

Available Application Notes

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H HORIZONTAL APPLICATION NOTES (General Application Notes)

H01	Enumeration of <i>Total Viable Counts</i>
H02	Detection of <i>Microorganisms</i> by indirect measurement of CO ₂ production
H03	Enumeration of <i>Aerobic Sporeformers</i>
H04	<i>Sterility Controls</i>
H05	Determination of the <i>Content of Inhibitor substances</i>
H06	<i>Activity Testing</i> of starter-cultures
H07	Determination of the <i>Microbial Status</i> of surfaces with swab samples
H13	Enumeration of <i>Pseudomonas</i>
H14	Enumeration of <i>Enterobacteriaceae</i>
H15*	Enumeration of <i>E. coli</i>
H16	Enumeration of <i>Coliforms</i> and <i>E. coli</i>
H20	Detection of <i>Salmonella</i>
H33	Enumeration of <i>Enterococcus (D-streptococcus)</i>
H35*	Detection of <i>Staphylococcus aureus</i>
H40*	Detection of <i>Listeria</i>
H50	Enumeration of <i>Yeasts and Moulds</i>
H61	Enumeration of <i>Bacillus cereus</i>
H65*	Enumeration of <i>Gas-forming Clostridia</i> in raw milk
H66*	Enumeration of <i>Clostridia</i>
H67*	Enumeration of <i>Clostridium perfringens</i>
pH	Adjustment of pH-Value

* can be performed with BacTrac only

V VERTICAL APPLICATION NOTES (Product-specific Application Notes)

1 Meat, Meat Products and Animal Feed

V1.01.1	Enumeration of <i>Total Viable Counts</i> in raw beef and pork
V1.01.2	Enumeration of <i>Total Viable Counts</i> in poultry
V1.14.1	Enumeration of <i>Enterobacteriaceae</i> in raw beef and pork
V1.14.2	Enumeration of <i>Enterobacteriaceae</i> in sausages
V1.16.1	Enumeration of <i>Coliforms</i> and <i>E. coli</i> in raw beef and pork
V1.16.2	Enumeration of <i>Coliforms</i> and <i>E. coli</i> in poultry
V1.20.1	Rapid Detection of <i>Salmonella</i> in raw beef and pork
V1.20.3	Detection of <i>Salmonella</i> in animal feed
V1.40.1*	Detection of <i>Listeria monocytogenes</i> in raw beef and pork

2 Milk, Milk Products and Ice-cream

V2.01.1	Enumeration of <i>Total Viable Counts</i> in raw milk
V2.01.2	Enumeration of <i>Gram-negative Psychrotrophic Bacteria</i> in raw milk
V2.01.3	Detection of <i>Gram-negative Recontamination</i> in pasteurised drinking milk
V2.01.4	Enumeration of <i>Total Viable Counts</i> in cream, yoghurt, cheese, and butter
V2.01.5	Enumeration of <i>Total Viable Counts</i> in ice-cream
V2.01.6	Enumeration of <i>Total Viable Counts</i> in whey powder
V2.01.7	Enumeration of <i>Total Viable Counts</i> in milk powder
V2.01.8	Enumeration of <i>Total Viable Counts</i> in pasteurised milk
V2.01.9	<i>Quality Control</i> of ESL milk
V2.06.1	<i>Activity Testing</i> of yoghurt starter cultures
V2.14.1	Enumeration of <i>Enterobacteriaceae</i> in milk powder
V2.15.1	Enumeration of <i>E. coli</i> in soft cheese
V2.16.1	Enumeration of <i>Coliforms</i> and <i>E. coli</i> in milk and milk products
V2.50.1	Detection of <i>Yeasts and Moulds</i> in fruit-yoghurt

3 Egg and Egg Products

- V3.01.1 Enumeration of *Total Viable Counts* in liquid and frozen egg products
- V3.14.1 Enumeration of *Enterobacteriaceae* in liquid and frozen egg products
- V3.16.1 Enumeration of *Coliforms* in liquid and frozen egg products

4 Fish, Fish Products and other Seafood

- V4.01.1 Enumeration of *Total Viable Counts* in raw fish
- V4.15.1 Enumeration of *E. coli* in bivalve shellfish
- V4.20.1 Detection of *Salmonella* in fish and fish products

5 Delicacies and Convenience Foods

- V5.14.1 Enumeration of *Enterobacteriaceae* in delicatessen products
- V5.50.1 Enumeration of *Yeasts and Moulds* in delicatessen products
- V5.50.2 Enumeration of *Yeasts and Moulds* in delicatessen products with egg
- V5.63.1 Enumeration of *Lactic Acid Bacteria* in delicatessen products

6 Cocoa, Chocolate, Tea, Coffee, Confectioneries and Pastes

- V6.01.1 Enumeration of *Total Viable Counts* in cocoa paste and cocoa powder
- V6.01.2 Enumeration of *Total Viable Counts* in coffee whitener (creamer)
- V6.01.3 Enumeration of *Total Viable Counts* in cappuccino powder and foamer
- V6.02.1 Detection of *Osmotolerant Yeasts*
- V6.03.1 Enumeration of *Aerobic Sporeformers* in cocoa, chocolate, confectioneries and pastes
- V6.20.1 Detection of *Salmonella* in chocolate and chocolate products

7 Beverages, Fruit- and Vegetableconcentrates, Spices

- V7.01.1 Enumeration of *Total Viable Counts* in wine
- V7.01.2 Enumeration of *Total Viable Counts* in fruit juice
- V7.02.1 Detection of *Microbial Contamination* in tomato products
- V7.16.1 Enumeration of *Coliforms* in mineral water, drinking water and water from sanitary facilities
- V7.16.2 Enumeration of *Coliforms* in paprika powder
- V7.33.1 Enumeration of *Enterococcus (D-streptococcus)* in water
- V7.50.1 Enumeration of *Yeasts and Moulds* in wine
- V7.50.2 Detection of *Yeasts and Moulds* in fruit juices
- V7.55.1 Enumeration of *Spoiling Microbes* in beverages
- V7.63.1* Detection of *Beer Spoiling Bacteria*
- V7.66.1 Enumeration of *Sulphite Reducing Clostridia* in water

8 Cereals, grain products, bakery products

- V8.01.1 Enumeration of *Total Viable Counts* in starch
- V8.50.1 Enumeration of *Moulds* in starch
- V8.63.1 Enumeration of *spoiling Lactic Acid Bacteria* in refrigerated dough products

9. Hygienic- and Environmental Samples

- V9.01.1 Enumeration of *Total Viable Counts* in swab samples of a poultry-slaughterhouse
- V9.20.1* Detection of *Salmonella* in poultry litter and poultry excrement

10 Cosmetics and Pharmaceutic Products

- V10.01.1 Enumeration of *Total Viable Counts* in cosmetics
- V10.01.2 Enumeration of *Total Viable Counts* in cosmetics using the indirect method
- V10.02.1 Enumeration of *Total Viable Counts* in Gelatine capsules
- V10.08.1 Microbial challenge testing
- V10.50.1 Enumeration of *Yeast and Moulds* in cosmetic products