

SLOVENSKI STANDARD

SIST EN ISO 6887-2:2017

01-junij-2017

Nadomešča:

SIST EN ISO 6887-2:2003

Mikrobiologija v prehranski verigi - Priprava preskusnih vzorcev, osnovne suspenzije in decimalnih razredčin za mikrobiološko preiskavo - 2. del: Posebna pravila za pripravo mesa in mesnih izdelkov (ISO 6887-2:2017)

Microbiology of the food chain - 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 6887-2:2017)

Mikrobiologie der Lebensmittelkette - 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 6887-2:2017)

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 6887-2:2017)

Ta slovenski standard je istoveten z: EN ISO 6887-2:2017

ICS:

07.100.30	Mikrobiologija živil	Food microbiology
67.120.10	Meso in mesni proizvodi	Meat and meat products

SIST EN ISO 6887-2:2017

en

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 6887-2:2017](https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017)

<https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017>

EUROPEAN STANDARD

EN ISO 6887-2

NORME EUROPÉENNE

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-2:2003

English Version

Microbiology of the food chain - 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 6887-2:2017)

Microbiologie de la chaîne alimentaire - 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 carnés (ISO 6887-2:2017)

Mikrobiologie der Lebensmittelkette - 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 6887-2:2017)

This European Standard was approved by CEN on 14 January 2017.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

[SIST EN ISO 6887-2:2017](#)

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 CEN-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

Contents	Page
European foreword.....	3

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 6887-2:2017](https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017)

<https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017>

European foreword

This document (EN ISO 6887-2:2017) has been prepared by Technical Committee ISO/TC 34 "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 October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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

This document supersedes EN ISO 6887-2:2003.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

PREVIEW
(standards.iteh.ai)

Endorsement notice

The text of ISO 6887-2:2017 has been approved by CEN as EN ISO 6887-2:2017 without any modification.

SIST EN ISO 6887-2:2017
<https://standards.iteh.ai/catalog/standards/sist/89508106-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017>

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 6887-2:2017](https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017)

<https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017>

INTERNATIONAL
STANDARDISO
6887-2Second edition
2017-03

**Microbiology of the food chain —
Preparation of test samples, initial
suspension and decimal dilutions for
microbiological examination —**

Part 2:

**Specific rules for the preparation of
meat and meat products**iTeh STANDARD PREVIEW
(standards.iteh.ai)*Microbiologie de la chaîne alimentaire — Préparation des
échantillons, de la suspension mère et des dilutions décimales en vue
de l'examen microbiologique —*<https://standards.iteh.ai/catalog/standards/sist/6887-2-2017/iso-6887-2-2017>

273163a4d761/sist-en-iso-6887-2-2017

*Partie 2: Règles spécifiques pour la préparation des viandes et
produits carnés*Reference number
ISO 6887-2:2017(E)

© ISO 2017

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[SIST EN ISO 6887-2:2017](https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017)

<https://standards.iteh.ai/catalog/standards/sist/8930810b-582e-4e4c-bdc0-273163a4d7fd/sist-en-iso-6887-2-2017>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2017, Published in Switzerland

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Ch. de Blandonnet 8 • CP 401
CH-1214 Vernier, Geneva, Switzerland
Tel. +41 22 749 01 11
Fax +41 22 749 09 47
copyright@iso.org
www.iso.org

Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Principle	2
5 Diluents	3
6 Apparatus	3
7 Sampling and sample types	3
7.1 General.....	3
7.2 General types of samples sent to the laboratory.....	3
7.3 Specific types of samples sent to the laboratory.....	3
8 Preparation of samples	4
8.1 General.....	4
8.2 Purpose of testing.....	4
8.3 General case for acidic products.....	4
8.4 High-fat products (over 20 % of total mass as fat).....	4
9 Specific procedures	4
9.1 Initial preparation of the different types of samples.....	4
9.1.1 Laboratory sample with a mass equal to or less than 50 g.....	4
9.1.2 Blocks, large pieces, meat cuts.....	4
9.1.3 Slices or pieces of meat or cooked meat.....	5
9.1.4 Fragments, shavings and trimmings.....	5
9.1.5 Meat products in "skins" (sausages).....	5
9.1.6 Cooked meats.....	5
9.1.7 Chicken and duck feet.....	5
9.2 Procedure for pre-packed products.....	5
9.3 Procedure for non-frozen products.....	5
9.3.1 Sample preparation from depth within the test material.....	5
9.3.2 Sample preparation from the surface of meat (excision/destructive method).....	5
9.3.3 Sample preparation from individual slices.....	6
9.3.4 Sample preparation of carcass samples.....	6
9.4 Sample preparation for frozen products.....	6
9.5 Sample preparation for dried and partially dehydrated meats and meat extracts.....	6
9.6 Sample preparation of surface samples (swabs and other devices).....	6
10 Further dilutions	6
Annex A (informative) Template for the delineation of a surface sample area	7
Bibliography	9