



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Coliform Count for Standard Methods for the Examination of Dairy Products

Method Number: SMEDP-PCC_COLIFORM

Scope of Application: This method is applicable to dairy products including raw milk and liquid milk products; chocolate milk, evaporated milk, and dried milk products; cheese and processed cheese; butter and margarine; frozen milk products; and cream

Description: A quantitative method for the enumeration of coliform bacteria of dairy samples. Samples are weighed, rehydrated and homogenized. Serial dilutions are made with the same diluent and are piped onto Coliform Petrifilm™. Samples are incubated at 32°C for 24 hours under necessary conditions.

Sample Weight Required: 25 g

Method Reference: SMEDP 17TH Edition Chapter 7.071

Analytical Platform: 3M Petrifilm™

Special Information: Use this method when required by regulatory bodies (e.g. FDA, CDFA, etc.)

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
PCC Result (32°C)	Coliforms	PCC/g PCC/mL PCC/swab	<10 PCC/g <1 PCC/mL <10 PCC/swab	