

Bacterial analysis of Nile tilapia fillets from a pilot-scale aquaponics system with lettuce operating at Purdue University and acceptable levels of microorganisms recommended by the US Food and Drug Administration (FDA).

| Microorganism | Acceptable Level (FDA) | Purdue tilapia |
|------------------------|--------------------------------------|----------------|
| Aerobic Plate Count | 10^4 - 10^5 CFU/g for fresh fish | 2400 cfu/g |
| E. coli | < 10 cfu/g | <10 cfu/g |
| Salmonella | Not detected in 25g | Negative |
| Listeria monocytogenes | Not detected in 25g | Negative |
| Total coliforms | | <10 cfu/g |

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