## New from AOAC

FDA Bacteriological Analytical Manual (BAM), 8th Edition. Revision A. 1998.

For use in regulator, academic, or industry laboratories, this recently updated manual contains the methodology currently in use in US Food and Drug Administration (FDA) laboratories for the detection of micro-organisms and certain of their metabolic products

in foods, beverages, and cosmetics.

The 1998 version of the 8th edition contains over 300 pages of revised material. Revision A includes updates to selected BAM chapters and other new information. It also incorporates editorial corrections to the 8th edition published in 1995.

## New information includes:

 The chapter on Campylobacter includes a new enrichment broth, simplified sample processing procedures with product-specific flowcharts, and an

improved, blood-free isolation agar.

 Procedures with enhanced sensitivity have been added to the chapter on Staphylococcal enterotoxins.

The chapter on Yeast and Molds now utilizes media

- that retard growth of bacteria and permit more accurate enumeration of yeasts and moulds.
- The *Parasitic Animals in Foods* chapter has been expanded to include the FDA's protocol for PCR identification and microscopic detection of *Cyclospora cayatenensis*, an emerging protozoan

pathogen that has been involved in several recent

- Appendix 1 is a compilation of selected commercially available methods kits, which has been updated.
- Appendix 2, on Most Probable Number enumeration of bacteria has been revised to accommodate new statistical assumptions and to clarify this statistical treatment for analysts without extensive background in statistics.

## Highlights of the contents

food-borne outbreaks.

- Food Sampling and Preparation of Sample Homogenate;
- Microscopic Examination of Foods;

- Care and Use of the Microscope;
- Aerobic Plate Count:

species:

- Escherichia coli and the Coliform Bacteria: Salmonella, Shigella, Campylobacter, Yersinia, Vibrio, Listeria, Staphylococcus, Bacillus, and Clostridium
- Diarrheagenic Enterotoxin;Yeast, Molds and Mycotoxins;
- Parasitic Animals in Foods;
- Analysis of Milk;
  Examination of Canned Foods:
- Examination of Containers for Integrity:
- Examination of Containers for Integrity;
  - Microbiological Methods for Cosmetics;
  - Identification of Food-borne Bacterial Pathogens by Gene Probes:

Investigation of Food Implicated in Illness;

- Detection and Quantification of Hepatitis A Virus in Shellfish;
- Residual Phosphatase in Cheese;
  Appendixes: Rapid Methods for Detecting
- termination from Serial Dilutions; Media and Reagents.
  614 pp. 8th Edition, Revision A. 1998. Illustrations.

Foodborne Pathogens; most Probable Number De-

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