
**Microbiology of food and animal feeding
stuffs — Preparation of test samples,
initial suspension and decimal dilutions
for microbiological examination —**

Part 4:

**Specific rules for the preparation of
products other than milk and milk
products, meat and meat products, and
fish and fishery products**

AMENDMENT 1

*Microbiologie des aliments — Préparation des échantillons, de la
suspension mère et des dilutions décimales en vue de l'examen
microbiologique —*

*Partie 4: Règles spécifiques pour la préparation de produits autres que
les produits laitiers, les produits carnés et les produits de la pêche*

AMENDEMENT 1





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Foreword

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Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

Part 4:

Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products

AMENDMENT 1

Page iv, Foreword

Add the following parts to the list of parts:

- Part 5: Specific rules for the preparation of milk and milk products
- Part 6: Specific rules for the preparation of samples taken at the primary production stage

Page 6, 9.1.2

Delete the existing text and insert the following

9.1.2 Preparation of initial suspension

Mix dry powders well by hand in their container before weighing out the test sample.

Weigh, to the nearest 0,1 g, the mass of the test portion specified in Table 1 into:

- for products in category 1, the bowl of a rotary homogenizer (6.1.1); or
- for products in category 2, a plastic bag of a peristaltic homogenizer (6.1.2).

Add to the test portion the corresponding volume of diluent according to Table 1.

Table 1 — Preparation of initial suspension

Category	Product	Mass of test portion	Volume or mass of diluent
		g	ml or g
1	Grain or seed	40	360
2	Milled products (e.g. flour, semolina, bran)	20	180

Before homogenization, leave to stand for 30 min at ambient temperature.

If the viscosity of the suspension increases so that it becomes too thick or viscous to mix well or pipette, add a further equal volume of diluent to produce a 1/20 initial suspension.

Mix according to the product with either a peristaltic homogenizer (6.1.2) for 2 min, or in a rotary homogenizer (6.1.1) between 15 000 r/min and 20 000 r/min, for no more than 2 min.

The initial suspension shall be used within 3 min in order to avoid settling out of product for analysis.

In the enumeration calculation, take into account any additional dilutions made.

A test portion of 100 g is recommended when analysing cereals and other heterogeneous products. In this case, the first suspension should be a 1/5 suspension. Homogenize and make a 1/2 dilution.

Hard materials (e.g. grains and bone meal) puncture bags for a peristaltic homogenizer; double bagging may prevent this. It is recommended to use a rotary blender.

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