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Sommario/riassunto	Animal flesh consumed as food is labelled 'meat'; it refers mainly to skeletal muscle and associated fat, but it may also refer to organs. As it has a high water and protein content, and contains other water-soluble constituents, it makes a suitable medium for growth of microorganisms. The animal itself, environment, and processing condition all have a bearing on the diversity of microflora of these products. Being a highly perishable commodity, preservation plays a key role in extension of shelf life. The various preservation methods used, such as chilling, freezing, cooking, curing, drying a