PD CEN ISO/TS 17728:2015

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Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples

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The UK participation in its preparation was entrusted to Technical Committee AW/9, Microbiology.

A list of organizations represented on this committee can be obtained on request to its secretary.

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English Version

Microbiology of the food chain - Sampling techniques for microbiological analysis of food and feed samples (ISO/TS 17728:2015)

Microbiologie de la chaîne alimentaire - Techniques de prélèvement pour l'analyse microbiologique d'échantillons d'aliments (ISO/TS 17728:2015)

Mikrobiologie der Lebensmittelkette - Probenahmetechniken für die mikrobiologische Untersuchung von Lebens- und Futtermittelproben (ISO/TS 17728:2015)

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European foreword

This document (CEN ISO/TS 17728:2015) has been prepared by CEN/TC 275 “Food analysis - Horizontal methods” the secretariat of which is held by DIN, in collaboration with Technical Committee ISO/TC 34 “Food products”.

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The text of ISO/TS 17728:2015 has been approved by CEN as CEN ISO/TS 17728:2015 without any modification.

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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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ISO/TS 17728 was prepared by the European Committee for Standardization (CEN) in collaboration with ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

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Introduction

Some information on sampling techniques given in this Technical Specification is intended as guidance only; other parts are mandatory.

For some aspects of sampling, agreements and/or contracts with laboratory clients are necessary to ensure the method and extent of sampling to meet their requirements.

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Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples

1 Scope

This Technical Specification applies to the collection of samples before submission to the laboratory for microbiological examination. It provides general instructions and specific requirements for obtaining samples and for transport to the laboratory.

Sampling plans are not included in the scope of this Technical Specification.

This Technical Specification applies to all food and feed products, including blocks of frozen products, carcasses (excluding surface sampling of carcasses), meat, and bulk products.

The following sample types are outside the scope of this Technical Specification:

— milk and dairy products (see ISO 707);

— surface sampling of carcasses (see ISO 17604);

— samples from environmental surfaces (see ISO 18593);

— samples from the primary production stage (see ISO 13207).

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 7218, *Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 7002 and the following apply.

3.1 Sampling

3.1.1
sampling
procedure used to draw and constitute a sample

[SOURCE: ISO 7002:1986, A.41]

3.1.2
sampling plan
predetermined procedure for the selection, withdrawal, and preparation of samples from a lot to yield the required information so that a decision can be made regarding the acceptance of the lot

[SOURCE: ISO 7002:1986, A.43]

3.1.3
sampling technique
procedure used to take the sample

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