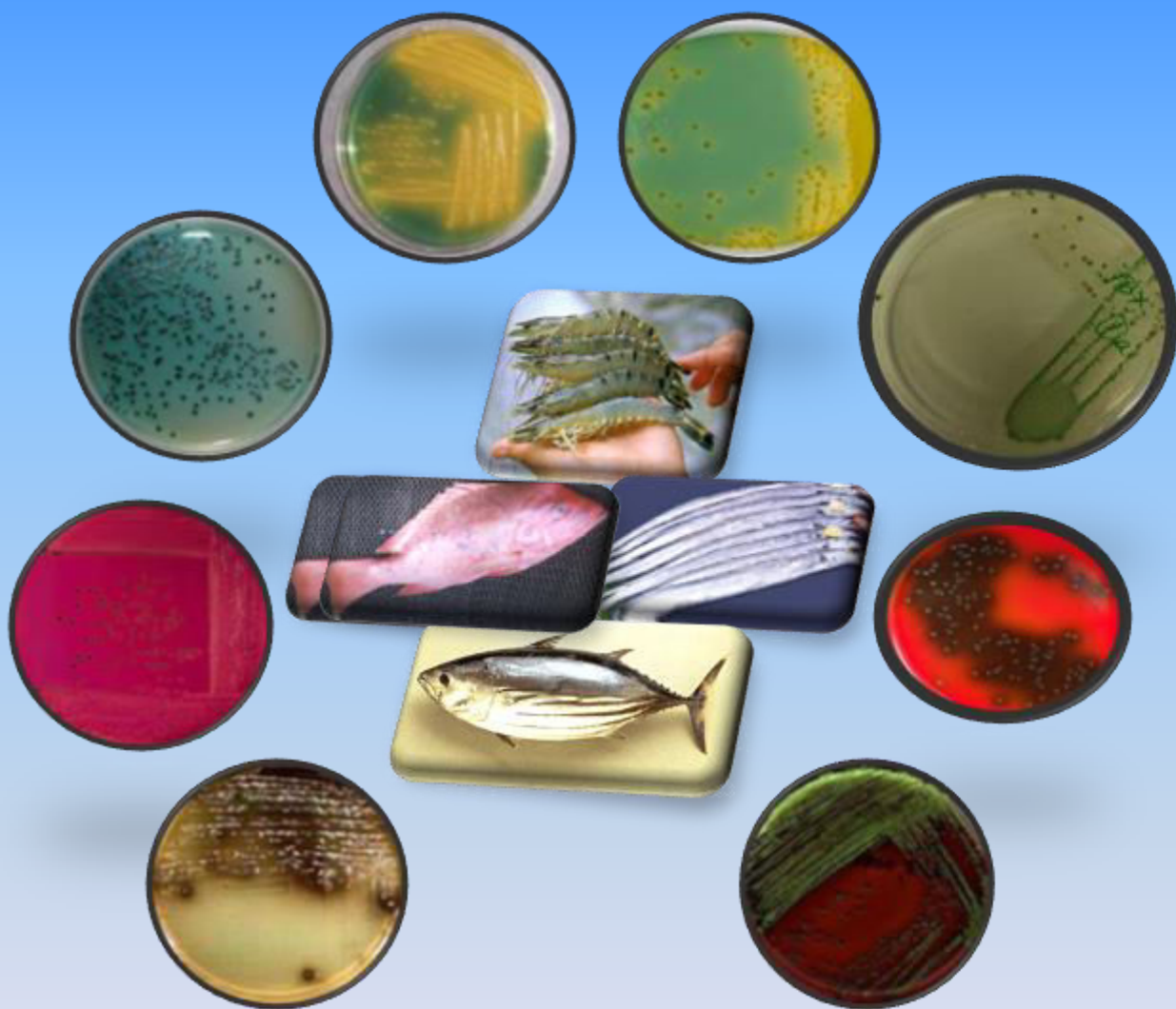


Training Manual on Microbiological Examination of Seafood pathogens



ICAR- Central Institute of Fisheries Technology
(Indian Council of Agricultural Research)
Mumbai Research Centre of ICAR-CIFT
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Training Manual on Microbiological Examination of Seafood Pathogens

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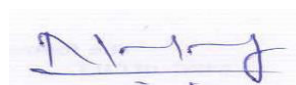
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PREFACE

In India nearly 10 billion cases of food poisoning occur and most of them unnoticed for many reasons. Poisoning is going to be 1500 million by 2050. In this scenario the question is microbial safety of foods. This training manual on **'Microbiological examination of seafood pathogens'** is intended for technologists working in fish processing industry, to keep abreast of all recent modifications in the microbiological and biochemical techniques. The training manual is mainly focused on foodborne pathogens associated with the sea food industry, monitoring control of the pathogens in the seafood industry and Critical Control Point (HACCP), microbial growth and sensory changes, seafood quality indicators, biochemical composition and post mortem changes in fish. Microbiological testing protocols are depicted as step by step manner. Most of the sections in this manual are based on International Standards Organization (ISO) standards. Each topic begins with a theory section for the information on the specific training modules. This format allows the instructor to select sections and modules according to the levels of knowledge, experience and specific responsibilities of the Technologist in the sea food industry.



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Content

No.	Name	Page No.
1	BASICS OF SAMPLING TECHNIQUES IN SEAFOOD PATHOGENS	1-2
2	STERILIZATION METHODS USED IN MICROBIOLOGY	3-5
3	DO'S AND DO NOT'S IN THE MICROBIOLOGY LABORATORY	6-7
4	PLATING METHODS USED IN MICROBIOLOGY	8-12
5	ENUMERATION AND ISOLATION OF PATHOGENS FROM SEAFOOD	13-16
6	ENUMERATION OF <i>ESCHERICHIA COLI</i> AND THE COLIFORM BACTERIA	17-19
7	ENUMERATION OF <i>STAPHYLOCOCCUS AUREUS</i>	20-22
8	ENUMERATION OF <i>SALMONELLA SPP.</i>	23-26
9	ISOLATION OF <i>VIBRIO CHOLERA</i> / <i>V. PARAHAEMOLYTICUS</i>	27-32
10	ISOLATION METHOD OF <i>LISTERIA MONOCYTOGENES</i>	33-35
11	BIOCHEMICAL TESTS FOR MICROBIOLOGY	36-38
12	BIOCHEMICAL QUALITY ASSESSMENT OF FISH AND FISHERY PRODUCTS	39-50
13	AN INTRODUCTION TO HACCP CONCEPT IN SEAFOOD INDUSTRY	51-55
14	POST MORTEM BIOCHEMICAL CHANGES IN FISH	56-67
15	COLONY CHARACTERISTICS OF SEAFOOD PATHOGENS	68
16	REAGENTS USED FOR ISOLATION SEAFOOD PATHOGENS	69-75
17	LIST OF CHEMICALS FOR ISO METHOD	75-76