

Australian Standard®

Food microbiology

Method 28: Examination of specific products— Liquid milks and creams

PREFACE

This Standard was prepared by the Standards Australia Committee FT-024, Food Products and Subcommittee FT-024-01, Food Microbiology to supersede AS 1766.3.13—1994.

The objective of this revision is to update the references and to transfer the procedure to AS 5013 series. It also incorporates minor technical variations on the apparatus used in the test technique.

METHOD

1 SCOPE

This Standard sets out microbiological methods for the examination of liquid milk and liquid milk products such as homogenized and modified milks, buttermilks and creams.

NOTE: The methods do not apply to cultured milk or cream products, or ultra-heat-treated (UHT) milks and creams.

2 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS

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| 1166 | Milk and milk products—Guidance on sampling |
| 2300 | Methods of chemical and physical testing for the dairying industry |
| 2300.1.10 | Method 1.10: General methods and principles—Determination of phosphatase activity |
| 5013 | Food microbiology (series) |
| 5013.11.1 | Method 11.1: Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—General rules for the preparation of the initial suspension and decimal dilutions |