

Food product	Regulation 2073/2005
Unpackaged food products or prepackaged sold at retail to be eaten cooked (excluding milk and milk products)	<p>Not applicable</p> <p><b>(Regulation 2073/2005 do not oblige food operator to test these products against Listeria monocytogenes)</b></p>
Prepacked food products intended to be eaten without further thermal treatment (ready- to- eat)	<p>Listeria</p> <p>Products that support the growth: n=5 ; c=0; limit=100cfu/g (thorough the shelf life); absence in 25 g (still in the plant)</p> <p>Products that dont support the growth (with aW ≤0,92; pH less than 4,4; pH ≤ 5 and aW ≤0,94aw)</p> <p>n=5; c=0; limit= 100 cfu/g.</p> <p>In the sampling form indicate eventually the determination of pH and aW if there is doubt about the level of food perishability</p>
Food product processed and prepared at retail to be eaten without further thermal treatment	As above: specify in the sampling form that it is about perishable food
Minced meat and meat preparation intended to be eaten raw	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr
Minced meat and meat preparation from poultry meat intended to be eaten cooked	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr
Minced meat and meat preparation from other species than poultry intended to be eaten cooked	<u>Salmonella</u> : n=5; c=0 ; Absence in 25 g
Minced meat and meat preparation from other species than poultry intended to be eaten cooked	<u>Salmonella</u> : n=5; c=0 ; absence in 10 gr.
Mechanically separated meat (MSM)	<u>Salmonella</u> : n=5; c=0 ; absence in 10 gr.
Meat products intended to be eaten raw, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr.
Meat products made from poultry meat intended to be eaten cooked	<u>Salmonella</u> : n=5; c=0; Absence in 25 g
Cheeses, butter and cream made from raw milk or milk that has undergone a lower heat treatment than pasteurisation	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr.

Milk powder and whey powder	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr.
Sterilized milk	<b>Do not apply</b>
UHT milk	<b>Do not apply</b>
Pasteurised milk	<b>Do not apply</b> * * only process hygiene criteria "enterobacteriacee" applies, which replaces the coliform and aerobic colony count of directive CE 92/47 (repealed) .
Cheeses, milk powder and whey powder, as referred to in the coagulase-positive staphylococci criteria in Chapter 2.2 of the Regulation 2073/2005	<u>Salmonella</u> n=5; отсутствие в 25 г Staphylococcal enterotoxins: n=5; c=0 , non detected in 25 gr
Cheeses, milk powder and whey powder, as referred to in the coagulase-positive staphylococci criteria in Chapter 2.2 of the Regulation 2073/2005	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr.
Egg products, excluding products where process or the composition of the product will eliminate the salmonella risk	<u>Salmonella</u> : n=5; c=0 ; absence in 25 gr. *(come CIP si considerano solo le enterobacteriacee)
Unshelled eggs, pasteurised, frozen; yolk pasteurized and frozen	<b>Do not apply</b>
pasteurised and frozen album	<b>Do not apply</b>
Powder of pasteurised eggs	<b>Do not apply</b>
cristallised and pasteurised album	<b>Do not apply</b>
Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age, as referred to in the Enterobacteriaceae criterion in Chapter 2.2 of Annex 1 of Regulation 2073/2005	<u>Salmonella</u> n=30, c=0 absence in 25 gr
Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age, as referred to in the Enterobacteriaceae criterion in Chapter 2.2 of Annex 1 of Regulation 2073/2005.	<u>Enterobacter sakazakii</u> n=30; c=0; absence in 10gr

Live bivalve molluscs and live echinoderms, tunicates and gastropods	<u>E. coli</u> n=1; c=0 (E. coli is used as an indicator of faecal contamination) A pooled sample comprising a minimum of 10 individual animals (Limit: 230 MPN/100 g of flesh and intra-valvular liquid )
Fishery products from fish species associated with a high amount of histidine	<u>Istamina</u> n=9; c=2 m=100 mg/kg; M=200 mg/kg
Fishery products which have undergone enzyme maturation treatment in brine, manufactured from fish species associated with a high amount of histidine	<u>Istamina</u> n=9; c=2 m=200 mg/kg; M=400 mg/kg
Cooked crustaceans and molluscan shellfish	<u>Salmonella</u> n=5: c=0 absence in 25 gr
Live bivalve molluscs and live echinoderms, tunicates and gastropods	<u>Salmonella</u> n=5: c=0 absence in 25 gr