QUALITY PRESERVATION OF RAW NOODLES

Raw noodles were produced with an added preB $^{\circ}$ liquid concentrate and stored at 10 $^{\circ}$ C to determine the general viable cell count over time.

(COUNT/ML)

CULTURE TIME TEST GROUP	START	1 DAY	2 DAYS	3 DAYS	6 DAYS	7 DAYS
No preB added	330	40,000	52,000	73,000	140,000	3,900,000
3% preB added	4,000	10,000	5,500	1,800	520	260
5% preB added	360	5,700	4,400	1,200	270	870



