

PIF 是最有效的风险控制措施;除非立即食用,否则使用40 和50 水还原乳液风险最高;使用较大容器配制和冷却喂养乳液,会因为喂养乳液冷却减缓而带来更多危险,因此应尽可能在小容器中冷却。实施微生物标准(包括实行的微生物限量、采用的检测方法、抽样方案、微生物限量超标时采取的措施)是降低阪崎肠杆菌感染风险的一种控制措施。评估结果显示,所生产的 PIF 中病原体平均对数浓度越低,则因批次不合格引起的产品损失越小。

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