

## **DRAFT TANZANIA STANDARD**

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

# TANZANIA BUREAU OF STANDARDS

#### 0 National Foreword

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.

This draft Tanzania standard is being prepared by the Microbiology Technical Committee, under the supervision of the Agriculture and Food Standards Divisional Committee (AFDC).

This draft Tanzania standard is the identical adoption of ISO 15214:1998 - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of mesophilic lactic acid bacteria - Colony-count technique at 30 degrees C, published by International Organization for Standardization (ISO).

### Terminology and conventions

The text of the International standard is hereby being recommended for approval without deviation for publication as draft Tanzania standard.

Some terminologies and certain conventions are not identical with those used in Tanzania standards; attention is drawn especially to the following: -

- 1) The comma has been used as a decimal marker for metric dimensions. In Tanzania Standards, it is current practice to use "full point" on the baseline as the decimal marker.
- 2) Where the words "International Standard" appear, referring to this draft standard they should read "Tanzania Standard".

#### 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.