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

Part 3:

## Specific rules for the preparation of fish and fishery products

*Microbiologie de la chaîne alimentaire — Préparation des  
échantillons, de la suspension mère et des dilutions décimales en vue  
de l'examen microbiologique —*

*Partie 3: Règles spécifiques pour la préparation des produits de la pêche*



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ISO copyright office  
Ch. de Blandonnet 8 • CP 401  
CH-1214 Vernier, Geneva, Switzerland  
Tel. +41 22 749 01 11  
Fax +41 22 749 09 47  
copyright@iso.org  
www.iso.org

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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 6887-3:2003), which has been technically revised.

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