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(HACCP)

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1. Total count

E-mail: emamj@ut.ac.ir

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HACCP

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% / % /

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%

/ cfu/cm²

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% /

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(°C)

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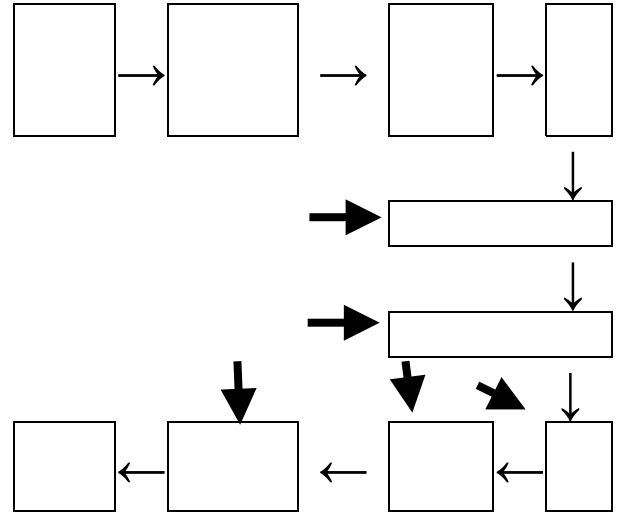
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(BA 6024 Steward Co.,UK)

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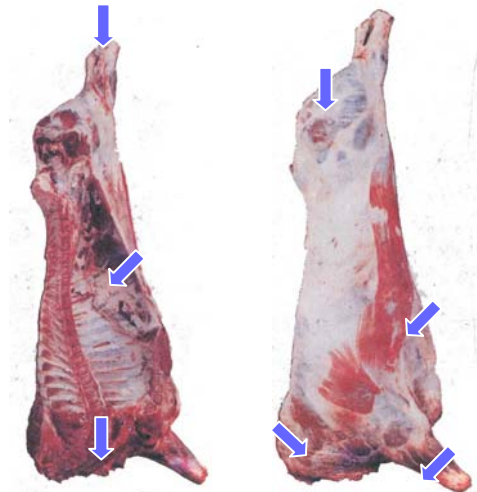
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$$Cs = \frac{N}{V_1 f_1 + V_2 f_2 + \dots} \times Vs$$

2. Nutrient Agar (Merck Co., Germany)
3. Pour Plate
4. Shaker

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x

1. Buffered Peptone Water (Merck Co., Germany)

() f_2 f_1 : Cs
) V_1, V_2 : V1, V2
 (f_2, f_1 : f_2, f_1
 : Vs
 : N

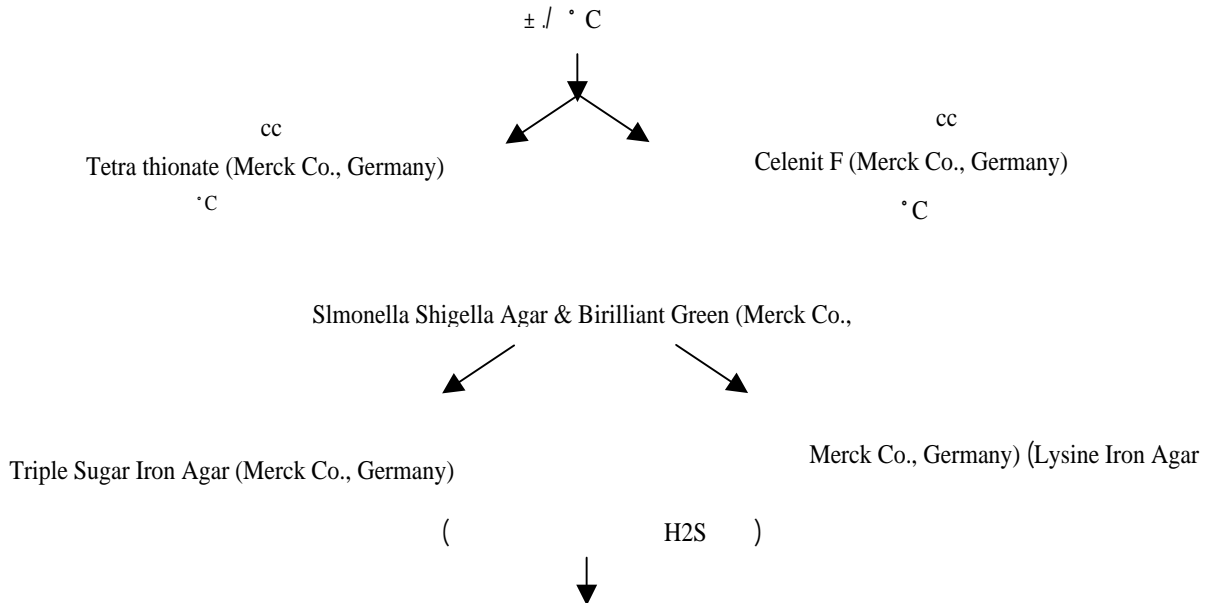
(/ / /) °C
 °C

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± / °C

-
- 3. Indole (Merck Co., Germany)
 - 4. Lactose Broth (Merck Co., Germany)
 - 5. Most Probable Number

-
- 1. Double Brilliant Green (Merck Co., Germany)
 - 2. Durham



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log N

log cfu.cm⁻²

EXCEL

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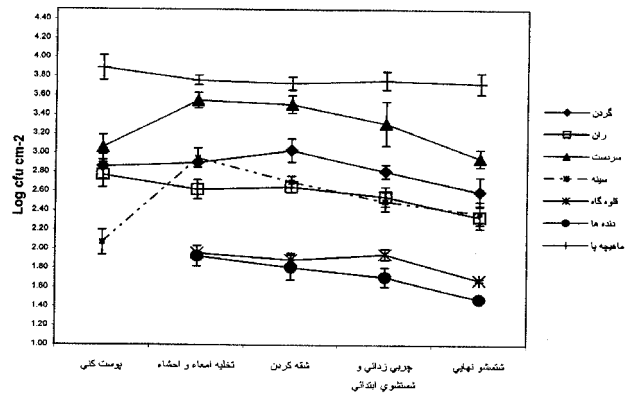
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HACCP

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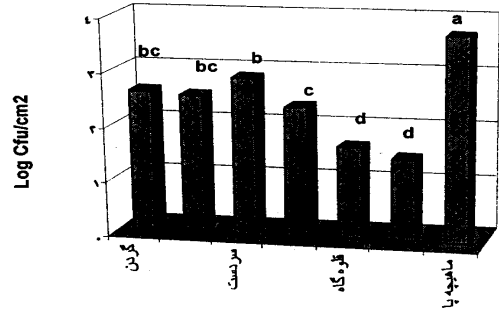
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FDA

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HACCP

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HACCP

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