

Pseudomonas aeruginosa

CONTROL SHEET

PAO-L05

SCQ PAO-L05 (37) 17.09

ANALYTICAL METHOD

MBS - MICRO BIOLOGICAL SURVEY

Moveable non spore-forming microorganism, rod-shaped, Gram-negative aerobic-anaerobic facultative, cytochrome oxidase and catalase positive; produce pyocyanine.

INCUBATION
TEMPERATURE

37 °C

COLOR OF ANALYSIS AT START

COLOR OF ANALYSIS
AT END

POSITIVE

NEGATIVE

CONTAMINATION
[CFU/g] [CFU/ml]
[CFU/100cm²]

10⁸

10⁷

10⁶

10⁵

10⁴

10³

10²

10

1

0

TIME OF COLOR CHANGE
[hours.minutes]

Water

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Meat

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Fish

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Dairy product

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Vegetables

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Other

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

Surfaces

< 4.00

< 4.00

< 4.00

4.20

8.45

13.00

17.20

21.45

26.00

32.00

QUANTITATIVE ANALYSIS

According to main standards and EU Regulations

TYPE OF SAMPLE

U.M.

LIMIT OF
ACCEPTABILITY

TIME OF
OBSERVATION
[hours.minutes]

WATER

Swimming pool water - input

CFU/100ml

0

32.00

Swimming pool water - tank

CFU/100ml

1

26.00

Water for human consumption placed in bottles or containers

CFU/250ml

0

32.00

FOOD and SURFACES

For food that is irrigated or washed with water at risk of contamination (vegetables or fruits) and foods of animal origin (meat, raw milk) is provided for the total absence of *Pseudomonas aeruginosa*

CFU/g
CFU/ml

0

32.00

For worktops and tools washed with water at risk of contamination is provided for the total absence of *Pseudomonas aeruginosa*

CFU/cm²

0

32.00

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