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ISO 23036-2:202

DRAFT TANZANIA STANDARD

Microbiology of the food chain - Methods for the detection of Anisakidae L3 larvae in fish and fishery products - Part 2: Artificial digestion method

TANZANIA BUREAU OF STANDARDS

0 National Foreword

The Tanzania Bureau of Standards is the statutory national standards body for Tanzania, formally established by the Act.No.3 of 1975, which was amended and repealed by Act.No.2 of 2009.

This draft Tanzania standard is being prepared by the Microbiology Technical Committee, under the supervision of the Agriculture and Food Standards Divisional Committee (AFDC).

This draft Tanzania standard is the identical adoption of ISO 23036-2:202 - Microbiology of the food chain - Methods for the detection of Anisakidae L3 larvae in fish and fishery products - Part 2: Artificial digestion method samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products, published by International Organization for Standardization (ISO).

Terminology and conventions

The text of the International standard is hereby being recommended for approval without deviation for publication as draft Tanzania standard.

Some terminologies and certain conventions are not identical with those used in Tanzania standards; attention is drawn especially to the following: -

1) The comma has been used as a decimal marker for metric dimensions. In Tanzania Standards, it is current practice to use “full point” on the baseline as the decimal marker.

2) Where the words “International Standard” appear, referring to this draft standard they should read “Tanzania Standard”.

1 SCOPE

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 smoked. It is also suitable for visceral organs as a confirmatory method for a visual inspection scheme.

The artificial digestion method [4][5][6] is applicable to quantifying parasitic infections by estimating the number of parasites in the fish musculature and, when applied to fresh fish or lightly processed fish products (never frozen before processing), determining the viability of Anisakidae L3, which can be present.

This method does not apply to determining the species or genotype of detected parasites. Final identification is made by morphological and/or molecular methods.