

საქართველოს სტანდარტი

სასურსათო ჯაჭვის მიკრობიოლოგია - საცდელი ნიმუშების, საწყისი წონაკის და ათჯერადი განზავებების მომზადება მიკრობიოლოგიური კვლევებისათვის - ნაწილი 3: სპეციფიკური წესები თევზისა და თევზის პროდუქტების მომზადებისათვის (ISO 6887-3:2017)

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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 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 3: Règles spécifiques pour la préparation des produits de la pêche (ISO 6887-3:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 3: Spezifische Regeln für die Vorbereitung von Fisch und Fischerzeugnissen (ISO 6887-3:2017)

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European foreword

This document (EN ISO 6887-3:2017) 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.

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**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**

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

Partie 3: Règles spécifiques pour la préparation des produits de la pêche





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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 6887-3:2003), which has been technically revised.

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