## Food microbiology

# Method 2.6: Examination for specific organisms—*Bacillus cereus*

### PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology to supersede part of AS 1766.2 Addendum 1—1976.

#### METHOD

**1** SCOPE This Standard sets out two quantitative methods for the detection and enumeration of *Bacillus cereus* in foods, as follows:

(a) Surface spread method.

(b) Most probable number (MPN) method.

**2 APPLICATION** This Standard provides reference methods suitable for checking that foods comply with microbiological requirements specified in regulations. The MPN method is more sensitive but less precise than the surface spread method. The MPN method should be used in circumstances where the sensitivity of the surface spread method is inadequate.

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

AS

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
1766.1.6	Method 1.6:	General procedures and techniques-Estimation of most
		probable number (MPN) of microorganisms
1766.3.1	Method 3.1:	Examination of specific products — Meat and meat products
		other than poultry
1766.3.2	Method 3.2:	Examination of specific products — Poultry
1766.3.3	Method 3.3:	Examination of specific products — Dehydrated foods
1766.3.4	Method 3.4:	Examination of specific products — Frozen foods
1766.3.5	Method 3.5:	Examination of specific products — Molluscs, crustaceans and
		fish, and products thereof
1766.3.6	Method 3.6:	Examination of specific products — Margarine
1766.3.7	Method 3.7:	Examination of specific products — Heat-processed foods in
		hermetically-sealed containers
1766.3.8	Method 3.8:	Examination of specific products — Eggs and egg products
1766.5	Method 5:	Preparation of media, diluents and reagents

#### **4** CULTURE MEDIA, REAGENTS AND REFERENCE CULTURE

#### 4.1 Culture media (See Appendix A)

**4.1.1** Polymyxin pyruvate egg-yolk mannitol bromthymol blue agar (PEMBA)

4.1.2 Tryptone soy polymyxin broth

#### 4.2 Reagents

**4.2.1** Malachite green solution, 5 g/L.

**4.2.2** Sudan black B solution, 3 g/L in 70% ethanol.