Test Kit for Yeast and Mold in Food and Beverage

Target Sample
• Ready-to-eat food
• Beverage in tightly sealed containers

Number of Tests / Kit
5 Tests

Test Kit Tool

- 3 M Petrifilm™ test sheet for yeast and mold 1 sachet (5 sheets)
- Reagent 1 and 2 5 bottles for each
- Sterile plastic bags 5 bags
- Sterile syringe 10 pieces
- Plastic plate for spreading sample 1 pieces
- Cotton balls with alcohol 1 bags
- Disinfectant 1 bottle
- Test kit manual 1 sheet

Other necessary tool (not included in the kit box)
• Stainless tablespoon
• Scissors
• Lighter or alcohol burner
• Balance with 1 gram scale (if available)
Sample type and test procedure

1. Food: Ready-to-eat food must follow all steps except the step 2. (For step 5 and 7, follow according to the sample type)
2. Liquid beverage: Follow step 1,2 and then move to step 10,11,12
3. Dried beverage:
   3.1 Beverage with ingredients of parts of the trees, e.g. leaf, stem, flower etc.
   3.2 Powder or granule beverage
   For both dried beverage, follow steps 1,3,4-7 and then move to steps 10,11,12 (For step 5 and 7, follow according to sample type)

Procedure

1. Examiner uses cotton ball with alcohol rub both hands and the opening area of food container.

2. For liquid beverage, vigorously shake the sample container at least 25 times. Use a syringe draw up 1 ml. of sample. Beware not to contact the bottom part of syringe before drawing up.
3. For food sample, use cotton ball with alcohol rub the cutting part of scissors and flame it with lighter. Hold the scissors for a moment to cool down and cut the sample container. Then cut the food sample to be small pieces. (Do not lay down the scissors on the table before cutting)

4. Use the cotton ball soaked with alcohol rub at the end of a tablespoon and flame with lighter. Hold the spoon for a moment to cool down. (Do not lay down the spoon).

5. Preparation of sample; follow 5.1 or 5.2 or 5.3 depending on the sample type.

5.1 Food: Weigh 10 g of sample or get 1 tablespoon and put into a sterile plastic gag.

5.2 Dried beverage with part of tree leaves, stem, etc: Weigh 10 g of sample or get 4 tablespoon and put into a sterile plastic bag.

5.3 Powder or granule beverage: Weigh 10 g of sample or get 1 full tablespoon and put into a sterile plastic bag.
6. Pour 1 bottle of Reagent 1 in the bag and close tightly. Vigorously shake the bag for at least 25 times.

7. Perform the followings according to sample type.
   - Food sample: Use a syringe draw up 0.2 ml of the solution from item 6.
   - Dried beverage: Use a syringe draw up 1 ml of the solution from item 6.

8. Inject all solution into Reagent 2 bottle. Tightly close the bottle and vigorously shake for at least 25 times.

9. Use a new syringe draw up 1 ml of the solution from item 8.

10. Slowly lift the top film of Petrifilm 3M test sheet and inject all solution on the middle of the sheet. Slowly close the top film. Beware of making bubble while closing.
11. Cover the sample area on the sheet with a plastic plate for spreading and slowly push center of the plate to spread the sample.

12. Keep the sheet in dark place at room temperature (20-32°C) (or keep in the air-conditioned room) for 3 days and observe the result.

**Evaluation**

-Characteristic of yeast colony : small blue-green or pink-tan colonies with defined edges.

-Characteristic of mold colony : -Large flat colonies with diffuse edges
  -Usually colony has a focus in center
  -Variable color (eg. black, pink, green etc.)
Count number of yeast and/or mold colonies on the sheet and interpret the result as the following table.

<table>
<thead>
<tr>
<th>Type of Sample</th>
<th>Number of Yeast colonies</th>
<th>Number of Mold Colonies</th>
<th>Interpretation</th>
<th>Yeast and mold count In 1 g of sample</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverage</td>
<td>0</td>
<td>0</td>
<td>√</td>
<td>Number of colonies counted</td>
</tr>
<tr>
<td></td>
<td>1 or more</td>
<td>1 or more</td>
<td>×</td>
<td></td>
</tr>
<tr>
<td>Ready to Eat food</td>
<td>0 – 19</td>
<td>0</td>
<td>√</td>
<td>Number of Colonies x 500</td>
</tr>
<tr>
<td></td>
<td>More than 19</td>
<td>01 or more</td>
<td>×</td>
<td></td>
</tr>
</tbody>
</table>

√ = pass (good quality)  × = not pass (poor quality)

Food regulations/ guidelines
1. Food: Guidelines for ready-to-eat food of Department of Medical Sciences, Ministry of Public Health, Thailand, defines that Yeasts/g must be less than 10,000 and Molds/g must be less than 500.

2. Beverage in tightly sealed containers:
   Food regulation of the Ministry of Public Health, issue number 214 (2000 B.C.) defines that yeasts and molds in food must be absent.

Procedure After test
Put after used 3M Petrifilm™ sheet in a plastic bag containing disinfectant to destroy microbes on the sheet. Close the bag and throw in garbage.
Precaution

• Keep test kit out of reach of children.
• Do not contact the disinfectant. Wash with clean water immediately if contact any part of the body.
• Beware of using lighter or burner and do not let the flame near cotton ball or alcohol.

Keeping / Age

• The kit will be expired in 2 months (Notice the expiry date on the box).
• Keep 3M Petrifilm™ at room temperature. (Do not keep in refrigerator)

Note :

• This kit contain 3M Petrifilm™ which is the product of Microbiology Products 3M Health Care, U.S.A.

Product by:
Department of Medical Science
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Distributed by:
Global Complex Co., Ltd
51/94 Hathairat Rd Minburi Bangkok 10510 Thailand
Tel: 662-1813027 Fax: 662-1813029
Email: globaltt2001@yahoo.com
www.gc-global.com