



I. Microbiological Requirements of Fishery Products Based on Countries

TAIWAN

Product	<i>E. coli</i> MPN/g	<i>S. aureus</i> CFU/g	<i>Salmonella</i> spp. in 25 g	<i>V.parahaemolyticus</i>	<i>L. monocytogenes</i>	Incubation test (37 °C 10 days)
Ready-to-eat aquatic products (Raw consumption)	-	-	ND	100 MPN/g	ND in 25 g	-
Ready-to-eat foods contain both raw aquatic products and processed food ingredient at once	-	-	ND	100 MPN/g	ND in 25 g	-
Frozen cooked aquatic products	-	-	ND	ND in 25 g	-	-
Frozen non ready-to-eat foods	50	-	-	-	-	-
Other ready-to-eat foods - Foods that can eat after rehydration - Foods that stored at hot holding or room temperature - Foods that stored at refrigeration	-	100	ND		100 CFU/g	-
Canned Foods	-	-	-	-	-	Accept

อ้างอิง : Sanitation Standard for Microorganisms in Foods.2020. <https://consumer.fda.gov.tw/Law/Detail.aspx?nodeID=518&lang=1&lawid=776>