



V Microbiological Requirements of Crocodile Products for all Countries

Product		TVC/g	Yeast & Mold / g	<i>E. coli</i> MPN/g	<i>S. auerus</i> MPN/g	<i>Salmonella</i> /25g	<i>V. cholerae</i> /25g	<i>L. mono-</i> /25g
Crocodile	1. FRESH (Cooked before consumption)	-	-	10	100	n = 5 c = 0 m = 0		-
	2. COOKED (ready to eat: consumption without further cooking)	$< 5.0 \times 10^4$	-	< 3	< 100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
	3. PREPARED (ready to cook: need minimum cooking before consumption)	$< 5.0 \times 10^5$	-	< 3	< 100	n = 5 c = 0 m = 0	-	-
	4. Dried Crocodile Meat (Cooked before consumption)	-	$< 1,000$	-	< 100	n = 5 c = 0 m = 0	-	-
	5. Dried Seasoned Crocodile Meat (Consumption without further cooking)	$< 5.0 \times 10^4$	< 200	-	< 100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0