

METHOD SUMMARY – QWI-FM0066



Method Title	Commercial Sterility - AOAC		
Document number	QWI-FM0066	Date Issued	21 st January 2020

Method External References	AOAC 972.44 AOAC Official Methods of Analysis – Microbiological Methods – Sterility (Commercial) of Foods (Canned, Low Acid) – Chapter 17, p.107 AS 5013.14.1-2010 Food Microbiology – Microbiology of food and animal feeding stuffs – General requirements and guidance for microbiological examinations (ISO 7218: 2007, MOD)		
Matrix	Low acid canned foods		
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"/> Other (please specify): _____		
Method Scope	This method describes a procedure for determining commercial sterility of low acid canned foods. “Low acid foods” means any food with finished equilibrium pH value >4.6. This method only applies to containers which show no distension of either end of the canned foods.		
Method Principle	Commercial sterility is defined as that condition achieved by application of heat which renders food free of viable forms of microorganisms having public health significance, as well as microorganisms not of health significance capable of reproducing in the food under normal non-refrigerated conditions of storage and distribution. Samples are examined for odour, appearance, pH, microscopy and growth at two different temperatures, 35 °C and 55 °C, over a defined incubation period and conditions.		
Reporting Unit	Per unit of product tested		
LOR/LOQ	<1		

Minimum amount of sample required for analysis	One container per organism tested	Turnaround time	14 days
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Author:	Document Controller	Date:	31 st January 2020
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