

## METHOD SUMMARY – QWI-FM0056

<b>Method Title</b>	Lactobacillus spp Presence/Absence – Triplicate Tube		
<b>Document number</b>	<b>QWI-FM0056</b>	<b>Date Issued</b>	5 <sup>th</sup> December 2017

<b>Method External References</b>	APHA Compendium of Methods for the Microbiological Examination of Foods Chapter 19		
	Bergy's Manual - Manual of Systematic Bacteriology Volume 2 1986		
	AS 5013.11.1-2004 - Food Microbiology - Microbiology Of Food And Animal Feeding Stuffs – Preparation Of Test Samples, Initial Suspension And Decimal Dilutions Of Microbiological Examination – General Rules For The Preparation Of The Initial Suspension And Decimal Dilution		
	AS 5013.14-2004 - Food Microbiology - Microbiology Of Food And Animal Feeding Stuffs - General Rules For Microbiological Examinations		
<b>Matrix</b>	As listed on NATA Scope.		
<b>ALS Department</b>	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <input checked="" type="checkbox"/> Food Microbiology <input type="checkbox"/> Pharmaceutical Microbiology <input type="checkbox"/> Food Chemistry		
<b>Accreditation Status</b>	<input type="checkbox"/> NATA <input checked="" type="checkbox"/> NON-NATA <input type="checkbox"/> N/A		
<b>Analysis technique</b>	<input type="checkbox"/> HPLC <input type="checkbox"/> GC <input type="checkbox"/> Wet Chemistry <input type="checkbox"/> Physical <input type="checkbox"/> Gravimetric <input checked="" type="checkbox"/> Qualitative <input type="checkbox"/> Pour Plate <input type="checkbox"/> Spread Plate <input type="checkbox"/> MPN <input 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		
<b>Method Principle</b>	<p>This method is used to determine the Presence or Absence of <i>Lactobacillus</i> spp in food, particularly of dairy origin. In the context of this method, organisms which are catalase negative, Gram positive non-sporing rods, varying from long, slender, sometimes bent rods to very short coccoid rods occurring singularly or in chains are regarded as <i>Lactobacillus</i> spp.</p> <p>This test is designed to determine whether a sample complies with as established specification for microbiological quality.</p> <p>10 g of sample is prepared with 90 mL of diluent and then homogenised by stomaching. 10 mL aliquots are inoculated into 10 mL Double Strength MRS Broth and incubated at 30 ± 1 °C for 66 - 72 hours.</p> <p>Each tube is then streaked out onto a pre-poured MRS Agar plate (pH 5.7) and incubated for 44 - 48 hours at 30 ± 1 °C under anaerobic conditions.</p> <p>Incubated plates are then examined for presumptive Lactobacillus species. Presumptive colonies are confirmed via microscopic and biochemical examinations. Results are reported as Detected or Not Detected (Presence or Absence) Lactobacillus species in amount of food tested.</p>		



Reporting Unit	Lactobacillus species Detected or Not Detected in 10 g or 10 mL of sample.
LOR/LOQ	Not applicable

Minimum amount of sample required for analysis	10 g	Turnaround time	5 days
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<b>Author:</b>	Document Controller	<b>Date:</b>	7 <sup>th</sup> December 2017
<b>Authorised By:</b>	National Quality Manager	<b>Date</b>	7 <sup>th</sup> December 2017

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