

Table 16 Microbial analysis of the premix fruitcake (PMC₅)

Temp	%RH	Time (wk)	Sample		Control	
			Total bacteria (cfu/g)	Total yeast & mould (cfu/g)	Total bacteria (cfu/g)	Total yeast & mould (cfu/g)
20	68	0	<10	<10	<10	<10
		1	<10	<10	<10	<10
		2	<10	<10	4.2x10 ²	6.3x10 ⁶
		3	<10	<10	-	-
		4	4.1x10 ²	3.4x10 ²	-	-
30	75	0	<10	<10	<10	<10
		1	<10	<10	<10	<10
		2	<10	<10	4.5x10 ⁴	4.3x10 ⁶
		3	<10	<10	-	-
		4	5.2x10 ²	7.1x10 ²	-	-

Table 17 Microbial analysis of the rice fruitcake (RF)

Temp	%RH	Time (wk)	Sample		Control	
			Total bacteria (cfu/g)	Total yeast & mould (cfu/g)	Total bacteria (cfu/g)	Total yeast & mould (cfu/g)
20	68	0	<10	<10	<10	<10
		1	<10	<10	<10	<10
		2	<10	<10	4.5x10 ³	4.8x10 ⁶
		3	<10	<10	-	-
		4	7.8x10 ²	5.5x10 ²	-	-
30	75	0	<10	<10	<10	<10
		1	<10	<10	<10	<10
		2	<10	<10	3.3x10 ⁵	5.6x10 ⁶
		3	<10	<10	-	-
		4	4.8x10 ²	6.7x10 ²	-	-