

Australian Standard®

Food microbiology

Method 3.14: Examination of specific products—Butter and related products

PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology as part of a program to issue all Standards pertaining to the microbiological examination of foods (including dairy products) in the series AS 1766, *Food microbiology*.

This Standard supersedes AS 1095.2.3—1983, *Microbiological methods for the dairy industry—Methods for the examination of specific dairy products—Microbiological examination of butter and related products*.

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.

METHOD

1 SCOPE This Standard sets out microbiological methods for the examination of butter and related products.

NOTE: The methods are applicable to salted, unsalted or cultured butter, and to products such as anhydrous milk fat. They do not apply to butter powder for which procedures are given elsewhere in these methods.

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

AS

- 1166 Milk and milk products—Methods of sampling
- 1766 Food microbiology
- 1766.1 Part 1 (series): General procedures and techniques
- 1766.2 Part 2 (series): Examination for specific organisms
- 1766.3.7 Method 3.7: Examination of specific products—Heat-processed foods in hermetically-sealed containers
- 1766.5 Method 5: Preparation of media, diluents and reagents

3 DILUENTS, CULTURE MEDIA AND REAGENTS

3.1 General The required diluents, culture media and reagents are specified in the relevant methods referred to in this Standard. Formulations and instructions for preparing them are given in AS 766.5.

