

# DIN EN ISO 6887-3:2020-12 (E)

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017 + Amd.1:2020) (includes Amendment A1:2020)

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<b>Contents</b>	<b>Page</b>
European foreword.....	4
☐ <sup>A1</sup> European foreword to Amendment A1 ☐ <sup>A1</sup> .....	5
Foreword .....	6
1 Scope .....	7
2 Normative references.....	8
3 Terms and definitions .....	8
4 Principle .....	8
5 Diluents.....	8
6 Apparatus.....	8
7 Sampling and sample types .....	9
7.1 General procedures.....	9
7.2 Specific procedures for sampling bivalve molluscs, echinoderms and tunicates from primary production.....	9
7.2.1 General.....	9
7.2.2 Sampling and laboratory sample transport .....	9
7.2.3 Sampling method .....	9
7.2.4 Size and number of individuals per sample .....	10
7.2.5 Temperature control during transport.....	10
7.3 Specific procedures for sampling bivalve molluscs, gastropods, echinoderms and tunicates placed on the market.....	10
8 General procedures.....	10
9 Specific procedures .....	10
9.1 Raw fishery products, including fish, crustaceans, molluscs, tunicates and echinoderms (see Annex A).....	10
9.1.1 Whole fresh fish (more than 15 cm in length).....	10
9.1.2 Whole fresh fish (less than 15 cm in length) .....	11
9.1.3 Sliced fish, fillets and steaks.....	11
9.1.4 Whole and sliced cephalopods.....	11
9.1.5 Whole crustacea such as crabs .....	11
9.1.6 Shelled crustacea flesh.....	11
9.1.7 Crustacea such as prawns, crayfish, and lobsters .....	12
9.1.8 Live bivalve molluscs .....	12
9.1.9 Echinoderms .....	13
9.1.10 ☐ <sup>A1</sup> Gastropods ☐ <sup>A1</sup> .....	13
9.2 Processed products .....	14
9.2.1 Whole smoked fish .....	14
9.2.2 Smoked fish fillets and slices, with or without skin .....	14
9.2.3 Whole cooked molluscs in the shell .....	14
9.2.4 Fish and fish-based multi-component products (e.g. pre-prepared fish taco, mixed seafood selections, mixed fish ball).....	14

9.2.5	Cooked or precooked shelled bivalves.....	15
9.2.6	Salted or pickled products (including fish eggs/roe such as caviar).....	15
9.2.7	Dried fish including dried salted fish.....	15
9.2.8	Fermented products.....	15
9.2.9	Marinated products.....	15
9.2.10	Breaded products.....	15
9.3	Frozen fish, crustacea, molluscs, tunicates, and echinoderms.....	15
9.3.1	Fish fillets, large fish pieces frozen in blocks, frozen small parts and single portions.....	15
9.3.2	Shelled crustacea (such as prawns) frozen in blocks.....	15
9.3.3	Whole crustacea (such as prawns) frozen in blocks.....	15
9.3.4	Flaked crustacean flesh (such as crab meats) frozen in blocks.....	16
9.3.5	Molluscs (whole cephalopods, bivalve molluscs and gastropods).....	16
10	Further dilutions.....	16
Annex A (informative) Classification of major taxa.....		17
Annex B (informative) Recommended number of individual live bivalve molluscs to be submitted to the laboratory.....		18
Annex C (informative) Additional guidance for small fish, crabs and lobsters.....		19
C.1	Small fish (up to 15 cm long).....	19
C.2	Crabs.....	20
C.3	Flesh from lobsters and crayfish.....	21
Bibliography.....		22