

To Determine and Confirm Aciduric Flat Sour Spore Formers in Foods.

The organism of this group is *Bacillus coagulans*. It is responsible for spoilage of canned products.

Equipment:

Refer to lab1 (Equipment, Material and Glassware)

Culture Media:

Dextrose tryptone agar (with bromocresol purple)

Procedure:

Weighed samples or dilutions of the sample are taken in a test tube

and heat shocked at 88 C for 5 min. The sample tubes are immediately cooled and one ml of the heat shocked sample or decimal volume is transferred to petri plates. 18 to 20 ml of melted bromocresol purple agar is added.

After mixing the plates are incubated at 55 C for 48h.

Surface colonies on dextrose tryptone agar will appear slightly moist, usually slightly convex and pale yellow. Subsurface colonies on this medium are compact with fluffy edges. Colonies are surrounded by a yellow zone.

Suspected colonies are counted and expressed as number per g of the sample.

Calculation : Average plate count x dilution factor = **X**

Expression of Result : Aciduric flat sour spore formers = **X/g**