

This is a preview of "ISO 6887-5:2020". [Click here to purchase the full version from the ANSI store.](#)

Second edition  
2020-04

---

---

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

## Part 5: Specific rules for the preparation of milk and milk products

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

*Partie 5: Règles spécifiques pour la préparation du lait et des produits  
laitiers*



Reference number  
ISO 6887-5:2020(E)

© ISO 2020

This is a preview of "ISO 6887-5:2020". Click here to purchase the full version from the ANSI store.



**COPYRIGHT PROTECTED DOCUMENT**

© ISO 2020

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office  
CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Fax: +41 22 749 09 47  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
Website: [www.iso.org](http://www.iso.org)

Published in Switzerland

This is a preview of "ISO 6887-5:2020". Click here to purchase the full version from the ANSI store.

## Contents

	Page
<b>Foreword</b> .....	<b>iv</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>2</b>
<b>4 Principle</b> .....	<b>2</b>
<b>5 Diluents</b> .....	<b>2</b>
5.1 List of diluents.....	2
5.2 Distribution and sterilization of the diluents.....	5
5.3 Performance testing for diluents.....	5
<b>6 Apparatus</b> .....	<b>6</b>
<b>7 Sampling</b> .....	<b>6</b>
<b>8 General procedures</b> .....	<b>6</b>
8.1 General.....	6
8.2 Frozen products.....	6
8.3 Hard and dry products.....	7
8.4 Liquid and non-viscous products.....	7
8.5 Multi-component products.....	7
8.6 Acidic products.....	7
8.7 High-fat foods (fat content > 20 % mass fraction).....	7
<b>9 Specific procedures</b> .....	<b>7</b>
9.1 Milk and liquid milk products.....	7
9.2 Dehydrated milk, dehydrated sweet whey, dehydrated acid whey, dehydrated buttermilk and lactose.....	7
9.3 Cheese and cheese products.....	8
9.4 Acid casein, lactic casein, rennet casein and caseinate.....	8
9.4.1 General case.....	8
9.4.2 Special case: Rennet casein.....	8
9.5 Butter.....	8
9.6 Milk-based ice-cream.....	9
9.7 Milk-based custard, desserts and sweet cream (pH > 5).....	9
9.8 Milk-based fermented milks, yogurt, probiotics milk products and sour cream (pH < 5).....	9
9.9 Dehydrated milk-based infant foods with or without probiotics.....	9
<b>10 Further decimal dilutions</b> .....	<b>10</b>
<b>Bibliography</b> .....	<b>11</b>

## 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](http://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](http://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 of the voluntary nature of standards, 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 [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 6887-5:2010), which has been technically revised. The main changes compared with the previous edition are as follows:

- the document has been aligned with ISO 6887-1, ISO 6887-2, ISO 6887-3 and ISO 6887-4;
- cross references have been added to ISO 6887-1 where relevant.

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).