

ISO 6887-2:2003-07 (E)

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products

Contents	Page
Foreword	iv
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Principle	3
5 Diluents	3
5.1 Basic materials	3
5.2 Diluents for general use	3
5.3 Diluents for special purposes	3
5.4 Distribution and sterilization of the diluent	4
6 Apparatus	4
7 Preparation of samples	4
7.1 Frozen products	4
7.2 Hard and dry products	5
7.3 Liquid and non-viscous products	5
7.4 Heterogeneous products	5
8 General procedures	5
8.1 General	5
8.2 Types of samples to be sent to the laboratory	5
8.3 Purpose of the analysis	6
8.4 General case for acidic products	6
8.5 High fat foods (over 20 % of total mass as fat)	6
9 Specific procedures	6
9.1 Initial preparation of the different types of samples	6
9.2 Procedure for manufactured products stored under refrigeration	7
9.3 Procedure for frozen meats	10
9.4 Procedure for partially dehydrated meat extracts	11
9.5 Surface samples (swabs and small cloths)	11
10 Further decimal dilutions	11
Annex A (informative) Frame for the delineation of a surface sample area	12
Annex B (normative) Means of sampling a frozen or deep-frozen test piece or block	13
B.1 Non-homogeneous block	13
B.2 Homogeneous test piece	13
Bibliography	15