

**Microbiology of the food chain - Horizontal method for  
detection and enumeration of *Campylobacter* spp. -  
Part 1: Detection method (ISO 10272-1:2017 +  
ISO 10272-1:2017/Amd 1:2023)**

## EESTI STANDARDI EESSÕNA

## NATIONAL FOREWORD

See Eesti standard EVS-EN ISO 10272-1:2017+A1:2023 sisaldab Euroopa standardi EN ISO 10272-1:2017 ja selle muudatuse A1:2023 ingliskeelset teksti.	This Estonian standard EVS-EN ISO 10272-1:2017+A1:2023 consists of the English text of the European standard EN ISO 10272-1:2017 and its amendment A1:2023.
Standard on jõustunud sellekohase teate avaldamisega EVS Teatajas.  Euroopa standardimisorganisatsioonid on teinud Euroopa standardi rahvuslikele liikmetele kättesaadavaks 05.07.2017, muudatused A1 08.02.2023.	This standard has been endorsed with a notification published in the official bulletin of the Estonian Centre for Standardisation and Accreditation.  Date of Availability of the European standard is 05.07.2017, for A1 08.02.2023.
Muudatusega A1 lisatud või muudetud teksti algus ja lõpp on tekstis tähistatud sümbolitega <b>A1</b> <b>A1</b> .  Standard on kättesaadav Eesti Standardimis- ja Akrediteerimiskeskusest.	The start and finish of text introduced or altered by amendment A1 is indicated in the text by tags <b>A1</b> <b>A1</b> .  The standard is available from the Estonian Centre for Standardisation and Accreditation.

Tagasisidet standardi sisu kohta on võimalik edastada, kasutades EVS-i veebilehel asuvat tagasiside vormi või saates e-kirja meiliaadressile [standardiosakond@evs.ee](mailto:standardiosakond@evs.ee).

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English Version

Microbiology of the food chain - Horizontal method for  
detection and enumeration of *Campylobacter* spp. - Part 1:  
Detection method (ISO 10272-1:2017 + ISO 10272-  
1:2017/Amd 1:2023)

Microbiologie de la chaîne alimentaire - Méthode  
horizontale pour la recherche et le dénombrement de  
*Campylobacter* spp. - Partie 1 : Méthode de recherche  
(ISO 10272-1:2017 + ISO 10272-1:2017/Amd 1:2023)

Mikrobiologie der Lebensmittelkette - Horizontales  
Verfahren zum Nachweis und zur Zählung von  
*Campylobacter* spp. - Teil 1: Nachweisverfahren (ISO  
10272-1:2017 + ISO 10272-1:2017/Amd 1:2023)

This European Standard was approved by CEN on 1 May 2017. Amendment A1 was approved by CEN on 29 November 2022.

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This European Standard and its Amendment A1 exist in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION  
COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

## European foreword

This document (EN ISO 10272-1:2017) has been prepared by Technical Committee ISO/TC 34 “Food products” in collaboration with Technical Committee CEN/TC 275 “Food analysis - Horizontal methods” the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2018 and conflicting national standards shall be withdrawn at the latest by January 2018.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 10272-1:2006.

This document has been prepared under a mandate given to CEN by the European Commission and the European Free Trade Association.

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## Endorsement notice

The text of ISO 10272-1:2017 has been approved by CEN as EN ISO 10272-1:2017 without any modification.

## **A1 Amendment A1 European foreword**

This document (EN ISO 10272-1:2017/A1:2023) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 463 "Microbiology of the food chain" the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by August 2023, and conflicting national standards shall be withdrawn at the latest by August 2023.

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### **Endorsement notice**

The text of ISO 10272-1:2017/Amd 1:2023 has been approved by CEN as EN ISO 10272-1:2017/A1:2023 without any modification. **A1**

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## Foreword

ISO (the International Organization for Standardization) is a worldwide 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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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This document was prepared by the European Committee for Standardization (CEN), Technical Committee CEN/TC 275, *Food Analysis — Horizontal methods*, in collaboration with ISO Technical committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in accordance with the agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 10272-1:2006), which has been technically revised with the following main changes:

- samples from the primary production stage have been added to the scope;
- the detection method was extended to include the option of a second enrichment broth (Preston broth), primarily to overcome problems with background flora resistant to third generation  $\beta$ -lactams (like cefoperazone in Bolton broth);
- the detection method was extended to include the option of direct plating on mCCDA;
- the note on the use of closed containers with reduced headspace as an alternative to incubation in a microaerobic atmosphere has been deleted;
- the confirmation tests on study of microaerobic growth at 25 °C and aerobic growth at 41,5 °C were replaced by the study of aerobic growth at 25 °C;
- performance testing for the quality assurance of the culture media has been added to Annex B;
- performance characteristics have been added to Annex C.

A list of all parts in the ISO 10272 series can be found on the ISO website.

## **A1 Amendment A1 foreword**

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## Introduction

The main changes, listed in the foreword, introduced in this document compared to ISO 10272-1:2006 are considered as minor (see ISO 17468).

Because of the large variety of food and feed products, this horizontal method may not be appropriate in every detail for certain products, and for some other products it may be necessary to use different methods. Nevertheless, it is hoped that in all cases every attempt will be made to apply this horizontal method as far as possible and that deviations from this will only be made if absolutely necessary for technical reasons.

When this document is next reviewed, account will be taken of all information then available regarding the extent to which this horizontal method has been followed, and the reasons for deviations from this in the case of particular products. The harmonization of test methods cannot be immediate and, for certain group of products, International Standards and/or national standards may already exist that do not comply with this horizontal method. It is hoped that when such standards are reviewed, they will be changed to comply with this document so that eventually the only remaining departures from this horizontal method will be those necessary for well-established technical reasons.

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# Microbiology of the food chain— Horizontal method for detection and enumeration of *Campylobacter* spp.—

## Part 1: Detection method

WARNING — In order to safeguard the health of laboratory personnel, it is essential that tests for detecting *Campylobacter* are only undertaken in properly equipped laboratories, under the control of a skilled microbiologist, and that great care is taken in the disposal of all incubated materials. Persons using this document should be familiar with normal laboratory practice. This document does not purport to address all of the safety aspects, if any, associated with its use. It is the responsibility of the user to establish appropriate safety and health practices.

### 1 Scope

This document specifies a horizontal method for the detection by enrichment or direct plating of *Campylobacter* spp. It is applicable to

- products intended for human consumption,
- products intended for animal feeding,
- environmental samples in the area of food and feed production, handling, and
- samples from the primary production stage such as animal faeces, dust, and swabs.

### 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6887 (all parts), *Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*

ISO 7218, *Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations*

ISO 11133, *Microbiology of food, animal feed and water — Preparation, production, storage and performance testing of culture media*

### 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>