Producer	Batch No. of <i>Salmonella</i> - positive salami	MPN/g in GRM samples	Days of curing before testing		
			First curing period (No. of positive sampling units/5)	Second curing period ^a (No. of positive sampling units/5)	Third curing period (No. of positive sampling units/5)
A	15	31	33 (3/5)	54 (1/5)	62 (0/5)
	25	< 17.3	34 (0/5)		
	26	< 1,2	34 (0/5)		
	47	4, <u>1.</u>	47 (0/5)		
A .	50	< 17.3	42 (0/5)		
A	57	< 17.3	40 (0/5)		
A .	59	< 1 <u></u> 3	40 (0/5)		
D (67	< 1 <u></u> 3	34 (0/5)		
A í	73	< 1 <u>.</u> 3	40 (0/5)		
A ´	78	12	36 (1/5)	86 (0/5)	
	79	29	36 (2/5)	86 (0/5)	
	82	< 1 <u>,</u> 3	28 (0/5)		
	84	< 1 <u>,</u> 3	38 (0/5)		
	96	< 1 <u></u> 3	21 (4/5)	54 (0/5)	
	98	< 1 <u></u> 3	47 (0/5)		
	107	< 1 <u></u> 3	44 (0/5)		
	112	< 1 <u></u> 3	49 (0/5)		
	121	< 1 <u></u> 3	20 (3/5)	49 (0/5)	
	140	< 1 <u></u> 3	40 (1/5)	54 (0/5)	
	143	< 1 <u></u> 3	43 (0/5)		
	147	< 1 <u></u> 3	28 (0/5)		
different cur	ve salami in the ing periods (%)		14/105 (13 %)	1/30 (3 %)	0/5 (0 %)
No of positive salami of the study (%)				15/140 (11%)	

^a it includes the first curing period

^b it includes the first and the second curing period

Table 1: Salami samples culture-positive for Salmonella at different curing time.