



I. Microbiological Requirements of Fishery Products Based on Countries

EU

Product	<i>E. coli</i>	<i>S. aureus</i> CFU/g	<i>Salmonella</i> spp. in 25 g	<i>L. monocytogenes</i> in 25 g
Fisheries product (Ready-to-eat)	-	-	-	RTE <sup>a</sup> : n = 5 c = 0 m = 0 RTE <sup>b</sup> : n = 5 c = 0 m = 100 (CFU/g)
Shelled and shucked products of cooked crustaceans and molluscan shellfish	n = 5 c = 2 m = 1 M = 10 MPN/g	n = 5 c = 2 m = 100 M = 1,000	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)
Live bivalve molluscs and live echinoderms, tunicates and marine gastropods	n = 5 c = 1 m = 230 M = 700 MPN/100g	-	n = 5 c = 0 m = 0	-
Gelatin and collagen	-	-	n = 5 c = 0 m = 0	-
Reptile meat	-	-	n = 5 c = 0 m = 0	-



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คำจำกัดความ :

**Fishery products** means all seawater or freshwater animals (except for live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods, and all mammals, reptiles and frogs) whether wild or farmed and including all edible forms, parts and products of such animals.

**Ready-to-eat** means food intended by the producer or the manufacturer for direct human consumption without the need for cooking or other processing effective to eliminate or reduce to an acceptable level micro-organisms of concern (except for live bivalve molluscs)

**Crustaceans and molluscan shellfish** หมายถึง กุ้ง ปู กุ้ง หอย และหมีก

**Bivalve molluscs** means filter-feeding lamellibranch molluscs. Ex. Mussels, Oysters, Scallops, Clams, etc.

**Echinoderms** Ex. Urchins, Sea cucumbers, etc.

**Tunicates** Ex. Sea squirts

**Gastropods** Ex. Whelks, Winkles, etc

**Reptiles** means animals belonging to the species *Alligator mississippiensis*, *Crocodylus johnstoni*, *Crocodylus niloticus*, *Crocodylus porosus*, or *Pelodiscus sinensis*.

<sup>a</sup> = Ready-to-eat foods able to support the growth of *L. monocytogenes*.

<sup>b</sup> = Ready-to-eat foods unable to support the growth of *L. monocytogenes*. Products with the following characteristics fall under this category:

-  $\text{pH} \leq 4.4$  or  $a_w \leq 0.92$

-  $\text{pH} \leq 5.0$  and  $a_w \leq 0.94$

- products with a shelf-life of less than five days are automatically considered to belong to this category.



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**อ้างอิง :** REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 laying down specific hygiene rules for on the hygiene of foodstuffs. Official Journal of the European Union L139 Vol. 47 (30 Apr 2004) page 55-205 from <https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=OJ:L:2004:139:FULL&from=EN>

COMMISSION REGULATION (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Document 02005R2073 (8 March 2020) from <https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A02005R2073-20200308>