



Good or bad stale yogurt? enumeration of the bacteria of yogurt



PROTOCOL:

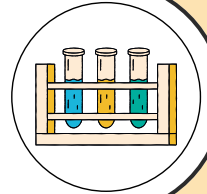


1: STERILIZATION

we use a sterilize material with heating in microbiology. The air is sterilized.

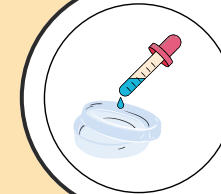
2: MIX

to mix yogurt with physiological water in a test-tube



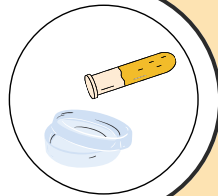
3: SHARE OUT

put a few drops 1mL of the mixture in the petri box empty



4: POUR

pour 15 mL to agar in the petri box at 45°C



5: INCUBATION

incubate without oxygen for 72 h at 30°C

PURPOSE:

to prove that you can eat yogurt even after expiry date

RESULT:

there is almost no difference between stale yogurt and still good yogurt. So this prove that it can be safely consumed.