

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 (ISO 6887-3:2003, MOD)

AS 5013.11.3—2012

PREFACE

This Standard was prepared by the Standards Australia Committee FT-035, Food Microbiology to supersede AS 5013.11.3—2006, *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*, and AS/NZS 1766.3.5—1999, *Food microbiology, Method 3.5: Examination for specific products—Molluscs, crustaceans and fish, and products thereof*.

This Standard is an adoption with national modifications 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 objectives of this revision are—

- (a) to transfer the content of AS/NZS 1766.3.5:1999 to the AS 5013 Series; and
- (b) to revise AS 5013.11.3:2006 [ISO 6887-3:2003] with respect to AS/NZS 1766.3.5:1999 by introducing national modifications.

Therefore, Australian technical variations have been made to the following Clauses of ISO 6887-3:

- (i) Scope.
- (ii) Clause 9, Specific procedures.

These variations, which are provided 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:

- (A) In the source text ‘this part of ISO 6887’ should read ‘this Australian Standard’.
- (B) A full point substitutes for a comma when referring to a decimal marker.
- (C) 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 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)

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 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,