

Salmonella spp. CONTROL SHEET

SL-L06

SCQ SL-L06 (37) 17.09

ANALYTICAL METHOD				Gram-negative, aerobic-anaerobic facultative enterobacteria, able to ferment mannitol. Catalase positive, produce hydrogen sulfide, reduce nitrate to nitrite.							
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	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Meat	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Fish	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Dairy product	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Vegetables	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Other	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00
	Surfaces	< 10.00	< 10.00	< 10.00	11.00	22.10	33.15	44.20	55.30	66.30	67.00

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; minced meat and preparations of meat	CFU/25g	0	67.00
Yogurt; pasteurized milk; chheses	CFU/25g	0	67.00
Washed fresh vegetables; precut vegetables (ready to eat)	CFU/25g	0	67.00
Fresh whole eggs (shell) and egg products	CFU/25g	0	67.00
Milk powder and whey powder	CFU/25g	0	67.00
Shelled crustaceans products and cooked molluscs	CFU/25g	0	67.00
Live bivalve molluscs, echinoderms, tunicates and gastropods	CFU/25g	0	67.00
Powdered infant products and dried dietary for special medical purposes products	CFU/25g	0	67.00
Frozen fishery products	CFU/25g	0	67.00
Frozen pre-cooked dishes	CFU/25g	0	67.00
SURFACES			
Worktops; tools	CFU/cm ²	0	67.00
Hands	CFU/cm ²	0	67.00