



I. Microbiological Requirements of Fishery Products Based on Countries

AUSTRALIA and NEWZEALAND

Product	TVC CFU/g	<i>E. coli</i> MPN/g	<i>S. aureus</i> CFU/g	<i>Salmonella</i> spp. in 25 g	<i>V. cholerae</i> in 25 g	<i>L. monocytogenes</i> in 25 g
Cooked crustacean (Ready to eat)	n = 5 c = 2 m = 1×10^5 M = 1×10^6	-	n = 5 c = 2 m = 1×10^2 M = 1×10^3	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	Chilled ^a : n = 5 c = 0 m = 0 Chilled ^b : n = 5 c = 0 m = 100 CFU/g Frozen : n = 5 c = 0 m = 100 CFU/g
Raw crustacean	n = 5 c = 2 m = 5×10^5 M = 5×10^6	-	n = 5 c = 2 m = 1×10^2 M = 1×10^3	n = 5 c = 0 m = 0	-	-
Bivalve molluscs, Other than scallops (Ready-to-eat)	-	n = 5 c = 1 m = 2.3 M = 7.0	-	-	n = 5 c = 0 m = 0	Chilled ^a : n = 5 c = 0 m = 0 Chilled ^b : n = 5 c = 0 m = 100 CFU/g Frozen : n = 5 c = 0 m = 100 CFU/g
Ready-to-eat food in which growth of <i>Listeria</i> <i>monocytogenes</i> will not occur ^c	-	-	-	-	n = 5 c = 0 m = 0	n = 5 c = 0 m = 100 CFU/g
Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> can occur	-	-	-	-	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0 (ND in 25 g)



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คำจำกัดความ : ^a = the food has a refrigerated shelf life greater than 5 days

^b = the food has a refrigerated shelf life no greater than 5 days

^c = Food in which growth of *Listeria monocytogenes* will not occur

(1) For the purposes of the table to section S27—4 (Schedule 27 Microbiological limits in food), growth of *Listeria monocytogenes* will not occur in a ready-to-eat food if:

(a) the food has a pH less than 4.4 regardless of water activity; or

(b) the food has a water activity less than 0.92 regardless of pH; or

(c) the food has a pH less than 5.0 in combination with a water activity of less than 0.94; or

(d) the food has a refrigerated shelf life no greater than 5 days; or

(e) the food is frozen (including foods consumed frozen and those intended to be thawed immediately before consumption); or

(f) it can be validated that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the food's stated shelf life.

(2) For the purposes of the table to section S27—4, a ready-to-eat food that does not receive a listericidal process during manufacture is taken to be a food in which growth of *Listeria monocytogenes* will not occur if the level of *Listeria monocytogenes* will not exceed 100 cfu/g within the food's expected shelf life.

(3) For the purposes of subclause (2), a ready-to-eat food that does not receive a listericidal process during manufacture is taken to include:

(a) ready-to-eat processed finfish; and

(b) fresh cut and packaged horticultural produce.

: Listericidal process means a process that reduces *Listeria monocytogenes* microorganisms in the food to a safe level



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อ้างอิง : Food Standards Australia New Zealand. Standard 1.6.1 Microbiological limits in food. Amendment 7 September 2021.

<https://www.legislation.gov.au/Details/F2021C00899>

Food Standards Australia New Zealand. Schedule 27 Microbiological limits in food. Amendment 8 July 2021.

<https://www.legislation.gov.au/Details/F2021C00605>

Food Standards Australia New Zealand. Proposal P1017 – Criteria for *Listeria monocytogenes* – Microbiological Limits for Foods. 2014.

<https://www.legislation.gov.au/Details/F2014L01037>