



## **Food microbiology**

**Method 11.4: Microbiology of the food chain—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017, MOD)**



AS 5013.11.4:2018

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ACT Health  
Australian Institute of Food Science and Technology  
Australian Society for Microbiology  
CSIRO  
Dairy Industry Association of Australia  
Department of Agriculture and Water Resources (Australian Government)  
Department of Health (WA)  
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Department of Health and Human Services (Vic.)  
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## Preface

This Standard was prepared by the Standards Australia Committee FT-035, Food Microbiology, to supersede AS 5013.11.4—2006, *Food microbiology, Method 11.4: 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 products other than milk and milk products, meat and meat products and fish and fishery products.*

The objective of this Standard is to specify rules for the preparation of samples and dilutions for the microbiological examination of specific food products not covered in other parts of the AS 5013.11 series, which deal with more general categories.

This Standard excludes preparation of samples for both enumeration and detection test methods when preparation details are specified in the relevant Standards.

This Standard is an adoption with national modifications, and has been reproduced from, ISO 6887-4:2017, *Microbiology of the food chain—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 4: Specific rules for the preparation of miscellaneous products.* The modifications are additional requirements and are set out in Appendix ZZ, which has been added at the end of the source text.

Appendix ZZ lists the variations to ISO 6887-4:2017 for the application of this Standard in Australia.

As this document has been reproduced from an International Standard, a full point substitutes for a comma when referring to a decimal marker.

As this document has been reproduced from an International Standard, the following applies:

- (a) A full point substitutes for a comma when referring to a decimal marker.
- (b) Substitute “mL” for “ml” wherever it appears.

Australian or Australian/New Zealand Standards that are identical adoptions of international normative references may be used interchangeably. Refer to the online catalogue for information on specific Standards.

The terms “normative” is used in Standards to define the application of the appendix to which it applies. A “normative” appendix is an integral part of a Standard.

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see the following URL: [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 6887-4:2003), which has been technically revised.

It also incorporates the Amendment ISO 6887-4:2003/Amd.1:2011 and the Technical Corrigendum ISO 6887-4:2003/Cor.1:2004.

A list of all parts in the ISO 6887 series can be found on the ISO website.

# Australian Standard®

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

## 1 Scope

This document specifies rules for the preparation of samples and dilutions for the microbiological examination of specific food products not covered in other parts of ISO 6887, which deal with more general categories. This document covers a wide range of miscellaneous products, but does not include new products brought on to the market after publication.

ISO 6887-1 defines the general rules for the preparation of the initial suspension and dilutions for microbiological examination.

This document excludes preparation of samples for both enumeration and detection test methods when preparation details are specified in the relevant International Standards.

This document is applicable to the following products:

- acidic (low pH) products;
- hard and dry products;
- dehydrated, freeze-dried and other low  $a_w$  products (including those with inhibitory properties);
- flours, whole cereal grains, cereal by-products;
- animal feed, cattle cake, kibbles and pet chews;
- gelatine (powdered and leaf);
- margarines, spreads and non-dairy products with added water;
- eggs and egg products;
- bakery goods, pastries and cakes;
- fresh fruit and vegetables;
- fermented products and other products containing viable microorganisms;
- alcoholic and non-alcoholic beverages;
- alternative protein products.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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.