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МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ

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

Part 2: Preparation of test samples for microbiological examination

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

Partie 2: Préparation des échantillons pour essai en vue de l'examen microbiologique

Reference number
ISO 3100-2:1988 (E)

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 approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 3100-2 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

ISO 3100 will consist 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*

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

Part 2: Preparation of test samples for microbiological examination

1 Scope

1.1 This part of ISO 3100 gives general instructions and specifies procedures to be followed after taking a laboratory sample from meat and meat products, for the purpose of microbiological examination.

1.2 A distinction is made between treatments 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, and mechanically separated meat or dried meat.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this part of ISO 3100. At the time of publication, the editions indicated were 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 editions of the standards listed below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 3100-1 : —¹⁾, *Meat and meat products — Sampling and preparation of test samples — Part 1: Sampling.*

ISO 6887 : 1983, *Microbiology — General guidance for the preparation of dilutions for microbiological examination.*

ISO 7218 : 1985, *Microbiology — General guidance for microbiological examinations.*

3 Principle

Preparation of test samples for microbiological examination. This may require the thawing and/or mincing of "open" meat samples or the pre-incubation, external sterilization, and aseptic opening of products processed or packed in sealed units.

4 Instructions of an administrative character

The sampling report and the label of the laboratory samples received should be checked (see ISO 3100-1). The date of receipt and the condition of the samples, including their temperature, should be noted. It should be clear what type of examination is to follow microbiological examination and whether the same or further samples will be used.

5 Diluents and reagents

5.1 Base components

In order to improve the reproducibility of the results, it is recommended that, for the preparation of the diluents, dehydrated basic components should be used. Similarly, commercially prepared reagents may also be used. The manufacturer's instructions shall be rigorously followed.

The chemicals used shall be of analytical quality.

The water used shall be distilled or deionized, and shall be free from substances that might inhibit growth of micro-organisms under the test conditions.

pH measurements shall be carried out using a pH meter (6.10), adjusted to a temperature of 25 °C.

If the diluents and reagents are not used immediately, they shall, unless otherwise specified, be kept in the dark at a temperature between 0 °C and +5 °C, and in conditions that prevent any change in their composition. They shall not be kept for longer than 1 month.

1) To be published. (Revision of ISO 3100-1 : 1975.)