

Fifteenth Schedule (Regulation 39)
MICROORGANISMS AND THEIR TOXINS

TABLE I
MICROBIOLOGICAL STANDARD

MICROBIOLOGICAL STANDARD			
(1) Food	(2) Total Plate Count at 37°C for 48 hr.	(3) Coliform Count at 37°C for 48 hr.	(4) <u>Escherichia coli</u> Count
Pasteurized milk, pasteurized cream and milk powder (including full cream and skim milk powder)	10 ⁵ per g or per ml.	5x10 per g or per ml	
Ice cream	5x10 ⁴ per g	100 per g	Absent in 1 g
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers.	10 ⁶ per g	5x10 per g	
Fish and fish product ready for consumption, excluding fish and fish product in hermetically sealed containers.	10 ⁶ per g	5x10 per g	
Infant Formula	10 ⁴ per g	10 per g	
Liquid egg, liquid egg yolk and liquid egg white.	5x10 ⁴ per g	5x10 per g	
Dried liquid egg, dried liquid egg yolk and dried liquid egg white.	5x10 ⁴ per g	5x10 per g	

TABLE II
MYCOLOGICAL CONTAMINANT

<i>(1)</i> <i>Food</i>	<i>(2)</i> <i>Mycological Contaminant</i>	<i>(3)</i> <i>Maximum permitted proportion in microgram per kilogram ($\mu\text{g}/\text{kg}$)</i>
Groundnuts processing	for further Aflatoxin	15
Milk	Aflatoxin	0.5
Others	Aflatoxin or any other mycotoxins	5