

Section (LABs)	Product/ Material of Test	Specific Product/ Material	Specific Test performed	Unit of Measurement	Analytical Method
Microbiology		Infant milk food/ Infant formulae/ Infant milk substitute	Total plate count	cfu/g	#1. IS:5402:2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
			<i>Bacillus cereus</i>	cfu/g	IS:5887(6):2012
Microbiology	Foods for Infant Nutrition	Follow-Up formula Complementary food	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)

		<i>Bacillus cereus</i>	cfu/g	IS:5887(6):2012
Microbiology	Cereal based Complimentary food	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Bacillus cereus</i>	cfu/g	IS:5887(6):2012
Microbiology	Carbonated beverages	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		pH	Unit less	AOAC 973.41, IS 3012 (Part 11)
		Total Soluble Solids	Brix %	AOAC 932.12

		Acidity	%	AOAC 942.15
Nutrition		TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Malic acid)	%	AOAC 142.14
Microbiology	Apple Juice	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Orange Juice	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017

		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)		
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017		
Nutrition		TSS	Brix %	AOAC 932.12		
		pH	unitless	AOAC 973.41		
		Acidity (Citric acid)	%	AOAC 142.14		
Microbiology	Grape Juice	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.		
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.		
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.		
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)		
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017		
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)		
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017		
		nutrition		TSS	Brix %	AOAC 932.12
				pH	unitless	AOAC 973.41
Acidity (Citric acid)	%			AOAC 142.14		
	Lemon Juice	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.		
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.		
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.		

Microbiology		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
nutrition		TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Lime Juice	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
	Beverages (Non-Alcoholic)	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

Microbiology	Pineapple Juice	Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition	Cranberry Juice	TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology		Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition	TSS	Brix %	AOAC 932.12	
	pH	unitless	AOAC 973.41	
	Acidity (Citric acid)	%	AOAC 142.14	
		Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.

Microbiology	Mango and Guava Juice	Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Other fruit juice of single species of combination-not very acidic	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)

		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition	Orange, grape, pineapple, maingo, guava, peach, pear, apricot, mixed fruit, & other fruit nectar	TSS	Brix %	AOAC 932.12
		pH	unitless	AOAC 973.41
		Acidity (Citric acid)	%	AOAC 142.14
Nutrition		TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Squash	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
	Crush	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

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TSS	Brix %	AOAC 932.12																					
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Microbiology	Fruit syrup/ fruit sherbats	<table border="1"> <tr> <td>Total plate count</td> <td>cfu/ml</td> <td>#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.</td> </tr> <tr> <td>Yeast count</td> <td>cfu/ml</td> <td>#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.</td> </tr> <tr> <td>Mould count</td> <td>cfu/ml</td> <td>#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.</td> </tr> <tr> <td><i>Staphylococcus aureus</i>(Coagulase positive)</td> <td>cfu/ml</td> <td>IS:5887(2):1976 (Reaff.2018)</td> </tr> <tr> <td><i>Salmonella</i></td> <td>Present or Absent/ml</td> <td>#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017</td> </tr> <tr> <td><i>Listeria monocytogenes</i></td> <td>Present or Absent/25 ml</td> <td>IS:14988(1):2001 (Reaff.2012)</td> </tr> <tr> <td><i>Vibrio cholerae</i></td> <td>Present or Absent/25ml</td> <td>#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017</td> </tr> </table>	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/ml	IS:5887(2):1976 (Reaff.2018)	<i>Salmonella</i>	Present or Absent/ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017	<i>Listeria monocytogenes</i>	Present or Absent/25 ml	IS:14988(1):2001 (Reaff.2012)	<i>Vibrio cholerae</i>	Present or Absent/25ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
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Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.																					
Yeast	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.																					
Microbiology	Beer (Strong)	<table border="1"> <tr> <td>Total plate count</td> <td>cfu/ml</td> <td>#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.</td> </tr> <tr> <td>Coliform count</td> <td>MPN/ml</td> <td>#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.</td> </tr> </table>	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.															
Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.																					
Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.																					

	Alcoholic beverages		Yeast	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
Microbiology		Draught Beer (Regular)	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
			Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.	
			Yeast	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
Microbiology		Draught Beer (Strong)	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
			Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.	
			Yeast	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
Nutrition			Whisky	Ethyl alcohol content % by volume	% v/v	AOAC 942.06
Microbiology			Carbonated water	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
	Coliform count			MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.	
				cfu/100 or 250ml	ISO:9308(1):2014	
	Yeast count			cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
			Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.	
				cfu/100 or 250ml	ISO:9308(1):2014	
			Yeast count	cfu/ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	

Microbiology	Mineral water	Mould count	cfu/ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/ml	IS:5887(1):1976 (Reaff.2009)
			cfu/100 or 250ml	ISO:9308(1):2014
		<i>Salmonella</i>	Present or Absent/25ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Staphylococcus aureus</i>	cfu/ml	IS:5887(2):1976 (Reaff.2018)
		<i>Vibrio cholera</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
<i>Vibrio parahaemolyticus</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017		
Nutrition		pH	Unit less	AOAC 973.41 IS 3025 (Part 11)
		TDS	Mg/L	IS 3025 (Part 16)
		Total Alkalinity	Mg/L	IS 3025 (Part 23) AOAC 973.43
		Total Hardness	Mg/L	AOAC 973.52 IS 3025 (Part 21)
Microbiology	Package drinking water (other than mineral water)	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			cfu/100 or 250ml	ISO:9308(1):2014
		<i>E.coli</i>	MPN/ml	IS:5887(1):1976 (Reaff.2009)
			cfu/100 or 250ml	ISO:9308(1):2014
		<i>Salmonella</i>	Present or Absent/25ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Shigella</i>	Present or Absent/25ml	IS:5887(7):1999 (Reaff.2009)
		<i>Staphylococcus aureus</i>	cfu/ml	IS:5887(2):1976 (Reaff.2018)
<i>Vibrio cholera</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017		
<i>Vibrio parahaemolyticus</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017		

Nutrition		pH	Unit less	AOAC 973.41 IS 3025 (Part 11)	
		Total Dissolved Solids	Mg/L	IS 3025 (Part 16)	
		Alkalinity	Mg/L	IS 3025 (Part 23) AOAC 973.43	
		Total Hardness	Mg/L	AOAC 973.52 IS 3025 (Part 21)	
Contaminant		Lead	Mg/L	IS 3025 (Part 47)	
		Cadmium	Mg/L	IS 3025 (Part 41)	
		Zinc	Mg/L	IS 3025 (Part 49)	
		Mercury	µg/L	NFTL/QOP/CONT/7.2/04	
Microbiology		Raw Water	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
				cfu/100 or 250ml	ISO:9308(1):2014
			<i>E.coli</i>	MPN/ml	IS:5887(1):1976 (Reaff.2009)
	cfu/100 or 250ml			ISO:9308(1):2014	
	<i>Salmonella</i>		Present or Absent/25ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017	
	<i>Shigella</i>		Present or Absent/25ml	IS:5887(7):1999 (Reaff.2009)	
	<i>Staphylococcus aureus</i>		cfu/ml	IS:5887(2):1976 (Reaff.2018)	
	<i>Vibrio cholera</i>		Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017	
<i>Vibrio parahaemolyticus</i>	Present or Absent/ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017			
Nutrition	pH	Unit less	AOAC 973.41 IS 3025 (Part 11)		
	Total Dissolved Solids	Mg/L	IS 3025 (Part 16)		
	Alkalinity	Mg/L	IS 3025 (Part 23) AOAC 973.43		
	Total Hardness	Mg/L	AOAC 973.52 IS 3025 (Part 21)		
	Lead	Mg/L	IS 3025 (Part 47)		
	Cadmium	Mg/L	IS 3025 (Part 41)		

Contaminant		Zinc	Mg/L	IS 3025 (Part 49)
		Mercury	µg/L	NFTL/QOP/CONT/7.2/04
Microbiology	Pasteurized milk/boiled milk/flavoured milk	Total plate count	cfu/ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/ml	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			cfu/100 or 250ml	ISO:9308(1):2014
		<i>Salmonella</i>	Present or Absent/25ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25ml	IS:14988(1):2001 (Reaff.2012)
Nutrition		Acidity of milk (As lactic acid)	%	AOAC 947.05
		Protein in Milk	%	AOAC 991.20
Microbiology	Sweetened condensed milk	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			cfu/100 or 250g	ISO:9308(1):2014
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.

Microbiology	Milk powder	Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		Bacillus cereus	cfu/g	IS:5887(6):2012
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		Ash of milk powder	%	AOAC 930.30
Nutrition	Protein in milk powder	%	AOAC 930.29	
Microbiology	Ice cream/ frozen dessert, milk lolly, ice candy	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Pasteurized butter	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Milk and Dairy Products	Processed cheese/ cheese spread	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology		All other cheeses categories including fresh cheeses/ cheddar/ cottage/ soft/ semi-soft cheeses	Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
			<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

Microbiology	Local cheese (Bhutanese)	Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Clostridium perfringens</i>	Present or Absent/g	IS:5887(4):1999 (Reaff.2018)
Microbiology	Fermented Milk products	Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Paneer/ Chhana/ chhana based sweets	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)

			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Khoa/ Khoa based sweets	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
		Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.	
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)	
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)	
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017	
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)	
Microbiology	Cut or minimally processed and packed products, including juices (Fruits & vegetables which are washed/ sanitized/ peeled/ cut up and made into juices or packed)	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
		Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
		Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)	
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017	
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)	
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017	

	Frozen-Fruits & vegetables including their products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholera</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
	Dehydrated or dried Fruits & vegetables including their products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholera</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition	TSS	Brix %	AOAC 932.12	
	Acidity (Citric acid)	%	AOAC 142.14	
Fruit jam	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
	Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
	Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	

Microbiology		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Fruit jelly	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
Microbiology	Fruit marmalades	Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
		Microbiology	Other thermally processed products of Fruits, vegetables and their products (other than pasteurized at less than 100oC) which are not listed	Total plate count
Yeast count	cfu/g or ml			#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
Mould count	cfu/g or ml			#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml			IS:5887(2):1976 (Reaff.2018)
<i>Salmonella</i>	Present or Absent/25g or ml			#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017

		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Chilli pickle	Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
				TSS
Nutrition		Acidity (Citric acid)	%	AOAC 142.14
Microbiology	Pickles in citrus juice	Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
				Total plate count
	Fruits and Vegetables and their Products			

Microbiology	Home-made fruits & vegetable pickles	Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
	Tomato ketchup and tomato sauce	TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
		Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
		Chilli sauce	TSS	Brix %
Acidity (Citric acid)	%		AOAC 142.14	
Total plate count	cfu/g or ml		#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.	
Yeast count	cfu/g or ml		#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
Mould count	cfu/g or ml		#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.	
<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml		IS:5887(2):1976 (Reaff.2018)	
<i>Salmonella</i>	Present or Absent/25g or ml		#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017	

	<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
	<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Ginger sauce	TSS	Brix %	AOAC 932.12
	Acidity (Citric acid)	%	AOAC 142.14
	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
	Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
	Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
	<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
	<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
	<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
	<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Soybean sauce	TSS	Brix %	AOAC 932.12
	Acidity (Citric acid)	%	AOAC 142.14
	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
	Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
	Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
	<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
	<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
	<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)

		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
	Fruit and vegetable sauce	TSS	Brix %	AOAC 932.12
		Acidity (Citric acid)	%	AOAC 142.14
		Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g or ml	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g or ml	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Microbiology	Other fermented/ Pickled/ acidified/ with preservatives Fruits, vegetables and their products which are not listed	Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrio cholerae</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
	Retort processed:	Total plate count	cfu/g or ml	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g or ml	IS:5887(2):1976 (Reaff.2018)

Microbiology		Fruits & vegetables including their products	<i>Salmonella</i>	Present or Absent/25g or ml	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g or ml	IS:14988(1):2001 (Reaff.2012)
			<i>Vibrio cholerae</i>	Present or Absent/25g or ml	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition		Atta or resultant atta	Moisture	%	IS 12711
			Total ash	%	IS 12711
			Acid insoluble ash	%	IS 12711
Nutrition		Maida	Moisture	%	IS 12711
			Total ash	%	IS 12711
			Acid insoluble ash	%	IS 12711
Nutrition		Protein rich maida	Moisture	%	IS 12711
			Total ash	%	IS 12711
			Acid insoluble ash	%	IS 12711
Nutrition		Barley flour	Moisture	%	IS 12711
			Total ash	%	IS 12711
			Acid insoluble ash	%	IS 12711
Nutrition		Wheat flour	Moisture	%	IS 12711
Microbiology		Soya flours/ concentrates/ isolates	Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Nutrition	Cereals and cereal products	Maize	Moisture	%	IS 12711
Microbiology			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
Nutrition			Rice	Moisture	%
		Zinc		mg/kg	AOAC999.10
Microbiology		Mould count		cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

Microbiology		Other Cereals	Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
Nutrition		Bread	Moisture	%	IS 12711
			Acid insoluble ash	%	IS 12711
Microbiology		Frozen bakery products (ready to eat) with low acid/high water activity fillings/ toppings	<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Frozen bakery products (to be cooked)	<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Coated or filled, dried shelf-stable biscuits	Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cereal products: Formulated Foods	Dried & instant products requiring reconstitution	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Dried products which required heating to boiling before consumption	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
	Confectionery	Chocolate & other confectionery	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

Microbiology	Fresh meat/ chilled meat	Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Frozen meat	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Raw marinated/ minced/ comminuted meat	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
	Semi-cooked/ smoked meat/	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

Microbiology		meat food product: meat & meat products that will require additional heat treatment before consumption	Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Staphylococcus aureus(Coagulase positive)</i>	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Campylobacter spp.</i>	Present or Absent/g	ISO:10272(1):2017
Microbiology	Meat and meat products	Cured/ Pickled meat	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Staphylococcus aureus(Coagulase positive)</i>	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology		Fermented meat products	<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
			<i>Staphylococcus aureus(Coagulase positive)</i>	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology		Dried/ dehydrated meat product	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
			Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.

	meat product	<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Cooked meat products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Canned/ Retort pouch products	<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Campylobacter spp.</i>	Present or Absent/g	ISO:10272(1):2017
Microbiology	Chilled/ Frozen finfish	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
	Chilled/ Frozen	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.

Microbiology	Chilled/ Frozen Crustaceans	<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Chilled/ Frozen Cephalopods	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Live Bivalve Molluscs	<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
Microbiology	Chilled/ Frozen Bivalves	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Frozen cooked crustaceans/ Frozen heat shucked mollusc	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Dried/ salted & dried fishery products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		Lead	mg/kg	AOAC999.10
Contaminant		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)

Microbiology	Fermented fishery products	Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Smoked fishery products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Accelerated freeze dried fishery products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Fish mince/ Surimi & Analogues	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Fish and Fishery products				

Microbiology	Fish pickle	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Battered & breaded fishery products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Convenience fishery products: Tertiary food products made of fish, which are ready to eat or can be consumed directly after	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017

	minimal handling & processing	<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
Microbiology	Powdered fish based products	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		Yeast count	cfu/g	#1. IS:5403:1999 (reaff.2018), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
		Mould count	cfu/g	#1. IS:5403:1999 (reaff.2009), #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-19.
Microbiology	Canned finfish	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Shigella</i>	Present or Absent/25g	IS:5887(7):1999 (Reaff.2009)
		<i>Vibrio cholera</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
		<i>Vibrio parahaemolyticus</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
		<i>Clostridium perfringens</i>	Present or Absent/g	IS:5887(4):1999 (Reaff.2018)
Microbiology	Canned shrimp/ sardines/ sardine type products/ salmon/ crab meat/ tuna/ Bonito	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>E.coli</i>	MPN/g	IS:5887(1):1976 (Reaff.2009)
		<i>Staphylococcus aureus</i> (Coagulase positive)	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Shigella</i>	Present or Absent/25g	IS:5887(7):1999 (Reaff.2009)
		<i>Vibrio cholera</i>	Present or Absent/25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017

			<i>Vibrio parahaemolyticus</i>	Present or Absent/ 25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
Nutrition			Moisture	%	IS 12711
Microbiology		Cake (without fresh cream)	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			E.coli	MPN/g	IS:5887(1):1976 (Reaff.2009)
			Staphylococcus aureus	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Bakery products containing fresh cream	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			E.coli	MPN/g	IS:5887(1):1976 (Reaff.2009)
			Staphylococcus aureus	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Other Ready to Eat Foods	Sandwiches, sliced meats, sushi rolls	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			E.coli	MPN/g	IS:5887(1):1976 (Reaff.2009)
			Staphylococcus aureus	cfu/g	IS:5887(2):1976 (Reaff.2018)
			<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			<i>Bacillus cereus</i>	cfu/g	IS:5887(6):2012
			<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
			<i>Vibrioparahaemolyticus</i>	Present or Absent/ 25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
<i>Campylobacter spp.</i>	Present or Absent/g	ISO:10272(1):2017			
		Ready to eat	Total plate count	cfu/g	#1. IS:5402:2012, #2.FAO manual of Food Quality control, 14/4 Rev.1, Chapter-2.
			Coliform count	MPN/g	#1. IS:5401(2):2012, #2. FAO manual of Food Quality control, 14/4 Rev.1, Chapter-3.
			E.coli	MPN/g	IS:5887(1):1976 (Reaff.2009)

Microbiology	Ready to eat cook/chill and cook/freeze meals, pizza, pies, sausage rolls, quiches	Staphylococcus aureus	cfu/g	IS:5887(2):1976 (Reaff.2018)
		<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
		<i>Bacillus cereus</i>	cfu/g	IS:5887(6):2012
		<i>Listeria monocytogenes</i>	Present or Absent/25g	IS:14988(1):2001 (Reaff.2012)
		<i>Vibrioparahaemolyticus</i>	Present or Absent/ 25g	#1. IS:5887(5):1976 (reaff.2018), #2. ISO:21872-1:2017
		<i>Campylobacter spp.</i>	Present or Absent/g	ISO:10272(1):2017
Microbiology	Caraway (Shiahjira)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cardomom (Elaichi)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Chillies & Capsicum (lal mirchi)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cinnamon (Dalchini)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cassia (Taj)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cloves (Laung)	<i>Salmonella</i>	Absent/25g	1:2017
Microbiology	Coriander (Dhania)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Cumin (Zeera Kalaunji)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Fennel (Saunf)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Fenugreek (Methi)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Ginger (Sonth/ Adrak)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Mace (Jaipattri)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Mustard (Rai, Sarson)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology	Mutmeg (Jaiphal)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017

Microbiology	Spices	Pepper black (Kalimirch)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Poppy (Khas Khas)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Saffron (Kesar)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Turmeric (Haldi)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Curry powder	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Mixed masala	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Aniseed (Saunf)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Ajowan (Bishops seed)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Dried mango slices	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Dried mango powder (Amchur)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Pepper white	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Carlic (Lahsun)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Celery	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Dehydrated onion (Sukha pyaj)	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Asafoetida	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
Microbiology		Edible common salt	<i>Salmonella</i>	Present or Absent/25g	#1. IS:5887(3):1999 (Reaff.2009), #2. ISO:6579-1:2017
			Corn	P35S	Absent/Present
		tnos		Absent/Present	NFTL/QOP/GMO/7.2/02
		Cry1Ab		Absent/Present	NFTL/QOP/GMO/7.2/03
		CP4epsps1		Absent/Present	NFTL/QOP/GMO/7.2/04
		P35S		Absent/Present	NFTL/QOP/GMO/7.2/02

Biotechnology	GM Products	Soy	tnos	Absent/Present	NFTL/QOP/GMO/7.2/02
			Cry1Ab	Absent/Present	NFTL/QOP/GMO/7.2/03
			CP4epsps1	Absent/Present	NFTL/QOP/GMO/7.2/04
		Brinjal	P35S	Absent/Present	NFTL/QOP/GMO/7.2/02
			tnos	Absent/Present	NFTL/QOP/GMO/7.2/02
			Cry1Ab	Absent/Present	NFTL/QOP/GMO/7.2/03
			CP4epsps1	Absent/Present	NFTL/QOP/GMO/7.2/04
		Corn and Soy Based Food and Feed Products	P35S	Absent/Present	NFTL/QOP/GMO/7.2/02
			tnos	Absent/Present	NFTL/QOP/GMO/7.2/02
			Cry1Ab	Absent/Present	NFTL/QOP/GMO/7.2/03
			CP4epsps1	Absent/Present	NFTL/QOP/GMO/7.2/04
			Lettuce	Diazinon	mg/kg
Methomyl	mg/kg			AOAC 2007.01	
Carrot	Diazinon		mg/kg	AOAC 2007.01	
	Carbaryl		mg/kg	AOAC 2007.01	
Cabbages	Diazinon		mg/kg	AOAC 2007.01	
	Chlorpyrifos		mg/kg	AOAC 2007.01	
	Dimethoate		mg/kg	AOAC 2007.01	
	Cypermethrin		mg/kg	AOAC 2007.01	
Chilli	Diazinon		mg/kg	AOAC 2007.01	
	Methomyl		mg/kg	AOAC 2007.01	
	Dimethoate		mg/kg	AOAC 2007.01	
	Carbaryl		mg/kg	AOAC 2007.01	
	Cypermethrin		mg/kg	AOAC 2007.01	
Broccoli	Diazinon		mg/kg	AOAC 2007.01	
	Chlorpyrifos		mg/kg	AOAC 2007.01	
Tomato	Diazinon		mg/kg	AOAC 2007.01	
	Methomyl		mg/kg	AOAC 2007.01	
	Endosulfan		mg/kg	AOAC 2007.01	
	Cypermethrin	mg/kg	AOAC 2007.01		

Residue

Processed/
unprocessed
agricultural
products

	Carbaryl	mg/kg	AOAC 2007.01
Onion	Diazinon	mg/kg	AOAC 2007.01
	Aldicarb	mg/kg	AOAC 2007.01
Potato	Diazinon	mg/kg	AOAC 2007.01
	Chlorpyrifos	mg/kg	AOAC 2007.01
	Endosulfan	mg/kg	AOAC 2007.01
	Dimethoate	mg/kg	AOAC 2007.01
Radish	Diazinon	mg/kg	AOAC 2007.01
Spinach	Diazinon	mg/kg	AOAC 2007.01
	Cypermethrin	mg/kg	AOAC 2007.01
Beans	Aldicarb	mg/kg	AOAC 2007.01
	Carbofuran	mg/kg	AOAC 2007.01
	Methomyl	mg/kg	AOAC 2007.01
Citrus fruit	Aldicarb	mg/kg	AOAC 2007.01
	Chlorpyrifos	mg/kg	AOAC 2007.01
	Methomyl	mg/kg	AOAC 2007.01
	Dimethoate	mg/kg	AOAC 2007.01
	Cypermethrin	mg/kg	AOAC 2007.01
Grapes	Aldicarb	mg/kg	AOAC 2007.01
	Methomyl	mg/kg	AOAC 2007.01
	Chlorpyrifos	mg/kg	AOAC 2007.01
	Cypermethrin	mg/kg	AOAC 2007.01
Banana	Chlorpyrifos	mg/kg	AOAC 2007.01
	Carbofuran	mg/kg	AOAC 2007.01
Apple	Methomyl	mg/kg	AOAC 2007.01
Mango	Endosulfan	mg/kg	AOAC 2007.01
	Dimethoate	mg/kg	AOAC 2007.01
	Cypermethrin	mg/kg	AOAC 2007.01
Peas	Methomyl	mg/kg	AOAC 2007.01
	Cypermethrin	mg/kg	AOAC 2007.01

		Cucumber	Endosulfan	mg/kg	AOAC 2007.01
		Cauliflower	Dimethoate	mg/kg	AOAC 2007.01
		Chilli powder	Aflatoxin B1	µg/kg	AOAC 999.07
Microbiology			Total plate count		
			Coliform count		
			<i>Staphylococcus aureus</i> (Coagulase positive)		
			Yeast count		
			Mould count		
			<i>E.coli</i>		
			<i>Salmonella</i>		
			<i>Shigella</i>		
			<i>Staphylococcus aureus</i>		
			<i>Bacillus cereus</i>		
			<i>Listeria monocytogenes</i>		
			<i>Vibrioparahaemolyticus</i>		
			<i>Vibrio cholera</i>		
			<i>Clostridium perfringens</i>		
			<i>Campylobacter spp.</i>		
Nutrition	Any	For Others	pH	refer previous sections	refer previous
			Total Soluble Solids		
			Total Dissolved Solids		
			Total Hardness		
			Acidity		
			Alkalinity		
			Ash of milk powder		
			Protein in Milk		
			Moisture		
			Total ash		
			Acid insoluble ash		
			Total protein (N x 6.25)		
			Ethyl alcohol content % by volume		
			Lead		

Contaminant		Cadmium	
		Zinc	
		Mercury	
Biotechnology		P35S	
		tnos	
		Cry1Ab	
		CP4epsps1	
Residue		Diazinon	
		Methomyl	
		Endosulfan	
		Cypermethrin	
		Carbaryl	
		Aldicarb	
		Carbofuran	
		Dimethoate	
		Chlorpyrifos	

LOQ/ Range of Testing	Acceptable level	
≥10cfu	≤5000	Process Hygiene Criteria
≥ 3MPN	Absent	
≥10cfu	≤10	
≥10cfu	≤10	
≥10cfu	≤10	
≥ 3MPN	Absent	
	Absent	Food Safety Criteria
	Absent	
≥10cfu	≤500	
≥10cfu	≤10000	Process Hygiene Criteria
≥ 3MPN	≤10	
≥10cfu	≤10	
≥10cfu	≤10	
≥10cfu	≤10	
≥ 3MPN	Absent	
	Absent	Food Safety Criteria
	Absent	

≥10cfu	≤500	
≥10cfu	≤10000	Process Hygiene Criteria
≥ 3MPN	≤10	
≥10cfu	≤10	
≥10cfu	≤10	
≥10cfu	≤10	
≥ 3MPN	Absent	
	Absent	
	Absent	
≥10cfu	≤500	
≥10cfu	≤500	Process Hygiene Criteria
≥1cfu	≤10	
≥1cfu	≤10	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1 to 14	As detailed in the fruit juices	
1% to 80%		

0.1% to 10%	fruit juices	
1% to 80%	Min 10%	
1-14	<4.6	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 10%	
1-14	<4.6 (Fresh unsweetened median 3.6)	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	

	Absent	Food Safety Criteria
	Absent	
1% to 80%	Min 15% Grapefruit juice- Min 9%	
1-14	<4.6(Fresh 3.0)	
0.1% to 10%	Max. 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 6%	
1-14	2.3-4.6	
0.1% to 10%	Min 4%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	

≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 6%	
1-14	<4.6 (Fresh 1.8-2.0)	
0.1% to 10%	Min 5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 10%	
1-14	<4.6 (Fresh unsweetened-median 3.6)	
0.1% to 10%	Min 3.5%	
≥1cfu	≤10000	Process Hygiene
≥1cfu	≤1000	

≥1cfu	≤1000	Process Hygiene Criteria
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 7.5%	
1_14	2.3-2.5 (Fresh & unsweetened)	
0.1% to 10%	Min 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 15%	
1-14	<4.6	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	

≥1cfu	≤1000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 10%	
1-14	<4.6	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	

	Absent	
1% to 80%	Min 15%	
1-14	4.6	
0.1% to 10%	Max 1.5%	
1% to 80%	Min 40%	
0.1% to 10%	3.50%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 55%	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	

≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 65%	
0.1% to 10%	Max 3.5%	
≥1cfu	≤10000	Process Hygiene Criteria
≥1cfu	≤1000	
≥1cfu	≤1000	
≥1cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥1cfu	≤10	Process Hygiene Criteria
≥ 0.3MPN	Absent	
≥1cfu	Absent	
≥1cfu	≤10	Process Hygiene Criteria
≥ 0.3MPN	Absent	

≥1cfu	Absent	
≥1cfu	≤100	Process Hygiene Criteria
≥ 0.3MPN	Absent	
≥1cfu	≤40	
≥1cfu	≤100	Process Hygiene Criteria
≥ 3MPN	Absent	
≥1cfu	≤40	
1% to 99%		
≥1cfu	≤50	Process Hygiene Criteria
≥ 0.3MPN	Absent/100ml	
≥1cfu		
≥1cfu	≤2	
≥1cfu	≤2	
≥ 0.3MPN	Absent/250ml	Process Hygiene Criteria
≥1cfu		
≥1cfu	Absent	

		Criteria
≥1cfu	Absent	
≥ 0.3MPN	Absent/250ml	
≥1cfu		
	Absent	Food Safety Criteria
≥1cfu	Absent/250ml	
	Absent/250ml	
	Absent/250ml	
1.00 to 14.00	6.5-8.5	
5 mg/L to 2000mg/L	150-700ppm	
5 mg/L to 1000mg/L	75-400ppm	
5 mg/L to 1000mg/L	<300ppm	
≥1cfu	≤20	Process Hygiene Criteria
≥ 0.3MPN	Absent/250ml	
≥1cfu		
≥ 0.3MPN	NA	
≥1cfu	NA	
	Absent	Food Safety Criteria
	Absent	
≥1cfu	Absent/250ml	
	Absent/250ml	
	Absent/250ml	

1.00 to 14.00	6.5-8.5	
5 mg/L to 2000mg/L	<500ppm	
5 mg/L to 1000mg/L	<200ppm	
5 mg/L to 1000mg/L	<200ppm	
0.5 mg/L to 20 mg/L	0.01 mg/L	
0.5 mg/L to 20 mg/L	0.01 mg/L	
0.5 mg/L to 20 mg/L	5 mg/L	
5 µg/L To 20 µg/L	1 µg/L	
≥1cfu	NA	
≥ 0.3MPN	NA	
≥1cfu		
≥ 0.3MPN	NA	
≥1cfu	NA	
	NA	
	NA	
≥1cfu	NA	
	NA	
	NA	
1.00 to 14.00	6.5-8.5	
5 mg/L to 2000mg/L	<500ppm	
5 mg/L to 1000mg/L	<200ppm	
5 mg/L to 1000mg/L	<200ppm	
0.5 mg/L to 20 mg/L	0.01 mg/L	
0.5 mg/L to 20 mg/L	0.01 mg/L	

0.5 mg/L to 20 mg/L	5 mg/L	
5 µg/L to 20 µg/L	1 µg/L	
≥1cfu	≤50000	Process Hygiene Criteria
≥ 0.3MPN	≤10	
≥1cfu	≤10	
	Absent	Food Safety Criteria
	Absent	
0.05% to 2%		
1% to 20%		
≥10cfu	≤1000	Process Hygiene Criteria
≥ 3MPN	<10	
≥10cfu	<10	
≥10cfu	<10	
≥10cfu	<10	
≥10cfu	<10	
	Absent/25g	Food Safety Criteria
	Absent	
≥10cfu	≤50000	
≥ 3MPN	≤50	

≥10cfu	≤50	Process Hygiene Criteria
≥10cfu	≤50	
≥10cfu	≤ 100	
	Absent/25g	Food Safety Criteria
	≤ 1000	
	Absent/g	
0.1% to 10%		
1% to 50%		
≥10cfu	≤ 200000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥ 3MPN	Absent	
≥10cfu	≤100	
	Absent/25g	Food Safety Criteria
	Absent	
≥10cfu	≤50000	Process Hygiene Criteria
≥ 3MPN	≤20	
≥ 3MPN	Absent	
≥10cfu	≤50	
≥10cfu	≤50	

≥10cfu	≤50	Food Safety Criteria
	Absent/25g	
	Absent/g	
≥10cfu	≤50000	Process Hygiene Criteria
≥ 3MPN	<10	
≥10cfu	<10	
	Absent/25g	Food Safety Criteria
	Absent/25g	
≥ 3MPN	≤500	Process Hygiene Criteria
≥10cfu	≤100	
≥10cfu	≤500	
≥10cfu	≤500	
≥ 3MPN	<10	
	Absent	Food Safety Criteria
	Absent	
≥10cfu	<10	Process Hygiene Criteria
≥10cfu	<10	

		Criteria
≥10cfu	<10	Food Safety Criteria
≥ 3MPN	≤500	
	Absent	
	Absent	Food Safety Criteria
	Absent	
	<10	
≥ 3MPN	≤100	Process Hygiene Criteria
≥10cfu	≤100	
≥10cfu	≤100	
≥10cfu	≤100	
≥ 3MPN	Absent	
	Absent	Food Safety Criteria
	Absent	
≥10cfu	≤350000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥10cfu	≤100	
≥10cfu	≤150	
≥10cfu	≤150	
≥ 3MPN	<10	

	Absent	Food Safety Criteria
	Absent	
≥10cfu	≤75000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥10cfu	≤100	
≥10cfu	≤50	
≥10cfu	≤50	
≥ 3MPN	<10	
	Absent	Food Safety Criteria
	Absent	
≥ 1cfu (liquid) ≥10cfu (solid)	≤10000000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	≤10000	
≥ 1cfu (liquid) ≥10cfu (solid)	≤10000	
≥ 1cfu (liquid) ≥10cfu (solid)	≤1000	
	Absent	Food Safety Criteria
	Absent	
	Absent	

≥10cfu	≤500000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤1000	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤100000	Process Hygiene Criteria
≥10cfu	≤10000	
≥10cfu	≤10000	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 65%	
0.1% to 10%	Max 3.5%	
≥ 1cfu (liquid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid)	≤100	
≥ 1cfu (liquid)	≤100	
≥ 1cfu (solid)	≤100	

≥ 1cfu (liquid) ≥10cfu (solid)	Absent	Food Safety Criteria
	Absent	
	Absent	
	Absent	
1% to 80%	Min 65%	
0.1% to 10%	Max 3.5%	
≥ 1cfu (liquid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid)	≤100	
≥ 1cfu (liquid)	≤100	
≥ 10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 65%	
≥ 1cfu (liquid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid)	≤100	
≥ 1cfu (liquid)	≤100	
≥ 1cfu (liquid)	Absent	
≥ 10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥ 1cfu (liquid) ≥10cfu (solid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	
	Absent	

	Absent	Food Safety Criteria
	Absent	
1% to 80%	Min 1%	
0.1% to 10%	Min 8%	
≥10cfu	≤1000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min1%	
0.1% to 10%	Min 1.2%	
≥10cfu	≤1000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤1000	

≥ 3MPN	Absent	Process Hygiene Criteria
≥10cfu	Absent	
1% to 80%	Min 50%	
0.1% to 10%	Min 25%	
≥ 1cfu (liquid) ≥10cfu (solid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 1%	
0.1% to 10%	Min 8%	
≥ 1cfu (liquid) ≥10cfu (solid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	
	Absent	

	Absent	Food Safety Criteria
	Absent	
1% to 80%	Min 3.0%	
0.1% to 10%	Min 1%	
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 100	
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 100	
≥ 1cfu (liquid) ≥ 10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
1% to 80%	Min 25%	
0.1% to 10%	Min 0.6%	
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 100	
≥ 1cfu (liquid) ≥ 10cfu (solid)	≤ 100	
≥ 1cfu (liquid) ≥ 10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	

	Absent	
1% to 80%	Min 25%	
0.1% to 10%	Min 1%	
≥ 1cfu (liquid) ≥10cfu (solid)	≤1000	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	≤100	
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤1000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥ 1cfu (liquid) ≥10cfu (solid)	≤50	Process Hygiene Criteria
≥ 1cfu (liquid) ≥10cfu (solid)	Absent	

	Absent	Food Safety Criteria
	Absent	
	Absent	
0.1% to 50%	Max 14% at 130-133°C, 2h	
0.1% to 10%	Max 2.0%	
0.01% to 2%	Max 0.15%	
0.1% to 50%	Max 14%	
0.1% to 10%	Max 1.0%	
0.01% to 2%	Max 0.1%	
0.1% to 50%		
0.1% to 10%		
0.01% to 2%		
0.1% to 50%	Max 14%	
0.1% to 10%	Max 3.0%	
0.01% to 2%	Max 0.5%	
	Max 14.0%	
≥10cfu	≤100000	Process Hygiene Criteria
	Absent	Food Safety Criteria
	Max 16%	
≥10cfu	≤100000	Process Hygiene Criteria
	Max 16%	
≥10cfu	≤100000	Process Hygiene

≥10cfu	≤100000	Criteria
	35-45%	
	Max 0.1%	
≥10cfu	10000	Process Hygiene Criteria
	Absent	Food Safety Criteria
≥10cfu	≤10000	Process Hygiene Criteria
	Absent	Food Safety Criteria
≥ 3MPN	≤100	Process Hygiene Criteria
	Absent	Food Safety Criteria
≥10cfu	≤100000	Process Hygiene Criteria
≥ 3MPN	≤100	Process Hygiene Criteria
	Absent	Food Safety Criteria
≥10cfu	≤1000000	Process Hygiene Criteria
≥ 3MPN	≤100	
	Absent	Food Safety Criteria
	Absent	Food Safety Criteria
≥10cfu	≤5000000	Process Hygiene
≥10cfu	≤50000	

≥10cfu	≤50000	Process Hygiene Criteria
	≤1000	
≥10cfu	≤1000	
	Absent	Food Safety Criteria
≥10cfu	≤5000000	Process Hygiene Criteria
≥10cfu	≤10000	
≥10cfu	≤10000	
	≤100	
≥10cfu	≤100	
	Absent	Food Safety Criteria
≥10cfu	≤5000000	Process Hygiene Criteria
≥10cfu	≤50000	
≥10cfu	≤1000	
≥ 3MPN	≤1000	
≥10cfu	≤1000	
	Absent	
≥10cfu	≤100000	Process Hygiene Criteria
≥10cfu	≤100	

≥10cfu	≤100	Process Hygiene Criteria
	≤100	
≥10cfu	≤100	Food Safety Criteria
	Absent	
	Absent	Process Hygiene Criteria
≥10cfu	≤5000	
≥10cfu	≤1000	
≥10cfu	≤1000	
≥ 3MPN	≤100	
≥10cfu	≤1000	
	Absent	Food Safety Criteria
	Absent	
	≤100	Process Hygiene Criteria
≥10cfu	≤1000	
	Absent	Food Safety Criteria
	Absent	
≥10cfu	≤10000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤1000	

≥ 3MPN	≤100	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
≥10cfu	≤10000	Process Hygiene Criteria
≥10cfu	≤100	
≥10cfu	≤100	
≥ 3MPN	≤100	
≥10cfu	≤100	
	Absent	Food Safety Criteria
	Absent	
≥ 3MPN	Absent	Process Hygiene Criteria
≥10cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤10000000	Process Hygiene Criteria
≥ 3MPN	≤500	Food Safety Criteria
	Absent	
≥10cfu	≤10000000	Process Hygiene Criteria

≥ 3MPN	≤500	Food Safety Criteria
	Absent	
≥10cfu	≤1000000	Process Hygiene Criteria
≥ 3MPN	≤20	Food Safety Criteria
	Absent	
≥ 3MPN	≤700	Food Safety Criteria
≥10cfu	≤1000000	Process Hygiene Criteria
≥ 3MPN	≤46	Food Safety Criteria
	Absent	
≥10cfu	≤1000000	Process Hygiene Criteria
≥10cfu	≤1000	
≥ 3MPN	≤10	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤100000	Process Hygiene Criteria
≥10cfu	≤500	
≥10cfu	≤500	
≥ 3MPN	≤20	Food Safety Criteria
	Absent	
	0.3mg/kg	
≥10cfu	≤1000	

≥10cfu	≤100	Process Hygiene Criteria
≥10cfu	≤100	
≥ 3MPN	≤40	Food Safety Criteria
	Absent	
≥10cfu	≤100000	Process Hygiene Criteria
≥10cfu	≤1000	
≥ 3MPN	≤500	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤10000	Process Hygiene Criteria
≥10cfu	≤100	
≥ 3MPN	≤20	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤1000000	Process Hygiene Criteria
≥10cfu	≤1000	
≥ 3MPN	≤20	Food Safety Criteria
	Absent	
	Absent	

≥10cfu	≤1000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤100	
≥10cfu	≤100	
≥ 3MPN	≤20	Food Safety Criteria
	Absent	
≥10cfu	≤10000000	Process Hygiene Criteria
≥10cfu	≤1000	
≥10cfu	≤100	
≥10cfu	≤100	
≥ 3MPN	≤500	Food Safety Criteria
	Absent	
	Absent	
≥10cfu	≤10000	Process Hygiene Criteria
≥10cfu	≤1000	
≥ 3MPN	≤10	Food Safety Criteria
	Absent	

	Absent	Food Safety Criteria
≥10cfu	≤100000	Process Hygiene Criteria
≥10cfu	≤100	
≥10cfu	≤100	
≥10cfu	≤100	
	Absent	Food Safety Criteria
≥ 3MPN	Absent	Process Hygiene Criteria
≥10cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	
	Absent	
	Absent	
≥ 3MPN	Absent	Process Hygiene Criteria
≥10cfu	Absent	
	Absent	Food Safety Criteria
	Absent	
	Absent	

	Absent	
	15-30%	
≥10cfu	≤10000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥ 3MPN	<3	
≥10cfu	≤100	
	Absent/25g	
≥10cfu	≤1000000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥ 3MPN	<3	
≥10cfu	≤100	
	Absent/25g	
≥10cfu	≤1000000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥ 3MPN	<3	
≥10cfu	≤100	
	Absent/25g	
≥10cfu	≤500	
	Absent	
	Absent	
	Absent	
≥10cfu	≤1000	Process Hygiene Criteria
≥ 3MPN	≤100	
≥ 3MPN	<3	

	Absent	Food Safety Criteria
	Absent	Food Safety Criteria
	Absent	Food Safety Criteria
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Qualitative		
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Qualitative		
Qualitative		
Qualitative		
Qualitative		
Qualitative		
Qualitative		
Qualitative		
Qualitative		
LOQ=0.01mg/kg	0.5mg/kg	
0.1-1mg/Kg	0.2mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.5-5mg/kg	0.5mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.5-5mg/kg	1mg/kg	
0.5-5mg/kg	0.05mg/kg	
0.5-5mg/kg	1mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.1-1mg/Kg	10mg/kg	
0.5-5mg/kg	3mg/kg	
0.5-5mg/kg	0.5mg/kg	
0.5-5mg/kg	10mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.5-5mg/kg	2mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.1-1mg/Kg	1mg/kg	
0.5-5mg/kg	0.5mg/kg	
0.5-5mg/kg	0.2mg/kg	

0.5-5mg/kg	5mg/kg	
LOQ=0.01mg/kg	0.05mg/kg	
0.1-1mg/Kg	0.1mg/kg	
LOQ=0.01mg/kg	0.01mg/kg	
0.5-5mg/kg	2mg/kg	
0.5-5mg/kg	0.05mg/kg	
0.5-5mg/kg	0.05mg/kg	
LOQ=0.01mg/kg	0.1mg/kg	
LOQ=0.01mg/kg	0.5mg/kg	
0.5-5mg/kg	0.7mg/kg	
0.1-1mg/Kg	0.1mg/kg	
0.5-1mg/kg	1mg/kg	
0.1-1mg/Kg	1mg/kg	
0.1-1mg/Kg	0.2mg/kg	
0.5-5mg/kg	1mg/kg	
0.1-1mg/Kg	1mg/kg	
0.5-5mg/kg	5mg/kg	
0.5-5mg/kg	0.3mg/kg	
0.1-1mg/Kg	0.2mg/kg	
0.1-1mg/Kg	0.3mg/kg	
0.5-5mg/kg	0.5mg/kg	
0.5-5mg/kg	0.2mg/kg	
0.5-5mg/kg	2 mg/kg	
0.5-1mg/kg	0.01mg/kg	
0.1-1mg/Kg	0.3 mg/kg	
0.5-5mg/kg	0.5 mg/kg	
0.5-5mg/kg	1mg/kg	
0.5-5mg/kg	0.7mg/kg	
0.1-1mg/Kg	0.05 mg/kg	
0.5-5mg/kg	2mg/kg	

