

SRI LANKA STANDARD 516:PART 10:1983
UDC 664:543.9-078

MICROBIOLOGICAL TEST METHODS
PART 10 — COMMERCIAL STERILITY OF LOW ACID AND
ACID CANNED FOODS

BUREAU OF CEYLON STANDARDS

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SLS 516:Part 10:1983

Gr. 6

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BUREAU OF CEYLON STANDARDS
53, Dharmapala Mawatha,
Colombo 3,
Sri Lanka.

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FOREWORD

This Sri Lanka Standard was authorized for adoption and publication by the Council of the Bureau of Ceylon Standards on 1983-04-08, after the Draft, finalized by the Drafting Committee on Microbiological Test Methods had been approved by the Agricultural and Food Products Divisional Committee.

This standard is one of a series of Sri Lanka Standards for Microbiological Test Methods.

This Sri Lanka Standard is intended for general application in the field of the microbiology of foods and feeding stuffs, to products intended for the human consumption or feeding of animals. However, owing to the number of variety of these products, it may be necessary in special cases to make certain changes to these guidelines or even to use other methods. Such changes or other methods will be indicated in the Sri Lanka Standards specific to these products.

All values given in this standard are in SI units.

The assistance gained from the publications of Food and Drugs Administration, USA and Association of Official Analytical Chemists (AOAC), Washington DC in the preparation of this standard is gratefully acknowledged.

1 SCOPE

This Sri Lanka Standard gives a general method for the determination of commercial sterility of low acid and acid foods, packed in hermetically sealed containers such as cans, jars or bottles or flexible pouches of suitable packing material.

2 REFERENCES

SLS 393 Code of practice for handling food samples for microbiological analysis.