METHOD SUMMARY – QWI-FM0051

Method Title	Thermophilic Spore Count – Aerobic - AS		
Document number	**QWI–FM0051**	**Date Issued**	28th February 2017

Method External References	AS1095.3.7 – 1979 Method for the analysis of liquid milk and cream. Method for the detection of specific groups of micro-organisms – Bacterial Spores
Matrix	As listed on NATA Scope.
ALS Department	□ Pharmaceutical Chemistry □ Water Microbiology ✓ Food Microbiology □ Pharmaceutical Microbiology □ Food Chemistry
Accreditation Status	✓ NATA □ NON-NATA □ N/A
Analysis technique	□ HPLC □ GC □ Wet Chemistry □ Physical □ Gravimetric □ Qualitative ✓ Pour Plate □ Spread Plate □ MPN □ Filtration □ Petrifilm □ EHS □ ELISA □ VIDAS UP □ VIDAS □ TEMPO
Method Principle	The sample is heated at 80 ± 2 ºC for 10 minutes to inactivate vegetative cells and activate any bacterial spores present. After rapid cooling, serial dilutions of the sample is plated on Starch Nutrient Agar (SNA) using the pour plate technique and incubated at 55 ± 2 ºC for 48 hours. Any growth is examined by Gram stain to check for the presence of typical Bacillus cells and spores. Counts are reported cfu/g or cfu/mL of sample.
Reporting Unit	Thermophilic Spore Count per g or mL of samples
LOR/LOQ	<10 cfu/g or cfu/mL

Minimum amount of sample required for analysis	20 g	Turnaround time	48 hours

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