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

**Part 2:
Specific rules for the preparation of meat
and meat products**

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

*Partie 2: Règles spécifiques pour la préparation des viandes et produits
à base de viande*



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