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# **Czech J. Food Sci.**

**Cabanová L., Škuntová O., Matisová D., Pipová**

IVI.

# **Development of a scientific study for accessing the criteria under Commission Regulation (EC) 2073/2005 on traditional Slovak sheep cheese "bryndza"**

Czech J. Food Sci., 29 (2011): 31-34

A scientific shelf-life study for *Listeria monocytogenes* in the typical Slovak cheese "bryndza" was performed in accordance with the requirements of the Commission Regulation (EC) 2073/2005. Based on the previous positive findings of *L. monocytogenes* in the final products, the producer decided to perform laboratory tests, the results of which would allow him a different evaluation of these positive results. Both the physico-chemical (pH, *a* and microbiological

w)  
examinations of "bryndza" cheese stored at 5.8– 6.2° C were performed every two days till the end of the product shelf-life (7 days). Microbiological analyses were performed after artificial contamination of the final product with a mixture of three *L. monocytogenes* strains. The growth potential of *L. monocytogenes* was calculated as the difference in the counts of this bacterium between the last day and the first day of the test. The Slovak traditional "bryndza" cheese has been found not to support the growth of *L. monocytogenes*. Thus, the counts of *L. monocytogenes* must not exceed 50 CFU/g at the beginning and 20 CFU/g at the end of the product shelf-life in order to ensure its safety for the consumer.

### **Keywords:**

*Listeria monocytogenes*; traditional cheese; Slovakia

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