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Estimation of LOD of Detection of *Proteus* spp. in Surface Samples

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INTRODUCTION & AIM

In Microbiological contamination of surfaces in food production facilities and food-handling areas represents a major challenge in preventing cross-contamination and selecting biocidal products.

• Consequently, examining the microbiology purity of surfaces that come into contact with food requires a serious methodological approach.

□ Bacteria of the genus *Proteus* cause food spoilage

□ The presence of *Proteus* spp. on the surface of food processing equipment is a sign of poor or improper sanitation and hygiene practices

METHOD

- This paper presents the method of determination of *Proteus* spp. from surface samples ($5x5 \text{ cm}^2$).
- The three levels of artificial soiled aluminium foil Ο were prepared using suspension density 0.5 McF of Proteus hauseri ATCC 13315:
 - I level: 290 CFU/25 cm²
 - II level: 725 CFU/25 cm²
 - III level: 5800 CFU/25 cm².
- After the surface swabbing with a cotton swab stick, the method for determination of *Proteus* spp. was applied.
- The swab was homogenised with 25 ml Eugon LT 100 broth and 1 mL was transferred to Nutrient broth.
- After incubation of Nutrient broth (18±2 h at Ο 37±1°C), streaking on the Brilliant green agar and SS agar was performed, followed by plates incubation 24±2h at 37±1°C

RESULTS & DISCUSSION





The results of the detection of *Protues hauseri* in surface samples showed

LOD_{50%} = 48.957 [24.596; 97.446] CFU in 1 ml of swab rinse,

 \checkmark LOD_{95%} = 211.589 [106.303; 421.155] CFU in 1 mL of swab rinse.

- Biochemical reactions confirmed the colonies with characteristic morphology.
- The number of positive findings of *Proteus* hauseri on the applied level of contamination was used for calculation by the PODLOD ver12.xls ECEL program by Wirlich and Wilrich
- This program estimates the probability of detection (POD) function and the limit of detection (LOD) of qualitative microbiological methods.

The applied method is not suitable for low-level contamination of surfaces

CONCLUSION

The methods of surface sampling and isolation of microorganisms have a key role in the inspection of surface safety in the food industry The applied method for the isolation of *Proteus* spp. from a surface sample is suitable for highly contaminated surfaces

FUTURE WORK

• research related to the type of surface, the kind of sampling used tool, and the type of microorganisms tested

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