

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



This Australian Standard® was prepared by Committee FT-024, Food Products. It was approved on behalf of the Council of Standards Australia on 15 November 2006. This Standard was published on 29 December 2006.

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- Australian Food and Grocery Council
- Australian Institute of Food Science and Technology Limited
- Australian Society for Microbiology Incorporated
- Consumers' Federation of Australia
- Department of Agriculture, Fisheries and Forestry (Commonwealth)
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This Standard was issued in draft form for comment as DR 06441.

Standards Australia wishes to acknowledge the participation of the expert individuals that contributed to the development of this Standard through their representation on the Committee and through public comment period.

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First published as AS 5013.11.3—2006.

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Published by Standards Australia GPO Box 476, Sydney, NSW 2001, Australia

ISBN 0 7337 7959 X

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:

- (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
		5013.11.1	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.

CONTENTS

	<i>Page</i>
1	Scope..... 1
2	Normative references 2
3	Terms and definitions 2
4	Principle 3
5	Diluents 3
5.1	Basic materials 3
5.2	Diluents for general use 3
5.3	Diluents for special purposes 3
5.4	Distribution and sterilization of the diluent 4
6	Apparatus 4
7	Preparation of samples 5
7.1	Frozen products 5
7.2	Hard and dry products 5
7.3	Liquid and non-viscous products 5
7.4	Heterogeneous products 5
8	General procedures 5
8.1	General 5
8.2	General case for acidic products 6
8.3	High fat foods (for example over 20 % of total mass is fat) 6
9	Specific procedures 6
9.1	Raw fish, crustaceans, molluscs and others 6
9.2	Processed products of fish, crustaceans, molluscs and other products 8
9.3	Frozen fish, crustaceans, molluscs and other products 9
10	Further decimal dilutions 10
	Bibliography 11

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
 - snails;
- 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,