INTERNATIONAL STANDARD

ISO 13722

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Meat and meat products — Enumeration of *Brochothrix thermosphacta* — Colony-count technique

Viande et produits à base de viande — Dénombrement des Brochothrix thermosphacta — Technique par comptage des colonies obtenues



Foreword

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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.

International Standard ISO 13722 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

Annex A of this International Standard is for information only.

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Meat and meat products — Enumeration of *Brochothrix* thermosphacta — Colony-count technique

1 Scope

This International Standard specifies a method for the enumeration of viable *Brochothrix thermosphacta* in all kinds of meat and meat products, including poultry, by means of a colony-count technique.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 3100-2:1988, Meat and meat products — Sampling and preparation of test samples — Part 2: Preparation of test samples for microbiological examination.

ISO 6887:1993, Microbiology — General guidance for the preparation of dilutions for microbiological examination.

ISO 7218:1996, Microbiology of food and animal feeding stuffs — General rules for microbiological examinations.

3 Definition

For the purposes of this International Standard, the following definition applies.

3.1 Brochothrix thermosphacta: Gram-positive bacteria which form characteristic oxidase-negative colonies on a solid selective medium [streptomycin sulfate/thallium acetate/actidione (STAA) agar] under the test conditions specified in this International Standard.

4 Principle

4.1 Surface plating, on a solid selective culture medium contained in Petri dishes, of a specified quantity of the test sample if the initial product is liquid, or of a specified quantity of the initial suspension in the case of other products.