




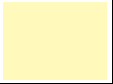




COLIFORMS CONTROL SHEET

CO-L02

SCQ CO-L02 (37) 17.09

ANALYTICAL METHOD				Rod-shaped aerobic, Gram-negative, non spore-forming, cytochrome oxidase negative microorganism; fermenting lactose with production of acids in the presence of bile salts or other surfactants.							
MBS - MICRO BIOLOGICAL SURVEY											
INCUBATION TEMPERATURE	COLOR OF ANALYSIS AT START			COLOR OF ANALYSIS AT END		POSITIVE			NEGATIVE		
	37 °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 [hours.minutes]	Water	< 3.00	< 3.00	< 3.00	< 3.00	3.10	9.25	15.35	21.50	28.15	36.00
	Meat	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	36.00
	Fish	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	36.00
	Dairy product	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	36.00
	Vegetables	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	36.00
	Other	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	36.00
	Surfaces	< 4.00	< 4.00	4.10	8.20	12.30	16.35	20.50	25.00	29.10	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	CFU/g	10 ³	9.25
Raw milk and products made from raw milk	CFU/ml	10 ⁵	8.20
Milk and products made from milk	CFU/ml	10 ³	16.35
Egg products	CFU/g	10 ³	16.35
Fresh vegetables	CFU/g	10 ³	16.35
Preparations of mixed ingredients (ready to eat)	CFU/g	10 ²	20.50
First and second courses cooked, served hot and cold	CFU/g	10	25.00
Frozen precooked dishes	CFU/g	10 ⁵	8.20
SURFACES			
Worktops; tools	CFU/cm ²	10	16.35
Hands	CFU/cm ²	10 ²	12.30