



**I. Microbiological Requirements of Fishery Products Based on Countries**

**Korea**

Product	TVC CFU/g	Coliforms MPN/g	<i>E. coli</i> MPN/g	<i>S. aureus</i> MPN/g	<i>Salmonella</i> spp. / 25 g	<i>L. monocytogenes</i> / 25g	<i>V. parahaemolyticus</i> MPN/g
Frozen fishery products that are sanitized for direct consumption without further cooking	n = 5 c = 2 m = 1 x 10 <sup>5</sup> M = 5 x 10 <sup>5</sup>	-	n = 5 c = 2 m = 0 M = 10	100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	100
Frozen foods for consumption after heating <sup>1</sup>	n = 5 c = 2 m = 1 x 10 <sup>6</sup> M = 5 x 10 <sup>6</sup>	-	n = 5 c = 2 m = 0 M = 10	-	-	-	-
Frozen foods for consumption after heating (Pasteurized products) <sup>1</sup>	n = 5 c = 2 m = 1 x 10 <sup>5</sup> M = 5 x 10 <sup>5</sup>	n = 5 c = 2 m = 10 M = 100	-	-	-	-	-
Frozen edible fish heads or frozen edible fish viscera	n = 5 c = 2 m = 1 x 10 <sup>5</sup> M = 5 x 10 <sup>5</sup>	n = 5 c = 2 m = 10 M = 100	n=5 c=2 m=0 M=10	-	-	-	-



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Uncooked raw oysters (Direct consumption)	-	-	n=5 c=1 m=230 M=700 MPN/100g	-	-
Curry	-	-	-	100	-
Curry (Sterilized products)	-	-	-	Negative	-
Processed Fishery Foods <sup>2</sup> (Applicable only to pasteurized products)	-	n=5 c=1 m=0 M=10	-	-	-
Fish sauce and Seasoned fish sauce	-	n=5 c=1 m=0 M=10	-	100 (Sterilized products shall be negative)	1 x 10 <sup>4</sup> (Sterilized products shall be negative)
Salted and fermented seafood Products <sup>3</sup> (Except for fish sauce and seasoned fish sauce)	-	-	n=5 c=1 m=0 M=10 MPN/g	100 (Sterilized products shall be negative)	1 x 10 <sup>4</sup> (Sterilized products shall be negative)



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Dried fish/Shellfish fillet products <sup>4</sup> (Except for seasoned dried fish/shellfish fillet)	-	-	n = 5 c = 2 m = 0 M = 10	-
Seasoned dried fish/shellfish fillet <sup>4</sup>	-	-	n = 5 c = 2 m = 0 M = 10	n = 5 c = 1 m = 10 M = 100
Other processed fishery products (Applicable only to non-pasteurized products for direct consumption without further processing or heating) <sup>5</sup> สินค้าอื่นๆ ที่นอกเหนือจากมาตรฐานข้างต้น	-	-	n = 5 c = 1 m = 0 M = 10	-
Canned/bottled Foods <sup>6</sup> / Retort foods <sup>7</sup>	n = 5 c = 0 m = 0	-	-	-

**คำจำกัดความ :** <sup>1</sup> Frozen foods : refers to products that are produced by manufacturing/processing or cooking foods and subsequently freezing and storing them at freezing temperature for long shelf-life, which are placed in a container/package.

<sup>2</sup> Processed Fishery Foods : refers to products manufactured/processed by adding food or food additives to fish meat used as a main ingredient; and includes Fish flesh, Surimi, Semi-finished fish meat product, Fish paste and Fish sausage, etc.



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<sup>3</sup> Salted and fermented seafood Products: refers to products made by adding salt to fishes, crustaceans, mollusks or echinoderms, etc., and fermenting and aging them; or by adding food or food additives to the filtrate separated from such fermented and aged foods and processing them. It includes jeotkal (salted and fermented seafood), seasoned jeotkal (salted-fermented-and-seasoned seafood), fish sauce and seasoned fish sauce.

<sup>4</sup> Dried fish/Shellfish fillet products: refers to products made by drying fishery products, such as fishes or mollusks, etc., or by processing such dried products with seasonings, etc.; including seasoned dried fish/shellfish fillet and dried fish/shellfish fillet, etc.

<sup>5</sup> Other processed fishery products: refers to products processed using fishery products as a main ingredient.

<sup>6</sup> Canned/bottled foods: refers to products that are manufactured by placing foods in a can or bottle; and then degassing, sealing and pasteurizing or sterilizing

<sup>7</sup> Retort foods : refers to products that are produced by filling manufactured/processed or cooked foods into a single layer plastic film, or metal foil, or in a pouch- or other-shaped container formed by bonding multiple layers of the film; and subsequently sealing and heating/pasteurizing or sterilizing them.

**อ้างอิง :** Food Code. 2019. Ministry of Food and Drug Safety (Korea).

[https://www.mfds.go.kr/eng/brd/m\\_15/view.do?seq=69982&srchFr=&srchTo=&srchWord=&srchTp=&itm\\_seq\\_1=0&itm\\_seq\\_2=0&multi\\_itm\\_seq=0&company\\_cd=&company\\_nm=&page=3](https://www.mfds.go.kr/eng/brd/m_15/view.do?seq=69982&srchFr=&srchTo=&srchWord=&srchTp=&itm_seq_1=0&itm_seq_2=0&multi_itm_seq=0&company_cd=&company_nm=&page=3)