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Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 5: Specific rules for the preparation of milk and milk products (ISO 6887-5:2020)

Contents

	Page
European foreword	3
Foreword	4
1 Scope	5
2 Normative references	5
3 Terms and definitions	6
4 Principle	6
5 Diluents	6
5.1 List of diluents	6
5.2 Distribution and sterilization of the diluents	9
5.3 Performance testing for diluents	9
6 Apparatus	10
7 Sampling	10
8 General procedures	10
8.1 General	10
8.2 Frozen products	10
8.3 Hard and dry products	11
8.4 Liquid and non-viscous products	11
8.5 Multi-component products	11
8.6 Acidic products	11
8.7 High-fat foods (fat content > 20 % mass fraction)	11
9 Specific procedures	11
9.1 Milk and liquid milk products	11
9.2 Dehydrated milk, dehydrated sweet whey, dehydrated acid whey, dehydrated buttermilk and lactose	11
9.3 Cheese and cheese products	12
9.4 Acid casein, lactic casein, rennet casein and caseinate	12
9.4.1 General case	12
9.4.2 Special case: Rennet casein	12
9.5 Butter	12
9.6 Milk-based ice-cream	13
9.7 Milk-based custard, desserts and sweet cream (pH > 5)	13
9.8 Milk-based fermented milks, yogurt, probiotics milk products and sour cream (pH < 5)	13
9.9 Dehydrated milk-based infant foods with or without probiotics	13
10 Further decimal dilutions	14
Bibliography	15