

# DIN EN ISO 6887-4:2012-01 (E)

Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products (ISO 6887-4:2003 + Cor. 1:2004 + Amd. 1:2011)

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