



# Agricultural Journals

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# **Czech J. Food Sci.**

**Němečková I.,  
Solichová K., Roubal**

**P., Unrova B.,  
Šviráková E.:**

## **Methods for detection of *Bacillus* sp., *B. cereus*, and *B. licheniformis* in raw milk**

Czech J. Food Sci., 29 (2011): S55-S60

Totally 75 raw milk samples were analysed with the methods employing the media compared – MYPA, PEMBA Brilliance™ *Bacillus cereus* agar, and HiCrome *Bacillus* agar. The reference method with MYPA seems to be the most suitable for dairy plants laboratories because there is only low risk of mistaken identity. However, the samples containing miscellaneous micro-flora should be heat inactivated before plating. Both positive and negative strains (totally 132) were isolated. Twelve strains, which could cause problems in the evaluation of the plates, were selected and identified by phenotyping and by PCR methods for

*Bacillus* spp., *Erwinia* spp., and *Z. licheniformis*. The PCR methods differed