

METHOD SUMMARY – QWI-FM0134



Method Title	Lactic Acid Bacteria Count - Petrifilm		
Document number	QWI-FM0134	Date Issued	11 th January 2019

Method External References	3M™ Petrifilm™ Lactic Acid Bacteria Count Plate AS 5013.11.1 – 2004 Microbiology of food and animal feeding stuffs AOAC Lactic Acid Bacteria Count Plates
Matrix	As listed on NATA Scope
ALS Department	<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
Accreditation Status	<input checked="" type="checkbox"/> NATA (RYD) <input 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 type="checkbox"/> Spread Plate <input type="checkbox"/> MPN <input type="checkbox"/> Filtration <input checked="" type="checkbox"/> Petrifilm <input type="checkbox"/> EHS <input type="checkbox"/> ELISA <input type="checkbox"/> VIDAS UP <input type="checkbox"/> VIDAS <input type="checkbox"/> Other (please specify): _____
Method Scope	<p>This method describes a procedure for the enumeration of Lactic Acid Bacteria by using a diagnostic rapid method designed for the food and dairy industries including the following matrices: Beverages; cereal products; cocoa and cocoa products; confectionary; crustaceans; dairy products (excluding yoghurts); dehydrated foods; edible fats and oils; eggs and egg products; fish, food additives, fruit and fruit products; gelatine; heat processed foods in hermetically sealed containers; herbs and spices; honey; meat and meat products; mixed foods; molluscs; nut and nut products; poultry and poultry products; sandwiches; sugar products; vegetables and vegetable products, surfaces (hygiene swabs).</p> <p>Petrifilm plates have not been tested with all possible food products, food processes testing protocols or with all possible strains of Lactic Acid Bacteria. This method is not recommended for testing water, pharmaceuticals or cosmetics.</p> <p>This method describes the procedure for testing food products and hygiene swabs using 3M Petrifilm.</p>
Method Principle	<p>This method uses bacterial culture plates of dry medium and cold H₂O soluble gel. 1 mL of test suspension is added to the plate and when pressure is applied to the overlay the test portion is spread over 30 cm². The gelling agent is allowed to solidify and plates are incubated at 30 ± 1 °C for 48 ± 3 hours and then counted.</p> <p>3M™ Petrifilm™ Lactic Acid Bacteria Count Plates is a dry medium of nutrients, selective agents, a cold-water-soluble gelling agent, and a tetrazolium indicator that facilitates colony enumeration. The tetrazolium indicator colours all colonies red for ease of enumeration. The plate also contains oxygen scavenging</p>

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	compounds which create an anaerobic environment for the recovery of homofermentative (non-gas producing) and heterofermentative (gas producing) lactic acid bacteria.
Reporting Unit	Lactic Acid Bacteria Count cfu per gram, per mL, or per swab
LOR/LOQ	< 10

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