Milk products — Enumeration of presumptive *Lactobacillus acidophilus* on a selective medium — Colony-count technique at 37 °C

*Produits laitiers — Dénombrement de Lactobacillus acidophilus présomptifs sur un milieu sélectif — Technique de comptage des colonies à 37 °C*
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Foreword

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of IDF National Committees casting a vote.

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ISO 20128|IDF 192 was prepared by the International Dairy Federation (IDF) and Technical Committee ISO/TC 34, Food products, Subcommittee SC 5, Milk and milk products. It is being published jointly by IDF and ISO.

All work was carried out by the Joint ISO-IDF Action Team on Lactic acid bacteria and starters, of the Standing Committee on Microbiological methods of analysis, under the aegis of its project leader, Mrs D. Ellekaer (DK).
Introduction

Because of the large variety of fermented and non-fermented milks, this method may not be appropriate in every detail for certain products.

This could be the case where the number of presumptive *Lactobacillus acidophilus* is very much lower than the number of other microorganisms such as *Lactobacillus rhamnosus*, *Lactobacillus reuteri*, *Lactobacillus plantarum*, *Lactobacillus helveticus* and yeasts.