NQAC
Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Thermoduric Acidophilic Bacillus (TAB) Determination in Fruit Juice and Raw Materials

Method Number: NQA-00.4411

Scope of Application: Fruit juice, purees, and raw materials associated with low pH products where *Alicyclobacillus* species is a concern for spoilage.

Description: This procedure is to determine the levels of thermoduric acidophilic bacilli in fruit juice, purees and concentrates.

A sample of fruit juice is diluted and aseptically filtered through a 0.45 µm filter. If spores are to be detected the sample is heat shocked prior to filtering. The filter is placed on K Agar. After incubation the plates are counted and examined microscopically for growth. Because of their viscous nature, purees and concentrates are tested via a pour plate procedure using K Agar.

Sample Weight Required: 100 ml

Method Reference: Compendium of Methods for the Microbiological Examination of Foods, 4th ed., 2001, Chapter 24, APHA, Washington D.C.

Walls, I., Chuyate, R., 2000. "Isolation of *A. Acidoterrestris* from Fruit Juices". Journal of AOAC International, Vol. 83, pp. 1115 – 1120.

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Thermoduric Acidophilic Bacillus (TAB) Vegetative	Filter method	CFU/10ml	<1	
Thermoduric Acidophilic Bacillus (TAB) Spores	Filter method	CFU/10ml	<1	
Thermoduric Acidophilic Bacillus (TAB) Vegetative	Pour Plate method	CFU/g	<1	
Thermoduric Acidophilic Bacillus (TAB) Spores	Pour Plate method	CFU/g	<1	