



NQAC

Nestlé Quality Assurance Center
Dublin

Technical Datasheet

Analysis Name: Thermophilic Plate Count Procedure

Method Number: NQA-00.4006

Scope of Application: Dairy products, and agricultural products

Description: A quantitative method to determine the number of aerobic and facultative anaerobic thermophilic microorganisms in a food material. Inoculation of a non-selective medium (PCA) using the pour plate method and incubation at 55°C for 48 hrs.

Sample Weight Required: 25 g

Method Reference: Standard Methods for the Examination of Dairy Products. 17th Ed., 2004 (CH 4,6,8,9)
AACC International Approved Methods of Analysis, 11th Edition Online, Method 42-45.01, Thermophilic and Psychrotrophic Bacteria

Special Information: This method is not to be used for hermetically sealed or aseptically processed products

Analyte Reported	Alias	Unit of Measure	Limit of Quantification	Reproducibility
Thermophilic Result		CFU/g	< 10 CFU/g	
Thermophilic Result		CFU/mL	<1 CFU/mL	