

Titel normblad  
Eigenaar

**Normblad 16A Microbiologische normen leveranciers**  
Manager Quality Assurance & Control

Versiedatum  
Versie

28-nov.-2024  
011

### 1 - Warme maaltijden (complete maaltijden die verhit worden geserveerd)

|            |                                                                                                            | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|------------------------------------------------------------------------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>1.1</b> | Warme maaltijden met vlees, vis, ei, soep of saus bestaand uit verschillende componenten, warm geserveerd. |                                        | ≤ 10.000                                 | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |

### 2 - Koud geserveerde gerechten (complete gerechten of halffabricaten die geen hittebehandeling ondergaan, koud geserveerd)

|            |                                                                                                                             | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|-----------------------------------------------------------------------------------------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>2.1</b> | Groente, fruit, vruchtensappen en rauwkost, met of zonder vlees/vis: koud geserveerd                                        |                                        |                                          | ≤ 100                   | ≤ 100.000                          | ≤ 100.000                 |                           | Afwezig                   | ≤ 100                                  |
| <b>2.2</b> | Melange van rauwe/gekookte groenten, salade, rijst/pasta, met of zonder vlees/vis, belegde broodjes, sushi: koud geserveerd |                                        |                                          | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |

### 3 - Patisserie producten

|            |                                              | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|----------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>3.1</b> | Patisserie producten/desserts                |                                        | ≤ 10.000                                 | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |
| <b>3.2</b> | Patisserie producten/desserts met rauw fruit |                                        |                                          | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |

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#### 4 – Zuivelproducten

|            |                                                                                                          | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|----------------------------------------------------------------------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>4.1</b> | Harde of zachte kaas<br>rijpingstijd > 4 weken<br>(vb. Edammer, Goudse<br>kaas, Cheddar en<br>Camembert) |                                        |                                          | ≤ 100                   |                                    | ≤ 100                     |                           | Afwezig                   | ≤ 100                                  |
| <b>4.2</b> | Zachte kaas rijpingstijd<br>< 4 weken (v.b. feta,<br>mozzarella en ricotta)                              |                                        |                                          | ≤ 100                   |                                    | ≤ 10                      |                           | Afwezig                   | ≤ 100                                  |
| <b>4.3</b> | Vloeibare<br>zuivelproducten gemaakt<br>van hittebehandelde<br>melk (v.b. room, melk)                    |                                        | ≤ 1                                      |                         |                                    | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |
| <b>4.4</b> | IJs gemaakt op basis<br>van gepasteuriseerde<br>melkproducten                                            |                                        | ≤ 10                                     |                         |                                    | ≤ 100.000                 |                           | Afwezig                   | ≤ 100                                  |
| <b>4.5</b> | Vloeibare<br>zuivelproducten gemaakt<br>van gefermenteerde<br>melk (v.b. kefir,<br>yoghurt)              |                                        | ≤ 1                                      |                         |                                    | ≤ 100.000                 | ≤ 100.000                 |                           | ≤ 100                                  |

#### 5 - Halffabricaten (ondergaat binnen KCS nog een hittebehandeling)

|            |                                                  | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|--------------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>5.1</b> | Rauwe vlees delen                                |                                        |                                          | ≤ 500                   |                                    | ≤ 100                     |                           | Afwezig /10<br>g          |                                        |
| <b>5.2</b> | Separator vlees of gehakt<br>(niet van pluimvee) | ≤ 500.000                              |                                          | ≤ 50                    |                                    | ≤ 100                     |                           | Afwezig /10<br>g          |                                        |
| <b>5.3</b> | Rauwe vis, garnalen, kip                         |                                        |                                          | ≤ 10                    |                                    | ≤ 100                     |                           | Afwezig /25g              |                                        |

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**6 - Halffabricaten (product komt gegaard binnen en ondergaat binnen KCS geen hittebehandeling)**

|            |                                                                                              | <b>Algemeen<br/>kiemgetal</b><br>per g | <b>Entero-<br/>bacteriaceae</b><br>per g | <b>E. coli</b><br>per g | <b>C.<br/>perfringens</b><br>per g | <b>S. aureus</b><br>per g | <b>B. cereus</b><br>per g | <b>Salmonella</b><br>/25g | <b>L. mono-<br/>cytogenes</b><br>per g |
|------------|----------------------------------------------------------------------------------------------|----------------------------------------|------------------------------------------|-------------------------|------------------------------------|---------------------------|---------------------------|---------------------------|----------------------------------------|
| <b>6.1</b> | Vlees, gerookt/<br>gezouten/gedroogd                                                         | ≤ 100.000                              | ≤ 10.000                                 | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 |                           | Afwezig                   | ≤ 100                                  |
| <b>6.2</b> | (Pluimvee)vlees, verhit<br>en vlees dat aan de<br>buitenkant gebakken is<br>en binnenin rauw | ≤ 100.000                              | ≤ 10.000                                 | ≤ 10                    | ≤ 100.000                          | ≤ 100.000                 | ≤ 100.000                 | Afwezig                   | ≤ 100                                  |
| <b>6.3</b> | Vis                                                                                          | ≤ 100.000                              | ≤ 10.000                                 | ≤ 10                    |                                    | ≤ 100.000                 |                           | Afwezig                   | ≤ 100                                  |
| <b>6.4</b> | Gekookte<br>schaal/schelpdieren<br>zonder schelp                                             | ≤ 100.000                              | ≤ 10.000                                 | ≤ 1                     |                                    | ≤ 100                     |                           | Afwezig                   | ≤ 100                                  |

De normbladen van KCS zijn gebaseerd op Europese verordening (EG) Nr. 2073/2005, de eisen uit de World Food Safety Guidelines van IFSA en QSAI Food Processing Safety Guidelines van Medina Quality.