

Australian Standard[®]

Food microbiology

Method 3.18: Examination of specific products—Rennets

PREFACE

This Standard was prepared by the Standards Australia Committee on Food Microbiology as part of a program to issue all Standards pertaining to the microbiological examination of foods (including dairy products) in the series AS 1766, *Food microbiology*.

This Standard supersedes AS 1095.2.12—1986, *Microbiological methods for the dairy industry—Methods for the examination of specific dairy products—Microbiological examination of rennets*.

This Standard 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.

METHOD

1 SCOPE This Standard sets out microbiological methods for the examination of animal and microbial rennets used for cheese manufacture. The rennets may be in the form of liquids, pastes or powders.

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

AS

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| 1766 | Food microbiology |
| 1766.1 | Part 1 (series): General procedures and techniques |
| 1766.2 | Part 2 (series): Examination for specific organisms |
| 1766.3 | Part 3 (series): Examination of specific products |
| 1766.5 | Method 5: Preparation of media, diluents and reagents |

3 DILUENTS AND CULTURE MEDIA

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

3.2 Peptone solution, 0.1%

3.3 Plate count agar

3.4 Rogosa agar

3.5 Other diluents and culture media—as specified in parts of AS 1766 referred to in this Standard.