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**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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