

Australian Standard®

Food microbiology

Method 3.3: Examination of specific products—Dehydrated foods

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.

AS 1766.3.3—1990 was originally published as part of two other Standards, AS 1095.2.6—1971, *Methods of microbiological examination of dairy products and for dairy purposes*, Method 2.6: *Methods for the examination of specific dairy products—Caseins, caseinates and coprecipitates* and AS 1095.2.8—1984, *Microbiological methods for the dairy industry*, Method 2.8: *Methods for the examination of specific dairy products—Microbiological examination of dried dairy products*. These Standards were revised in 1978 and 1983 respectively. In 1980, AS 1766.3.3, *Methods for the microbiological examination of food*, Method 3.3: *Examination of specific products—Dehydrated foods*, was published. These three Standards have been amalgamated as the second edition of AS 1766.3.3.

1 SCOPE This Standard sets out procedures for preparing dehydrated foods for microbiological examination.

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

AS

1166	Methods for sampling milk and milk products
1766	Food microbiology
1766.2.1	Method 2.1: Examination for specific organisms—Standard plate count
1766.2.2	Method 2.2: Examination for specific organisms—Colony count of yeasts and moulds
1766.2.3	Method 2.3: Examination for specific organisms—Coliforms and <i>Escherichia coli</i>
1766.2.4	Method 2.4: Examination for specific organisms—Coagulase- positive staphylococci
1766.2.5	Method 2.5: Examination for specific organisms—Salmonellae
1766.2.6	Method 2.6: Examination for specific organisms— <i>Bacillus cereus</i>
1766.2.7	Method 2.7: Examination for specific organisms— <i>Clostridium botulinum</i> and <i>Clostridium botulinum</i> toxin
1766.2.8	Method 2.8: Examination for specific organisms— <i>Clostridium perfringens</i>
1766.2.9	Method 2.9: Examination for specific organisms— <i>Vibrio parahaemolyticus</i>
1766.2.13	Method 2.13: Examination for specific organisms—Campylobacter
1766.4	Method 4: Sampling of foods
1766.5	Method 5: Preparation of media, diluents and reagents
1918	Methods for sampling eggs and egg products

3 PRINCIPLE A prepared sample of a dehydrated food is blended with a specified diluent to prepare an appropriate dilution for microbiological testing.

4 DEFINITION For the purpose of this Standard, the definition below applies.

4.1 Dehydrated foods edible products from which sufficient water has been removed to allow storage at ambient temperature.