

S.No.	Food Category	Micro-organisms/their toxins, metabolites	Analytical Reference Method (www.europa.eu.inf)	Criteria
A READY-TO-EAT				
1	Foods intend for infants and for special medical purpose	Listeria monocytogenes	BAM/EN/ISO 11290-1	Food safety
2	Foods able to support the growth of L. monocytogenes, other than those intended for infants and for special medical purposes	Listeria monocytogenes	BAM/EN/ISO 11290-2	Food safety
			BAM/EN/ISO 11290-1 (Before the food has left the immediate control of the food business operator, who has produced it)	Food safety
3	Foods unable to support the growth of L. monocytogenes, other than those intended for infants and for special medical purposes	Listeria monocytogenes	BAM/EN/ISO 11290-2	Food safety
4	Foods containing raw egg, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	Salmonella	BAM/EN/ISO 6579	Food safety
5	Sprouted seeds	Salmonella	BAM/EN/ISO 6579	Food safety
6	Pre-cut fruit and vegetables	Salmonella	BAM/EN/ISO 6579	Food safety
7	Unpasteurized fruit and vegetable juices	Salmonella	BAM/EN/ISO 6579	Food safety
8	Pre-cut fruit and vegetables	E.coli	BAM/ISO 16649- 1 or 2	Process Hygiene
9	Unpasteurized fruit and vegetable juices	E.coli	BAM/ISO 16649- 1 or 2	Process Hygiene
B MEAT AND MEAT PRODUCTS				
1	Minced meat and meat preparations intended to be eaten raw	Salmonella	BAM/EN/ISO 6579	Food safety

2	Minced meat and meat preparations made from poultry meat intended to be eaten cooked	Salmonella	BAM/EN/ISO 6579	Food safety
3	Minced meat and meat preparations made from other species than poultry intended to be eaten cooked	Salmonella	BAM/EN/ISO 6579	Food safety
4	Minced meat	Aerobic colony count	BAM/ISO 4833	Process Hygiene
		E.coli	BAM/ISO 16649-1 or 2	Process Hygiene
5	Mechanically separated meat (MSM)	Salmonella	BAM/EN/ISO 6579	Food safety
		Aerobic colony count	BAM/ISO 4833	Process Hygiene
		E.coli	BAM/ISO 16649-1 or 2	Process Hygiene
6	Meat products intended to be eaten raw, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	Salmonella	BAM/EN/ISO 6579	Food safety
7	Meat products made from poultry meat intended to be eaten cooked	Salmonella	BAM/EN/ISO 6579	Food safety
8	Meat Preparation	E.coli	BAM/ISO 16649-1 or 2	Process Hygiene
9	Carcases of cattle, sheep, goats and horses	Aerobic colony count	BAM/ISO 4833	Process Hygiene
		Enterobacteriaceae	BAM/ISO 21528-2	Process Hygiene
		Salmonella	BAM/EN/ISO 6579	Process Hygiene
10	Carcases of pigs	Aerobic colony count	BAM/ISO 4833	Process Hygiene
		Enterobacteriaceae	BAM/ISO 21528-2	Process Hygiene
		Salmonella	BAM/EN/ISO 6579	Process Hygiene
11	Poultry carcasses of broilers and turkeys	Salmonella	BAM/EN/ISO 6579	Process Hygiene
C	GELATIN & COLLAGEN			
1	Gelatine and collagen	Salmonella	BAM/EN/ISO 6579	Food safety
D	MILK AND MILK PRODUCTS			

1	Cheeses, butter and cream made from raw milk or milk that has undergone a lower heat treatment than pasteurization	Salmonella	BAM/EN/ISO 6579	Food safety
2	Cheeses made from milk that has lococcal enterotoxins. undergone a lower heat treatment than pasteurisation and ripened cheeses made from milk or whey that has undergone pasteurisation or a stronger heat treatment	Coagulase-positive staphylococci	BAM/EN/ISO 6888-1 or 2	Process Hygiene
3	Pasteurised milk and other pasteurised liquid dairy products	Enterobacteriaceae	BAM/ISO 21528-1	Process Hygiene
4	Cheeses made from raw milk	Coagulase-positive staphylococci	BAM/EN/ISO 6888-2	Process Hygiene
5	Cheeses made from milk or whey that has undergone heat treatment	E.coli	BAM/ISO 16649- 1 or 2	Process Hygiene
6	Milk powder and whey powder	Salmonella	BAM/EN/ISO 6579	Food safety
		Enterobacteriaceae	BAM/ISO 21528- 1	Process Hygiene
		Coagulase-positive staphylococci	BAM/EN/ISO 6888-1 or 2	Process Hygiene
7	Cheeses, milk powder and whey powder	Staphylococcal enterotoxins	European screening method of the CRL for Milk	Food safety
8	Unripened soft cheeses (fresh cheeses) made from milk or whey that has undergone pasteurisation or a stronger heat treatment	Coagulase-positive staphylococci	BAM/EN/ISO 6888-1 or 2	Process Hygiene
9	Butter and cream made from raw milk or milk that has undergone a lower heat treatment than pasteurisati	E.coli	BAM/ISO 16649- 1 or 2	Process Hygiene

10	Ice cream (11), excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	Salmonella	BAM/EN/ISO 6579	Food safety
11	Ice cream (8) and frozen dairy desserts	Enterobacteriaceae	BAM/ISO 21528- 2	Process Hygiene
12	Dried infant formulae and dried dietary foods for special medical purposes intended for infants below six months of age	Salmonella	BAM/EN/ISO 6579	Food safety
		Enterobacter sakazakii	BAM/ISO/DTS 22964	Food safety
		Enterobacteriaceae	BAM/ISO 21528- 1	Process Hygiene
E	EGG AND EGG PRODUCTS			
1	Egg products, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	Salmonella	BAM/EN/ISO 6579	Food safety
2	Egg products	Enterobacteriaceae	BAM/ISO 21528-2	Process Hygiene
F	SEA FOODS			
1	Cooked crustaceans and molluscan shellfish	Salmonella	BAM/EN/ISO 6579	Food safety
2	Live bivalve molluscs and live echinoderms, tunicates and gastropods	Salmonella	BAM/EN/ISO 6579	Food safety
		E.coli	BAM/ISO TS 16649-3	Food safety
3	Fishery products from fish species associated with a high amount of histidine	Histamine	HPLC	Food safety
4	Fishery products which have undergone enzyme maturation treatment in brine, manufactured from fish species associated with a high amount of histidine	Histamine	HPLC	Food safety
5	Shelled and sucked products of cooked crustaceans and molluscan shellfish	E.coli	BAM/ISO TS 16649-3	Process Hygiene
		Coagulase-positive staphylococci	BAM/EN/ISO 6888-1 or 2	Process Hygiene

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Note: All labs conducting the tests/certification/inspection have to be recognized by respective regulators and should be NABL/ISO17025.

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