



**II Microbiological Requirements of other Frozen and Chilled Fishery Products for other Countries**

<b>Product</b>	<b>TVC/g</b>	<i>E. coli</i> MPN/g	<i>S. auerus</i> MPN/g	<i>V. para-</i> MPN/g	<i>Salmonella</i> /25g	<i>V. cholerae</i> /25g	<i>L. mono-</i> /25g
<b>1. Whole round aquatic products</b> (Cooked before consumption)	-	-	-	-	n = 5 c = 0 m = 0	-	-
<b>2. Raw</b> (Cooked before consumption)	-	10	100	-	n = 5 c = 0 m = 0	-	-
<b>3. Raw (Ready to eat)</b> (Consumption without further cooking)	50,000	< 3	<100	< 100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
<b>4. Cooked (Ready to eat)</b> (Consumption without further cooking)	50,000	< 3	<100	< 100	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0	n = 5 c = 0 m = 0
<b>5. Prepared (ready to cook)</b> (Need minimum cooking before consumption)	500,000	10	100	-	n = 5 c = 0 m = 0	-	-
<b>6. Surimi</b> (Cooked before consumption)	1,000,000	10	100	-	n = 5 c = 0 m = 0	-	-