

SVENSK STANDARD

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Mikrobiologi i livsmedelskedjan – Provberedning, initial suspension och decimala utspädningar för mikrobiologisk undersökning – Del 1: Generella regler för beredning av den initiala suspensionen och decimala utspädningar (ISO 6887-1:2017)

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 6887-1:2017)

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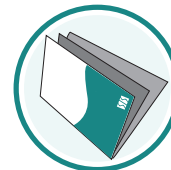
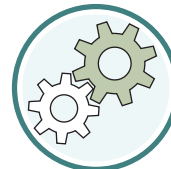
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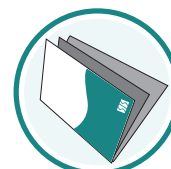
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Europastandarden EN ISO 6887-1:2017 gäller som svensk standard. Detta dokument innehåller den officiella engelska versionen av EN ISO 6887-1:2017.

Denna standard ersätter SS-EN ISO 6887-1, utgåva 1.

The European Standard EN ISO 6887-1:2017 has the status of a Swedish Standard. This document contains the official version of EN ISO 6887-1:2017.

This standard supersedes the Swedish Standard SS-EN ISO 6887-1, edition 1.

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Denna standard är framtagen av kommittén för Livsmedel och foder, SIS/TK 435.

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EUROPEAN STANDARD

EN ISO 6887-1

NORME EUROPÉENNE

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-1:1999

English Version

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 6887-1:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 1: Règles générales pour la préparation de la suspension mère et des dilutions décimales (ISO 6887-1:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 1: Allgemeine Regeln für die Herstellung von Erstverdünnungen und Dezimalverdünnungen (ISO 6887-1:2017)

This European Standard was approved by CEN on 14 January 2017.

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

CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels

SS-EN ISO 6887-1:2017 (E)

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European foreword

This document (EN ISO 6887-1:2017) 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 October 2017, and conflicting national standards shall be withdrawn at the latest by October 2017.

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.

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Endorsement notice

The text of ISO 6887-1:2017 has been approved by CEN as EN ISO 6887-1:2017 without any modification.

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Introduction

Because of the large variety of food and animal feed products, this horizontal method might not be appropriate in every detail for certain products. In this case, different methods which are specific to these products can be used if absolutely necessary for justified technical reasons.

When this document is next reviewed, account will be taken of all information then available regarding the extent to which this horizontal method has been followed and the reasons for deviations from this method in the case of particular products.

The harmonization of test methods cannot be immediate and for certain groups of products, International Standards and/or national standards may already exist that do not comply with this horizontal method. It is hoped that when such standards are reviewed, they will be changed to comply with this document so that eventually, the only remaining departures from this horizontal method will be those necessary for well-established technical reasons.

This document defines the general rules for the preparation of samples, initial suspensions and subsequent dilutions for microbiological examination. The remaining parts of ISO 6887 give specific rules for the preparation of samples and initial suspensions, each covering the variety of food and feed products and environmental samples to which ISO 6887 applies.

For a number of products, it is necessary to take special precautions, especially when preparing the initial suspension, because of the physical state of the product (such as dry products, highly viscous products) or the presence of inhibitory substances (such as spices, high salt content) or the acidity, etc. These are covered in general terms in this document.

Any special diluents or practices required for particular products or microorganisms in specific standard methods take priority over the general rules listed in the ISO 6887 series. These can include the following:

- specific rehydration procedures for foods of low water activity to minimize osmotic shock;
- the use of adequate temperatures to aid suspension of cocoa, gelatine, milk powder, etc.;
- resuscitation procedures for the improved recovery of stressed microorganisms resulting from food processing and storage;
- homogenization procedures and duration specific to certain products (e.g. cereals) and/or to certain determinations (e.g. yeasts and moulds).

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

WARNING — The use of this document may 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 defines general rules for the aerobic preparation of the initial suspension and of dilutions for microbiological examinations of products intended for human or animal consumption.

This document is applicable to the general case and other parts apply to specific groups of products as mentioned in the foreword. Some aspects might also be applicable to molecular methods where matrices can be associated with inhibition of the PCR steps and consequently affect the test result.

This document excludes preparation of samples for both enumeration and detection test methods where preparation instructions are detailed in specific International Standards.

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 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*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

laboratory sample

sample prepared for sending to the laboratory and intended for inspection or testing

[SOURCE: ISO 7002:1986, A.19]

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3.2

composite sample

mixed sample of a number of the same items of food, animal feed, animals or environment, from which a test portion is taken for examination in the laboratory

Note 1 to entry: See illustration of a composite sample in [Annex A](#).

3.3

pooled sample

mixed sample of a number of the same items of food, animal feed, animals or environment, where the complete mixture is the test portion and is taken as a whole for examination in the laboratory

Note 1 to entry: See illustration of a pooled sample in [Annex A](#).

3.4

test sample

sample prepared from the *laboratory sample* (3.1) according to the procedure specified in the method of test and from which *test portions* (3.5) are taken

Note 1 to entry: Preparation of the laboratory sample before the test portion is taken is infrequently used in microbiological examinations.

[SOURCE: ISO 7002:1986, A.47]

3.5

test portion

measured (volume or mass) representative sample taken from the *laboratory sample* (3.1) for use in the preparation of the *initial suspension* (3.6)

Note 1 to entry: Sometimes preparation of the *laboratory sample* (3.1) is required before the test portion is taken, but this is infrequently used in microbiological examinations.

3.6

initial suspension

primary dilution

suspension, solution or emulsion obtained after a weighed or measured quantity of the product under examination (or of a test sample prepared from the product) has been mixed with, normally, a nine-fold quantity of diluent, allowing large particles, if present, to settle

Note 1 to entry: Nine-fold quantities of diluent are normally used to produce a decimal dilution series, but other ratios may be required for specific purposes, such as to enumerate low numbers.

3.7

further dilution

suspension or solution obtained by mixing a measured volume of the *initial suspension* (3.6) with an x -fold volume of diluent and by repeating this operation with further dilutions until a dilution series, suitable for the inoculation of culture media, is obtained

Note 1 to entry: Ten-fold dilutions are normally used to produce a decimal dilution series, but other ratios may be required for specific purposes.

3.8

pooled test portions

mixture of test portions from a number of the same items of food, animal feed, animals or environment, where the complete mixture is the test portion examined

Note 1 to entry: See illustration of pooled test portions in [Annex A](#).

3.9

pooled (pre-)enriched test portions

individually (pre-)enriched test portions from a number of the same items of food, animal feed, animals or environment, from which specified volumes are combined for further examination

Note 1 to entry: See illustration of pooled (pre-)enriched test portions in [Annex A](#).

3.10

specific standard

International Standard or guidance document describing the examination of a specific product (or group of products) for the detection or enumeration of a specific microorganism (or group of microorganisms)

4 Principle

Preparation of the initial suspension ([3.6](#)) in such a way as to obtain as uniform a distribution as possible of the microorganisms contained in the test portion ([3.5](#)).

Preparation, if necessary, of further dilutions ([3.7](#)) in order to reduce the number of microorganisms per unit volume to allow, after incubation, observation of their growth or not (in the case of tubes or bottles) or colony counting (in the case of plates), as stated in each specific standard.

NOTE In order to restrict the range of enumeration to a given optimum interval, or if high numbers of microorganisms are foreseen, it is possible to inoculate only the necessary (decimal) dilutions needed to achieve the enumeration according to the calculations described in ISO 7218.

5 Diluents

5.1 Basic materials

To improve the reproducibility of test results, it is recommended that either ready-made diluents or dehydrated basic components or a dehydrated complete preparation should be used. In all cases, the manufacturer's instructions shall be followed rigorously.

Chemical products shall be of recognized analytical quality and suitable for microbiological examinations.

The water used shall be distilled water or of equivalent quality (see ISO 7218 or ISO 11133).

For more detailed rules on preparation and performance testing of culture media, see ISO 11133.

5.2 Diluents for general use

5.2.1 Peptone salt solution

5.2.1.1 Composition

Enzymatic digest of casein	1,0 g
Sodium chloride	8,5 g
Water	1 000 ml

5.2.1.2 Preparation

Dissolve the components in the water in flasks, bottles or test tubes ([6.4](#)) by heating, if necessary.

Adjust the pH if necessary so that, after sterilization, it is $7,0 \pm 0,2$ at 25 °C.