

PIIM JA PIIMATOOTED**Pärmide ja/või hallituste kolooniaid moodustavate
ühikute arvuline määramine****Kolooniate loendamise meetod temperatuuril 25 °C****Milk and milk products****Enumeration of colony-forming units of yeasts and/or
moulds****Colony-count technique at 25 degrees C
(ISO 6611:2004)**

EESTI STANDARDI EESSÕNA**NATIONAL FOREWORD**

See Eesti standard EVS-ISO 6611:2011 „Piim ja piimatooted. Pärmide ja/või hallituste kolooniaid moodustavate ühikute arvuline määramine. Kolooniade loendamise meetod temperatuuril 25 °C“ sisaldab rahvusvahelise standardi ISO 6611:2004 „Milk and milk products - Enumeration of colony-forming units of yeasts and/or moulds -- Colony-count technique at 25 degrees C“ identset ingliskeelset teksti.

Standard EVS-ISO 6611:2011 on jõustunud sellekohase teate avaldamisega EVS Teataja 2011. aasta septembrikuu numbris.

Standard on kättesaadav Eesti Standardikeskusest.

This Estonian Standard EVS-ISO 6611:2011 consists of the identical English text of the International Standard ISO 6611:2004 „Milk and milk products - Enumeration of colony-forming units of yeasts and/or moulds -- Colony-count technique at 25 degrees C“.

This standard has been endorsed with the notification published in the official bulletin of the Estonian Centre for Standardisation.

The standard is available from the Estonian Centre for Standardisation.

Käsitlusala

See rahvusvaheline standard määratleb piimas ja piimatoodetes olevate elusate pärmide ja/või hallituste kolooniaid moodustavate ühikute (CFU) määramise ja loendamise meetodi kolooniade arvu loendamise tehnikaga temperatuuril 25 °C. Meetodit rakendatakse toodetele:

- piim ja vedelad piimatooted,
- piimapulber, vadakupulber, petipulber, laktoos,
- juust,
- happekaseiin, piimhappekaseiin, laabikaseiin,
- kaseinaadid, hapuvadakupulber,
- või,
- külmutatud piimatooted (kaasa arvatud jäätised),
- keedukreemid, desserdid, fermenteeritud piim ja koor.

MÄRKUS See meetod ei sobi paljudele termolabiilsetele pärmidele (värsketes juustudes). Sel juhul tuleb eelistada pindkülvitehnikat.

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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 6611|IDF 94 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

This edition of ISO 6611|IDF 94 cancels and replaces ISO 6611:1992, of which it constitutes a minor revision.

Foreword

IDF (the International Dairy Federation) is a worldwide federation of the dairy sector with a National Committee in every member country. Every National Committee has the right to be represented on the IDF Standing Committees carrying out the technical work. IDF collaborates with ISO and AOAC International in the development of standard methods of analysis and sampling for milk and milk products.

Draft International Standards adopted by the Action Teams and Standing Committees are circulated to the National Committees for voting. Publication as an International Standard requires approval by at least 50 % of the National Committees casting a vote.

ISO 6611|IDF 94 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*, and the International Dairy Federation (IDF), in collaboration with AOAC International. It is being published jointly by ISO and IDF and separately by AOAC International.

All work was carried out by the Joint ISO/IDF/AOAC Group of Experts, *Enumeration of yeasts and moulds in dairy products* (E34), under the aegis of its chairman, Mr J.J. Devoyod (FR).

This edition of ISO 6611|IDF 94 cancels and replaces IDF 94B:1990, of which it constitutes a minor revision.

Milk and milk products — Enumeration of colony-forming units of yeasts and/or moulds — Colony-count technique at 25 °C

1 Scope

This International Standard specifies a method for the detection and enumeration of colony-forming units (CFU) of viable yeasts and/or moulds in milk and milk products by means of the colony-count technique at 25 °C.

The method is applicable to

- milk, liquid milk products,
- dried milk, dried sweet whey, dried buttermilk, lactose,
- cheese,
- acid casein, lactic casein, rennet casein,
- caseinate, acid whey powder,
- butter,
- frozen milk products (including edible ices),
- custard, desserts, fermented milk and cream.

NOTE This method is not suitable for a large number of thermolabile yeasts (in fresh cheese). In such cases the agar-surface-plating method is preferred.

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

ISO 8261|IDF 122:2001, *Milk and milk products — General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination*