



Inspexx™ 200 improves pre-fabrication product quality in pork processing

PROBLEM:

Salmonella incidence was high on pork carcasses exiting the cooler.

SOLUTION:

Use Inspexx 200 to treat carcasses immediately following the cooler and before fabrication to control microbiology.

RESULTS:

- *Salmonella* incidence was reduced five fold.
- Aerobic plate count, total coliform, and *E. coli* counts were reduced in excess of 1-log.
- Product quality was improved going into fabrication.