ISO/TS 17728:2015-06 (E)

Microbiology of the food chain - Sampling techniques for microbiological analysis of food and feed samples

Contents

Page

Foreword iv

Introduction v

1 Scope 1

2 Normative references 1

3 Termsanddefinitions 1
3.1 Sampling 1
3.2 Samples 2
3.3 Products 3
3.4 Sample handling 3

4 Principles and general requirements 4

5 Sampling plan 4

6 Personnel 5
6.1 General arrangements 5
6.2 Sampling personnel (samplers) 5

7 Sampling techniques 5
7.1 Equipment 5
7.2 Sampling techniques: General protocol 6
7.2.1 Bulk products (liquids, solids, powders, granules, etc.) 6
7.2.2 Packaged products (refrigerated, frozen, or ambient) 7
7.2.3 Refrigerated products 7
7.2.4 Separated frozen products 7
7.2.5 Blocks of frozen products (e.g. meat or fish) 8
7.2.6 Ambient products 8
7.2.7 Hot products 8
7.2.8 Consumer portions in restaurants 9
7.3 Sampling techniques for specific products 9
7.3.1 Live shellfish (bivalve molluscs, gastropods, echinoderms, and tunicates) 9
7.3.2 Fruits and vegetables, spices and herbs, coffee, tea, etc 10
7.3.3 Whole eggs 10
7.3.4 Canned food 10
7.3.5 Feeds 10
7.3.6 Special cases, e.g. neck skin of poultry or carcass rinses 10
7.3.7 Spoiled samples 10
7.3.8 Sampling with automatic apparatus 10

8 Packing and labelling of samples 11

9 Preparation of a sampling form (sampling report) 11

10 Transport 11
10.1 Apparatus and equipment 12
10.1.1 Refrigerators, freezers, cool boxes, boxes or containers, cold packs 12
10.1.2 Temperature-monitoring equipment 12

10.2 Transport protocol 12
10.2.1 Transport by the laboratory 13
10.2.2 Transport by a contractor or courier 13

11 Reception at the laboratory 14

Annex A (informative) Flow chart of sampling 15

Annex B (informative) Method for sampling a frozen piece or block (from ISO 6887-1) 16

Bibliography 17