The study was carried out in 5 processing plants which differed greatly by their production capacity, slaughter equipment, working organization and type of production.

The data were collected over a period of one year and concern 660 different stocks from 289 producers.

The results show that the alteration factors due to condition of production are very limited. The total factors due to multiple origins (poultry house, methods of capture) are important.

The alteration factors due to the technological handling in the processing plant appear to be the most important whatever the processing plant concerned.

With identical appreciation criteria, the variation of the average rate of declassification is very important. The problem for a given processing plant is to lower the average rate and to limit the fluctuations close to this average.

In a great number of cases, improvements are possible, but they have to be considered at each stage of production.

ORIGIN OF SOME MICRO-ORGANISMS PRESENT ON POULTRY CARCASSES

Cécile LAHELLEC, C. MEURIER et G. BENNEJEAN

Station expérimentale d'Aviculture de Ploufragan, 22440 Ploufragan

The origin of some micro-organisms present on poultry carcasses (*Pseudomonas* as spoilage micro-oganisms, *Salmonellae* and *Staphylococci* as pathogenic micro-organisms), has been studied.

The qualitative study of different psychrotrophic micro-organism discovered in three processing plants has made clear that *Pseudomonas* are conveyed with water especially during evisceration.

The origin of *Salmonellae* has been investigated in three processing plants, one of them slaughtering broilers and the two others slaughtering turkeys. The results show that some chickens or turkeys are safe carriers of Salmonellae and that those micro-organisms are spread over different steps of the processing line.

The origin, human or avian, of *Staphylococci* has also been investigated. It seems that serological methods could give interesting results.

RELATIONSHIP BETWEEN THE SIALIC ACID CONTENT OF OVOMUCIN AND THE HEIGHT OF THE EGG WHITE GEL

B. SAUVEUR

avec la collaboration technique de Mme Huguette ANTOINE

Station de Recherches avicoles, Centre de Recherches de Tours, I. N. R. A., Nouzilly, 37380 Monnaie

An investigation has been made on the changes in sialic acid (NANA) content of ovomucin complex extracted from the thick egg white. Two circumstances which modify the height of the egg white gel were studied.