Australian/New Zealand Standard™



# Food microbiology

# Method 2.12: Examination for specific organisms— *Escherichia coli* in bivalve molluscs— Rapid method

## PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT-004, Food Microbiology, to supersede AS 1766.2.12—1994.

The objective of this revision is—

(a) to stipulate the resuscitation step as an integral part of the method;

(b) to delete the note given in relation to its applicability for regulatory purposes; and

(c) to bring the Standard in line with current Standards Australia style.

Experience has shown that the membrane plate method is a reliable, rapid method for checking oysters and other bivalve molluscs for *E. coli* contamination, but may give erroneous results for other types of foods. Therefore, the method has been confined to the examination of bivalve molluscs only.

This Standard is one of a series of methods for the microbiological examination of foods for quality control and investigative purposes and, where applicable, for checking that foods comply with regulatory specifications.

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## METHOD

### 1 SCOPE

This Standard sets out a rapid method for enumerating *Escherichia coli* in bivalve molluscs using a membrane plate technique. This method will detect both typical *E. coli* and lactose non-fermenting or anaerogenic variants.

NOTES:

1 Other methods for examination of foods, including molluscs, for coliforms and *E.coli* are given in AS 1766.2.3.

2 A flow diagram of the examination procedure is shown in Figure 1.



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