

BS EN ISO 6887-5:2010



BSI Standards Publication

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

Part 5: Specific rules for the preparation of
milk and milk products (ISO 6887-5:2010)

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National foreword

This British Standard is the UK implementation of EN ISO 6887-5:2010. It supersedes BS EN ISO 8261:2002, which is withdrawn.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.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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Compliance with a British Standard cannot confer immunity from legal obligations.

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English Version

Microbiology of food and animal feeding stuffs - Preparation of
test samples, initial suspension and decimal dilutions for
microbiological examination - Part 5: Specific rules for the
preparation of milk and milk products (ISO 6887-5:2010)

Microbiologie des aliments - Préparation des échantillons,
de la suspension mère et des dilutions décimales en vue
de l'examen microbiologique - Partie 5: Règles spécifiques
pour la préparation du lait et des produits laitiers (ISO
6887-5:2010)

Mikrobiologie von Lebensmitteln und Futtermitteln -
Vorbereitung von Untersuchungsproben und Herstellung
von Erstverdünnungen und von Dezimalverdünnungen für
mikrobiologische Untersuchungen - Teil 5: Spezifische
Regeln für die Vorbereitung von Milch und
Milcherzeugnissen (ISO 6887-5:2010)

This European Standard was approved by CEN on 25 March 2010.

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This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN Management Centre has the same status as the official versions.

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Management Centre: Avenue Marnix 17, B-1000 Brussels

Foreword

This document (EN ISO 6887-5:2010) 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 February 2011, and conflicting national standards shall be withdrawn at the latest by February 2011.

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

This document supersedes EN ISO 8261:2001.

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland and the United Kingdom.

Endorsement notice

The text of ISO 6887-5:2010 has been approved by CEN as a EN ISO 6887-5:2010 without any modification.

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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.

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.

ISO 6887-5 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This first edition cancels and replaces ISO 8261|IDF 122:2001, which has been technically revised.

ISO 8261|IDF 122:2001 was elaborated by ISO/TC 34/SC 5, *Milk and milk products*, and, with its agreement, has been renumbered as ISO 6887-5 and technically revised by ISO/TC 34/SC 9 with the following modifications:

- a) the introduction of buffered peptone water as a diluent for general use;
- b) the systematic pre-heating of the diluent has been kept only for those cases where it resolves problems of homogeneity of the suspension;
- c) the reactivation step has been removed.

ISO 6887 consists of the following parts, under the general title *Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*:

- *Part 1: General rules for the preparation of the initial suspension and decimal dilutions*
- *Part 2: Specific rules for the preparation of meat and meat products*
- *Part 3: Specific rules for the preparation of fish and fishery products*
- *Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products*
- *Part 5: Specific rules for the preparation of milk and milk products*

The following part is under preparation:

- *Part 6: Specific rules for the preparation of samples taken at the primary production stage*

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

Part 5: Specific rules for the preparation of milk and milk products

WARNING — The use of this International Standard may involve hazardous materials, operations, and equipment. It is the responsibility of the user to establish appropriate health and safety practices and to determine the applicability of regulatory limitations prior to use.

1 Scope

This part of ISO 6887 specifies rules for the preparation of samples of milk and milk products and their suspension for microbiological examination when the samples require a different preparation from the general methods specified in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and decimal dilutions for microbiological examination.

This part of ISO 6887 excludes preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards.

This part of ISO 6887 is applicable to:

- a) milk and liquid milk products;
- b) dried milk products;
- c) cheese;
- d) casein and caseinates;
- e) butter;
- f) ice-cream;
- g) custard, desserts and sweet cream;
- h) fermented milk and sour cream;
- i) milk-based infant foods.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 707 | IDF 50, *Milk and milk products — Guidance on sampling*