

GROWTH CONTROL EXAMINATION OF MICROORGANISM ANTIMICROBIAL ACTIVITY

In this test, different amounts of preB® were added to polished rice to determine their respective abilities to control bacterial growth. Specifically, preB® amounts equivalent to 3% and 5% were added to rice when it was being cooked. After the rice was cooked, the test bacteria were added to it. Then the changes in the viable bacteria count under conditions of 25°C were measured as an indicator of preservative ability.

Test of E. Coli Control in Rice Cooked with preB®

(COUNT/ML)

CULTURE TIME	START	3 HOURS	24 HOURS	48 HOURS
5% preB added	16,000	14,000	43,000	250
3% preB added	17,000	13,000	13,000	120
No preB added	12,000	65,000	2,100,000	7,800,000

