

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products

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Preparation of test samples, initial suspension and
decimal dilutions for microbiological examination -
Part 2: Specific rules for the preparation of meat and
meat products

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 6887-2:2003 sisaldab Euroopa standardi EN ISO 6887-2:2003 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 26.11.2003 ja selle kohta on avaldatud teade Eesti standardiorganisatsiooni ametlikus väljaandes.</p> <p>Standard on kättesaadav Eesti standardiorganisatsioonist.</p>	<p>This Estonian standard EVS-EN ISO 6887-2:2003 consists of the English text of the European standard EN ISO 6887-2:2003.</p> <p>This document is endorsed on 26.11.2003 with the notification being published in the official publication of the Estonian national standardisation organisation.</p> <p>The standard is available from Estonian standardisation organisation.</p>
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<p>Käsitlusala: This Standard only describes method of preparation that are applicable to several microorganisms simulataneously</p>	<p>Scope: This Standard only describes method of preparation that are applicable to several microorganisms simulataneously</p>
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English version

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products (ISO 6887-2:2003)

Microbiologie des aliments - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 2: Règles spécifiques pour la préparation des viandes et produits à base de viande (ISO 6887-2:2003)

Mikrobiologie von Lebensmitteln und Futtermitteln - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 2: Spezifische Regeln für die Vorbereitung von Fleisch und Fleischerzeugnissen (ISO 6887-2:2003)

This European Standard was approved by CEN on 10 July 2003.

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This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the Management Centre has the same status as the official versions.

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Foreword

This document (EN ISO 6887-2:2003) has been prepared by Technical Committee ISO/TC 34 "Agricultural food products" in collaboration with Technical Committee CEN/TC 275 "Food analysis - Horizontal methods", the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2004, and conflicting national standards shall be withdrawn at the latest by January 2004.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Luxembourg, Malta, Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 6887-2:2003 has been approved by CEN as EN ISO 6887-2:2003 without any modifications.

NOTE Normative references to International Standards are listed in Annex ZA (normative).

Annex ZA (normative)

Normative references to international publications with their relevant European publications

This European Standard incorporates by dated or undated reference, provisions from other publications. These normative references are cited at the appropriate places in the text and the publications are listed hereafter. For dated references, subsequent amendments to or revisions of any of these publications apply to this European Standard only when incorporated in it by amendment or revision. For undated references the latest edition of the publication referred to applies (including amendments).

NOTE Where an International Publication has been modified by common modifications, indicated by (mod.), the relevant EN/HD applies.

<u>Publication</u>	<u>Year</u>	<u>Title</u>	<u>EN</u>	<u>Year</u>
ISO 6887-1	1999	Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1: General rules for the preparation of the initial suspension and decimal dilutions	EN ISO 6887-1	1999

**Microbiology of food and animal feeding
stuffs — Preparation of test samples,
initial suspension and decimal dilutions
for microbiological examination —**

Part 2:

**Specific rules for the preparation of meat
and meat products**

*Microbiologie des aliments — Préparation des échantillons, de la
suspension mère et des dilutions décimales en vue de l'examen
microbiologique —*

*Partie 2: Règles spécifiques pour la préparation des viandes et produits
à base de viande*



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 6887-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

ISO 6887 consists of the following parts, under the general title *Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*:

- Part 1: *General rules for the preparation of the initial suspension and decimal dilutions*
- Part 2: *Specific rules for the preparation of meat and meat products*
- Part 3: *Specific rules for the preparation of fish and fishery products*
- Part 4: *Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products*

This first edition of ISO 6887-2 cancels and replaces ISO 3100-2:1988, *Meat and meat products — Sampling and preparation of test samples — Part 2: Preparation of test samples for microbiological examination*.

Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

Part 2: Specific rules for the preparation of meat and meat products

WARNING — The use of this standard may involve hazardous materials, operations and equipment. It is the responsibility of the user of this standard to establish appropriate safety and health practices and to determine the applicability of regulatory limitations prior the use.

1 Scope

This part of ISO 6887 specifies rules for the preparation of meat and meat product samples and their suspension for microbiological examination when the samples require a different preparation from the method described in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and decimal dilutions for microbiological examination. This part of ISO 6887 only describes methods of preparation that are applicable to several microorganisms simultaneously. It excludes the preparations that only apply to the detection and/or enumeration of a single microorganism where the method of preparation is described in the relevant International Standard concerning that microorganism.

This part of ISO 6887 is applicable to the following fresh, raw and processed meats and poultry and their products:

- refrigerated or frozen;
- cured or fermented;
- minced or comminuted;
- delicatessen meats;
- pre-cooked meals or poultry based meals;
- dried and smoked meats at various degrees of dehydration;
- concentrated meat extracts.

This part of ISO 6887 is not applicable to the following products whose microbiological examination is described in other International Standards:

- canned products;
- other products (see ISO 6887-4).

NOTE 1 Milk and milk products are dealt with in ISO 8261.

NOTE 2 The meat from wild animals (from game slaughtering or game shooting) can be analysed following the applicable techniques described here for similar products.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6887-1:1999, *Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of initial suspension and decimal dilutions*

ISO 7218, *Microbiology of food and animal feeding stuffs — General rules for microbiological examinations*

ISO 17604, *Microbiology of food and animal feeding stuffs — Carcass sampling for microbiological analysis*¹⁾

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

laboratory sample

sample prepared for sending to the laboratory and intended for inspection or testing

[ISO 7002]

3.2

test portion

measured (volume or mass) representative sample taken from the laboratory sample for use in the preparation of the initial suspension

3.3

initial suspension

primary dilution

suspension, solution or emulsion obtained after a weighed or measured quantity of the product under examination (or of a test sample prepared from the product) has been mixed with, normally, a nine-fold quantity of diluent, allowing large particles, if present, to settle

NOTE For surface samples, the initial dilution should be stated. For example, from a sample (swab or other) from a 25 cm² surface, and diluted in a total volume of 25 ml of diluent, 1 ml of this initial suspension represents 1 cm².

3.4

further decimal dilutions

suspensions or solutions obtained by mixing a measured volume of the initial suspension (3.3) with a nine-fold volume of diluent and by repeating this operation with each dilution prepared in this way, until a decimal dilution series, suitable for the inoculation of culture media, is obtained

3.5

block

piece

sample whose composition and dimensions (surface and thickness, but thickness in particular) allow a sample at depth to be taken under satisfactory sterile conditions

1) Revision of ISO 3100-1:1991.