TABLE OF CONTENTS

	Page			
ACKNOWLEDGEMENTS	iii			
ABSTRACT (ENGLISH)	v			
ABSTRACT (THAI)	vii			
LIST OF TABLES				
LIST OF FIGURES				
ABBREVIATIONS AND SYMBOLS	xvi			
CHAPTER I INTRODUCTION AND OBJECTIVES	1			
1.1 Introduction	1			
1.2 Objectives	2			
CHAPTER II LITERATURE REVIEW 3				
2.1 Northern Thai sausage production in Chiang Mai	3			
2.1.1 Ingredients of Northern Thai sausage	3			
2.1.2 Preparation of Northern Thai sausage	4			
2.1.3 Community product standards for Northern Thai sausage	5			
2.2 Previous microbiological studies on raw materials and Northern	5			
Thai sausage products				
2.2.1 Studies on pork	5			
2.2.2 Studies on the same raw sausage type	5			
2.2.3 Studies on spices	6			
2.2.4 Studies on Northern Thai sausage	5 ₆			
2.3 Growth factors	7			
2.3.1 Temperature	8			
2.3.2 Acidity and Akalinity	11			
2.3.3 Water activity	11			
2.4 Background on <i>Salmonella</i> spp.	12			

2.4.1 Microbiology	12
2.4.2 Epidemiology	12
2.4.3 Isolation, identification and serotyping of Salmonella spp.	13
2.5 Background on coliforms and Escherichia coli	14
2.5.1 Microbiology	14
2.5.2 Epidemiology	15
2.5.3 Isolation, identification and serotyping of Escherichia coli	15
2.6 Background on Staphylococcus aureus	16
2.6.1 Microbiology	16
2.6.2 Epidemiology	17
2.6.3 Isolation, identification and serotyping of Staphylococcus	18
aureus	
2.7 Back ground on <i>Clostridium perfringens</i>	19
2.7.1 Microbiology	19
2.7.2 Epidemiology	19
2.7.3 Isolation, identification of <i>Clostridium perfringens</i>	20
2.8 Background on yeasts and molds	21
2.8.1 Microbiology	21
2.8.2 Epidemiology	22
2.8.3 Isolation and identification of yeast and mold spp.	23
CHAPTER III MATERIALS AND METHODS	24
3.1 Study Design	24
3.2 Sample Size	24
3.2.1 Population frame	24
3.2.2 Sample size determination	24
3.3 Samples Selection	25
3.3.1 Shop selection	25
3.4 Samples and data collection	25
3.4.1 Cooked Northern Thai sausage sample collection	25
3.4.2 Data collection	27
3.4.2.1 Data on producers	27

xi

3.4.2.2 Growth factors data	27
3.4.2.3 Microbiological data	27
3.5 Laboratory Procedures	28
3.5.1 Enumeration of microorganisms using colony count	28
techniques	
3.5.2 Enumeration of coliforms and Escherichia coli using	28
most probable number technique	
3.5.3 Detection of Salmonella spp.	30
3.5.4 Detection of coagulase-positive staphylococci using	33
Baird-Parker agar medium technique	
3.5.5 Detection of Clostridium perfringens	34
3.5.6 Enumeration of yeasts and molds using colony count technique	35
3.6 Statistical data analysis	35
CHAPTER IV RESULTS	37
4.1 Total colony count, total yeast and mold in Northern Thai sausage	37
4.2 Microbiological results on Escherichia coli, Salmonella spp.,	42
Staphylococcus aureus and Clostridium perfringens	
4.3 Microbiological profiles of Northern Thai sausage compared with	42
Thai Community Product Standard criteria 294/2004	
4.4 Growth observation results	43
4.4.1 Temperature	43
4.4.2 Acidity and alkalinity	47
4.4.3 Water activity	49
CHAPTER V DISCUSSION AND CONCLUSIONS	51
REFERENCES Chiang Mai Univer	56
APPENDICES	66
Appendix A Microbiological examination record	66
Appendix B Most probable number table	74
DECLARATION	78
CURRICULUM VITAE	79

LIST OF TABLES

Table Page					
1	Ingredients for Northern Thai sausage calculated for 10 kilogram batches	3			
2	The microbiological criteria for Northern Thai sausage	5			
3	Total colony count for each treatment of Northern Thai sausage from	6			
	different storage periods				
4	Factors affecting the development of microbial associations in food	7			
5	Temperature, pH, and water activity range that support growth of	8			
	microorganisms				
6	Cardinal temperatures for microbial growth	9			
7	The D- values and Z-values of microorganisms in food	10			
8	Laboratory examination protocols	27			
9	Biochemical reaction patterns in primary tests for the common clinically	31			
	significant Enterobacteriaceae				
10	Interpretation of biochemical tests for salmonella spp.	32			
11	The Kauffmann-White scheme of serological classification	33			
12	Number of met and not met standard limit samples by sampling time	42			
13	Bacterial growth factors by collection time	43			
14	Percent of samples in which growth factors were in the same growth	50			
	range of microorganisms				

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xiii

LIST OF FIGURES

Fig	Figure IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII		
1	Preparation of Northern Thai sausage	4	
2	Sample size distribution	25	
3	The samples collection procedures and laboratory examination	26	
	procedures		
4	Mean values for total colony counts of Northern Thai sausage by	37	
	sampling time		
5	Percentage of sausage which achieved standard in each time period	38	
	for total colony count		
6	Comparison of total colony count in each time period	39	
7	Mean values for total yeast and mold counts of Northern Thai sausage	40	
	by sampling time		
8	Percentage of sausage which achieved standard in each time period	41	
	for yeast and mold count		
9	Comparison of total yeast and mold count in each time period	41	
10	Percentage of Northern Thai sausage which met all standard criteria	43	
11	Comparison of temperature by collection time periods	44	
12	Comparison of average sausage internal temperature with the		
	optimum growth range of each microorganism		
13	Comparing sausage internal temperatures mean with the growth	46	
	range and the enterotoxin production range of Staphylococcus aureus		
14	Comparing sausage internal temperature mean with growth range of	46	
	Clostridium perfringens and for germination of spores		
15	Comparison of pH by collection time period	47	
16	Comparing sausage pH mean with the growth range of microorganism	48	
17	Comparison of water activity in each collection time period	49	
18	Comparing sausage water activity mean with the growth range of	50	
	microorganism		

ABBREVIATIONS AND SYMBOLS

BPLS	Brilliant-Phenol Red-Bile-Lactose-Saccharose Agar
BPW	Buffered Peptone Water
BGLB	Brilliant green lactose broth
CDC	Center for Disease Control and Prevention
cfu/g	Colony forming unit per gram
CI	Confidence Interval
EDTA	Ethylenediaminetetraacetic acid
EC	Eschericia coli broth
et al.	Et alii
FAO	Food and Agriculture Organization
g	Gram
Н	Flagellar antigen
ISO	International Organization for Standardization
kg	Kilogram
log	Logarithmic
ml	Milliliter
No.	Number
0	Somatic antigen
Pagin	Probability value
pH D U	Power of hydrogen
RVS	Rappaport-Vassiliadis broth with soya
S.D.	Standard deviation
spp.	Species S C C S C C C C C
USA	United States
Vi	Capsular antigen

XV



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xvi