

SLOVENSKI STANDARD
SIST EN ISO 6887-3:2017/oprA1:2019
01-maj-2019

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 - Dopolnilo A1: Priprava vzorcev surovih morskih polžev (ISO 6887-3:2017/DAmD 1:2019)

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 - Amendment 1: Sample preparation for raw marine gastropods (ISO 6887-3:2017/DAmD 1:2019)

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 - Änderung 1: Probenvorbereitung von rohen Meerestropoden (ISO 6887-3:2017/DAM 1:2019)

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 - Amendement 1 Préparation d'échantillons pour gastéropodes marins crus (ISO 6887-3:2017/DAmD 1:2019)

Ta slovenski standard je istoveten z: EN ISO 6887-3:2017/prA1

ICS:

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

SIST EN ISO 6887-3:2017/oprA1:2019 en

ITeH STANDARD PREVIEW
(standards.iteh.ai)

Full standard:
<https://standards.iteh.ai/catalog/standards/sist/687-4649-e797-4483-8463-0af50d5c6a3d/sist-en-iso-6887-3-2017-oprA1-2019>

DRAFT AMENDMENT

ISO 6887-3:2017/DAM 1

ISO/TC 34/SC 9

Secretariat: AFNOR

Voting begins on:
2019-03-07Voting terminates on:
2019-05-30

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

AMENDMENT 1: Sample preparation for raw marine gastropods

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

AMENDEMENT 1: .

ICS: 07.100.30

THIS DOCUMENT IS A DRAFT CIRCULATED FOR COMMENT AND APPROVAL. IT IS THEREFORE SUBJECT TO CHANGE AND MAY NOT BE REFERRED TO AS AN INTERNATIONAL STANDARD UNTIL PUBLISHED AS SUCH.

IN ADDITION TO THEIR EVALUATION AS BEING ACCEPTABLE FOR INDUSTRIAL, TECHNOLOGICAL, COMMERCIAL AND USER PURPOSES, DRAFT INTERNATIONAL STANDARDS MAY ON OCCASION HAVE TO BE CONSIDERED IN THE LIGHT OF THEIR POTENTIAL TO BECOME STANDARDS TO WHICH REFERENCE MAY BE MADE IN NATIONAL REGULATIONS.

RECIPIENTS OF THIS DRAFT ARE INVITED TO SUBMIT, WITH THEIR COMMENTS, NOTIFICATION OF ANY RELEVANT PATENT RIGHTS OF WHICH THEY ARE AWARE AND TO PROVIDE SUPPORTING DOCUMENTATION.

This document is circulated as received from the committee secretariat.

ISO/CEN PARALLEL PROCESSING



Reference number
ISO 6887-3:2017/DAM 1:2019(E)

© ISO 2019

ITeH STANDARD PREVIEW
(standards.iteh.ai)
Full standard:
<https://standards.iteh.ai/catalog/standards/sist/687-4649-8797-4483-8463-0af50d5c6a3d/sist-en-iso-6887-3-2017-oprA1-2019>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2019

All rights reserved. Unless otherwise specified, or required in the context of its implementation, 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
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

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 on 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 the following URL: www.iso.org/iso/foreword.html.

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

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.

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

iTeh STANDARD PREVIEW
(standards.iteh.ai)

Full standard:
<https://standards.iteh.ai/catalog/standards/sist/087-4649-e797-4483-8463-0af50d5c6a3d/sist-en-iso-6887-3-2017-oprA1-2019>

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

AMENDMENT 1: Sample preparation for raw marine gastropods

Subclause 7.2.5 Temperature control during transport

Replace the fourth paragraph with the following:

For samples where less than 4 h have elapsed between collection and receipt at the laboratory, internal air/sample temperature should be less than the temperature recorded at the time of sampling.

Subclause 7.3 Specific procedures for sampling bivalve molluscs, gastropods, echinoderms and tunicates placed on the market

Replace the sentence with the following:

Use the specific procedures given in 7.2.2, 7.2.4 and 7.2.5.

Clause 9

Replace the title of the subclause with the following:

9.1 Raw fishery products, including fish, crustaceans, molluscs, tunicates, gastropods and echinoderms (see Annex A)

After 9.1.9.2

Add the following text as a new subclause:

9.1.10 Gastropods

Wash at least 10 individuals under running potable water, and place them on a sterile tray.

Remove the operculum with a scalpel then extract the animal's body using forceps, a winkle picker or shellfish picker. The shells may also be crushed open using a hammer.

Dice the flesh whilst removing shell debris with forceps.

Prepare an initial suspension of approximately 1 in 3 in diluent, homogenize in a rotary or peristaltic homogenizer (6.1) as necessary and then add the required amount of diluent to obtain an accurate 1 in 10 suspension.