



I. Microbiological Requirements of Fishery Products Based on Countries

JAPAN

Product	<i>E. coli</i> MPN/g	Coliforms MPN/g	TVC CFU/g	<i>V. parahaemolyticus</i>	Incubation test
Frozen foods to be consumed without heating (Ready to eat)	-	Negative	1.0×10^5	100 MPN/g (chilled product)	-
Frozen foods to be consumed after heating (All frozen food except those of above 1 and is heated immediately before freezing process) (Ready to cook)	-	Negative	1.0×10^5	-	-
Frozen foods to be consumed after heating (other than above 1. And 2.) (Raw)	Negative	-	3.0×10^6	-	-
Frozen fillet of fish and stripped shellfish for sashimi (Raw Consumption)	Negative	Negative	1.0×10^5	100 MPN/g (chilled product)	-
Frozen boiled octopus and Frozen boiled crab (Ready to eat)	-	Negative	1.0×10^5	Negative/g (chilled product)	-
Fish paste products (excluding ground fish and fish surimi) เช่น Fish cake, kamaboko, fish sausage and fish ham เป็นต้น (Ready to eat)	-	Negative	-	-	-
Oyster and Frozen oysters for eating raw	230 MPN/100 g	-	5.0×10^4	100 MPN/g (only shelled oyster)	-
Food Packed in Containers and Sterilized by Pressurization and Heating	-	-	Negative	-	Accepted



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อ้างอิง : Japan External Trade Organization (JETRO). Handbook for Agricultural and Fishery Products Import Regulations 2009, February 2010.

Japan External Trade Organization (JETRO). Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010, April 2011.