

Australian Standard[®]

Food microbiology

Method 11.2: Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products

STANDARDS
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- Australian Food and Grocery Council
- Australian Institute of Food Science and Technology Limited
- Australian Society for Microbiology Incorporated
- Consumers' Federation of Australia
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This Standard was issued in draft form for comment as DR 06440.

Standards Australia wishes to acknowledge the participation of the expert individuals that contributed to the development of this Standard through their representation on the Committee and through public comment period.

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First published as AS 5013.11.2—2006.

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Published by Standards Australia GPO Box 476, Sydney, NSW 2001, Australia

ISBN 0 7337 7958 1

PREFACE

This Standard was prepared by the Standards Australia Committee FT-024, Food Products and Subcommittee FT-024-01, Food Microbiology.

This Standard is identical with, and has been reproduced from ISO 6887-2:2003, *Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Part 2: Specific rules for the preparation of meat and meat products*.

The objective of this Standard is to specify rules for the preparation of meat and meat products, samples and their suspension for microbiological examination when the samples require a different preparation from the method described in AS 5013.11.1:2005 [ISO 6887-1:1999].

As this Standard is reproduced from an International Standard, the following applies:

- Its number does not appear on each page of text and its identity is shown only on the cover and the title page.
- In the source text, 'this part of ISO 6887' should read 'this Australian Standard'.
- A full point substitutes for a comma when referring to a decimal number.
- Substitute 'mL' for 'ml' wherever it appears.

References to International Standards should be replaced by references to Australian Standards, as follows:

<i>Reference to International Standard</i>		<i>Australian Standard</i>	
ISO 6887	Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examinations	AS 5013	Food microbiology
6887-1	Part 1: General rules for the preparation of the initial suspension and decimal dilutions	5013.11.1	Method 11.1: Microbiology of food and animal feeding stuffs—Preparation of test sample initial suspension and decimal dilutions for microbiological examination—General rules for the preparation of the initial suspension and decimal dilutions
7218	Microbiology of food and animal feeding stuffs—General rules for microbiological examinations	5013.14	Method 14: Microbiology of food and animal feeding stuffs—General rules for microbiological examinations

With the exception of the above ISO documents, which have been adopted as Australian Standards, the ISO documents listed as normative references in Clause 2 have not been adopted as Australian Standards.

The laboratory should have a clearly defined quality control system to ensure that the apparatus, culture media, reagents and technique are suitable for the test. The use of positive controls is part of this system.

The terms 'normative' and 'informative' have been used in this Standard to define the application of the annex to which they apply. A 'normative' annex is an integral part of a Standard, whereas an 'informative' annex is only for information and guidance.

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AUSTRALIAN STANDARD

Food microbiology

Method 11.2:

Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products

WARNING — The use of this standard may involve hazardous materials, operations and equipment. It is the responsibility of the user of this standard to establish appropriate safety and health practices and to determine the applicability of regulatory limitations prior the use.

1 Scope

This part of ISO 6887 specifies rules for the preparation of meat and meat product samples and their suspension for microbiological examination when the samples require a different preparation from the method described in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and decimal dilutions for microbiological examination. This part of ISO 6887 only describes methods of preparation that are applicable to several microorganisms simultaneously. It excludes the preparations that only apply to the detection and/or enumeration of a single microorganism where the method of preparation is described in the relevant International Standard concerning that microorganism.

This part of ISO 6887 is applicable to the following fresh, raw and processed meats and poultry and their products:

- refrigerated or frozen;
- cured or fermented;
- minced or comminuted;
- delicatessen meats;
- pre-cooked meals or poultry based meals;
- dried and smoked meats at various degrees of dehydration;
- concentrated meat extracts.

This part of ISO 6887 is not applicable to the following products whose microbiological examination is described in other International Standards:

- canned products;
- other products (see ISO 6887-4).

NOTE 1 Milk and milk products are dealt with in ISO 8261.

NOTE 2 The meat from wild animals (from game slaughtering or game shooting) can be analysed following the applicable techniques described here for similar products.