



I Microbiological Requirements of Frozen and Chilled Fishery Products Based on Countries

JAPAN

Product		TVC/g	Coliform MPN/g	<i>V. para</i> MPN/g	<i>Salmonella</i> /25g	<i>V. cholerae</i> /25g
Fish	FRESH (raw : consumption without further cooking)	< 1.0 X 10 ⁵	Negative	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Crustacean	FRESH (raw : consumption without further cooking)	< 1.0 X 10 ⁵	Negative	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Bivalve Molluscs	FRESH (raw : consumption without further cooking)	< 1.0 X 10 ⁵	Negative	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Seafood mix	FRESH (raw : consumption without further cooking)	< 1.0 X 10 ⁵	Negative	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0



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Product		TVC/g	Coliform MPN/g	<i>E. coli</i>	<i>V. para-</i> MPN/g	<i>Salmonella</i> /25g	<i>V. cholerae</i> /25g	<i>L. mono-</i> /25g
Boiled Octopus	ready to eat: (consumption without further cooking)	< 1.0 X 10 ⁵	Negative	-	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Fish cake (Kamaboko)	ready to eat: (consumption without further cooking)	-	Negative	-	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Oyster	FRESH (raw : consumption without further cooking)	< 5.0 X 10 ⁴	-	230 MPN /100 g	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-