67.240 Érzékszervi vizsgálat

MSZ ISO 11036:2020 Érzékszervi vizsgálat. Módszertan. Állományprofil – Az MSZ ISO 11036:2001 helyett –

2020. június – 2020. augusztus hónapban visszavont szabványok:

67.120 Hús, hústermékek és egyéb állati termékek

MSZ ENV 12140:1998 Gyümölcs- és zöldséglevek. Gyümölcslevekből származó cukrokban a stabil szénizotópok arányának ($^{13}C/^{12}C$) meghatározása. Izotóparány-tömegspektrometriás módszer

MSZ ENV 12141:1998 Gyümölcs- és zöldséglevek. Gyümölcslevekből származó vízben a stabil oxigénizotópok arányának ($^{18}O/^{16}O$) meghatározása. Izotóparány-tömegspektrometriás módszer

MSZ ENV 12142:1998 Gyümölcs- és zöldséglevek. Gyümölcslevekből származó vízben a stabil hidrogénizotópok arányának ($^{2}H/^{1}H$) meghatározása. Izotóparány-tömegspektrometriás módszer

MSZ ENV 13070:2000 Gyümölcs- és zöldséglevek. Gyümölcslépulpokban lévő stabil szénizotópok arányának ($^{13}C/^{12}C$) meghatározása. Tömegspektrometriás izotóparány-módszer

Review of national standardization

The following Hungarian standards are commercially available at MSZT (Hungarian Standards Institution, H-1082 Budapest, Horváth Mihály tér 1., phone: +36 1 456 6893, fax: +36 1 456 6841, e-mail: kiado@mszt.hu, postal address: H-1450 Budapest 9., Pf. 24) or via website: www.mszt.hu/webaruhaz.

Published national standards from June 2020 to August 2020

01.040 Vocabularies

MSZ EN 17399:2020 Algae and algae products. Terms and definitions

07.100.30 Food microbiology

MSZ EN ISO 6579-1:2017/A1:2020 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 (ISO 6579-1:2017/Amd 1:2020) – which is the modification of MSZ EN ISO 6579-1:2017 –

MSZ EN ISO 7932:2004/A1:2020 Microbiology of food and animal feeding stuffs. Horizontal method for the enumeration of presumptive *Bacillus cereus*. Colony-count technique at 30 degrees C. Amendment 1: Inclusion of optional tests (ISO 7932:2004/Amd 1:2020, Corrected version 2020-05) – which is the modification of MSZ EN ISO 7932:2005 –

13.060 Water quality

MSZ EN ISO 13164-1:2020 Water quality. Radon-222. Part 1: General principles (ISO 13164-1:2013, Corrected version 2013-11-15)

MSZ EN ISO 13164-2:2020 Water quality. Radon-222. Part 2: Test method using gamma-ray spectrometry (ISO 13164-2:2013)

MSZ EN ISO 13164-3:2020 Water quality. Radon-222. Part 3: Test method using emanometry (ISO 13164-3:2013)

MSZ EN ISO 13164-4:2020 Water quality. Radon-222. Part 4: Test method using two-phase liquid scintillation counting (ISO 13164-4:2015) – which has withdrawn the MSZ 19383:1988 –

MSZ EN ISO 13165-1:2020 Water quality. Radium-226. Part 1: Test method using liquid scintillation counting (ISO 13165-1:2013) – which has withdrawn the MSZ 19383:1988 –

MSZ EN ISO 13165-2:2020 Water quality. Radium-226. Part 2: Test method using emanometry (ISO 13165-2:2014)

MSZ EN ISO 13165-3:2020 Water quality. Radium-226. Part 3: Test method using coprecipitation and gamma-spectrometry (ISO 13165-3:2016)

MSZ EN ISO 22908:2020 Water quality. Radium-226 and Radium-228. Test method using liquid scintillation counting (ISO 22908:2020) – which has withdrawn the MSZ 19388:1977 –

67 Food technology

67.050 General methods of tests and analysis for food products

MSZ 17618:2020 Determination of ash and mineral impurities content in foodstuffs – which has withdrawn the MSZ 17618:1983 –

67.060 Cereals, pulses and derived products

MSZ EN ISO 16624:2020 Wheat flour and durum wheat semolina. Determination of colour by diffuse reflectance colorimetry (ISO 16624:2020)

67.200 Edible oils and fats. Oilseeds

MSZ EN ISO 665:2020 Oilseeds. Determination of moisture and volatile matter content (ISO 665:2020) – which has withdrawn the MSZ EN ISO 665:2001 –

MSZ EN ISO 3657:2020 Animal and vegetable fats and oils. Determination of saponification value (ISO 3657:2020) – which has withdrawn the MSZ EN ISO 3657:2013 –

MSZ EN ISO 27107:2010 Animal and vegetable fats and oils. Determination of peroxide value. Potentiometric end-point determination (ISO 27107:2008, Corrected version 2009-05-15)

67.240 Sensory analysis

MSZ ISO 11036:2020 Sensory analysis. Methodology. Texture profile – which has withdrawn the MSZ ISO 11036:2001 –

Withdrawn national standards from June 2020 to August 2020

67.120 Meat, meat products and other animal produce

MSZ ENV 12140:1998 Fruit and vegetable juices. Determination of the stable carbon isotope ratio ($^{13}C/^{12}C$) of sugars from fruits juices. Method using isotope ratio mass spectrometry

MSZ ENV 12141:1998 Fruit and vegetable juices. Determination of the stable oxygen isotope ratio ($^{18}O/^{16}O$) of water from fruit juices. Method using isotope ratio mass spectrometry

MSZ ENV 12142:1998 Fruit and vegetable juices. Determination of the stable hydrogen isotope ratio ($^{2}H/^{1}H$) of water from fruit juices. Method using isotope ratio mass spectrometry

MSZ ENV 13070:2000 Fruit and vegetable juices. Determination of the stable carbon isotope ratio ($^{13}C/^{12}C$) in the pulp of fruit juices. Method using isotope ratio mass spectrometry

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