

SLOVENSKI STANDARD oSIST prEN ISO 10272-1:2015

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Mikrobiologija živil in krme - Horizontalna metoda za ugotavljanje prisotnosti in števila Campylobacter spp. - 1. del: Metoda za ugotavljanje prisotnosti (ISO/DIS 10272-1:2015)

Microbiology of the food chain - Horizontal method for detection and enumeration of Campylobacter spp. - Part 1: Detection method (ISO/DIS 10272-1:2015)

Mikrobiologie der Lebensmittelkette - Horizontales Verfahren zum Nachweis und zur Zählung von Campylobacter spp. - Teil 1: Nachweisverfahren (ISO/DIS 10272-1:2015)

Microbiologie de la chaîne alimentaire - Méthode horizontale pour la recherche et le dénombrement de Campylobacter spp. - Partie 1 : Méthode de recherche (ISO/DIS 10272-1:2015)

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Microbiology of food and animal feed — Horizontal method for detection and enumeration of Campylobacter —

Part 1:

Detection method

Microbiologie de la chaîne alimentaire — Méthode horizontale pour la recherche et le dénombrement de Campylobacter spp. —

Partie 1: Méthode de recherche

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ISO/CEN PARALLEL PROCESSING

This draft has been developed within the European Committee for Standardization (CEN), and processed under the **CEN lead** mode of collaboration as defined in the Vienna Agreement.

This draft is hereby submitted to the ISO member bodies and to the CEN member bodies for a parallel five month enquiry.

Should this draft be accepted, a final draft, established on the basis of comments received, will be submitted to a parallel two-month approval vote in ISO and formal vote in CEN.

To expedite distribution, this document is circulated as received from the committee secretariat. ISO Central Secretariat work of editing and text composition will be undertaken at publication stage.

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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 2.

The main task of technical committees is to prepare International Standards. 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 the member bodies casting a vote.

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

ISO 10272-1 was prepared by the European Committee for Standardization (CEN), in collaboration with Technical Committee ISO/TC 34, *Food Products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 10272-1:2006), which has been technically revised and performance characteristics have been added.

ISO 10272 consists of the following parts, under the general title *Microbiology of the food chain* — *Horizontal method for detection and enumeration of Campylobacter*:

 Part 1: Detection method	

— Part 2: Colony-count technique

Introduction

This horizontal method may not be appropriate in every detail for certain of the wide variety of food and feed products that exist, while for some products it may be necessary to use different methods. Nevertheless, it is hoped that in all cases attempts will be made to apply this horizontal method as far as possible and that deviations will only be made if absolutely necessary for technical reasons.

When this International Standard is next reviewed, account will be taken of all information then available regarding the extent to which this horizontal method has been followed, and the reasons for deviations from this in the case of particular products. The harmonization of test methods cannot be immediate and, for certain group of products, International Standards and/or national standards may already exist that do not comply with this horizontal method. It is hoped that when such standards are reviewed, they will be changed to comply with this International Standard so that eventually the only remaining departures from this horizontal method will be those necessary for well-established technical reasons.

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Microbiology of food and animal feed — Horizontal method for detection and enumeration of Campylobacter — Part 1: Detection method

1 Scope

This part of ISO 10272 describes a horizontal method for the detection by enrichment or direct plating of Campylobacter.

It is applicable to products intended for human consumption or for the feeding of animals, and to environmental samples in the area of food production and food handling, subject to the limitations stated in the Introduction. It can also be applied to intestinal contents or faecal samples from animals, especially poultry.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6887 (all parts), Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination

ISO 7218 Microbiology of food and animal feeding stuffs — General rules for microbiological examinations

ISO 11133 Microbiology of food, animal feed and water - Preparation, production, storage and performance testing of culture media

3 Terms and definitions

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

3.1

Campylobacter

microorganisms forming characteristic colonies on solid selective media when incubated in a microaerobic atmosphere at 41,5 °C and which possess the characteristic morphology and motility and biochemical and growth properties described when the tests are conducted in accordance with this part of ISO 10272

NOTE to entry The most frequently encountered species are *Campylobacter jejuni* and *Campylobacter coli*. Other species have, however, been described (*Campylobacter lari*, *Campylobacter upsaliensis* and others).

3.2

detection of Campylobacter

determination of the presence or absence of *Campylobacter* (3.1) in a defined quantity of product, when the test is conducted in accordance with this part of ISO 10272.

4 Principle

4.1 General

Depending on the type of product and the purpose of the test three different detection procedures can be used:

A Detection of *Campylobacter* by enrichment, in products with low numbers of campylobacters and low level of background microflora and/or with stressed campylobacters, e.g. cooked or frozen products.

B Detection of *Campylobacter* by enrichment, in products with low numbers of campylobacters and high level of background microflora, e.g. raw (poultry) meats or raw milk.

C Detection of *Campylobacter* by direct plating, in products with high numbers of campylobacters, e.g. faeces, poultry caecal contents or raw poultry meat.

4.2 Enrichment in selective liquid medium

Detection procedure A:

The test portion is added to the liquid enrichment medium (Bolton broth) and homogenized.

It is incubated in a microaerobic atmosphere at 37 °C for 4 h to 6 h and then at 41,5 °C for 44 h \pm 4 h.

Detection procedure B:

The test portion is added to the liquid enrichment medium (Preston broth) and homogenized.

It is incubated in a microaerobic atmosphere at 41,5 °C for 24 h \pm 2 h.

Detection procedure C:

Enrichment technique is not used.

4.3 Direct plating

Detection procedures A and B:

Direct plating is not used.

Detection procedure C:

The test portion is plated directly or after suspending in an appropriate amount of liquid onto modified charcoal cefoperazone deoxycholate agar (mCCD agar).

4.4 Isolation and selection for confirmation

Detection procedure A:

From the enrichment culture obtained in 4.2, two selective solid media are inoculated:

- modified charcoal cefoperazone deoxycholate agar (mCCD agar);
- any other solid selective Campylobacter medium using different selective principles from those in mCCD agar.

Detection procedure B:

From the enrichment culture obtained in 4.2, the selective medium, modified charcoal cefoperazone deoxycholate agar (mCCD agar) is inoculated.

Detection procedure A, B and C:

The selective solid media are incubated at 41,5 °C in a microaerobic atmosphere and examined after 44 h \pm 4 h to detect the presence of colonies presumed because of their characteristics to be *Campylobacter*.

4.5 Confirmation

The colonies presumed to be *Campylobacter* are examined for morphology and motility using a microscope and sub-cultured on a non-selective blood agar, and then confirmed by detection of oxidase and an aerobic growth test at 25°C. Optionally, the *Campylobacter* species are identified by specific biochemical tests and/or molecular methods.

5 Culture media and reagents EN ISO 10272-1:2017

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For current laboratory practice, see ISO 11133.

NOTE Because of the large number of culture media and reagents and for the clarity of the text, their compositions and preparations are given in Annex B.

5.2 Liquid enrichment medium (detection procedure A): Bolton broth

See B.1.

5.3 Liquid enrichment medium (detection procedure B): Preston broth

See B.2.

5.4 Selective plating medium: Modified charcoal cefoperazone deoxycholate agar (mCCD agar)

See B.3.

5.5 Selective plating medium using different selective principles from those in mCCD agar (e.g. Preston agar, Butzler agar, etc.)

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NOTE Selective principles in mCCD agar in this case mainly refer to the use of 3rd generation ß-lactams like cefoperazone.

5.6 Confirmation and identification media and reagents

5.6.1 Blood agar

See B.4.

5.6.2 Reagent for the detection of oxidase

See B.5.

- 5.6.3 Hydrogen peroxide solution, 3 % (volume fraction)
- 5.6.4 Reagents for the detection of hydrolysis of hippurate

See B.6.

5.6.5 Indoxyl acetate discs

See B.7.

6 Apparatus and glassware

Usual microbiological laboratory equipment (see ISO 7218) and, in particular, the following.

- **6.1 Incubators**, capable of operating at 25 °C \pm 1 °C, 37 °C \pm 1 °C and 41,5 °C \pm 1 °C.
- **6.2** Water bath, capable of operating at 37 °C \pm 1 °C.
- **6.3 Sterile loops**, of platinum/iridium, nickel/chromium or plastic, approximately 3 mm in diameter, and wires of the same material, or a **glass or plastic rod**. A nickel/chromium loop is not suitable for use in the oxidase test (see 9.4.5).
- **6.4 Microscope**, preferably with phase contrast (for observing the characteristic morphology and motility of *Campylobacter*).
- **6.5** Apparatus suitable for achieving a microaerobic atmosphere with oxygen content of $5\% \pm 2\%$, carbon dioxide $10\% \pm 3\%$, optional hydrogen $\le 10\%$, with the balance nitrogen. The appropriate microaerobic atmosphere can be obtained using gastight jars and gas-generating kits, following precisely the manufacturer's instructions. Alternatively, the jar or incubator may be filled with an appropriate gas mixture prior to incubation.

7 Sampling

It is important that the laboratory receives a sample which is truly representative and has not been damaged or changed during transport or storage.

Sampling is not part of the method specified in this part of ISO 10272. See the specific International Standard dealing with the product concerned. If there is no specific International Standard dealing with sampling of the product concerned, it is recommended that the parties concerned come to an agreement on this subject.