



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

**TAIWAN**

<b>Product</b>	<b>TVC CFU/g</b>	<b>Coliforms MPN/g</b>	<b><i>E. coli</i> MPN/g</b>	<b>Incubation test (37 °C 10 days)</b>
Frozen fishes and shellfishes (Except those to be eaten raw) <sup>(1)</sup>	3.0 x 10 <sup>6</sup>	-	10	-
Frozen fishes and shellfishes to be eaten raw <sup>(1)</sup> (Eaten raw means such foods to be served after preparing treatments like washing and peeling)	1.0 x 10 <sup>5</sup>	10	Negative	-
Ready-to-eat Foods which contain both raw and processed food ingredients at once <sup>(2)</sup>	-	1.0 x 10 <sup>3</sup>	Negative	-
Canned Foods <sup>(3)</sup>	Negative	-	-	Accept

อ้างอิง : <sup>(1)</sup> Taiwan Food and Drug Administration. 2013. Sanitation Standard for Frozen Foods. <https://www.fda.gov.tw/ENG/lawContent.aspx?cid=16&id=471>

<sup>(2)</sup> Taiwan Food and Drug Administration. 2013. Sanitation Standard for Ready-to-Eat (RTE) Foods. <https://www.fda.gov.tw/ENG/lawContent.aspx?cid=16&id=531>

<sup>(3)</sup> Taiwan Food and Drug Administration. 2013. Sanitation Standard for Canned Foods. <https://www.fda.gov.tw/ENG/lawContent.aspx?cid=16&id=461>