



IV. Microbiological Requirements of Traditional Fishery Products for all Countries

Product Category	TVC/g	Yeast & Mold /g	<i>S. aureus</i> MPN/g	<i>Salmonella spp.</i> in 25 g	<i>V. cholerae</i> in 25 g	<i>C. perfringens</i> in 0.1 g
Crab paste, shrimp paste (มันปู, มันกุ้ง)	<50,000	<100	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	ND
Dried cephalopods (หมึกแห้ง)	-	<1,000	<100	n = 5 c = 0 m = 0	-	ND
Dried fish (ปลาแห้ง)	-	<1,000	<100	n = 5 c = 0 m = 0	-	ND
Dried other fisheries product (ผลิตภัณฑ์แห้งอื่นๆ)	-	<1,000	<100	n = 5 c = 0 m = 0	-	-
Dried other fisheries product (Ready to eat) (ผลิตภัณฑ์แห้งอื่นๆ)	<50,000	<200	<100	n = 5 c = 0 m = 0	ND	-
Dried rice with fisheries products (ข้าวอบแห้ง)	<50,000	<200	<100	n = 5 c = 0 m = 0	ND	-
Dried seasoned squid or fish (หมึกแห้ง, ปลาเส้นปรุงรส)	<50,000	<200	<100	n = 5 c = 0 m = 0	ND	-



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Fermented fish (ปลาร้า)	-	<200	<100	n = 5 c = 0 m = 0	-	ND
Fermented fish (ปลาร้า) (Ready to eat)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	ND
Fermented shrimp paste (กะปิ)	-	<1,000	Negative	n = 5 c = 0 m = 0	-	10
Fried chilli paste or chilli paste (Ready to eat) (น้ำพริกสำเร็จรูป)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	ND
Curry paste or chilli paste (Fresh) (น้ำพริกแกง, ต้มยำ)	-	<1,000	<100	n = 5 c = 0 m = 0	-	-
Fried fisheries in air tight container without pasteurized (ผลิตภัณฑ์สัตว์น้ำทอดที่บรรจุใน ภาชนะปิดสนิทไม่ผ่านการฆ่าเชื้อ)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-
Oyster sauce (ซอสหอยนางรม)	-	<10	Negative	n = 5 c = 0 m = 0	-	ND



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Salted crab (Fresh) (ปูเค็ม)	<1,000,000	<200	<100	n = 5 c = 0 m = 0	-	-	-	-
Salted crab (Ready to eat) (ปูเค็ม)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-	-	-
Salted fish (Fresh) (ปลาเค็ม)	-	<1,000	<100	n = 5 c = 0 m = 0	-	ND	-	-
Salted fish(Ready to eat) (ปลาเค็ม)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-	-	-
Salted shrimp (กุ้งแห้ง)	<5,000,000	<1,000	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-	-	-
Instant Rice & Noodle Products (เช่น โจ๊ก กึ่งสำเร็จรูป บะหมี่กึ่งสำเร็จรูป)	50,000	<200	Negative	n = 5 c = 0 m = 0	-	ND	Negative	-
Dietary Supplement (อาหารเสริม เช่น น้ำมันตับปลา)	<3,000	<100	Negative	n = 5 c = 0 m = 0	-	-	Negative	< 10



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Other sauce pH < 4.6	-	<1,000	<100	n = 5 c = 0 m = 0	-
Ready to cooked chip (ข้าวเกรียบกึ่งสำเร็จรูป)	-	<1,000	<100	n = 5 c = 0 m = 0	-
Ready to eat chip (ข้าวเกรียบสำเร็จรูป)	<50,000	<100	Negative	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
Traditional other fisheries product (ผลิตภัณฑ์พื้นเมืองอื่นๆ)	-	<1,000	<100	n = 5 c = 0 m = 0	-
Traditional other fisheries product (Ready to eat) (ผลิตภัณฑ์พื้นเมืองอื่นๆ)	<50,000	<200	<100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0