

# SVENSK STANDARD

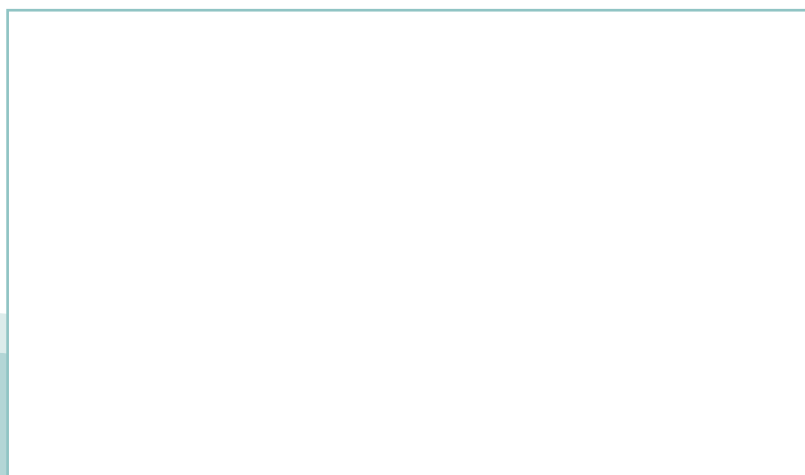
## SS-EN ISO 4833-2:2013/AC:2014



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**Microbiology of the food chain – Horizontal method for the enumeration of microorganisms –  
Part 2: Colony count at 30 degrees C by the surface plating technique –  
Technical Corrigendum 1 (ISO 4833-2:2013/Cor 1:2014)**



Europastandarden EN ISO 4833-2:2013/AC:2014 gäller som svensk standard. Detta dokument innehåller den officiella engelska versionen av EN ISO 4833-2:2013/AC:2014.

The European Standard EN ISO 4833-2:2013/AC:2014 has the status of a Swedish Standard. This document contains the official English version of EN ISO 4833-2:2013/AC:2014.

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EUROPEAN STANDARD

**EN ISO 4833-2:2013/AC**

NORME EUROPÉENNE

EUROPÄISCHE NORM

February 2014

ICS 07.100.30

English version

Microbiology of the food chain - Horizontal method for the enumeration of microorganisms - Part 2: Colony count at 30 degrees C by the surface plating technique - Technical Corrigendum 1 (ISO 4833-2:2013/Cor 1:2014)

Microbiologie de la chaîne alimentaire -  
Méthode horizontale pour le dénombrement  
des micro-organismes - Partie 2: Comptage  
des colonies à 30 degrés C par la  
technique d'ensemencement en surface -  
Rectificatif technique 1 (ISO 4833-  
2:2013/Cor 1:2014)

Mikrobiologie der Lebensmittelkette -  
Horizontales Verfahren für die Zählung von  
Mikroorganismen - Teil 2: Koloniezählung  
bei 30 °C mittels Oberflächenverfahren -  
Berichtigung 1 (ISO 4833-2:2013/Cor  
1:2014)

This corrigendum becomes effective on 19 February 2014 for incorporation in the three official language versions of the EN.



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

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## Foreword

This document (EN ISO 4833-2:2013/AC:2014) 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.

### Endorsement notice

The text of ISO 4833-2:2013/Cor 1:2014 has been approved by CEN as EN ISO 4833-2:2013/AC:2014 without any modification.

# Microbiology of the food chain — Horizontal method for the enumeration of microorganisms —

## Part 2: Colony count at 30 degrees C by the surface plating technique

### TECHNICAL CORRIGENDUM 1

*Microbiologie de la chaîne alimentaire — Méthode horizontale pour le dénombrement des micro-organismes —  
Partie 2: Comptage des colonies à 30 degrés C par la technique d'ensemencement en surface*

#### *RECTIFICATIF TECHNIQUE 1*

Technical Corrigendum 1 to ISO 4833-2:2013 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

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*Page 2, 5.3.1*

In the first line, replace "Enzymatic digest of animal tissues" with "Enzymatic digestion of casein" as follows:

#### **5.3.1 Composition**

Enzymatic digestion of casein	5,0 g
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