

SLOVENSKI STANDARD

SIST EN ISO 6887-3:2017

01-junij-2017

Nadomešča:

SIST EN ISO 6887-3:2003

Mikrobiologija v prehranski verigi - Priprava preskusnih vzorcev, osnovne suspenzije in decimalnih razredčin za mikrobiološko preiskavo - 3. del: Posebna pravila za pripravo rib in ribjih izdelkov (ISO 6887-3:2017)

Microbiology of the food chain - 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 6887-3:2017)

Mikrobiologie der Lebensmittelkette - 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 6887-3:2017)

Microbiologie de la chaîne alimentaire - 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 6887-3:2017)

Ta slovenski standard je istoveten z: EN ISO 6887-3:2017

ICS:

07.100.30	Mikrobiologija živil	Food microbiology
67.120.30	Ribe in ribji proizvodi	Fish and fishery products

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EUROPEAN STANDARD

EN ISO 6887-3

NORME EUROPÉENNE

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-3:2003

English Version

Microbiology of the food chain - 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 6887-3:2017)

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European foreword

This document (EN ISO 6887-3:2017) 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of an identical text or by endorsement, at the latest by October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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INTERNATIONAL
STANDARD

ISO
6887-3

Second edition
2017-03

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

Part 3:

**Specific rules for the preparation of
fish and fishery products**

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*Microbiologie de la chaîne alimentaire — Préparation des
échantillons, de la suspension mère et des dilutions décimales en vue
de l'examen microbiologique*

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Partie 3: Règles spécifiques pour la préparation des produits de la pêche



Reference number
ISO 6887-3:2017(E)

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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).

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

This second edition ~~replaces the first edition (ISO 6887-3:2003)~~, which has been technically revised.

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