

Enumeration of *Total Viable Counts* in Cream, Yoghurt, Cheese and Butter

1 **Media:**

- BiMedia 001B (General Impedance Medium)

2 **Sample Preparation:**

Cream, yoghurt and cheese are diluted 1:5 or 1:10 with Buffered Peptone Water or Ringer's Solution and homogenised.

5 g butter are melted in 9 ml Peptone Water or Ringer-Solution at 45°C. 2 ml of the **aqueous** phase corresponds to 1 g of butter.

3 **BacTrac-Settings:**

Temperature:	30°C
Duration:	24 hours
Interval time:	10 min
Delay time:	1 hour
Evaluation type:	M or E
Scale:	M-value: -5 to 30%
	E-value: -5 to 60%
Threshold(s):	M-value: 5%
	E-value: 10%

Inoculate the measuring cell (9 ml medium) with 1 ml homogenised sample. For analyses of butter 8 ml of media are inoculated with 2 ml of the aqueous phase.

4 **Calibration:**

There are no calibrations available at the moment.