

(PREVIEW)
Indian Standard
MEAT AND MEAT PRODUCTS – CHICKEN
SAUSAGES – SPECIFICATION

1 SCOPE

1.1 This standard prescribes requirements, method of test and sampling for chicken sausages.

2 REFERENCES

The Indian Standards listed in Annex A are necessary adjuncts to this standard.

ANNEX A**(Clause 2.1)****LIST OF REFERRED INDIAN STANDARDS**

<i>IS No.</i>	<i>Title</i>
253 : 1985	Edible common salt (<i>third revision</i>)
874 : 1975	Dextrose monohydrate (<i>second revision</i>)
1151 : 1969	Refined sugar (<i>first revision</i>)
1981 : 1978	Animal casings (<i>first revision</i>)
4674 : 1975	Dressed chicken (<i>first revision</i>)
4905 : 1968	Methods for random sampling
5401 : 1969	Methods for detection and estimation of coliform bacteria in foodstuff
5402 : 1969	Method for plate count of bacteria in foodstuff
5403 : 1969	Method for yeast and mould count in foodstuff
5887	Methods for detection of bacteria responsible for food poisoning:
(Part 2) : 1976	Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and faecal streptococci (<i>first revision</i>)
(Part 3) : 1976	Isolation and identification of <i>Salmonella</i> and <i>Shigella</i> (<i>first revision</i>)
5960	Methods of test for meat and meat products:
(Part 1) : 1970	Determination of nitrogen content
(Part 2) : 1970	Determination of ash
(Part 3) : 1970	Determination of total fat content
(Part 5) : 1971	Determination of moisture content
(Part 7) : 1974	Determination of nitrate content

(Part 13) : 1989

6559 : 1972

8182 : 1976

Determination of polyphosphates

Code of practice for ante mortem and post-mortem inspection of poultry.

Code of hygienic conditions for processed meat products