

AMENDMENT NO. 01 APPROVED ON 1992-03-26**SLS 326 : 1986 SPECIFICATION FOR CHOCOLATE (First Revision)****Page 21**

Substitute Appendix K with the following:

APPENDIX K**TEST FOR SALMONELLA****K.1 MEDIA AND SOLUTIONS****K.1.1 Brilliant green solution, 1 per cent**

Brilliant green dye	1 g
Distilled water	100 ml

Dissolve brilliant green in sterile distilled water.

K.1.2 Reconstituted non-fat dry milk

Non-fat dry milk	100 g
Distilled water	1000 ml

Suspend non-fat dry milk in distilled water and dissolve by swirling.

Sterilize at 121 ± 1 ° C for 15 minutes.

K.2 PRE-ENRICHMENT

Aseptically weigh 25 g of sample into a sterile blender jar. Add 225 ml of reconstituted non-fat dry milk (**K.1.2**) and blend for 2 minutes. Decant blended homogenate into a sterile 500 ml screw cap container. Determine the pH with a test paper. Adjust if necessary to 6.8 ± 0.2 . Add 0.45 ml of brilliant green solution (**K.1.1**) and mix well. Loosen cap and incubate at 37 ° C for 18 hours to 24 hours.

Proceed as in **SLS 516 : Part 5**.