

INTERNATIONAL STANDARD

ISO
3100-1

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Meat and meat products — Sampling and preparation of test samples —

Part 1: Sampling

*Viandes et produits à base de viande — Échantillonnage et préparation
des échantillons pour essai —*

Partie 1: Échantillonnage



Reference number
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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.

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.

International Standard ISO 3100-1 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 3100-1:1975), of which it constitutes a technical revision.

ISO 3100 consists of the following parts, under the general title *Meat and meat products — Sampling and preparation of test samples*:

- *Part 1: Sampling*
- *Part 2: Preparation of test samples for microbiological examination*

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Meat and meat products — Sampling and preparation of test samples —

Part 1: Sampling

1 Scope

1.1 This part of ISO 3100 gives general instructions and specifies procedures to be followed for taking primary samples from meat and meat products.

1.2 A distinction is made between sampling procedures for the following categories of products:

- a) consignments or lots of meat or meat products prepared or packed as individual units of any size (for example sausages, vacuum-packed minced meat, sliced sausages, canned cooked ham), or meat in pieces not exceeding 2 kg in mass;
- b) carcasses, cuts of carcasses, or cured meat in pieces exceeding 2 kg in mass (for example bacon joints, sides of bacon, fresh or frozen joints of meat, fresh or frozen boneless meat, beef sides or quarters, pork sides, lamb carcasses, venison), and mechanically separated meat or dried meat.

1.3 The size and commercial value of such products may make it necessary to take secondary samples, using only part(s) of each primary sample, taking into account the purpose for which those samples are required.

1.4 These sampling procedures are generally intended for commercial purposes. In special cases, for example in the case of official food inspection, it may be necessary to follow other procedures.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this part of ISO 3100. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this part of ISO 3100 are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 7002:1986, *Agricultural food products — Layout for a standard method of sampling from a lot.*

3 Definitions

For the purposes of this part of ISO 3100, the definitions given in ISO 7002 apply.

4 Administrative arrangements

4.1 Sampling agent

Sampling shall be performed by a sampling agent authorized by the parties concerned and properly trained in the appropriate technique. He or she shall act independently and not accept interference by third parties. The sampling agent may be assisted, under his/her responsibility, by other persons. The sampling agent and his/her assistants shall take appropriate measures to prevent contamination of both the consignment [or lot(s)] and the sampling units (for example by washing the hands before handling the material to be sampled).