

Table 3

A comparison of predicted doubling times for *A. hydrophila* from the model described in this study to growth in food products (from the literature)

NaCl (% w/v)	pH (°C)	Temperature	Substrate	Doubling times (h)		Reference
				Observed	Predicted	
0	6.2	10	Beef	6	2.6	1
0	7	5	Surimi (Pollack)	8.89	4.8	2
2.5	7	5	Surimi (Pollack)	25.1	13.7	2
0.5	7	5	Surimi (Pollack)	9.17	6.1	2
0	7	13	Surimi (Pollack)	2.89	1.6	2
2.5	7	13	Surimi (Pollack)	3.14	3.5	2
0.5	7	13	Surimi (Pollack)	3.01	1.9	2
1.5	6.1	5	Ground pork	14.48	10.4	3
2.4	6.1	5	Ground pork	14.48	14.6	3
0.5	7	15	Surimi (Pollack)	5.77	1.4	4
0.5	7	10	Surimi (Pollack)	18.6	3.0	4
0	7.1	5	Beef	8.67	4.8	5
0	6.1	5	Beef	14.48	5.2	5
0.5	5.55	25	Broth	1.25	0.4	5
0.5	6.1	25	Broth	0.85	0.3	5
0.5	7.0	4	Broth	27.1	7.1	6
0	7.0	4	Catfish	19.3	7.1	7
0	5.6	10	Cooked pork	8.02	3.95	8

References

- 1 Gill and Reichel, 1989.
- 2 Ingham and Potter, 1988.
- 3 Palumbo and Buchanan, 1988.
- 4 Yoon and Matches, 1988.
- 5 Grau, 1981.
- 6 Eley et al., 1993.
- 7 Huang and Leung, 1993.
- 8 Stecchini et al., 1993.