
**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**

*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*



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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

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