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Microbiology of food and animal feed — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

Part 6: Specific rules for the preparation of samples taken at the primary production stage

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

Partie 6: Règles spécifiques pour la préparation des échantillons prélevés au stade de production primaire



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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.

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The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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.

ISO 6887-6 was prepared by the European Committee for Standardization (CEN) Technical Committee CEN/TC 275, *Food analysis — Horizontal methods*, in collaboration with Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

ISO 6887 consists of the following parts, under the general title *Microbiology of food and animal feed*¹⁾ — *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*
- *Part 2: Specific rules for the preparation of meat and meat products*
- *Part 3: Specific rules for the preparation of fish and fishery products*
- *Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products*
- *Part 5: Specific rules for the preparation of milk and milk products*
- *Part 6: Specific rules for the preparation of samples taken at the primary production stage*

1) It is intended that, upon revision, the main element of Parts 2 to 5 will be aligned with the main element of the title of Part 6 (i.e. "*Microbiology of food and animal feed*").