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Mikrobiologiske undersøgelser i fødevarekæden – Forberedelse af prøvemateriale, første fortynding og tifoldsforthyndinger til mikrobiologiske undersøgelser – Del 2: Specifikke krav for kød og kødprodukter

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)

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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.

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

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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of an identical text or by endorsement, at the latest by October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.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.

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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.

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Second edition
2017-03

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

*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*



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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).

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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.

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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).

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

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*

ISO 7218, *Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations*

ISO 17604, *Microbiology of the food chain — Carcass sampling for microbiological analysis*

ISO 18593, *Microbiology of food and animal feeding stuffs — Horizontal methods for sampling techniques from surfaces using contact plates and swabs*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 6887-1 and the following apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

block

large piece

meat cut

sample whose composition and dimensions (surface and thickness, but thickness in particular) allow a sample to be taken at depth under satisfactory sterile conditions

3.2

shaving

sample from frozen meat resulting from a cut surface sample

3.3

fragment

sample taken at depth inside the test piece by electric drill or a hand-drill

3.4

slice

cut of meat with approximately parallel sides up to several centimetres thick

3.5

trimming

meat scrap that has been cut from carcasses or larger pieces of meat

4 Principle

The general principles for sample preparation and subsequent steps are detailed in ISO 6887-1 while ISO 6887-2 describes specific sample preparation for meat and meat products.