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*Incorporating corrigendum August 2014*



**BSI Standards Publication**

# **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)

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**National foreword**

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The UK participation in its preparation was entrusted to Technical Committee AW/9, Microbiology.

A list of organizations represented on this committee can be obtained on request to its secretary.

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English Version

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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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EUROPÄISCHES KOMITEE FÜR NORMUNG

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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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

### **Endorsement notice**

The text of ISO/TR 6579-3:2014 has been approved by CEN as CEN ISO/TR 6579-3:2014 without any modification.

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## 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](http://www.iso.org/directives)).

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

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

ISO 6579 consists of the following parts, under the general title *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.*<sup>1)</sup>
- *Part 2: Enumeration by a miniaturized most probable number technique* [Technical Specification]<sup>2)</sup>
- *Part 3: Guidelines for serotyping of Salmonella spp.* [Technical Report]

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1) Under preparation. (Revision of ISO 6579:2002)

2) The main element of the series title has been changed since Part 2 was published. It is intended that upon revision, the main element of the title will be aligned with Part 3.

## 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