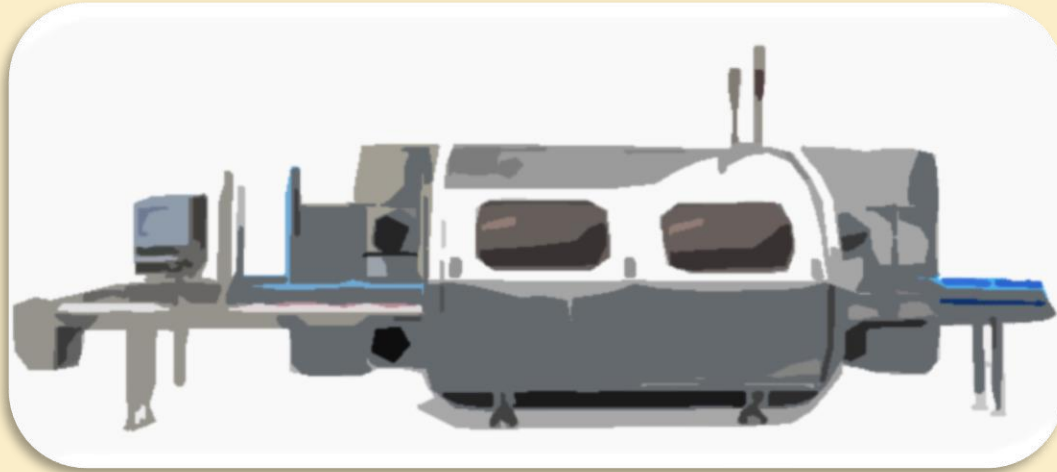


Meat products industry self controls



Listeria workshop, Athens 2019

Association of Greek meat processing industries S.E.V.E.K.



1.200 meat processing sites

500 sites for meat products

15.000 employees

57.000tn of meat preparations

(11.000tn of Gyros)

84.000tn of meat products

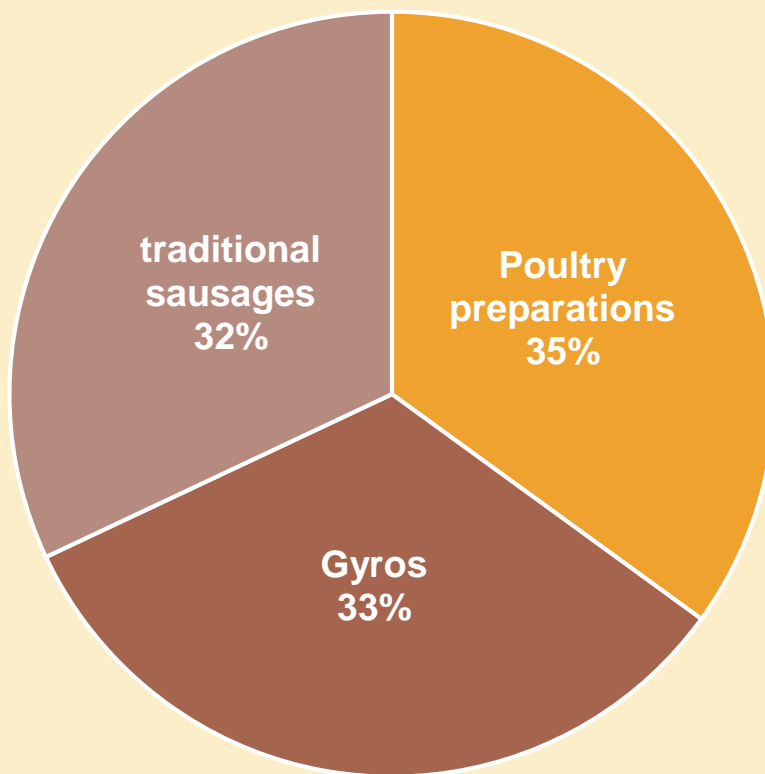


Association of Greek meat processing industries – S.E.V.E.K.



2.700tn, 20 million € per year

Exports distribution



Association of Greek meat processing industries – S.E.V.E.K.



The Greek consumer

23% of income for food

11% of income for meat products
(EU mean 12%)

1,5 billion €/year turnover



Serotyping of *Listeria monocytogenes* strains isolated during microbiological testing of foods

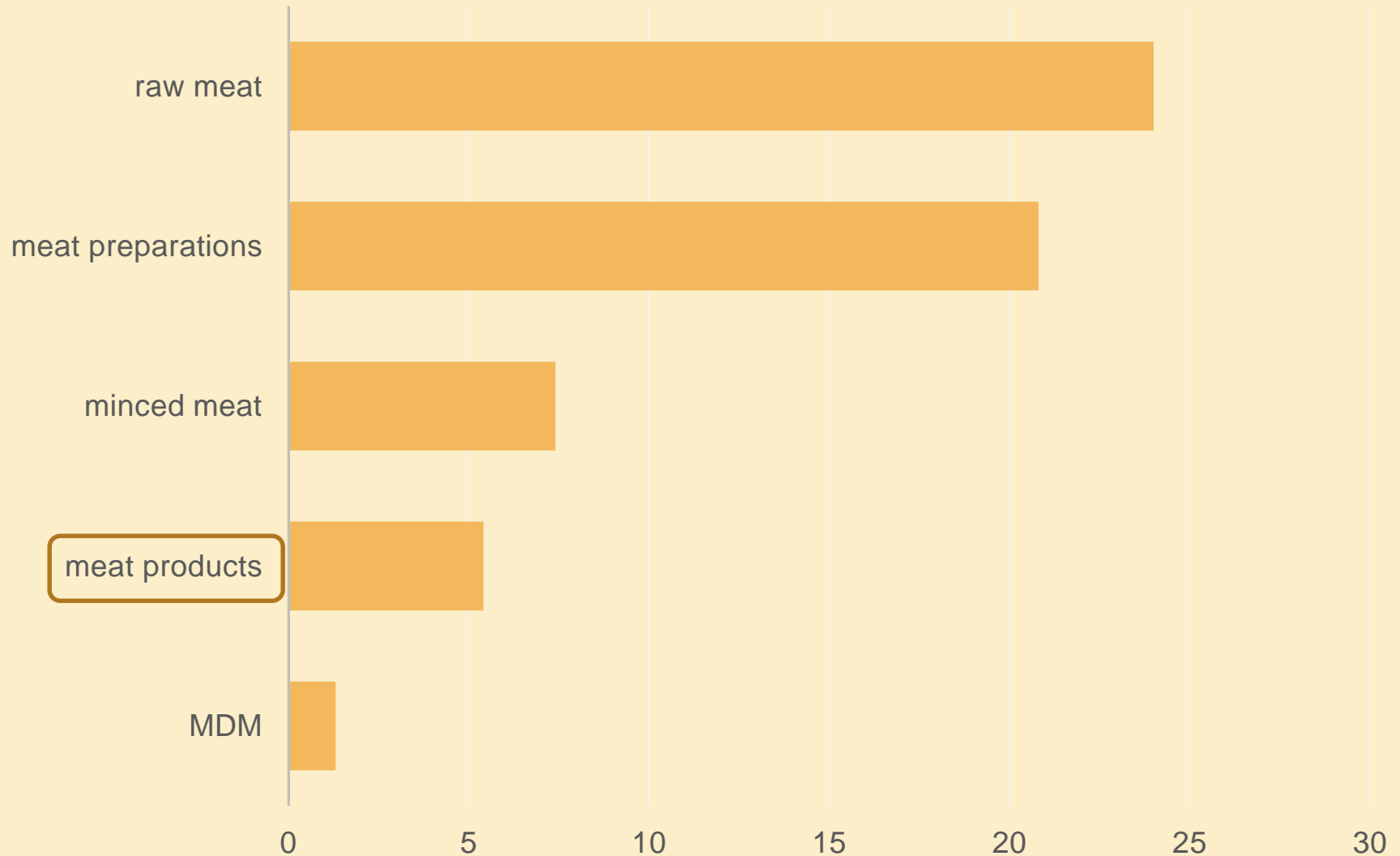
Andritsos N, Papandreou A, Simantirakis S, Moschonas, G, Tzanakaki G

Samples from Greek FBOs
over 1-year period
(self controls, all types of food)

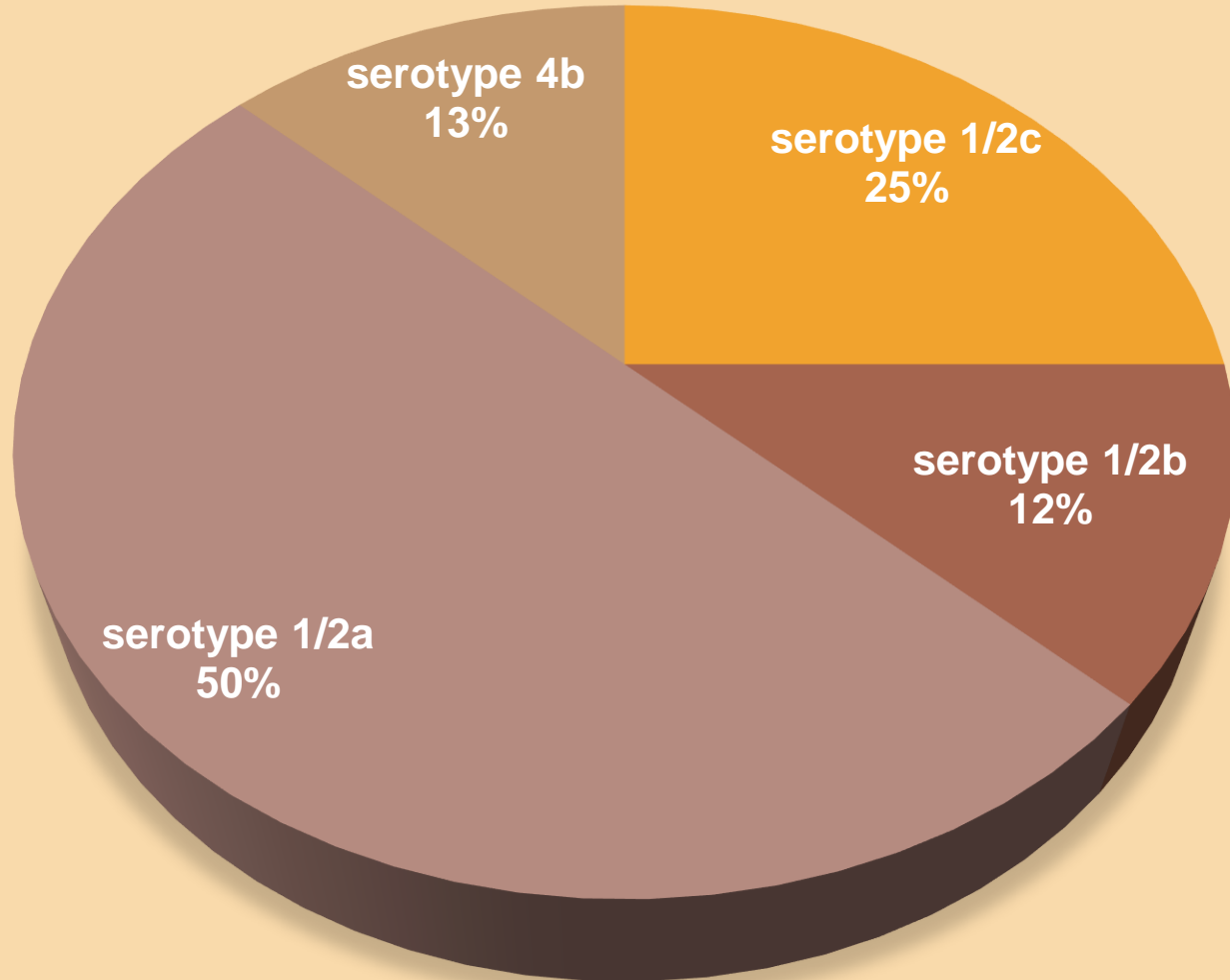
L. monocytogenes serotyping
(ISO 11290-1, ISO 11290-2,
multiplex PCR)



LM positive samples (%)



Meat products LM serotypes (n=8)



LM testing results of a leading Greek Processed Meat industry (in-house lab)

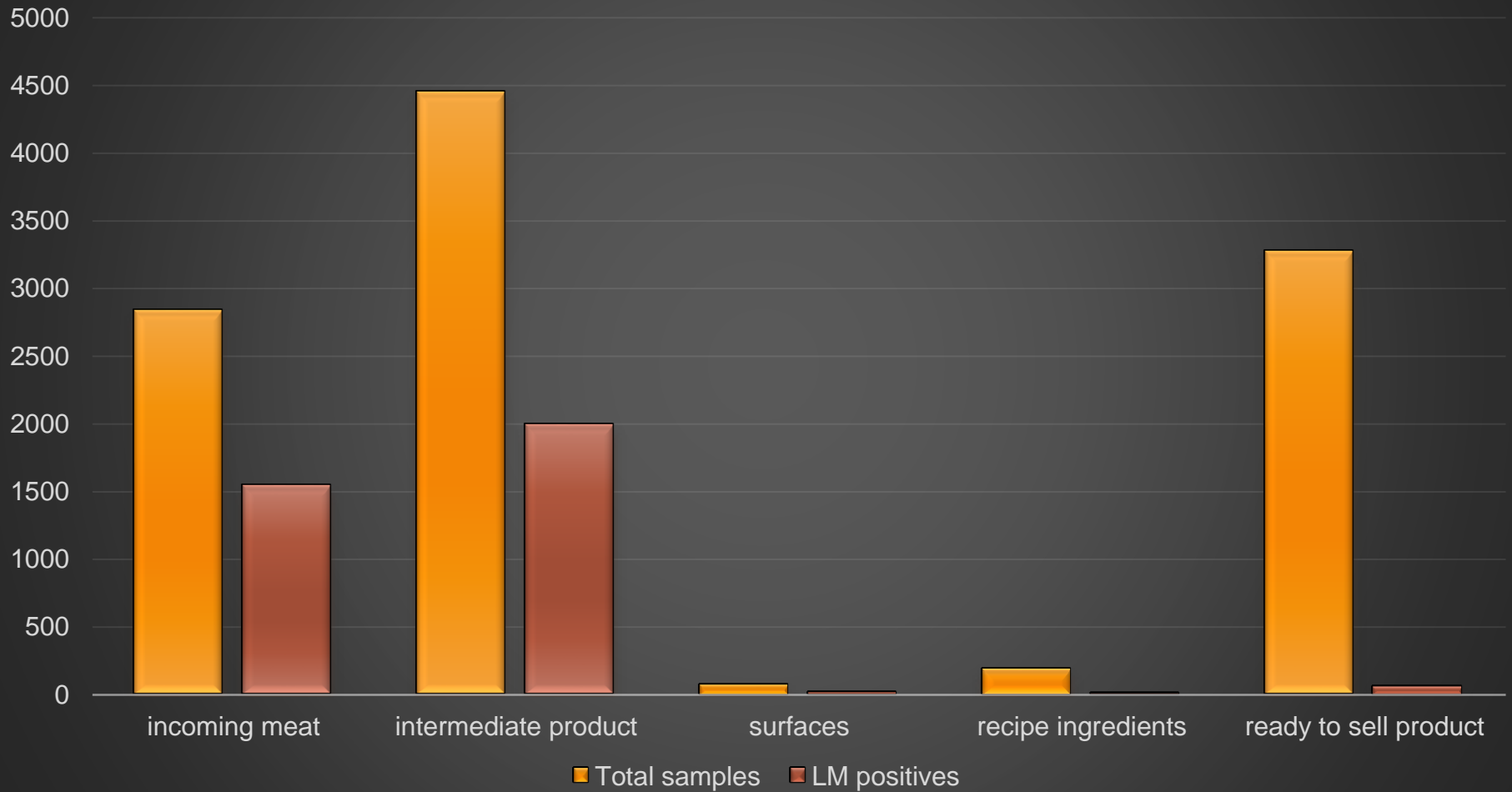


3 years testing (2016-Jan 2019)

LM identification with ISO 11290-1 and miniVidas 2day or 24hours test

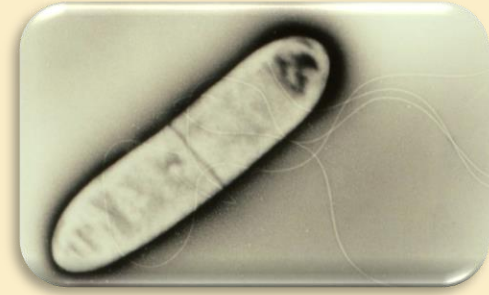
10.000+ samples throughout production lines

Comparative LM testing analysis



Sample	Total samples	LM positives	% LM positives
Incoming meat	2827	1538	54,4%
Intermediate product	4444	1982	44,6%
Surfaces	66	9	13,6%
Recipe ingredients	181	1	0,6%
Ready to sell product	3264	47	1,4%

Listeria Monocytogenes considerations



Integrated approach is needed to tackle LM on the production site \neq end product testing

ISO 22000-2018:

- intended use
- reasonably expected handling of the end product
- reasonably expected mishandling and misuse of the end product