

ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

**REDUCTION IN PATHOGEN LEVELS PROVIDED BY A RANGE OF SEWAGE
TREATMENTS**

The attached information, which supplements ACM/598, is provided for the information of Members.

**Secretariat
September 2002**

SUMMARY OF MAXIMUM OBSERVED DECIMAL (Log) INACTIVATION FOR EACH PROCESS EVALUATED

Organism	Process						Thermal drying (benchmarking only)
	MAD	Pasteurisation		Lime stabilisation	Composting		
		70°C/30 min	55°C/240 min		55°C/4 hours	40°C/5 days	
E. coli	3.80	7.48	7.48*	5.2*	6.18*	6.18*	7.26
<i>Listeria monocytogenes</i>	2.23	9.00*	9.00*	6.7*	2.50	3.15	
<i>Campylobacter jejuni</i>	0.34	5.31*	5.31*	7.5*	5.72*	5.72*	
<i>Salmonella senftenberg</i>	4.24	7.97*	7.97*	6.1*	2.09	2.39	
<i>Salmonella typhimurium</i>	NP	6.72*	6.72*	9.7*	NP	NP	
<i>Salmonella enteritidis</i>	NP	8.24*	8.24*	NP	5.68*	5.68*	
<i>Salmonella dublin</i>	NP	NP	NP	7.58*	5.58*	5.58*	
Poliovirus	6.20	8.41*	8.43*	6.82	9.55	9.55	
Cryptosporidium	3.20*	1.89+	1.89+	2.0	NP	NP	

*Complete removal

+Complete removal after mesophilic anaerobic digestion (MAD)

NP = Not performed

