



NQAC

Nestlé Quality Assurance Center  
Dublin

# Technical Datasheet

**Analysis Name:** Enumeration of Mesophilic Lactic Acid Bacteria

**Method Number:** ISO-15214:1998

**Scope of Application:** Raw materials, line, and finished products

**Description:** A quantitative method for the enumeration of Lactic Acid Bacteria. Samples are weighed and transferred onto a selective medium and incubated anaerobically at 30°C for 72 hours.

**Sample Weight Required:** 25 g

**Analytical Platform:** Cultural method

**Special Information:** In some food products, there exist psychotropic or thermophilic lactic acid bacteria necessitating culture temperatures different from 30°C. Moreover, not all lactic acid bacteria grow on MRS agar at pH 5.7 and some grow only weakly.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
LAB Result		CFU/g CFU/mL	<10 CFU/g <1 CFU/mL	