



I. Microbiological Requirements of Fishery Products Based on Countries

VIETNAM

Product	<i>E. coli</i>	<i>S. aureus</i> CFU/g	Salmonella / 25g
Alive bivalve mollusc, gastropods, echinoderms, tunicates	n = 1 c = 0 m = 230 M = 700 MPN/100g	-	n = 5 c = 0 m = 0
Shelled mollusc and crustacean or unshelled, heated mollusc and crustacean	n = 5 c = 2 m = 1 M = 10 CFU/g	n = 5 c = 2 m = 100 M = 1,000	n = 5 c = 0 m = 0

คำจำกัดความ : Bivalve Molluscs: Mussels, Oysters, Scallops, Clams, etc.

Echinoderms: Urchins, Sea cucumbers, etc.

Tunicates: Sea squirts

Gastropods: Whelks, Winkles, etc

อ้างอิง : The Ministry of Health, The Socialist Republic of Vietnam. 2012. Circular No.05/2012/TT-BYT, PROMULGATING THE NATIONAL TECHNICAL REGULATIONS ON MICROBIOLOGICAL CONTAMINANTS IN FOOD. <https://vanbanphapluat.co/circular-no-05-2012-tt-byt-promulgating-the-national-technical-regulation>