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Czech J. Food Sci.

Dobeic M., Kenda E., Mičunovič J., Zdovc I.:

Airborne *Listeria* spp. in the red meat processing industry

Czech J. Food Sci., 29 (2011): 441-447

The aim of this study was to determine the potential presence of the airborne Listeria spp. and its correlation with the aerobic mesophilic bacteria and Listeria carcass contamination in three red meat slaughtering and three processing plants Airborne *L. seeligeri* and *L. innocua* were determined using 8 (5.06%, *n* = 158) air samples taken on the locations characteristic for aerosol generating and in a chilly environment. The positive airborne samples of *Listeria* spp. were in an insignificant (*P* > 0.05) relation with the highest airborne bacteria counts. On the carcass, only 1 positive case (0.69%, *n* = 144) of *L. innocua* was determined, presumably owing to the low airborne *Listeria* counts and its unpredictable settling rates. In addition, insignificant (P > 0.05) influences of air moisture and airflow on the airborne *Listeria* were found. Nevertheles, the methods currentl

and its relationships to aerosol viable