

Meat Industry Microbiological Manual

The MIRINZ Meat Industry Microbiological Manual, is widely used by laboratories in New Zealand, Australia and beyond. However, since publication in 1991 there have been many advances in microbiological methodologies and a new edition is available electronically through the internet.

The focus of the AgResearch MIRINZ electronic edition is on methods that are suitable for the small laboratories typically found in the New Zealand meat industry. Suitable methods are those that are rapid and convenient, but at the same time accurate and cost effective, and considered appropriate for microbiological testing of one or more of the following sample-types: meat and allied foods, potable water or the waste-waters produced during food processing.

The Microbiological Methods manual includes tests for organisms (or their products) that indicate microbiological contamination and/or satisfactory hygienic control of processes and for specific identification of spoilage organisms or pathogens.

The production of the manual was funded by the New Zealand Meat Industry Standards Council and is available at no cost to members of the council.

Access to non-members is through yearly subscription of \$250.00 + GST Access will be granted upon receipt of payment. Right of access is granted to a specific corporate entity and is not extendable or transferable to subsidiaries or associate companies that are separate legal entities. Companies found to be in breach of this agreement will have access terminated. CD copies are available to companies who have difficulty accessing the internet copy for an additional yearly charge of \$30. Changes to the manual are notified by email.

Advertising space is available on the Log-in page. Further information can be supplied upon request. The Table of Contents may be viewed at www.agresearch.co.nz/micromanual/

© Copyright AgResearch Limited

ORDER FORM

Please send details for the Microbiological Methods for the Meat Industry Electronic edition to:

Name Postal Address
 Position Street Address
 Company City
 Telephone Fax Email

Please charge my credit card VISA Mastercard \$.....

Card no / / Card expiry

Cardholder's name Signature.....

Please fax this order form to +64 7 838 5625 or email to: rell.sumner@agresearch.co.nz

Postal Address: MicroManual Subscriptions, c/- Rell Sumner (Phone +64 7 838 5172)
 AgResearch MIRINZ Centre
 Private Bag 3123
 Hamilton, New Zealand

For further information call Guillaume le Roux, Editor in Chief, +64 7 838 5177 or e-mail micromanual@agresearch.co.nz

The Microbiological Methods for the Meat Industry contains:

Introductory Material

Amendments and document control sheet

Laboratory Safety, Quality Control, General Procedures

Safety in Microbiology Laboratories

Quality Control in Microbiology Laboratories

Qualitative and Quantitative Methods for Evaluating Hygiene

Air Sampling

Collection and Preparation of Samples

Procedures for Meat and Meat Products

The Aerobic Plate Count

Methods for Detecting and Enumerating Pathogens in Meat and Meat Products

Enteric Indicator Organisms for Meat and Processing

Spoilage Organisms on Chilled Meats

Procedures for Potable and Natural Waters and Effluents

Techniques for Enumerating Bacteria in Water

Testing Potable Water for Indicator Bacteria

Indicator Organisms in Natural Waters and Effluents

Pathogens in Natural Waters and Effluents

Microscope Methods and Biochemical Tests

Appendices

Reference strains

Requirements for export

HACCP