

SLOVENSKI STANDARD SIST EN ISO 6785:2007

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Milk and milk products - Detection of Salmonella spp. (ISO 6785:2001)

Milch und Milcherzeugnisse - Nachweis von Salmonella spp. (ISO 6785:2001)

Lait et produits laitiers ⁱ Recherche de Salmonella spp. (ISO 6785:2001) (standards.iteh.ai)

Ta slovenski standard je istoveten z: EN ISO 6785:2007

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ICS:

07.100.30Mikrobiologija živilFood microbiology67.100.01T |^\ [Áş Á |^ } ã | ã ç[å ã , æMilk and milk products in
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EUROPEAN STANDARD NORME EUROPÉENNE EUROPÄISCHE NORM

EN ISO 6785

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English Version

Milk and milk products - Detection of Salmonella spp. (ISO 6785:2001)

Lait et produits laitiers - Recherche de Salmonella spp. (ISO 6785:2001) Milch und Milcherzeugnisse - Nachweis von Salmonella spp. (ISO 6785:2001)

This European Standard was approved by CEN on 19 May 2007.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION COMITÉ EUROPÉEN DE NORMALISATION EUROPÄISCHES KOMITEE FÜR NORMUNG

Management Centre: rue de Stassart, 36 B-1050 Brussels

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Foreword

The text of ISO 6785:2001 has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 6785:2007 by Technical Committee CEN/TC 302 "Milk and milk products - Methods of sampling and analysis", the secretariat of which is held by NEN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by December 2007, and conflicting national standards shall be withdrawn at the latest by December 2007.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

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The text of ISO 6785:2001 has been approved by CEN as EN ISO 6785:2007 without any modifications.

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INTERNATIONAL STANDARD

Second edition 2001-05-15

Milk and milk products — Detection of *Salmonella* spp.

Lait et produits laitiers - Recherche de Salmonella spp.

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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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 6785 IDF 93 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This second edition cancels and replaces the first edition (ISO 6785:1985), which has been technically revised.

Annexes A and B form a normative part of this International Standard. Annex C is for information only.

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Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of National Committees casting a vote.

International Standard ISO 6785 IDF 93 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Action Team on *Harmonization*, of the Standing Committee on *Microbial methods of analysis*, under the aegis of its project leader, Mr. H. Becker (DE).

This fourth edition cancels and replaces the third edition (IDF 93:1995).

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Milk and milk products — Detection of Salmonella spp.

1 Scope

This International Standard specifies a method for the detection of Salmonella spp. in milk and milk products.

2 Normative reference

The following normative document contains provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the normative document indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 8261 IDF 122, Milk and milk products — General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination.

3 Terms and definitions (standards.iteh.ai)

For the purposes of this International Standard, the following terms and definitions apply.

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3.1

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Salmonella

microorganisms which form typical colonies on solid selective media and which display the biochemical and serological characteristics described when tests are carried out in accordance with this International Standard

3.2

detection of Salmonella

detection of the presence or absence of these microorganisms, in a particular mass or volume, when tests are carried out in accordance with this International Standard

4 Principle

4.1 General

The detection of *Salmonella* necessitates four successive stages (see annex A).

4.2 Pre-enrichment in non-selective liquid medium

Inoculation of the pre-enrichment medium with the test portion, and incubation at 37 $^{\circ}$ C for 16 h to 20 h.

4.3 Enrichment in selective liquid media

Inoculation of Rappaport-Vassiliadis modified magnesium chloride/malachite green medium and of selenite/cystine medium with the culture obtained in 4.2.

Incubation of the Rappaport-Vassiliadis modified magnesium chloride/malachite green medium in the water bath or incubator (6.4) set at 41,5 $^{\circ}$ C for 24 h and then a further 24 h.

Incubation of the selenite/cystine medium in the incubator (6.3) set at 37 °C for 24 h and then a further 24 h.

4.4 Streaking out and recognition

From the cultures obtained (4.3), inoculation of two selective solid media (brilliant green/phenol red agar and any other suitable solid selective medium).

NOTE Suitable media allow the recovery of lactose-fermenting Salmonella strains.

Incubation of the brilliant green/phenol red agar in the incubator (6.3) set at 37 $^{\circ}$ C and examination after 20 h to 24 h and, if necessary, again after 40 h to 48 h to check the presence of colonies which, from their characteristics, are considered to be presumptive *Salmonella*.

Incubation of the second selective solid medium at the appropriate temperature and examination after the appropriate time to check the presence of colonies which, from their characteristics, are considered to be presumptive *Salmonella*.

4.5 Confirmation

Subculturing of colonies of presumptive *Salmonella* (4.4) and confirmation by means of appropriate biochemical and serological tests.

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5 Culture media, reagents and serandards.iteh.ai)

In order to improve the reproducibility of the results, it is recommended that, for the preparation of culture media, dehydrated basic components or dehydrated complete media are used. In that case, follow the manufacturer's instructions rigorously. https://standards.itch.ai/catalog/standards/sist/50439924-a9dd-49fc-9ae5-8a74a2b72f85/sist-en-iso-6785-2007

Use only reagents of recognized analytical grade, unless otherwise specified.

The pH values given refer to a temperature of 25 °C. Adjustments, if necessary, are made by adding either hydrochloric acid [c (HCl) = 1 mol/l] or sodium hydroxide solution [c (NaOH) = 1 mol/l].

If not used immediately, store the prepared culture media and reagents under conditions that do not produce any change in their composition, in the dark at a temperature between 0 $^{\circ}$ C and + 5 $^{\circ}$ C, for no longer than 1 month, unless otherwise stated.

5.1 Water

Use distilled or demineralized water or water of equivalent purity. The water shall be free from substances that might inhibit the growth of microorganisms under the test conditions specified in this International Standard.