

METHOD SUMMARY – QWI-FM0067

Method Title	Examination of Long Shelf Life Dairy Products in Hermetically Sealed Containers		
Document number	QWI-FM0067	Date Issued	4 th August 2017

Method External References	AS 1766.3.16-1994: Examination of specific products – Long shelf life dairy products in hermetically sealed containers		
	AS 5013.14.1–2010: Microbiology of food and animal feeding stuffs – General requirements and guidance for microbiological examinations (ISO 7218:2007, MOD)		
Matrix	Heat-processed, commercially sterile, dairy products packaged in hermetically sealed containers		
ALS Department	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <input checked="" type="checkbox"/> Food Microbiology <input type="checkbox"/> Pharmaceutical Microbiology <input type="checkbox"/> Food Chemistry		
Accreditation Status	<input type="checkbox"/> NATA <input checked="" type="checkbox"/> NON-NATA <input type="checkbox"/> N/A		
Analysis technique	<input type="checkbox"/> HPLC <input type="checkbox"/> GC <input type="checkbox"/> Wet Chemistry <input type="checkbox"/> Physical <input type="checkbox"/> Gravimetric <input checked="" type="checkbox"/> Qualitative <input type="checkbox"/> Pour Plate <input type="checkbox"/> Spread Plate <input type="checkbox"/> MPN <input type="checkbox"/> Filtration <input type="checkbox"/> Petrifilm <input type="checkbox"/> EHS <input type="checkbox"/> ELISA <input type="checkbox"/> VIDAS UP <input type="checkbox"/> VIDAS <input type="checkbox"/> TEMPO		
Method Principle	<p>The method is intended for examining traditionally canned dairy products that are heat-processed after filling and sealing the container and also for ultra-heat-treated (UHT) products that are aseptically packed.</p> <p>The method does not apply to non-dairy foods preserved by canning or UHT. Such non-dairy products are covered by another Australian Standards.</p> <p>The method does not apply to containers of sweetened condensed milk, butter, anhydrous milk fat, cheese and dried dairy products which are dealt with elsewhere in Australian Standards.</p> <p>The laboratory sample, consisting of an intact and unopened container of product to be examined, is incubated at 30 °C for 7 days and another container is incubated at 55 °C for 7 days. Containers are then examined for signs of deterioration prior to opening, then they are prepared and tested for microbiological examination under aerobic and anaerobic incubation conditions at 30 °C and 55 °C.</p>		
Reporting Unit	Per container / unit tested		
LOR/LOQ	<1		

Minimum amount of sample required for analysis	One container per organisms tested	Turnaround time	2 days
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