

# INTERNATIONAL STANDARD

**ISO**  
**13720**

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## **Meat and meat products — Enumeration of *Pseudomonas* spp.**

*Viande et produits à base de viande — Dénombrement des *Pseudomonas* spp.*



Reference number  
ISO 13720:1995(E)

## 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.

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 13720 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 6, *Meat and meat products*.

Annex A of this International Standard is for information only.

# Meat and meat products — Enumeration of *Pseudomonas* spp.

## 1 Scope

This International Standard describes a method for the enumeration of *Pseudomonas* spp. present in meat and meat products, including poultry.

## 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of 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 3100-2:1988, *Meat and meat products — Sampling and preparation of test samples — Part 2: Preparation of test samples for microbiological examination*.

ISO 6887:1983, *Microbiology — General guidance for the preparation of dilutions for microbiological examination*.

ISO 7218:—<sup>1)</sup>, *Microbiology of food and animal feeding stuffs — General rules for microbiological examinations*.

## 3 Definition

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

**3.1 *Pseudomonas*:** Bacteria of the genus of *Pseudomonas* which at 25 °C form colonies in

cetrimide, fucidin and cephaloridine (CFC) agar when the test is carried out in accordance with this International Standard.

## 4 Principle

**4.1** Inoculation of the surface of a solid selective culture medium, using duplicate plates, with a specified quantity of the test sample if the product is liquid, or with a specified quantity of the initial suspension in the case of other products.

Inoculation, under the same conditions, using decimal dilutions of the test sample or of the initial suspension, with two plates per dilution.

**4.2** Aerobic incubation of the plates at 25 °C for 48 h.

**4.3** Calculation of the number of *Pseudomonas* per millilitre, or per gram, of sample from the number of typical and/or atypical colonies obtained on plates at dilution levels chosen so as to give a significant result, and confirmed by the oxidase test and growth on Kligler's agar.

## 5 Dilution fluid, culture media and reagent

### 5.1 General

For current laboratory practice, see ISO 7218.

### 5.2 Dilution fluid

See ISO 6887.

1) To be published. (Revision of ISO 7218:1985)