

5) マレーシア

①概要

- ・ マレーシアにおける微生物の規格基準は、Malaysian Food regulation 1985 に規定されている。
- 上記における微生物の規格基準において、冷凍食品及び小麦粉製品に関する規格基準は設けられていない。規格基準が設けられている食物は、ready to eat food である。

②規格基準

- 冷凍食品・小麦粉製品については、微生物の規格基準は存在しないが、アイスクリームについては、Coliform 及び Escherichia coli の基準は存在する。

6) カナダ

①概要

- ・ カナダにおける食品の微生物の規格基準について、担当者に問い合わせた結果、ケベック州の公式文書（フランス語）LIGNES DIRECTRICES POUR L'INTERPRETATION DES RESULTATS ANALYTIQUES EN MICROBIOLOGIE ALIMENTAIRE (QUEBEC) 2003 にしか示されていない。
<http://www.mapaq.gouv.qc.ca/NR/rdonlyres/6B9A8992-396D-45CD-8841-1EFD19E3D7C8/0/accueil.pdf>
 - ・ 上記公式文書の 2. 1 6 に微生物に関する規格基準が示されており、“Fresh dough”についての基準が示されていた。
 - ・ WHO が公表している各国の微生物に関する規格基準データにおいては、“Bakery products”等の小麦粉製品に関する規格基準が示されていた。
- LIGNES DIRECTRICES POUR L'INTERPRETATION DES RESULTATS ANALYTIQUES EN MICROBIOLOGIE ALIMENTAIRE (QUEBEC) 2003 では、“Fresh dough”に関する微生物の規格基準について、*Escherichia coli*, *S. aureus*, *Bacillus cereus*, *C. perfringens*, *Microorganismes pathogènes* の微生物基準が示されていた。

②規格基準

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status	出典
Bakery products		<i>Aerobic plate count</i>	m = 50000 M = 1000000	n = 5 c = 2	Manufacturing level	Guidelines	1
Bakery products		<i>Coliforms</i>	m = 50 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Bakery products		<i>Escherichia coli</i>	m = 10 M = 1000	n = 5 c = 1	Manufacturing level	Guidelines	1
Bakery products		<i>Moulds</i>	m = 50 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Bakery products		<i>Salmonella spp.</i>	m = 0 M = 1000	n = 5 c = 0	Manufacturing level	Guidelines	1
Bakery products		<i>Staphylococcus aureus</i>	m = 100 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Bakery products		<i>Yeasts</i>	m = 500 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Aerobic plate count</i>	m = 1000 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Bacillus cereus</i>	m = 100 M = 10000	n = 10 c = 1	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Clostridium perfringens</i>	m = 100 M = 1000	n = 10 c = 1	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Escherichia coli</i>	m = 10 M = 100	n = 10 c = 1	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Salmonella spp.</i>	m = 0 M = 100	n = 20 c = 0	Manufacturing level	Guidelines	1
Infant foods	instant cereal	<i>Staphylococcus aureus</i>	m = 10 M = 100	n = 10 c = 1	Manufacturing level	Guidelines	1
Pasta	dry	<i>Aerobic plate count</i>	m = 50000 M = 1000000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	dry	<i>Escherichia coli</i>	m = 10 M = 100	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	dry	<i>Moulds</i>	m = 2000 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	dry	<i>Salmonella spp.</i>	m = 0 M = 100	n = 5 c = 0	Manufacturing level	Guidelines	1
Pasta	dry	<i>Staphylococcus aureus</i>	m = 500 M = 1000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	dry	<i>Yeasts</i>	m = 2000 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Aerobic plate count</i>	m = 50000 M = 1000000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Escherichia coli</i>	m = 10 M = 100	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Moulds</i>	m = 2000 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Salmonella spp.</i>	m = 0 M = 100	n = 5 c = 0	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Staphylococcus aureus</i>	m = 500 M = 1000	n = 5 c = 2	Manufacturing level	Guidelines	1
Pasta	fresh	<i>Yeasts</i>	m = 2000 M = 10000	n = 5 c = 2	Manufacturing level	Guidelines	1
Fresh Dough	includes pasta, dough, battered dough, regular or stuffed with or without cheeses, that should be cooked before consumption	<i>Escherichia coli</i>	m = 10 M = 100	n = 5 c = 2	BPP		2
Fresh Dough	includes pasta, dough, battered dough, regular or stuffed with or without cheeses, that should be cooked before consumption	<i>S. aureus</i>	m = 1000 M = 10000	n = 5 c = 2	Health 2		2
Fresh Dough	includes pasta, dough, battered dough, regular or stuffed with or without cheeses, that should be cooked before consumption	<i>Bacillus cereus</i>	m = 1000 M = 10000	n = 5 c = 2	Health 2		2
Fresh Dough	includes pasta, dough, battered dough, regular or stuffed with or without cheeses, that should be cooked before consumption	<i>C. perfringens</i>	m = 1000 M = 10000	n = 5 c = 2	Health 2		2
Fresh Dough	includes pasta, dough, battered dough, regular or stuffed with or without cheeses, that should be cooked before consumption	<i>Microorganismes pathogènes</i>	Non detecte/25g	n = X c = 0	Health 1		2

1:WHO Regional Office for Europe, Database of microbiological specifications for selected countries (2000)

2:LIGNES DIRECTRICES POUR L'INTERPRETATION DES RESULTATS ANALYTIQUES EN MICROBIOLOGIE ALIMENTAIRE (QUEBEC, 2003)

7) アメリカ

①概要

- ・ 冷凍食品及びその他のアメリカに輸入される食品は、Federal Food, Drug, and Cosmetic Act (FFDCA)及びFair Packing and Labeling Act (FPLA)に規定されている。
- ・ FFDCA 法は、衛生管理等の食品安全を規定するもので、FPLA 法は消費者が正確な情報を得ることができるように規定するものである（ラベルに関する規定については、<http://www.cfsan.fda.gov/label.html>参照）。海外から輸入された冷凍食品については、上記の法律の規定に従わなければならない。
- ・ 冷凍食品に関しては、いくつかのガイダンス文書（卵及び卵製品、ベリー、缶詰・冷凍チェリー、缶詰・冷凍桃、冷凍またはスライスされたイチゴ、生鮮・冷凍・乾燥・缶詰等の食品の定義、缶詰・冷凍アスパラガス、冷凍ブロッコリー、ほうれん草、コンプライアンスプログラム等）が存在する。各品目に関する規定は、微生物に関する規定ではなく、主に昆虫の混入等に対する規定が示されている。
- ・ Code of Federal Regulations・Title 21・Food and Drugs(FDA)においては、規格基準の存在する品目が示されている。
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPartFrom=100&CFRPartTo=799>
- ・ また、Current Good Manufacturing Practices (CGMP's)は、食品加工プロセスにおける衛生基準を示している。（→e.coli 等に関する規格基準は示されていない）
<http://www.cfsan.fda.gov/~lrd/cfr110.html>
- ・ 輸入された商品については、FDA が微生物病原体及びラベリングするのに適しているか決定する。
- 食品中の病原体についての検査方法については、Bacterial Analytical Manual (BAM) に示されている。
<http://www.cfsan.fda.gov/~ebam/bam-toc.html>
- U.S. Department of AgricultureCommercial(UDSA)内の Food Quality Assurance Staff (FQAS) は、食品の品質を保証するために Commercial Item Descriptions (CIDs)を設定し、マネジメントを行っている。CIDs の中では、Bakery and cereal products という分類が存在しており、その一つの項目である"DOUGH, COOKIE, UNBAKED, REFRIGERATED OR FROZEN"について、微生物の規格基準が示されており、*Salmonella*, *Standard Plate Count*, *E. coli and Coliform*, *Coagulate positive Staph. Aureus*, *Yeast and Mold* についての基準が設定されている。
<http://www.ams.usda.gov/fqa/cids.htm>(CIDs)
<http://www.ams.usda.gov/fqa/aa20307.htm>（冷凍パン生地）

②規格基準

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Dough, Cookie	unbaked, refrigerated or frozen	<i>Salmonella</i>	negative	USDA inspection service sampling and plans	Information unavailable	Information unavailable
Dough, Cookie	unbaked, refrigerated or frozen	<i>Aerobic (Standard) Plate Count</i>	50,000	USDA inspection service sampling and plans	Information unavailable	Information unavailable
Dough, Cookie	unbaked, refrigerated or frozen	<i>Coagulate positive Staph. Aureus</i>	10 MPN (most probable number)	USDA inspection service sampling and plans	Information unavailable	Information unavailable
Dough, Cookie	unbaked, refrigerated or frozen	<i>Coliform</i>	100 MPN	USDA inspection service sampling and plans	Information unavailable	Information unavailable
Dough, Cookie	unbaked, refrigerated or frozen	<i>E. coli</i>	10 MPN	USDA inspection service sampling and plans	Information unavailable	Information unavailable

Commercial Item Description, USDA

8) EU

White Paper on Food Safety 2000 の Chapter 5 Regulatory Aspects には、特定の食品については、EU の microbiological standards を設定することが記述されている。2006 年に Commission Regulation of microbiological criteria for foodstuffs が施行される予定であり、そのドラフト版が現在公開されている。その中では、アイスクリームについての微生物の規格基準は示されているものの、それ以外の冷凍食品に関する規格基準は示されていない。

- また、現行の EU の食品微生物規格基準においても、飲料水や卵製品貝類、牛乳・乳製品等については規格基準が存在するが、冷凍パン生地については、存在しない。

Corrigendum to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs は、数値で示した基準及び冷凍食品に関する基準は示されていない。

http://www.hpa.org.uk/srmd/services_presentations/Mary%20Howell.ppt(現行の EU の規格基準)

9) 韓国

- ・ 冷凍食品規格は下記のように規定されている。韓国の規格基準は日本のものと類似している。
- “pre-baked frozen dough for bread” が 発酵食品である場合は細菌数規格の適用対象ではない。
- また、製造工程が冷凍前加熱製品の場合は大腸菌 group (coliform group) 10 /g 以下, 冷凍前非加熱製品の場合は大腸菌(E. coli) 陰性(negative)で 管理している。

①規格基準

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Frozen foods	served after heating (other than those heated immediately before freezing)	<i>Coliforms</i>	negative	Information unavailable	Information unavailable	Information unavailable
Frozen foods	served after heating (other than those heated immediately before freezing)(other than fermented products or lactic acid bacterium added product)	<i>Aerobic microorganisms</i>	<3,000,000	Information unavailable	Information unavailable	Information unavailable
Frozen foods	served after heating and heated immediately before freezing	<i>Coliforms</i>	<100,000	Information unavailable	Information unavailable	Information unavailable
Frozen foods	served after heating and heated immediately before freezing (other than fermented products or lactic acid bacterium added product)	<i>Aerobic microorganisms</i>	<100,000	Information unavailable	Information unavailable	Information unavailable
Frozen foods	served without heating	<i>Coliforms</i>	<100,000	Information unavailable	Information unavailable	Information unavailable
Frozen foods	served without heating (other than fermented products or lactic acid bacterium added product)	<i>Aerobic microorganisms</i>	<100,000	Information unavailable	Information unavailable	Information unavailable

Source: Korean Food Code

10) ドイツ

- 冷凍パン生地または類似製品に関する公式の規格基準は存在しない。
- また、そのような規格基準の必要性を示す公式の健康に関するレポートは存在しない。
- ドイツにおいても、州の検査機関で冷凍ピザ (semi-baked pizza) にのっていたハーブに *E. coli* が検出された際、同様の議論がされ、このような食品は摂取する前に 180°C で加熱する必要があるため、安全であるという結論に至っている。

11) フランス

- WHO Regional Office for Europe, Database of microbiological specifications for selected countries (2000)によると、小麦粉製品に関する規格基準は存在しなかった。また、冷凍食品については、冷凍魚についての規格基準が存在しており、*Staphylococcus aureus* について基準が示されていた。

(フランスについてはメールでコンタクトできなかった)

12) その他 WHO データベースに掲載されている国

WHO Regional Office for Europe, Database of microbiological specifications for selected countries (2000)に掲載されているその他の国における冷凍食品または小麦粉製品に関する微生物規格基準を抽出した。

①キューバ

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Cereals	ready to eat	<i>Aerobic mesophilic microorganisms</i>	<10000	n = 1	Not specified	Mandatory
Cereals	ready to eat	<i>Moulds</i>	<100	n = 1	Not specified	Mandatory
Cereals	ready to eat	<i>Yeasts</i>	<100	n = 1	Not specified	Mandatory
Confectionery	with cream and meat	<i>Coliforms</i>	100	n = 1	Not specified	Mandatory
Confectionery	with cream and meat	<i>Coliforms faecal</i>	10	n = 1	Not specified	Mandatory
Confectionery	with cream and meat	<i>Salmonella spp.</i>	Not detectable in 25g	n = 1	Not specified	Mandatory
Confectionery	with cream and meat	<i>Staphylococcus aureus</i>	<100	n = 1	Not specified	Mandatory
Dough paste	fresh	<i>Coliforms faecal</i>	10	n = 1	Not specified	Mandatory
Dough paste	fresh	<i>Salmonella spp.</i>	Not detectable in 25g	n = 1	Not specified	Mandatory
Dough paste	fresh	<i>Staphylococcus aureus</i>	<100	n = 1	Not specified	Mandatory
Infant foods	cereal based	<i>Aerobic mesophilic microorganisms</i>	<25000	n = 1	Not specified	Mandatory
Infant foods	cereal based	<i>Coliforms</i>	100	n = 1	Not specified	Mandatory
Infant foods	cereal based	<i>Moulds</i>	<10	n = 1	Not specified	Mandatory
Infant foods	cereal based	<i>Yeasts</i>	<10	n = 1	Not specified	Mandatory

②ギリシャ

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Infant foods	milky flours	<i>Bacillus cereus</i>	<100	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	<i>Clostridium</i> spp. sulphite reducing	<10	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	Coliforms	Not detectable in 1 g	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	Pathogenic bacteria or toxins	Not detectable	Not specified	Not specified	Mandatory
Infant foods	milky flours	<i>Salmonella</i> spp.	Not detectable in 50 g	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	<i>Staphylococcus</i> coagulase positive	Not detectable in 1 g	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	Total mesophilic flora	<10000	Not specified	Point of test or after incubation	Mandatory
Infant foods	milky flours	Yeasts and Moulds	<100	Not specified	Point of test or after incubation	Mandatory

③イタリア

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Frozen foods		<i>Listeria monocytogenes</i>	m=12 M=110	1g: n=5 c=2	Manufacturing level	Mandatory
Pasta	frozen	<i>Clostridium perfringens</i>	m=100 M=1000	1g: n=5 c=0	Manufacturing level	Mandatory
Pasta	fresh, packaged	<i>Clostridium perfringens</i>	m=100 M=1000	1g: n=5 c=1	Manufacturing level	Mandatory
Pasta	fresh	<i>Salmonella</i> spp.	Not detectable in 25g	n=5 c=0	Manufacturing level	Mandatory
Pasta		<i>Staphylococcus aureus</i>	m=100 M=1000	n=5 c=2	Not specified	Not Specified
Pasta	fresh	<i>Staphylococcus aureus</i>	m=1000	n=5 c=2	Not specified	Not Specified
Pasta	frozen	<i>Staphylococcus aureus</i>	m=100 M=1000	n=5 c=0	Not specified	Not Specified
Pasta	fresh, packaged	<i>Staphylococcus aureus</i>	m=100 M=500	n=5 c=1	Not specified	Not Specified

④アイルランド

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Satisfactory < 1000000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Borderline 1000000 - < 10000000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Unsatisfactory ≥ 10000000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Satisfactory < 10000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Borderline 10000 - < 100000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Aerobic microorganisms @ 30°C</i>	Unsatisfactory ≥ 100000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Bacillus cereus and Bacillus subtilis group</i>	Satisfactory- <100, Borderline-1000 - <10000, Unsatisfactory-10000 - <100000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Bacillus cereus and Bacillus subtilis group</i>	Satisfactory- <100, Borderline-1000 - <10000, Unsatisfactory-10000 - <100000	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Campylobacter</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Campylobacter</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Clostridium perfringens</i>	Satisfactory- <10, Borderline-10 - <100, Unsatisfactory- 100 -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Clostridium perfringens</i>	Satisfactory- <10, Borderline-10 - <100, Unsatisfactory- 100 -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Escherichia coli</i>	Satisfactory- 20, Borderline-20 - 100, Unsatisfactory- 100 -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Escherichia coli</i>	Satisfactory- 20, Borderline-20 - 100, Unsatisfactory- 100 -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Escherichia coli O157 & other EHEC</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Escherichia coli O157 & other EHEC</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g; Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g; Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g; Borderline- present in 25g -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g; Borderline- present in 25g -	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g; Unacceptable- present in 25g	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g; Unacceptable- present in 25g	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Staphylococcus aureus</i>	Satisfactory <20; Borderline 20 - <100; Unsatisfactory 100 - <	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Staphylococcus aureus</i>	Satisfactory <20; Borderline 20 - <100; Unsatisfactory 100 - <	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts with dairy cream	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g; Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Bakery and pastry products	Cakes, pastries, slices and deserts without dairy cream	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g; Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Cakes	Cheesecake	Aerobic microorganisms @ 30°C	See *	Not specified	Retail	Guidelines
Cakes	Cheesecake	Aerobic microorganisms @ 30°C	See *	Not specified	Retail	Guidelines
Cakes	Cheesecake	Aerobic microorganisms @ 30°C	See *	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Bacillus cereus</i> and <i>Bacillus subtilis</i> group	Satisfactory- <100; Borderline- 1000 - <10000; Unsatisfactory-	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Campylobacter</i>	Satisfactory- not detected in 25g; Unacceptable- present in 25g	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Clostridium perfringens</i>	Satisfactory- <10; Borderline- 10 - <100; Unsatisfactory- 100 - <	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Escherichia coli</i>	Satisfactory- 20; Borderline- 20 - 100; Unsatisfactory 100 -	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Escherichia coli</i> O157 & other VTEC	Satisfactory- not detected in 25g; Unacceptable- present in 25g	Not specified	Retail	Guidelines

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Cakes	Cheesecake	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g, Borderline- present in 25g	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory 100 - <	Not specified	Retail	Guidelines
Cakes	Cheesecake	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	Aerobic microorganisms @ 30°C	Satisfactory < 10000	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	Aerobic microorganisms @ 30°C	Borderline 10000 - < 100000	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	Aerobic microorganisms @ 30°C	Unsatisfactory ≥ 100000	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Bacillus cereus</i> and <i>Bacillus subtilis</i> group	Satisfactory- <100, Borderline- 1000 - <10000, Unsatisfactory-	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Campylobacter</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Clostridium perfringens</i>	Satisfactory- <10, Borderline- 10 - <100, Unsatisfactory- 100 -	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Escherichia coli</i>	Satisfactory 20, Borderline 20 - 100, Unsatisfactory 100 -	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Escherichia coli</i> O157 & other VTEC	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g, Borderline- present in 25g	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Desserts	tarts, flans and pies	<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory 100 - < 1000	Not specified	Retail	Guidelines
Desserts	tarts, flans and pies	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - < 200	Not specified	Retail	Guidelines
Pasta/pizza		<i>Aerobic microorganisms @ 30°C</i>	Satisfactory < 10000	Not specified	Retail	Guidelines
Pasta/pizza		<i>Aerobic microorganisms @ 30°C</i>	Borderline 10000 - < 100000	Not specified	Retail	Guidelines
Pasta/pizza		<i>Aerobic microorganisms @ 30°C</i>	Unsatisfactory ≥ 100000	Not specified	Retail	Guidelines
Pasta/pizza		<i>Bacillus cereus and Bacillus subtilis group</i>	Satisfactory- < 100, Borderline- 1000 - < 10000, Unsatisfactory- ≥ 10000	Not specified	Retail	Guidelines
Pasta/pizza		<i>Campylobacter</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Pasta/pizza		<i>Clostridium perfringens</i>	Satisfactory- < 10, Borderline- 10 - < 100, Unsatisfactory- ≥ 100	Not specified	Retail	Guidelines
Pasta/pizza		<i>Escherichia coli</i>	Satisfactory- 20, Borderline- 20 - < 100, Unsatisfactory ≥ 100	Not specified	Retail	Guidelines
Pasta/pizza		<i>Escherichia coli O157 & other EHEC</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Pasta/pizza		<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - < 200	Not specified	Retail	Guidelines
Pasta/pizza		<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g, Borderline- present in 25g	Not specified	Retail	Guidelines
Pasta/pizza		<i>Salmonella spp.</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Pasta/pizza		<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory 100 - < 1000	Not specified	Retail	Guidelines
Pasta/pizza		<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - < 200	Not specified	Retail	Guidelines

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Pizza		<i>Aerobic microorganisms</i> @ 30°C	Satisfactory < 10000	Not specified	Retail	Guidelines
Pizza		<i>Aerobic microorganisms</i> @ 30°C	Borderline 10000 - < 100000	Not specified	Retail	Guidelines
Pizza		<i>Aerobic microorganisms</i> @ 30°C	Unsatisfactory ≥ 100000	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Bacillus cereus</i> and <i>Bacillus subtilis</i> group	Satisfactory- <100, Borderline- 1000 - <10000, Unsatisfactory- ≥ 10000	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Campylobacter</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Clostridium perfringens</i>	Satisfactory- <10, Borderline- 10 - <100, Unsatisfactory- ≥ 100	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Escherichia coli</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory ≥ 100	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Escherichia coli</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory ≥ 100	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Escherichia coli</i> O157 & other VTEC	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Escherichia coli</i> O157 & other VTEC	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Listeria monocytogenes</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory- not detectable in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Salmonella spp.</i>	Satisfactory- not detected in 25g, Unacceptable- present in 25g	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory ≥ 100	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory ≥ 100	Not specified	Retail	Guidelines
Savory products	cheese based bakery products	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines
Savory products	pies and slices	<i>Vibrio parahaemolyticus</i>	Satisfactory- not detected in 25g, Borderline- present in 25g - <200	Not specified	Retail	Guidelines

⑤イスラエル

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Breading Crumbs	from Bakery Products	<i>Aerobic plate count</i>	10000	M = value of	Not specified	Mandatory
Breading Crumbs	with spices, from Bakery Products	<i>Aerobic plate count</i>	50000	M = value of	Not specified	Mandatory
Breading Crumbs	from Bakery Products	<i>Coliforms</i>	100	M = value of	Not specified	Mandatory
Breading Crumbs	with spices, from Bakery Products	<i>Coliforms</i>	100	M = value of	Not specified	Mandatory
Flour	wheat	<i>Moulds</i>	5000	M = value of	Not specified	Mandatory
Pasta products		<i>Aerobic plate count</i>	100000	M = value of	Not specified	Mandatory
Pasta products		<i>Salmonella spp.</i>	Not detectable in 20g	M = value of	Not specified	Mandatory
Pasta products		<i>Staphylococcus aureus</i>	100	M = value of	Not specified	Mandatory

⑥オランダ

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Dough products	mixed o filled with meat, fish, flesh, ready for consumption	<i>Aerobic microorganisms</i>	<10000	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, to be heated before sale/consumption	<i>Aerobic microorganisms</i>	<1000000	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, ready for consumption	<i>Enterobacteriaceae</i>	Not detectable in 0.1g	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, ready for consumption	<i>Pathogenic microorganisms</i>	Not detectable	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, to be heated before sale/consumption	<i>Pathogenic microorganisms</i>	Not detectable	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, ready for consumption	<i>Staphylococcus aureus</i>	Not detectable in 0.1g	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, to be heated before sale/consumption	<i>Staphylococcus aureus</i>	< 500	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, ready for consumption	<i>Toxins, microbial</i>	Not detectable	Not specified	Consumption	Mandatory
Dough products	mixed o filled with meat, fish, flesh, to be heated before sale/consumption	<i>Toxins, microbial</i>	Not detectable	Not specified	Consumption	Mandatory

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Pastry	(like mie, bami goreng, ravioli, spaghetti) ready for consumption	<i>Aerobic microorganisms</i>	<10000	Not specified	Consumption	Mandatory
Pastry	spaghetti), prepared & to be heated before sale/consumption	<i>Aerobic microorganisms</i>	<1000000	Not specified	Retail	Mandatory
Pastry	spaghetti), prepared & to be heated by consumer after sale	<i>Aerobic microorganisms</i>	<100000	Not specified	Retail	Mandatory
Pastry	(like mie, bami goreng, ravioli, spaghetti) ready for consumption	<i>Enterobacteriaceae</i>	Not detectable in 0,1g	Not specified	Consumption	Mandatory
Pastry	(like mie, bami goreng, ravioli, spaghetti) ready for consumption	<i>Pathogenic microorganisms</i>	Not detectable	Not specified	Consumption	Mandatory
Pastry	spaghetti), prepared & to be heated before sale/consumption	<i>Pathogenic microorganisms</i>	Not detectable	Not specified	Retail	Mandatory
Pastry	spaghetti), prepared & to be heated by consumer after sale	<i>Pathogenic microorganisms</i>	Not detectable	Not specified	Retail	Mandatory
Pastry	(like mie, bami goreng, ravioli, spaghetti) ready for consumption	<i>Staphylococcus aureus</i>	Not detectable in 0,1g	Not specified	Consumption	Mandatory
Pastry	spaghetti), prepared & to be heated before sale/consumption	<i>Staphylococcus aureus</i>	< 500	Not specified	Retail	Mandatory
Pastry	spaghetti), prepared & to be heated by consumer after sale	<i>Staphylococcus aureus</i>	< 500	Not specified	Retail	Mandatory
Pastry	(like mie, bami goreng, ravioli, spaghetti) ready for consumption	<i>Toxins, microbial</i>	Not detectable	Not specified	Consumption	Mandatory
Pastry	spaghetti), prepared & to be heated before sale/consumption	<i>Toxins, microbial</i>	Not detectable	Not specified	Retail	Mandatory
Pastry	spaghetti), prepared & to be heated by consumer after sale	<i>Toxins, microbial</i>	Not detectable	Not specified	Retail	Mandatory

⑦ポルトガル

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Cakes		<i>Salmonella spp.</i>	Not detectable in 25g	n = 5	Retail	Mandatory
Pastry	toppings	<i>Salmonella spp.</i>	Not detectable in 25g	n = 5	Retail	Mandatory
Pastry	toppings	<i>Staphylococcus aureus</i>	m = 100 M = 1000	n = 5 c = 2	Not specified	Not specified

⑧スペイン

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Bakery products		enterotoxigenic	Not detectable	Not specified	Retail / Production	Not specified
Biscuits		microorganisms	1000	Not specified	Not specified	Mandatory
Biscuits	others	microorganisms	10000	Not specified	Not specified	Mandatory
Biscuits		<i>Bacillus cereus</i>	Not detectable	n = 1	Retail / Production	Mandatory
Biscuits		<i>Bacillus cereus</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits	others	<i>Bacillus cereus</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits		<i>Enterobacteriaceae</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits	others	<i>Enterobacteriaceae</i>	10	Not specified	Not specified	Mandatory
Biscuits		<i>Escherichia coli</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits	others	<i>Escherichia coli</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits		Moulds	200	Not specified	Not specified	Mandatory
Biscuits	others	Moulds	200	Not specified	Not specified	Mandatory
Biscuits		<i>Salmonella spp.</i>	Not detectable per 25g	Not specified	Not specified	Mandatory
Biscuits	others	<i>Salmonella spp.</i>	Not detectable per 25g	Not specified	Not specified	Mandatory
Biscuits		<i>Staphylococcus aureus</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits	others	<i>Staphylococcus aureus</i>	Not detectable	Not specified	Not specified	Mandatory
Biscuits	plain	enterotoxigenic	Not detectable	Not specified	Retail / Production	Not specified
Biscuits	coated	enterotoxigenic	Not detectable	Not specified	Retail / Production	Not specified
Biscuits	filled	enterotoxigenic	Not detectable	Not specified	Retail / Production	Not specified
Biscuits		Yeasts	200	Not specified	Not specified	Mandatory
Biscuits	others	Yeasts	200	Not specified	Not specified	Mandatory

Food commodity	Other information	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan as given in original publication	Point of application	Legal status
Cereals	flakes	<i>Aerobic mesophilic microorga</i>	10000	Not specified	Not specified	Mandatory
Cereals	flakes or other expanded	<i>Bacillus cereus</i>	< 10	n = 1	Retail / Production	Mandatory
Cereals	flakes	<i>Bacillus cereus</i>	10	Not specified	Not specified	Mandatory
Cereals	flakes	<i>Escherichia coli</i>	Not detectable	Not specified	Not specified	Mandatory
Cereals	flakes	<i>Moulds</i>	100	Not specified	Not specified	Mandatory
Cereals	flakes	<i>Salmonella spp.</i>	Not detectable per 25g	Not specified	Not specified	Mandatory
Cereals	flakes	<i>Yeasts</i>	100	Not specified	Not specified	Mandatory
Confectionery		<i>Staphylococcus aureus enterol</i>	Not detectable	Not specified	Retail / Production	Not specified
Dietetic foods	others, with cereals	<i>Yeasts</i>	300	Not specified	Not specified	Mandatory
Flour		<i>Aerobic mesophilic microorga</i>	1000000	Not specified	Not specified	Mandatory
Flour		<i>Escherichia coli</i>	100	Not specified	Not specified	Mandatory
Flour		<i>Moulds</i>	10000	Not specified	Not specified	Mandatory
Flour		<i>Salmonella spp.</i>	Not detectable in 25g	Not specified	Not specified	Mandatory
Pastry		<i>Clostridium spp. sulphite redu</i>	1000	Not specified	Not specified	Mandatory
Pastry		<i>Escherichia coli</i>	Not detectable	Not specified	Not specified	Mandatory
Pastry		<i>Moulds</i>	500	Not specified	Not specified	Mandatory
Pastry		<i>Salmonella spp.</i>	Not detectable in 30g	Not specified	Not specified	Mandatory
Pastry		<i>Shigella spp.</i>	Not detectable in 30g	Not specified	Not specified	Mandatory
Pastry		<i>Staphylococcus aureus</i>	Not detectable in 0,1g	Not specified	Not specified	Mandatory
Pastry		<i>Staphylococcus aureus enterol</i>	Not detectable	Not specified	Retail / Production	Not specified
Pastry		<i>Yeasts</i>	500	Not specified	Not specified	Mandatory

⑨オーストリア

なし(アイスクリームについては規格基準あり)

⑩ベルギー

なし(アイスについては規格基準あり)

⑪フィンランド

なし(乳製品、アイスクリームについては規格基準あり)

⑫アイスランド

なし(魚、ロブスター、えびについては規格基準あり)

⑬ノルウェー

なし(冷凍の surimi-products については規格基準あり)

⑭南アフリカ

なし(アイスについては規格基準あり)

⑮スウェーデン

なし(アイスクリームについては規格基準あり)

⑯デンマーク

なし

(3) 規格・基準まとめ

	冷凍食品・小売食品の分類	対象食品名	冷凍食品・小売食品の分類の定義	微生物に関する基準の有無	E.coli or coliforms			Other microbiological criteria		
					Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan
Switzerland		Confectionary, pastries		●	<i>Escherichia coli</i>	10		<i>terotic microorganisms @ 30°C</i>	1000000	Swiss Food Manual
		Pastry	uncooked, dried	○				<i>Staphylococcus coagulans positive</i>	100	
			uncooked, dried	○				<i>Enterobacteriaceae</i>	1000	
			uncooked, wet	○				<i>Aerobic microorganisms @ 30°C</i>	100000	
			uncooked wet with filling	○				<i>Aerobic microorganisms @ 30°C</i>	1000000	
			uncooked wet with filling	○				<i>Bacillus cereus</i>	1000	
			uncooked wet with filling	○				<i>Clostridium perfringens</i>	100	
			uncooked, wet	○				<i>Enterobacteriaceae</i>	10000	
			uncooked wet with filling	○				<i>Enterobacteriaceae</i>	10000	
			uncooked, dried	○				<i>Staphylococcus coagulans positive</i>	10000	
			uncooked, wet	○				<i>Staphylococcus coagulans positive</i>	1000	
			uncooked wet with filling	○				<i>Staphylococcus coagulans positive</i>	1000	
		not ready-to-eat		○				<i>Bacillus cereus</i>	100000	
								<i>Clostridium perfringens</i>	100000	
Canada		Finch Dough	include pasta, dough, battered dough, regular or stuffed with or without cheese, that should be cooked before consumption	●	<i>Escherichia coli</i>	n=10 M=100	n=5 c=2	<i>S. aureus</i> <i>Bacillus cereus</i> <i>C. perfringens</i> <i>Microorganisms pathogenic</i>		
		Finch Paste	include mince/pasta products, pastes with party making, batter, sauce or stuffed with or without cheese having to be cooked before consumption	●	<i>Escherichia coli</i>	n=10 M=100	n=5 c=2	<i>S. aureus</i> <i>Bacillus cereus</i> <i>C. perfringens</i> <i>Microorganisms pathogenic</i>		
Australia (NZ)		Cereal, cereal based foods for infants		●	<i>Coliform</i>	n=3 M=20	n=5 c=2	<i>Salmonella</i> 25g		
Korea		冷凍前非加熱食品	製造・加工または料理した食品を長期保存する目的で、急速冷凍処理を施して冷凍保管を要し、包装された食品。	●	<i>Escherichia coli</i>	negative		<i>terotic microorganisms</i>	<3,000,000	
		非加熱冷凍食品	「非加熱冷凍食品」を食べるときに加熱を要し、急速冷凍処理を施して冷凍保管を要し、包装された食品。	●	<i>Coliform</i>	<100000		<i>Aerobic microorganisms</i>	<100,000	
USA		Dough, Cookie	unbaked, refrigerated or frozen	●	<i>Coliform</i>	100 MPN	USDA inspection service sampling and plans	<i>Salmonella</i>	negative	USDA inspection service sampling and plans
				●	<i>E. coli</i>	10 MPN	USDA inspection service sampling and plans	<i>terotic (Standard Plate Count)</i>	50000	USDA inspection service sampling and plans
China 1		急速冷凍包装済み小売食品	小麦粉・米・雑穀等を主原料として用い、加工成型（あるいは加熱処理）を施され、加工包装し、急速冷凍して製造された食品。肉、魚、鶏肉、水産品、野菜、果物の加工品、砂糖、油、調味料などを中身に含むものも対象。	○			GB/T 4789.33	菌落総数	<300,000	GB/T 4789.33
								致病菌 (<i>Salmonella</i> , <i>Staphylococcus aureus</i> , 志賀氏菌)	not detectable	
								カビ菌落数	<150	
				●	<i>Coliform</i>	<230 (MPN/100g)		菌落総数 (<i>Salmonella</i> , <i>Staphylococcus aureus</i> , 志賀氏菌)	not detectable	
China 2		急速冷凍小麦粉・米食品	小麦粉・米・雑穀等を主原料とし、同時に一つか多種類の肉・鶏肉・卵・野菜・果物・糖・油・調味料を中身(餡)として包装し、成型、熟成あるいは生製、包装され、急速冷凍処理を施して加工製造された食品。	○				菌落総数	<300,000	
								致病菌 (<i>Salmonella</i> , <i>Staphylococcus aureus</i> , 志賀氏菌)	not detectable	
								菌落総数	<100,000	
				●	<i>Coliform</i>	<230 (MPN/100g)		カビ菌落数	<100	
China 3		急速冷凍インスタント食品	急速冷凍前に煮る、煮る、蒸る、炒める、揚げる、焼くなどの熱処理を施した食品。	○	<i>Coliform</i>	<g	検査ロット(N)≦500、サンプル(個)≦50、微生物検査用サンプル(個)≦50	菌落総数	<100,000	
					<i>Escherichia coli</i>	<g		真菌(カビ)菌落	<0.02g	
								<i>Salmonella spp</i>	<25g	
				●	<i>Escherichia coli</i>	<230g	N≧1000、サンプル(個)≧50、微生物検査用サンプル(N)≧1000、500、微生物	菌落総数	<300,000	
China 3		急速冷凍前非加熱食品	急速冷凍前に煮る、煮る、蒸る、炒める、揚げる、焼くなどの熱処理を施していない食品。	○				真菌(カビ)菌落	<0.01g	
								<i>Salmonella spp</i>	<25g	
UK		Quick-frozen Foodstuff	consuming food which have undergone a freezing process known as "quick-freezing"	×				<i>Salmonella spp</i>	Absence in 25g	n=10 c=0
Germany		Confectionary, pastries		×						
Malaysia		(Ice cream)		×	<i>Escherichia coli</i>	Absent in 1g				
Malaysia		(Ice cream)		×				<i>Salmonella spp</i>	Absence in 25g	n=10 c=0

	冷凍食品・小麦粉食品の分類	対象食品名	冷凍食品・小麦粉食品の分類の定義	微生物に関する基準の有無	E. coli or coliforms			Other microbiological criteria		
					Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan	Microorganisms or metabolite	Numerical values as given in original publication (in cfu per g or ml if not specified)	Sampling plan
Cuba		Confectionery	with cream and meat	⊙	<i>Coliforms</i>	<100	n=1	<i>Salmonella</i> spp.	Not detectable in 25g	n=1
		Dough paste	fresh	⊙	<i>Coliforms faecal</i>	<10	n=1	<i>Staphylococcus aureus</i>	<100	n=1
				⊙	<i>Coliforms faecal</i>	<10	n=1	<i>Salmonella</i> spp.	Not detectable in 25g	n=1
		Treatise foods	cereal based	⊙	<i>Coliforms</i>	<100	n=1	<i>Staphylococcus aureus</i>	<100	n=1
Italy		Desserts	cream	○				<i>Acidophilic microorganisms</i>	<25,000	n=1
								<i>Clustidium perfringens</i>	n=100 M=1000	n=5 c=0
								<i>Staphylococcus aureus</i>	n=100 M=1000	n=5 c=0
Ireland		Bakery and pastry products	cakes, pastries, scones and desserts without dairy cream	⊙	<i>Escherichia coli</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory 100 - < 10000, Unacceptable potential < hazardous - 10000	Not specified	<i>Aerobic microorganisms</i> @ 30°C	Satisfactory < 10000	Not specified
								<i>Aerobic microorganisms</i> @ 30°C	Borderline 10000 - < 100000	Not specified
								<i>Aerobic microorganisms</i> @ 30°C	Unsatisfactory -	Not specified
								<i>Bacillus cereus</i> and <i>Bacillus subtilis</i> group	Satisfactory < 100, Borderline 1000 - < 10000, Unsatisfactory 10000 - < 100000	Not specified
								<i>Campylobacter</i>	Satisfactory - not detected in 25g, Unacceptable present	Not specified
								<i>Clustidium perfringens</i>	Satisfactory < 10, Borderline 10 - < 100, Unsatisfactory 100 - < 10000, Unacceptable - 100000	Not specified
					<i>Escherichia coli O157 & other STEC</i>	Satisfactory - not detected in 25g, Unacceptable - present in 25g	Not specified	<i>Listeria monocytogenes</i>	Satisfactory - not detected in 25g, Borderline - present in 25g - < 200, Unsatisfactory 200 - < 1000, Unacceptable -	Not specified
								<i>Listeria spp. (not L. monocytogenes)</i>	Satisfactory - not detected in 25g, Borderline - present in 25g - < 200, Unsatisfactory 200 - < 10000, Unacceptable - 10000	Not specified
								<i>Salmonella</i> spp.	Satisfactory - not detected in 25g, Unacceptable present	Not specified
								<i>Staphylococcus aureus</i>	Satisfactory < 20, Borderline 20 - < 100, Unsatisfactory 100 - < 10000, Unacceptable potential < hazardous - 10000	Not specified
								<i>Vibrio parahaemolyticus</i>	Satisfactory - not detected in 25g, Borderline - present in 25g - < 200, Unsatisfactory 200 - < 1000, Unacceptable -	Not specified
Israel		Bread/Cakes	from bakery products	⊙	<i>Coliforms</i>	100	M* value of standard	<i>Leucocyte plate count</i>	10,000	M* value of standard
		Pastry products		○				<i>Aerobic plate count</i>	10,000	M* value of standard
Netherlands		Dough products	mixed or filled with meat, fish, flesh, ready for consumption	○				<i>Salmonella</i> spp.	Not detectable in 25g	M* value of standard
								<i>Staphylococcus aureus</i>	100	M* value of standard
		Pastry	(like mac, boud gorgers, ravioli, spaghetti), prepared & to be heated before sole consumption	○				<i>Acidophilic microorganisms</i>	<1000000	Not specified
								<i>Pathogenic microorganisms</i>	Not detectable	Not specified
								<i>Staphylococcus aureus</i>	< 500	Not specified
								<i>Toxigenic microorganisms</i>	Not detectable	Not specified
								<i>Acidophilic microorganisms</i>	<1000000	Not specified
								<i>Acidophilic microorganisms</i>	<1000000	Not specified
								<i>Pathogenic microorganisms</i>	Not detectable	Not specified
								<i>Staphylococcus aureus</i>	< 500	Not specified
Portugal		Cakes		○				<i>Toxigenic microorganisms</i>	Not detectable	Not specified
		Pastry	toppings	○				<i>Salmonella</i> spp.	Not detectable in 25g	n=5
Spain		Biscuits		⊙	<i>Escherichia coli</i>	Not detectable	Not specified	<i>Salmonella</i> spp.	Not detectable in 25g	n=5
								<i>Staphylococcus aureus</i>	n=100 M=1000	n=5 c=2
								<i>Acidophilic microorganisms</i>	1000	Not specified
								<i>Bacillus cereus</i>	Not detectable	n=1
								<i>Enterobacteriaceae</i>	Not detectable	Not specified
								<i>Moulds</i>	200	Not specified
		Cereals	flakes	⊙	<i>Escherichia coli</i>	Not detectable	Not specified	<i>Salmonella</i> spp.	Not detectable per 25g	Not specified
								<i>Staphylococcus aureus</i>	Not detectable	Not specified
								<i>Acidophilic microorganisms</i>	10000	Not specified
								<i>Bacillus cereus</i>	10	Not specified
								<i>Moulds</i>	100	Not specified
								<i>Yeast</i>	100	Not specified
		Flour		⊙	<i>Escherichia coli</i>	100	Not specified	<i>Acidophilic microorganisms</i>	100000	Not specified
								<i>Moulds</i>	10000	Not specified
								<i>Salmonella</i> spp.	Not detectable in 25g	Not specified
								<i>Clustidium spp. myofite radiating (excepted in meat products)</i>	1000	Not specified
								<i>Moulds</i>	500	Not specified
								<i>Salmonella</i> spp.	Not detectable in 30g	Not specified
		Pastry		⊙	<i>Escherichia coli</i>	Not detectable	Not specified	<i>Staphylococcus aureus</i>	Not detectable in 30g	Not specified
								<i>Staphylococcus aureus</i>	Not detectable in 0.1g	Not specified
								<i>Staphylococcus aureus enterotoxin</i>	Not detectable	Not specified
								<i>Yeast</i>	500	Not specified

⊙ : 冷凍食品または小麦粉製品について E.coli または coliforms について規格・基準あり

○ : 冷凍食品または小麦粉製品について E.coli または coliforms 以外の微生物の規格・基準あり

× : 冷凍食品または小麦粉製品について微生物の規格・基準なし