



GB 4789.4-2016

National Food Safety Standard Food Microbiological Examination: Salmonella

食品安全国家标准 食品微生物学检验
沙门氏菌检验

Issued by: National Health and Family Planning
Commission of the People's Republic of China
and China Food and Drug Administration

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National Standard of the People's Republic of China

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Preface

This standard replaces GB/T 4789.4-2010 “Microbiological examination of food hygiene—*Salmonella*”, SN 0170-1992 “Examination method of *Salmonella* (including *Arizona*) in Exported Food”, and SN/T 2552.5-2010 “Microbiological examination of food hygiene in milk and dairy food: part 5 examination of *Salmonella*”. Compared to GB/T 4789.4-2010, major changes of this standard are as follows:

- Examination procedure and serology test procedure has been revised;
- Annex A and Annex B have been revised.

National food safety standard
Food microbiological examination: Salmonella

1. Scope

This standard specifies the method for the examination of *Salmonella* in foods. This standard applies to the examination of *Salmonella* in foods.

2. Apparatus and materials

In addition to the conventional apparatus for sterilization and incubation in microbiological laboratory, other apparatus and materials are as follows:

2.1 Refrigerator: 2 °C~5 °C.

2.2 Constant temperature incubator: 36 °C±1 °C, 42 °C±1 °C.

2.3 Homogenizer.

2.4 Shaker.

2.5 Electronic balance: with sensitivity of 0.1 g.

2.6 Sterile conical flask: with nominal capacities of 500 mL and 250 mL.

2.7 Sterile pipette: with nominal capacities of 1 mL (graduated in 0.01 mL division) and 10 mL (graduated in 0.1 mL division), or micropipette and pipette tips.

2.8 Sterile culture dish: with diameter of 90 mm.

2.9 Sterile test tube: 3mm×50mm, 10mm×75mm.

2.10 pH meter or pH colorimetric tube or precision pH test paper.

2.11 Automatic microorganism biochemical identification system.

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