BS EN ISO 6887-2:2017

BSI Standards Publication

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

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National foreword

This British Standard is the UK implementation of EN ISO 6887-2:2017. It is identical to ISO 6887-2:2017. It supersedes BS EN ISO 6887-2:2003, which is withdrawn.

The UK participation in its preparation was entrusted to Technical Committee AW/9, Microbiology.

A list of organizations represented on this committee can be obtained on request to its secretary.

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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 (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)

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This European Standard was approved by CEN on 14 January 2017.

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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of an identical text or by endorsement, at the latest by October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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The text of ISO 6887-2:2017 has been approved by CEN as EN ISO 6887-2:2017 without any modification.

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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.

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