



International Standard

ISO 7889

IDF 117

Yoghurt — Enumeration of characteristic microorganisms — Colony-count technique

Yaourt — Dénombrement des micro-organismes caractéristiques — Technique de comptage des colonies

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Contents

	Page
Foreword	iv
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
4.1 General	2
4.2 Preparation of dilutions	2
4.3 Inoculation	2
4.3.1 <i>L. bulgaricus</i>	2
4.3.2 <i>S. thermophilus</i>	2
4.4 Incubation	3
4.4.1 <i>L. bulgaricus</i>	3
4.4.2 <i>S. thermophilus</i>	3
4.5 Enumeration and confirmation	3
5 Culture media and reagents	3
6 Equipment and consumables	3
7 Sampling	4
8 Preparation of test sample	4
9 Procedure	4
9.1 Test portion, initial suspension and dilutions	4
9.2 Pour plates: Inoculation and incubation	4
9.3 Spread plates: Inoculation and incubation	5
9.4 Counting of colonies	5
9.5 Confirmation (optional)	5
10 Expression of results	6
11 Validation of the method	6
11.1 Validation in accordance with ISO 17468	6
11.2 Performance characteristics	6
12 Test report	7
13 Quality assurance	7
Annex A (informative) Flow diagram of the main steps of the procedures	8
Annex B (normative) Culture media and reagents	9
Annex C (informative) Performance characteristics of the method	13
Bibliography	15

Foreword

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

This second edition cancels and replaces the first edition (ISO 7889 | IDF 117:2003), which has been technically revised.

The main changes are as follows:

[ISO 7889:2026](http://www.iso.org/iso/7889-2026)

<https://standards.itohai.com/log/standards/iso/2518cf11-22a3-45a1-b259-28874cd94c76/iso-7889-2026>

- The culture medium M17 has been amended: lactose is replaced by sucrose to (also) enumerate lactose-negative strains of *S. thermophilus*.
- The concentration β -glycerophosphate, the main selective agent of M17 culture medium and a powerful buffer,^{[14][15]} is lowered from 1,9 % to 1 %. This reduction improved the size and morphology of *S. thermophilus* colonies during pilot studies and can improve the productivity.^[10]
- For better performance, microaerobic incubation of M17-S has been changed to mandatory.
- Spread plates have been added to the method as alternative for pour plates.
- Performance characteristics, with the results of an interlaboratory study, which are based on the method of this second edition have been included as [Annex C](#).

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