Salmonella Confirmation Using API kit Tests

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SUMMARY

Salmonella species is defined as a group of Enterobacteriaceae mobile, which metabolized glucose by fermentation with moderate production of gas and acid producing from mannitol and sorbitol. All Salmonellas develop aero / anaerobic easily leading the growth effects of 24-48 hours on average nutrient medium and special planned for the isolation of enteric pathogens (Edel and Kampemacher, Rambach, Istrati Meiert, XLD, etc.). Salmonella enteric symptoms, uncomplicated are mainly digestive consistently accompanied by fever and general phenomena of variable intensity. The debut is brutal after an incubation of 8-72 hours and consists of the general status alteration, headache, dizziness, anxiety, cold shiver, fever. Against this background digestive phenomena occur: nausea, vomiting, pain epigastria, abdominal cramps and diarrhoea.

Toxi-infection with Salmonella referred to this paper has been diagnosed in an epidemiological investigation conducted Sâlaj at the Sanitary-Veterinary and Food Safety Department (DSVSA) to a milk processing center. Epidemiological investigations carried out by veterinary inspectors to detect the source of Salmonella in raw material milk from a processor in Salaj county radius were identified transmission through human skin web of germs. Samples collected were investigated for the detection of Salmonella in food microbiology laboratory, using the average pre-sown, enrichment, isolation and confirmation according to ISO 6579/1997. Confirmation was done on average by using biochemical techniques and API kit tests. This technique involves using a diagnostic kit which is brought in godelus sample that was positive confirmed on Rambach isolation medium. Results were expressed in percentage with a standard used like control sample. In our study, results were positive using this method in 99.7%. This case of milk contamination with Salmonella by an employee proves that can cause other food toxi-infections that can have track serious sometimes dramatic. Concluded that in order to have safe food must be respected the safety rules in all stages of food chain, and also trained the staff.

REFERENCES