

# Australian Standard<sup>®</sup>

AS 5013.30—2010

## Food microbiology

### Method 30: Examination of specific product— Sweetened condensed milks

#### PREFACE

This Standard was prepared by the Standards Australia Committee FT-024, Food Products and Subcommittee FT-024-01, Food Microbiology (Constituted), to supersede AS/NZS 1766.3.17:1997.

The objectives of this revision are—

- (a) to transfer the procedure to the AS 5013 Series;
- (b) to update the references; and
- (c) to incorporate minor technical variations on the apparatus used in the test technique.

#### FOREWORD

Sweetened condensed milk is not a sterile product. Its keeping quality depends on its low water activity and low head-space in the package. Contamination may arise from container leakage, unsterile packages or contaminated ingredients. Spoilage may result if the sugar-to-water ratio is too low or the head-space is too great.

#### METHOD

##### 1 SCOPE

This Standard sets out procedures for the microbiological examination of sweetened condensed milk and recombined sweetened condensed milks, flavoured and unflavoured.

NOTE: The methods are not intended for the examination of long shelf-life dairy products in hermetically sealed containers that may have been produced by the traditional canning process or by UHT processing followed by aseptic packaging.

##### 2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS 1166	Milk and milk products—Guidance on sampling
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