

Titel normblad  
Eigenaar

**Normblad 16B Microbiological standard suppliers**  
Manager Quality Assurance & Control

Versiedatum  
Versie

28-nov.-2024  
012

### 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

		<b>Aerobic plate count</b> per g	<b>Entero- bacteriaceae</b> per g	<b>E. coli</b> per g	<b>C. perfringens</b> per g	<b>S. aureus</b> per g	<b>B. cereus</b> per g	<b>Salmonella</b> /25g	<b>L. mono- cytogenes</b> per g
<b>4.1</b>	Hard or soft cheese maturation > 4 weeks (e.g. Edam, Gouda cheese, Cheddar and Camembert)			≤ 100		≤ 100		Absent	≤ 100
<b>4.2</b>	Soft cheese maturation < 4 weeks (e.g. feta, mozzarella and ricotta)			≤ 100		≤ 10		Absent	≤ 100
<b>4.3</b>	Liquid dairy products made of heat treated milk (e.g. cream, milk)		≤ 1			≤ 100.000	≤ 100.000	Absent	≤ 100
<b>4.4</b>	Ice cream made of pasteurized dairy products		≤ 10			≤ 100.000		Absent	≤ 100
<b>4.5</b>	Liquid dairy products made of fermented milk (e.g. kefir, yoghurt)		≤ 1			≤ 100.000	≤ 100.000		≤ 100

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

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

		<b>Aerobic plate count</b> per g	<b>Entero- bacteriaceae</b> per g	<b>E. coli</b> per g	<b>C. perfringens</b> per g	<b>S. aureus</b> per g	<b>B. cereus</b> per g	<b>Salmonella</b> /25g	<b>L. mono- cytogenes</b> per g
<b>6.1</b>	Meat, smoked/salted/dried	≤ 100.000	≤ 10.000	≤ 10	≤ 100.000	≤ 100.000		Absent	≤ 100
<b>6.2</b>	(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
<b>6.3</b>	Fish	≤ 100.000	≤ 10.000	≤ 10		≤ 100.000		Absent	≤ 100
<b>6.4</b>	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).