

Yeast CONTROL SHEET

SC-L11

SCQ SC-L11 (30) 17.09

ANALYTICAL METHOD			Unicellular eukaryotic, heterotrophic, highly aerobic organisms, growing in carbon-rich substrates, resistant to high concentrations of antibiotics and sulphonamides.								
MBS - MICRO BIOLOGICAL SURVEY											
INCUBATION TEMPERATURE	COLOR OF ANALYSIS AT START			COLOR OF ANALYSIS AT END	POSITIVE			NEGATIVE			
30 °C											
CONTAMINATION [CFU/g] [CFU/ml] [CFU/100cm ²]		10 ⁸	10 ⁷	10 ⁶	10 ⁵	10 ⁴	10 ³	10 ²	10	1	0
TIME OF COLOR CHANGE [hours.minutes]	Water	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Meat	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Fish	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Dairy product	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Vegetables	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Other	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00
	Surfaces	< 7.00	< 7.00	7.15	16.20	25.30	34.30	43.30	52.45	62.00	65.00

QUANTITATIVE ANALYSIS

According to main standards and EU Regulations

TYPE OF SAMPLE	U.M.	LIMIT OF ACCEPTABILITY	TIME OF OBSERVATION [hours.minutes]
FOOD			
Frozen fruit	CFU/g	10 ⁴	25.30
Bakery products	CFU/g	10 ²	43.30
Yogurt	CFU/g	10 ²	43.30