## Préparation

## Contrôle qualité

**Température d'incubation:** 45°C ±1,0 **Temps d'incubation:**

**Inoculum:**

| Micro-organismes | Croissance | Remarques |
|---|---|---|
| *Escherichia coli* ATCC® 25922 | | |
| *Bacillus cereus* ATCC® 11778 | | |
| *Alicyclobacillus acidoterrestris* ATCC® 49025 | | |

## Références

· BAUMGART, J. (2003) Media for detection and enumeration of Alicyclobacillus acidoterrestris and Alicyclobacillus acidocaldarius in foods. In Handbook of Culture Media for Food Microbiology. J.E.L. Corry et al. (Eds.) Elsevier Sci B.V. Amsterdam.

· BAUMGART, J. & S. MENJE (2000) The impact of Alicyclobacillus acidoterrestris on the quality of juices and soft drinks. Fruit Processing 7:251-254.

· CERNY, G., W. HENNLICH & K. PORALLA (1984) Fruchsaftverdeb durch Bazillen: Isolierung und Charakterisierung des Verdebserregers. Z. Lebens. Unter Forsch. 179:224-227.

· IFU STANDARDS (2004) Method No. 12 on the detection of taint producing Alicyclobacillus in fruit juices. Revision march 2007.

. IFU STANDARDS (2019) Method No. 12 on the detection and enumeration of spore-forming thermo-acidophilic spoilage bacteria (*Alicyclobacillus* spp.).

. SMITH, Y., M. CAMERON, P. VENTER & R.C. WITTHUHN (2011) *Alicyclobacillus* spoilage and isolation – A review. Food Microbiol. 28(3):331-349.

. ISO 11133:2014/ Adm 1:2018. Microbiology of food, animal feed and water. Preparation, production, storage and performance testing of culture media.