
**Yogurt — Identification of characteristic
microorganisms (*Lactobacillus
delbrueckii* subsp. *bulgaricus* and
Streptococcus thermophilus)**

*Yaourt — Identification des micro-organismes caractéristiques
(Lactobacillus delbrueckii subsp. bulgaricus et Streptococcus
thermophilus)*



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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.

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The main task of technical committees is to prepare International Standards. 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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 9232|IDF 146 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of the National Committees casting a vote.

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All work was carried out by the joint ISO/IDF/AOAC Action Team, *Lactic acid bacteria and starters*, of the Standing Committee on *Microbiological methods of analysis*, under the aegis of its project leader, Prof. B. Bianchi Salvadori (IT).

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Yogurt — Identification of characteristic microorganisms (*Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus*)

1 Scope

This International Standard specifies tests for the identification of the characteristic microorganisms in yogurt on the basis of their morphological, cultural and physiological properties.

It is applicable to strains isolated from yogurts in which both characteristic microorganisms are present and viable.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6887-1, *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, *Microbiology of food and animal feeding stuffs — General rules for microbiological examinations*

ISO 7889|IDF 117:2002, *Yogurt — Enumeration of characteristic microorganisms — Colony-count technique at 37 °C*

ISO 8261|IDF 122, *Milk and milk products — General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

characteristic microorganisms in yogurt

Lactobacillus delbrueckii subsp. *bulgaricus* and *Streptococcus thermophilus*

4 Principle

4.1 The morphological, cultural and biochemical characteristics of *L. delbrueckii* subsp. *bulgaricus* are determined.

4.2 The morphological, cultural and biochemical characteristics of *S. thermophilus* are determined.