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Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017 + Amd.1:2020) (includes Amendment A1:2020)

Contents

Page

European foreword ... 4

〉A1〈 European foreword to Amendment A1 〉A1〈 ... 5

Foreword ... 6

1 Scope ... 7

2 Normative references ... 8

3 Terms and definitions ... 8

4 Principle ... 8

5 Diluents ... 8

6 Apparatus ... 8

7 Sampling and sample types ... 9
7.1 General procedures ... 9
7.2 Specific procedures for sampling bivalve molluscs, echinoderms and tunicates from primary production ... 9
7.2.1 General ... 9
7.2.2 Sampling and laboratory sample transport ... 9
7.2.3 Sampling method ... 9
7.2.4 Size and number of individuals per sample ... 10
7.2.5 Temperature control during transport ... 10
7.3 Specific procedures for sampling bivalve molluscs, gastropods, echinoderms and tunicates placed on the market ... 10

8 General procedures ... 10

9 Specific procedures ... 10
9.1 Raw fishery products, including fish, crustaceans, molluscs, tunicates and echinoderms (see Annex A) ... 10
9.1.1 Whole fresh fish (more than 15 cm in length) ... 10
9.1.2 Whole fresh fish (less than 15 cm in length) ... 11
9.1.3 Sliced fish, fillets and steaks ... 11
9.1.4 Whole and sliced cephalopods ... 11
9.1.5 Whole crustacea such as crabs ... 11
9.1.6 Shelled crustacea flesh ... 11
9.1.7 Crustacea such as prawns, crayfish, and lobsters ... 12
9.1.8 Live bivalve molluscs ... 12
9.1.9 Echinoderms ... 13
9.1.10 〉A1〈 Gastropods 〉A1〈 ... 13
9.2 Processed products ... 14
9.2.1 Whole smoked fish ... 14
9.2.2 Smoked fish fillets and slices, with or without skin ... 14
9.2.3 Whole cooked molluscs in the shell ... 14
9.2.4 Fish and fish-based multi-component products (e.g. pre-prepared fish taco, mixed seafood selections, mixed fish ball) ... 14

9.2.5 Cooked or precooked shelled bivalves 15
9.2.6 Salted or pickled products (including fish eggs/roe such as caviar) 15
9.2.7 Dried fish including dried salted fish 15
9.2.8 Fermented products 15
9.2.9 Marinated products 15
9.2.10 Breaded products 15
9.3 Frozen fish, crustacea, molluscs, tunicates, and echinoderms 15
9.3.1 Fish fillets, large fish pieces frozen in blocks, frozen small parts and single portions 15
9.3.2 Shelled crustacea (such as prawns) frozen in blocks 15
9.3.3 Whole crustacea (such as prawns) frozen in blocks 15
9.3.4 Flaked crustacean flesh (such as crab meats) frozen in blocks 16
9.3.5 Molluscs (whole cephalopods, bivalve molluscs and gastropods) 16
10 Further dilutions 16
Annex A (informative) Classification of major taxa 17
Annex B (informative) Recommended number of individual live bivalve molluscs to be submitted to the laboratory 18
Annex C (informative) Additional guidance for small fish, crabs and lobsters 19
C.1 Small fish (up to 15 cm long) 19
C.2 Crabs 20
C.3 Flesh from lobsters and crayfish 21
Bibliography 22