



Food microbiology

Method 11.2: Microbiology of the food chain—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products

AS 5013.11.2:2017

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Preface

This Standard was prepared by the Standards Australia Committee FT-035, Food Microbiology, to supersede AS 5013.11.2-2006 *Food microbiology, Method 11.2: Microbiology of food and animal feeding stuffs—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination—Specific rules for the preparation of meat and meat products*.

The objective of this Standard is to specify rules for the preparation of meat and meat product samples and their suspensions for microbiological examination when the samples require different preparation from the methods described in AS 5013.11.1 (ISO 6887-1). AS 5013.11.1 defines the general rules for the preparation of the initial suspension and dilutions for microbiological examination.

This Standard is identical with, and has been reproduced from, ISO 6887-2:2017, *Microbiology of the food chain—Preparation of test samples, initial suspension and decimal dilutions for microbiological examination, Part 2: Specific rules for the preparation of meat and meat products*.

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The terms 'normative' and 'informative' are used in Standards to define the application of the appendices or annexes to which they apply. A 'normative' appendix or annex is an integral part of a Standard, whereas an 'informative' appendix or annex is only for information and guidance.

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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).

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For an explanation on 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 the following URL: www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This second edition cancels and replaces the first edition (ISO 6887-2:2003), which has been technically revised.

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

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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 meat and meat product samples and their suspension for microbiological examination when the samples require 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 excludes preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards.

This document is applicable to the following fresh, raw and processed meats, poultry and game and their products:

- refrigerated or frozen;
- cured or fermented;
- minced or comminuted;
- meat preparations;
- mechanically separated meat;
- cooked meats;
- dried and smoked meats at various degrees of dehydration;
- concentrated meat extracts;
- excision and swab samples from carcasses.

This document excludes the sampling of carcasses (see ISO 17604) and preparation of samples from the primary production stage (see ISO 6887-6).