

Fig. A-1. pH of frankfurters treated with 0.25, and 0.50% sodium acetate (SA), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 4°C.

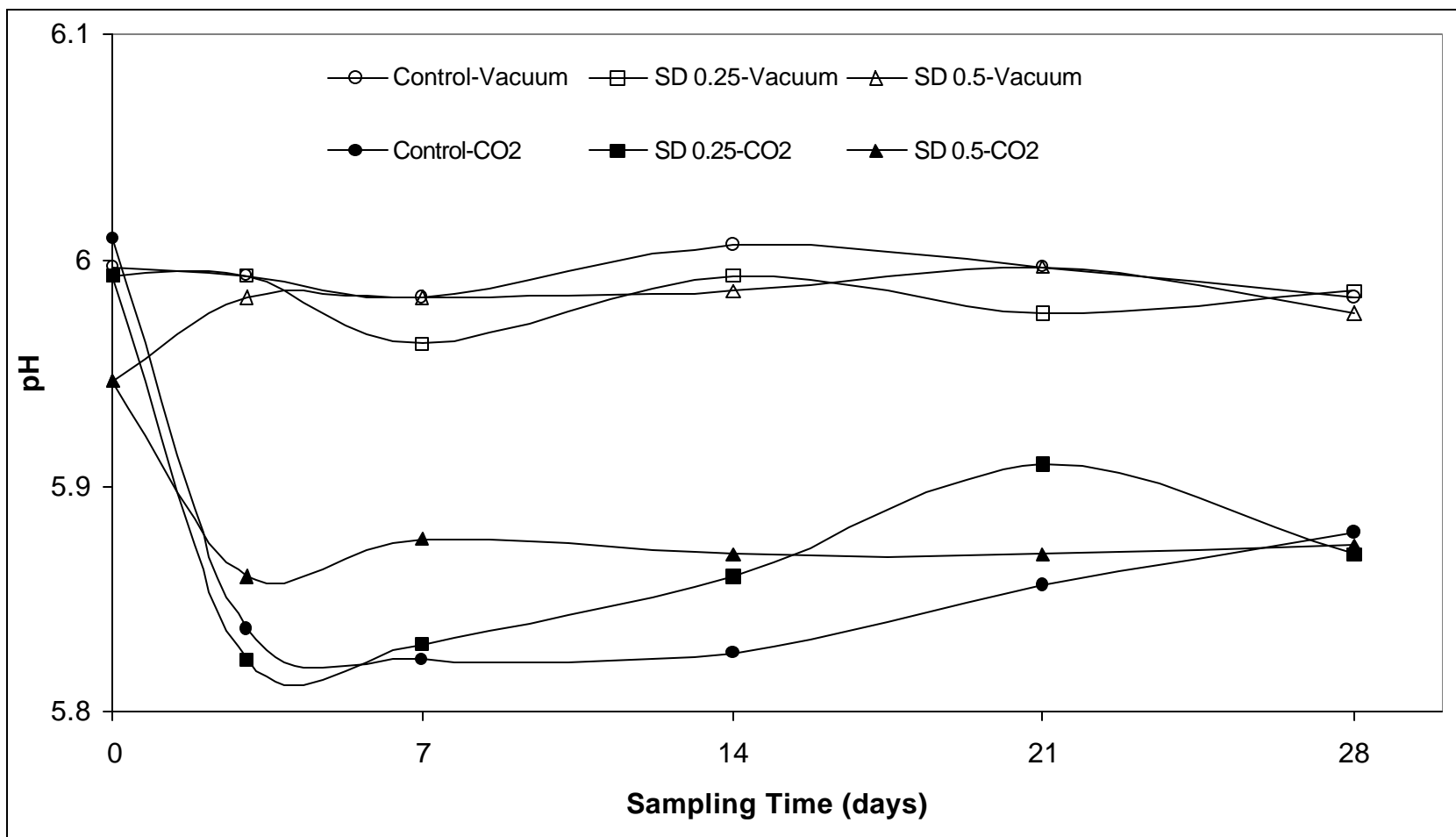


Fig. A-2. pH of frankfurters treated with 0.25 and 0.50% sodium diacetate (SD), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 4°C.

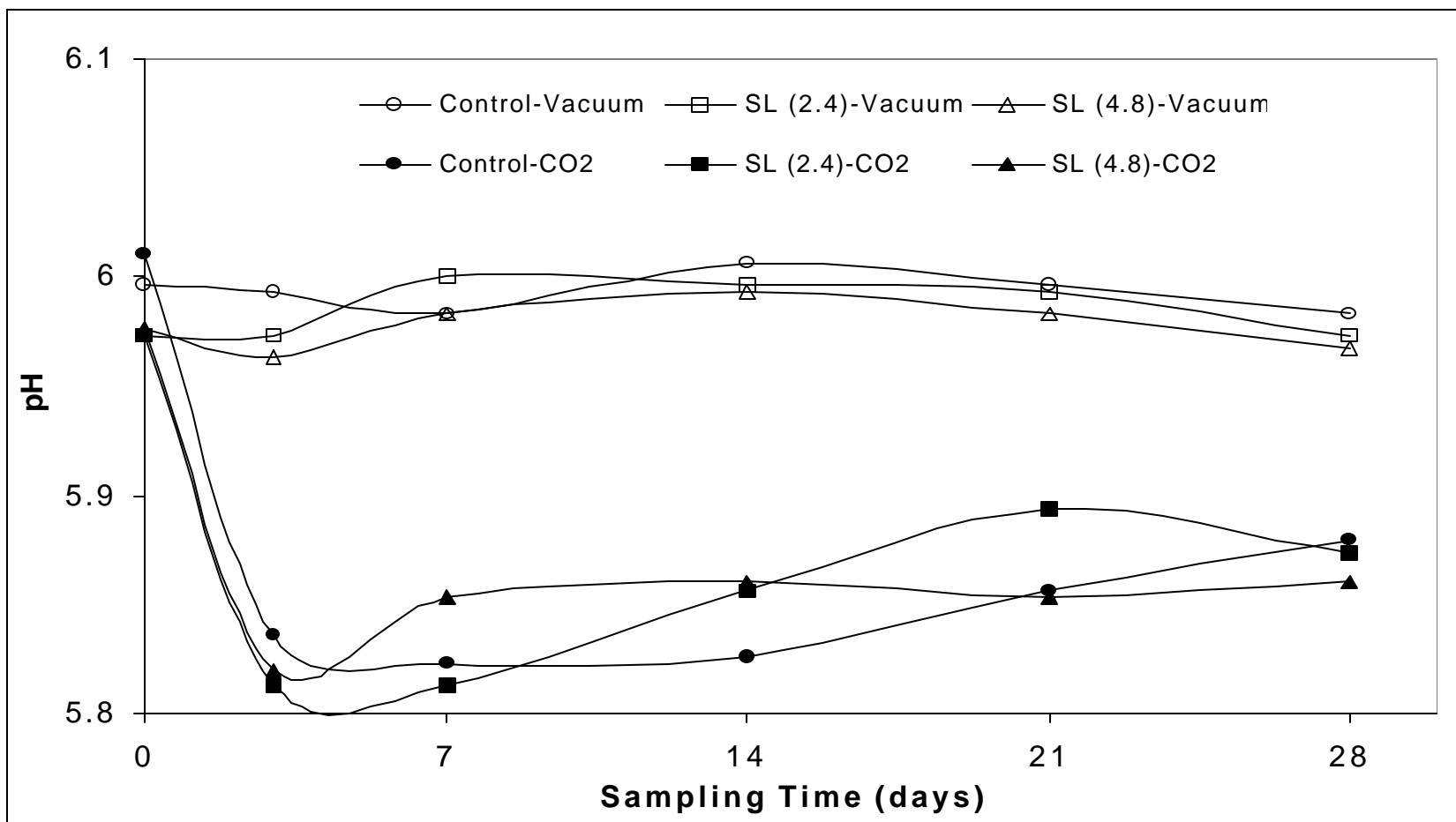


Fig. A-3. pH of frankfurters treated with 2.4, and 4.8% sodium lactate (SL), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 4°C.

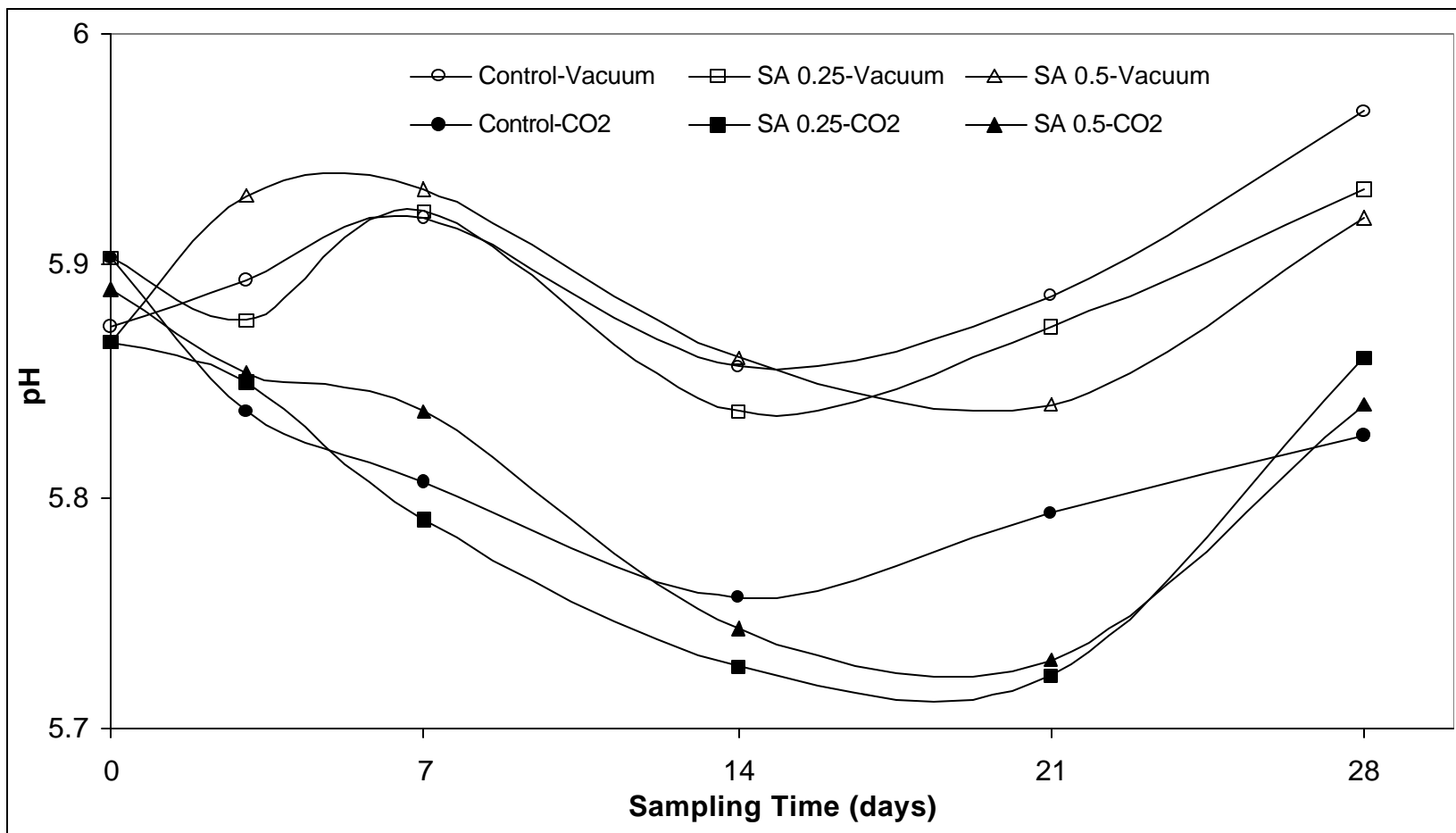


Fig. A-4. pH of frankfurters treated with 0.25, and 0.50% sodium acetate (SA), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 10°C.

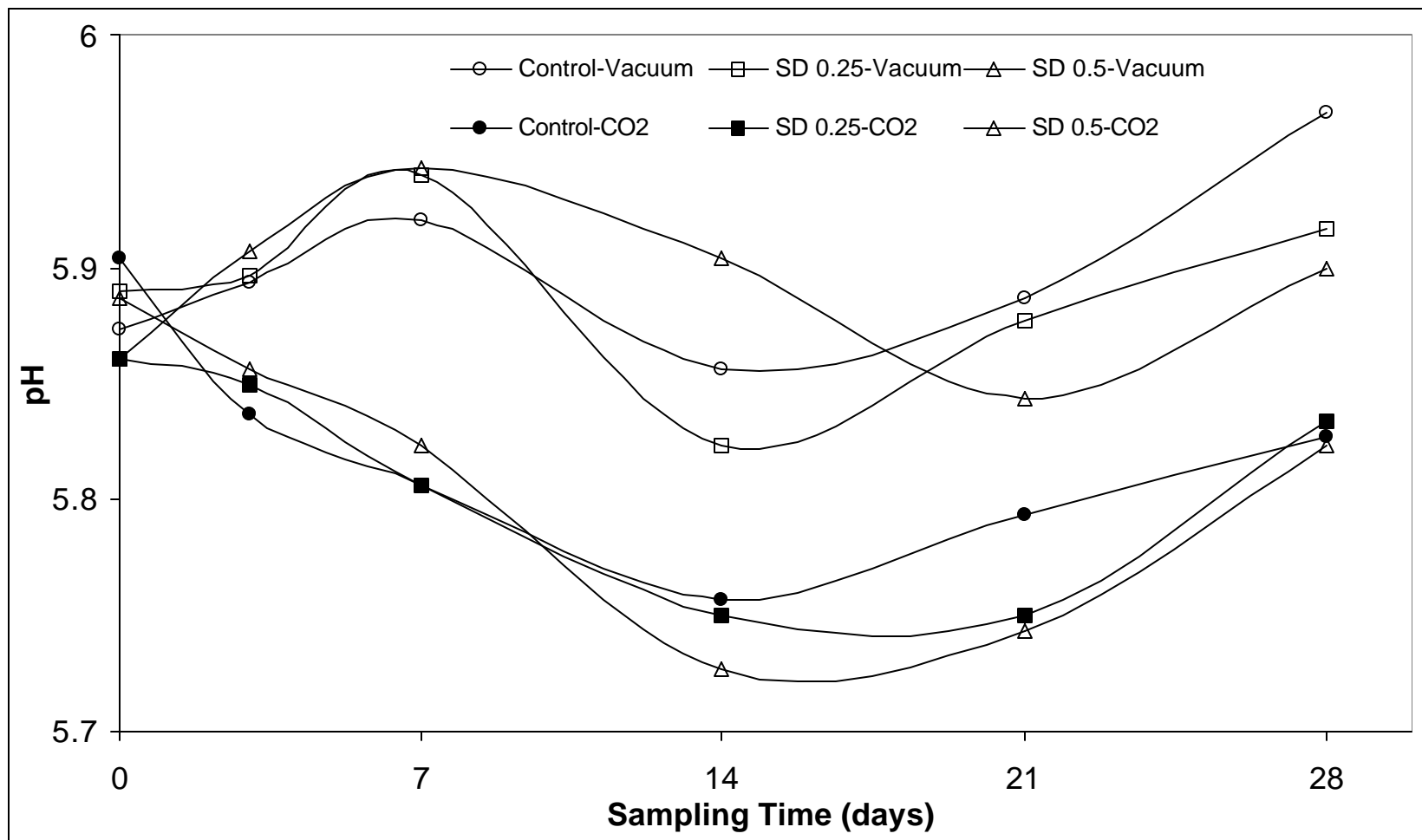


Fig. A-5. pH of frankfurters treated with 0.25, and 0.50 sodium diacetate (SD), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 10°C.

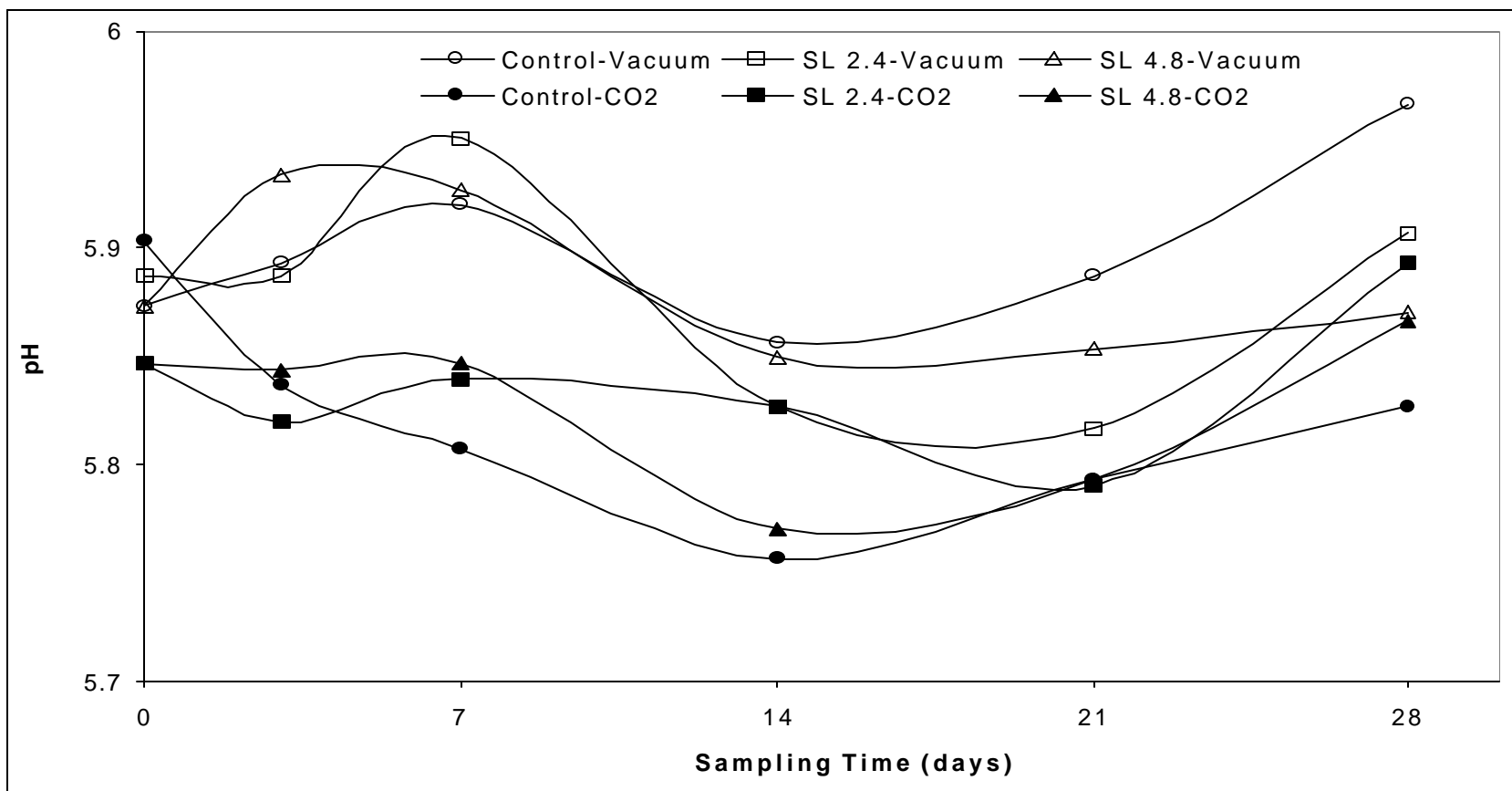


Fig. A-6. pH of frankfurters treated with 2.4, and 4.8% sodium lactate (SL), packaged in vacuum or 100% CO<sub>2</sub>, and stored at 10°C.

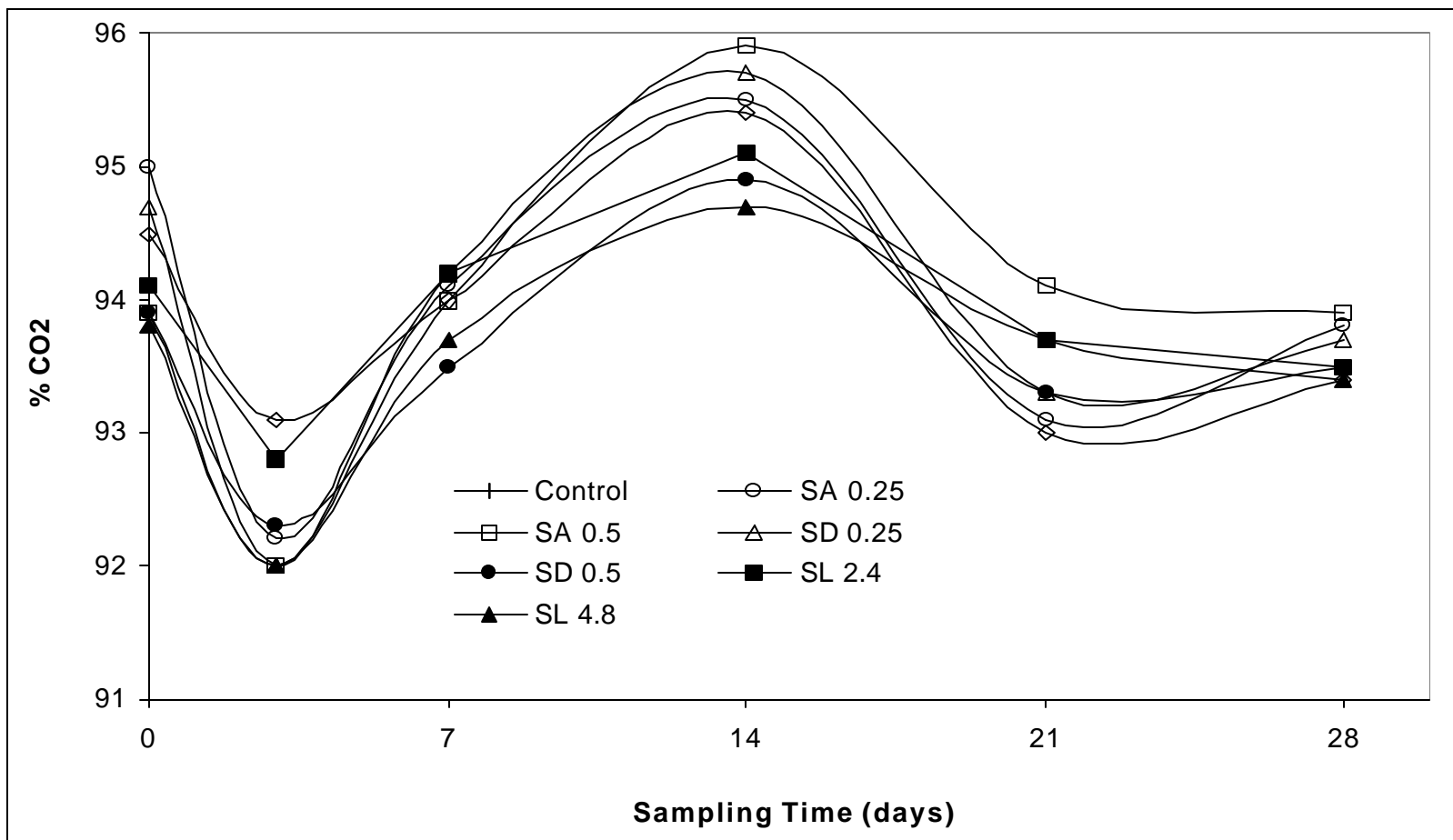


Fig. B-1. % CO<sub>2</sub> in frankfurter packages treated with 0.25, 0.50% sodium acetate (SA), 0.25, 0.50 sodium diacetate (SD), or 2.4, 4.8% sodium lactate (SL) and stored at 4°C.

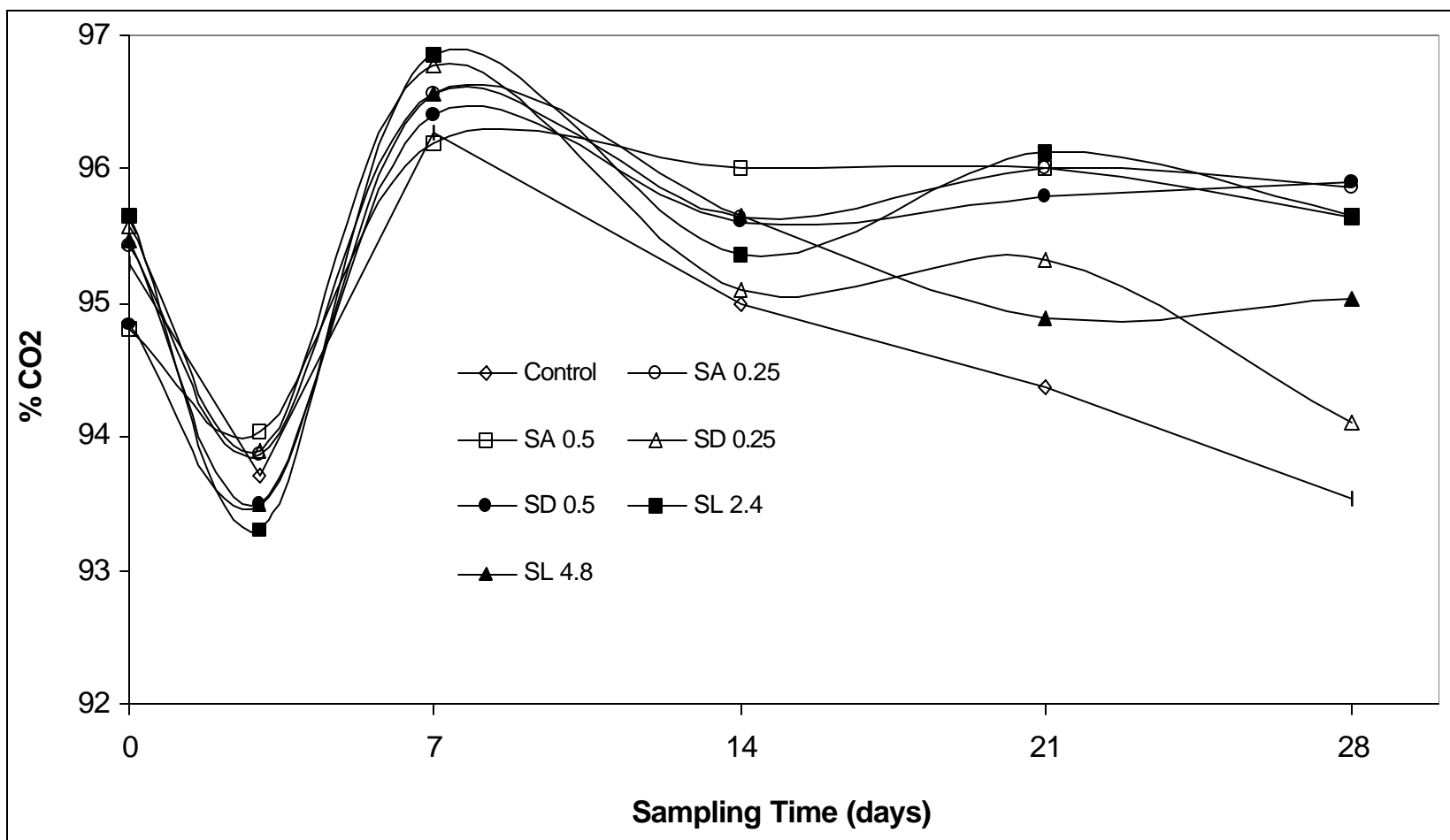


Fig. B-2. % CO<sub>2</sub> in frankfurter packages treated with 0.25, 0.50% sodium acetate (SA), 0.25, 0.50% sodium diacetate (SD), or 2.4, 4.8% sodium lactate (SL) and stored at 10°C.



## **VITAE**

Jennifer Goode was born on April 27, 1977 in Temple, Texas. She attended Texas A&M University where she received a Bachelor of Science in Food Science and Technology in May, 1999. She continued her graduate studies at Virginia Polytechnic Institute and State University in August, 1999 in Food Science and Technology. She is a member of the Institute of Food Technologists and the International Association for Food Protection.