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ISO/TS 27265

IDF/RM 228

Heat-processed milk and dried milk products — Enumeration of thermoresistant spores of thermophilic bacteria

*Lait sec et produits laitiers en poudre traités thermiquement —
Dénombrement des spores thermorésistantes des bactéries thermophiles*

**Second edition
2026-05**



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Foreword	iv
Introduction	vi
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Culture media and reagents	2
6 Equipment and consumables	2
7 Sampling	3
8 Preparation of test sample	3
9 Procedure	3
9.1 Test sample and primary dilution.....	3
9.2 Heat treatment.....	3
9.2.1 General.....	3
9.2.2 Heating at 106 °C for 30 min in a sample-heating autoclave (Procedure A).....	4
9.2.3 Heating at 100 °C for 30 min in a water bath (Procedure B).....	4
9.3 Plating and incubation.....	4
9.3.1 Pour-plate technique.....	4
9.3.2 Spread-plate technique.....	5
9.4 Counting of colonies.....	5
10 Expression of results	5
11 Repeatability	5
12 Test report	5
13 Quality assurance	6
Annex A (informative) Flow diagram of the main steps of the procedures	7
Annex B (normative) Culture media and reagents	8
Bibliography	10

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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/TS 27265 | IDF/RM 228:2009), which has been technically revised.

The main changes are as follows:

- Addition of an alternative water bath heating procedure at 100 °C for 30 min to provide a more feasible approach and to improve the uniformity of analysis among different laboratories.
- Annex C on modification of pressure cooker for performing the thermophilic spore test has been deleted.

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Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

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The work was carried out by the IDF/ISO Action Team H28 of the *Standing Committee on Methods for Dairy Microbiology* under the aegis of its project leader Haiping Li (US).

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Bacterial spores are ubiquitous in the environment and are highly resistant to many stress factors (e.g. heat). Thermoresistant spores can contaminate dairy products via raw milk, biofilms on equipment surfaces (milking, transportation, and processing), ingredients, or water, etc. Survival of thermoresistant spores primarily pose quality risks to dairy products and the public health.

Spore enumeration methods are critical for controlling possible risks and reducing economic loss in dairy manufacturing.

The main technical changes listed in the Foreword, introduced in this document compared to ISO/TS 27265 | IDF/RM 228:2009, are considered as minor (see ISO 17468).

These technical changes in Procedure A (see [Clause 4](#)) have a minor impact on the performance characteristics of the method.

NOTE Procedure B (see [Clause 4](#)) was not included in the first edition of this document.