

# Technical Datasheet

<b>Analysis Name:</b>	Sterility testing by direct streaking.
<b>Method Number</b>	LIBR 183
<b>Scope of Application:</b>	The method applies to low acid, acidic and acidified products. This includes aseptically packaged products as well as retorted products (i.e., cooking and dairy).
<b>Description:</b>	Growth of vegetative microorganisms and spores will depend on their type and the characteristics of the product as well as the temperature conditions during pre-incubation and distribution of the product. For example, surviving thermophilic spores will not impact the commercial sterility if products are commercialized under moderate climatic conditions. Acid and acidified products are generally heat-treated at lower temperatures and may therefore still contain mesophilic and/or thermophilic spores, which can survive the heat treatment but will not necessarily spoil the product.
<b>Sample Weight Required:</b>	25g and for fluid and viscous products no further preparation is required other than mixing the container.
<b>Method Reference:</b>	There is no internationally accepted reference method for sterility testing by direct streaking.
<b>Analytical Platform:</b>	Cultural Method.
<b>Special Information:</b>	Colony growth on only one line requires confirmation after evaluation (including justification and documented reasons).

Analyte Reported	Unit of Measure	Limit of Quantification
Sterility Test Result	Sterile / Spoiled	Between 2 and 2.5 log <sub>10</sub> CFU/mL