METHOD SUMMARY – QWI-FM0087

Method Title	Thermophilic Anaerobic Spore Formers – In House		
Document number	**QWI-FM0087**	**Date Issued**	4th July 2017

Method External References	APHA: Compendium of Methods for the Microbiological Examination of Foods 4th edition
	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 5013.14-2010: Food Microbiology - Microbiology of food and animal feeding stuffs - General rules for microbiological examinations
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	This method describes a procedure for the enumeration of thermophilic anaerobic spore formers in food. A food sample is prepared for analysis (initial suspension). 10 mL of the initial suspension is heat treated at 80 ± 2 °C for 10 minutes in a Schott Bottle. It is then cooled down to approximately 10 °C prior to being plated out. 1 mL of sample is dispensed into sterile Petri dishes which are then poured with Reinforced Clostridial Agar (RCA). Decimal dilutions are performed if required. Plates are incubated at 55 ± 2 °C anaerobically for 48 ± 2 hours in a humid atmosphere. Colonies are counted and reported as Thermophilic Anaerobic spore formers per mL or per g of the test sample.
Reporting Unit	Thermophilic Anaerobic Spore Formers cfu/g or cfu/mL
LOR/LOQ	< 10

Minimum amount of sample required for analysis	10 g or 10 mL	Turnaround time	2 working days

Author:	Document Controller	**Date:**	7th February 2018
Authorised By:	National Quality Manager	**Date:**	7th February 2018

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