

საქართველოს სტანდარტი

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ეროვნული სააგენტო
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English Version

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products (ISO 6887-2:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 2: Règles spécifiques pour la préparation des viandes et produits carnés (ISO 6887-2:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 2: Spezifische Regeln für die Vorbereitung von Fleisch und Fleischerzeugnissen (ISO 6887-2:2017)

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საინფორმაციო ნაწილი. სრული ტექსტის სახსრად შეიძინეთ სტანდარტი.

European foreword

This document (EN ISO 6887-2:2017) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 275 "Food analysis - Horizontal methods" the secretariat of which is held by DIN.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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Endorsement notice

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**Microbiology of the food chain —
Preparation of test samples, initial
suspension and decimal dilutions for
microbiological examination —**

**Part 2:
Specific rules for the preparation of
meat and meat products**

*Microbiologie de la chaîne alimentaire — Préparation des
échantillons, de la suspension mère et des dilutions décimales en vue
de l'examen microbiologique —*

*Partie 2: Règles spécifiques pour la préparation des viandes et
produits carnés*





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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 6887-2:2003), which has been technically revised.

A list of parts in the ISO 6887 series can be found on the ISO website.