

Current events :
March 2017

New publications in Food Microbiology : EN and ISO* standards, FDA-BAM, USDA/FSIS since Nov 2016

Reference	Progress	Scope
ISO standards		
ISO 18465 Microbiology of the food chain - Quantitative determination of emetic toxin (cereulide) using LC-MS/MS	Published on January 1 st 2017	<ul style="list-style-type: none"> - New standard - Products for human consumption
ISO 6579-1 Microbiology of food chain — Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> -- Part 1: Detection of <i>Salmonella</i> spp.	Published on February 23 rd 2017	<ul style="list-style-type: none"> - Replaces ISO 6579 standard (2002) - Changes are considered as minor - Some examples: - Samples from the primary production added to the scope - Detection of <i>Salmonella</i> Typhi and Paratyphi described in Annex D - Descriptions of preparations of initial suspensions have been removed and references made to relevant parts of ISO 6887 - Temperature range for incubation of non-selective media has been extended from 37 °C ± 1 °C to 34 °C to 38 °C without further tolerance - For selective enrichment, choice between RVS or MSRV, in addition to MKTTn - Confirmation on only one suspect colony (instead of one suspect colony of each medium combination). If negative, test four more suspect isolates from different media combinations - Possible biochemical confirmation directly on a suspect, well-isolated colony from the selective plating medium. Purity check on the non-selective medium in parallel
ISO 15216-1 Microbiology of food chain — Determination of hepatitis A virus and norovirus in food using real-time RTPCR Part 1: Method for quantification	Published on March 2017	<ul style="list-style-type: none"> - Replaces ISO/TS 15216-1:2013 - Changes are considered as minor - Use of linear dsDNA molecules for quantification prescribed; - Use of a suitable buffer for dilution of control materials prescribed; - Change to the method for generating process control virus RNA for the standard curve; - Addition of breakpoints with defined temperature and time parameters in the extraction methods; - Change in terminology from amplification efficiency to RT-PCR inhibition; - Addition of extra real-time RT-PCR reactions for negative controls; - Addition of precision data and results of interlaboratory study.

CEN standards*

No new standard published since November 2016

Overview and status of Standards of the European Mandate M/381

Standard code	Title	Status	Expected Publication Date
ISO 18465	Quantification of emetic toxin (cereulide)	New standard	(ISO January 2017: <i>published</i>)
ISO 6579	Horizontal method for the detection of Salmonella & Amd1:2007 annex D	Revision 6579-1	(ISO February 2017: <i>published</i>)
ISO 15216-1	Determination of hepatitis A virus and norovirus in food using real-time RTPCR Part 1: Method for quantification	Revision	(ISO March 2017: <i>published</i>)
ISO 10273	Horizontal method for the detection of pathogenic Yersinia enterocolitica	Revision	(ISO March 2017)
ISO 11290-1	Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method	Revision	(ISO April 2017)

Standard code	Title	Status	Expected Publication Date
ISO 10272-2	Enumeration of Campylobacter spp (colony-count technique)	Revision	(ISO May 2017)
ISO 21528-1 & -2	Detection and enumeration of Enterobacteriaceae	Revision	(ISO May 2017)
ISO 19020	Horizontal method for the immunoenzymatic detection of 6 staphylococcal enterotoxins in foodstuffs	Revision	(ISO May 2017)
ISO 21872	Detection of potentially enteropathogenic Vibrio parahaemolyticus, Vibrio cholerae and Vibrio vulnificus	Revision (Part 1 and 2 merged)	(ISO June 2017)
ISO 19343	<i>Detection and quantification of histamine in fish and fish products -- HPLC method</i>	New standard	(ISO June 2017)

Microbiology Standard Monitoring

Standard code	Title	Status	Expected Publication Date
ISO 11290-2	Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria</i> spp. — Part 2: Enumeration method	Revision	(ISO April 2017)
ISO 22964	Microbiology of the food chain — Horizontal method for the detection of <i>Cronobacter</i> spp.	Revision of ISO 22964 (IDF) <i>E.sakazakii</i>	(ISO March 2017)
ISO 16654	Detection of <i>Escherichia coli</i> O157	Amendment 1: inclusion of precision data in an annex	(ISO March 2017)
ISO 10272-1	Detection of <i>Campylobacter</i> spp	Revision	(ISO May 2017)

FDA / Bacteriological Analytical Manual (BAM)

No new standard published since November 2016

USDA / FSIS – Microbiology Laboratory Guidebook (MLG)

Chapter MLG 4.09 Isolation and Identification of <i>Salmonella</i> from Meat, Poultry, Pasteurized Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges	January 2nd 2017	<ul style="list-style-type: none"> - FSIS Laboratories extended this method to Ready-to-Eat (RTE) Siluriformes (fish). - The FSIS Laboratories validated a 1:4 enrichment broth to sample ratio (1 part sample in 3 parts enrichment broth) for the analysis of RTE products for the presence of <i>Salmonella</i> (MLG 4 and 4C).
Chapter MLG 4.09 Appendix 2.03 Flow Chart Specific for FSIS Laboratory Isolation and Identification of <i>Salmonella</i>	January 2nd 2017	<ul style="list-style-type: none"> - This flow chart describes FSIS laboratory testing included in MLG 4 and MLG 4C.
Chapter MLG 4C.07 FSIS Procedure for the Use of a Polymerase Chain Reaction (PCR) Assay for Screening <i>Salmonella</i> in Meat, Poultry, Egg, and Siluriformes (Fish) Products and Carcass and Environmental Sponges	January 2nd 2017	<ul style="list-style-type: none"> - FSIS Laboratories extended this method to Ready-to-Eat (RTE) Siluriformes (fish). - The FSIS Laboratories validated a 1:4 enrichment broth to sample ratio (1 part sample in 3 parts enrichment broth) for the analysis of RTE products for the presence of <i>Salmonella</i> (MLG 4 and 4C).
Chapter MLG 8.10 Isolation and Identification of <i>Listeria monocytogenes</i> from Red Meat, Poultry, Ready-To-Eat Siluriformes (Fish) and Egg Products, and Environmental Samples	January 2nd 2017	<ul style="list-style-type: none"> - FSIS Laboratories validated ready-to-eat Siluriformes (fish) as a matrix for the isolation and identification of <i>Listeria monocytogenes</i> method. - A note was added to allow a more dilute food to broth ratio for dehydrated foods
Chapter MLG 8.10 Appendix 1.03 Flow Chart Specific for FSIS Laboratory Isolation and Identification of <i>Salmonella</i>	January 2nd 2017	<ul style="list-style-type: none"> - This flow chart describes FSIS Laboratory testing included in MLG 8 and MLG 8A

Chapter MLG 8A.06 FSIS Procedure for the Use of a <i>Listeria monocytogenes</i> Polymerase Chain Reaction (PCR) Screening Test	January 2nd 2017	- FSIS Laboratories validated ready-to-eat Siluriformes (fish) as a matrix for the <i>Listeria monocytogenes</i> screening test
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**For all information about French standards (NF), ask your customer service for the French version "Nouvelles publications en Microbiologie des aliments_Février_2017_FR"*

Regulation news (EC regulation, NACMCF...) since July 2016

Reference	Progress	Scope
Microbiological criteria		
No new criteria since July 2016		

bioMérieux alternative methods follow-up (since November 2016)

Reference	Progress	Scope	New package insert version
GENE-UP™ <i>Listeria</i> species Detection of <i>Listeria</i> spp Certificate No : 051603 Molecular method Exp : 31 Dec 2017	Matrix Extension and addition of GENE-UP format and assignment of new AOAC PTM number 051603 on June 2016 Matrix extension validated January 8 th , 2017 by AOAC® RI PTM SM	- Matrix Extension and addition of GENE-UP format and assignment of new AOAC PTM number 051603 - Matrices : (USDA/FSIS MLG 8.09) – deli ham (25g, 125g), deli turkey (25g), beef hot dogs (25g), breaded chicken nuggets (25g) (FDA BAM Ch 10) – fresh bagged spinach (25g), fresh bagged lettuce (25g), cooked shrimp (25g), smoked salmon (25g, 125g), stainless steel (4 x 4 in sponge), whole liquid egg (100g), whey powder (375g) - (AOAC OMA 993.12) – vanilla ice cream (25g), Mexican soft cheese (25g)	414059 - 43-04320 Version D
GENE-UP <i>Listeria monocytogenes</i> Detection of <i>Listeria monocytogenes</i> Certificate No: 121602 Molecular method Exp : 31 Dec 2017	New approval December 23 rd , 2016 by AOAC® RI PTM SM	- Matrices : deli ham (25g, 125g), deli roast beef (25g, 125g), deli turkey (25g), turkey hot dogs (25g), smoked salmon (25g), cooked shrimp (25g), fresh spinach (25g), fresh bagged salad (25g), whole liquid egg (100 g), whey powder (375 g), vanilla ice cream (25g), Mexican soft cheese (25g)	414058 - 43-04322 Version D
GENE-UP EHEC Series Detection of <i>E.coli</i> O157:H7 and non O157 STEC Top 6 Certificate No: 031701 Molecular method Exp : 31 Dec 2017	New approval March 1 st , 2017 by AOAC® RI PTM SM	- Matrices: FDA BAM CH 4A: Spinach (200 g) USDA FSIS 5B.05: raw beef trim (375 g), raw ground beef (25 g, 375 g: 10 – 24 hour enrichment)	414153 - 43-04330 Version B

GENE-UP Listeria Detection of <i>Listeria</i> spp BIO 12/39 – 09/16 Molecular method Exp : 09/2020	Method validated on September 29th, 2016 and extended on January 27th, 2017 by AFNOR Certification	<ul style="list-style-type: none"> - All products for human consumption and environmental samples from production 	414059 - 43-04320 Version D
GENE-UP <i>Listeria monocytogenes</i> Detection of <i>Listeria monocytogenes</i> BIO 12/40 – 11/16 Molecular method Exp : 24/11/2020	Method validated on November 24th, 2016 and extended on January 27th, 2017 by AFNOR Certification	<ul style="list-style-type: none"> - All products for human consumption and environmental samples from production 	414058 - 43-04322 Version D
TEMPO EC Dénombrement des <i>Escherichia coli</i> BIO 12/13 – 02/05 Exp : 04/02/2021	Renewal validated on January 27th, 2017 by AFNOR Certification	<ul style="list-style-type: none"> - All human food products and pet food, excluding beverages and cattle feed. 	80004 – 12597 Versions M

If you have any question, please, contact your customer service.

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