

JOINT EVENT

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Susceptibility profile of Salmonella Enteritidis ATCC (D) 13076 to the essential oil of thyme and technological process in pasta with eggs**Jasmina Stojiljkovic**

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Salmonella is a common contaminant of egg and can present a health hazard to consumers. Egg and egg products are an important part of the human diet. Since eggs are used for the production of egg pasta and due to an insufficient thermal treatment during pasta drying they can be a potential risk for the consumer's health. Different essential oils of herbs can be used in order to reduce potentially present pathogenic microorganisms. The aim of this paper is to describe the impact of the thyme and technological process of production of pasta with eggs on a decrease of the number of Salmonella enterica serotype Enteritidis (D) ATCC 13076. There is not a significant differences in the effects of the concentration of thyme on Salmonella Enteritidis ATCC (D) 13076 in the production of pasta ($p>0.05$). There is a significant impact of the process against Salmonella Enteritidis ATCC (D) 13076 ($p<0.05$).

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