

# DIN EN ISO 6887-2:2017-07 (E)

## 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 (ISO 6887-2:2017)

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<b>Contents</b>		<b>Page</b>
European foreword .....		3
Foreword .....		4
1	Scope .....	5
2	Normative references .....	6
3	Terms and definitions .....	6
4	Principle .....	6
5	Diluents .....	7
6	Apparatus .....	7
7	Sampling and sample types .....	7
7.1	General .....	7
7.2	General types of samples sent to the laboratory .....	7
7.3	Specific types of samples sent to the laboratory .....	7
8	Preparation of samples .....	8
8.1	General .....	8
8.2	Purpose of testing .....	8
8.3	General case for acidic products .....	8
8.4	High-fat products (over 20 % of total mass as fat) .....	8
9	Specific procedures .....	8
9.1	Initial preparation of the different types of samples .....	8
9.1.1	Laboratory sample with a mass equal to or less than 50 g .....	8
9.1.2	Blocks, large pieces, meat cuts .....	8
9.1.3	Slices or pieces of meat or cooked meat .....	9
9.1.4	Fragments, shavings and trimmings .....	9
9.1.5	Meat products in "skins" (sausages) .....	9
9.1.6	Cooked meats .....	9
9.1.7	Chicken and duck feet .....	9
9.2	Procedure for pre-packed products .....	9
9.3	Procedure for non-frozen products .....	9
9.3.1	Sample preparation from depth within the test material .....	9
9.3.2	Sample preparation from the surface of meat (excision/destructive method) .....	9
9.3.3	Sample preparation from individual slices .....	10
9.3.4	Sample preparation of carcass samples .....	10
9.4	Sample preparation for frozen products .....	10
9.5	Sample preparation for dried and partially dehydrated meats and meat extracts .....	10
9.6	Sample preparation of surface samples (swabs and other devices) .....	10
10	Further dilutions .....	10
Annex A (informative)	Template for the delineation of a surface sample area .....	11
Bibliography .....		13