


Monitoring Microbiology Contamination in Milk & Dairy Products

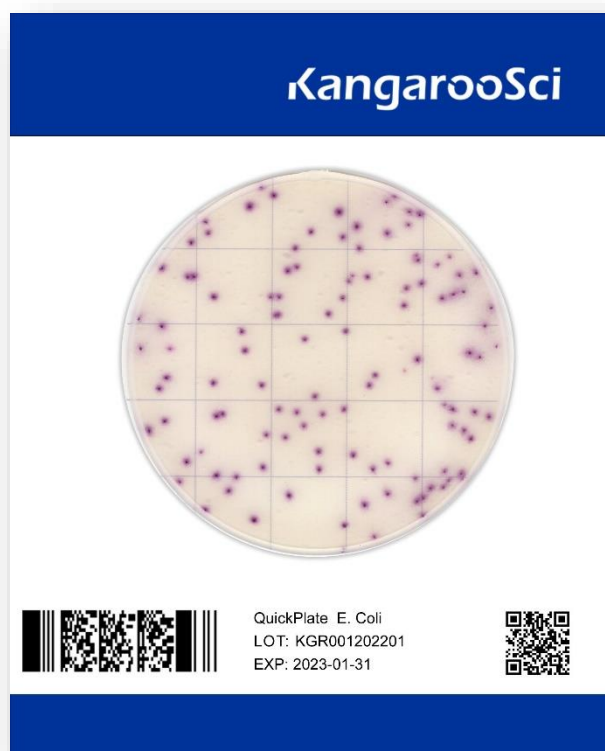
Microbiology is important to food safety, production, processing, preservation, and storage. Microbes such as bacteria, molds, and yeasts are employed for the foods production and food ingredients such as production of wine, beer, bakery, and dairy products. It has been an import issue for global food safety for quite a long time. Almost in every country, strict regulations for food microbial contamination have been established.

Take EU as an example, in Commission Regulation (EC) No 2073/2005, microbiological criteria for foodstuff have been established and renewed. The latest amendment is EC 2015/2285. In Chapter 2.2, Annex 1 of EC 2073/2005, specific criteria for milk and dairy products are listed, which briefly describe as below.



Products	Bacteria	Limits	Ref method
Liquid milk	Enterobacteriaceae	10 cfu/ml	ISO 21528-2
Cheese made from heat-treated source	E. Coli	100 cfu/g, 1000 cfu/g	ISO 16649-1/2
Cheese made from raw milk	Coagulase-positive staphylococci	10 ⁴ cfu/g, 10 ⁵ cfu/g	ISO 6888-2
Milk powder & whey powder	Enterobacteriaceae	10 cfu/g	ISO 21528-2
	Coagulase-positive staphylococci	10 cfu/g, 100 cfu/g	ISO 6888-1/2
Infant formula and dried dietary foods for special medical for infants below 6 months	Enterobacteriaceae	Absence in 10g	ISO 21528-1
	Presumptive Bacillus cereus	50cfu/g, 500cfu/g	EN/ISO 7932

Generally, **enterobacteriaceae** is a must-check parameter for all samples, and the limits vary among different foods. For infant formula and related, the limit is “absence in 10g”, which means it shall not be detected. If **enterobacteriaceae** is detected, **E. sakazaki** shall be tested. Unless a correlation between these micro-organisms has been established at an individual plant level.



QuickPlate™ *Microbial Count Plate*

Item #	Description	Colony enumeration	Unit Size	Time used
KGR001	Aerobic Count Plate	Red colony	12tests	36±1℃, 48±2h
KGR002	Staph Count Plate	Dark purple red colony	12tests	36℃±1℃,24±2h
KGR003	Pivot E. coli / Coliform Count Plate	Blue purple colony	12tests	36℃±1℃,24±2h
KGR004	Pivot Coliform Count Plate	Green colony	12tests	36℃±1℃,24±2h
KGR005	Listeria Count Plate	Blue green colony	12tests	36℃±1℃,24±2h
KGR010	Coliform Count Plate	Red colony	12tests	36℃±1℃,18-24h
KGR011	E. coli / Coliform Count Plate	Blue purple & red colony	12tests	36℃±1℃,18-24h
KGR013	Bacillus Cereus Count Plate	Purple red	12tests	36℃±1℃,24±2h
KGR015	Salmonella Count Plate	Purple red	12tests	36℃±1℃,24±2h

Contact Us

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