



**DRUG AND FOOD ADMINISTRATION
REPUBLIC OF INDONESIA**

REGULATION OF THE HEAD OF THE DRUG AND FOOD ADMINISTRATION OF THE
REPUBLIC OF INDONESIA
NUMBER 16 YEAR 2016
REGARDING
MICROBIOLOGICAL CRITERIA FOR PROCESSED FOODS

BY THE GRACE OF GOD ALMIGHTY

THE HEAD OF THE DRUG AND FOOD ADMINISTRATION
REPUBLIC OF INDONESIA,

Considering:

- a. that the requirements concerning microbial contamination of processed foods as stipulated in Regulation of the Head of the Drug and Food Administration Number HK.00.06.1.52.4011 Year 2009 concerning the Establishment of Maximum Limits for Microbial and Chemical Contamination in Food Products needs to be brought into conformity with scientific advancements and current conditions for the protection of human health;
- b. now therefore, based on the consideration referred to in letter a, it is necessary to enact a Regulation of the Head of the Drug and Food Administration regarding the Microbiological Criteria for Processed Foods;

In view of:

1. Law Number 8 Year 1999 regarding Consumer Protection (State Gazette of the Republic of Indonesia Year 1999 Number 42, Supplement to the State Gazette of the Republic of Indonesia Number 3821);
2. Law Number 36 Year 2009 regarding Health (State Gazette of the Republic of Indonesia Year 2009 Number 144, Supplement to the State Gazette of the Republic of Indonesia Number 5063);
3. Law Number 18 Year 2012 regarding Food (State Gazette of the Republic of Indonesia Year 2012 Number 227, Supplement to the State Gazette of the Republic of Indonesia Number 5360);
4. Government Regulation Number 28 Year 2004 regarding Food Safety, Quality and Nutrition (State Gazette of the Republic of Indonesia Year 2004 Number 107, Supplement to the State Gazette of the Republic of Indonesia

Number 4424);

5. Presidential Decree Number 103 Year 2001 regarding the Position, Duties, Functions, Powers, Organisational Structure and Working Procedures of Non-Ministerial Government Agencies as amended several times, most recently by Presidential Regulation Number 145 Year 2015 regarding the Eighth Amendment to Presidential Decree Number 103 Year 2001 regarding the Position, Duties, Functions, Powers, Organisational Structure and Working Procedures of Non-Ministerial Government Agencies;
6. Presidential Decree Number 110 Year 2001 regarding the Echelon I Organisational Units and Duties of Non-Ministerial Government Agencies as amended several times, most recently by Presidential Regulation Number 4 Year 2013 regarding the Eighth Amendment to Presidential Decree Number 110 Year 2001 regarding the Echelon I Organisational Units and Duties of Non-Ministerial Government Agencies;
7. Decree of the Head of the Drug and Food Administration Number 02001/SK/KBPOM Year 2001 regarding the Organisational and Working Procedures of the Drug and Food Administration as amended by Decree of the Head of the Drug and Food Administration Number HK.00.05.21.4231 Year 2004 concerning the Amendment to Decree of the Head of the Drug and Food Administration Number 02001/SK/KBPOM Year 2001 regarding the Organisational and Working Procedures of the Drug and Food Administration;
8. Regulation of the Head of the Drug and Food Administration Number HK.00.06.1.52.4011 Year 2009 regarding the Establishment of Maximum Limits of Microbial and Chemical Contamination in Foods;
9. Regulation of the Head of the Drug and Food Administration Number 14 Year 2014 regarding the Organisational and Working Procedures of Technical Implementation Units Under the Drug and Food Administration (State Gazette of the Republic of Indonesia Year 2014 Number 1714);
10. Regulation of the Head of the Drug and Food Administration Number 1 Year 2015 regarding Food Categories (State Gazette of the Republic of Indonesia Year 2015 Number 385);

HAS DECIDED:

To enact : THE REGULATION OF THE HEAD OF THE DRUG AND FOOD ADMINISTRATION REGARDING MICROBIOLOGICAL CRITERIA FOR PROCESSED FOODS.

CHAPTER I

GENERAL PROVISIONS

Section 1

In this Regulation of the Administrative Head, terms or phrases are defined as follows:

1. Food is all substances from biological sources produced by or in farms, orchards, plantations, forests, fisheries, ranches, and bodies of water, whether processed or not processed, which are intended for human consumption, including Food Additives, raw food materials, and other ingredients or materials used in the preparation, processing, and/or manufacture of things to eat and drink.
2. Processed Foods are things to eat and drink resulting from processes applying a certain manner or method, with or without additives.
3. Microbiological Criteria are measurements of risk management that indicate the acceptability of a food or performance of a process or system for food safety that are derived by taking samples and testing for microbes, toxins or their metabolic products or indications pertaining to pathogenic or other properties at a particular point within a food chain.
4. Sampling Plan is a plan for taking a number of samples (n), the microbial limit (m and/or M), unit of analysis, and number of samples permitted to exceed the microbial limit (c) in order to determine the acceptability of a food product.
5. Commercially Sterile Food is low-acid food that is hermetically packaged, commercially sterilised and stored at room temperature.
6. Administrative Head is the Head of the Food and Drug Administration.

CHAPTER II

MICROBIOLOGICAL CRITERIA FOR PROCESSED FOODS

Section 2

- (1) Processed Foods that are produced, imported and distributed in the territory of Indonesia must comply with safety, quality and nutritional requirements.
- (2) The safety requirements for Processed Foods must be complied with in order to prevent Processed Foods from the possibility of microbial hazards.

Article 3

- (1) Microbiological Criteria cover the following:
 - a. types of Processed Foods;
 - b. types of microbes;
 - c. sampling plan; and
 - d. method of analysis.
- (2) Microbiological Criteria as referred to in paragraph (1) are listed in the Appendix, which constitutes an integral part of this Regulation of the Administrative Head.
- (3) Other than using a method of analysis as referred to in the Appendix, microbiological testing may apply other, equivalent methods of analysis that

have been validated or verified.

- (4) Exemption from the provisions referred to in paragraph (1) shall apply to Commercially Sterile Foods.

CHAPTER III

CONTROL

Section 4

- (1) Control of Microbiological Criteria for Processed Foods shall be performed by the Administrative Head.
- (2) Control as referred to in paragraph (1) shall include control prior to market distribution of Processed Foods (pre-market evaluation) and control after Processed Foods are distributed on the market (post-market control).

CHAPTER IV

SANCTIONS

Section 5

Any violation of the provisions of this Regulation of the Administrative Head shall be subject to administrative sanctions in the form of:

- a. written warning;
- b. temporary ban on distribution and/or an order for withdrawal from circulation;
- c. order for destruction;
- d. temporary freeze of production and/or distribution activities; and/or
- e. revocation of distribution licence.

CHAPTER V

TRANSITIONAL PROVISIONS

Section 6

Processed Foods in circulation must be brought into conformity with the provisions in this Regulation of the Administrative Head no later than 12 (twelve) months after the promulgation of this Regulation of the Administrative Head.

CHAPTER VI

CONCLUDING PROVISIONS

Section 7

With the entry into force of this Regulation of the Administrative Head, Regulation of the Head of the Drug and Food Administration Number HK.00.06.1.52.4011 Year 2009 regarding the Establishment of Maximum Limits on Microbial and Chemical

Contamination in Food Products, insofar as it regulates microbial contamination in food products, shall be revoked and declared void.

Section 8

This Regulation of the Administrative Head comes into force on the date of promulgation.

So that all may be informed, it is ordered that the issuance of this Regulation of the Administrative Head be placed in the State Gazette of the Republic of Indonesia.

Issued in Jakarta

24 May 2016

HEAD OF THE DRUG AND FOOD ADMINISTRATION
REPUBLIC OF INDONESIA,

(signed)

ROY A. SPARRINGA

Promulgated in Jakarta

4 August 2016

DIRECTOR GENERAL
OF LEGISLATIVE REGULATIONS, MINISTRY OF LAW AND HUMAN
RIGHTS, REPUBLIC OF INDONESIA,

(signed)

WIDODO EKATJAHJANA

STATE GAZETTE OF THE REPUBLIC OF INDONESIA YEAR 2016 NUMBER 1139

APPENDIX
REGULATION OF THE HEAD OF THE DRUG AND FOOD ADMINISTRATION,
REPUBLIC OF INDONESIA
NUMBER 16 YEAR 2016
REGARDING
MICROBIOLOGICAL CRITERIA FOR PROCESSED FOODS

MICROBIOLOGICAL CRITERIA FOR PROCESSED FOODS

Category of Food		Processed Food Type	Type of Microbes	n	c	m	M	Method of Analysis
01.0	DAIRY AND SIMILAR PRODUCTS, EXCEPT WHERE INCLUDED IN CATEGORY 02.0							
01.1.1.1	Milk (Plain)	Pasteurised Milk	ALT	5	1	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	<1 APM/ml	5 APM/ml	SNI ISO 21528-1:2012
			Salmonella	5	0	negatif/25ml	NA	ISO 6579:2002; SNI 2897:2008
01.1.1.2	Buttermilk (Plain)		Enterobacteriaceae	5	2	10 koloni/ml	10 ² koloni/ml	ISO 21528-2:2004
			Salmonella	5	0	negatif/25ml	NA	ISO 6579:2002; SNI 2897:2008
01.1.2	Flavoured or Fermented Milk-based Beverages (e.g. Chocolate Milk, Eggnog, Yoghurt Beverages, Whey-based Beverages)	Flavoured milk drinks, drinks containing milk	ALT	5	1	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/ml	10 ² koloni/ml	ISO 21528-2:2004
			Salmonella	5	0	negatif/25ml	NA	ISO 6579:2002; SNI 2897:2008
		Flavoured fermented milk drinks, flavoured yoghurt drinks, lassis	Enterobacteriaceae	5	2	10 koloni/ml	10 ² koloni/ml	ISO 21528-2:2004
			Salmonella	5	0	negatif/25ml	NA	ISO 6579:2002; SNI 2897:2008
01.2.1	Fermented Milk Products (Plain)		Enterobacteriaceae	5	2	10 koloni/ml	10 ² koloni/ml	ISO 21528-2:2004
			Salmonella	5	0	negatif/25ml		ISO 6579:2002; SNI 2897:2008
01.3.1	Condensed Milk (Plain)		Staphylococcus aureus	5	1	10 ² koloni/ml	10 ³ koloni/ml	SNI ISO 6888-1:2012; SNI 2897:2008
			Kapang dan khamir	5	1	10koloni/ml	10 ² koloni/ml	SNI ISO 21527-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			—					2:2012
01.3.2	Beverage Creamers (Non-Dairy)		ALT	5	2	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	1	10 koloni/ml	10 ² koloni/ml	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/ml	10 ² koloni/ml	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/ 25ml	NA	ISO 6579:2002; SNI 2897:2008
01.4.1	Pasteurised Cream (Plain)		ALT	5	1	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	<1 APM/ml	5 APM/ml	SNI ISO 21528-1:2012
			<i>Salmonella</i>	5	0	negatif/ 25ml	NA	ISO 6579:2002; SNI 2897:2008
01.4.3	Coagulated Cream (Plain)		ALT	5	1	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	<1 APM/ml	5 APM/ml	SNI ISO 21528-1:2012
			<i>Salmonella</i>	5	0	negatif/25 ml	NA	ISO 6579:2002; SNI 2897:2008
01.4.4	Similar Creams		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	1	1 koloni/g	10koloni/g	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/ 25g	NA	ISO 6579:2002; SNI 2897:2008
01.5	Powdered Milk, Powdered Cream and Similar Powders (Plain)		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013;SNI 2897:2008
			Enterobacteriaceae	5	0	10 koloni/g	NA	ISO 21528-2:2004

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
01.6.1	Cheese without Ripening Agents (Fresh Cheese)	Cheese without ripening agents, made from fresh milk	<i>Listeria monocytogenes</i>	5	0	negatif/25g	NA	SNI ISO 11290-1:2012; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
		Cheese without ripening agents, made from pasteurised milk	<i>Listeria monocytogenes</i>	5	0	negatif/25g	NA	SNI ISO 11290-1:2012; SNI 2897:2008
			<i>Escherichia coli</i>	5	3	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
01.6.2.1	Totally Ripened Cheese, Including the Cheese Rind	Blue cheese, brick cheese, Gouda cheese, Havarti cheese, Brie cheese, Parmesan cheese, Swiss cheese	<i>Listeria monocytogenes</i>	5	0	10koloni/g		ISO 11290-2:1998
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
01.6.2.2	Cheese Rind		<i>Listeria monocytogenes</i>	5	0	10 ² koloni/g	NA	ISO 11290-2:1998
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
01.6.3	Whey Cheese		<i>Listeria monocytogenes</i>	5	0	negatif/25g	NA	ISO 11290-2:1998, SNI ISO 11290-1:2012; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
01.6.4	Processed Cheese							2897:2008
			<i>Escherichia coli</i>	5	1	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Escherichia coli</i>	5	1	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Listeria monocytogenes</i>	5	0	10 ² koloni/g	NA	SNI ISO 11290-1:2012; SNI 2897:2008
01.6.5	Similar Cheeses		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			<i>Listeria monocytogenes</i>	5	0	10 ² koloni/g	NA	ISO 11290-2:1998
01.6.6	Protein Whey Cheese		<i>Listeria monocytogenes</i>	5	0	negatif/25g	NA	ISO 11290-2:1998
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
01.7	Desserts Made from Dairy Materials	Ice Cream	Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Listeria monocytogenes</i>	5	0	10 ² koloni/g	NA	ISO 11290-2:1998
		Yogurt	Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
		Iced milk, milk pudding (butterscotch pudding)	ALT	5	2	10 ³ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
01.8.1	Whey Liquids and their Products, Except Whey Cheese		ALT	5	1	10 ⁴ koloni/ml	10 ⁵ koloni/ml	ISO 4833-2003 Atau ISO 4833-1:2013: SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			Enterobacteriaceae	5	2	<1 APM/ml	5 APM/ml	SNI ISO 21528-1:2012
			<i>Salmonella</i>	5	0	negatif/ 25ml	NA	ISO 6579:2002; SNI 2897:2008
01.8.2	Whey Powder and its Products, except Whey Cheese		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	0	10 koloni/g	NA	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
02.0	FATS, OILS AND OIL EMULSIONS							
02.1.2	Vegetable Fats and Oils	Shortening	ALT	5	1	10 ² koloni/g	10 ³ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10koloni/g	10 ² koloni/g	ISO 21528-2:2004
		Butter Oil Substitutes (BOS)	ALT	5	1	5x10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	0	10 ² koloni/g	NA	SNI ISO 6888-1:2012
			Kapang dan Khamir	5	1	2x10 koloni/g	10 ² koloni/g	SNI ISO21527.1: 2012
		Fat powder	ALT	5	1	5x10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	0	10 ² koloni/g	NA	SNI ISO 6888-1:2012
			Kapang dan Khamir	5	1	2x10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
02.2	Fat Emulsions, Mainly of the Water-in-Oil Type		ALT	5	1	5x10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			<i>Staphylococcus aureus</i>	5	0	10 ² koloni/g	NA	SNI ISO 6888-1:2012
			Kapang dan Khamir	5	1	2x10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
02.3	Fat Emulsions of the Oil-in-Water Type, including Mixed Fat Emulsion Products with or without Flavour		ALT	5	1	5x10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	0	10 ² koloni/g	NA	SNI ISO 6888-1:2012
			Kapang dan khamir	5	1	2x10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
02.4	Fat-Based Desserts not including Dairy Desserts from Category 01.7		Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	M	M	Method of Analysis
03.0	Edible Ice, including Sherbet and Sorbet		ALT	5	2	10 ² koloni/ml	10 ⁴ koloni/ml	ISO 4833-1:2013
			Koliform	5	1	<1.8 APM/100 ml	10 APM/100ml	ISO 4831:2006
			<i>Salmonella</i>	5	0	negatif/25ml	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
04.0	FRUITS AND VEGETABLES (INCLUDING MUSHROOMS, TUBERS, NUTS AND BEANS INCLUDING SOYBEANS, AND ALOE VERA), SEAWEED AND CEREAL GRAINS							
04.1.2.1	Frozen Fruits		Salmonella	5	0	negatif/25 g	NA	ISO 6579:2002
			Escherichia coli	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
04.1.2.2	Dried Fruits		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Escherichia coli	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO21527.2:2012
		Dried desiccated coconut	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Escherichia coli	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Salmonella	5	0	negatif/25 g		ISO 6579:2002
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO21527.2:2012
04.1.2.3	Fruits in Vinegar, Oil and Brine		Escherichia coli	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Salmonella	5	0	negatif/25 g	NA	ISO 6579:2002
04.1.2.4	Fruits in Packaging (Pasteurisation)		Escherichia coli	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			Salmonella	5	0	negatif/25 g	NA	ISO 6579:2002
04.1.2.5	Jams, Jellies and Marmalades		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Escherichia coli	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
04.1.2.6	Fruit-Based Spreads, Not Including Products in Category 04.1.2.5	All products made with a pasteurisation process	Escherichia coli	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			Salmonella	5	0	negatif/25 g	NA	ISO 6579:2002
		All products made with a non-pasteurisation process	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Escherichia coli	5	2	11 APM/g	94 APM/g	SNI ISO 7251:2012
			Salmonella	5	0	negatif/25g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
04.1.2.7	Sugary Fruits		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
04.1.2.8	Fruit-based Raw Materials, covering Fruit Pulp, Purée, Fruit Toppings and Coconut Milk	Fruit Pulp, Purée, Fruit Toppings and Coconut Milk (pasteurised)	<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
		Fruit Pulp, Purée, Fruit Toppings and Coconut Milk (non-pasteurised)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	11 APM/g	94 APM/g	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
04.1.2.9	Fruit-based Desserts Including Fruit-flavoured Water-based Desserts	Fruit Confectionery	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
		Nata De Coco in Packaging	<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
		Algae-based Jelly (ready to eat)	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
		Algae-based Jelly (powder)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012
		Sale Pisang (banana slices in traditional batter)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527.1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		Cincau Hijau and Cincau Hitam (green and black dessert from rice flour);	<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
		Mitsumame	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527:2012 (21527-1 atau 21527-2)
04.1.2.10	Fermented Fruit Products		<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
04.1.2.11	Fruit Products for Pastry Filling		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527:2012
04.1.2.12	Cooked Fruits	Apple Flakes, Jackfruit Flakes, Pineapple Flakes, Banana Flakes, Snakefruit Flakes	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
		Dodol (snack made from palm sugar/glutinous rice flour), Wajit Buah(palm sugar/glutinous rice flour cakes), Geplak (coconut sugar snack) and/or Lempok Buah (traditional boiled fruit snack)	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	11 APM/g	94 APM/g	SNI ISO 7251:2012
			<i>Staphylococcus aureus</i>	5	1	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	3	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
04.2.2.1	Frozen Vegetables, Nuts and Beans	Frozen Mixed Vegetables	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	1	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Listeria</i>	5	0	<10 ² koloni/g	NA	ISO 11290-2:1998

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			<i>monocytogenes</i>					
04.2.2.2	Dried Vegetables, Sea Weed, Nuts and Beans	Dried Mixed Vegetables	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i> (untuk produk sayuran kering yang masih harus diolah)	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Escherichia coli</i> (untuk sayuran kering yang siap konsumsi)	5	1	<3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	3	10 koloni	10 ² koloni/g	SNI ISO 21527-2:2012
04.2.2.3	Vegetables and Sea Weed in Vinegar, Oil, Brine or Soy Sauce		<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
04.2.2.5	Purées and Spreads made from Vegetables, Beans and Nuts (e.g., Peanut Butter)		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
04.2.2.6	Raw Materials and Pulp from Vegetables, Beans and Nuts (e.g., Vegetable Desserts and Sauces, Sugary Sauces) not including Products from Category 04.2.2.5		<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
04.2.2.7	Fermented Vegetable Products (including Mushrooms, Roots and Tubers, Beans and Aloe Vera) and Seaweed, not including Food Category 12.10		<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
04.2.2.8	Cooked Vegetables and Seaweed	Flakes made from vegetables, tubers and beans and cakes made from vegetables, tubers and beans	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g		ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
05.0	SUGAR CONFECTIONERY/SWEETS AND CHOCOLATE							
05.1.1	Cocoa Powder and Cocoa Mass/Cocoa Cake		ALT	5	2	10 ³ koloni/g	10 ⁵ koloni	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
05.1.2	Cocoa Mixes (Syrups)		Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
05.1.3	Cocoa-based Spreads, including Fillings		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
05.1.4	Cocoa and Chocolate Products		ALT	5	2	10 ³ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
05.1.5	Imitation Chocolate, Chocolate Substitute Products		ALT	5	2	10 ³ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
		Mixed Chocolate Beverages (powders)	ALT	5	2	10 ³ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g		ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		Mixed chocolate drinks (ready-to-serve and concentrate)	ALT	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<1.8 APM/100 ml	NA	SNI ISO 7251:2012
05.2.1	Hard Sugar Confectionery/ Hard Sweets		ALT	5	2	10 ² koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
05.2.2	Soft Sugar Confectionery/ Soft Sweets	Sugar Confectionery/ Soft Sweets (not jelly)	ALT	5	2	10 ² koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
		Sugar Confectionery/ Soft Sweets (jelly)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
05.2.3	Nougat and Marzipan		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 21527-1:2012
05.3	Chewy Candy/ Bubble Gum		ALT	5	2	10 ² koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012
05.4	Decorations (e.g. for Bakeries), Toppings (Non-Fruit) and Sweet Sauces		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
06.0	CEREALS AND CEREAL PRODUCTS COMPRISING DERIVATIVES OF CEREAL GRAINS, ROOTS AND TUBERS, BEANS AND PITHS (INSIDE PLANT STEMS), NOT INCLUDING BAKERY PRODUCTS IN CATEGORY 07.0 AND NOT INCLUDING BEANS IN CATEGORIES 04.2.1 AND 04.2.2							
06.2	Flours and Starches		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	7.4 APM/g	11 APM/g	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Bacillus cereus</i>	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7932:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO21527-2:2012
06.3	Breakfast Cereals including Rolled Oats	Breakfast Cereals (with and without milk)	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Bacillus cereus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 7932:2012
			Kapang dan khamir	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO21527-2:2012
06.4.1	Raw Pasta and Noodles and Similar Products	All noodles without wet treatment (e.g. not heated, boiled, steamed, cooked, pregelatinated or frozen) and not dried (e.g.	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	2	7.4 APM/g	11 APM/g	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO21527-2:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		: wet noodles, raw pasta)						
06.4.2	Pasta and Noodles and Products Similar to Pasta	All noodles without treatment (e.g., not heated, boiled, steamed, cooked, pregelatinated or frozen) but dried	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO21527-2:2012
06.4.3	Pre-Cooked Pasta and Noodles and Similar Products	Noodles that have undergone treatment (e.g. heated, boiled, steamed, cooked, pregelatinated or frozen) in wet form (e.g., udon, frozen noodles)	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO21527-2:2012
		Noodles that have undergone treatment (e.g. heated, boiled, steamed, cooked, pregelatinated	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO21527-2:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		or frozen) in dry form (e.g. instant noodles)						
06.5	Cereal and Starch-based Desserts (e.g. Rice Pudding, Tapioca Pudding)		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Bacillus cereus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 7932:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
06.6	Seasoned Batter Flour (e.g. for coating on Fish or Chicken)		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Bacillus cereus</i>	5	1	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7932:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
06.7	Rice Cakes	Dodol, jenang, gelamai (palm sugar/glutinous rice flour snacks)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Bacillus cereus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 7932:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
			Kapang dan khamir	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
		Products other than dodol (wingko, yangko made from glutinous rice flour) and wajik (traditional cake made from glutinous rice and palm sugar)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			<i>Bacillus cereus</i>	5	1	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7932:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
06.8.1	Soya Beverages	Soya Milk Drinks (pasteurised)	ALT	5	1	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	<1 APM/ml	5 APM/ml	SNI ISO21528-1:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
	Soya powdered drinks		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	0	10 koloni/g	NA	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
06.8.2	Films prepared from soybean water extract	Tofu skin	<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
06.8.3	Fresh Tofu		<i>Escherichia coli</i>	5	0	<3 APM/g	NA	SNI ISO 7251:2012
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
06.8.4	Semi-Dried Tofu		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
06.8.5	Dried Tofu		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
06.8.6	Fermented Soybeans (e.g. Natto)		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Koliform	5	0	<3 APM/g	NA	ISO 4831:2006
06.8.7	Fermented Tofu (e.g. Soya Cheese)		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Koliform	5	0	<3 APM/g	NA	ISO 4831:2006

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
07.0	BAKERY PRODUCTS							
07.1.1	Bread and Bread Rolls		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
07.1.2	Crackers, Not Including Sweet Crackers		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012
07.1.3	Other Dry Bakery Products (e.g. Bagels, Pita Bread, English Muffins)		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
07.1.4	Products Similar to Bread including Stuffing and Breadcrumbs		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
		Premix for Stuffing	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
								2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
07.1.5	Steamed Bread and Buns		ALT	5	2	10 ⁴ koloni/g	10 ⁵ Koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
07.1.6	Premix for White Bread and Plain Bakery Products		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
07.2	Special Bakery Products (Sweet, Salty, Savoury)		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
07.2.3	Premix for Special Bakery Products (e.g. Cakes, Pancakes)		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	5x10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
								1:2012
		Frozen Dough for Bakeries	ALT	5	2	10 ² koloni/g	10 ⁷ koloni/g	ISO 4833: 2003; ISO 4833.1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012
			Kapang dan khamir	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527.1:2012
		Frozen Bakery Products	<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
08.0	MEAT AND MEAT PRODUCTS, INCLUDING POULTRY MEAT AND GAME MEAT							
08.2.1.1	Products from Processed Meat, Poultry Meat and Game Meat in Whole Form or in Cured Slices (including Salting) without Heat Treatment		<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Staphylococcus aureus</i>	5	1	2.5x 10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
08.2.1.2	Products from Processed Meat, Poultry Meat and Game Meat in Whole Form or in Cured Slices (including Salting) and Dried without Heat Treatment		<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Clostridium perfringens</i>	5	1	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
08.2.1.3	Products from Processed Meat, Poultry Meat and Game Meat in Whole Form or in Fermented Slices without Heat Treatment		<i>Escherichia coli</i>	5	1	10 ² koloni/g	10 ³ koloni/g	ISO 16649-2:2001
			<i>Staphylococcus aureus</i>	5	1	2.5x 10 ² koloni/g	10 ⁴ koloni/ g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
08.2.2	Products from Processed Meat, Poultry Meat and Game Meat in Whole Form or in Processed Slices	Dried meat products (including abon (dried beef floss), animal skin crackers, intestine crackers)	<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	With Heat Treatment		<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Clostridium perfringens</i>	5	1	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
08.2.3	Products from Processed Meat, Poultry Meat and Game Meat in Whole Form or in Frozen Slices (Processed, Stored and Traded in Frozen Form)		ALT	5	3	10 ⁴ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² kononi/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO11290-1:2012; SNI 2897:2008
08.3.1	Tenderised Products from Processed Meat, Poultry Meat and Game Meat without Heat Treatment		<i>Escherichia coli</i>	5	0	1.8 APM/g	NA	SNI ISO 7251:2012; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	1	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
08.3.2	Tenderised Meat, Poultry Meat and Game Meat with Heat		ALT	5	3	10 ⁴ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	Treatment		<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
08.3.3	Tenderised, Processed and Frozen Meat, Poultry Meat and Game Meat		ALT	5	3	10 ⁴ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO11290-1:2012; SNI 2897:2008
08.4	Sausage Casing		ALT	5	1	10 ³ koloni/g	5x10 ⁴ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO21527-1:2012
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
09.0	FISH AND FISHERY PRODUCTS INCLUDING MOLLUSCS, CRUSTACEANS AND ECHINODERMS, AND AMPHIBIANS AND REPTILES							
09.2.1	Frozen Fish, Fish Fillet and Fisheries Products, including Molluscs, Crustaceans and Echinoderms	Fresh Water Fish (Whole Fish, Fillet);	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
		Scromboid Marine Fish (Bluefin Tuna, Skipjack Tuna, Mackerel Tuna, Rastrelliger Mackerel, Horse Mackerel and Other Scromboids) (Whole, Loin, Steak, Fillet, Block);	<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
		Marine finfish, non-scromboid fish, fish in brackish water (bandeng) (whole, loin, steak, fillet, block)	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
		Crustaceans (Shrimp, Lobster, Crabs, Portunidae Crabs);	<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
		Sea Molluscs (Squid, Octopus, Cuttlefish);	<i>Vibrio parahaemolyticus</i>	5	0	< 3 APM/g	NA	SNI 2332-5:2006
		Shellfish (Scallop, Oyster, Abalone, Green Mussel, Blood						

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		Clam, Ark Clam, Oriental Hard Clam, Asian Moon Scallop, Other Shellfish)						
09.2.2	Fish, Fish Fillet and other Fisheries Products including Molluscs, Crustaceans and Echinoderms Frozen in Batter	All Fish and Crustaceans Frozen in Batter (Breaded Fillet, Shrimp in Batter, Tempura)	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Staphylococcus aureus</i>	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012; SNI 2332-9:2015
		All Fish and Crustaceans heated after covered in batter (fried or steamed) and then frozen (fish nuggets, shrimp nuggets)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012; SNI 2332-9:2015
09.2.3	Frozen Minced Fish and Creamed Fish, including Molluscs, Crustaeans and Echinoderms		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002 SNI 2332-2:2006

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
09.2.4.1	Steamed or Boiled Fish and Fishery Products		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012; SNI 2332-9:2015
09.2.4.2	Boiled or Steamed Molluscs, Crustaceans and Echinoderms	Stored at cool temperatures	<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
			<i>Staphylococcus aureus</i>	5	0	10 ³ koloni/g	NA	SNI ISO 6888-1:2012; SNI 2332-9:2015
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO 11290-1:2012
		Stored at freezing temperatures	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Staphylococcus aureus</i>	5	0	10 ³ koloni/g	NA	SNI ISO 6888-1:2012; SNI 2332-9:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
09.2.4.3	Fried or Grilled (Oven or Flame) Fish and Fishery Products, including Molluscs, Crustaceans and Echinoderms		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012; SNI 2332-9:2015
09.2.5	Fish and Fishery Products, including Molluscs, Crustaceans and Echinodermata that are	Dried, Smoked, not ready-to-serve	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002;

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	Smoked, Dried, Fermented with or without Salt							SNI 2332-2:2006
		Smoked, ready-to-serve	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
		Fermented	<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
09.3.1	Fish and Fishery Products, including Molluscs, Crustaceans and Echinoderms that are Marinated and/or in Jelly		<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
09.3.2	Fish and Fishery Products, including Molluscs, Crustaceans and Echinoderms that are Pickled or Immersed in Brine		<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO 11290-1:2012
09.3.3	Substitutes for Salmon, Caviar and Other Fish Egg Products	Frozen fish eggs and caviar	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Escherichia coli</i>	5	2	1 APM/g	10 APM/g	SNI ISO

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
								7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
		Pasteurised fish eggs and caviar	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332-2:2006
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO 11290-1:2012
		Cooked fish eggs and caviar	<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	10 ³ koloni/g	SNI ISO 6888-1:2012
		Smoked fish eggs and caviar	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
09.3.4	Semi-Preserved Fish and Fishery Products, including Molluscs, Crustaceans and Echinoderms (e.g. Fish Pastes)		<i>Escherichia coli</i>	5	1	< 3 APM/g	3.6 APM/g	SNI ISO7251:2012; SNI 2332-1:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332:2-2006
09.4	Preserved Fish and Fishery Products, Specifically Canned or Fermented Fish and Fishery Products including Molluscs, Crustaceans and	With pasteurisation process	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002; SNI 2332:2-2006
			<i>Listeria monocytogenes</i>	5	0	negatif/25 g	NA	SNI ISO 11290-1:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	Echinoderms							

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
10.0	EGGS AND EGG PRODUCTS							
10.2	Egg Products		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
10.3	Preserved Eggs, including Traditional Egg Products Preserved by Methods including Alkaline Solution, Pickling and Canning		Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
10.4	Egg-Based Desserts (e.g. Custard)		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013; SNI 2332-3:2015
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
			<i>Listeria monocytogenes</i> (khusus produk beku)	5	0	negatif/25 g	NA	SNI ISO 11290-1:2012; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
12.0	SALTS, SPICES, SOUPS, SAUCES, SALADS AND PROTEIN PRODUCTS							
12.2.1	Herbs and Spices	All Dried Herbs (including whole and powdered)	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			Salmonella	5	0	negatif/25g	NA	ISO 6579:2002
		Dried spices (including whole and powdered)	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			Salmonella	5	0	negatif/25g	NA	ISO 6579:2002
			Bacillus cereus	5	2	10 ⁴ koloni/g	10 ⁵ koloni/ g	SNI ISO 7932:2012
			Clostridium pefringens	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
12.2.2	Seasonings and Condiments	Seasoning and condiment powders ready for use (dry)	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			Salmonella	5	0	negatif/25g	NA	ISO 6579:2002
			Bacillus cereus	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	SNI ISO 7932:2012
			Clostridium pefringens	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
		Seasoning and Condiment pastes ready for use (wet/moist)	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
								2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			<i>Clostridium peفرingens</i>	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 7937:2012
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
12.4	Mustard		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
12.5.2	Powders or Mixes for Soups and Broths		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			<i>Clostridium peفرingens</i>	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
12.6.1	Emulsified Sauces (e.g. Mayonnaise, Salad Dressing)		ALT	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
12.6.2	Non-Emulsified Sauces (e.g. Tomato Sauce, Cheese Sauce,		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	Cream Sauce, Brown Gravy)							2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
		Cheese sauce	ALT	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
		Chilli sauce, tomato sauce, radish sauces	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
		Traditional chilli sauce; Gado-gado sauce, Satay sauce	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
		Oyster sauce, brown sauce/gravy; Barbecue Sauce, Marinated Sauce, Worcestershire Sauce	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
		Coconut Sauce	Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-2:2004
12.6.3	Powders for Sauces		ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	and Gravies		Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			<i>Clostridium perfringens</i>	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 7937:2012
			Kapang dan khamir	5	2	10 ³ koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
12.6.4	Clear Sauces (e.g. Fish Sauce)		Enterobacteriaceae	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
12.7	Dressings for Salads (e.g. Macaroni Salad, Potato Salad) and Sandwiches, not including Chocolate and Nut-based products from Categories 04.2.2.5 and 05.1.3		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012
12.9.1	Fermented Soybean Paste		Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-2:2004
12.9.2.1	Fermented Soya Sauce		Enterobacteriaceae	5	2	10 ² koloni/ g	10 ³ koloni/g	ISO 21528-2:2004
12.9.2.2	Non-Fermented Soya Sauce		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-2:2004
12.9.2.3	Other Soya Sauces		Enterobacteriaceae	5	2	10 ² koloni/g	10 ³ koloni/g	ISO 21528-2:2004
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-1:2012 / SNI ISO 21527-

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
								2:2012
12.10	Protein Products		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
13.0	FOOD PRODUCTS FOR SPECIAL NUTRITIONAL NEEDS							
13.1.1	Baby Formula	Baby Formula (powder)	ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	10	2	0 koloni/10 g	NA	ISO/DIS 21528-1
			<i>Enterobacter sakazakii</i>	30	0	negatif/10g	NA	ISO/TS 22964:2006
			<i>Salmonella</i>	30	0	negatif/ 25g	NA	ISO 6579:2002
13.1.2	Follow-on Formula	Follow-on Formula (powdered)	ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	10	2	0 koloni/10g	NA	ISO/DIS 21528-1
			<i>Salmonella</i>	30	0	negatif/25 g	NA	ISO 6579:2002
		Growth Formula	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	10	2	0 koloni/ 10g	NA	ISO 21528-2:2004
			<i>Salmonella</i>	30	0	negatif/25 g	NA	ISO 6579:2002
13.1.3	Formula for Special Medical Needs of Babies		ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	10	2	0 koloni/ 10g	NA	ISO 21528-2:2004
			<i>Enterobacter sakazakii</i>	30	0	negatif/ 10g	NA	ISO/TS 22964:2006
			<i>Salmonella</i>	30	0	negatif/ 25g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012
			<i>Bacillus cereus</i>	5	1	5x10 koloni/g	5x10 ² koloni/g	SNI ISO 7932:2012
13.2	Baby and Toddler Foods	Breast Milk Supplementary Foods, Instant Powders;	ALT	5	2	3x10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		Breast Milk Supplementary Foods, Biscuits	Enterobacteriaceae	5	0	10 koloni/g	NA	ISO 21528-2:2004
			<i>Salmonella</i>	30	0	negatif/ 25g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	0 koloni/g	10 koloni/g	SNI ISO 6888-1:2012
		Breast Milk Supplementary Foods, Ready to Cook	ALT	5	3	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013
			Koliform	5	2	10 koloni/g	10 ² koloni/g	ISO 9308-1:2014
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002
13.3	Special Dietary Foods for Health Needs, including for Infants and Children (except Products in Food Category 13.1)	For infants and children	ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	10	2	0 koloni/10g	NA	ISO 21528-2:2004
			<i>Enterobacter sakazakii</i>	30	0	negatif/ 10g	NA	ISO/TS 22964:2006
			<i>Salmonella</i>	30	0	negatif/ 25g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012
			<i>Bacillus cereus</i>	5	1	5x10 koloni/g	5x10 ² koloni/g	SNI ISO 7932:2012
		Other than for infants and children	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	1	1 koloni/g	10 koloni/g	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	10	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
13.4	Dietary Foods for Slimming and Body Weight Reduction		ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	0	10 koloni/g	NA	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	10	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
13.5	Dietary Foods (e.g. Dietary Food Supplements) not included in Products from Categories 13.1, 13.2, 13.3, 13.4 and 13.6	Foods for pregnant women and nursing mothers	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	1	1 koloni/g	10 koloni/g	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	10	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008
		Foods other than for pregnant women and nursing mothers	ALT	5	2	10 ⁴ koloni/g	10 ⁵ koloni/g	ISO 4833-1:2013; SNI 2897:2008
			Enterobacteriaceae	5	1	1 koloni/g	10 koloni/g	ISO 21528-2:2004
			<i>Staphylococcus aureus</i>	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 6888-1:2012; SNI 2897:2008
			<i>Salmonella</i>	5	0	negatif/25g	NA	ISO 6579:2002; SNI 2897:2008

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
14.0	BEVERAGES EXCLUDING DAIRY PRODUCTS							
14.1.1.1	Natural Mineral Water and its Sources	Natural mineral water	ALT	5	0	10 ² koloni/ml	NA	ISO 6222:1999
			Koliform	5	0	Tidak terdeteksi/250 ml	NA	ISO 9308-1:2014
			<i>Escherichia coli</i>	5	0	Tidak terdeteksi/250 ml	NA	ISO 9308-1:2014
			Bakteri anaerob pereduksi sulfit pembentuk spora	5	0	Tidak terdeteksi/50 ml	NA	ISO 6461-2:1986; ISO 6461-2:2010
			<i>Enterococci</i>	5	0	Tidak terdeteksi/250 ml	NA	ISO 7899-2:2000; ISO 7899-2:2010
			<i>Pseudomonas aeruginosa</i>	5	0	Tidak terdeteksi/250 ml	NA	ISO 16266:2006
		Mineral water, Demineralised water, Oxygenated drinking water, Dew water	ALT	5	2	10 ³ koloni/ml	10 ⁵ koloni/ml	ISO 6222:1999
			Koliform	5	0	Tidak terdeteksi/250 ml	NA	ISO 9308-1:2014
			<i>Pseudomonas aeruginosa</i>	5	0	Tidak terdeteksi/250 ml	NA	ISO 16266:2006
		Soda Water	Kapang dan khamir	5	2	10 koloni/ml	10 ² koloni/ml	SNI ISO 21527-1:2012
14.1.2	Fruit and Vegetable Juices	Fruit and Vegetable Juices, non-pasteurised	<i>Salmonella</i>	5	0	negatif/25 ml	NA	ISO 6579:2002
			<i>Escherichia coli</i>	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 16649-2:2001
		Fruit and Vegetable Juices, pasteurised	<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
		Fruit juice and vegetable	<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
		juice concentrates	Kapang dan khamir	5	2	10 ² koloni/ml	10 ⁴ koloni/ml	SNI ISO 21527-1:2012
14.1.3.1	Fruit Nectars		<i>Escherichia coli</i>	5	0	< 3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
14.1.3.2	Vegetable Nectars		<i>Escherichia coli</i>	5	0	< 3 APM/g	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-1:2012
14.1.4.1	Carbonated, Flavoured Water-based Drinks		Kapang dan khamir	5	2	10 koloni/ml	10 ² koloni/ml	SNI ISO 21527-1:2012
14.1.4.2	Non-Carbonated, Flavoured Water-based Drinks, including Punches and Ades	Flavoured Syrups	Kapang dan khamir	5	2	10 koloni/ml	10 ² koloni/ml	SNI ISO 21527-1:2012
		Fruit Juice Drinks	ALT	5	1	10 koloni/ml	10 ² koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
		Fruit Flavoured Drinks	ALT	5	1	10 koloni/ml	10 ² koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
		Non-Carbonated Electrolyte Drinks	ALT	5	2	10 ² koloni/ml	10 ⁴ koloni/ml	ISO 4833-1:2013
			Koliform	10	1	<1,8 APM/100 ml	10 APM/100 ml	ISO 4831:2006
			<i>Pseudomonas aeruginosa</i>	5	0	0/100 ml	NA	ISO 16266:2006
		Coffee Beverages	ALT	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 4833:2003
			<i>Escherichia coli</i>	5	0	<1,8 APM/100 ml	NA	SNI ISO 7251:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
14.1.4.3	Concentrates (Liquid or Solid) for Flavoured Water-based Drinks	Frozen Lemonade Concentrates	<i>Escherichia coli</i>	5	2	10 koloni/g	10 ² koloni/g	ISO 16649-2:2001
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
		Fruit syrups, flavoured syrups, flavoured diluted syrups	<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
			Kapang dan khamir	5	2	10 koloni/ml	10 ² koloni/ml	SNI ISO 21527-1:2012
		Squash, flavoured squash	ALT	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
		Flavoured powder drinks	ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	1	5x10 ¹ koloni/g	5x10 ² koloni/g	SNI ISO 21527-2:2012
		Tea syrup; Coffee syrup	ALT	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
		Electrolyte-based drinks (powdered form)	ALT	5	2	5x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
		Electrolyte-based drinks (liquid)	ALT	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	< 3 APM/ml	NA	SNI ISO 7251:2012
14.1.5	Coffee, Coffee Substitutes, Tea, Herbal Infusions and Beverages	Dried tea (including black tea, green tea, white tea,	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-2:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
	Beans and Hot Cereals, except Chocolate	oolong tea and jasmine tea); Powdered tea (including black tea, green tea, white tea, oolong tea and jasmine tea)						
		Tea bags (including black tea, green tea, white tea, oolong tea and jasmine tea)	ALT	5	2	5 x10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-2:2012
		Packaged tea beverages; Tea beverage concentrates	ALT	5	2	10 ² koloni/ml	10 ³ koloni/ml	ISO 4833-1:2013
			<i>Escherichia coli</i>	5	0	<1,8 APM/100 ml	NA	SNI ISO 7251:2012
		Coffee Powder; Coffee Mix	ALT	5	2	10 ⁵ koloni/g	10 ⁶ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 ² koloni/g	10 ⁴ koloni/g	SNI ISO 21527-2:2012
		Instant Coffee	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Kapang dan khamir	5	2	10 ² koloni/g	10 ³ koloni/g	SNI ISO 21527-2:2012

Food Category		Processed Food Type	Microbe Type	n	c	m	M	Method of Analysis
15.0	READY-TO-EAT SNACK FOODS							
15.1	Snack Foods – From Basic Materials Potatoes, Tubers, Cereals, Flour or Starches (from Tubers and Beans)	Without filling	ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012
		With filling	ALT	5	2	5x 10 ³ koloni/g	5x10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012
15.2	Processed Nuts, including Coated Nuts and Mixed Nuts (e.g. with Dried Fruit)		ALT	5	2	5x 10 ² koloni/g	5x10 ³ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			Kapang dan khamir	5	2	10 koloni/g	10 ² koloni/g	SNI ISO 21527-2:2012
15.3	Fish-based Snacks		ALT	5	2	10 ³ koloni/g	10 ⁴ koloni/g	ISO 4833-1:2013
			Enterobacteriaceae	5	2	10 koloni/g	10 ² koloni/g	ISO 21528-2:2004
			<i>Salmonella</i>	5	0	negatif/25 g	NA	ISO 6579:2002
			<i>Staphylococcus aureus</i>	5	1	10 ² koloni/g	2x10 ² koloni/g	SNI ISO 6888-1:2012

SAMPLE EXPLANATION FOR MICROBIOLOGICAL CRITERIA IN FOOD CATEGORY 01.1.1.1, PASTEURISED MILK

Food Category	Processed Food Type	Microbe Type	n	c	m	M	Method of	Explanation
01.0	DAIRY AND SIMILAR PRODUCTS, EXCEPT WHERE INCLUDED IN CATEGORY 02.0							
	Milk (Plain)	Pasteurised Milk						
		<i>Enterobacteriaceae</i>	5	2	<1 APM/ml	5 APM/ml	SNI ISO 21528-1	Of the 5 milk samples collected and tested, only two are permitted to contain levels of <i>Enterobacteriaceae</i> between <1 APM/ml and 5 APM/ml, while <i>Enterobacteriaceae</i> in the 3 other samples must be less than 1 APM/ml. Testing for <i>Enterobacteriaceae</i> in pasteurised milk using the SNI ISO 21528-1 Method of Analysis for Food and Animal Feed Microbiology – Horizontal Method for Detection and Enumeration of <i>Enterobacteriaceae</i> – Part 1: Detection and Enumeration using APM technique with pre-enrichment
		<i>Salmonella</i>	5	0	negatif/25ml	NA	ISO 6785	Of the 5 milk samples taken and tested, all samples are not permitted to contain <i>Salmonella</i> in 25 mL. Testing for <i>Salmonella</i> in pasteurised milk using the ISO 6785 testing method for Milk and Milk Products – Detection of <i>Salmonella</i> spp.

Notes:

n = Number of samples taken and analysed
c = Number permitted to exceed the microbial limit to determine acceptability of a food product m, M = Microbial limit
TPC = Total Plate Count
NA = Not Applicable

HEAD OF THE DRUG AND FOOD ADMINISTRATION
REPUBLIC OF INDONESIA,

(signed)

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