

# MICROBIOLOGICAL TESTS IN FOODS , FEEDS AND WATER

## 1. Guidelines for submission of samples for microbiological testing.

### General Conditions

- ◆ Packaging – no leakage, no breakage, no damage
- ◆ Sample brought in cooler box except those stored at ambient temperature and canned products
- ◆ Expiry date

	<b>FROZEN SAMPLES</b>	<b>WATER AND ICE</b>	<b>CHILLED PRODUCTS</b>	<b>MILK AND MILK PRODUCTS</b>	<b>FEED, CEREALS AND GRAINS</b>	<b>CANNED PRODUCTS AND OTHER SEALED PRODUCTS (Stable)</b>
<b>INTEGRITY</b>	No sign of thawing	Seal not broken (for bottled water)  Samples should not be more than ¾ full to avoid leakage and allow proper mixing	No visible sign of damage, no mould	1. Samples should not be > ¾ full to avoid leakage and allow proper mixing	No mould , unless under investigation	Cans not dented, not rusty and not swollen
<b>TEMPERATURE</b>	Less than 0 °C	Ambient up to 30°C for bottled water  2-8°C for water  Below 0°C for ice	Between 0 to 8 °C	Between 0 to 8 °C	Up to 30°C	Up to 30°C
<b>MINIMUM WEIGHT/ VOLUME</b>	100g	1 liter	100g	100 ml	100g	Net weight: minimum size for sample(s) = 100g (If 50g, two cans must be taken)