

# SVENSK STANDARD

## SS-EN ISO 6887-3:2017

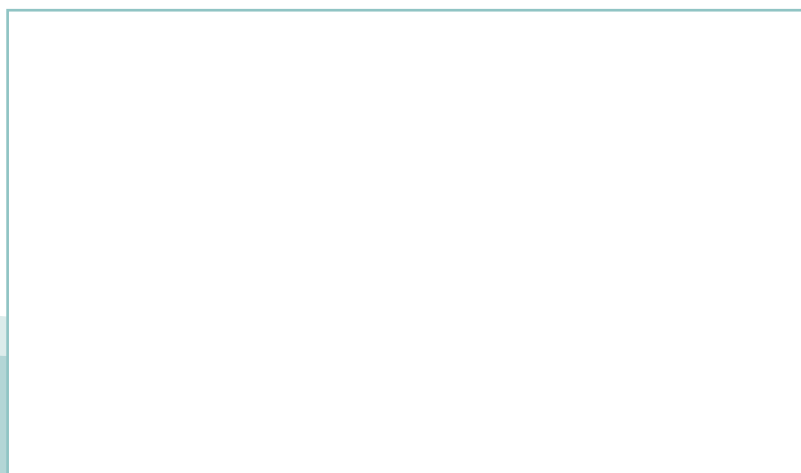


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### **Mikrobiologi i livsmedelskedjan – Provberedning, initial suspension och decimala utspädningar för mikrobiologisk undersökning – Del 3: Specifika regler för beredning av fisk och fiskeriprodukter (ISO 6887-3:2017)**

**Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination –  
Part 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017)**



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Europastandarden EN ISO 6887-3:2017 gäller som svensk standard. Detta dokument innehåller den officiella engelska versionen av EN ISO 6887-3:2017.

Denna standard ersätter SS-EN ISO 6887-3:2004, utgåva 1.

The European Standard EN ISO 6887-3:2017 has the status of a Swedish Standard. This document contains the official version of EN ISO 6887-3:2017.

This standard supersedes the Swedish Standard SS-EN ISO 6887-3:2004, edition 1.

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EUROPEAN STANDARD

EN ISO 6887-3

NORME EUROPÉENNE

EUROPÄISCHE NORM

April 2017

ICS 07.100.30

Supersedes EN ISO 6887-3:2003

English Version

Microbiology of the food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 3: Specific rules for the preparation of fish and fishery products (ISO 6887-3:2017)

Microbiologie de la chaîne alimentaire - Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique - Partie 3: Règles spécifiques pour la préparation des produits de la pêche (ISO 6887-3:2017)

Mikrobiologie der Lebensmittelkette - Vorbereitung von Untersuchungsproben und Herstellung von Erstverdünnungen und von Dezimalverdünnungen für mikrobiologische Untersuchungen - Teil 3: Spezifische Regeln für die Vorbereitung von Fisch und Fischerzeugnissen (ISO 6887-3:2017)

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

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.

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COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

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



# Contents

Page

<b>European foreword</b> .....	
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>2</b>
<b>3 Terms and definitions</b> .....	<b>2</b>
<b>4 Principle</b> .....	<b>2</b>
<b>5 Diluents</b> .....	<b>2</b>
<b>6 Apparatus</b> .....	<b>2</b>
<b>7 Sampling and sample types</b> .....	<b>3</b>
7.1 General procedures.....	3
7.2 Specific procedures for sampling bivalve molluscs, echinoderms and tunicates from primary production.....	3
7.2.1 General.....	3
7.2.2 Sampling and laboratory sample transport.....	3
7.2.3 Sampling method.....	3
7.2.4 Size and number of individuals per sample.....	4
7.2.5 Temperature control during transport.....	4
7.3 Specific procedures for sampling bivalve molluscs, gastropods, echinoderms and tunicates placed on the market.....	4
<b>8 General procedures</b> .....	<b>4</b>
<b>9 Specific procedures</b> .....	<b>4</b>
9.1 Raw fishery products, including fish, crustaceans, molluscs, tunicates and echinoderms (see <a href="#">Annex A</a> ).....	4
9.1.1 Whole fresh fish (more than 15 cm in length).....	4
9.1.2 Whole fresh fish (less than 15 cm in length).....	5
9.1.3 Sliced fish, fillets and steaks.....	5
9.1.4 Whole and sliced cephalopods.....	5
9.1.5 Whole crustacea such as crabs.....	5
9.1.6 Shelled crustacea flesh.....	5
9.1.7 Crustacea such as prawns, crayfish, and lobsters.....	6
9.1.8 Live bivalve molluscs.....	6
9.1.9 Echinoderms.....	7
9.2 Processed products.....	7
9.2.1 Whole smoked fish.....	7
9.2.2 Smoked fish fillets and slices, with or without skin.....	8
9.2.3 Whole cooked molluscs in the shell.....	8
9.2.4 Fish and fish-based multi-component products (e.g. pre-prepared fish taco, mixed seafood selections, mixed fish ball).....	8
9.2.5 Cooked or precooked shelled bivalves.....	8
9.2.6 Salted or pickled products (including fish eggs/roe such as caviar).....	8
9.2.7 Dried fish including dried salted fish.....	9
9.2.8 Fermented products.....	9
9.2.9 Marinated products.....	9
9.2.10 Breaded products.....	9
9.3 Frozen fish, crustacea, molluscs, tunicates, and echinoderms.....	9
9.3.1 Fish fillets, large fish pieces frozen in blocks, frozen small parts and single portions.....	9
9.3.2 Shelled crustacea (such as prawns) frozen in blocks.....	9
9.3.3 Whole crustacea (such as prawns) frozen in blocks.....	9
9.3.4 Flaked crustacean flesh (such as crab meats) frozen in blocks.....	9
9.3.5 Molluscs (whole cephalopods, bivalve molluscs and gastropods).....	10
<b>10 Further dilutions</b> .....	<b>10</b>

**SS-EN ISO 6887-3:2017 (E)**

<b>Annex A</b> (informative) <b>Classification of major taxa</b> .....	<b>11</b>
<b>Annex B</b> (informative) <b>Recommended number of individual live bivalve molluscs to be submitted to the laboratory</b> .....	<b>12</b>
<b>Annex C</b> (informative) <b>Additional guidance for small fish, crabs and lobsters</b> .....	<b>13</b>
<b>Bibliography</b> .....	<b>16</b>



## European foreword

This document (EN ISO 6887-3:2017) 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.

This document supersedes EN ISO 6887-3:2003.

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, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

### Endorsement notice

The text of ISO 6887-3:2017 has been approved by CEN as EN ISO 6887-3:2017 without any modification.



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

## Part 3: Specific rules for the preparation of fish and fishery products

**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 specifies rules for the preparation of fish and fishery product samples and their suspension for microbiological examination when the samples require a different preparation from the methods described in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and dilutions for microbiological examination.

This document includes special procedures for sampling raw molluscs, tunicates and echinoderms from primary production areas.

NOTE 1 Sampling of raw molluscs, tunicates and echinoderms from primary production areas is included in this document, rather than ISO 13307, which specifies rules for sampling from the terrestrial primary production stage.

This document excludes preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards (e.g. ISO/TS 15216-1 and ISO/TS 15216-2 for determination of hepatitis A virus and norovirus in food using real-time RT-PCR).

This document is intended to be used in conjunction with ISO 6887-1. It is applicable to the following raw, processed or frozen fish and shellfish and their products (see [Annex A](#) for classification of major taxa):

- a) Raw fishery products, molluscs, tunicates and echinoderms including:
  - whole fish or fillets, with or without skin and heads, and gutted;
  - crustaceans, whole or shelled;
  - cephalopods;
  - bivalve molluscs;
  - gastropods;
  - tunicates and echinoderms.
- b) Processed products including:
  - smoked fish, whole or prepared fillets, with or without skin;
  - cooked or partially cooked, whole or shelled crustaceans, molluscs, tunicates and echinoderms;
  - cooked or partially cooked fish and fish-based multi-component products.