

საქართველოს სტანდარტი

სასურსათო ჯაჭვის მიკრობიოლოგია - საცდელი ნიმუშების, საწყისი წონაკის და ათჯერადი განზავებების მომზადება მიკრობიოლოგიური კვლევებისათვის - ნაწილი 4: სპეციფიკური წესები შერეული პროდუქტების მომზადებისათვის (ISO 6887-4:2017)

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English Version

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of miscellaneous products (ISO 6887-4:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 4: Règles spécifiques pour la préparation de produits variés (ISO 6887-4:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 4: Spezifische Regeln für die Vorbereitung von sonstigen Erzeugnissen (ISO 6887-4:2017)

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Contents

Page

European foreword..... 3

საინფორმაციო ნაწილი. სრული ტექსტის სახასიათო შეიძინეთ სტანდარტი.

European foreword

This document (EN ISO 6887-4:2017) 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of an identical text or by endorsement, at the latest by October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.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

The text of ISO 6887-4:2017 has been approved by CEN as EN ISO 6887-4:2017 without any modification.

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

**Part 4:
Specific rules for the preparation of
miscellaneous products**

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

Partie 4: Règles spécifiques pour la préparation de produits variés





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Contents

	Page
Foreword	v
1 Scope	1
2 Normative references	2
3 Terms and definitions	2
4 Principle	2
5 Diluents	2
5.1 Basic materials	2
5.2 Diluents for general use	2
5.2.1 Peptone salt solution	2
5.2.2 Buffered peptone water	2
5.3 Diluents for special purposes	3
5.3.1 Double-strength buffered peptone water	3
5.3.2 Phosphate buffered diluent	3
5.4 Distribution and sterilization of the diluent	3
5.5 Performance testing of diluents	3
5.6 Enzyme solutions	3
5.6.1 Alpha-amylase solution	3
5.6.2 Cellulase solution	4
5.6.3 Papain solution	4
6 Apparatus	4
7 Sampling and sample types	5
8 Preparation of samples	5
8.1 General	5
8.2 Acidic products	5
8.3 High-fat foods, excluding margarines and spreads (e.g. over 20 % of total mass as fat)	6
8.4 Hard and dry products	6
9 Specific procedures	6
9.1 Dehydrated and low a_w products	6
9.1.1 General	6
9.1.2 Apparatus	6
9.1.3 Preparation of samples	7
9.1.4 Preparation of initial suspension	7
9.1.5 Resuscitation	8
9.1.6 Water activity	8
9.2 Flours, cereal grains and by-products and animal feeds	9
9.3 Gelatine (powdered and leaf)	10
9.3.1 Preparation of samples	10
9.3.2 Preparation of initial suspension	10
9.4 Margarine and spreads	10
9.4.1 Sampling	10
9.4.2 Preparation of test sample	11
9.5 Eggs and egg products	11
9.5.1 Fresh whole eggs	11
9.5.2 Microflora of whole egg shell	12
9.5.3 Internal microflora	12
9.5.4 Bulk whole liquid egg, egg white and egg yolk	12
9.5.5 Dehydrated whole egg and dried egg white	12
9.5.6 Whole egg microflora (shell plus yolk plus white)	12
9.6 Bakery goods, pastry and cakes	13
9.6.1 General	13
9.6.2 Preparation of samples	13

9.7	Fresh fruit and vegetables (pre-packed)	13
9.7.1	Sample preparation of multi-component products	13
9.7.2	Pre-packed products of one type of fruit or vegetable	13
9.8	Fermented products or other products containing viable microorganisms	13
9.8.1	General	13
9.8.2	Diluent	14
9.9	Beverages (alcoholic and non-alcoholic drinks and bottled waters, still or carbonated)	14
9.9.1	General	14
9.9.2	De-gassing by inversion and mixing	14
9.9.3	De-gassing using ultrasound	14
9.10	Alternative protein products (cooked insects, textured vegetable protein or mycoprotein)	14
9.10.1	General	14
9.10.2	Cooked insects	14
9.10.3	Textured vegetable protein and mycoprotein	15
10	Further dilutions	15
	Bibliography	16

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

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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 6887-4:2003), which has been technically revised.

It also incorporates the Amendment ISO 6887-4:2003/Amd.1:2011 and the Technical Corrigendum ISO 6887-4:2003/Cor.1:2004.

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