

Dedication

To my partner Scott who fills my life with spice and color...may we continue to travel the world until we are old and gray.

ACKNOWLEDGEMENTS

The author wishes to express her heartfelt appreciation to the members of her graduate committee for all of their guidance and support during the course of this study. Special thanks extend to the committee chair, Dr. Merle Pierson, for his invaluable support and advice and to Dr. James Claus for all of his encouragement and advice. Gratitude is extended to the members of Hydrodyne, Inc. for their support and the opportunity to research such a fascinating project. Thanks extend to all of the friends and colleagues I have had the pleasure of working with during the course of my studies. Special thanks extend to Dr. Kali Kniel who opened my eyes to the marvels of Green Fluorescent Protein. Finally, to my partner Scott Drake, without whose emotional support this work would not have been possible.

TABLE OF CONTENTS

	<u>Page</u>
I. INTRODUCTION	1
II. REVIEW OF THE LITERATURE	6
A. Hydrodynamic Shock Waves	6
1. Characteristics	6
2. Methods of Generation	6
a. Explosives	6
1) Binary	7
Table 1. Pressure fronts reported in EHSW treatments using binary explosives.....	10
2) Pentaerythritol tetranitrate	12
b. Electricity	13
1) High Voltage Arc Discharge	13
B. Hydrodyne Prototypes	13
1. Plastic Holding Containers	14
Figure 1. Diagram of Plastic Holding Container (PHC) prototype for explosively-generated hydrodynamic shock wave (EHSW) treatment of meats	15
2. Large Stainless Steel Hemi Shell	16
3. Small Steel Tank	16
Figure 2. Diagram of Large Steel Hemi Shell (LH) prototype for explosively-generated hydrodynamic shock wave (EHSW) treatment of meats	18
4. High Voltage Arc Discharge Unit	17
Figure 3. Diagram of High Voltage Arc Discharge (HVADH) prototype for electrically-generated hydrodynamic shock wave treatment of meats.....	20
C. Applications.....	22
1. Tenderization.....	24
a. Beef	24
Table 2. Tenderization effects of explosively-generated hydrodynamic shock waves on beef as related to mass of binary explosive charge, and distance between charge and top surface of the sample, and EHSW prototype.....	26
b. Poultry.....	30
Table 3. Tenderization effects of explosively-generated hydrodynamic shock waves on early deboned broiler breasts as related to mass of binary explosive charge, and distance between charge and top surface of the sample.....	31
c. Lamb.....	32
d. Pork	32
Table 4. Tenderization effects of explosively-generated hydrodynamic shock waves on lamb as related to mass	

	of binary explosive charge, and distance between charge and top surface of the sample.....	33
	Table 5. Tenderization effects of explosively-generated hydrodynamic shock waves on pork as related to mass of binary explosive charge, and distance between charge and top surface of the sample.....	34
2.	Current Studies.....	36
a.	Similarities with High Pressure Processing.....	40

III. EFFECTS OF EXPLOSIVELY-GENERATED HYDRODYNAMIC SHOCK WAVE TREATMENTS ON THE MICROBIAL FLORA OF BEEF STEAKS AND GROUND BEEF AND *Listeria innocua*

(Manuscript formatted for submission to *Applied and Environmental Microbiology*)

A.	Title Page	48
B.	Abstract	49
C.	Introduction	50
D.	Materials & Methods	53
E.	Results	61
F.	Discussion	63
G.	Acknowledgements	69
H.	References	70
I.	Tables	
	Table 1. Explosively-generated hydrodynamic shock wave treatments used in the present study.	74
	Fig. 1. Schematic representation of the TP package used in the current study.....	77

IV. PENETRATION OF SURFACE-INOCULATED BACTERIA AS A RESULT OF HYDRODYNAMIC SHOCK WAVE TREATMENT OF BEEF STEAKS

(Manuscript published in the *Journal of Food Protection*:

Lorca, T., Pierson, M., Claus, J., Eifert, J., Marcy, J., and Sumner, S. 2002b. Penetration of surface-inoculated bacteria as a result of hydrodynamic shock wave treatment of beef steaks. *J. Food Prot.* 65:616-620)

A.	Title Page	78
B.	Abstract	79
C.	Introduction	80
D.	Materials & Methods.....	83
E.	Results	90
F.	Discussion	92
G.	Acknowledgements	95
H.	References	96
I.	Table 1. Hydrodynamic shock wave (EHSW) induced penetration	

of <i>E. coli</i> -Rif cells in intact beef eye of round steaks.....	101
--	-----

J. Table 2 Hydrodynamic Shock Wave (EHSW) induced penetration of <i>E. coli</i> -Rif cells in intact beef eye of round steaks	102
---	-----

V. EFFECTS OF ELECTRICALLY-GENERATED HYDRODYNAMIC SHOCK WAVES ON THE MICROBIAL FLORA OF GROUND BEEF

(Manuscript formatted for submission to the *Journal of Food Science*)

A. Title Page	103
B. Abstract	104
C. Introduction	105
D. Materials & Methods	109
E. Results & Discussion	111
F. Acknowledgements	114
G. References	115
H. Figures	
Figure 1. Schematic representation of the TP package used in HVADH processing.....	119

VI. PENETRATION OF SURFACE-INOCULATED BACTERIA ON BONELESS SKINLESS CHICKEN BREASTS AS A RESULT OF TREATMENT WITH ELECTRICALLY GENERATED HYDRODYNAMIC SHOCK WAVES

(Manuscript formatted for submission to the *Journal of Poultry Science*)

A. Title Page	120
B. Abstract	121
C. Introduction.....	122
D. Materials & Methods	125
E. Results & Discussion	129
G. Acknowledgements	135
H. References	136
I. Tables	
Table 1. High voltage arc discharge (HVADH) induced penetration of <i>E. coli</i> -GFP cells in boneless skinless chicken breasts	140
Table 2. High voltage arc discharge (HVADH) induced penetration of <i>E. coli</i> -Rif cells in boneless skinless chicken breasts	141

VII.	LITERATURE CITED	142
VIII.	APPENDIX A. Pressure front calculations per weight of explosive	147
	Table 1. Pressure (psi) by weight (g) of binary explosive	147
	Table 2. Pressure (psi) by weight (g) of molecular explosive	148
IX.	VITA	149

FIGURES AND TABLES

	<u>Page</u>
Table 1. Pressure fronts reported in EHSW treatments using binary explosives	10
Figure 1. Diagram of Plastic Holding Container (PHC) prototype for explosively-generated hydrodynamic shock wave (EHSW) treatment of meats	15
Figure 2. Diagram of Large Steel Hemi Shell (LH) prototype for explosively-generated hydrodynamic shock wave (EHSW) treatment of meats	18
Figure 3. Diagram of High Voltage Arc Discharge (HVADH) prototype for electrically-generated hydrodynamic shock wave treatment of meats	20
Table 2. Tenderization effects of explosively-generated hydrodynamic shock waves on beef as related to mass of binary explosive charge, and distance between charge and top surface of the sample, and EHSW prototype	26
Table 3. Tenderization effects of explosively-generated hydrodynamic shock waves on early deboned broiler breasts as related to mass of binary explosive charge, and distance between charge and top surface of the sample	31
Table 4. Tenderization effects of explosively-generated hydrodynamic shock waves on lamb as related to mass of binary explosive charge, and distance between charge and top surface of the sample	33
Table 5. Tenderization effects of explosively-generated hydrodynamic shock waves on pork as related to mass of binary explosive charge, and distance between charge and top surface of the sample	34
Table 1. Explosively-generated hydrodynamic shock wave treatments used in the present study	74
Fig. 1. Schematic representation of the TP package used in the current study.....	77
Table 1. Hydrodynamic shock wave (EHSW) induced penetration of <i>E. coli</i> -Rif cells in intact beef eye of round steaks	101
Table 2 Hydrodynamic Shock Wave (EHSW) induced penetration of <i>E. coli</i> -Rif cells in intact beef eye of round steaks	102
Figure 1. Schematic representation of the TP package used in HVADH processing.....	119
Table 1. High voltage arc discharge (HVADH) induced penetration of <i>E. coli</i> -GFP cells in boneless skinless chicken breasts	140

Table 2. High voltage arc discharge (HVADH) induced penetration of *E. coli*-Rif cells in boneless skinless chicken breasts..... 141