

Unit for Microbiology

PT Rounds 2024

Food scheme

Food - January 2024	Food - April 2024	Food - October 2024
<p>Registration deadline: 2023-11-19 <i>Samples are sent: 2024-01-08</i> <i>Reporting deadline: 2024-02-18</i></p>	<p>Registration deadline: 2024-02-11 <i>Samples are sent: 2024-03-11</i> <i>Reporting deadline: 2024-04-14</i></p>	<p>Registration deadline: 2024-08-25 <i>Samples are sent: 2024-09-09</i> <i>Reporting deadline: 2024-10-13</i></p>
<p>Quantitative analyses</p> <p>Aerobic plate count, 30 °C Enterobacteriaceae Thermotolerant campylobacter <i>Listeria monocytogenes</i></p> <p>Qualitative analyses</p> <p>Thermotolerant campylobacter <i>Listeria monocytogenes</i> <i>Salmonella</i> <i>Escherichia coli</i> O157 Pathogenic <i>Vibrio</i> spp. <i>Yersinia enterocolitica</i></p>	<p>Quantitative analyses</p> <p>Aerobic plate count, 30 °C Psychrotrophic microorganisms Enterobacteriaceae <i>Escherichia coli</i> Presumptive <i>Bacillus cereus</i> Coagulase-positive staphylococci Lactic acid bacteria <i>Clostridium perfringens</i> Anaerobic sulphite-red. bact. Aerobic plate count - seafood H2S-prod. bacteria in seafood Yeasts Moulds</p>	<p>Quantitative analyses</p> <p>Aerobic plate count, 30 °C Aerobic plate count, 20 °C Contaminating microorganisms Enterobacteriaceae Coliform bacteria, 30 °C Coliform bacteria, 37 °C Thermotol. coliform bacteria <i>Escherichia coli</i> Presumptive <i>Bacillus cereus</i> Coagulase-positive staphylococci Enterococci</p> <p>Qualitative analyses</p> <p>Gram-neg. bacteria in pasteurised dairy products</p>

Unit for Microbiology

Drinking water scheme

Water - March 2024	Water - September 2024
Registration deadline: 2024-02-04 <i>Samples are sent: 2024-02-26</i> <i>Reporting deadline: 2024-04-07</i>	Registration deadline: 2024-08-12 <i>Samples are sent: 2024-08-26</i> <i>Reporting deadline: 2024-09-29</i>
Quantitative analyses	Quantitative analyses
Coliform bacteria Susp. thermotol.colif. bact. <i>E. coli</i> Pres. <i>Clostridium perfringens</i> <i>Clostridium perfringens</i> Moulds Yeasts Actinomycetes Culturable microorganisms 22 °C, 68 h Slow-growing bacteria 22 °C	Coliform bacteria Susp. thermotol.colif. bact. <i>E. coli</i> Intestinal enterococci <i>Pseudomonas aeruginosa</i> Culturable microorganisms 22 °C, 68 h Culturable microorganisms 37 °C, 44 h