

# METHOD SUMMARY – QWI-FM0021



<b>Method Title</b>	Yeast and Mould Osmophilic Enumeration In House		
<b>Document number</b>	<b>QWI-FM0021</b>	<b>Date Issued</b>	19 <sup>th</sup> November 2019
<b>Method External References</b>	<p>Pitt Hocking: Fungi and Food Spoilage, Second Edition</p> <p>AS5013.11.1-2018 Food Microbiology - Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions of microbiological examination – General rules for the preparation of the initial suspension and decimal dilution</p> <p>AS 5013.14.1-2010: Food Microbiology - Microbiology of food and animal feeding stuffs - General rules for microbiological examinations ( holding temperature of media in water bath)</p>		
<b>Matrix</b>	As listed on NATA Scope		
<b>ALS Department</b>	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <span style="float: right;"><input checked="" type="checkbox"/> Food Microbiology</span> <input type="checkbox"/> Pharmaceutical Microbiology <span style="float: right;"><input type="checkbox"/> Food Chemistry</span>		
<b>Accreditation Status</b>	<input checked="" type="checkbox"/> NATA <span style="margin-left: 40px;"><input type="checkbox"/> NON-NATA</span> <span style="margin-left: 40px;"><input type="checkbox"/> N/A</span>		
<b>Analysis technique</b>	<input type="checkbox"/> HPLC <span style="margin-left: 40px;"><input type="checkbox"/> GC</span> <span style="margin-left: 40px;"><input type="checkbox"/> Wet Chemistry</span> <input type="checkbox"/> Physical <span style="margin-left: 40px;"><input type="checkbox"/> Gravimetric</span> <span style="margin-left: 40px;"><input type="checkbox"/> Qualitative</span> <input checked="" type="checkbox"/> Pour Plate <input type="checkbox"/> Spread Plate <span style="margin-left: 40px;"><input type="checkbox"/> MPN</span> <input type="checkbox"/> Filtration <span style="margin-left: 40px;"><input type="checkbox"/> Petrifilm</span> <span style="margin-left: 40px;"><input type="checkbox"/> EHS</span> <input type="checkbox"/> ELISA <span style="margin-left: 40px;"><input type="checkbox"/> VIDAS UP</span> <span style="margin-left: 40px;"><input type="checkbox"/> VIDAS</span> <input type="checkbox"/> Other (please specify): _____		
<b>Method Scope</b>	<p>This method documents the procedure for the enumeration of yeast and moulds capable of growing in high sugar concentrations.</p> <p>Care must be taken to minimise osmotic shock during dilution and subsequent plating.</p>		
<b>Method Principle</b>	<p>Poured plates are prepared using a specified culture medium and a specific quantity of the test sample, if the initial product is liquid, or using a specified quantity of an initial suspension in the case of other products. Other poured plates are prepared, under the same conditions, using decimal dilutions of the test sample or of the initial suspension.</p> <p>Decimal dilutions of the food being tested are prepared in Osmo Broth and 1 mL volumes are transferred to Petri dishes and then poured with Osmophilic Agar. The plates are incubated aerobically at <math>25 \pm 1</math> °C for 5 days.</p> <p>A count of colonies is then performed, the result being taken from the mean count of a number of plates, taking the dilution factor into account. The number of Yeasts &amp; Moulds per mL or per g of sample is calculated from the number of colonies obtained on selected plates.</p>		
<b>Reporting Unit</b>	Osmophilic Yeast and Mould Count cfu / g or cfu / mL		
<b>LOR/LOQ</b>	<10		
<b>Minimum amount of sample required for analysis</b>	10 g	<b>Turnaround time</b>	5 days

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<b>Author:</b>	Document Controller	<b>Date:</b>	21 <sup>st</sup> November 2019
<b>Authorised By:</b>	National Quality Manager	<b>Date:</b>	21 <sup>st</sup> November 2019

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