



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Sterility Testing by Direct Streaking

Method Number: LI-00.957

Scope of Application: A qualitative cultural method for the detection of microbial development leading to spoilage and/or physico-chemical deviations indicative of spoilage which is applicable independent of packaging format (e.g. cans, bricks, bottles) to assist in determination of the causes of insterility.

Description: Aliquots of test samples of (in general) pre-incubated liquid products or homogenized sub-samples of pre-incubated non-liquid products are directly streaked on agar in Petri-dishes, followed by incubation at the appropriate time and temperature (for low acid products normally the same as the pre-incubation temperatures). The plates are examined for growth and scored as negative or positive. When there are no colonies on the plates the samples are considered sterile.

Sample Weight Required: Original Packaging

Method Reference: LI-00.957

Analytical Platform: Cultural Method

Special Information: Pre-incubation required, estimated pH must be provided.



NQAC

Nestlé Quality Assurance Center
Dublin

Analyte Reported	Alias	Conditions	Limit of Quantification
Sterility test	PCA 30	Sterility test streak PCA pH > 4.5, 30C, 3 Days	Sterile / Spoiled
Sterility test	PCA 42	Sterility test streak PCA pH > 4.5, 42C, 3 Days	Sterile / Spoiled
Sterility test	PCA 55	Sterility test streak PCA pH >4.5, 55C, 2 Days	Sterile / Spoiled
Sterility test	<OSA 4.0	Sterility test streak OSA pH <4.0, 30C, 7 days	Sterile / Spoiled
Sterility test	OSA 4.0	Sterility test streak OSA pH <4.0, 30C, 7 Days	Sterile / Spoiled
Sterility test	OSA 4.5	Sterility test streak OSA pH <4.5, 30C, 5 Days	Sterile / Spoiled