# THE DETECTION OF LISTERIA MONOCYTOGENES'S PRESENCE ON THE PACKED FERMENTED SLICED SALAMIS

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## Abstract

The raise of food borne diseases, the large number of processing establishments and the large number of products ready to be eaten that they produce, have increased customer requirements for their microbiological safety. These products are manufactured in different technological conditions and sanitary, and so the microbiological quality must be guaranteed. The aim of our study was to analyze the presence or absence of L.monocytogenes in RTE meat products. The standard techniques (ISO 11290-1, 2004) were employed for the isolation and identification of Listeria species, as well as biochemical identification system API-Listeria. We analyzed 70 samples of sliced fermented salamis for the presence or the absence of L.monocytogenes, which are produced in the region of Tirana. Samples were taken from the second type of processing establishments that implement the HACCP system and GMP. From 70 samples analyzed, only 4 of them or (5.7%) were observed Listeria monocytogenes. In 66 samples or 94.3 % was not detected L.monocytogenes. The presence of Listeria in a sample (1.4 %) of the subject belonged to implement the HACCP system, and 3 samples (4.3 %) of subjects belonging to apply GMP. This study showed the importance of HACCP system in food-implementation processing industry, in aim to get ready to have safe products eat meat.

**Keywords:** *L.monocytogenes, HACCP, GMP, RTE-meat products, ISO 11290-1*