

ISO 6887-5:2010-08 (E)

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products

Contents		Page
Foreword		iv
1	Scope	1
2	Normative references	1
3	Terms and definitions	2
4	Principle	2
5	Diluents	3
6	Apparatus	7
7	Preparation of samples	7
7.1	Frozen products	7
7.2	Hard and dry products	8
7.3	Liquid and non-viscous products	8
7.4	Heterogeneous products	8
8	General procedures	8
8.1	General	8
8.2	Sampling	8
8.3	General case for acidic products	8
8.4	High-fat foods (fat content > 20 % mass fraction)	9
9	Specific procedures	9
9.1	Milk and liquid milk products	9
9.2	Dried milk, dried sweet whey, dried acid whey, dried buttermilk, and lactose	9
9.3	Cheese and processed cheese	9
9.4	Acid casein, lactic casein, rennet casein, and caseinate	10
9.5	Butter	11
9.6	Ice-cream	11
9.7	Custard, desserts and sweet cream (pH > 5)	11
9.8	Fermented milk and sour cream (pH < 5)	11
9.9	Milk-based infant foods	11
10	Further decimal dilutions	12
Bibliography		13