

METHOD SUMMARY – QWI-FM0030

Method Title	Preservative Resistant Yeast – In house		
Document number	QWI-FM0030	Date Issued	18 th August 2017

Method External References	J.I.P.H. A.D. Hocking: Fungi and Food Spoilage 2nd Edition 1997, Chapter 4 & 12 Modification – Filtration method.		
Matrix	This method is suitable for the enumeration of preservative resistant yeasts in foods and beverages containing preservatives such as benzoic acid, sorbic acid, acetic acid and sodium metabisulphite.		
ALS Department	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <input type="checkbox"/> Pharmaceutical Microbiology <input checked="" type="checkbox"/> Food Microbiology <input type="checkbox"/> Food Chemistry 		
Accreditation Status	<input type="checkbox"/> NATA <input checked="" type="checkbox"/> NON-NATA <input type="checkbox"/> N/A		
Analysis technique	<input type="checkbox"/> HPLC <input type="checkbox"/> GC <input type="checkbox"/> Wet Chemistry <input type="checkbox"/> Physical <input type="checkbox"/> Gravimetric <input type="checkbox"/> Qualitative <input type="checkbox"/> Pour Plate <input checked="" type="checkbox"/> Spread Plate <input type="checkbox"/> MPN <input checked="" type="checkbox"/> Filtration <input type="checkbox"/> Petrifilm <input type="checkbox"/> EHS <input type="checkbox"/> ELISA <input type="checkbox"/> VIDAS UP <input type="checkbox"/> VIDAS <input type="checkbox"/> TEMPO		
Method Principle	This method estimates the number of preservative resistant yeast capable of growing on TGYA + glacial acetic acid at an incubation temperature of 30 °C for 5 days by using the filtration and spread plate technique.		
Reporting Unit	cfu/mL or cfu/g		
LOR/LOQ			

Minimum amount of sample required for analysis	10 mL	Turnaround time	5 days
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Author:	Document Controller	Date:	22 nd February 2018
Authorised By:	National Quality Manager	Date:	22 nd February 2018