

STN	Mikrobiológia potravinárskeho reťazca Úprava analytických vzoriek, príprava základnej suspenzie a desaťnásobných riedení na mikrobiologické skúšanie Časť 5: Špecifické pokyny na úpravu mlieka a mliečných výrobkov (ISO 6887-5: 2020)	STN EN ISO 6887-5 56 0102
------------	--	---

Microbiology of the food chain - 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 6887-5:2020)

Táto norma obsahuje anglickú verziu európskej normy.
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 10/20

Obsahuje: EN ISO 6887-5:2020, ISO 6887-5:2020

Oznámením tejto normy sa ruší
STN EN ISO 6887-5 (56 0102) z januára 2011

131576

EUROPEAN STANDARD

EN ISO 6887-5

NORME EUROPÉENNE

EUROPÄISCHE NORM

May 2020

ICS 07.100.30

Supersedes EN ISO 6887-5:2010

English Version

Microbiology of the food chain - 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 6887-5:2020)

Microbiologie de la chaîne alimentaire - 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 6887-5:2020)

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 6887-5:2020)

This European Standard was approved by CEN on 19 April 2020.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

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-CENELEC Management Centre has the same status as the official versions.

CEN members are the national standards bodies of 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, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

Contents	Page
European foreword.....	3

European foreword

This document (EN ISO 6887-5:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with Technical Committee CEN/TC 463 "Microbiology of the food chain" the secretariat of which is held by AFNOR.

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 November 2020, and conflicting national standards shall be withdrawn at the latest by November 2020.

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

This document supersedes EN ISO 6887-5:2010.

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, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Endorsement notice

The text of ISO 6887-5:2020 has been approved by CEN as EN ISO 6887-5:2020 without any modification.

INTERNATIONAL STANDARD

ISO 6887-5

Second edition
2020-04

Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

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

*Microbiologie de la chaîne alimentaire — 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*



Reference number
ISO 6887-5:2020(E)

© ISO 2020

**COPYRIGHT PROTECTED DOCUMENT**

© ISO 2020

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Principle	2
5 Diluents	2
5.1 List of diluents.....	2
5.2 Distribution and sterilization of the diluents.....	5
5.3 Performance testing for diluents.....	5
6 Apparatus	6
7 Sampling	6
8 General procedures	6
8.1 General.....	6
8.2 Frozen products.....	6
8.3 Hard and dry products.....	7
8.4 Liquid and non-viscous products.....	7
8.5 Multi-component products.....	7
8.6 Acidic products.....	7
8.7 High-fat foods (fat content > 20 % mass fraction).....	7
9 Specific procedures	7
9.1 Milk and liquid milk products.....	7
9.2 Dehydrated milk, dehydrated sweet whey, dehydrated acid whey, dehydrated buttermilk and lactose.....	7
9.3 Cheese and cheese products.....	8
9.4 Acid casein, lactic casein, rennet casein and caseinate.....	8
9.4.1 General case.....	8
9.4.2 Special case: Rennet casein.....	8
9.5 Butter.....	8
9.6 Milk-based ice-cream.....	9
9.7 Milk-based custard, desserts and sweet cream (pH > 5).....	9
9.8 Milk-based fermented milks, yogurt, probiotics milk products and sour cream (pH < 5).....	9
9.9 Dehydrated milk-based infant foods with or without probiotics.....	9
10 Further decimal dilutions	10
Bibliography	11

ISO 6887-5:2020(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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This second edition cancels and replaces the first edition (ISO 6887-5:2010), which has been technically revised. The main changes compared with the previous edition are as follows:

- the document has been aligned with ISO 6887-1, ISO 6887-2, ISO 6887-3 and ISO 6887-4;
- cross references have been added to ISO 6887-1 where relevant.

A list of all parts in the ISO 6887 series can be found on the ISO website.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Microbiology of the food chain — 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 document can involve hazardous materials, operations and equipment. It is the responsibility of the user of this document to establish appropriate safety and health practices and to determine the applicability of regulatory limitations before use.

1 Scope

This document specifies rules for the preparation of samples of milk and milk products and their suspensions for microbiological examination when the samples require a different preparation from the general methods specified in ISO 6887-1.

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

This document is intended to be used in conjunction with ISO 6887-1.

This document is applicable to:

- a) milk and liquid milk products;
- b) dehydrated milk products;
- c) cheese and cheese products;
- d) casein and caseinates;
- e) butter;
- f) milk-based ice-cream;
- g) milk-based custard, desserts and sweet cream;
- h) fermented milks, yogurt, probiotics milk products and sour cream;
- i) dehydrated milk-based infant foods, with or without probiotics.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 6887-1, *Microbiology of the food chain — 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*

ISO 6887-5:2020(E)

ISO 7218, *Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations*

ISO 11133, *Microbiology of food, animal feed and water — Preparation, production, storage and performance testing of culture media*

koniec náhľadu – text ďalej pokračuje v platenej verzii STN