



No. : 2828

Date :

Date : 15/10/2023

الرقم: ٢٨٢٨

التاريخ:

الموافق: ١٥/١٠/٢٠٢٣

TEST REPORT OF BACTERIOLOGY RESULT FOR (CANNED PRODUCT)

Laboratory No. : 02(10/2023)
Submitted By : HOBO TUNA FACTORY
Code Number : 5114000846669
Type of Sample : WHITE MEAT TUNA IN SUNFLOWER OIL
Origin of Sample : Somalia
Date of Report : 15/10/2023

Approval No. : NA
Requested For : IMPORT
Destination of Shipment : NA
Date of Sample Submission : 09/10/2023
Date of Sample Analysis : 11-15/10/2023
Sample received by : UmKalthom

The results and official report of the above sample given in the table below:

Note:

Analysis	Result of 5 samples (cfu/ g)					Sampling plan		Critical limits		Method used	Remark
	1	2	3	4	5	n	c	m	M		
Commercial sterility testing (Mesophilic aerobic bacteria)	Absent	Absent	Absent	Absent	Absent	5	0	Absent		FDA-BAM/ HPFB Canada	Compliant
Commercial sterility testing (Mesophilic anaerobic bacteria)	Absent	Absent	Absent	Absent	Absent						
<i>Clostridium botulinum</i> spore	Absent	Absent	Absent	Absent	Absent	5	0	Absent		USDA/FSIS	Compliant

- Critical limits varies according to analyzed sample
- * the number of sample units which must be examined from lot of seafood
- CFU= colony forming unit
- n = number of representative sample units
- c = Maximum number of acceptable sample unit with bacterial counts between m and M
- m = Minimum recommended bacterial counts for good quality products
- M = Maximum recommended bacterial counts for marginally acceptable quality products
- Critical limits defined based on Fishery Quality Control Regulation 12/2009
- This analytical report relates to the sample(s) as received by the laboratory, and sampling was not carried out by FQCC laboratory.
- Report shall not be reproduced (except in full) without written approval of lab authority.

Additional Comments if any:

Report reviewed by:

Name: Dr.Sarah AlJufaili

Designation: Head of Physical laboratory

Report approved by:

Name: UmKalthom Al-kind

Designation: Head of Microbiology Analysis Section

