

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; at a temperature of 44 °C produce indole from tryptophan.							
MBS - MICRO BIOLOGICAL SURVEY											
INCUBATION TEMPERATURE	COLOR OF ANALYSIS AT START			COLOR OF ANALYSIS AT END		POSITIVE			NEGATIVE		
44 °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	3.10	9.40	15.40	21.50	28.10	34.20	40.00
	Meat	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00
	Fish	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00
	Dairy product	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00
	Vegetables	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00
	Other	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00
	Surfaces	< 3.00	< 3.00	7.15	13.30	19.45	26.00	35.15	38.30	44.50	48.00

QUANTITATIVE ANALYSIS

According to main standards and EU Regulations

TYPE OF SAMPLE	U.M.	LIMIT OF ACCEPTABILITY	TIME OF OBSERVATION [hours.minutes]
FOOD			
Fresh pastry and bakery products	CFU/g	10	38.30
Raw meat; minced meat; preparations of meat	CFU/g	10 ²	35.15
Fishery products, seafood, shellfish	CFU/g	10	38.30
Egg products	CFU/g	10 ²	35.15
Milk and products made from milk	CFU/g	10 ²	35.15
Precut vegetables (ready to eat); fruit juice	CFU/g	10 ³	26.00
Preparations of mixed ingredients cooked (ready to eat)	CFU/g	10	38.30
Preparations of mixed ingredients not cooked (ready to eat)	CFU/g	10 ²	35.15
SURFACES			
Worktops; tools	CFU/cm ²	10	26.00
Hands	CFU/cm ²	10	26.00
WATER			
Water for human consumption	CFU/100ml	0	40.00
Water for human consumption placed in bottles or containers	CFU/250ml	0	40.00