

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 3: Specific rules for for the preparation of fish and fishery products

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Preparation of test samples, initial suspension and
decimal dilutions for microbiological examination -
Part 3: Specific rules for for the preparation of fish
and fishery products

EESTI STANDARDI EESSÕNA

NATIONAL FOREWORD

<p>Käesolev Eesti standard EVS-EN ISO 6887-3:2003 sisaldab Euroopa standardi EN ISO 6887-3:2003 ingliskeelset teksti.</p> <p>Käesolev dokument on jõustatud 23.12.2003 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 6887-3:2003 consists of the English text of the European standard EN ISO 6887-3:2003.</p> <p>This document is endorsed on 23.12.2003 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:</p> <p>This part of ISO 6887 specifies rules for the preparation of fish and fishery product samples and their suspension for microbiological examination when the samples require a different preparation from the method described in ISO 6887-1</p>	<p>Scope:</p> <p>This part of ISO 6887 specifies rules for the preparation of fish and fishery product samples and their suspension for microbiological examination when the samples require a different preparation from the method described in ISO 6887-1</p>
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Võtmesõnad:

English version

**Microbiology of food and animal feeding stuffs – 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 : 2003)**

Microbiologie des aliments – Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique – Partie 3: Règles spécifiques pour la préparation des produits de la pêche (ISO 6887-3 : 2003)

Mikrobiologie von Lebensmitteln und Futtermitteln – Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen – Teil 3: Spezifische Regeln für die Vorbereitung von Fisch und Fischerzeugnissen (ISO 6887-3 : 2003)

This European Standard was approved by CEN on 2003-07-10.

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The European Standards exist 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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CEN

European Committee for Standardization
Comité Européen de Normalisation
Europäisches Komitee für Normung

Management Centre: rue de Stassart 36, B-1050 Brussels

Foreword

International Standard

ISO 6887-3 : 2003 Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 3: Specific rules for the preparation of fish and fishery products,

which was prepared by ISO/TC 34 'Agricultural food products' of the International Organization for Standardization, has been adopted by Technical Committee CEN/TC 275 'Food analysis – Horizontal methods', the Secretariat of which is held by DIN, as a European Standard.

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

In accordance with the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard:

Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Luxembourg, Malta, the Netherlands, Norway, Portugal, Slovakia, Spain, Sweden, Switzerland, and the United Kingdom.

Endorsement notice

The text of the International Standard ISO 6887-3 : 2003 was approved by CEN as a European Standard without any modification.

NOTE: Normative references to international publications are listed in Annex ZA (normative).

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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 fish and fishery 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 methods of preparation are described in the relevant standard concerning that microorganism, for example *Vibrio parahaemolyticus*.

This part of ISO 6887 is applicable to the following raw, processed, cooked or frozen fish and shellfish and their products:

- a) RAW fish, crustaceans, molluscs and others, including
 - fish, whole or fillets, with or without skin and heads, and gutted,
 - fish, salted, dried smoked or pickled,
 - cephalopods, whole or sliced,
 - crustaceans, whole, including prawns, crayfish, lobsters, crabs and Norway lobsters,
 - live gastropods, bivalves, echinoderms and tunicates, and
 - snails;
- b) PROCESSED fish, crustaceans, molluscs and others, including
 - dried, smoked, marinated, salted, pickled and breaded fish or shellfish,
 - fish, whole or prepared fillets, with or without skin,
 - surimi and delicatessen fish products,

- whole or shelled crustaceans and molluscs, and crustacean and mollusc flesh,
 - cooked fish, crustaceans, molluscs, holothurians, tunicates, shellfish and snail-based dishes;
- c) FROZEN fish, crustaceans, molluscs and others, in blocks or otherwise, including
- fish, fish fillets and pieces,
 - whole and shelled prawns,
 - flaked crab,
 - cephalopods, and
 - shelled cooked shellfish and shelled snails.

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

NOTE 2 The purpose of the analysis performed on these test samples may be either hygiene testing or quality control. However, the sampling techniques described in this part of ISO 6887 relate mainly to hygiene testing (on muscle tissues).

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 the initial suspension and decimal dilutions.*

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

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