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Cereals, pulses and derived products — Enumeration of bacteria, yeasts and moulds

*Céréales, légumineuses et produits dérivés — Dénombrement des
bactéries, levures et moisissures*



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Foreword

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International Organization for Standardization
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Introduction

The enumeration of bacteria, yeasts and moulds in cereals, pulses and their derived products enables determination of their micro-organisms content and/or, depending on the objective, determination of the nature of the microflora present. The objective may be, for example, to determine the quality in terms of hygiene of a lot, to study the dynamic progression of a microflora in order to evaluate the efficiency of a particular type of storage, or to evaluate the impact of a physical or chemical treatment on the microflora.

In this type of analysis, which is usually carried out on ground products, fragments of thallus are taken into account, but it is the fungal spores in particular that are enumerated, and more so where the species present are highly sporulating. This method constitutes an effective means of following the progression of micro-organisms (in cereals, pulses and derived products) of a particular evolutionary series provided that the identification of those species which allow the evolution to be followed has been carried out. Under these conditions, which relate more to experimentation than to the testing of unknown lots, the values given by the enumeration correlate quite well with those given by more technological criteria (e.g. fat acidity and germinative capacity).

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