



International Standard

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

AMENDMENT 1: Requirements and guidance on the use of a larger test portion size for qualitative methods

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

*Partie 1: Règles générales pour la préparation de la suspension
mère et des dilutions décimales*

*AMENDEMENT 1: Exigences et recommandations sur l'utilisation
d'une taille de prise d'essai plus grande pour les méthodes
qualitatives*

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

Part 1:

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AMENDMENT 1: Requirements and guidance on the use of a larger test portion size for qualitative methods

Clause 2

Add the following normative references:

ISO 16140-4:2020, *Microbiology of the food chain — Method validation — Part 4: Protocol for method validation in a single laboratory*

ISO 16140-4:2020/Amd 1:2024, *Microbiology of the food chain — Method validation — Part 4: Protocol for method validation in a single laboratory — Amendment 1: Validation of a larger test portion size for qualitative methods*

3.2

Replace the text with the following:

3.2

composite sample

mixed sample of a number of the same *items* (3.13) of food, animal feed, animals or environment, prepared in or out of the laboratory from which a test portion is taken for examination

Note 1 to entry: See Figure A.1 for an illustration of a composite sample.

3.3

Replace the text with the following:

3.3

pooled sample

mixed sample of a number of the same *items* (3.13) of food, animal feed, animals or environment, prepared in or out of the laboratory where the complete mixture is the test portion and is taken as a whole for examination

Note 1 to entry: See Figure A.1 for an illustration of a pooled sample

Add the following terminological entries:

3.11

category

group of sample *types* (3.12) of the same origin

Note 1 to entry: Food categories are listed in ISO 16140-2:2016, Table A.1.

EXAMPLE Heat-processed milk and dairy products.

[SOURCE: ISO 16140-1:2016, 2.11, modified — Note 1 to entry added.]

3.12

type

for a given *category* (3.11), a group of *items* (3.13) processed in a similar way, with similar intrinsic characteristics and a similar microbial ecology

Note 1 to entry: Food types are listed in ISO 16140-2:2016, Table A.1.

EXAMPLE Food category: heat-processed milk and dairy products; food type: pasteurized dairy product.

[SOURCE: ISO 16140-1:2016, 2.78, modified — Note 1 to entry added.]

3.13

item

single specified food, feed, environmental or primary production matrix

Note 1 to entry: Examples for food items are listed in ISO 16140-2:2016, Table A.1.

EXAMPLE Food category: heat-processed milk and dairy products; food type: pasteurized dairy product; food item: milk-based desserts.

[SOURCE: ISO 16140-1:2016, 2.34, modified — Note 1 to entry added.]

3.14

larger test portion

measured (volume or mass) representative sample taken from the laboratory sample (3.1) or test sample (3.4) for use in the preparation of the initial suspension that is larger than the test portion that has been described in the original method and/or validation document

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9.3

Replace the text with the following:

9.3 Composite sample and larger test portion

9.3.1 Composite sample

A composite sample is where a number of the same items are mixed, and a test portion is taken for examination in the laboratory as illustrated in Figure A.1. The size of the test portion removed from the composite sample will remain the same as described in the original method and/or validation document.

Compositing shall be applicable to qualitative tests only.

A number of items may be composited at the sampling stage by the client (out of the laboratory) or by the laboratory (at client's request). Only items from the same origin or source (e.g. same batch or lot) shall be composited.