

საქართველოს სტანდარტი

სასურსათო ჯაჭვის მიკრობიოლოგია – Trichinella ს ლარვების გამოვლენა
ხორცში ხელოვნური მონელების მეთოდით

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ეროვნული სააგენტო
თბილისი

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**Microbiology of the food chain —
Detection of *Trichinella* larvae in meat
by artificial digestion method**

*Microbiologie de la chaîne alimentaire — Recherche des larves de
Trichinella dans la viande par une méthode de digestion
artificielle*



საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.



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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

Introduction

Trichinella spp. are the causative agents of human trichinellosis, a disease which is a public health hazard and, as a result, also represents an economic problem in porcine animal production. Due to the zoonotic importance of this infection in many countries, the main efforts have focused on control and/or eradication of *Trichinella* from domestic pigs, the most important source of human infection worldwide. Digestion methods for detection of *Trichinella* larvae in muscle samples from pigs and other susceptible animal species intended for human consumption (e.g. horses, wild boars, walrus, and bears), are effective for preventing clinical trichinellosis in humans. Due to the limits of sensitivity of digestion methods, these methods might not detect infected animals with very small numbers of larvae in muscle samples, that can pose a risk for subclinical infections in humans.