

საქართველოს სტანდარტი

სასურსათო ჯაჭვის მიკრობიოლოგია - ჰისტამინის აღმოჩენა და რაოდენობის დადგენა თევზსა და თევზის პროდუქტებში - HPLC მეთოდი (ISO 19343:2017)

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

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English Version

Microbiology of the food chain - Detection and
quantification of histamine in fish and fishery products -
HPLC method (ISO 19343:2017)

Microbiologie de la chaîne alimentaire - Détection et
quantification de l'histamine dans le poisson et les
produits de la pêche - Méthode par CLHP (ISO
19343:2017)

Mikrobiologie der Lebensmittelkette - Nachweis und
Bestimmung von Histamin in Fisch und
Fischereierzeugnissen - HPLC-Methode (ISO
19343:2017)

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European foreword

This document (EN ISO 19343:2017) 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of an identical text or by endorsement, at the latest by January 2018 and conflicting national standards shall be withdrawn at the latest by January 2018.

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The text of ISO 19343:2017 has been approved by CEN as EN ISO 19343:2017 without any modification.

**Microbiology of the food chain —
Detection and quantification of
histamine in fish and fishery products
— HPLC method**

*Microbiologie de la chaîne alimentaire — Détection et quantification de
l'histamine dans le poisson et les produits de la pêche — Méthode CLHP*





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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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This document was prepared by the European Committee for Standardization (CEN) Technical Committee CEN/TC 275, *Food analysis — Horizontal methods*, in collaboration with ISO Technical Committee TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in accordance with the agreement on technical cooperation between ISO and CEN (Vienna Agreement).

საინფორმაციო ნაწილი. სრული ტექსტის სანახავად შეიძინეთ სტანდარტი.

Introduction

Histamine is a causative agent of scombroid poisoning or histamine fish poisoning. Histamine can be present mainly in *Scombridae* (tuna, mackerel) and *Clupeidae* (herring, sardine), species which contain a high level of free histidine. Histamine is formed through the decarboxylation of histidine by microbiological histidine decarboxylase.

Histamine [2-(1H-imidazol-5-yl)ethanamine] is defined as a biologically active low molecular weight basic nitrogenous molecule. The consumption of food containing significant concentration of histamine can cause symptoms similar to those associated to food allergies.

This document was developed in response to the need to standardize a method for histamine detection and quantification in fish and fishery products, in particular for European Regulation 2073/2005^[1] on microbiological criteria for foodstuffs.