



**I. Microbiological Requirements of Fishery Products Based on Countries**

**CANADA**

Product	<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>V. parahaemolyticus</i> MPN/g	<i>L. monocytogenes</i>
Cooked or ready-to-eat products	n = 5 c = 1 m = 4 M = 40	n = 5 c = 1 m = 1,000 M = 10,000	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	-	RTE <sup>a</sup> : n = 5 c = 0 m = 0 RTE <sup>b</sup> : n = 5 c = 0 m = 100 CFU/g RTE <sup>c</sup> : n = 5 c = 0 m = 100 CFU/g
Raw bivalve molluscs (raw consumption)	n = 5 c = 1 m = 230/100g M = 330/100g	n = 5 c = 1 m = 1,000 M = 10,000	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 100	RTE <sup>a</sup> : n = 5 c = 0 m = 0 RTE <sup>b</sup> : n = 5 c = 0 m = 100 CFU/g RTE <sup>c</sup> : n = 5 c = 0 m = 100 CFU/g
Other types	n = 5 c = 2 m = 4 M = 40	n = 5 c = 1 m = 1,000 M = 10,000	n = 5 c = 0 m = 0	-	-	-



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**คำจำกัดความ : RTE<sup>a</sup>** : Fish products in which the growth of *L. monocytogenes* can occur and could exceed 100 CFU/g before the end of the stated shelf-life.

Includes all products that do not fall in either below-mentioned product types.

**RTE<sup>b</sup>** : Fish products in which the growth of *L. monocytogenes* can occur but is limited to levels no greater than 100 CFU/g over the course of their stated shelf-life. RTE products that have a refrigerated shelf-life of 5 days or less fall under this category. Other products require validation data demonstrating growth cannot exceed 100 CFU/g.

**RTE<sup>c</sup>** : Fish products in which growth of *L. monocytogenes* cannot occur over the course of the stated shelf-life. Products with the following characteristics fall under this category:

- products that are frozen, or
- have a pH < 4.4 regardless of the  $a_w$ , or
- have an  $a_w$  < 0.92 regardless of the pH, or
- have a pH < 5.0 and an  $a_w$  < 0.94

**อ้างอิง** : Health Canada, Canadian Food Inspection Agency, Standards and Guidelines for Microbiological Safety of Food , The Bacteriological Guidelines for Fish and Fish Products (end product) Date modified: 2019-05-25. <https://www.inspection.gc.ca/food-safety-for-industry/archived-food-guidance/fish-and-seafood/manuals/standards-and-methods/eng/1348608971859/1348609209602?chap=7#s19c7>