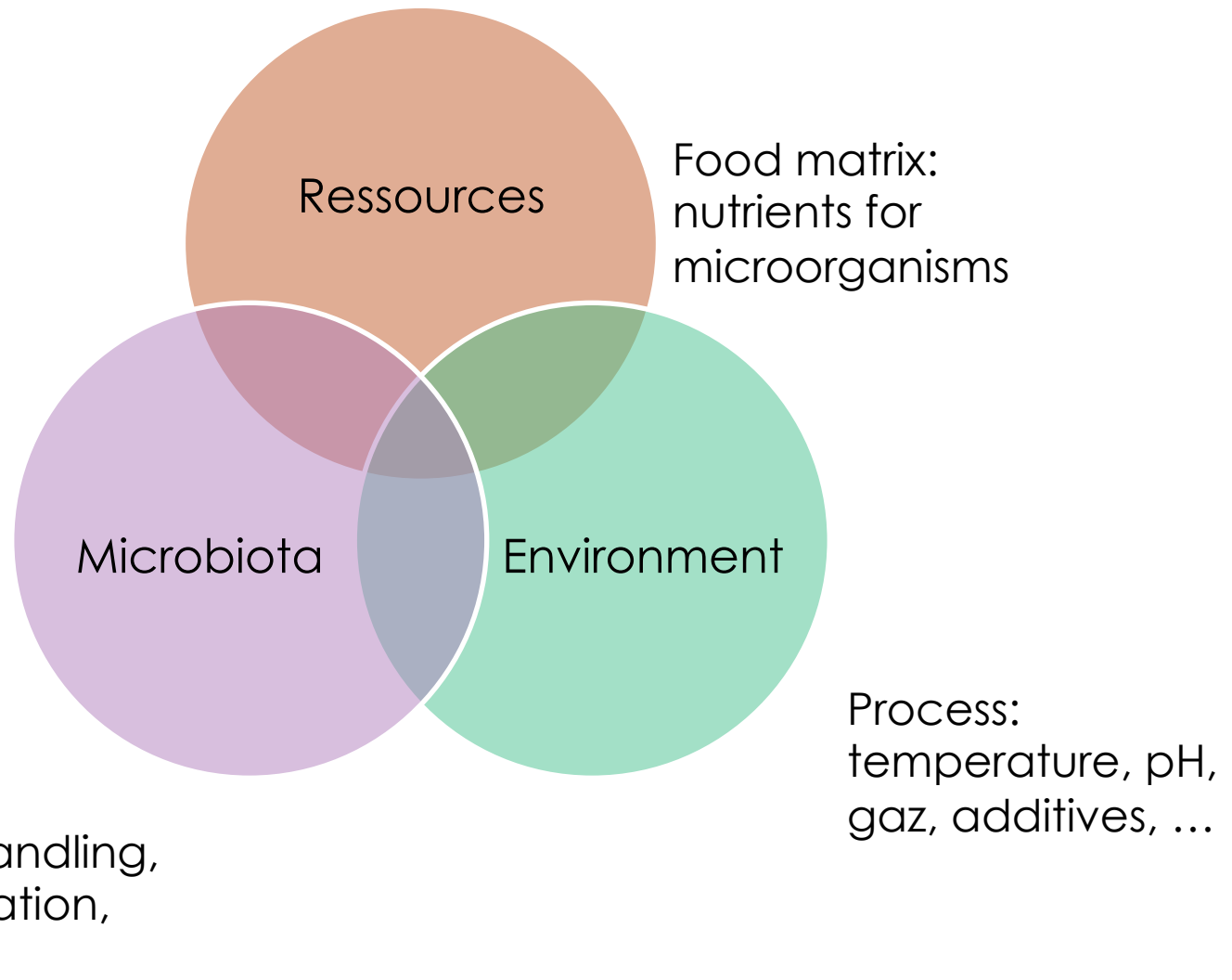


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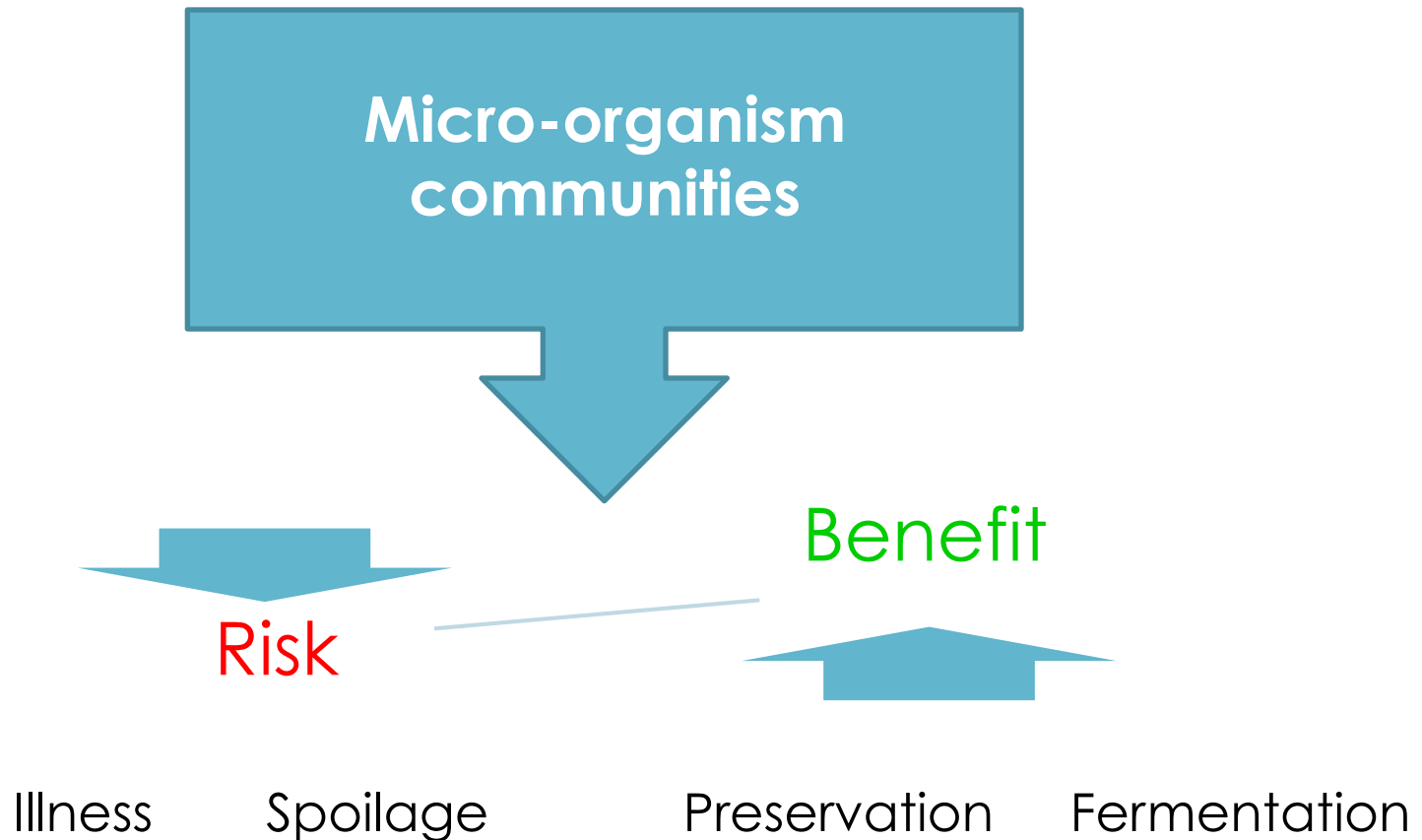


Evaluation of the microbiota of foods with metagenetics

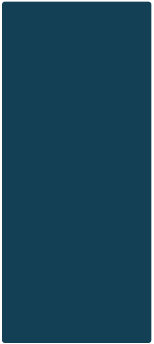
The food ecosystem



The food ecosystem



The food ecosystem



Dehydrated,
high sugar or
very fatty foods
 $10^2/g$

Raw meat, fish,
fruits, vegetables
 10^3 to $10^9/g$

Fermented
products
 $> 10^9/g$

Cooked products,
chilled ready meals:
 10^2 to $10^9/g$

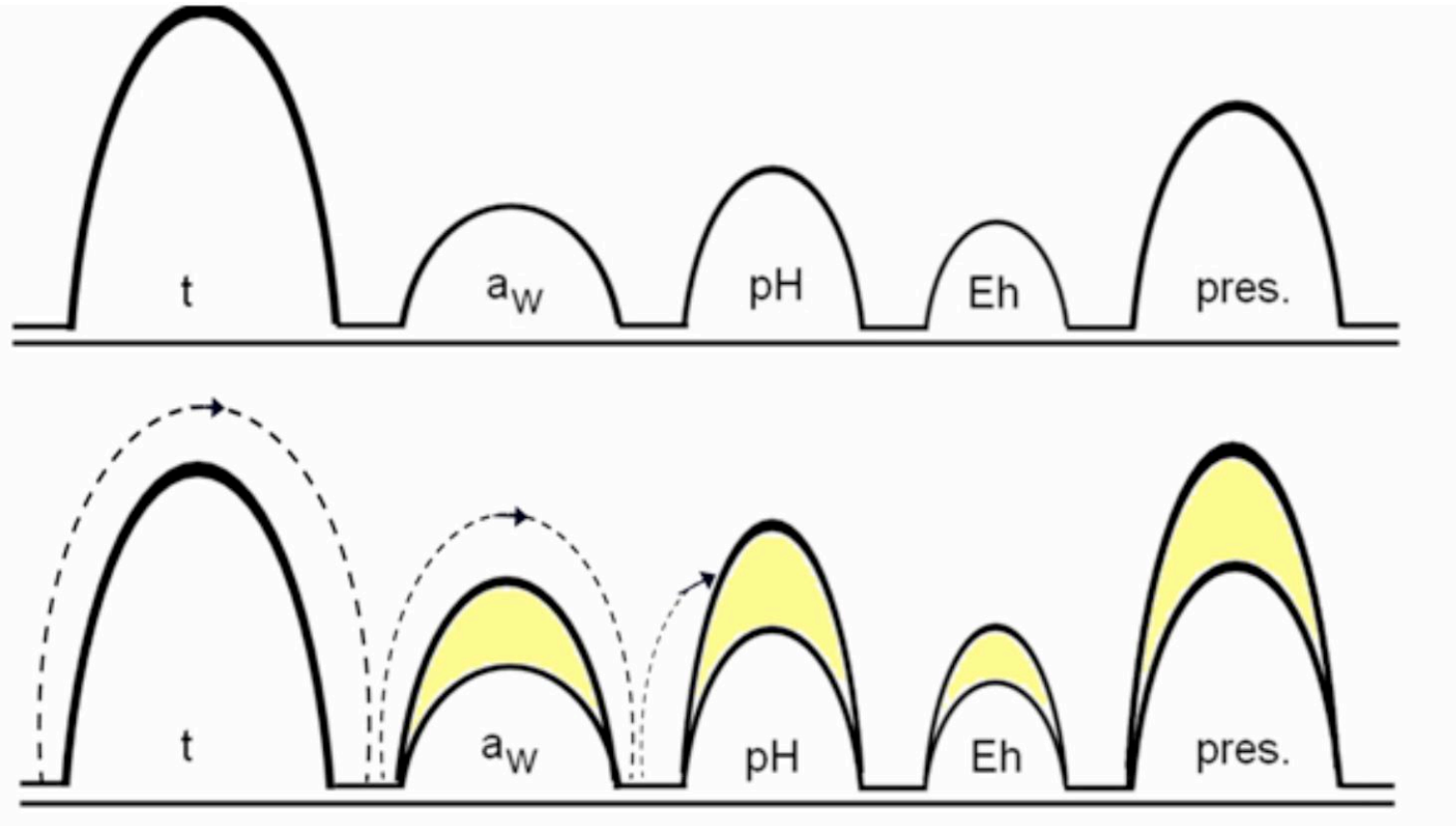


Gut $10^{11}/g$



Soil $10^9/g$

Hurdle theory



CASE STUDY

Extending shelf life



beef meat for export

Comparison of Belgian beef meat with others countries



VS



Shelf life X weeks

X months

Comparison of storage conditions

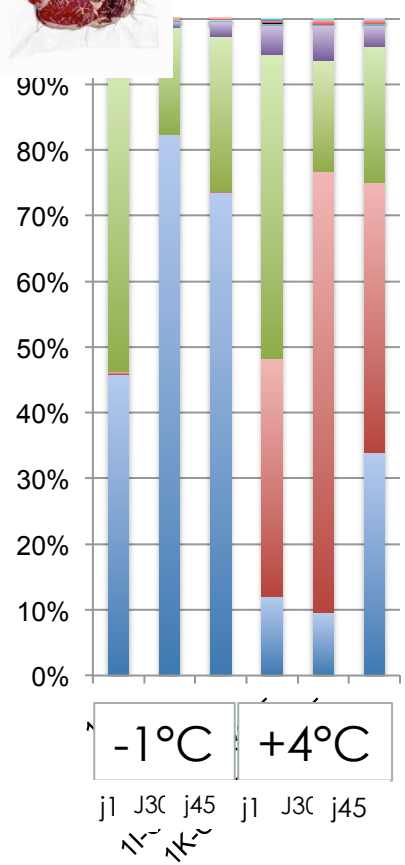


CASE STUDY 2

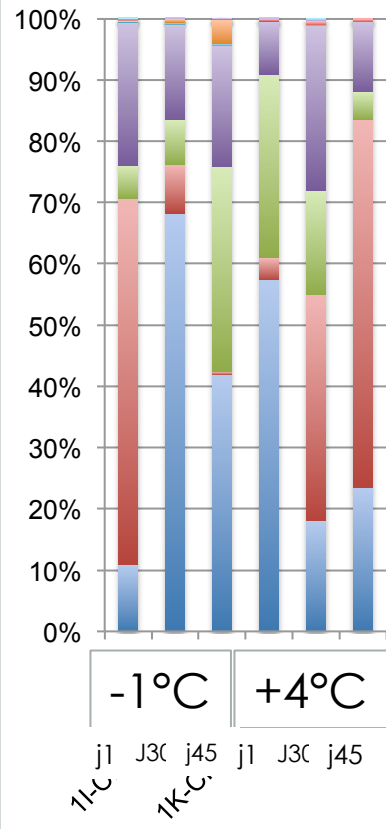
Extending shelf life



beef meat for export



- *Staphylococcus_vitulinus*
- *Staphylococcus_saprophyticus*
- *Staphylococcus_equorum*
- *Lactococcus_lactis*
- *Yersinia_ruckeri*
- *Pseudomonas_marincola*
- *Planomicrobium_psychrophilum*
- *Exiguobacterium_profundum*
- *Atopostipes_suicloacalis*
- *Jeotgalicoccus_psychrophilus*
- *Aeromonas_hydrophila*
- *Macrocooccus_caseolyticus*
- *Leuconostoc_inhae*
- *Leuconostoc_carnosum*
- *Lactobacillus_graminis*
- *Leuconostoc_gelidum*
- *Lactobacillus_sakei*
- *Brochothrix_thermosphacta*
- *Carnobacterium_gallinarum*
- *Leuconostoc_gasicomitatum*
- *Carnobacterium_divergens*
- *Lactococcus_piscium*
- *Lactobacillus_algidus*



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