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Czech J. Food Sci.

**Šabatková Z.,
Demnerová K.,**

Optimisation of the PCR method for the detection of *Campylobacter jejuni* and *Campylobacter coli* in samples of ready-to-eat chicken meals

Czech J. Food Sci., 26 (2008): 291-297

This work compared the use of polymerase chain reaction (PCR) and the conventional CSN/ISO/10272 culture-based methods in the detection of *Campylobacter* species in ready-to-eat meals made from chicken meat. PCR was carried out with the primers specific to *C. jejuni*, *C. coli*, *C. lari*, and was modified with an internal control. The detection of campylobacters by PCR was performed on both untreated and spiked samples of real food purchased in local stores. For PCR, the detection limit was 2 CFU/g after 48 h enrichment in Park and

Sanders broth. Duplex PCR proved to be highly reliable in the detection of campylobacters in different food types. Without extra spiking, samples from a global fast food chain exhibited positive amplification of the PCR product while but negative results were obtained from the cultivation of the same samples.

Keywords:

polymerase chain reaction; internal control; *Campylobacter* spp.

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