



GB 4789.35-2023

National Food Safety Standard

Food Microbiology Testing Lactic Acid Bacteria Testing

食品安全国家标准 食品微生物学检验 乳酸菌检验

National Health Commission of the People's
Republic of China
State Administration for Market Regulation of the
People's Republic of China

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National Standard of the People's Republic of China

GB 4789.35-2023

In Replacement of GB 4789.35-2016

National Food Safety Standard

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食品安全国家标准

食品微生物学检验 乳酸菌检验

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Foreword

This standard replaces GB 4789.35-2016 "National Food Safety Standard - Microbiological Examination of Foods Examination of Lactic Acid Bacteria". Compared with GB 4789.35-2016, the main changes are as follows:

- Real-time fluorescence PCR method was added as an optional method;
- The definition, sample preparation and culture time of lactic acid bacteria were modified;
- The description of the method for counting thermophilic *Streptococcus* and *Lactobacillus* were modified;
- Some culture medium components, stock solution concentrations and preparation methods were modified.

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1. Scope

This standard specifies the test method for lactic acid bacteria in foods containing lactic acid bacteria.

This standard applies to the detection of lactic acid bacteria in foods containing active lactic acid bacteria.

2. Terms and Definitions

2.1 Lactic acid bacteria

A general term for bacteria that can ferment sugars and mainly produce large amounts of lactic acid. They are unable to liquefy gelatin, do not produce indole, are Gram-positive, non-motile, non-spore-forming, catalase-negative, nitrate reductase-negative, and cytochrome oxidase-negative. The lactic acid bacteria in this standard mainly include *Lactobacillus*, *Bifidobacterium* and *Streptococcus thermophilus*.

3. Equipment and Materials

In addition to routine sterilization and culture equipment for microbiology laboratories, other equipment and materials are as follows.

3.1 Constant temperature incubator: $36^{\circ}\text{C}\pm 1^{\circ}\text{C}$.

3.2 Anaerobic culture device: anaerobic incubator, anaerobic tank, anaerobic bag or a device that can provide equivalent anaerobic effect.

3.3 Refrigerator: $2^{\circ}\text{C}\sim 8^{\circ}\text{C}$.

3.4 Homogenizer and sterile homogenizing bag, homogenizing cup or sterile mortar.

3.5 Vortex mixer.

3.6 Electronic balance: sensitivity 0.001g.

3.7 Real-time quantitative PCR instrument.



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