

A Method for the Preparation of Chicken Liver Pâté that Reliably Destroys Campylobacters

An example summary of the PROMPT appraisal using the highest and lowest scored recipes

Table S1. A Provenance, Relevance, Objectivity, Method, Presentation and Timeliness (PROMPT) analysis of highest and lowest scored recipes.

Recipe Source	Attribute	PROMPT Analyses Notes	PROMPT Score
[1]	P	Author not identified.	1
	R	Most antimicrobials in whisky/brandy and peppercorns are cooked and therefore denatured/have reduced activity before any contact with the livers.	1
	O	No obvious bias for the All About You website. No branded ingredients were used. No branded products for complementary foods such as the recommended accompanying wine.	5
	M	Livers cooked until there is no blood left (5–10 min), clearly stated to not overcook them, but no reference to leave them pink in the middle.	2
	P	A list of all required ingredients was provided. Information regarding nutritional values included. Clearly laid out recipe-each stage was numbered. No pictures, photos or video, but the wording was descriptive enough to be easy to follow.	4
	T	Present on the website in 2012, relatively new recipe, however it does not contain anything that is new or novel.	1
	Average PROMPT score		
[2]	P	Clearly-identified author with appropriate background/training/experience, a celebrity chef.	5
	R	Most antimicrobials in the garlic, shallots, thyme, madeira, port and pepper are cooked and therefore denatured/have reduced activity before any contact with the livers.	1
	O	No obvious bias for either the BBC website (which has no advertising) or Raymond Blanc. No branded ingredients were used. No branded products for complementary foods such as the recommended accompanying wine.	5
	M	Milk marinade will remove roughly half of the reversibly-bound campylobacters Low cooking temperature of 70 °C. But prolonged cooking duration of up to one hour. Possible to set an objectively-measured target temperature setting for the oven.	4
	P	A list of all required ingredients was provided. Clearly laid out recipe-each stage was numbered. No pictures, photos or video, but the wording was descriptive enough to be easy to follow.	4
	T	No date provided for the recipe. Fairly novel use of a Bain Marie for cooking could be used to promote food safety compared with pan frying.	3
	Average PROMPT score		

Table S2. Color changes to the surfaces of fresh chicken livers as a consequence of immersion ethanoic or lactic acids of different concentrations. ^a denotes the Standard Error of the Mean of six average color attribute scores. L, a, b, C and H are coordinates on a chromaticity diagram provided by the instrument manufacturer. In combination, they describe the measured color.

Treatment	Mean Color Component Change after Treatment (\pm SEM ^a)					Overall Color Change (ΔE ^{a,b})
	ΔL *	Δa *	Δb *	ΔC *	ΔH *	
Water rinse	1.13 \pm 0.22	-1.11 \pm 0.33	-1.19 \pm 0.25	-1.33 \pm 0.38	0.93 \pm 0.19	2.16 \pm 0.27
1% ethanoic acid	5.24 \pm 0.57	-2.64 \pm 0.41	-1.11 \pm 0.50	-2.88 \pm 0.52	0.68 \pm 0.26	6.15 \pm 0.54
2% ethanoic acid	5.62 \pm 0.40	-2.43 \pm 0.37	-0.20 \pm 0.20	-2.39 \pm 0.35	0.61 \pm 0.17	6.17 \pm 0.49
3% ethanoic acid	4.64 \pm 0.98	-2.61 \pm 0.39	-0.45 \pm 0.20	-2.65 \pm 0.42	0.33 \pm 0.08	5.37 \pm 0.53
4% ethanoic acid	4.51 \pm 0.45	-1.98 \pm 0.17	-0.02 \pm 0.31	-1.91 \pm 0.15	0.74 \pm 0.22	5.00 \pm 0.43
5% ethanoic acid	3.19 \pm 0.51	-1.11 \pm 0.27	0.11 \pm 0.20	-1.05 \pm 0.31	0.39 \pm 0.16	3.44 \pm 0.53
1% lactic acid	2.90 \pm 0.46	-2.70 \pm 0.22	-1.85 \pm 0.21	-3.04 \pm 0.25	1.22 \pm 0.18	4.47 \pm 0.37
2% lactic acid	3.26 \pm 0.55	-1.64 \pm 0.48	-1.34 \pm 0.36	-1.94 \pm 0.56	0.83 \pm 0.24	4.16 \pm 0.47
3% lactic acid	2.12 \pm 0.30	-1.60 \pm 0.38	-0.73 \pm 0.41	-1.74 \pm 0.47	0.73 \pm 0.15	3.00 \pm 0.35
4% lactic acid	1.97 \pm 0.45	-1.78 \pm 0.31	-0.72 \pm 0.41	-1.93 \pm 0.39	0.73 \pm 0.20	3.10 \pm 0.26
5% lactic acid	1.59 \pm 0.54	-0.96 \pm 0.11	0.10 \pm 0.08	-0.91 \pm 0.12	0.34 \pm 0.07	2.08 \pm 0.38

Table S3. Tukey HSD (honest significant difference) comparisons for mean log campylobacter numbers after wash treatments.

Treatments Compared	<i>p</i> -Value	Accepted?
Acetate then Milk vs. Acetate	0.091069802	rejected
Acetate then Milk vs. Control	7.82 E-05	accepted
Acetate then Milk vs. Lactate then Milk	0.999601351	rejected
Acetate then Milk vs. Lactate	0.004568831	accepted
Acetate then Milk vs. Milk	7.82 E-05	accepted
Acetate then Milk vs. Water	7.82 E-05	accepted
Acetate then Milk vs. Water then Milk	0.9803316	rejected
Acetate vs. Control	7.82 E-05	accepted
Acetate vs. Lactate then Milk	0.243388561	rejected
Acetate vs. Lactate	0.921310888	rejected
Acetate vs. Milk	7.82 E-05	accepted
Acetate vs. Water	7.82 E-05	accepted
Acetate vs. Water then Milk	0.009639691	accepted
Control vs. Lactate then Milk	7.82 E-05	accepted
Control vs. Lactate	7.82 E-05	accepted
Control vs. Milk	0.999989867	rejected
Control vs. Water	0.855752344	rejected
Control vs. Water then Milk	7.82 E-05	accepted
Lactate then Milk vs. Lactate	0.016849546	accepted
Lactate then Milk vs. Milk	7.82 E-05	accepted
Lactate then Milk vs. Water	7.82 E-05	accepted

References

1. All about You, Smooth Chicken Liver Pate. Available online: <http://www.allaboutyou.com/food/recipefinder/smooth-chicken-liver-pate-recipe-55329> (accessed on 17 March 2015).
2. Chicken Liver Parfait, Raymond Blanc's Kitchen Secrets. Available online: http://www.bbc.co.uk/food/recipes/chicken_liver_parfait_53623 (accessed on 17 March 2015).

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