

Comparison of sampling methods – need for clearer guidelines for microbiological quantification on broiler carcasses

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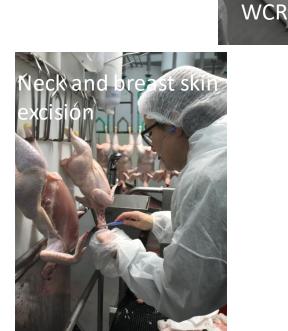
Animalia



Sampling methods compared

- Whole-carcass rinsing (WCR)
- Neck skin excision
- Breast skin excision
- Gauze cloth swabbing

- Total 100 samples
 - 25 x four methods









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Recovery of bacteria from poultry carcasses by rinsing, swabbing or excision of skin

C.O. Gill & B, M. Badoni





Analysis of samples

- Total plate count (TPC), Enterobacteriaceae, E.coli using 3MTM PetrifilmTM
- Conversion of unit of measurement to cfu/cm²
 - ⁻ WCR: with total surface area of 1300 cm² (Gill and Badoni, 2005)
 - Neck and breast skin: Measure 10 g of neck (n=10) and breast skin (n=10) by ruler to get cm² (Neck skin 37.5 cm² (24.5-56.0) and breast skin 56.3 cm² (38.5-71.2))
 - Swabbing: results divided by 300 cm²

(Combined swabbed area of 100 cm² breast, 100 cm² on the back and 100 cm² around and

inside pelvic cavity)







Results

Mean recovery results presented as log cfu/cm²:

Indicators	WCR log cfu/cm² (SD)	Neck skin log cfu/cm² (SD)	Breast skin log cfu/cm² (SD)	Swabbing log cfu/cm² (SD)
TPC	4.4 (0.6)a	4.3 (0.7)a	2.8 (0.7)b	2.3 (0.4)b
Enterobacteriaceae	4.0 (0.7)r	3.4 (0.6)s	2.2 (0.6)t	1.9 (0.5)t
E.coli	3.95 (0.7)x	3.4 (0.6)y	2.2 (0.6)z	1.8 (0.6)z

For recovery of *Enterobacteriaceae* and *E.coli*:

- Neck-skin excision recovered 80-100% of WCR
- Breast-skin excision recovered 50-65% of WCR
- Swabbing recovered 40-50% of WCR

Calculated from log-numbers



Discussion, summary and some concluding remarks

- Initial results transformed, same unit of measurement (bacteria per cm²)
 - Distortion can occur (newly slaughtered vs chilled, shape and elasticity of broiler skin...)
 - Log values allow for this level of accuracy (Brown et al., 2000) and sample methods can be compared
- Our results indicate that the WCR recovers the most bacteria when comparing methods
- This study contributes to the knowledge regarding choice of sampling method and expected recovery of microbiological contamination
- Comparison of study results are generally difficult
- Several studies have attempted to calculate relationship between excision and rinsing method
- Yet no conversion factor excists Should establish conversion factors to ease the comparison of sampling methods and results
- Increase the knowledge regarding «true» contamination level of carcasses
- Can contribute to increased food safety



Thank you for the attention!

Questions or comments?