
**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**

*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*

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