

Titel normblad  
Eigenaar

**Normblad 17B Microbiological standard outstations**  
Manager Quality Assurance & Control

Versiedatum 28-nov.-2024  
Versie 011

### 1 - Cooked meals (complete meal 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
<b>1.1</b>	Cooked meal with meat, fish, egg, soup or sauce made of several components, to be served hot.		≤ 10.000	≤ 10	≤ 1.000	≤ 100	≤ 1.000	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
<b>2.1</b>	Vegetables, fruit, fruit juice and raw salads, with or without meat/fish. Served cold			≤ 100	≤ 1.000	≤ 100		Absent	≤ 100
<b>2.2</b>	Mix of raw and cooked vegetables, salads, rice/pasta, with or without meat/fish. Sandwiches, sushi. Served cold			≤ 10	≤ 1.000	≤ 100	≤ 1.000	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
<b>3.1</b>	Pastry/desserts		≤ 10.000	≤ 10	≤ 1.000	≤ 100	≤ 1.000	Absent	≤ 100
<b>3.2</b>	Pastry/desserts with raw fruit			≤ 10	≤ 1.000	≤ 100	≤ 1.000	Absent	≤ 100

**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	≤ 1.000	Absent	≤ 100
<b>4.4</b>	Ice cream made of pasteurized dairy products		≤ 10			≤ 100		Absent	≤ 100
<b>4.5</b>	Liquid dairy products made of fermented milk (e.g. yogurt, kefir)		≤ 1			≤ 100	≤ 1.000		≤ 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).