

# Australian Standard®

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## Food microbiology

### Method 2.14: Examination for specific organisms—Psychrotrophic organisms in dairy products

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#### PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology to supersede AS 1095.3.5—1976 *Methods of microbiological examination of dairy products and for dairy purposes—Methods for the detection of specific groups of microorganisms—Psychrotrophic organisms*.

The publication of this Standard as AS 1766.2.14 is part of a program to issue all Standards pertaining to the microbiological examination of foods in the AS 1766 series.

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#### METHOD

**1 SCOPE** This Standard sets out methods for the examination of dairy products for psychrotrophic organisms. The methods involve the use of a long incubation period or a short incubation period as follows:

- (a) *Long incubation*—applicable to the examination of milks, butter, ice cream and frozen dairy products, cultured dairy products, and other processed dairy products.
- (b) *Short incubation*—applicable only to the examination of raw and pasteurized milks.

**2 REFERENCED DOCUMENTS** The following documents are referred to in this Standard:

AS

1095 Microbiological methods for the dairy industry

1766 Food microbiology

1766.1.3 Method 1.3: General procedures and techniques—Colony count—Pour plate method

1766.5 Method 5: Preparation of media, diluents and reagents

**3 CULTURE MEDIUM (See AS 1766.5)** plate count agar.

#### 4 EQUIPMENT

**4.1 Incubator at  $7 \pm 1^\circ\text{C}$**

**4.2 Incubator at  $15 \pm 1^\circ\text{C}$**

#### 5 PROCEDURE

**5.1 Method** The procedure shall be as follows:

- (a) Prepare the first dilution of the product under examination in accordance with the relevant test methods relating to examination of specific products in AS 1095 or AS 1766.
- (b) Prepare pour plates as described in AS 1766.1.3, using plate count agar cooled to  $45 \pm 1^\circ\text{C}$ . Ensure prompt setting of the agar.
- (c) Immediately incubate the pour plates, using either short incubation or long incubation (See Clause 5.2 below), according to the product under examination (See Clause 1).