Risk assessment and microbiological monitoring systems in meat production

Summary / Zusammenfassung
As with all other food, microbiological hygiene measures in meat production and processing aim at protecting the consumer against pathogenic agents and to prevent rapid spoilage of the meat. Therefore, these measures serve the purposes of health protection as well as quality assurance in general. The initial contamination of meat occurs during slaughtering. Already at this stage, hygiene deficiencies can lead to considerable contamination. Highly contaminated raw meat is a main source for bacterial contamination and cross-contamination in meat processing plants. Hence, carcass contamination during slaughtering results in hygiene deficiencies which cannot be compensated for even by the most rigorous hygiene measures during later processing stages of the raw material. This underlines the great significance of slaughter hygiene. Therefore, verification of the efficiency of slaughter hygiene by microbiological examination of carcasses is desirable. The present project is undertaken to evaluate the feasibility and diagnostic value of microbiological monitoring of carcasses in routine hygiene surveillance programmes of slaughterhouses.

Publications / Publikationen
Sarno, E., Stephan, R., Zweifel, C. Occurrence of Erysipelothrix spp., Salmonella spp. and


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