

Australian Standard<sup>®</sup>

## Food microbiology

**Method 11.4: 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 products other than milk and milk products, meat and meat products and fish and fishery products**

STANDARDS  
Australia



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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 6887-4:2003, *Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products*.

The objective of this Standard is to specify rules for the preparation of samples and decimal dilutions for the microbiological examination of food products other than those covered in other parts of AS 5013.11 (ISO 6887 series).

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

- (a) Its number does not appear on each page of text and its identity is shown only on the cover and the title page.
- (b) In the source text, 'this part of ISO 6887' should read 'this Australian Standard'.
- (c) A full point substitutes for a comma when referring to a decimal marker.
- (d) 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		AS	
6887	Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examinations	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.
6887-2	Part 2: Specific rules for the preparation of meat and meat products	5013.11.2	Method 11.2: Microbiology of food and animal feeding stuffs—Preparation of test sample initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products
6887-4	Part 4: Specific rules for the preparation of fish and fishery products	5013.11.4	Method 11.4: Microbiology of food and animal feeding stuffs—Preparation of test sample initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of fish and fishery products
6887-14	Part 14: Specific rules for the preparation of other food products	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 11.4:

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 products other than milk and milk products, meat and meat products and 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 samples and decimal dilutions for the microbiological examination of food products other than those covered in other parts of ISO 6887. 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 International Standard concerning that microorganism.

This part of ISO 6887 is applicable to the following products:

- general case for acidic products (see 8.2);
- foods with a high fat content, excluding margarine and spreads (see 8.3);
- flours, whole cereal grains, cereal by-products, animal feeds and cattle cake (see 9.1);
- very hard products, e.g. cassava (see 9.2);
- gelatine (see 9.3);
- margarine and spreads (see 9.4);
- dehydrated products and freeze-dried products (except dairy products and egg products) (see 9.5);
- egg and egg products (see 9.6);
- fermented products (products containing live microorganisms) (see 9.7);
- pastries and cakes (9.8).

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