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**Meat and meat products — Enumeration  
of presumptive *Pseudomonas* spp.**

*Viande et produits à base de viande — Dénombrement des  
*Pseudomonas* spp. présomptifs*



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## Foreword

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ISO 13720 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 13720:1995), which has been technically revised.

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# Meat and meat products — Enumeration of presumptive *Pseudomonas* spp.

## 1 Scope

This International Standard specifies a method for the enumeration of presumptive *Pseudomonas* spp. present in meat and meat products, including poultry.

## 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, *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 6887-2, *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 7218, *Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations*

ISO/TS 11133-1, *Microbiology of food and animal feeding stuffs — Guidelines on preparation and production of culture media — Part 1: General guidelines on quality assurance for the preparation of culture media in the laboratory*

ISO/TS 11133-2, *Microbiology of food and animal feeding stuffs — Guidelines on preparation and production of culture media — Part 2: Practical guidelines on performance testing of culture media*

## 3 Terms and definitions

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

### 3.1

**presumptive *Pseudomonas* spp.**

bacteria which at 25 °C form colonies in cephalothin-sodium fusidate-cetrimide (CFC) agar and which show a positive oxidase reaction when tested according to the method described in this International Standard

## 4 Principle

An initial suspension and decimal dilutions are prepared from the test sample.

The solid selective medium, CFC agar, is inoculated with a specified quantity of the initial suspension of the product.