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**Microbiology of the food chain —  
Horizontal method for the  
enumeration of microorganisms —**

**Part 1:  
Colony count at 30 °C by the pour plate  
technique**

*Microbiologie de la chaîne alimentaire — Méthode horizontale pour  
le dénombrement des micro-organismes —*

*Partie 1: Comptage des colonies à 30 °C par la technique  
d'ensemencement en profondeur*



Reference number  
ISO 4833-1:2013(E)



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Published in Switzerland

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## Foreword

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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, [www.iso.org/directives](http://www.iso.org/directives).

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This first edition, together with ISO 4833-2, cancels and replaces ISO 4833:2003.

ISO 4833 consists of the following parts, under the general title *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms*:

- *Part 1: Colony count at 30 °C by the pour plate technique*
- *Part 2: Colony count at 30 °C by the surface plating technique*