

**FEATURED TECHNOLOGY:**

**Composition and Method for Inhibition of  
Harmful Bacteria (E-Coli)**

**INVENTOR (S):**

Dr. Salam A. Ibrahim

**STATUS:**

Patent No. 6,932,992

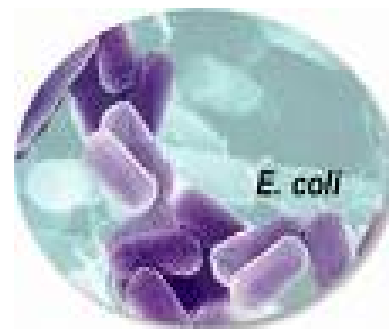
**TECHNOLOGY DESCRIPTION:**

Escherichia coli O157:H7 is one of the leading causes of bacterial food borne disease outbreaks in the United States. An estimated 73,000 cases of infection and 61 deaths occur each year. Many of these outbreaks are associated with the consumption of meat and meat products such as ground beef and ground patties.

Researchers at NC A&T State University have developed an innovative way to control the growth of food borne pathogens in meat products and other foods. Specifically, researchers found that this natural additive inhibited the growth of Escherichia coli O157:H7 in ground beef. This technology could be used to control the survival and growth of food borne pathogens in several food products and ensure the wholesomeness and safety of our consumable food products.

**END USE/APPLICATIONS:**

Food Industry  
Regulatory Agencies



**MISSION:**

The Office of Outreach and Technology Transfer (OTT) connects industrial/commercial partners with NC A&T's expertise, new products and opportunities for development while providing technology-driven business and economic benefits to the regional and state economies. The OTT is entrusted with the university's Intellectual Property portfolio to build a pipeline of novel products and concepts with commercial value.

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