



BSI Standards Publication

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

Part 2: Specific rules for the preparation of meat and meat products

This is a preview of "BS EN ISO 6887-2:201...". [Click here to purchase the full version from the ANSI store.](#)

National foreword

This British Standard is the UK implementation of EN ISO 6887-2:2017. It is identical to ISO 6887-2:2017. It supersedes BS EN ISO 6887-2:2003, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/9, Microbiology.

A list of organizations represented on this committee can be obtained on request to its secretary.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

© The British Standards Institution 2017
Published by BSI Standards Limited 2017

ISBN 978 0 580 83579 7

ICS 07.100.30

Compliance with a British Standard cannot confer immunity from legal obligations.

This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 June 2017.

Amendments/corrigenda issued since publication

Date	Text affected
------	---------------

This is a preview of "BS EN ISO 6887-2:201...". Click here to purchase the full version from the ANSI store.

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-2:2003

English Version

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products (ISO 6887-2:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 2: Règles spécifiques pour la préparation des viandes et produits carnés (ISO 6887-2:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 2: Spezifische Regeln für die Vorbereitung von Fleisch und Fleischerzeugnissen (ISO 6887-2:2017)

This European Standard was approved by CEN on 14 January 2017.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

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.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

This is a preview of "BS EN ISO 6887-2:201...". [Click here to purchase the full version from the ANSI store.](#)

European foreword

This document (EN ISO 6887-2:2017) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 275 "Food analysis - Horizontal methods" the secretariat of which is held by DIN.

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 October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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

This document supersedes EN ISO 6887-2:2003.

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

Endorsement notice

The text of ISO 6887-2:2017 has been approved by CEN as EN ISO 6887-2:2017 without any modification.

This is a preview of "BS EN ISO 6887-2:201...". Click here to purchase the full version from the ANSI store.

Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Principle	2
5 Diluents	3
6 Apparatus	3
7 Sampling and sample types	3
7.1 General.....	3
7.2 General types of samples sent to the laboratory.....	3
7.3 Specific types of samples sent to the laboratory.....	3
8 Preparation of samples	4
8.1 General.....	4
8.2 Purpose of testing.....	4
8.3 General case for acidic products.....	4
8.4 High-fat products (over 20 % of total mass as fat).....	4
9 Specific procedures	4
9.1 Initial preparation of the different types of samples.....	4
9.1.1 Laboratory sample with a mass equal to or less than 50 g.....	4
9.1.2 Blocks, large pieces, meat cuts.....	4
9.1.3 Slices or pieces of meat or cooked meat.....	5
9.1.4 Fragments, shavings and trimmings.....	5
9.1.5 Meat products in "skins" (sausages).....	5
9.1.6 Cooked meats.....	5
9.1.7 Chicken and duck feet.....	5
9.2 Procedure for pre-packed products.....	5
9.3 Procedure for non-frozen products.....	5
9.3.1 Sample preparation from depth within the test material.....	5
9.3.2 Sample preparation from the surface of meat (excision/destructive method).....	5
9.3.3 Sample preparation from individual slices.....	6
9.3.4 Sample preparation of carcass samples.....	6
9.4 Sample preparation for frozen products.....	6
9.5 Sample preparation for dried and partially dehydrated meats and meat extracts.....	6
9.6 Sample preparation of surface samples (swabs and other devices).....	6
10 Further dilutions	6
Annex A (informative) Template for the delineation of a surface sample area	7
Bibliography	9

This is a preview of "BS EN ISO 6887-2:201...". Click here to purchase the full version from the ANSI store.

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 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.

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 6887-2:2003), which has been technically revised.

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

This is a preview of "BS EN ISO 6887-2:201...". Click here to purchase the full version from the ANSI store.

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

Part 2: Specific rules for the preparation of meat and meat products

WARNING — The use of this document may 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 meat and meat product samples and their suspension for microbiological examination when the samples require different preparation from the methods described in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and dilutions for microbiological examination.

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

This document is applicable to the following fresh, raw and processed meats, poultry and game and their products:

- refrigerated or frozen;
- cured or fermented;
- minced or comminuted;
- meat preparations;
- mechanically separated meat;
- cooked meats;
- dried and smoked meats at various degrees of dehydration;
- concentrated meat extracts;
- excision and swab samples from carcasses.

This document excludes the sampling of carcasses (see ISO 17604) and preparation of samples from the primary production stage (see ISO 6887-6).