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## Increased toxicity in long term dry age matured meat

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Long term dry age matured meat, as become a novelty in vanguard's restaurants. Many chef's produce matured meat in many ways. In general, characteristics of matured meat are: Meat from cows or oxen over 4 years, subjected to a process of maturation in a cold room ( 4°C aprox. T° refrigeration) and regulated under exhaustive parameters of temperature and humidity (from 75% approx.). Its maturation can range from 20 to more than 100 days. It is a "gourmet fetish", it is explained to the customer as an added value. The matter, is that from a legal health safety point of view, this product is "safe" for eat. Bacteria are absent, no *E.Coli*, *Salmonella* or *Listeria* are present. They can't growth on meat, at these temperature or humidity. But what about the fungi? Fungi may growth and also introduce on meat mycotoxins. Toxicity from mycotoxins isn't acute, is chronic, only high concentrations may act in a acute way. In these work, we look toxicity in long term dry age matured meat from 20 to 160 days but the meat was inoculated with *Aspergillus Brasilensis*, a strain able to produce mycotoxins at 50 days. All samples, were tested raw and fried to observe differences in toxicity induced by heat. Toxicity test are done in *Daphnia Magna*, with continuous dilutions of meat water extract. Results show a clear increase of extract toxicity with time. Up in discussion safety of these kind of matured meats.

### Biography

MS.Paula Rivera (F) – Born in Chile, MS in Food Technology at the Santiago de Chile University, Profesional Degree in Lea Artibai Ikastetxea (Basque Country), stage as innership in Basque Culinary Center at 2017-18.

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