

# SLOVENSKI STANDARD

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**Mikrobiologija v prehranski verigi - Priprava preskusnih vzorcev, osnovne suspenzije in decimalnih razredčin za mikrobiološko preiskavo - 4. del: Posebna pravila za pripravo drugih izdelkov (ISO 6887-4:2017)**

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 4: Spezifische Regeln für die Vorbereitung von sonstigen Erzeugnissen (ISO 6887-4:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 4: Règles spécifiques pour la préparation de produits variés (ISO 6887-4:2017)

**Ta slovenski standard je istoveten z: EN ISO 6887-4:2017**

### **ICS:**

07.100.30 Mikrobiologija živil Food microbiology

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EUROPEAN STANDARD

EN ISO 6887-4

NORME EUROPÉENNE

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-4:2003

English Version

## Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 4: Règles spécifiques pour la préparation de produits variés (ISO 6887-4:2017)

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

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EUROPÄISCHES KOMITEE FÜR NORMUNG

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

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## European foreword

This document (EN ISO 6887-4:2017) 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.

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Preparation of test samples, initial  
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Part 4:

**Specific rules for the preparation of  
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CH-1214 Vernier, Geneva, Switzerland  
Tel. +41 22 749 01 11  
Fax +41 22 749 09 47  
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## Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition ~~replaces the first edition (ISO 6887-4:2003)~~, which has been technically revised.

It also incorporates the Amendment ISO 6887-4:2003/Amd.1:2011 and the Technical Corrigendum ISO 6887-4:2003/Cor.1:2004.

A list of all parts in the ISO 6887 series can be found on the ISO website.