



GB 4789.4-2024

National Food Safety Standard

Food Microbiology Testing Salmonella Testing

食品安全国家标准 食品微生物学检验 沙门氏菌检验

National Health Commission of the People's
Republic of China
State Administration for Market Regulation

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National Standard of the People's Republic of China

GB 4789.4-2024
In Replacement of GB 4789.4-2016

National Food Safety Standard

Food Microbiology Testing

Salmonella Testing

食品安全国家标准

食品微生物学检验

沙门氏菌检验

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Foreword

This standard replaces GB 4789.4-2016 "National Food Safety Standard Food Microbiology Testing Salmonella Testing. Compared with GB 4789.4-2016, the main changes of this standard are as follows:

- the equipment and materials, culture media and reagents have been modified;
- the inspection procedures and operating steps have been modified;
- the Annex A and Annex B have been modified.

National Food Safety Standard

Food Microbiology Testing

Salmonella Testing

1. Scope

This standard specifies the testing method for Salmonella in food.

This standard applies to the inspection of Salmonella in food.

2. Equipment and materials

In addition to routine sterilization and culture equipment for microbiology laboratories, other equipment and materials are as follows.

2.1 Refrigerator: 2°C~8°C.

2.2 Constant temperature incubator: 36°C±1°C, constant temperature device: 42°C±1°C, 48°C±2°C.

2.3 Homogenizer.

2.4 Oscillator.

2.5 Balance: sensitivity 0.1g.

2.6 Sterile conical flask: capacity 500mL, 250mL.

2.7 Sterile measuring cylinder: capacity 50mL.

2.8 Sterile homogenizing cup and sterile homogenizing bag.

2.9 Sterile wide-mouth bottle: capacity 500mL.

2.10 Sterile pipette: 1mL (with 0.01mL scale), 10mL (with 0.1mL scale) or micropipette and tip.

2.11 Sterile culture dish: diameter 60mm, 90mm.

2.12 Sterile test tubes: 10mm×75mm, 15mm×150mm, 18mm×180mm or other suitable specifications.

2.13 Sterile small glass tube: 3mm×50mm.

2.14 Sterile inoculation loop: 10μL (about 3mm in diameter), 1μL and inoculation needle.

2.15 pH meter or precise pH test paper.

2.16 Microbial biochemical identification system.

2.17 Biological safety cabinet.

3. Culture media and reagents

3.1 Buffered peptone water (BPW): see A.1.

3.2 Sodium tetrathiosulfate brilliant green bacterial enrichment broth (TTB): see A.2.

3.3 RVS (Ravish Green Soybean Solution) enriched with magnesium chloride: see A.3.

3.4 Bismuth sulfite (BS) agar: see A.4.

3.5 HE agar: see A.5.

3.6 Xylose lysine deoxycholate (XLD) agar: see A.6.

3.7 Triple sugar iron (TSI) agar: see A.7.

3.8 Nutrient agar (NA): see A.8.

3.9 Semisolid agar: see A.9.

3.10 Peptone water, indigo matrix reagent: see A.10.

3.11 Urea agar (pH 7.2): see A.11.

3.12 Potassium cyanide (KCN) medium: see A.12.

3.13 Lysine decarboxylase test medium: see A.13.



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