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English Version

Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 3: Guidelines for serotyping of Salmonella spp. (ISO/TR 6579-3:2014)

Microbiologie de la chaîne alimentaire - Méthode horizontale pour la recherche, le dénombrement et la sérotypie des Salmonella - Partie 3: Lignes directrices pour la sérotypie des Salmonella spp. (ISO/TR 6579-3:2014)

Mikrobiologie von Lebensmitteln und Futtermitteln - Horizontales Verfahren zum Nachweis, zur Zählung und zur Serotypisierung von Salmonellen - Teil 3: Leitfaden für die Serotypisierung von Salmonella spp. (ISO/TR 6579-3:2014)

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Foreword

This document (CEN ISO/TR 6579-3:2014) 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.

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Contents

	Page
Foreword.....	iv
Introduction.....	v
1 Scope.....	1
2 Normative references.....	1
3 Terms and definitions.....	1
4 Principle.....	2
5 Culture media and sera.....	2
5.1 General.....	2
5.2 Culture media and reagents.....	2
5.3 Antisera.....	2
6 Apparatus.....	2
7 Sample.....	3
8 Taxonomy of <i>Salmonella</i>.....	3
8.1 General.....	3
8.2 Nomenclature.....	3
8.3 Biochemical characteristics.....	4
8.4 Antigenic characteristics.....	5
9 Procedure for <i>Salmonella</i> serotyping.....	7
9.1 General.....	7
9.2 Example procedure for serotyping five public health-related <i>Salmonella</i> serovars.....	7
10 Quality control.....	11
11 Reporting.....	11
Annex A (informative) Composition and preparation of culture media and reagents.....	13
Annex B (informative) Examples of procedures for serotyping an unknown <i>Salmonella</i> isolate.....	20
Annex C (informative) Biochemical tests.....	24
Annex D (informative) Schematic overview for serotyping five important public-health related <i>Salmonella</i> serovars.....	26
Annex E (informative) Microtitre plate method for serotyping <i>Salmonella</i> spp.....	27
Annex F (informative) Examples of procedures for phase inversion.....	29
Bibliography.....	32

Introduction

This part of ISO 6579 gives information on the taxonomy of *Salmonella* spp. and it gives guidance on serotyping of *Salmonella* serovars, based on the White–Kauffmann–Le Minor scheme (see Reference [9]).

Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella* —

Part 3: Guidelines for serotyping of *Salmonella* spp.

WARNING — In order to safeguard the health of laboratory personnel, it is essential that tests for detecting and typing *Salmonella*, be undertaken only in properly equipped laboratories, under the control of a skilled microbiologist, and that great care is taken in the disposal of all incubated materials.

IMPORTANT — 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 and to ensure compliance with any national regulatory conditions.

1 Scope

This part of ISO 6579 gives guidance on the procedure for serotyping *Salmonella* serovars and is applicable to the serotyping of pure cultures of *Salmonella* spp., independent of the source from which they are isolated.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6579-1, *Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of Salmonella — Part 1: Horizontal method for the detection of Salmonella spp.*

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.

3.1

Salmonella

gram-negative, oxidase-negative, facultatively anaerobic, non-spore-forming, rod-shaped bacteria which generally form colonies of 2 mm to 4 mm in diameter on solid selective media and display biochemical and serological characteristics described when tests are carried out in accordance with this part of ISO 6579