

Australian Standard[®]

Food microbiology

**Part 0: General introduction to the
Australian Standard methods for food
microbiology**



This Australian Standard® was prepared by Committee FT-024, Food Products. It was approved on behalf of the Council of Standards Australia on 8 July 2010. This Standard was published on 1 September 2010.

The following are represented on Committee FT-024:

- Australian Chamber of Commerce and Industry
- Australian Food and Grocery Council
- Australian Institute of Food Science and Technology
- Consumers' Federation of Australia
- Department of Agriculture, Fisheries and Forestry (Commonwealth)
- Horticulture Australia
- Meat and Livestock Australia
- National Association of Testing Authorities Australia
- National Measurement Institute
- Safe Food Queensland

The following are represented on Sub-Committee FT-024-01:

- ACT Health
- Australian Food and Grocery Council
- Australian Institute of Food Science and Technology
- Australian Society for Microbiology Incorporated
- CSIRO Food and Nutritional Sciences
- Dairy Industry Association of Australia
- Department of Agriculture, Fisheries and Forestry (Commonwealth)
- Division of Analytical Laboratories, Sydney West Area Health Service
- Food Standards Australia New Zealand
- Food Technology Association of Australia
- Meat and Livestock Australia
- National Association of Testing Authorities Australia
- National Measurement Institute
- Queensland Health Forensic and Scientific Services
- The University of Melbourne

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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 the public comment period.

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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 1766.0—1995, *Food microbiology, Part 0: General introduction and list of methods*.

The objective of this revision is to retain this Part 0 to introduce the series of Australian Standards on food microbiology to users, and provide guidance on the following:

- (a) The history and information about the development and evolution of Australian Standards on food microbiology.
- (b) The change of numbering system from AS 1766 to AS 5013.
- (c) The interaction with ISO Standard methods and relationship to corresponding ISO Standards.

STANDARDS AUSTRALIA

Australian Standard Food microbiology

Part 0: General introduction to the Australian Standard methods for food microbiology

GENERAL INTRODUCTION

Australian Standard methods for the microbiological examination of foods other than eggs and dairy products were first published in 1975 with the introduction of AS 1766, *Methods for the microbiological examination of food*, in response to a request from the National Health and Medical Research Council. The Standards were prepared by the Standards Australia Committee FT/4, Food Microbiology and new Standards have been added continually to the AS 1766 series.

For convenience, at that time the Standards were grouped into 5 parts as follows:

- AS 1766.1 Part 1: *General procedures and techniques*—these Standards set out the procedures that are commonly used in all microbiological laboratories, such as sterilization techniques, preparation of dilutions, plate counts, membrane filtration, and estimation of most probable number (MPN) of organisms.
- AS 1766.2 Part 2: *Examination for specific organisms*—these Standards set out the methods for detecting, and enumerating in some cases, specific microorganisms in a sample of food after it has been suitably prepared for microbiological examination.
- AS 1766.3 Part 3: *Examination of specific products*—these Standards set out the procedures for the microbiological examination of different types of foods and describe the preparation of samples so that they are in suitable form (the first dilution) for examination for specific microorganisms using the methods prescribed in Parts 1 and 2.
- AS 1766.4 Part 4: *Sampling of foods*—this Standard, which is now withdrawn, covered the procedures for obtaining samples of foods for microbiological examination and for their handling until they are delivered to the laboratory.
- NOTE: Sampling procedures for eggs and for dairy products were dealt with in AS 1918, *Methods for sampling eggs and egg products* (now withdrawn), and AS 1166, *Milk and milk products—Guidance on sampling*, respectively.
- AS 1766.5 Part 5: *Preparation of culture media, diluents and reagents*—this Standard sets out the formulations and procedures for preparing the culture media, diluents and reagents specified in AS 1766 methods.

Until 1987, AS 1766 dealt with the examination of various foods but excluded eggs and egg products and dairy products. Methods for the microbiological examination of the excluded commodities were issued as AS 1142, *Methods for the microbiological examination of eggs and egg products* (superseded by AS 1766 series in 1991), and AS 1095, *Microbiological methods for the dairy industry* (withdrawn), respectively. In order to dispense with the need for separate technical committees preparing Standards that are similar in nature and subject matter, the committees were amalgamated into a constituted committee with responsibility for preparing standard methods for the microbiological examination of all foods including eggs and dairy products.