

Australian/New Zealand Standard®

Food microbiology

Method 3.17: Examination of specific products—Sweetened condensed milks

AS/NZS 1766.3.17

PREFACE

This Standard was prepared by the Joint Standards Australia/Standards New Zealand Committee FT/4, Food Microbiology, to supersede AS 1766.3.17—1994.

It is one of a series of methods for the microbiological examination of foods for quality control and investigative purposes and, where applicable, for checking that foods comply with regulatory specifications.

The revision incorporates a number of changes. These include—

- (a) the substitution of Dichloran 18% glycerol (DG18) for sucrose malt agar for the procedure given for yeast and mould count;
- (b) the amendment of the method for the detection of low levels of micrococci by including all gram-positive cocci; and
- (c) some minor technical and editorial changes to bring the Standard in line with current Standards Australia style.

FOREWORD

Sweetened condensed milk is not a sterile product. Its keeping quality depends on its low water activity and low head-space in the package. Contamination may arise from container leakage, unsterile packages or contaminated ingredients. Spoilage may result if the sugar-to-water ratio is too low or the head-space is too great.

METHOD

1 SCOPE This Standard sets out procedures for the microbiological examination of sweetened condensed milks and recombined sweetened condensed milks, flavoured and unflavoured.

NOTE: The methods are not intended for the examination of long shelf-life dairy products in hermetically sealed containers which may have been produced by the traditional canning process or by UHT processing followed by aseptic packaging. Such products are covered by AS 1766.3.16.

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2 REFERENCED DOCUMENTS The following documents are referred to in this Standard:

AS

- 1166 Milk and milk products—Methods of sampling
- 1766 Food microbiology
- 1766.1 Method 1 (series): General procedures and techniques
- 1766.2 Method 2 (series): Examination for specific organisms
- 1766.3 Method 3 (series): Examination of specific products
- 1766.5 Method 5: Preparation of media, diluents and reagents

3 DILUENTS, CULTURE MEDIA AND REAGENTS

3.1 General Formulations and instructions for preparing culture media and diluents are given in AS 1766.5.

3.2 Peptone solution, 0.1% plus 20% sucrose

3.3 Dichloran glycerol 18% (DG18) agar, 75 mL amounts

3.4 Gram stain reagents

3.5 Other diluents, culture media and reagents—as specified in series of Methods 2, 3 and 5 of AS 1766.

4 EQUIPMENT

4.1 Sterilization of apparatus All equipment shall be sterilized as described in AS 1766.1.

4.2 Scalpel or scissors

4.3 Wide-mouthed jars

4.4 Petri-dishes, 150 mm in diameter

5 LABORATORY SAMPLES

5.1 From bulk product Laboratory samples of bulk sweetened condensed milk shall be taken in accordance with AS 1166, each sample being not less than 200 g.

5.2 Retail containers Laboratory samples shall consist of a sufficient number of unopened retail containers.

6 EXAMINATION OF CONTAINERS BEFORE OPENING Examination of containers before opening shall be carried out as described in AS 1766.3.16.

7 PREPARATION OF CONTAINERS FOR OPENING Preparation of containers for opening shall be carried out as described in AS 1766.3.16.

8 OPENING OF CONTAINERS

8.1 Non-swollen containers The procedure shall be as described in AS 1766.3.16.

8.2 Swollen containers The procedure shall be as described in AS 1766.3.16.

8.3 Tubes The procedure shall be as follows:

- (a) Ensure that the screw-cap is tight, then wash the tube thoroughly with warm water and soap. Rinse and dry.