



# Agricultural Journals

*Czech Journal of*

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# **Czech J. Food Sci.**

**Fu S., Gao J., Liu Y.,  
Chen H.:**

# Isolation of *Cronobacter* spp. isolates from infant formulas and their survival in the production process of infant formula

Czech J. Food Sci., 29 (2011): 391-399

Over a 24-month surveillance, three *Cronobacter* strains, NC041, NC830, and NC1006, were isolated from 77 powder infant formulas (3.90%). No *Cronobacter* was detected in liquid milk. The prevalence of *Cronobacter* in the prefinal product and packaged final product was 3.70% and 4.35%, respectively. The isolated *Cronobacter* strains were subjected to several lethal challenges including the pH, drying, disinfectant, and simulated infant formulas manufacturing process (SIFMP). The results indicated that they exhibited unusual resistance to the dry stress and disinfectant. In SIFMP *Cronobacter* isolates were inoculated into

three possible contamination entry points involving the stages prior to heating, drying, and filling, respectively. No *Cronobacter* could survive the heating. However, a high level (10<sup>5</sup> CFU/ml) of *Cronobacter* was detected in the sample after the inoculation at the drying point. Furthermore, the survival of *Cronobacter* was observed during the storage at 10°