

SLOVENSKI STANDARD

SIST EN ISO 6887-5:2020

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Nadomešča:

SIST EN ISO 6887-5:2010

Mikrobiologija v prehranski verigi - Priprava preskusnih vzorcev, začetna suspenzija in decimalne razredčitve za mikrobiološko preiskavo - 5. del: Specifična pravila za pripravo mleka in mlečnih izdelkov (ISO 6887-5:2020)

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products (ISO 6887-5:2020)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 5: Spezifische Regeln für die Vorbereitung von Milch und Milcherzeugnissen (ISO 6887-5:2020)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 5: Règles spécifiques pour la préparation du lait et des produits laitiers (ISO 6887-5:2020)

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67.100.01	Mleko in mlečni proizvodi na splošno	Milk and milk products in general

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en

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Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products (ISO 6887-5:2020)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 5: Règles spécifiques pour la préparation du lait et des produits laitiers(ISO 6887-5:2020)

Mikrobiologie von Lebensmitteln und Futtermitteln - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 5: Spezifische Regeln für die Vorbereitung von Milch und Milcherzeugnissen (ISO 6887-5:2020)

This European Standard was approved by CEN on 19 April 2020.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
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CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

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European foreword

This document (EN ISO 6887-5:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 463 "Microbiology of the food chain" the secretariat of which is held by AFNOR.

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 November 2020, and conflicting national standards shall be withdrawn at the latest by November 2020.

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

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

Part 5:

**Specific rules for the preparation of
milk and milk products**iTeh STANDARD PREVIEW
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échantillons, de la suspension mère et des dilutions décimales en vue
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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.

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).

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).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 6887-5:2010), which has been technically revised. The main changes compared with the previous edition are as follows:

- the document has been aligned with ISO 6887-1, ISO 6887-2, ISO 6887-3 and ISO 6887-4;
- cross references have been added to ISO 6887-1 where relevant.

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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

Part 5: Specific rules for the preparation of milk and milk products

WARNING — The use of this document can involve hazardous materials, operations and equipment. It is the responsibility of the user of this document to establish appropriate safety and health practices and to determine the applicability of regulatory limitations before use.

1 Scope

This document specifies rules for the preparation of samples of milk and milk products and their suspensions for microbiological examination when the samples require a different preparation from the general methods specified in ISO 6887-1.

This document excludes the preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards.

This document is intended to be used in conjunction with ISO 6887-1.

This document is applicable to: <https://standards.iteh.ai/catalog/standards/sist/26fa6f7-eb06-45a1-bf99-80ae7b38a892/sist-en-iso-6887-5-2020>

- a) milk and liquid milk products;
- b) dehydrated milk products;
- c) cheese and cheese products;
- d) casein and caseinates;
- e) butter;
- f) milk-based ice-cream;
- g) milk-based custard, desserts and sweet cream;
- h) fermented milks, yogurt, probiotics milk products and sour cream;
- i) dehydrated milk-based infant foods, with or without probiotics.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 the food chain — 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*