

DIN EN ISO 6887-4:2017-07 (E)

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017)

Contents		Page
	European foreword	4
	Foreword	5
1	Scope	6
2	Normative references	7
3	Terms and definitions	7
4	Principle	7
5	Diluents	7
5.1	Basic materials	7
5.2	Diluents for general use	7
5.2.1	Peptone salt solution	7
5.2.2	Buffered peptone water	7
5.3	Diluents for special purposes	8
5.3.1	Double-strength buffered peptone water	8
5.3.2	Phosphate buffered diluent	8
5.4	Distribution and sterilization of the diluent	8
5.5	Performance testing of diluents	8
5.6	Enzyme solutions	8
5.6.1	Alpha-amylase solution	8
5.6.2	Cellulase solution	9
5.6.3	Papain solution	9
6	Apparatus	9
7	Sampling and sample types	10
8	Preparation of samples	10
8.1	General	10
8.2	Acidic products	10
8.3	High-fat foods, excluding margarines and spreads (e.g. over 20 % of total mass as fat) ...	11
8.4	Hard and dry products	11
9	Specific procedures	11
9.1	Dehydrated and low aw products	11
9.1.1	General	11
9.1.2	Apparatus	11
9.1.3	Preparation of samples	12
9.1.4	Preparation of initial suspension	12
9.1.5	Resuscitation	13
9.1.6	Water activity	13
9.2	Flours, cereal grains and by-products and animal feeds	14
9.3	Gelatine (powdered and leaf)	15
9.3.1	Preparation of samples	15
9.3.2	Preparation of initial suspension	15

9.4	Margarine and spreads	15
9.4.1	Sampling	15
9.4.2	Preparation of test sample	16
9.5	Eggs and egg products	16
9.5.1	Fresh whole eggs	16
9.5.2	Microflora of whole egg shell	17
9.5.3	Internal microflora	17
9.5.4	Bulk whole liquid egg, egg white and egg yolk	17
9.5.5	Dehydrated whole egg and dried egg white	17
9.5.6	Whole egg microflora (shell plus yolk plus white)	17
9.6	Bakery goods, pastry and cakes	18
9.6.1	General	18
9.6.2	Preparation of samples	18
9.7	Fresh fruit and vegetables (pre-packed)	18
9.7.1	Sample preparation of multi-component products	18
9.7.2	Pre-packed products of one type of fruit or vegetable	18
9.8	Fermented products or other products containing viable microorganisms	18
9.8.1	General	18
9.8.2	Diluent	19
9.9	Beverages (alcoholic and non-alcoholic drinks and bottled waters, still or carbonated) ...	19
9.9.1	General	19
9.9.2	De-gassing by inversion and mixing	19
9.9.3	De-gassing using ultrasound	19
9.10	Alternative protein products (cooked insects, textured vegetable protein or mycoprotein)	
	19
9.10.1	General	19
9.10.2	Cooked insects	19
9.10.3	Textured vegetable protein and mycoprotein	20
10	Further dilutions	20
	Bibliography	21