CONTENTS

			Page
1.	INTRODUCTION		1
	1.1	Objective	1
	1.2	Scope	1
	1.3	Incubation testing	1
	1.4	The presence of micro-organisms in commercially sterile foods	2
	1.5	Limitations of incubation testing	3
2.	SAN	MPLING PLANS	5
3.	APPLICATIONS OF INCUBATION TESTING		7
	3.1	Identification of under-processing, or leaker spoilage, in routine	7
	3.2	manufacture and in the absence of any recognised problem	7 s 7
	3.3	Incubation testing in the case of observed deviation to thermal process Incubation testing in the case of increased susceptibility to leaker spoilage due to suspect deficient closures and/or microbial quality	5 /
		of cooling water	8
	3.4	Large scale incubation testing for routine surveillance of rate of	
		container failure	8
	3.5	The response to change. Incubation testing relating to new or	
		modified products, containers or manufacturing plant	9
	3.6	Biotesting	9
	3.7	Transit testing	10
4.	PRA	PRACTICAL CONSIDERATIONS FOR INCUBATION TESTING	
	4.1	Temperatures and times for incubation testing	11
	4.2	Post incubation examination of containers	13
	4.3	Incubation facilities	13
	4.4	Point of sampling	14
	4.5	Container examination	14
	4.6	Personnel	14
5.	LAB	BORATORY INCUBATION INVESTIGATION IN THE CASE OF	
	OBS	SERVED SPOILAGE TO HEAT PRESERVED FOODS	15