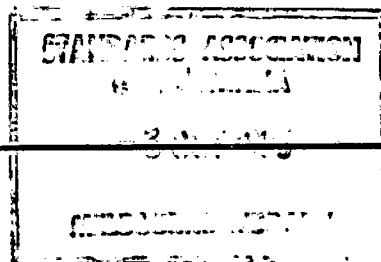


STANDARDS ASSOCIATION OF AUSTRALIA

Australian Standard
METHODS FOR THE MICROBIOLOGICAL EXAMINATION OF FOOD

PART 2—EXAMINATION FOR SPECIFIC ORGANISMS

AS 1766.2.5
SALMONELLAE



FOREWORD

A wide range of culture media is available for the isolation of salmonellae from foods and the review by Harvey and Price (see Clause 14(a)) is recommended for further reading.

It should be recognized that the results obtained may vary according to the method and media used so for comparative studies this method should be followed.

1 SCOPE. This standard sets out a method for the detection of salmonellae in foods other than dairy products and eggs and egg products.

NOTE: Procedures for dairy products are given in AS 1095* and for eggs and egg products in AS 1142†.

2 APPLICATION. The method is intended as a reference method suitable for checking that foods comply with microbiological requirements specified in food regulations.

3 SAFETY PRECAUTIONS. The safety precautions described in these Methods shall be observed.

NOTE: More detailed information on laboratory safety is given in AS 2243, Safety in Laboratories.

4 REFERENCED DOCUMENTS. The following standards are referred to in this standard:

- AS 1766 Methods for the Microbiological Examination of Food
 - 1766.1 General Procedures and Techniques
 - 1766.3 Examination of Specific Products
 - 1766.5 Preparation of Media, Diluents and Reagents.

5 OUTLINE OF THE METHOD. The method described incorporates the use of liquid resuscitation, liquid selective enrichment and solid selective media for the isolation of presumptive salmonellae and their subsequent biochemical and serological confirmation.

A flow diagram of the examination procedure for salmonellae is shown in Fig. 1.

6 MEDIA AND REFERENCE CULTURES.

6.1 Media (see AS 1766.5).

- Peptone water
- Buffered peptone water
- Mannitol selenite cystine broth
- Tetrathionate broth
- Xylose lysine desoxycholate (XLD) agar
- Bismuth sulphite agar
- Decarboxylase broth base

*AS 1095, Microbiological Methods for the Dairy Industry.

†AS 1142, Methods for the Microbiological Examination of Eggs and Egg Products.