SLOVENSKI STANDARD
SIST EN ISO 21187:2021

01-julij-2021

Nadomešča:
SIST EN ISO 21187:2006

Mleko - Kvantitativno določanje bakteriološke kakovosti - Navodilo za ugotavljanje in preverjanje konverzijske povezave med rezultati alternativne metode in rezultati uveljavljene metode (ISO 21187:2021)

Milk - Quantitative determination of microbiological quality - Guidance for establishing and verifying a conversion relationship between results of an alternative method and anchor method results (ISO 21187:2021)

Milch - Quantitative Bestimmung der bakteriologischen Qualität - Leitfaden für die Erarbeitung einer Übertragungsbeziehung zwischen den Messwerten von Routine- und Bezugsverfahren sowie deren Verifizierung (ISO 21187:2021)

Lait - Mesure quantitative de la qualité bactériologique - Lignes directrices pour établir et vérifier une relation de conversion entre les résultats de la méthode alternatif et les résultats de la méthode d'ancrage (ISO 21187:2021)

Ta slovenski standard je istoveten z: **EN ISO 21187:2021**

ICS:

07.100.30	Mikrobiologija živil	Food microbiology
67.100.10	Mleko in predelani mlečni proizvodi	Milk and processed milk products

SIST EN ISO 21187:2021 **en**

EUROPEAN STANDARD
NORME EUROPÉENNE
EUROPÄISCHE NORM

EN ISO 21187

March 2021

ICS 07.100.30; 67.100.01

Supersedes EN ISO 21187:2005

English Version

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This European Standard was approved by CEN on 4 December 2020.

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

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

Ref. No. EN ISO 21187:2021 E

Contents

Page

European foreword

This document (EN ISO 21187:2021) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 302 “Milk and milk products - Methods of sampling and analysis” the secretariat of which is held by NEN.

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 September 2021, and conflicting national standards shall be withdrawn at the latest by September 2021.

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.

This document supersedes EN ISO 21187:2005.

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, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 21187:2021 has been approved by CEN as EN ISO 21187:2021 without any modification.

INTERNATIONAL STANDARD

ISO 21187

IDF 196

Second edition
2021-02

Milk — Quantitative determination of microbiological quality — Guidance for establishing and verifying a conversion relationship between results of an alternative method and anchor method results

Lait — Mesure quantitative de la qualité microbiologique — Lignes directrices pour établir et vérifier une relation de conversion entre les résultats de la méthode alternatif et les résultats de la méthode d'ancrage

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Contents

Page

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 5, *Milk and milk products*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 302, *Milk and milk products — Methods of sampling and analysis*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement), and the International Dairy Federation (IDF). It is being published jointly by ISO and IDF.

This second edition cancels and replaces the first edition (ISO 21187 | IDF 196:2004), which has been technically revised. The main changes compared with the previous edition are as follows:

— the formula describing the conversion relationship has been based on grouped data rather than data from individual samples;

— examples of how to perform outlier tests, and calculation and verification of conversion relationships have been given in a spreadsheet.

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.

IDF (the International Dairy Federation) is a non-profit private sector organization representing the interests of various stakeholders in dairying at the global level. IDF members are organized in National Committees, which are national associations composed of representatives of dairy-related national interest groups including dairy farmers, dairy processing industry, dairy suppliers, academics and governments/food control authorities.

ISO and IDF collaborate closely on all matters of standardization relating to methods of analysis and sampling for milk and milk products. Since 2001, ISO and IDF jointly publish their International Standards using the logos and reference numbers of both organizations.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. IDF 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).

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This document was prepared by the IDF *Standing Committee on Statistics and Automation* and ISO Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 5, *Milk and milk products*. It is being published jointly by IDF and ISO.

The work was carried out by the IDF/ISO Action Team (S11) of the *Standing Committee on Statistics and Automation* under the aegis of its project leaders, Ms B. Asmussen (DK), Ms V. Tzeneva (NL), Mr R. Kissling (NZ) and Ms B. Müller (DE).