

Australian Standard®

Food microbiology

Method 3.4: Examination for specific products—Frozen foods

PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology as part of a program to issue all Standards pertaining to the microbiological testing of foods (including dairy products and eggs) in the AS 1766 series.

This Standard supersedes the following Standards:

AS	
1095	Methods of microbiological examination of dairy products and for dairy purposes
1095.2.5—1974	Methods for the examination of specific dairy products—Ice cream and frozen milk products
1766	Methods for the microbiological examination of food
1766.3.4—1980	Examination of specific products—Frozen foods

METHOD

1 SCOPE This Standard sets out procedures for preparing frozen foods for microbiological examination for specific microorganisms.

The methods apply to all frozen foods, including ice cream and frozen dairy products, other than those frozen products for which special procedures are given in other test methods of AS 1766 relating to the examination of specific products.

2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS	
1166	Methods for sampling milk and milk products
1766	Food microbiology
1766.2.1	Method 2.1: Examination for specific organisms—Standard plate count
1766.2.2	Method 2.2: Examination for specific organisms—Colony count of yeasts and moulds
1766.2.3	Method 2.3: Examination for specific organisms—Coliforms and <i>Escherichia coli</i>
1766.2.4	Method 2.4: Examination for specific organisms—Coagulase-positive staphylococci
1766.2.5	Method 2.5: Examination for specific organisms—Salmonellae
1766.2.6	Method 2.6: Examination for specific organisms— <i>Bacillus cereus</i>
1766.2.7	Method 2.7: Examination for specific organisms— <i>Clostridium botulinum</i> and <i>Clostridium botulinum</i> toxin
1766.2.8	Method 2.8: Examination for specific organisms— <i>Clostridium perfringens</i>
1766.2.9	Method 2.9: Examination for specific organisms— <i>Vibrio parahaemolyticus</i>
1766.2.13	Method 2.13: Examination for specific organisms—Campylobacter
1766.4	Method 4: Sampling of foods
1766.5	Method 5: Preparation of media, diluents and reagents
1918	Methods for sampling eggs and egg products