
**Microbiology of food and animal feeding
stuffs — Horizontal method for the
enumeration of yeasts and moulds —**

Part 2:

**Colony count technique in products with
water activity less than or equal to 0,95**

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*Microbiologie des aliments — Méthode horizontale pour le
dénombrement des levures et moisissures —*

*Partie 2: Technique par comptage des colonies dans les produits à
activité d'eau inférieure ou égale à 0,95*

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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 21527-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

ISO 21527 consists of the following parts, under the general title *Microbiology of food and animal feedings stuffs — Horizontal method for the enumeration of yeasts and moulds*:

- Part 1: Colony count technique in products with water activity greater than 0,95
- Part 2: Colony count technique in products with water activity less than or equal to 0,95

This part of ISO 21527, together with ISO 21527-1, cancel and replace ISO 7698:1990, ISO 7954:1987 and ISO 13681:1995.

Introduction

Because of the large variety of food and feed products, the applications of the horizontal method specified in ISO 21527 (all parts) may not be appropriate for certain products. In this case, different methods, which are specific to these products, may be used if absolutely necessary for justified technical reasons. Nevertheless, every attempt shall be made to apply the horizontal method as specified in ISO 21527 (all parts) as far as possible.

When ISO 21527 (all parts) is next reviewed, account will be taken of all information then available regarding the extent to which the horizontal method has been followed and the reasons for deviations from this method in the case of particular products.

The harmonization of test methods cannot be immediate, and for certain groups of products International Standards and/or national standards may already exist that do not comply with the horizontal method as specified in ISO 21527 (all parts). It is hoped that when such standards are reviewed they will be changed to comply with ISO 21527 (all parts) 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 feeding stuffs — Horizontal method for the enumeration of yeasts and moulds —

Part 2: Colony count technique in products with water activity less than or equal to 0,95

WARNING — It is essential that enumeration of moulds is carried out with the greatest care to protect the operator and to prevent contamination of the atmosphere with mould spores.

1 Scope

This part of ISO 21527 specifies a horizontal method for the enumeration of viable osmophilic yeasts and xerophilic moulds in products intended for human consumption or feeding of animals that have a water activity less than or equal to 0,95 (dry fruits, cakes, jams, dried meat, salted fish, grains, cereals and cereal products, flours, nuts, spices and condiments, etc. [Annex A]), by means of the colony count technique at $25\text{ °C} \pm 1\text{ °C}$ (Reference [3]).

This part of ISO 21527 does not apply to dehydrated products with water activity less than or equal to 0,60 (dehydrated cereals, oleaginous products, spices, leguminous plants, seeds, powders for instant drinks, dry products for domestic animals, etc.) and does not allow the enumeration of mould spores (Reference [3]). Neither the identification of fungal flora nor the examination of foods for mycotoxins lie within the scope of this part of ISO 21527. The method specified in this part of ISO 21527 is not suitable for enumeration of halophilic xerophilic fungi (i.e. *Polypaecilum pisce*, *Basipetospora halophila*) such as may be found in dried fish.

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 requirements and guidance for microbiological examinations*

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

ISO/TS 11133 (all parts), *Microbiology of food and animal feeding stuffs — Guidelines on preparation and production of culture media*

ISO 21527-1, *Microbiology of food and animal feedings stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95*

3 Terms and definitions

For the purposes of this document the terms and definitions given in ISO 21527-1 and the following apply.

3.1

osmophilic yeast

xerophilic mould

fungus which is capable of growth at a water activity less than or equal to 0,95

4 Principle

4.1 Surface-inoculated plates are prepared using a specified selective culture medium. Depending on the expected number of colonies, a specified quantity of the sample (if the product is liquid), or of an initial suspension (in the case of other products), or decimal dilutions of the sample/suspension are used.

Additional plates can be prepared under the same conditions, using decimal dilutions of the test sample or of the initial suspension.

4.2 The plates are then aerobically incubated at $25\text{ °C} \pm 1\text{ °C}$ for 5 d to 7 d. If necessary, the agar plates are left to stand in diffuse daylight for 1 d to 2 d.

4.3 Colonies/propagules are then counted and, if required (to distinguish yeast colonies from bacterial colonies), the identity of any doubtful colonies is confirmed by examination with a binocular magnifier or microscope.

4.4 The number of yeasts and moulds per gram or per millilitre of sample is calculated from the number of colonies/propagules/germs obtained on plates chosen at dilution levels producing countable colonies. Moulds and yeasts are counted separately, if necessary.

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5 Diluent and culture medium

For current laboratory practice, see ISO/TS 11133 (all parts).

5.1 Diluent

5.1.1 General

See ISO 6887 (all parts), ISO 8261 and the specific International Standard dealing with the product concerned.

The use of a diluent containing a sufficient amount of solute [e.g. a 20 % to 35 % (mass concentration) solution of glycerol or D-glucose] is recommended to minimize osmotic shock to xerophilic mould and osmophilic yeast cells when serial dilutions are made prior to plating (References [1], [3]).

NOTE It is possible to add surface-active agents such as sodium poly(oxyethylene)sorbitanmonooleate¹⁾ [0,05 % (mass concentration)] to diluents to reduce clumping of mould spores and conidia (Reference [3]).

Except for specific preparation of the test sample, the use of 0,1 % (mass concentration) peptone water broth as diluent is recommended .

1) Tween 80 is an example of a suitable product available commercially. This information is given for the convenience of users of this International Standard and does not constitute an endorsement by ISO of this product.

5.1.2 Composition of 0,1 % (mass concentration) peptone water broth

Enzymatic digest of animal or vegetal tissues	1,0 g
Water	1 000 ml

5.1.3 Preparation of 0,1 % (mass concentration) peptone water broth

Dissolve the components in the water, by heating if necessary.

If necessary, adjust the pH so that, after sterilization, it is $7,0 \pm 0,2$ at 25 °C.

5.2 Culture medium

5.2.1 Dichloran 18 % (mass concentration) glycerol agar (DG18) (References [4], [5], [6])

5.2.1.1 Composition

Casein enzymatic digest	5,0 g
D-Glucose (C ₆ H ₁₂ O ₆)	10,0 g
Potassium dihydrogenphosphate (KH ₂ PO ₄)	1,0 g
Magnesium sulfate (MgSO ₄ · H ₂ O)	0,5 g
Dichloran (2,6-dichloro-4-nitroaniline)	0,002 g
Glycerol anhydrous	220 g
Agar	12 g to 15 g ^a
Chloramphenicol	0,1 g
Water, distilled or deionized	1000 ml
^a Depending on the gel strength of the agar.	

5.2.1.2 Preparation

5.2.1.2.1 General

Suspend all the ingredients except chloramphenicol in the water and bring to the boil to dissolve completely. If necessary, adjust the pH (6.4) so that after sterilization it is $5,6 \pm 0,2$ at 25 °C.

Add 10 ml of a 1 % (mass concentration) solution of chloramphenicol in ethanol and mix. Dispense the medium in quantities into suitable containers (6.5) of suitable capacity. Sterilize by autoclaving at 121 °C for 15 min.

Immediately cool the medium in a water bath (6.3) maintained at a temperature of 44 °C to 47 °C. Cool to below 50 °C and dispense 15 ml amounts into sterile Petri dishes (6.6).

Allow the medium to solidify, and dry, if necessary, the surface of the plates as described in ISO 7218 and ISO/TS 11133 (all parts).

Use immediately, or store in the dark, according to ISO/TS 11133 (all parts) until required.

CAUTION — Avoid exposure of the medium to light, since cytotoxic breakdown products can result in underestimation of mycoflora in samples.

5.2.1.2.2 Optional addition of chlortetracycline hydrochloride

Where bacterial overgrowth may be a problem, chloramphenicol (50 mg/l) and chlortetracycline (50 mg/l) are recommended. In this case, prepare the basic medium as described above, with only chloramphenicol 50 mg, dispense it in quantities of 100 ml and sterilize. Since it is relatively unstable, freshly prepare also a 0,1 % (mass concentration) solution of chlortetracycline hydrochloride in water and sterilize by filtration. Just prior to use, add 5 ml of this solution aseptically to 100 ml of the basic medium, and pour plates. Gentamicin is not recommended, as it has been reported to cause inhibition of some yeast species (Reference [3]).

5.2.1.2.3 Optional addition of trace elements

In order for moulds to exhibit their full morphology, particularly any pigments they normally produce, they need trace elements that may not be present in DG18. To identify moulds on this medium, add the following trace element solution at 1 ml per litre of the medium, prior to autoclaving: ZnSO₄ · 7H₂O 1g; CuSO₄ · 5H₂O 0,5 g; water, distilled or deionized 100 ml (Reference [2]).

5.2.1.3 Performance testing for the quality assurance of the culture medium

5.2.1.3.1 General

DG18 medium is a solid medium. Productivity and selectivity shall be tested according to ISO/TS 11133 (all parts) according to the following specifications:

5.2.1.3.2 Productivity

Incubation: 5 d at 25 °C ± 1 °C

Strains: *Saccharomyces cerevisiae* ATCC 9763
Wallemia sebi ATCC 42694
Aspergillus restrictus ATCC 42693
Eurotium rubrum ATCC 42690
 or strains recorded as equivalent in other fungal collections

Reference media: media batch SDA (Sabouraud D-glucose agar) already validated

Control method: quantitative

Criteria: productivity ratio, $P_R \geq 0,5$

Characteristic reaction: characteristic colony/propagules/germs according to each species

5.2.1.3.3 Selectivity

Incubation: 5 d at 25 °C ± 1 °C

Strains: *Escherichia coli* ATCC 25922
Bacillus subtilis ATCC 6633
 or strains recorded as equivalent in other bacterial collections

Control method: qualitative

Criteria: total inhibition



6 Apparatus and glassware

Disposable apparatus is an acceptable alternative to reusable glassware, provided that it has suitable specifications.

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

- 6.1 **Incubator**, capable of operating at $25\text{ °C} \pm 1\text{ °C}$.
- 6.2 **Total delivery pipettes**, sterile, of nominal capacity 1 ml, and graduated in divisions of 0,1 ml.
- 6.3 **Water bath**, or similar apparatus, capable of operating at 44 °C to 47 °C .
- 6.4 **pH meter**, accurate to 0,1 pH units at 25 °C .
- 6.5 **Bottles, flasks and tubes**, for boiling and storage of culture media, and for making of dilutions.
- 6.6 **Petri dishes**, sterile, in glass or plastic, with a diameter 90 mm to 100 mm.
- 6.7 **Microscope**, for distinguishing yeast from bacterial cells (bright field, of magnification 250 to 1 000 times).
- 6.8 **Spreaders**, made of glass or plastic (of diameter less than 2 mm and length 80 mm). Diameter should not exceed 2 mm in order to minimize the amount of sample adhering to the spreader at the end of the procedure.
- 6.9 **Binocular magnifier**, for discriminating and differentiating colonies/cells of yeasts and moulds (magnification 6,5 to 50 times).

7 Sampling

A representative sample should have been sent to the laboratory. It should not have been damaged or changed during transport or storage. The laboratory sample shall not be frozen.

Sampling is not part of the method specified in this part of ISO 21527. Sampling should be carried out in accordance with the specific International Standard appropriate to the product concerned. If there is no specific International Standard, it is recommended that the parties concerned come to an agreement on this subject.

8 Preparation of the test sample

Prepare the test sample in accordance with ISO 6887 (all parts), ISO 7218, ISO 8261 and the specific International Standard dealing with the product concerned. If there is no specific International Standard, it is recommended that the parties concerned come to an agreement on this subject.

9 Procedure

9.1 Test portion, initial suspension and dilutions

Prepare the test portion, initial suspension (primary dilution) and further dilutions in accordance with ISO 6887 (all parts), ISO 7218, ISO 8261 and the specific International Standard appropriate to the product concerned.

Except for specific preparation of the test sample, it is recommended to use 0,1 % (mass concentration) peptone water broth (5.1.3) as diluent. Use a peristaltic homogeniser in preference to a blender or shaker.

Due to the rapid sedimentation of spores in the pipette, maintain the pipette (6.2) in a horizontal (not vertical) position when filled with the appropriate volume of initial suspension and dilutions.

Shake the initial suspension and dilutions in order to avoid sedimentation of microorganism-containing particles.