Control of microbial growth

Effected in two basic ways:

- Killing microorganisms and Inhibiting microbial growth

Involves the use of: Physical/Chemical agents that kill or prevent growth

Principles of microbial control

- **Prevention** \rightarrow Control of growth to prevent infection
- **Sterilization** \rightarrow Complete destruction
 - No 'levels' of sterilization → All or Nothing
 - Utilizes; Heat, Radiation, Some chemicals and Physical removal

Disinfection \rightarrow reducing growth on non-living surfaces

- (Organic matter interferes with heat treatments and chemical control agents)

Antisepsis \rightarrow reducing growth on living tissue

Physical Methods

Llaat	Manh for success and unidely used
Pre	Most frequent and widely used 1. Type of heat 2. Time of Application 3. Temperature Moist & Heat (Boiling / Autoclaves) - denatures etzymes Still wost vegetative cells and inactivates viruses within 10 min
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	within 10 min
	121°C for 30 minut is tall nearly all microbes Prions mer not the destroyed at the typical 134°C for 3 min
	Theirn Poet h Point (TDP) - lowestic eperature to kill all the bacteria in a broth in 10 Minutes
	Thermal Death Time (10) - Preven required to kill all the bacteria in a broth at a given temperature
	Decimal Reduction Time (DRT) - length of time in which 90% of a bacterial population will be killed at a given
	temperature
	Autoclaving
	- Steam under pressure
	- 121° C for 30 min at 15 lb/in ²
	- Heat-labile substances will be denatured
	- Steam must contact the material
	Dry heat sterilization
	- Direct flaming
	Typical temperatures of Bunsen burner flame: 1,300 to 1,600 °C)
	- Incineration
	- Hot-air sterilization (Oven)
Filtration	 The passage of a liquid or gas through a filter with pores small enough to retain microbes
	 Especially important to sterilize solutions which would be denatured by heat (antibiotics, injectable
	drugs, amino acids, vitamins)
	urugs, annino acius, vitannins)
	Ultra-High-Temperature (UHT) 140°C for 3 seconds
	- Shelf life
	- Some nutritional loss can occur in UHT milk (folate, some B vitamins, vitamin C)
	Pastuerization
	- High temperature for a short time
	- Batch method 63°C for 30 min
	- Flash method 72°C for 15 s