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**Microbiology of food and animal feeding  
stuffs — Horizontal method for the  
enumeration of mesophilic lactic acid  
bacteria — Colony-count technique at 30 °C**

*Microbiologie des aliments — Méthode horizontale pour le dénombrement  
des bactéries lactiques mésophiles — Techniques par comptage des  
colonies à 30 °C*



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International Organization for Standardization  
Case postale 56 • CH-1211 Genève 20 • Switzerland  
Internet iso@iso.ch

Printed in Switzerland

## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 15214 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 9, *Microbiology*.

Annex A of this International Standard is for information only.

## Introduction

Because of the large variety of food and feed products, this horizontal method may not be appropriate in every detail for certain products. In this case, different methods which are specific to these products may be used if absolutely necessary for justified technical reasons. Nevertheless, every attempt should be made to apply this horizontal method as far as possible.

When this International Standard is next reviewed, account will be taken of all information then available regarding to extent to which this horizontal method has been followed and the reasons for deviations from this method in the case of particular products.

The harmonization of test methods cannot be immediate, and for certain groups of products International Standards and/or national standards may already exist that do not comply with this horizontal method. It is hoped that when such standards are reviewed they will be changed to comply with this International Standard so that eventually the only remaining departures from this horizontal method will be those necessary for well-established technical reasons.

# Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of mesophilic lactic acid bacteria — Colony-count technique at 30 °C

## 1 Scope

This International Standard specifies a horizontal method for the enumeration of viable mesophilic lactic acid bacteria by counting the colonies growing in a solid medium after incubation at 30 °C for 3 days.

NOTE In some food products, there exist psychotrophic or thermophilic lactic acid bacteria necessitating culture temperatures different from 30 °C. Moreover, not all lactic acid bacteria grow on MRS agar at pH 5,7 and some grow only weakly.

Subject to the limitations discussed in the introduction and in the note above, this International Standard is applicable to products intended for human consumption or animal foodstuffs.

## 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of the publication, the editions indicated were valid. All standards are subject to revision, and parties to agreement based on the International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 6887-1:—<sup>1)</sup>, *Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions.*

ISO 7218:1996, *Microbiology of food and animal feeding stuffs — General rules for microbiological examinations.*

## 3 Definitions

For the purposes of this International Standard, the following definition applies.

### 3.1

#### **mesophilic lactic acid bacteria**

bacteria which form colonies at 30 °C in a solid selective medium (MRS at pH 5,7) under the test conditions specified in this International Standard

<sup>1)</sup> To be published. (Revision of ISO 6887:1983)