



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, finished products, and environmental samples.

Description: A quantitative method for the enumeration of Lactic Acid Bacteria. Inoculation of a selective medium using the pour-plate method, with aliquots of the appropriate dilutions of the analyzed product or of the test sample if the product is liquid. Samples are 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 | <10 CFU/g | |
| LAB Result | | CFU/mL | <1CFU/mL | |
| LAB Result (Environmental / 30°C) | | CFU/swab | <10 CFU/swab (q-tip/stick) <100 CFU/swab (sponge) | |