**Objectives**

- Verify the importance of *Listeria monocytogenes* in RTE meat products.
- Know the characteristics of *L. monocytogenes* that explain its presence in RTE meat products.
- Research methods in order to reduce the incidences of *Listeria* in cured and cooked meat products.

**Reported notification rates of zoonoses in confirmed human cases in the EU, 2013**

*Listeria monocytogenes* notification alerts in Europe

**Physicochemical characteristics related with possible presence of *Listeria***

### CURED-RAW MEATS

- **pH**: 4.5-5.2
- **A_w**: 0.85
- **NO₃ / NO₂⁻**: Slows the growth
- **Bacteriostatic and bactericidal substances**: Growth inhibition

### COOKED MEATS

- **pH**: 6
- **A_w**: 0.97
- Temperature application or insufficient cooking time.
- Contamination after the product has been processed

**Possible methods to reduce *Listeria* in RTE meat products.**

- **Bacteriocins**
  - Nisin
  - Pediocin PA-1
  - Enterocin
- **N. antimicrobials**
  - Pomegranate peel extract
  - Cranberry extract
  - Celery extract
- **Packaging techniques**
  - Atmosphere packaging with Argon
  - Vacuum with bacteriocins and HHP
- **High hydrostatic pressure**

**Conclusions**

- The high mortality rate and the increasing number of alerts occurred both in Europe and Spain reveal the importance of *Listeria monocytogenes* in ready to eat products. Being considered specially important RTE meat products.
- The use of bacteriocins and bacteriocin-producing strains, natural antimicrobials, high hydrostatic pressure and packaging technologies are effective to reduce *Listeria* in RTE meat products.