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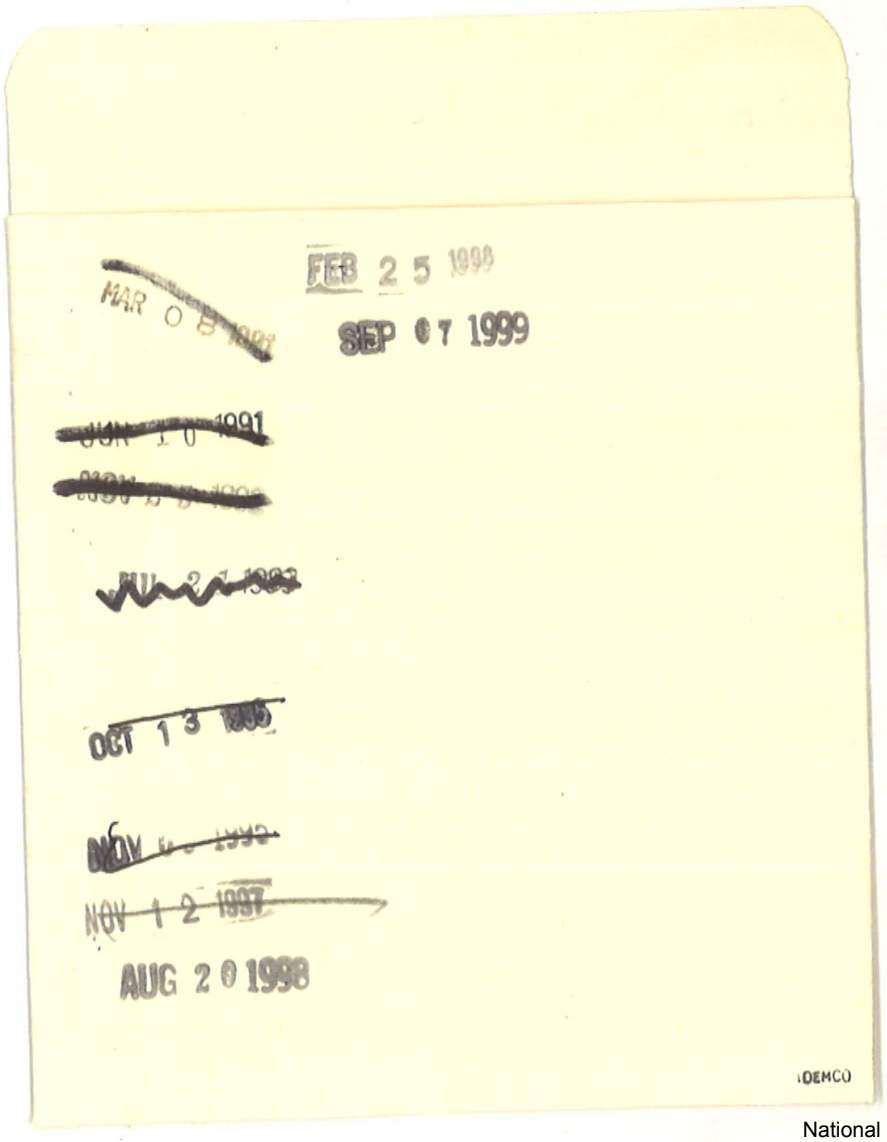
Sampling for microbiological analysis: Principles and specific applications

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The International Commission on

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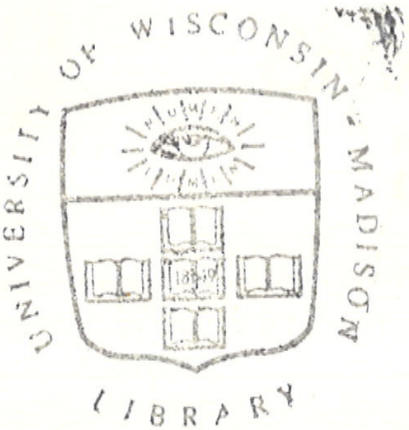
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Contents

TABLES xi
FIGURES xiii
PREFACE TO THE SECOND EDITION xv
PREFACE TO THE FIRST EDITION xix
ABBREVIATIONS OF SOCIETIES AND AGENCIES xxiii

PART I. PRINCIPLES

1 MEANINGFUL MICROBIOLOGICAL CRITERIA FOR FOODS 3

A. Development of principles for establishment of microbiological criteria 4
B. Definitions 5
C. Selection of microbiological criteria – essential considerations 7
D. International developments and applications 11

2 CONCEPTS OF PROBABILITY AND SAMPLING 16

A. Probability 16
B. Population and sample of the population 17
C. Distribution of counts 18
D. Choosing the sample units 18
E. The sampling plan 18
F. The operating characteristic curve 19
G. Consumer risk and producer risk 21
H. Acceptance and rejection 21

3 PRINCIPLES OF DRAWING SAMPLES 22

A. What is a 'lot'? 22
B. What is a 'representative sample'? 23

National Beef Ex. 1027
006

C. Use of table of random numbers 24
D. Fundamental principles 25
E. Practical considerations 25

4 APPROPRIATE SAMPLING PLANS 31

A. Two-class attributes plans 31
B. Three-class attributes plans 32
C. Comparison of two- and three-class plans 36
D. The influence of size of lot 36
E. Variables sampling 37

5 CHOICE OF SAMPLING PLAN ACCORDING TO PURPOSE 42

A. General principles 42
B. Factors that influence the type of hazard 43
C. An index of utility 51
D. Indicator tests (low hazard) 51
E. Tests for pathogens (moderate and severe hazard) 51
F. Choosing appropriate tests 52
G. The effect of conditions of use on degree of hazard 53
H. Choosing the 'case' 55
I. Deciding between two-class and three-class plans 57
J. Determining values for *m* and *M* 67
K. Specific knowledge about the lot 70
L. What is a satisfactory 'probability of acceptance'? 71
M. Selecting *n* and *c* 72
N. Investigational sampling 73
O. Tightened inspection 76

6 SAMPLING PLANS FOR SITUATIONS INVOLVING DIRECT HAZARD FROM PATHOGENS 81

A. The idea of zero tolerance 81
B. Sampling plans for *Salmonella* 83
C. Problems in the implementation of stringent sampling plans 86
D. Relation to current commercial practice 87

7 CONTROL AT SOURCE – THE HAZARD ANALYSIS CRITICAL CONTROL POINT APPROACH 92

A. Control options 92
B. Hazard Analysis Critical Control Point system 94
C. Application of HACCP system 103

8 THE APPLICATION OF VARIABLES PLANS 108

A. Variables plans 108
B. Relationship to attributes plans 108

National Beef Ex. 1027
007

C. Identification of an appropriate frequency distribution 108
D. Operation of a variables plan 109
E. The selection of k_1 111
F. Selection of the limit value V 111
G. Example of a variables plan 113
H. The use of a variables plan for Good Manufacturing Practice 113

9 COLLECTING AND HANDLING SAMPLE AND ANALYTICAL UNITS 114

A. Sample unit vs analytical unit 114
B. General directions 115

PART II. SPECIFIC PROPOSALS FOR SAMPLING AND SAMPLING PLANS

10 INTRODUCTION: THE APPLICATION AND USE OF CRITERIA 127

A. Format of commodity chapters 127
B. Selection and application of criteria 128
C. Choice of organisms 129
D. Selection of limits 129

11 SAMPLING PLANS FOR RAW MEATS 130

A. Reasons for sampling 130
B. Sampling plans 132
C. Sampling procedures 135
D. Sample collection 136
E. Test procedures 137

12 SAMPLING PLANS FOR PROCESSED MEATS 139

A. Reasons for sampling 139
B. Sampling plans 140

13 SAMPLING PLANS FOR POULTRY AND POULTRY PRODUCTS 148

A. Reasons for sampling 148
B. Sampling plans 149
C. Sampling procedures 154
D. Test procedures 154

14 SAMPLING PLANS FOR FEEDS OF ANIMAL ORIGIN AND PET FOODS 157

A. Feeds 157
B. Pet foods 158
C. Choice of microbiological criteria 159

National Beef Ex. 1027
008

15 SAMPLING PLANS FOR MILK AND MILK PRODUCTS 161

A. Relatively perishable products 161
B. Relatively stable products 162
C. Sampling procedures 169

16 SAMPLING PLANS FOR EGGS AND EGG PRODUCTS 175

A. Sampling plans 176
B. Sampling procedures 179

17 SAMPLING PLANS FOR FISH AND SHELLFISH 181

A. Public health aspects of fish as human food 181
B. The basis for specific sampling proposals 184
C. Sampling plans 187
D. Sampling procedures 193

18 SAMPLING PLANS FOR VEGETABLES, FRUITS, AND NUTS 197

A. Raw vegetables and fruits 197
B. Frozen vegetables and fruits 198
C. Canned vegetables and fruits 199
D. Dried vegetables and fruits 199
E. Yeasts and single-cell proteins 201
F. Nuts 201
G. Sampling procedures 202

19 SAMPLING PLANS FOR SOFT DRINKS, FRUIT JUICES, CONCENTRATES, AND FRUIT PRESERVES 203

20 SAMPLING PLANS FOR CEREALS AND CEREAL PRODUCTS 206

A. Grains and flours 206
B. Frozen and dried pasta products 210
C. Frozen filled and topped bakery products 210
D. Sampling procedures and methods 211

21 SAMPLING PLANS FOR SPICES, CONDIMENTS, AND GUMS 213

A. International commerce 213
B. Collection of spices and gums 214
C. Microbiology of spices, gums, and herbs 214
D. Sampling plans 215

22 SAMPLING PLANS FOR FATS AND OILS 217

National Beef Ex. 1027
009

23 SAMPLING PLANS FOR SUGAR, COCOA, CHOCOLATE, AND CONFECTIONERY 219

I. *Sugar and related sweeteners* 219
A. Reasons for sampling 219
B. Sampling plans 220
II. *Cocoa and chocolate* 221
A. Reasons for sampling 221
B. Sampling plans 222
III. *Confectionery* 222
A. Reasons for sampling 223
B. Sampling plans 223
IV. *Sampling and testing procedures for cocoa, chocolate liquor, coatings containing cocoa, chocolate, and other confectionery* 223

24 SAMPLING PLANS FOR FORMULATED FOODS 226

A. Foods for infants and children 228
B. Sampling plans for foods for infants and children and for certain categories of dietetic foods 230
C. Sampling procedures 232

25 SAMPLING PLANS FOR NATURAL MINERAL WATERS, OTHER BOTTLED WATERS, PROCESS WATERS, AND ICE 234

A. Definitions and economic importance of waters in international trade 234
B. Reasons for sampling 236
C. Sampling plans 237
D. Sampling procedures 241
E. Test procedures 241

26 SHELF-STABLE CANNED FOODS 244

A. Recommended hygienic practices for canned foods 245
B. Integrity of containers 245
C. Cooling water 245
D. Incubation tests 246
E. Process validation and records 246
F. Sampling 247

APPENDICES

1 Objectives and accomplishments of the International Commission on Microbiological Specifications for Foods 251
2 Members of the ICMSF and its subcommissions 254
3 Contributors to the ICMSF Sustaining Fund for 1970–1984 258

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010