

MICROBIOLOGICAL CRITERIA FOR FOODSTUFFS

COMMISSION REGULATION (EC) NO 2073/2005

- Foodstuffs of animal and plant origin may present a microbiological risk.
- Microbiological criteria give guidance on the acceptability of foodstuffs and their manufacturing processes.

- Microbiological testing alone cannot guarantee the safety of a foodstuff tested.
- Microbiological criteria provide objectives and reference points to assist the management and monitoring of the foodstuff's safety.

FOOD SAFETY CRITERIA

Hazard Based Microbiological Criteria		Risk Based Microbiological Criteria			
Pathogens/Pathogen Toxins		Consumer Risk - Outcomes			
Food Category	Micro-organisms/ their toxins, metabolies	Sampling Plan		Limits	
		n	c	m	M
Ready-to-eat foods intended for infants and ready-to-eat foods for special purposes	<i>Listeria Monocytogenes</i>	10	0	M9 <u>not detected</u> in 25 g	

PROCESS HYGIENE CRITERIA

Hygiene based
Indicator microorganisms/Hygiene parameters/Koliforms, E.coli, TVC

Food Category	Micro-organisms/their toxins, metabolies	Sampling Plan		Limits	
		n	c	m	M
Carcases of cattle, sheep, goats and horses	Aerobic Colony Count			3,5 log cfu/cm ² daily mean log	5,0 log cfu/cm ² daily mean log
	<i>Enterobacteriaceae</i>			1,5 log cfu/cm ² daily mean log	2,5 log cfu/cm ² daily mean log

DETECTION PATHOGENS



- Apply for 'official' controls
- Apply for trade in the country/imported products

MICROBIOLOGICAL COUNT



- Apply only during the production process



This publication was funded by the European Union. Its contents are the sole responsibility of the NSF Euro Consultants Consortium and do not necessarily reflect the views of the European Union.



EU FOOD SAFETY
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