



GB 4789.49-2024

National Food Safety Standard

Food Microbiology Testing Shiga Toxin-producing Escherichia Coli Test

食品安全国家标准 食品微生物学检验 产志贺
毒素大肠埃希氏菌检验

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

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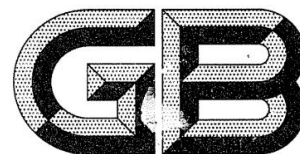
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ChemLinked Team, REACH24H Consulting Group

Website: <http://www.chemlinked.com> | Email: contact@chemlinked.com

Tel: +353 1 8899 951 / +86 (0)571 8609 4444

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Food Microbiology Testing

Shiga Toxin-producing Escherichia Coli Test

1 Scope

This standard applies to the detection of Shiga toxin-producing Escherichia coli (STEC) 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 Constant temperature incubator: $36^{\circ}\text{C}\pm 1^{\circ}\text{C}$, $44^{\circ}\text{C}\pm 1^{\circ}\text{C}$.

2.2 Refrigerator: $2^{\circ}\text{C}\sim 5^{\circ}\text{C}$, $-18^{\circ}\text{C}\sim -20^{\circ}\text{C}$.

2.3 Balance: sensitivity is 0.001g.

2.4 Homogenizer.

2.5 Vortex shaker.

2.6 Constant temperature water bath $50^{\circ}\text{C}\sim 55^{\circ}\text{C}$, constant temperature metal bath $99^{\circ}\text{C}\pm 1^{\circ}\text{C}$.

2.7 Centrifuge: maximum speed at least 16000 g.

2.8 Real-time fluorescence quantitative PCR instrument.

2.9 Mixer.

2.10 Sterile pipette: 1 mL (with 0.01 mL scale), 10 mL (with 0.1 mL scale).

2.11 Electric pipette or ear bulb.

2.12 Sterile conical flask with stopper: capacity 250 mL, 500 mL, 1000 mL.



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