

ANNA ZADERNOWSKA, WIOLETA CHAJĘCKA-WIERZCHOWSKA, LUCYNA KŁĘBUKOWSKA, URSZULA ZARZECKA,  
ŁUCJA ŁANIEWSKA-TROKENHEIM

*Chair of Industrial and Food Microbiology, Faculty of Food Science, University of Warmia and Mazury in Olsztyn, Plac Cieszyński 1,  
10-719 Olsztyn, E-mail: anna.zadernowska@uwm.edu.pl*

PROTECTIVE BACTERIAL CULTURES AND THEIR USE FOR INHIBITION OF GROWTH OF  
LISTERIAMONOCYTOGENES IN MEAT AND MEAT PRODUCTS

Summary

Numerous investigations have provided evidence that meat and meat products are the source of pathological bacteria *Listeria monocytogenes*. Different strategies need to be applied in order to prevent consumers from contamination. In this review article, *Listeria monocytogenes* rods, and protective cultures of lactic acid bacteria able to inhibit their growth are characterized. The attention is also paid to the possibility of practical application of lactic acid bacteria and secreted by them bacteriocins.