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**Meat and meat products — Enumeration of  
*Escherichia coli* — Colony-count technique  
at 44 °C using membranes**

*Viandes et produits à base de viande — Dénombrement des Escherichia coli — Méthode par comptage des colonies obtenues sur membranes à 44 °C*



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## Foreword

ISO (the International Organization for Standardization) is a world-wide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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 6391 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

This second edition cancels and replaces the first edition (ISO 6391:1988), which has been technically revised.

Annex A of this International Standard is for information only.

## Introduction

Although, for well-accepted statistical reasons, the limit for the lowest number of colonies counted per plate of selective medium is set at 15, for practical purposes it is often desirable to establish an estimated count of lower numbers of *Escherichia coli*. The confidence limits of such determinations are to be found in ISO 7218.

# Meat and meat products — Enumeration of *Escherichia coli* — Colony-count technique at 44 °C using membranes

## 1 Scope

This International Standard specifies a method for the enumeration of viable *Escherichia coli* present in all kinds of meat and meat products, including poultry.

The method will detect *Escherichia coli* (biotype 1) and lactose non-fermenting or anaerogenic variants (see reference [1]).

NOTE 1 This method may not be appropriate for the examination of processed meat having a high content of aerobic spore-forming bacteria.

NOTE 2 Some pathogenic strains of *Escherichia coli* may not be detected by this method.

## 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of the 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 6887:1983, *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 Definitions

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

### 3.1

#### ***Escherichia coli***

Bacteria which at 44 °C form indole-positive (pink) colonies on cellulose acetate membranes overlaid on tryptone bile agar, under the conditions specified in this International Standard.