
**Microbiology of food and animal feeding
stuffs — Preparation of test samples,
initial suspension and decimal dilutions
for microbiological examination —**

Part 4:

**Specific rules for the preparation of
products other than milk and milk
products, meat and meat products, and
fish and fishery products**

AMENDMENT 1

*Microbiologie des aliments — 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 autres que
les produits laitiers, les produits carnés et les produits de la pêche*

AMENDEMENT 1



STANDARDSISO.COM : Click to view the full PDF of ISO 6887-4:2003/Amd 1:2011



COPYRIGHT PROTECTED DOCUMENT

© ISO 2011

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

Amendment 1 to ISO 6887-4:2003 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

STANDARDSISO.COM : Click to view the full PDF of ISO 6887-4:2003/Amd 1:2017

Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

Part 4:

Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products

AMENDMENT 1

Page iv, Foreword

Add the following parts to the list of parts:

- Part 5: Specific rules for the preparation of milk and milk products
- Part 6: Specific rules for the preparation of samples taken at the primary production stage

Page 6, 9.1.2

Delete the existing text and insert the following

9.1.2 Preparation of initial suspension

Mix dry powders well by hand in their container before weighing out the test sample.

Weigh, to the nearest 0,1 g, the mass of the test portion specified in Table 1 into:

- for products in category 1, the bowl of a rotary homogenizer (6.1.1); or
- for products in category 2, a plastic bag of a peristaltic homogenizer (6.1.2).

Add to the test portion the corresponding volume of diluent according to Table 1.

Table 1 — Preparation of initial suspension

Category	Product	Mass of test portion	Volume or mass of diluent
		g	ml or g
1	Grain or seed	40	360
2	Milled products (e.g. flour, semolina, bran)	20	180

Before homogenization, leave to stand for 30 min at ambient temperature.

If the viscosity of the suspension increases so that it becomes too thick or viscous to mix well or pipette, add a further equal volume of diluent to produce a 1/20 initial suspension.

Mix according to the product with either a peristaltic homogenizer (6.1.2) for 2 min, or in a rotary homogenizer (6.1.1) between 15 000 r/min and 20 000 r/min, for no more than 2 min.

The initial suspension shall be used within 3 min in order to avoid settling out of product for analysis.

In the enumeration calculation, take into account any additional dilutions made.

A test portion of 100 g is recommended when analysing cereals and other heterogeneous products. In this case, the first suspension should be a 1/5 suspension. Homogenize and make a 1/2 dilution.

Hard materials (e.g. grains and bone meal) puncture bags for a peristaltic homogenizer; double bagging may prevent this. It is recommended to use a rotary blender.

STANDARDSISO.COM : Click to view the full PDF of ISO 6887-4:2003/Amd 1:2011