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Second edition
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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

*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

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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.