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The assessment of microbiological criteria of some Albanian food products

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Microbiological criteria can be used in validation and verification of Hazard Analysis Critical Control Point (HACCP) procedures and other hygiene control measures. It is therefore appropriate to set microbiological criteria defining the acceptability of the processes and also food safety microbiological criteria setting a limit above which a foodstuff should be considered contaminated unacceptably with the microorganisms for which the criteria are set. According to article four of regulation (EC) No 852/2004, food business operators are to comply with microbiological criteria. This should include testing against the values set for the criteria through the taking of samples, the conduct of analyses and the implementation of corrective actions, in accordance with food law and the instructions given by the competent authority. The aim of this study is to do an assessment of the microbiological criteria of some Albanian food products like milk, soft and hard cheese, meat, minced meat, eggs also products made by them. This assessment is done in accordance and based on Commission Regulation (EC) No. 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. These products are analyzed for the presence of different microorganisms like Aerobic colony count, Enterobacteriaceae such as E.coli, coagulase-positive staphylococci. Samples are taken from different places like market, retail, from raw materials and final products which were going to be exported from Albania like meat, milk and dairy products factory in the period of 2015-2017. The samples from raw materials are more out of microbiological criteria. The National Food Authority of Albania has to increase the microbiological controls of Albanian food products in order of food safety and quality.

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