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**Microbiology of the food chain —  
Polymerase chain reaction (PCR)  
for the detection of microorganisms  
— Thermal performance testing of  
thermal cyclers**

*Microbiologie de la chaîne alimentaire — Réaction de polymérisation  
en chaîne (PCR) pour la recherche de micro-organismes — Essais de  
performance thermique des thermocycleurs*

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This first edition International Standard cancels and replaces the first edition Technical Specification (ISO/TS 20836:2005), which has been technically revised. The main changes compared with the previous edition are as follows:

- the Scope has been extended to include both thermal cyclers and real-time thermal cyclers;
- the physical performance testing method has been described in more detail, and the biochemical performance testing method has been taken out;
- information for laboratories regarding ISO/IEC 17025 has been included;
- the performance testing method has been aligned with ISO/IEC 17025;
- compliancy testing has been added;
- in [Annex C](#), two procedures to set PCR-method-based specifications have been added.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

## Introduction

This document is part of a family of International Standards under the general title *Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of food borne pathogens*:

- ISO 22174, *General requirements and definitions*;
- ISO 20837, *Requirements for sample preparation for qualitative detection*;
- ISO 20836, *Thermal performance testing of thermal cyclers*;
- ISO 20838, *Requirements for amplifications and detection for qualitative methods*.

This document describes a method for performance testing for standard thermal cyclers and real-time thermal cyclers that allows laboratories to evaluate if the thermal cycler used is suitable for the intended use and meets the specifications set by the laboratory.

The described method is based on a physical method that measures directly in the thermal cycler block in block-based thermal cyclers and in tubes in heated-chamber-based thermal cyclers. The described method provides a measurement uncertainty that is sufficiently low to allow meaningful comparison to specifications.

Furthermore, the method does meet the criteria of a metrological traceable calibration method in case it is used by ISO/IEC 17025-compliant laboratories.

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