

Australian Standard<sup>®</sup>

**Food microbiology**

**Method 11.3: 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 fish and fishery products**

**STANDARDS**  
Australia



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**Food microbiology**

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## 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 6887-3:2003, *Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Part 3: Specific rules for the preparation of fish and fishery products*.

The objective of this Standard is to specify rules for the preparation of fish and fishery 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 marker.
- 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 5013.11.1	Food microbiology Method 11.1: Microbiology of food and animal feedings stuffs—Preparation of test sample initial suspension and decimal dilutions for microbiological examination—
6887-1	Part 1: General rules for the preparation of the initial suspension and decimal dilutions		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

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.

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## AUSTRALIAN STANDARD

**Food microbiology**

## Method 11.3:

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 fish and fishery 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 fish and fishery 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 methods of preparation are described in the relevant standard concerning that microorganism, for example *Vibrio parahaemolyticus*.

This part of ISO 6887 is applicable to the following raw, processed, cooked or frozen fish and shellfish and their products:

- a) RAW fish, crustaceans, molluscs and others, including
  - fish, whole or fillets, with or without skin and heads, and gutted,
  - fish, salted, dried, smoked or pickled,
  - cephalopods, whole or sliced,
  - crustaceans, whole, including prawns, crayfish, lobsters, crabs and Norway lobsters,
  - live gastropods, bivalves, echinoderms and tunicates, and
  - nails,
- b) PROCESSED fish, crustaceans, molluscs and others, including
  - dried, smoked, marinated, salted, pickled and breaded fish or shellfish,
  - fish, whole or prepared fillets, with or without skin,
  - surimi and delicatessen fish products,