RESULTS

Part I (Initial Analysis by Six Methods)

1. Lactic acid bacteria was recovered at high levels when using 3M LAB Petrifilm™ for 11 out of 12 samples analyzed. The remaining 5 methods showed variable counts (log CFU/g).

2. Growth was observed on APT with sucrose and 0.2% BCP which however did not show typical colonies as described in the method reference (colonies surrounded by yellow zone). A percentage of 1.6% BCP was used in the additional analysis in Part II.

Part II (Additional Analysis by Two Methods)

1. Additional analysis showed that lactic acid bacteria was recovered at high levels when using APT with sucrose and 1.6% BCP and 3M LAB Petrifilm™ for all 5 samples.

2. A t-Test was performed between the two methods and showed that there was no significant difference between the two methods with 95% confidence.

CONCLUSIONS

3M LAB Petrifilm™ and APT with sucrose and 1.6% bromocresol purple are preferred methods when quantifying lactic acid bacteria in RTE meats.

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