

17. MICROBIOLOGICAL CRITERIA FOR THE DIETARY PRODUCTS TESTING IN PUBLIC HEALTH INSTITUTE – NIŠ (2014-2018)

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Objectives: Based on the Law on Food Safety, Official Gazette of RS no. 41/2009, testing of dietary products health safety is conducted in precisely denoted laboratories in different institutions on the territory of the Republic of Serbia. One of them is the accredited laboratory of the Public Health Institute, Niš. The aim was to investigate the health safety based on the dietary products microbiological parameters tested in the Public Health Institute, Niš

Methods: Results of samples' analyses on microbiological quality of dietary products for the period 2014-2018 are presented in this paper. All samples are analyzed using accredited methods, and a database was formed regarding that.

Results: For the period 2014-2018, a microbiological quality was analyzed on 273 samples on average. Microbiological analysis was tested according to the Rulebook about health quality of dietary products (Official Gazette of RS 50/2012). Conducted analyses implied the testing of microbiological parameters and hygienic process criteria.

Conclusion: Among tested samples, there were few invalid results, which presents a statistically negligible incorrectness, and it can be concluded that microbiological quality of dietary products is satisfactory and on the high level.

Keywords: dietary products, microbiological criteria