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Microbiology of the food chain — Horizontal methods for surface sampling

Microbiologie de la chaîne alimentaire — Méthodes horizontales pour les prélèvements de surface



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Foreword

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

This second edition cancels and replaces the first edition (ISO 18593:2004), which has been technically revised. The main changes are as follows:

- recommendations on sampling procedure have been added, including information on sampling location, area and sampling time;
- examples of neutralizers have been added as <u>Annex A</u>.

Introduction

It can be important to determine the presence of, or the number of microbes on, the surfaces of utensils, work surfaces and other equipment in the food chain environment in order to estimate the level of contamination in the food chain environment.

This document describes horizontal methods for surface sampling.