

DIN EN ISO 6887-5:2011-01 (E)

Microbiology of food and animal feeding stuffs - 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 6887-5:2010)

Contents

Page

Foreword	3
1 Scope	4
2 Normative references	4
3 Terms and definitions	5
4 Principle	5
5 Diluents	6
6 Apparatus	10
7 Preparation of samples	10
7.1 Frozen products	10
7.2 Hard and dry products	11
7.3 Liquid and non-viscous products	11
7.4 Heterogeneous products	11
8 General procedures	11
8.1 General	11
8.2 Sampling	11
8.3 General case for acidic products	11
8.4 High-fat foods (fat content > 20 % mass fraction)	12
9 Specific procedures	12
9.1 Milk and liquid milk products	12
9.2 Dried milk, dried sweet whey, dried acid whey, dried buttermilk, and lactose	12
9.3 Cheese and processed cheese	12
9.4 Acid casein, lactic casein, rennet casein, and caseinate	13
9.5 Butter	14
9.6 Ice-cream	14
9.7 Custard, desserts and sweet cream (pH 5)	14
9.8 Fermented milk and sour cream (pH 5)	14
9.9 Milk-based infant foods	14
10 Further decimal dilutions	15
Bibliography	16