

TECHNICAL
SPECIFICATION

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

ICS: 07.100.30



Mauritius Standards Bureau

Moka

National Foreword

This Technical Specification is identical with the ISO Technical Specification **ISO TS 17728**, *Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples* published by the International Organization for Standardization (ISO). It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee** and approval of the **Standards Council on 28 September 2016**. It was notified in the Government Gazette on **28 October 2016***.

For the purpose of this standard the following changes should be made:

- (i) the words 'International Standard' should be replaced by 'Mauritian Standard';
- (ii) the 'decimal comma' should be replaced by 'decimal point'.

The use of information and assistance derived from the above documents is gratefully acknowledged.



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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).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT), see the following URL: [Foreword — Supplementary Information](#).

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).

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.

PREVIEW

PREVIEW

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 13307).

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