

ISO 6887-1:2017-03 (E)

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 1: General rules for the preparation of the initial suspension and decimal dilutions

Contents		Page
Foreword		iv
Introduction		v
1	Scope	1
2	Normative references	1
3	Terms and definitions	1
4	Principle	3
5	Diluents	3
5.1	Basic materials	3
5.2	Diluents for general use	3
5.2.1	Peptone salt solution	3
5.2.2	Buffered peptone water	4
5.2.3	Double-strength buffered peptone water	4
5.3	Diluents for special purposes	4
5.4	Distribution and sterilization of the diluent	4
5.5	Performance testing for diluents	5
6	Apparatus	5
7	Sampling	6
8	Preparation of samples	6
8.1	General	6
8.2	Frozen products	7
8.2.1	General	7
8.2.2	Small samples defrosted before testing	7
8.2.3	Large pieces or blocks sampled while frozen	7
8.3	Hard and dry products	8
8.4	Dehydrated and other low-moisture products	8
8.5	Liquid and non-viscous products	8
8.6	Acidic products	8
8.7	High-fat (over 20 %) foods	9
8.8	Multi-component products	9
8.9	Packaged products	9
8.10	Surface samples (swabs and other devices)	10
9	Specific procedures	10
9.1	Test portion and initial suspension (primary dilution)	10
9.2	Duration of the procedure	11
9.3	Pooling and compositing procedures for qualitative tests	11
10	Further dilutions	11
10.1	Decimal dilution series	11
10.2	Other dilution series	12

Annex A (informative) Illustrations of pooling and compositing procedures	13
Annex B (informative) Method for sampling frozen test pieces or blocks	18
Annex C (informative) Data showing reliability of test results according to size of test portions	20
Annex D (informative) Verification protocol for pooling samples for qualitative tests	23
Bibliography	26