

# DIN EN ISO 6887-5:2011-01 (E)

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products (ISO 6887-5:2010)

---

<b>Contents</b>		<b>Page</b>
Foreword .....		3
1	Scope .....	4
2	Normative references .....	4
3	Terms and definitions .....	5
4	Principle .....	5
5	Diluents .....	6
6	Apparatus .....	10
7	Preparation of samples .....	10
7.1	Frozen products .....	10
7.2	Hard and dry products .....	11
7.3	Liquid and non-viscous products .....	11
7.4	Heterogeneous products .....	11
8	General procedures .....	11
8.1	General .....	11
8.2	Sampling .....	11
8.3	General case for acidic products .....	11
8.4	High-fat foods (fat content > 20 % mass fraction) .....	12
9	Specific procedures .....	12
9.1	Milk and liquid milk products .....	12
9.2	Dried milk, dried sweet whey, dried acid whey, dried buttermilk, and lactose .....	12
9.3	Cheese and processed cheese .....	12
9.4	Acid casein, lactic casein, rennet casein, and caseinate .....	13
9.5	Butter .....	14
9.6	Ice-cream .....	14
9.7	Custard, desserts and sweet cream (pH 5) .....	14
9.8	Fermented milk and sour cream (pH 5) .....	14
9.9	Milk-based infant foods .....	14
10	Further decimal dilutions .....	15
Bibliography .....		16