

ERRATUM

EFFECT OF pH OF PLATING MEDIUM ON ENUMERATION OF PASTEURIZATION-RESISTANT BACTERIA IN MILK.

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Volume 29, no. 5, pages 157 and 158, Table 1 and Figure 1: the data in Table 1 and Figure 1 should read as follows:

TABLE 1. AVERAGE DISTRIBUTION OF THERMODURIC BACTERIA IN NINE SAMPLES OF MILK^a OBTAINED WITH PLATE COUNT AGAR AT VARIOUS pH LEVELS

Plating medium pH	Average thermoduric count ^b /ml	Distribution of bacteria (% of total)			
		Arthrobacters	Microbacteria	Micrococci	Streptococci
6.5	100,000	26.8	0.0	63.4	9.8
7.0	170,000	27.6	1.7	58.7	12.0
7.5	190,000	25.8	0.0	37.1	37.1
8.6	130,000	15.4	7.7	35.9	41.0
9.1	78,000	00.0	4.7	41.9	53.5

^aPasteurized at 62.5 ± 0.1 C for 30 min.

^bPlates incubated at 32 C for 48 hr.

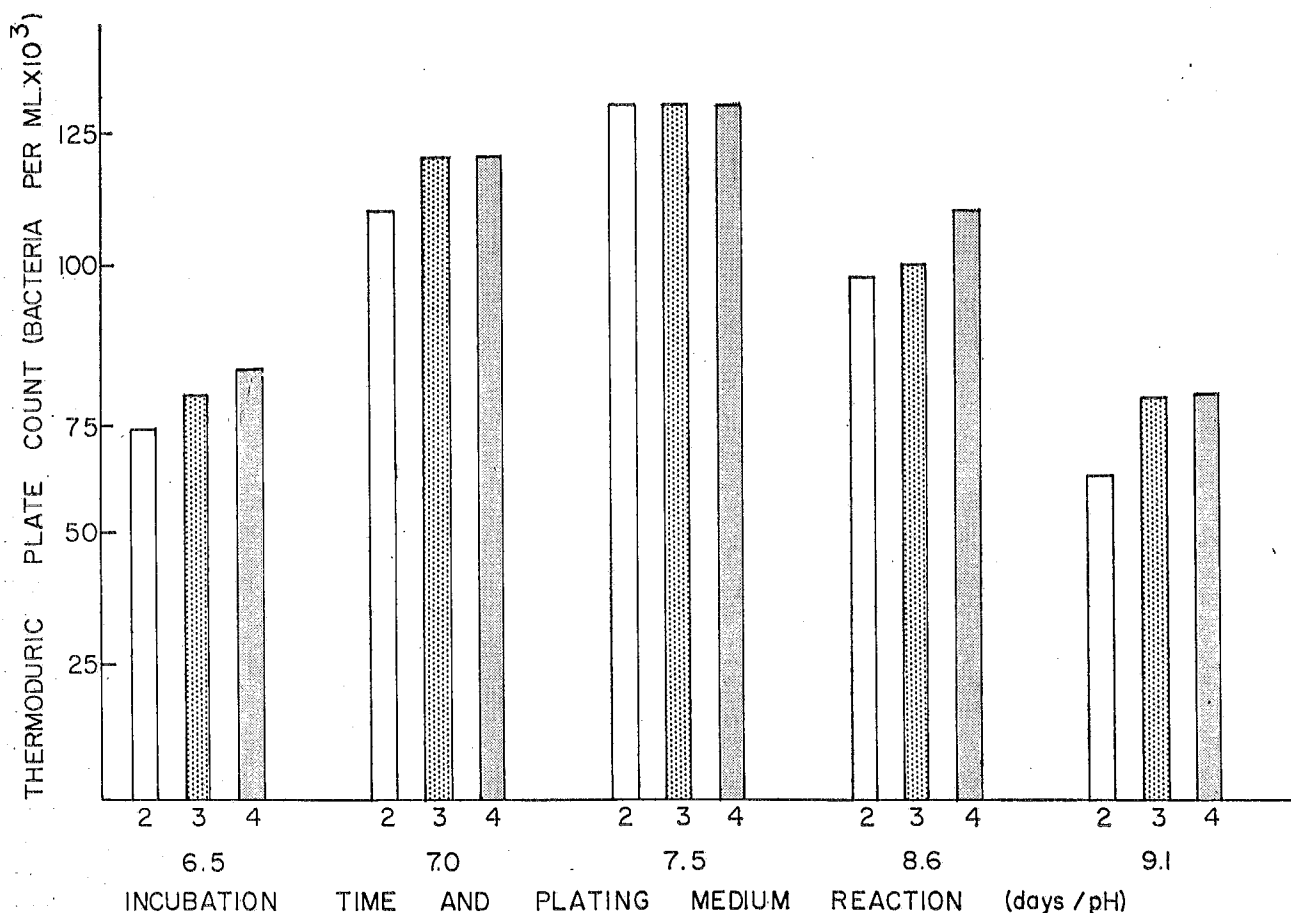


Figure 1. Arithmetic mean of thermoduric plate counts (32 C) of 18 milk samples obtained with Plate Count agar at various pH levels. (Pasteurization was at 62.5 ± 0.1 C for 30 min).