

TOTAL VIABLE COUNT CONTROL SHEET

CBT-L01

SCQ CBT-L01 (30) 17.09

ANALYTICAL METHOD				Detection of aerobic or microaerophilic mesophilic microorganisms which are able to grow on complete media.							
MBS - MICRO BIOLOGICAL SURVEY											
INCUBATION TEMPERATURE	COLOR OF ANALYSIS AT START			COLOR OF ANALYSIS AT END		POSITIVE			NEGATIVE		
30 °C											
CONTAMINATION [CFU/g] [CFU/ml] [CFU/100cm ²]		10 ⁸	10 ⁷	10 ⁶	10 ⁵	10 ⁴	10 ³	10 ²	10	1	0
TIME OF COLOR CHANGE [hour.minutes]	Water	-	-	-	-	-	-	-	-	-	-
	Meat	< 2.30	2.30	7.00	11.20	16.00	20.50	25.00	30.00	34.00	36.00
	Fish	< 2.00	5.00	8.30	12.15	16.00	19.30	23.20	27.00	31.00	36.00
	Dairy product	< 2.30	2.30	6.00	9.40	13.15	16.45	20.20	24.00	27.30	36.00
	Vegetables	< 3.00	3.00	6.30	10.00	13.30	17.00	20.20	23.50	27.15	36.00
	Other	< 3.00	6.50	10.00	14.00	17.20	20.50	24.30	28.00	32.00	36.00
	Surfaces	< 3.00	6.50	10.00	14.00	17.20	20.50	24.30	28.00	32.00	36.00

QUANTITATIVE ANALYSIS

According to main standards and EU Regulations.

TYPE OF SAMPLE	U.M.	LIMIT OF ACCEPTABILITY	TIME OF OBSERVATION [hours.minutes]
FOOD			
Raw meat and preparations of meat	CFU/g	10 ⁶	7.00
Milk and dairy products	CFU/ml	10 ⁶	6.00
Fresh vegetables; precut vegetables (ready to eat)	CFU/g	10 ⁷	3.00
Egg products	CFU/g	10 ⁵	14.00
Ice-cream; bakery products	CFU/g	10 ⁵	14.00
Cooked and stewed products	CFU/g	10 ⁴	17.20
First and second courses cooked, served hot and cold	CFU/g	10 ⁶	10.00
Frozen fishery products	CFU/g	10 ⁶	8.30
Frozen meat and preparations of meat	CFU/g	10 ⁶	7.00
Pre-cooked frozen dishes	CFU/g	10 ⁵	14.00
Frozen vegetables	CFU/g	10 ⁶	6.30
SURFACES			
Worktops; tools	CFU/cm ²	10 ²	17.20
Hands	CFU/cm ²	10 ³	14.00