

STANDARDS PLAYBOOK

Test Methods for Food

August 2026



Contents

Introduction	3
Food Microbiology Standards	4
Water Microbiology Standards	9
Drinking Water Standards	12
Sensory Analysis Standards	13
Dairy Test Methods Standards	15
Standards Mapping Portal	19



Disclaimer: This document contains general information and is not formal advice. While every effort is made to ensure the accuracy of the information contained herein, Standards Australia Limited does not endorse or warrant the accuracy, reliability, or fitness for any purpose of any information provided or any opinions expressed by the authors. You should seek independent advice on any matter related to the use of the information. In no event will Standards Australia be liable for any loss or damage whatsoever arising from the use of the information and Standards Australia, accepts no liability for any errors, omissions or opinions expressed, and no responsibility is accepted with respect to the standing of any firms, companies or individuals mentioned.

Introduction

India and Australia have a growing and strategically important food and agrifood trading relationship. Australian exports of agriculture and related products to India totalled USD 1.14 billion in 2023, and India's exports to Australia for the same year were USD 468 million.¹ Top Indian exports to Australia include rice, food preparations, vegetable saps and extracts, coffee, and bread/pastry/cake/biscuits etc., while Australia's top exports to India include lentils, almonds and oats.²

To ensure safety and quality, and to meet customer expectations, bilateral food trade relies on harmonised and robust testing methods. Standards harmonisation is the process of aligning technical standards across jurisdictions to ensure compatibility and create a more predictable compliance environment that supports trade and innovation. It is typically achieved by adopting common benchmarks developed by international bodies such as the International Organization for Standardization (ISO) and the International Electrotechnical Commission (IEC), or by recognising the equivalence of national standards that deliver comparable outcomes. Standards harmonisation between India and Australia reduces technical barriers around ingredient rules, labelling, safety testing, allowing pet food products to be accepted in both markets without costly re-certification. This lowers compliance costs, speeds up market entry, and increases trade volumes by giving exporters regulatory certainty and scalability.

This playbook provides Indian and Australian food producers with a foundational understanding of relevant standards for test methods for food.

1 MoneyControl, "Initial India-Australia agricultural trade data shows that FTA has helped farmers," 2025, moneycontrol.com/news/opinion/initial-india-australia-agricultural-trade-data-shows-that-fta-has-helped-farmers-13022669.html

2 Ibid.

Food Microbiology Standards

Standards for food microbiology are critical because they help ensure food is safe for consumption by setting consistent methods and limits for detecting harmful microorganisms such as Cholera, Salmonella, Listeria, and E. coli. They support reliable testing, hygiene practices, and risk management across the food supply chain, helping to reduce foodborne illness, product recalls, and consumer harm. Microbiological standards also provide confidence that testing results are accurate, repeatable, and internationally recognised.

For bilateral trade, microbiology standards create a common technical language between trading partners. When countries align with international standards, exporters can more easily demonstrate compliance with importing country requirements. This reduces technical barriers to trade, lowers duplicate testing and certification costs, improves border clearance efficiency, and increases trust in the safety and quality of imported food products.

Below are existing Indian and Australian standards which provide food microbiology guidelines covering the detection of microorganisms, analysis of pathogens, validation of laboratory methods, and determination of chemical and biological markers, helping producers meet global regulatory requirements:

Indian Standards:

		Adopted standard	Indigenous standard
Designation	Standard Title		
IS 10232 : 2020	Microbiology of The Food Chain — Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination — General Rules for The Preparation of Initial Suspension and Decimal Dilutions (Second Revision)		
IS 14988 (PART 1) : 2020	Microbiology of The Food Chain — Horizontal Method for Detection and Enumeration of Listeria monocytogenes and of Listeria Spp. Part 1 Detection Method (First Revision)		
IS 14988 (PART 2) : 2020	Microbiology of The Food Chain — Horizontal Method for Detection and Enumeration of Listeria monocytogenes and of Listeria Spp. Part 2 Enumeration Method (First Revision)		
IS 16067 (PART 1) : 2020	Microbiology of The Food Chain — Horizontal Method for The Enumeration of Beta-Glucuronidase-Positive Escherichia coli part 1 Colony-Count Technique at 44°C Using Membranes and 5-Bromo-4-Chloro-3-Indolyl Beta-D-Glucuronide (First Revision)		
IS 16067 (PART 2) : 2023	Microbiology of Food Chain — Horizontal Method for The Enumeration of B-Glucuronidase-Positive Escherichia Coli Part 2 Colony-Count Technique At 44 °C Using 5-Bromo-4-Chloro-3-Indolyl β-D-Glucuronide		
IS 16067 (PART 3) : 2023	Microbiology of The Food Chain — Horizontal Method for The Enumeration of Beta Glucuronidase Positive Escherichia coli Part 3 Detection and Most Probable Number Technique Using 5-Bromo-4-Chloro-3-Indolyl-β-D-Glucuronide		
IS 17112 (PART 1) : 2019	Microbiology of The Food Chain — Horizontal Method for The Detection and Enumeration of Enterobacteriaceae Part 1 Detection of Enterobacteriaceae		
IS 17112 (PART 2) : 2019	Microbiology of The Food Chain — Horizontal Method for The Detection and Enumeration of Enterobacteriaceae Part 2 Colony-Count Technique		
IS 17113 (PART 1) : 2019	Microbiology of The Food Chain — Method Validation Part 1 Vocabulary		
IS 17113 (PART 2) : 2019	Microbiology of The Food Chain — Method Validation Part 2 Protocol for The Validation of Alternative (Proprietary) Methods Against a Reference Method		
IS 17113 (PART 3) : 2022	Microbiology of The Food Chain — Method Validation Part 3 Protocol for The Verification of Reference Methods and Validated Alternative Methods in a Single Laboratory		
IS 17113 (PART 4) : 2022	Microbiology of The Food Chain — Method Validation Part 4 Protocol for Method Validation in a Single Laboratory		

Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 17113 (PART 5) : 2022	Microbiology of The Food Chain — Method Validation Part 5 Protocol for Factorial Interlaboratory Validation for Non-Proprietary Methods
IS 17113 (PART 6) : 2022	Microbiology of The Food Chain — Method Validation Part 6 Protocol for The Validation of Alternative (Proprietary) Methods for Microbiological Confirmation and Typing Procedures
IS 17385 : 2020	Microbiology of The Food Chain — Specific Requirements and Guidance For Proficiency Testing by Interlaboratory Comparison
IS 17447 : 2020	Microbiology of The Food Chain — Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination — Specific Rules for The Preparation of Miscellaneous Products
IS 17448 : 2020	Microbiology of The Food Chain — Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination — Specific Rules for The Preparation of Fish and Fishery Products
IS 17779 : 2021	Microbiology of The Food Chain — Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination — Specific Rules for the Preparation of Milk And Milk Products
IS 17872 : 2022	Microbiology of The Food Chain — Estimation of Measurement Uncertainty For Quantitative Determinations
IS 18348 : 2023	Microbiology of The Food Chain — Horizontal Method For The Detection of Pathogenic <i>Yersinia enterocolitica</i>
IS 18349 (PART 1) : 2023	Microbiology of The Food Chain — Horizontal Method For The Detection and Enumeration of <i>Clostridium</i> Spp. Part 1 Enumeration Of Sulfite-Reducing <i>Clostridium</i> Spp. By Colony-Count Technique
IS 18349 (PART 2) : 2025	Microbiology of The Food Chain — Horizontal Method For The Detection And Enumeration of <i>Clostridium</i> Spp. Part 2 Enumeration Of <i>Clostridium perfringens</i> By Colony-Count Technique
IS 18349 (PART 3) : 2025	Microbiology of The Food Chain — Horizontal Method For The Detection And Enumeration of <i>Clostridium</i> Spp. Part 3 Detection of <i>Clostridium perfringens</i>
IS 18350 (PART 1) : 2023	Microbiology of The Food Chain — Horizontal Method For Determination of Hepatitis A Virus and Norovirus Using Real-Time RT-PCR Part 1 Method For Quantification
IS 18350 (PART 2) : 2023	Microbiology of The Food Chain — Horizontal Method For Determination of Hepatitis A Virus And Norovirus Using Real-Time RT-PCR
IS 18351 : 2023	Microbiology of The Food Chain — Polymerase Chain Reaction (PCR) For The Detection of Food-Borne Pathogens — Detection Of Botulinum Type A, B, E And F Neurotoxin-Producing <i>Clostridia</i>
IS 18352 : 2023	Microbiology of The Food Chain — Horizontal Methods For Surface Sampling
IS 18353 : 2023	Microbiology of The Food Chain — Detection And Enumeration of <i>Cryptosporidium</i> and <i>Giardia</i> In Fresh Leafy Green Vegetables And Berry Fruits
IS 18354 : 2023	Microbiology of The Food Chain — Polymerase Chain Reaction (PCR) For The Detection Of Food-Borne Pathogens — Detection of Pathogenic <i>Yersinia enterocolitica</i> and <i>Yersinia pseudotuberculosis</i>
IS 18355 : 2023	Microbiology of The Food Chain — Horizontal Method For The Immunoenzymatic Detection Of Staphylococcal Enterotoxins in Foodstuffs
IS 18356 (PART 1) : 2023	Microbiology of The Food Chain — Requirements And Guidelines For Conducting Challenge Tests Of Food And Feed Products Part 1 Challenge Tests To Study Growth Potential, Lag Time And Maximum Growth Rate

Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 18356 (PART 2) : 2023	Microbiology of The Food Chain — Requirements And Guidelines For Conducting Challenge Tests of Food And Feed Products Part 2 Challenge Tests To Study Inactivation Potential And Kinetic Parameters
IS 18357 : 2023	Microbiology of The Food Chain — Horizontal Method For The Detection of Cronobacter Spp.
IS 18358 : 2023	Microbiology of The Food Chain — Whole Genome Sequencing For Typing And Genomic Characterization of Bacteria — General Requirements And Guidance
IS 18564 (PART 1) : 2024	Microbiology of The Food Chain — Horizontal Method For Detection And Enumeration of Campylobacter Spp. Part 1 Detection Method
IS 18564 (PART 2) : 2024	Microbiology of The Food Chain — Horizontal Method For Detection And Enumeration of Campylobacter Spp. Part 2 Colony-Count Technique
IS 18566 : 2024	Microbiology of The Food Chain — Enumeration of Brochothrix Spp. — Colony-Count Technique
IS 18567 : 2024	Microbiology of The Food Chain — Horizontal Method For The Enumeration of Psychrotrophic Microorganisms
IS 18568 : 2024	Microbiology of The Food Chain — Technical Requirements And Guidance on Establishment or Revision of A Standardized Reference Method
IS 19353 : 2025	Microbiology of The Food Chain — Sampling Techniques For Microbiological Analysis of Food and Feed Samples
IS 5402 (PART 1) : 2021	Microbiology of The Food Chain — Horizontal Method For The Enumeration of Microorganisms Part 1 Colony Count At 30°C By The Pour Plate Technique (Third Revision)
IS 5402 (PART 2) : 2021	Microbiology of The Food Chain — Horizontal Method For The Enumeration of Microorganisms Part 2 Colony Count At 30°C By The Surface Plating Technique (Third Revision)
IS 5404: 2024	Methods for Drawing and Handling of Food Samples for Microbiological Analysis
IS 5887 (Part 5/ Sec 1):2023	Methods FOR Detection of Bacteria Responsible FOR Food Poisoning Part 5 Horizontal Method FOR the Determination of Vibrio spp Section 1 Detection of Potentially Enteropathogenic Vibrio parahaemolyticus Vibrio cholerae AND Vibrio vulnificus (Second Revision)
IS 5887 (Part 8/ Sec 3):2016	Methods for detection of bacteria responsible for food poisoning: Part 8 horizontal method for enumeration of coagulase - Positive staphylococci (Staphylococcus Aureus And Other Species): Sec 3 detection and mpn technique for low numbers

Australian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
AS 16140.3:2022	Microbiology of the food chain - Method validation, Part 3: Protocol for the verification of reference methods and validated alternative methods in a single laboratory (ISO 16140-3:2021, MOD)
AS 4659.1:2015	Guide to determining the equivalence of food microbiology test methods, Part 1: Qualitative tests
AS 4659.2:2015	Guide to determining the equivalence of food microbiology test methods, Part 2: Quantitative tests
AS 4659.3:2015	Guide to determining the equivalence of food microbiology test methods, Part 3: Confirmation tests
AS 5013.10:2022	Food microbiology, Method 10: Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Detection of Salmonella spp. (ISO 6579-1:2017, MOD)
AS 5013.11.1:2018	Food microbiology, Method 11.1: Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - General rules for the preparation of the initial suspension and decimal dilutions (ISO 6887-1:2017, MOD)
AS 5013.11.2:2017	Food microbiology, Part 11.2: Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Specific rules for the preparation of meat and meat products
AS 5013.11.3:2024	Food microbiology, Method 11.3: Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination, Part 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017, MOD)
AS 5013.11.4:2018	Food microbiology, Method 11.4: Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017, MOD)
AS 5013.13:2018	Food microbiology, Method 13: Microbiology of the food chain - Horizontal method for the detection of Cronobacter spp. (ISO 22964:2017, MOD)
AS 5013.14.2-2009	Food microbiology, Method 14.2: General procedures and techniques - Colony count - Membrane filtration method
AS 5013.18.1:2023	Food microbiology, Method 18.1: Microbiology of the food chain - Horizontal method for the determination of Vibrio spp. - Detection of potentially enteropathogenic Vibrio parahaemolyticus, Vibrio cholerae and Vibrio vulnificus (ISO 21872-1:2017, MOD)
AS 5013.20:2017	Food microbiology, Method 20: Preparation of test samples for microbiological examination - Poultry and poultry product surfaces
AS 5013.21:2017	Food microbiology, Method 21: Meat and meat products - Enumeration of presumptive Pseudomonas spp.
AS 5013.22-2004	Food microbiology, Method 22: Meat and meat products - Enumeration of Brochothrix thermosphacta - Colony-count technique
AS 5013.23:2026	Food microbiology, Method 23: Microbiology of the food chain - Horizontal method for the enumeration of psychrotrophic microorganisms (ISO 17410:2019, MOD)
AS 5013.24.1:2020	Food microbiology, Method 24.1: Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Detection method (ISO 11290-1:2017, MOD)
AS 5013.24.2:2020	Food microbiology, Method 24.2: Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. - Enumeration method (ISO 11290-2:2017, MOD)

Australian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
AS 5013.28-2009	Food microbiology, Method 28: Examination of specific products - Liquid milks and creams		
AS 5013.29-2009	Food microbiology, Method 29: Examination for specific organisms - Colony count of yeasts and moulds		
AS 5013.5:2016	Food microbiology, Method 5: Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Colony count at 30Â°C by the pour plate technique		
AS 5013.8.1:2018	Food microbiology, Method 8.1: Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Detection of Enterobacteriaceae (ISO 21528-1:2017, MOD)		
AS 5013.8.2:2019	Food microbiology, Method 8.2: Microbiology of the food chain - Horizontal method for the detection and enumeration of Enterobacteriaceae - Colony-count technique (ISO 21528-2:2017, MOD)		
AS ISO 7218:2025	Microbiology of the food chain - General requirements and guidance for microbiological examinations		



Water Microbiology Standards

Standards for water microbiology are important because they provide consistent methods for detecting and monitoring of bacteria, viruses, and parasites that can pose risks to human health and environmental safety. They help ensure the reliability and comparability of water testing results across drinking water, wastewater, recreational water, and industrial applications, supporting public health protection, regulatory compliance, and effective water management.

For bilateral trade, water microbiology standards help establish mutual confidence in the safety and quality of water-related products, food production systems, and industrial processes. Alignment with international standards supports harmonised testing and conformity assessment between trading partners, reducing technical barriers, avoiding duplicate testing requirements, and facilitating smoother trade in sectors such as food and beverage, agriculture, pharmaceuticals, and water treatment technologies.

Below are existing Indian and Australian standards which provide water microbiology guidelines covering the detection of microorganisms, analysis of pathogens, validation of laboratory methods, and determination of chemical and biological markers, helping producers meet global regulatory requirements

Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 15185 : 2016	Water Quality — Detection and Enumeration of Escherichia coli and Coliform Bacteria — Membrane Filtration Method for Water with Low Bacterial Background Flora (First Revision)
IS 15186 : 2002	Water Quality — Detection and Enumeration of Intestinal Enterococci — Membrane Filtration Method
IS 15187 : 2016	Water Quality — Detection of Salmonella Species (First Revision)
IS 15188 : 2022	Water Quality — General Requirements and Guidance for Microbiological Examinations by Culture (Second Revision)
IS 17819 : 2022	Water Quality — Enumeration of Escherichia Coli and Coliform Bacteria — Most Probable Number Method
IS 18764 : 2024	Water Quality — Requirements for Establishing Performance Characteristics of Quantitative Microbiological Methods
IS 18765 : 2024	Water Quality — Enumeration of Legionella
IS 18768 : 2024	Water Quality — Enumeration of Culturable Microorganisms — Colony Count by Inoculation in a Nutrient Agar Culture Medium
IS 18769 : 2024	Water Quality — Requirements for the Performance Testing of Membrane Filters Used for Direct Enumeration of Microorganisms by Culture Methods
IS 18770 (Part 1) : 2024	Water Quality — Detection and Enumeration of Bacteriophages Part 1 Enumeration of F-specific RNA Bacteriophages
IS 18770 (Part 2) : 2024	Water Quality — Detection and Enumeration of Bacteriophages Part 2 Enumeration of Somatic Coliphages
IS 18770 (Part 3) : 2024	Water Quality — Detection and Enumeration of Bacteriophages Part 3 Validation of Methods for Concentration of Bacteriophages from Water
IS 18770 (Part 4) : 2024	Water Quality — Detection and Enumeration of Bacteriophages Part 4 Enumeration of Bacteriophages Infecting Bacteroides fragilis
IS 18771 : 2024	Water Quality — Enumeration of Clostridium perfringens — Method Using Membrane Filtration
IS 19200 : 2025	Water Quality — Isolation and Identification of Cryptosporidium Oocysts and Giardia Cysts from Water

Indian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
IS 19333 (Part 1) : 2025	Water Quality — Detection and Enumeration of Pseudomonas aeruginosa - Part 1 Method by Membrane Filtration		
IS 19333 (Part 2) : 2025	Water Quality — Detection and Enumeration of Pseudomonas aeruginosa - Part 2 Most Probable Number Method		
IS 19338 : 2025	Water Quality — The Variability of Test Results and the Uncertainty of Measurement of Microbiological Enumeration Methods		
IS 19342 : 2025	Water Quality — Detection and Enumeration of Thermotolerant Campylobacter Spp.		
IS 19352 : 2025	Water Quality — Detection and Quantification of Legionella Spp. and/or Legionella pneumophila by Concentration and Genic Amplification by Quantitative Polymerase Chain Reaction (qPCR)		



Australian Standards:

		Adopted standard	Indigenous standard
Designation	Standard Title		
AS 2031:2025	Water quality - Sampling for microbiological analysis (ISO 19458:2006, MOD)		
AS 4276.13:2021	Water Microbiology, Method 13: Pseudomonas aeruginosa – Membrane Filtration Method		
AS 4276.14:2014	Water microbiology, Method 14: Detection of Salmonella spp. (ISO 19250:2010, MOD)		
AS 4276.15:2014	Water Microbiology Examination of Vibrio cholerae		
AS 4276.19:2014	Water microbiology, Method 19: Examination for thermophilic Campylobacter spp. - Membrane filtration		
AS 4276.21:2019	Water microbiology, Method 21: Examination for coliforms and Escherichia coli - Determination of most probable number (MPN) using enzyme hydrolysable substrates (ISO 9308-2:2012, MOD)		
AS 4276.23:2016	Water microbiology, Method 23: Soils, sediments, sludges, slurries and bio-solids - Procedures for sample preparation		
AS 4276.9:2019	Water microbiology, Method 9: Enterococci in water by membrane filtration using membrane - Enterococcus indoxyl- β -D-glucoside agar (mEI)		
AS 5132:2017	Waters - Examination for Legionella spp. including Legionella pneumophila - Using concentration		
AS/NZS 3896:2017	Waters - Examination for Legionella spp. Including Legionella pneumophila		
AS/NZS 4276.1:2021	Water microbiology, Method 1: Water quality - General requirements and guidance for microbiological examinations by culture (ISO 8199:2018, MOD)		
AS/NZS 4276.15:2014	Water microbiology, Method 15: Examination for Vibrio cholerae		
AS/NZS 4276.17.1:2016	Water microbiology, Method 17.1: Spores of Clostridium perfringens - Membrane filtration method		
AS/NZS 4276.17.2:2016	Water microbiology, Method 17.2: Spores of Clostridium perfringens - Estimation of most probable number (MPN) using the multiple tube dilution technique		
AS/NZS 4276.20:2003	Water Microbiology- Examination for Coagulase Positive Staphylococci, including Staphylococcus aureus, by Membrane filtration		
AS/NZS 4276.22:2019	Water microbiology, Method 22: Water quality - Enumeration of Escherichia coli and coliform bacteria - Membrane filtration method for waters with low bacterial background flora (ISO 9308-1:2014/Amd 1:2016, MOD)		
AS/NZS 4276.3:2021	Water microbiology, Method 3: Enumeration of heterotrophic microorganisms - Pour plate, spread plate, membrane filtration and most probable number techniques		
AS/NZS 4276.5:2019	Water microbiology, Method 5: Coliforms, Escherichia coli and thermotolerant coliforms - Membrane filtration method		
AS/NZS 4276.6:2007	Water microbiology, Method 6: Coliforms, Escherichia coli and thermotolerant coliforms - Determination of most probable number (MPN)		

Drinking Water Standards

Standards for drinking water help ensure water is safe, clean, and fit for human consumption. Drinking water standards are important because they provide a shared framework for safety, quality assurance, and regulatory compliance between countries. Alignment with international standards and guidelines helps reduce technical barriers to trade, supports recognition of testing and certification processes, and facilitates trade in bottled water, beverages, water treatment technologies, filtration systems, and related infrastructure and services. Below are key Indian and Australian standards related to drinking water requirements:

Indian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
IS 10500 : 2012	Drinking Water - Specification (Second Revision)		
IS 13428 : 2024	Packaged Natural Mineral Water - Specification		
IS 14543 : 2024	Packaged Drinking Water Other than Packaged Natural Mineral Water Specification Third Revision		

Australian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
AS 3497:2021	Drinking water treatment systems - Design and performance requirements		
AS 3565.1-2010	Meters for cold and heated drinking and non-drinking water supplies, Part 1: Technical requirements		
AS 3565.4-2007	Meters for cold and heated drinking and non-drinking water supplies, Part 4: In-service compliance testing		
AS 5667.5:2022	Water quality - Sampling, Part 5: Guidance on sampling of drinking water from treatment works and piped distribution systems (ISO 5667-5:2006, MOD)		
AS/NZS 4020:2018	Testing of products for use in contact with drinking water		

Sensory Analysis Standards

Standards for sensory analysis are important because they provide consistent methods for evaluating the taste, smell, texture, appearance, and overall quality of products, particularly in the food and beverage sector. They help ensure sensory testing is reliable, repeatable, and unbiased, supporting product quality control, consumer satisfaction, product development, and regulatory compliance.

For bilateral trade, sensory analysis standards help create a common framework for assessing product quality and consumer acceptability across different markets. Alignment with international standards helps reduce disputes over product quality, improves consistency in testing and evaluation between trading partners, and supports smoother market access for exported products by increasing confidence in product quality and conformity assessment processes. Below are key Indian and Australian standards related to sensory analysis requirements:

Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 14594:1998	Sensory analysis - Apparatus - Wine tasting glass
IS 15285:2016	Sensory analysis - Methodology - Initiation and training of assessors in the detection and recognition of odours (First Revision)
IS 15286:2003	Sensory analysis - Methodology - Guidelines for the preparation of samples for which direct sensory analysis is not feasible
IS 15316:2016	Sensory analysis - General guidance for the design of test rooms (First Revision)
IS 15317:2017	Sensory analysis - General guidelines for the selection, training and monitoring of selected assessors and expert sensory assessors
IS 16036:2012	Green coffee - Preparation of samples for use in sensory analysis
IS 17822:2022	Sensory analysis Methodology A - not A Test
IS 17823:2022	Sensory Analysis Guidelines for Sensory Assessment of the Colour of Products
IS 17824:2022	Sensory analysis Methodology Triangle test
IS 17825:2022	Sensory analysis Methodology Method of investigating sensitivity of taste
IS 17826:2022	Sensory analysis Methodology Duo-trio Test
IS 17827:2022	Sensory Analysis Methodology General Guidance
IS 17828:2022	Sensory analysis Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach
IS 17829:2022	Sensory analysis Methodology Paired Comparison Test
IS 17830:2022	Sensory analysis Methodology Ranking
IS 17831:2022	Sensory Analysis Methodology Texture Profile
IS 18364:2023	Sensory analysis Methodology Guidelines for the measurement of the performance of a quantitative descriptive sensory panel
IS 18365 (Part 2):2023	Sensory Analysis General Guidance for the Staff of a Sensory Evaluation Laboratory - Part 2: Recruitment and Training of Panel Leaders

Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 18367:2023	Sensory Analysis Methodology General Guidance for Measuring Odour, Flavour and Taste Detection Thresholds by a Three-Alternative Forced-Choice (3-AFC) Procedure
IS 18368:2023	Sensory Analysis Assessment (Determination and Verification) of the Shelf Life of Foodstuffs
IS 18369:2023	Sensory Analysis - General Guidance for the Application of Sensory Analysis in Quality Control
IS 18370:2023	Sensory Analysis Guidance on Substantiation for Sensory and Consumer Product Claims
IS 18372:2023	Sensory Analysis Methodology General Guidance for Establishing A Sensory Profile
IS 5126:2016	Sensory analysis - Vocabulary (Second Revision)

Australian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
AS 2542.1.3:2014	Sensory analysis, Part 1.3: Methodology - Selection, training and monitoring of selected assessors and expert sensory assessors
AS 2542.2.2:2014	Sensory analysis, Part 2.2: Methodology - Triangle test
AS 2542.2.3:2014	Sensory analysis, Part 2.3: Methodology - Guidelines for the use of quantitative response scales (rating)
AS 2542.2.4:2014	Sensory analysis, Part 2.4: Methodology - Duo-trio test
AS 2542.2.5:2014	Sensory analysis, Method 2.5: Methodology - 'A-not A' test
AS 2542.2.6:2014	Sensory analysis, Part 2.6: Methodology - Ranking
AS 2542.3:2014	Sensory analysis, Part 3: Vocabulary
AS 2609.1-2005	Methods for assessing modifications to the flavour of foodstuffs due to packaging, Method 1: Sensory analysis
AS ISO 6658:2023	Sensory analysis - Methodology - General guidance

Dairy Test Methods Standards

Dairy standards ensure the safety, quality, composition, and authenticity of dairy products such as milk, yoghurt, cheese, and butter. They provide consistent methods for testing factors such as microbiological contamination, chemical residues, nutritional content, adulteration, and shelf life, helping protect consumer health, support product consistency, and maintain confidence in dairy supply chains.

For bilateral trade, dairy testing standards are important because they enable trading partners to assess products against recognised and harmonised requirements. Alignment with international standards helps reduce technical barriers to trade, minimise duplicate testing and certification requirements, support regulatory compliance, and increase trust in the safety and quality of imported dairy products. Below are key Indian and Australian standards related to dairy testing requirements:

Indian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
IS 12898:2022	Dairy Products - Yoghurt - Specification (First Revision Of Is 12898) Amendment - 1		
IS 12899:1989	Dairy Products - Yoghurt, Enumeration Of Specific Lactic Acid Bacteria - Method Of Test		
IS 1479 (Part 1):2016	Methods Of Test For Dairy Industry: Part 1 Rapid Examination Of Milk (First Revision)		
IS 1479 (Part 2):1961	Methods Of Test For Dairy Industry: Part 2 Chemical Analysis Of Milk		
IS 1479 (Part 3):1977	Methods Of Test For Dairy Industry: Part 3 Bacteriological Analysis Of Milk (First Revision)		
IS 1479 (Part 4):2018	Method Of Test For Dairy Industry: Part 4 Milk - Determination Of Freezing Point - Thermistor Cryoscope Method (Reference Method) (Third Revision)		
IS 1479 (Part 5):1962	Methods Of Test For Dairy Industry: Part 5 Methods Of Dairy Plant Control		
IS 1672:2024	Floating Dairy Thermometres - Specification (Second Revision)		
IS 12299:2021	Dairy Whitener - Specification First Revision		
IS 11202:2012	Method for sensory evaluation of sweetened condensed milk		
IS 11546:2012	Method for sensory evaluation of milk powder		
IS 11622:1986	Method of test for determination of snf (Solids - Not - Fat) in milk by the use of the lactometer		
IS 11623:2008	Dried milk - Determination of content of lactic acid and lactates (Second Revision)		
IS 11623:2025	Milk and milk products - Guidance on sampling (Second Revision)		
IS 11721:2013	Method for determination of total solids content in condensed milk		
IS 11762:2013	Dried milk - Determination of moisture content (Reference Method) (First Revision)		
IS 11764:2005	Dried Milk and Dried Milk Products - Determination of Moisture Content (Reference Method) (Second Revision)		
IS 11765:2017	Dried milk and dried milk products - Determination of fat content - Gravimetric method (Reference Method) (Second Revision)		
IS 11766:1986	Evaporated milk and sweetened condensed milk - Determination of fat content - Gravimetric method (Reference Method) (Second Revision)		
IS 11917:20188968-1 : 2014	Sweetened condensed determination of sucrose milk - Content - Polarimetric method (First Revision)		
IS 1224 (Part 2):1977	Dried milk - Determination of titratable acidity (Reference Method) (First Revision)		

Indian Standards:		Adopted standard	Indigenous standard
Designation	Standard Title		
IS 1224 (Part 1):1977	Method for determination of titratable acidity in milk powder and similar products (Routine Method)		
IS 12333:2017	Milk and milk products - Determination of nitrogen content - Kjeldahl principle and crude protein calculation (First Revision)		
IS 12759:2019	Determination of fat by the gerber method: Part 2 milk products (First Revision)		
IS 12760:2012	Determination of fat by the gerber method: Part 1 milk (First Revision)		
IS 13500:1992	Milk, cream and evaporated milk - Determination of total solids content (Reference Method) (Second Revision)		
IS 1479 (Part 1):2016	Dried milk and dried milk products - Determination of insolubility index (First Revision)		
IS 1479 (Part 2):1961	Milk and milk products - Determination of calcium, sodium, potassium and magnesium contents - Atomic absorption spectrometric method (First Revision)		
IS 1479 (Part 4):2018	Spray dried milk powders scorched particles - Determination		
IS 1479 (Part 3):1977	Methods of test for dairy industry: Part 1 rapid examination of milk (First Revision)		
IS 15347:2003	Methods of test for dairy industry: Part 2 chemical analysis of milk		



Indian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
IS 16072:2012	Method of test for dairy industry: Part 4 milk - Determination of freezing point - Thermistor cryoscope method (Reference Method) (Third Revision)
IS 16195:2014	Methods of test for dairy industry: Part 3 bacteriological analysis of milk (First Revision)
IS 17670:2021	Malted milk food - Method for sensory evaluation
IS 17779:2021	Determination of moisture content in milk powder and similar products (Routine Method)
IS 18107:2023	Milk, milk products and infant formulae - Guidelines for the quantitative determination of melamine and cyanuric acid by LC - MS/MS
IS 18108:2023	Fortified milk powders infant formula and adult nutritionals Determination of total biotin by liquid chromatography coupled with immunoaffinity column clean-up extraction
IS 18109:2023	Microbiology of the Food Chain — Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination — Part 5: Specific Rules for the Preparation of Milk and Milk Products (Adoption of ISO 6887-5:2020)
IS 18110:2023	Milk and milk products - Method for the enumeration of Pseudomonas spp (Adoption of ISOTS 11059 : 2009)
IS 18835:2024	Milk and milk powder - Determination of aflatoxin M1 content - Clean-up by immunoaffinity chromatography and determination by thin-layer chromatography (Adoption of ISO 14674: 2005)
IS 18836:2024	Milk and milk products - Determination of aflatoxin M1 content - Guidelines for a standardized description of competitive enzyme immunoassays (Adoption of ISO 14675 : 2003)
IS 18843:2024	Milk and milk powder - Determination of aflatoxin M1 content - Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography (Adoption of ISO 14501:2021)
IS 18844:2024	Milk and cheese - Determination of hens egg white lysozyme content by high performance liquid Chromatography
IS 18851:2024	Milk and milk products - Determination of nitrogen content - Determination of protein and non-protein nitrogen content and true protein content calculation Reference method
IS 7768:1975	Canned evaporated milk - Determination of tin content - Method using graphite furnace atomic absorption spectrometry
IS 8479 (Part 1):1977	Milk and milk products - Determination of nitrogen content - Routine method using combustion according to the Dumas principle
IS 8479 (Part 2):2020	Milk - Determination of nitrogen content - Block-digestion method (Semi-micro rapid routine method)
IS 9967 (Part 1):2008	Method for sensory evaluation of milk
IS 9967 (Part 2):2008	Method for determination of phosphatase activity in milk and milk products: Part 1 routine method
IS 9967 (Part 3):2008	Milk — Determination of Alkaline Phosphatase Part 2 Reference Method (First Revision)
IS 11202:2012	Milk and milk products - Determination of nitrate and nitrite contents: Part 1 method using cadmium reduction and spectrometry (Second Revision)
IS 11546:2012	Milk and milk products - Determination of nitrate and nitrite contents: Part 2 method using segmented flow analysis (Routine Method) (Second Revision)
IS 11622:1986	Milk and milk products - Determination of nitrate and nitrite contents: Part 3 method using cadmium reduction and flow injection analysis with in - Line dialysis (Routine Method) (Second Revision)

Australian Standards:

Adopted standard

Indigenous standard

Designation	Standard Title
AS 2300.1.2.2-2008	Methods of chemical and physical testing for the dairying industry, Method 1.2.2: General methods and principles-Determination of nitrogen - Nitrogen fractions from milk
AS 2300.1.8-2008	Methods of chemical and physical testing for the dairying industry, Method 1.8: General methods and principles - Assessment of instrumental methods - Protein in milk and infrared spectrometric analysis of milk
AS 2300.2.10-2008	Methods of chemical and physical testing for the dairying industry, Method 2.10: Liquid milks - Determination of titratable acidity
AS 2300.2.3-2008	Methods of chemical and physical testing for the dairying industry, Method 2.3: Liquid milks - Determination of the iodide content of milk - Selective ion electrode method
AS 2300.2.6-2010	Methods of chemical and physical testing for the dairying industry, Method 2.6: Liquid milks - Determination of lactose
AS 2300.2.8-2008	Methods of chemical and physical testing for the dairying industry, Method 2.8: Liquid milks - Determination of chloride
AS 2300.2.9-2008	Method of chemical and physical testing for dairying industry, Method 2.9: Liquid milks - Determination of phosphorus
AS 2300.8.6-2004	Methods of chemical and physical testing for the dairying industry, Method 8.6: Anhydrous milk fat - Determination of peroxide value
AS 5013.11.5:2024	Food microbiology, Method 11.5: Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Specific rules for the preparation of milk and milk products (ISO 6887-5:2020, MOD)
AS 6091:2023	Dried milk - Determination of titratable acidity (Reference method) (ISO 6091:2010, MOD)
AS ISO 1211:2021	Milk - Determination of fat content - Gravimetric method (Reference method)
AS ISO 8968.1:2021	Milk and milk products - Determination of nitrogen content, Part 1: Kjeldahl principle and crude protein calculation
AS ISO 8968.4:2021	Milk and milk products - Determination of nitrogen content, Part 4: Determination of protein and non-protein nitrogen content and true protein content calculation (Reference method)

Standards Mapping Portal

Visit the [standards mapping portal](#) to explore international, Indian, and Australian standards applicable to the Food and Beverages sector. The portal also highlights standards relevant to other important sectors to Australia and India's bilateral relationship including Hydrogen, Pet Food, and Data Centres.



