Australian Standard®

Food microbiology

Method 11.5: 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 milk and milk products (ISO 6887-5:2010, MOD)

PREFACE

This Standard was prepared by the Standards Australia Committee, FT-035, Food Microbiology, to supersede AS 5013.17—2004 [ISO 8261:2001], *Food microbiology*, Method 17: *Milk and milk products—General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination*, AS 1766.3.15—1994, *Food microbiology*, Method 3.15: *Examination of specific products—Cheese* and AS/NZS 1766.3.14:1998, *Food microbiology*, Method 3.14: *Examination of specific products—Butter, margarine and related products*.

This Standard is an adoption with national modifications and has been reproduced from ISO 6887-5:2010, *Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*—Part 5: *Specific rules for the preparation of milk and milk products.*

ISO 8261 (IDF 122):2001 was elaborated by ISO/TC 34/SC 5, Milk and milk products, and, with its agreement, has been renumbered as ISO 6887-5 and technically revised by ISO/TC 34/SC 9, Microbiology with the following modifications:

(a) The introduction of buffered peptone water as a diluent for general use.

(b) The systematic pre-heating of the diluent has been kept only for those cases where it resolves problems of homogeneity of the suspension.

(c) The reactivation step has been removed.

The objectives of this revision are —

(i) to transfer AS/NZS 1766.3.14:1998 and AS 1766.3.15—1994 to the AS 5013 series;

(ii) to withdraw AS 5013.17:2004 [ISO 8261:2001] and to adopt ISO 6887-5:2010, as ISO 8261:2001 has been withdrawn and superseded by ISO 6887-5:2010; and

(iii) to incorporate national modifications.

Therefore, Australian technical and editorial variations have been made to the following Clauses of ISO 6887-5:

(A) Clause 5.3.1.3, Application.

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(B) Clause 5.3.2.2, Preparation.

(C) Clause 5.3.7 (new), Peptone Solution containing 0.1% agar.

(D) Clause 5.5, Performance testing for quality control.

(E) Clause 8.4, High-fat foods (fat content >20% mass fraction).

(F) Clause 9, Specific procedures.

(G) Clause 9.5, Butter.

These variations, which are necessary for Australian conditions, are listed in Appendix ZZ, which is added at the end of the source text.

As this Standard is reproduced from an International Standard, the following applies:

(1) In the source text 'this part of ISO 6887' should read 'this Australian Standard'.

(2) A full point substitutes for a comma when referring to a decimal marker.

(3) Substitute 'mL' for 'ml' wherever it appears.

References to International Standards should be replaced by references to Australian Standards, as follows:

Reference to International Standard		*Australian Standard*	
ISO		AS	
707[IDF 50]	Milk and milk products—Guidance on sampling	1166	Milk and milk products—Guidance on sampling
6887	Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination	5013	Food microbiology
6887-1	Part 1: General rules for the preparation of the initial suspension and decimal dilutions	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
7218	Microbiology of food and animal feeding stuffs—General rules for microbiological examinations	5013.14.1	Method 14.1: Microbiology of food and animal feeding stuffs—General requirements and guidance for microbiological examinations (ISO 7218:2007, MOD)

Only international references that have been adopted as Australian Standards have been listed.

The laboratory should have a clearly defined quality control system to ensure the apparatus, culture media, reagents and technique are suitable for the test. The use of positive controls is part of this system.

The term 'normative' has been used in this Standard to define the application of the appendix to which it applies. A 'normative' appendix is an integral part of a Standard.

WARNING — The use of this International Standard may involve hazardous materials, operations, and equipment. It is the responsibility of the user to establish appropriate health and safety practices and to determine the applicability of regulatory limitations prior to use.

1 Scope

This part of ISO 6887 specifies rules for the preparation of samples of milk and milk products and their suspension for microbiological examination when the samples require a different preparation from the general methods specified 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 excludes preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards.

This part of ISO 6887 is applicable to:

a) milk and liquid milk products;

b) dried milk products;

c) cheese;

d) casein and caseinates;

e) butter;

f) ice-cream;

g) custard, desserts and sweet cream;

h) fermented milk and sour cream;

i) milk-based infant foods.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 707 | IDF 50, *Milk and milk products — Guidance on sampling*

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