
Mikrobiologija v prehranski verigi - Horizontalna metoda za ugotavljanje števila mikroorganizmov - 1. del: Štetje kolonij pri 30 °C s tehniko prelivanja - Dopnilo A1: Razlaga področja uporabe (ISO 4833-1:2013/DAM 1:2020)

Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 1: Colony count at 30 degrees C by the pour plate technique - Amendment 1: Clarification of scope (ISO 4833-1:2013/DAM 1:2020)

Mikrobiologie der Lebensmittelkette - Horizontales Verfahren zur Zählung von Mikroorganismen - Teil 1: Koloniezählung bei 30 °C mittels Gussplattenverfahren - Änderung 1: Klarstellung des Anwendungsbereichs (ISO 4833-1:2013/DAM 1:2020)

Microbiologie de la chaîne alimentaire - Méthode horizontale pour le dénombrement des micro-organismes - Partie 1: Comptage des colonies à 30 degrés C par la technique d'ensemencement en profondeur - Amendement 1: Clarification du domaine d'application (ISO 4833-1:2013/DAM 1:2020)

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07.100.30 Mikrobiologija živil Food microbiology

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DRAFT AMENDMENT

ISO 4833-1:2013/DAM 1

ISO/TC 34/SC 9

Secretariat: AFNOR

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Microbiology of the food chain — Horizontal method for the enumeration of microorganisms —

Part 1:

Colony count at 30 degrees C by the pour plate technique

AMENDMENT 1: Clarification of scope

Microbiologie de la chaîne alimentaire — Méthode horizontale pour le dénombrement des microorganismes —

Partie 1: Comptage des colonies à 30 degrés C par la technique d'ensemencement en profondeur

AMENDEMENT 1: Clarification du domaine d'application

ICS: 07.100.30

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This document was prepared by the ISO Technical Committee TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

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Microbiology of the food chain — Horizontal method for the enumeration of microorganisms —

Part 1:

Colony count at 30 degrees C by the pour plate technique

AMENDMENT 1: Clarification of scope

1

Replace the text with the following:

This document specifies a horizontal method for enumeration of microorganisms that are able to grow and form colonies in a solid medium after aerobic incubation at 30 °C.

The method described in this document is applicable to:

- products intended for human consumption,
- products intended for animal feeding,
- environmental samples in the area of food and feed production, handling, and
- samples from the primary production stage.

This technique is suitable for, but not limited to, use for the enumeration of microorganisms in test samples and is based on a minimum of 20 colonies counted on a plate. This corresponds to a level of contamination that is expected to be higher than 10 cfu/ml for liquid samples or higher than 100 cfu/g for solid samples.

This technique is especially suited for:

- products that require a reliable count when a low limit of quantification is specified,
- products expected to contain spreading colonies that obscure colonies of other organisms, e.g. milk and milk products likely to contain spreading *Bacillus* spp.,
- products expected to contain bacteria that are sensitive to oxygen, e.g. some lactic flora that develop during shelf life or modified atmosphere storage.

This horizontal method was originally developed for the examination of samples belonging to the food chain. Because of the large variety of products in the food chain, it is possible that this horizontal method is not appropriate in every detail for all products. Nevertheless, it is expected that the required modifications are minimized so that they do not result in a significant deviation from this horizontal method.

Based on the information available at the time of publication of this document, the suitability of this method for the examination of certain fermented food and animal feeds is considered to be limited and other media or incubation conditions can be more appropriate. However, this method can be applied to such products even though it is possible that the predominant microorganisms in those products are not detected effectively.