

METHOD SUMMARY – QWI-FM0080

Method Title	Standard Plate Count in Poultry		
Document number	QWI-FM0080	Date Issued	18th May 2016

Method External References	<p>AS5013.5-2004: Food microbiology - Microbiology of food and animal feeding stuffs - Horizontal method for the enumeration of microorganisms at 30 deg</p> <p>AS5013.11.1-2004: Food Microbiology - Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions of microbiological examination – General rules for the preparation of the initial suspension and decimal dilution</p> <p>AS 5013.14.1-2010: Food Microbiology - Microbiology of food and animal feeding stuffs - General rules for microbiological examinations (holding temperature of media in water bath)</p> <p>AS 5013.20-2004: Food Microbiology – Preparation of test samples for microbiological examination – Poultry and poultry products</p>		
Matrix	<p>Poultry or poultry products prepared or packed as individual units of any size (for example sausages, vacuum-packed minced poultry) or poultry in pieces not exceeding 2kg in mass.</p> <p>Carcasses, or cuts of carcasses, in pieces exceeding 2kg in mass, and mechanically separated poultry.</p>		
ALS Department	<input type="checkbox"/> Pharmaceutical Chemistry <input type="checkbox"/> Water Microbiology <input type="checkbox"/> Pharmaceutical Microbiology <input checked="" type="checkbox"/> Food Microbiology <input type="checkbox"/> Food Chemistry 		
Accreditation Status	<input checked="" type="checkbox"/> NATA <input 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 type="checkbox"/> Qualitative <input checked="" 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>Poultry and poultry products are prepared by means of the rinse technique or by subsampling the product to be analysed.</p> <p>Two poured plates are prepared using a specified culture medium and a specific quantity of the test sample, if the initial product is liquid (rinse liquid), or using a specified quantity of an initial suspension in the case of other products. Other pairs of poured plates are prepared, under the same conditions, using decimal dilutions of the test sample or of the initial suspension.</p> <p>Decimal dilutions of the poultry or poultry products being tested are prepared and 1 mL volumes are transferred to petri dishes and then poured with Plate Count Agar. The plates are incubated aerobically at 30 °C for 72 hours.</p> <p>A count of colonies on each plate is then performed, the result being taken from the mean count of a number of plates, taking the dilution</p>		

	factor into account. The number of microorganisms per g of sample is calculated from the number of colonies obtained on selected plates.
Reporting Unit	Standard Plate Count cfu/g, cfu/bird or cfu/cm ²
LOR/LOQ	< 10

Minimum amount of sample required for analysis	500 g	Turnaround time	3 days
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