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SN

**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

SN/T 1022-2010

Replacing SN/T 1022-2001

**Detection of *Vibrio cholerae* in food for import and export
(English Translation)**

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Foreword

Instead of the standard SN/T 1022-2001 "Vibrio cholerae in food for export testing methods." the standard reference ISO/T S21872-1.2007 "Microbiology of food and feed testing methods Vibrio spp level test Methods Part I. Vibrio parahaemolyticus and Vibrio cholerae test (Microbiology of food and animal feeding stuffs-Food detection and counting (Pathogenic Vibrio species. Detection and enumeration in foods) ", the original standard text Format, wording and text revision.

This standard compared with SN/T 1022-2001, the main changes are as follows.

- The original standard name revised to "import and export food in V. cholerae test methods";
- The original scope of the standard has been revised;
- The revised sample preservation and sample preparation. Increase the preparation of different types of samples in the sample preparation 3.2. 3.3 Save the sample increases the storage method of the sample;
- A method to increase the feed;
- Media, reagent formulations were part of the revision of reference ISO/T S21872-1 method;
- Original standard detection steps were revised by the same method twice enrichment broth for the enrichment of the revised twice selective enrichment party law. And for processed products, such as heating, freezing, drying or saline samples, select 37 °C enrichment culture for the first time, fresh Samples 41.5 °C enrichment culture for the first

time;

--- Increased chromogenic medium screening test.

Appendix A of this standard is a normative appendix, Appendix B is an informative annex.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. People's Republic of China Liaoning Entry Inspection and Quarantine Bureau, People's Republic of China Shandong Entry-Exit Inspection and Quarantine Bureau, People's Republic of China Jiangxi Exit Inspection and Quarantine.

1 Scope

This standard specifies the test methods in food import and export of *Vibrio cholerae*.

This standard applies to *V. cholera* *Vibrio cholerae* in food inspection, animal feed and other food production and processing area of environmental samples Bacteria can refer to the use of test.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

SN 0330 export food microbiological examination General SN/T 1538.1 media preparation Guide - Part 1. General laboratory quality assurance prepared medium SN/T 1538.2 media preparation Guide Part 2. A Practical Guide to medium performance test

3.1 Sampling

The number of samples and sampling methods carried out by the SN 0330.

3.2 Sample Preparation

3.2.1

a common sample Representative samples taken from the composite sample, the edible parts (shelled shellfish shells removal method according to 3.2.2) and mix well. With four Reduced separation method is not less than 500g as samples loaded into the sterile container, sealed identification.

3.2.2 Shelled shellfish

Should be washed in clean running water and housing, with 70% ethanol sterilized then aseptically cut the adductor muscle, open shells. take out Including all shellfish and shellfish was visceral. Each test sample shall include at least six individual shellfish.

3.3 Sample preservation

Immediately after sample collection at 7 °C ~ 10 °C preservation, 24h in the test. If the sample to be refrigerated, stored at -18 °C, 24h within test. In order to ensure maximum survival of Vibrio should avoid ice in direct contact with the sample.

4 Equipment and Materials

4.1

homogenizer. 8000r/min ~ 10000r/min.

4.2

incubator. 37 °C ± 1 °C.

4.3

incubator or water bath pot. 41.5 °C ± 1 °C.

4.4

temperature water bath. 37 °C ± 1 °C.

4.5

microscope.

5 Medium and reagents

5.1

Alkaline peptone water (APW), see Appendix A, Section A. Chapter 1.

5.2

TCBS agar, see Appendix A, Section A. 2.

5.3

CHROMIDVIBRIO vibrio chromogenic medium, see Appendix A, Section A. 3.