Australian Standard®

Food microbiology

Method 27: Examination of specific products—Cultured dairy products

PREFACE

This Standard was prepared by the Standards Australia Committee FT-024, Food Products and Subcommittee FT-24-01, Food Microbiology (Constituted) to supersede AS 1766.3.12—1992, *Food microbiology*, Method 3.12*: Examination of specific products—Cultured dairy products*.

The objectives of this revision are—

(a) to update the references and transfer the procedure to the AS 5013 series;

(b) to incorporate technical variations on the apparatus used in the test technique; and

(c) to incorporate the procedure for direct microscopic count without defatting which was previously published as, (now withdrawn) AS 1766.3.10—1994, *Food microbiology* Method 3.10: *Examination of specific products—Liquid milks—Direct microscopic count.*

METHOD

1 SCOPE

This Standard sets out microbiological methods for the examination of cultured dairy products.

2 APPLICATION

The methods apply to yogurts, other cultured milks, and sour creams. They do not apply to frozen cultured dairy products, such as frozen yogurt.

3 REFERENCED DOCUMENTS

The following documents are referred to in this Standard:

AS

1166 Milk and milk products—Guidance on sampling

2300 Methods of chemical and physical testing for the dairying industry

2300.1.6 Method 1.6: General methods and principles—Determination of pH

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