



I. Microbiological Requirements of Fishery Products Based on Countries

SOUTH AFRICA

Product		TVC CFU/g	Coliform MPN/g	<i>E. coli</i>	<i>S. auerus</i>	Sal /25g	VC /25g	VP /25g
Prawns, shrimps, crayfish, lobsters, crab meat, oysters, clams, mussels, eels and fish	Raw (ready to eat : consumption without further cooking)	1x 10 ⁶	-	ND / 10g	10 CFU/g	ND	ND	ND
	COOKED (ready to eat: consumption without further cooking)	1x 10 ⁶	10	ND / 20g	ND /25g	ND	ND	ND

หมายเหตุ : กรณีสินค้าที่ไม่ระบุในตารางนี้ให้ใช้มาตรฐานอื่น ดังนี้

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

Canned : III Microbiological Requirements of Canned Fishery Products for other Countries

Traditional : IV Microbiological Requirements of Traditional Fishery Products for other Countries