

Titel normblad
Eigenaar

Normblad 16B Microbiological standard suppliers
Manager Quality Assurance & Control

Versiedatum
Versie

17-mei-2023
009

1 - Cooked meals (complete meals which are served hot)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
1.1	Cooked meal with meat, fish, egg, soup or sauce made of several components, to be served hot		10.000	10	100.000	100.000	100.000	Absent	100

2 - Cold served dishes (complete meal or meal component which is not heated and is served cold)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
2.1	Vegetables, fruit, fruit juice and raw salads, with or without meat/fish. Served cold			100	100.000	100.000		Absent	100
2.2	Mix of raw and cooked vegetables, salads, rice/pasta, with or without meat/fish. Sandwiches, sushi. Served cold			10	100.000	100.000	100.000	Absent	100

3 - Pastry & desserts

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
3.1	Pastry/desserts		10.000	10	100.000	100.000	100.000	Absent	100
3.2	Pastry/desserts with raw fruit			10	100.000	100.000	100.000	Absent	100

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4 - Dairy products

		Aerobic plate count per g	Entero- bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono- cytogenes per g
4.1	Hard or soft cheese maturation > 4 weeks (e.g. Edam, Gouda cheese, Cheddar and Camembert)			100		100		Absent	100
4.2	Soft cheese maturation < 4 weeks (e.g. feta, mozzarella and ricotta)			100		10		Absent	100
4.3	Liquid dairy products made of heat treated or fermented milk (e.g. yoghurt, kefir, cream, milk)		1			100.000	100.000	Absent	100
4.4	Ice cream made of pasteurized dairy products		10			100.000		Absent	100

5 - Meal components (which will undergo heat treatment at KCS)

		Aerobic plate count per g	Entero- bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono- cytogenes per g
5.1	Raw meat parts			500		100		Absent /10 g	
5.2	Mechanically separated meat or minced meat (no poultry)	500.000		50		100		Absent /10 g	
5.3	Raw fish, shrimps, chicken			10		100		Absent /25g	

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6 - Meal components (heat treated foods that will not undergo further heat treatment at KCS)

		Aerobic plate count per g	Entero- bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono- cytogenes per g
6.1	Meat, smoked/salted/dried	100.000	10.000	10	100.000	100.000		Absent	100
6.2	(Poultry)meat, heated and meat which is baked on the outside and raw on the inside	100.000	10.000	10	100.000	100.000	100.000	Absent	100
6.3	Fish	100.000	10.000	10		100.000		Absent	100
6.4	Cooked shellfish without shell (crustacean/mollusks)	100.000	10.000	1		100		Absent	100

KCS standards are based on European Regulation (EG) no. 2073/2005, World Food Safety Guidelines (IFSA) and Food Processing Safety Guidelines (QSAI, Medina Quality).