
**Microbiology of the food chain —
Horizontal method for the detection,
enumeration and serotyping of
Salmonella —**

**Part 1:
Detection of *Salmonella* spp.**

**AMENDMENT 1: Broader range of
incubation temperatures, amendment to
the status of Annex D, and correction of
the composition of MSRV and SC**

*Microbiologie de la chaîne alimentaire — Méthode horizontale pour
la recherche, le dénombrement et le sérotypage des Salmonella —*

Partie 1: Recherche des Salmonella spp.

*AMENDEMENT 1: Extension de la plage de températures pour
l'incubation, amendement du statut de l'Annexe D, et correction de
la composition des milieux MSRV et SC*





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CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

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