

# Australian Standard®

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## Food microbiology

### Method 2.5: Examination for specific organisms—*Salmonellae*

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#### 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 testing of foods (including dairy products and eggs) in the AS 1766 series.

This Standard supersedes the following Standards:

AS	
1095	<i>Microbiological methods for the dairy industry</i>
1095.3.8—1984	<i>Methods of examination for specific groups of microorganisms—<i>Salmonellae</i></i>
1142	<i>Methods for the microbiological examination of eggs and egg products</i>
1142.2.6—1975	<i>Preparation and methods of examination—Examination for <i>salmonellae</i></i>
1766	<i>Methods for the microbiological examination of food</i>
1766.2.5—1983	<i>Examination for specific organisms—<i>Salmonellae</i></i>

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#### FOREWORD

A wide range of culture media is available for the isolation of salmonellae from foods and the review by Harvey and Price (Reference 1) 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, the method set out in this Standard should be used.

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#### METHOD

**1 SCOPE** This Standard sets out a method for the detection of salmonellae in foods.

**2 APPLICATION** This Standard provides a reference method suitable for checking that foods comply with microbiological requirements specified in food regulations.

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

AS	
1095	Microbiological methods for the dairy industry
1766	Food microbiology
1766.1.2	Method 1.2: General procedures and techniques—Preparation of dilutions
1766.1.4	Method 1.4: General procedures and techniques—Colony count—Surface spread method