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BACTERIOLOGICAL SURVEY OF CHICKEN MEAT

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A storage examination of the broiler carcasses, an enumeration of the bacterial population in the cut-up chicken meats from a poultry processing plant, and a survey of the variation of the bacterial population on the surface of the broiler carcasses during processing at the same plant were intended, and carried out, to find out the actual condition of bacterial contamination on the chicken-carcasses and -products produced in Hokkaido.

The results obtained are summarized as follows :

- 1) The broiler carcasses stored at 3~5°, 5°, and 10°C showed the organoleptic changes on 7~8th, 7th, and 3rd day after storage respectively.
- 2) Mean value of bacterial count in the various cut-up chicken meats from the poultry processing plant was on a level of 10⁵ per gram.
- 3) The number of organisms per square centimeter on the thigh skin surface increased significantly in the chill tank or during cut-up processing.
- 4) It is difficult to estimate the grade of freshness or spoilage of carcasses by bacterial count only.
- 5) Salmonella was negative in all materials examined.

THE ROLE OF THE AUTONOMIC NERVES ON THE MOTILITY OF THE STOMACH OF THE DOMESTIC FOWL

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The aim of the present experiment was to investigate the role of the vagus and sympathetic nerves on the motility of the stomach of the domestic fowl. The chief object of the study was aimed at clarifying whether the non-adrenergic inhibitors fibre, which has been suggested in some mammalians, was present in the vagal pathway to the stomach. Experiments were made in vivo and in vitro. The conclusions obtained from the experiment with the stimulus strength-