

# Enterobacteriaceae CONTROL SHEET

**EB-L03**

SCQ EB-L03 (37) 17.09

ANALYTICAL METHOD				Gram-negative microorganisms, aerobic-anaerobic facultative, non spore-forming, oxidase negative, ferment glucose and lactose with gas production, reduce nitrate and are negative for oxidase test.									
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 <sup>2</sup> ]		10 <sup>8</sup>	10 <sup>7</sup>	10 <sup>6</sup>	10 <sup>5</sup>	10 <sup>4</sup>	10 <sup>3</sup>	10 <sup>2</sup>	10	1	0		
TIME OF COLOR CHANGE [hours.minutes]	Water	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Meat	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Fish	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Dairy product	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Vegetables	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Other	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	28.00	32.00	36.00		
	Surfaces	< 4.00	4.00	8.00	12.00	16.00	20.00	24.00	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]
<b>FOOD</b>			
Stuffed pastry	CFU/g	10 <sup>2</sup>	24.00
Ice-cream and dessert with frozen milk	CFU/g	10 <sup>2</sup>	24.00
Industrial dried egg pasta	CFU/g	10 <sup>2</sup>	24.00
Fresh stuffed pasta	CFU/g	10 <sup>2</sup>	24.00
Paste farcite precotte surgelate	CFU/g	10 <sup>2</sup>	24.00
Egg products	CFU/g	10 <sup>2</sup>	24.00
Milk and pasteurized liquid dairy products	CFU/ml	10	28.00
Milk powder and whey powder	CFU/ml	10	28.00