

# ISO 6887-4:2017-03 (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

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

9.4.2	Preparation of test sample .....	11
9.5	Eggs and egg products .....	11
9.5.1	Fresh whole eggs .....	11
9.5.2	Microflora of whole egg shell .....	12
9.5.3	Internal microflora .....	12
9.5.4	Bulk whole liquid egg, egg white and egg yolk .....	12
9.5.5	Dehydrated whole egg and dried egg white .....	12
9.5.6	Whole egg microflora (shell plus yolk plus white) .....	12
9.6	Bakery goods, pastry and cakes .....	13
9.6.1	General .....	13
9.6.2	Preparation of samples .....	13
9.7	Fresh fruit and vegetables (pre-packed) .....	13
9.7.1	Sample preparation of multi-component products .....	13
9.7.2	Pre-packed products of one type of fruit or vegetable .....	13
9.8	Fermented products or other products containing viable microorganisms .....	13
9.8.1	General .....	13
9.8.2	Diluent .....	14
9.9	Beverages (alcoholic and non-alcoholic drinks and bottled waters, still or carbonated) ...	14
9.9.1	General .....	14
9.9.2	De-gassing by inversion and mixing .....	14
9.9.3	De-gassing using ultrasound .....	14
9.10	Alternative protein products (cooked insects, textured vegetable protein or mycoprotein) .....	14
9.10.1	General .....	14
9.10.2	Cooked insects .....	14
9.10.3	Textured vegetable protein and mycoprotein .....	15
10	Further dilutions .....	15
	Bibliography .....	16