

SLS ISO 23036-1:2022
(ISO 23036-1: 2021)
UDC 579.2

MICROBIOLOGY OF THE FOOD CHAIN —
METHODS FOR THE DETECTION OF
ANISAKIDAE L3 LARVAE IN FISH AND
FISHERY PRODUCTS
PART 1: UV-PRESS METHOD

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
MICROBIOLOGY OF THE FOOD CHAIN — METHODS FOR THE DETECTION
OF ANISAKIDAE L3 LARVAE IN FISH AND FISHERY PRODUCTS
PART 1: UV-PRESS METHOD

SLS ISO 23036-1:2022
(ISO 23036- 1:2021)

Gr. E

Copyright Reserved
SRI LANKA STANDARDS INSTITUTION
17, Victoria Place
Elvitigala Mawatha
Colombo 08
Sri Lanka

Sri Lanka Standard
MICROBIOLOGY OF THE FOOD CHAIN — METHODS FOR THE DETECTION
OF ANISAKIDAE L3 LARVAE IN FISH AND FISHERY PRODUCTS
PART 1: UV-PRESS METHOD

NATIONAL FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2022-07-07

This document specifies a method for the detection of Anisakidae L3 larvae commonly found in marine and anadromous fishes. The method is applicable to fresh fish and/or frozen fish, as well as lightly processed fish products, such as marinated, salted or cold smoked. This method is applicable to quantifying parasitic infections by estimating the number of parasites in the fish musculature.

This Sri Lanka Standard is identical with **ISO 23036: Part 1: 2021** Microbiology of the food chain - Methods for the detection of anisakidae l3 larvae in fish and fishery products Part 1: UVpress method published by the International Organization for Standardization (ISO).

Terminology and conventions:

The text of the International Standard has been accepted as suitable for publication, without deviation, as a Sri Lanka Standard. However, certain terminology and conventions are not identical with those used in Sri Lanka Standards. Attention is therefore drawn to the following:

- a) Wherever the words “International Standard” appear referring to this Standard, it should be interpreted as “Sri Lanka Standard”.
- b) The comma has been used throughout as a decimal marker. In Sri Lanka Standards it is the current practice to use the full point on the base line as the decimal marker.
- c) Wherever page numbers are quoted, they are ISO page numbers.

INTERNATIONAL
STANDARD

ISO
23036-1

First edition
2021-04

**Microbiology of the food chain —
Methods for the detection of
Anisakidae L3 larvae in fish and
fishery products —**

Part 1:
UV-press method

*Microbiologie de la chaîne alimentaire — Méthodes de recherche des
larves L3 d'Anisakidae dans le poisson et les produits de la pêche —
Partie 1: Méthode presse/UV*



Reference number
ISO 23036-1:2021(E)

© ISO 2021

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	2
5 Equipment and consumables	2
6 Sampling	2
7 Procedure	2
7.1 Weighing the sample.....	2
7.2 Preparation of the sample.....	3
7.3 Pressing.....	3
7.4 Freezing.....	3
7.5 Thawing.....	3
7.6 Visual inspection.....	3
8 Expression of the results	4
9 Performance characteristics of the method	4
10 Test report	4
11 Quality assurance	4
Annex A (informative) Sample collection	5
Annex B (informative) Findings after UV-press method	6
Annex C (informative) Example of a laboratory worksheet for recording data when testing fish fillets with the UV-press method	8
Bibliography	9

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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 275, *Food analysis — Horizontal methods*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

A list of all parts in the ISO 23036 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.