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Republic of Latvia

Cabinet

Regulation No. 292

Adopted 20 August 1999

## **Regulations on Food Contamination**

Issued in Accordance with Section 4, Paragraph two of the  
Law on the Supervision of the Handling of Food

1. These Regulations determine mandatory harmless requirements for food (at all food handling stages) with respect to the admissible level and content of food contamination which does not present a risk or cause harm to human health, life, or the environment.
2. These Regulations shall apply to the following types of food pollution:
  - 2.1. toxic elements;
  - 2.2. mycotoxins;
  - 2.3. nitrosamines;
  - 2.4. nitrates;
  - 2.5. microbiological pollution;
  - 2.6. dioxins; and
  - 2.7. polychlorinated biphenyls.
3. The content of toxic elements, mycotoxins and nitrosamines in food products and raw materials thereof may not exceed the levels referred to in Annex 1 of these Regulations.
4. The levels of nitrate residues in food products and raw materials thereof are referred to in Annex 2 of these Regulations.
5. The maximum admissible levels of microbiological contamination in food products and raw materials thereof are referred to in Annex 3 and Annex 4 of these Regulations.
6. The dioxin and polychlorinated biphenyls content in food products and raw materials thereof may not exceed the levels referred to in Annex 5 of these Regulations.
7. Annex 4 to these Regulations shall come into force on 1 January 2002. With the coming into force of Annex 4 of these Regulations, Paragraphs 2, 7, 8, 10, 11, 13 and 14 of Annex 3 of these Regulations is repealed.

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Prime Minister

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**Maximum Levels of Toxic Elements, Mycotoxins and Nitrosamines in Food Products and Raw Materials Thereof**

No. in sequence	Latvian Combined Nomenclature Code	Description of Product Group	Toxic elements (mg/kg)					Mycotoxins (mg/kg)	Nitrosamines (Total of NDMA + NDEA) (mg/kg)	Notes:
			lead (Pb)	cadmium (Cd)	copper (Cu)	mercury (Hg)	arsenic (As)			
1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.
1.	0201-0205 0208 0207	Meat, fresh, chilled or frozen, including meat of poultry, fresh, chilled or frozen	0.5	0.05	5.0	0.03	0.1	0.005 <sup>1)</sup>	0.002	<sup>1)</sup> aflatoxin B <sub>1</sub>
2.	0206 0208  0207	Edible meat offal, fresh, chilled or frozen, including edible meat offal of poultry, fresh,	0.6 1.0 <sup>2)</sup>	0.3 1.0 <sup>2)</sup>	20.0	0.1 0.2 <sup>2)</sup>	1.0	0.005 <sup>1)</sup>	0.002	<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> kidney

	1610 00 100	chilled or frozen Products from edible meat offal, food preparations based on these products								
3.	0210 (excluding 0210 90 290- 0210 90 800) 1601 00 1601 00 910	Meat, salted, dried or smoked, meat in brine Sausages and similar products of meat	0.5	0.05	5.0	0.03	0.1	0.005 <sup>1)</sup>	0.002 0.004 <sup>2)</sup>	<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> for smoked products
4.	0209 00  1501 00 1502 00	Pig fat free of lean meat, and poultry fat, not rendered or otherwise extracted, fresh, chilled, frozen, salted or in brine, dried or smoked Pig fat and poultry fat Fats of bovine animals, sheep	0.1	0.03	0.5	0.03	0.1	0.005 <sup>1)</sup>	0.002	<sup>1)</sup> aflatoxin B <sub>1</sub>

		or goats								
5.	0302 0303 0304	Fish, fish fillets and other fish meat fresh, chilled, frozen,	1.0	0.2	10.0	0.5 0.6 <sup>1)</sup>	5.0 1.0 <sup>1)</sup>		0.003	for freshwater fish
6.	0305	Fish, dried, salted or in brine; fish, smoked, whether or not cooked before or during the smoking process (excluding flours of fish and granules, livers and roes)	1.0	0.2	10.0	0.6	1.0		0.003	
7.	0302 70 000 0303 79 969 0302 70 000 0303 80 100 0306  0307	Liver of fish,  Fish roe  Crustaceans, live, fresh, chilled, frozen, dried, salted or in brine; Molluscs, live,	3.0	1.0	25.0	0.2	1.0			for preserved products, in tins – tin (Sn) 200 mg/kg

		fresh, chilled, frozen, dried, salted or in brine; aquatic invertebrates, live, fresh, chilled, frozen, dried, salted or in brine								
8.	0401  0403	Milk and cream, not concentrated nor containing added sugar or other sweetening matter Buttermilk, curdled milk and cream, yoghurt, kefir and other fermented or acidified milk products	0.1	0.03	1.0	0.005	0.05	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub>
9.	0405	Butter and other fats and oils derived from milk; dairy	0.1	0.03	0.5	0.03	0.1	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub>

		spreads								
10.	0406	Cheese and curd	0.3	0.2	5.0	0.02	0.3	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub>
11.	0402	Milk and cream, concentrated or containing added sugar or other sweetening matter (in fresh, just prepared production)	0.3	0.1	3.0	0.015	0.15	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub> for preserved products, in tins – tin (Sn) – 200.0 mg/kg
12.	0402 10 0402 21	Milk and cream, in powder, granules or other solid forms	0.05	0.03	1.0	0.005	0.05	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub>
13.	0408 (excluding 0408 11 200; 0408 19 200; 0408 91 200; 0408 99 200)	Birds' eggs, not in shell and egg yolks fresh, dried, cooked by boiling or by steaming in water, frozen or otherwise preserved, moulded, whether or not containing	0.3 3.0 <sup>2)</sup>	0.01 0.1 <sup>2)</sup>	3.0 15.0 <sup>2)</sup>	0.02 0.1 <sup>2)</sup>	0.1 0.5 <sup>2)</sup>	0.005 <sup>1)</sup> 0.005 <sup>1) 2)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> for egg-powder

		added sugar or other sweetening matter								
14.	0701-0713  2103 20 000	Vegetables, leguminous plants, mushrooms, also dried vegetables, whole, cut or sliced, broken or in powder, but not further prepared Tomato ketchup and other tomato sauces (calculated as content of dry matter of the raw material)	0.5	0.03 0.1 <sup>2)</sup>	5.0 10.0 <sup>2)</sup>	0.02 0.03 <sup>2)</sup>	0.2	0.05 <sup>1)</sup> 0.005 <sup>3) 2)</sup> 0.005 <sup>4) 2)</sup> 0.1 <sup>5) 2)</sup> 1.0 <sup>6) 2)</sup> 1.0 <sup>7) 2)</sup>		<sup>1)</sup> patulin (only for tomatoes) <sup>2)</sup> for leguminous plants <sup>3)</sup> aflatoxin B <sub>1</sub> <sup>4)</sup> ochratoxin <sup>5)</sup> T-2 toxin <sup>6)</sup> zearalenone <sup>7)</sup> desoxynivalenol <sup>8)</sup> for preserved products in tin-plate containers – tin (Sn) 200 mg/k
15.	0801-0813	Edible fruit and nuts, including dried fruit (calculated as content of dry matter of the	0.4 0.5 <sup>2)</sup>	0.03 0.1 <sup>2)</sup>	5.0 15.0 <sup>2)</sup>	0.02 0.05 <sup>2)</sup>	0.2 0.3 <sup>2)</sup>	0.05 <sup>1)</sup> 0.005 <sup>3) 2)</sup> 1,0 <sup>4) 2)</sup>		<sup>1)</sup> patulin for fruit and berries <sup>2)</sup> for nuts <sup>3)</sup> aflatoxin B <sub>1</sub> <sup>4)</sup> zearalenone



		raw material)								
16.	0901	Coffee	1.0	0.05	-	0.02	1.0	0.005 <sup>1)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub>
17.	0902	Tea, whether or not flavoured	5.0	1.0	100.0	0.1	1.0	0.005 <sup>1)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub>
18.	1001-1008 (excluding 1007 00)	Cereal crops, also, bran of barley wheat	0.5	0.1	7.0	0.03	0.2 0.3 <sup>6)</sup>	0.005 <sup>1)</sup> 0.005 <sup>2)</sup> 0.1 <sup>3)</sup> 1.0 <sup>4)</sup> 1.0 <sup>5)</sup>	0.002 <sup>7)</sup>	<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> ochratoxin <sup>3)</sup> T-2 toxin <sup>4)</sup> zearalenone <sup>5)</sup> desoxynivalenol <sup>6)</sup> bran of barley and wheat <sup>7)</sup> for cereal crops
19.	1101 00 - 1106  1902	Cereal flours, groats, germ of cereals, wheat gluten Pasta products	0.5 1.0 <sup>6)</sup>	0.1	7.0 20.0 <sup>6)</sup>	0.03	0.2	0.005 <sup>1)</sup> 0.005 <sup>2)</sup> 0,1 <sup>3)</sup> 1,0 <sup>4)</sup> 1,0 <sup>5)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> ochratoxin <sup>3)</sup> T-2 toxin <sup>4)</sup> zearalenone - for germ of cereals 0,7 <sup>5)</sup> desoxynivalenol <sup>6)</sup> for germ of cereals
20.	1108	Starch	0.5	0.1	10.0	0.02	0.1			
21.	1201-1207	Oil seeds	1.0	0.1	15.0	0.05	0.3	0,005 <sup>1)</sup> 1,0 <sup>2)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> zearalenone
22.	1302 20  1302 31000	Pectic substances Agar-agar	10.0	-	50.0	-	3.0			
23.	1509	Olive oil and its fractions,	0.1	0.05	0.5 1.0 <sup>2)</sup>	0.03 0.05 <sup>2)</sup>	0.1	0,005 <sup>1)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> for margarine

	1512	whether or not refined Sunflower-seed oil and its fractions,								
	1514	whether or not refined Rape oil and its fractions,								
	1515	whether or not refined Other fixed vegetable fats and oils and their fractions,								
	1517 10	whether or not refined Margarine								
24.	1602	Preserved meat, meat offal	0.6 1.0 <sup>2)</sup>	0.05 0.1 <sup>2)</sup>	5.0 5.0 <sup>2)</sup>	0.03 0.03 <sup>2)</sup>	0.1 0.1 <sup>2)</sup>	0.005 <sup>1)</sup> 0.005 <sup>1) 2)</sup>	0,002 0,002 <sup>2)</sup>	<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> for preserved products, in tin-plate containers – tin (Sn) - 200.0 mg/kg
25.	1604	Prepared or preserved fish	1.0 2.0 <sup>1)</sup>	0.2	10.0	0.4	1.0		0.003	for preserved products, in tin-plate containers – tin (Sn) -200.0 mg/kg
26.	1704	Sugar	1.0	0.1	15.0	0.01	0.5			

		confectionery (including white chocolate), not containing cocoa								
27.	1801 00 000-1806 90 900	Cocoa beans, paste butter, powder, chocolate and other food preparations containing cocoa	1.0	0.5	50.0	0.1	1.0	0.005 <sup>1)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub>
28.	1905	Bread, pastry, cakes, biscuits and other bakers wares	0.3 0.5 0.5	0.05 0.1 0.1	5.0 5.0 5.0	0.01 0.02 0.02	0.1 0.1 0.3	0.005 <sup>1)</sup> 1.0 <sup>2)</sup> 1,0 <sup>3)</sup> 0,005 <sup>1)</sup>		<sup>1)</sup> aflatoxin B <sub>1</sub> <sup>2)</sup> zearalenone <sup>3)</sup> desoynivalenol – for pastry, cakes, biscuits and other bakers' wares
29.	2001 2002 2003 2004 2005 2006 2007 2008 2009	Preparations of vegetables, fruit, nuts and other parts of plants	0.5 1.0 <sup>2)</sup> 0.5 <sup>3)4)</sup>	0.03 0.05 <sup>2) 3)</sup> 0.1 <sup>4)</sup>	5.0	0.02 10.0 <sup>3)4)</sup>	0.2	0.05 <sup>1)</sup> 0.05 <sup>4)</sup>	0.5 <sup>4)</sup>	<sup>1)</sup> patulin (of vegetable and fruit juices, patulin is determined in apple, tomato, sea buckthorn juices) <sup>2)</sup> for preserved products, in tin-plate containers – tin (Sn) - 200 mg/kg

										<sup>3)</sup> for paste products <sup>4)</sup> for mushrooms
30.	2102	Yeasts (active or inactive)	1.0	0.2	10.0	0.03	0.2			
31.	2102 90 901	Mayonnaise	0.3	0.05	1.5	0.05	0.1			
32.	2104	Soups and broths and preparations therefor	1.0	0.2	20.0	0.1	1.0			
33.	2105 00	Ice cream and other edible ice, whether or not containing cocoa	0.1	0.03	1.0	0.005	0.05	0.0005 <sup>1)</sup>		<sup>1)</sup> aflatoxin M <sub>1</sub>
34.	2106 10 2106 90	Protein concentrates -- other: -- food supplements – cellulose -- food supplements – water-soluble vitamins	0.3 1.0 5.0	0.2 0.1 1.0	4.0 - -	0.03 0.03 0.05	1.0 0.2 1.0			
35.		--food supplements – mineral	2.0	0.1	-	0.01	1.0			

		substances								
36.	2202	Waters, including mineral waters and aerated waters, containing added sugar or other sweetening matter or flavoured, and other non-alcoholic beverages	0.1	0.01	-	0.005	0.1			
37.	2501 00100	Common salt	2.0	0.1	3.0	0.01	1.0			

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Admissible Levels of Nitrate Residues in Food Products and Raw Materials thereof

No. in sequence	Latvian Combined Nomenclature Code	Description of Product Group	Residue*(mg/kg)	Notes:
1	2	3	4	5
1.	0701	Potatoes, fresh or chilled	250 200 <sup>1)</sup>	<sup>1)</sup> from 1 September until new harvest
2.	0702 00	Tomatoes, fresh or chilled	150	
3.	0703 10	Onions	80	
4.	0704	Cabbages, kohlrabi, kale and similar edible brassicas, fresh or chilled	900 500 <sup>1)</sup>	<sup>1)</sup> from 1 September until new harvest
5.	0704 10	Cauliflowers	300	
6.	0705	Lettuce ( <i>Lactuca sativa</i> ) fresh or chilled	3500 <sup>1)</sup> 4500 <sup>2)</sup> 2500 <sup>3)</sup>	<sup>1)</sup> from 1 May until 30 September in covered cultivation <sup>2)</sup> from 1 October until 31 March in covered cultivation <sup>3)</sup> from 1 May until 31 August in open-air cultivation
7.	0706	Salad beetroots, fresh or chilled	1400	
8.	0706 10 000	Carrots, fresh or chilled	400 250 <sup>1)</sup>	<sup>1)</sup> from 1 September until new harvest
9.	0707 00	Cucumbers and gherkins, fresh or chilled	150 300 <sup>1)</sup>	<sup>1)</sup> in covered cultivation
10.	0709 70 000	Spinach, New Zealand spinach	2500 3000 <sup>1)</sup>	<sup>1)</sup> from 1 November until 31 March
11.	0705 11 0709 40 000 0709 90 500	Cabbage lettuce (head lettuce), celery, dill	2000 3000 <sup>1)</sup>	<sup>1)</sup> in covered cultivation
12.	0709 60 10	Sweet pepper	200 400 <sup>1)</sup>	<sup>1)</sup> in covered cultivation
13.	0709 60 600	Marrows	400	
14.	0807 11 000	Watermelons	60	

15.	0807	Pumpkin crops, melons	200 90	
16.	0806 0808 10 0808 20	Grapes, fresh or dried <sup>1)</sup> apples, pears	60	<sup>1)</sup> nitrate residues in dried fruit and vegetables shall be determined by calculating on the initial product

\*) – expressed as milligram nitrate ions per kilogram of the initial product

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Maximum Admissible Levels of Microbiological Contamination in Food Products and Raw Materials Thereof

No. in sequence	Latvian Combined Nomenclature Code	Description of Product Group	The number of aerobic mesophilic and facultative anaerobic micro-organisms (CFU in 1 g, not more than)	Mass of product (g) where the presence of the following is not permitted:			<i>Staphylococcus aureus</i> (CFU in 1 g, not more than)	Notes:
				coliform bacteria	<i>Salmonella</i> spp.	<i>Staphylococcus aureus</i>		
1.	2.	3.	4.	5.	6.	7.	8.	9.
1.	0201  0203  0204	Meat of bovine animals, fresh or chilled Meat of swine, fresh, chilled or frozen Meat of sheep or goats, - fresh, chilled or	10 1 x 10 <sup>3</sup>	1.0 0.1	25 25	- -	- -	samples are taken in the deepest layers of



		frozen	$5 \times 10^6$	0.001	25	-	-	muscle fibres of carcasses
	0202	Meat of bovine animals, frozen	$5 \times 10^6$	0.001	25	-	-	
2.	0201 20 900 0202 30 900 0203 19 900 0203 29 900 0204 43 900 0204 50 190 0204 50 590	Other						
		---- minced meat of bovine animals	$5 \times 10^6$	0.001	25	-	$5 \times 10^3$	
		---- partially processed meat products, chilled, frozen	$5 \times 10^5$	0.001	25	-	-	
		---- partially processed products in dough (ravioli)	$1 \times 10^6$	0.0001	25	-	-	
3.	0206	Edible offal of	-	-	25	-	-	

		bovine animals, swine, sheep, goats, fresh, chilled or frozen						
4.	0207 11	Plucked and drawn fowls of the species <i>Gallus domesticus</i> : --- not cut in pieces, fresh or chilled,	$2 \times 10^5$	-	25 <sup>1)</sup>	-	-	<sup>1)</sup> if the result is positive, the analysis shall be repeated, sample 5x25 g. Positive result is admissible in one out of five samples.  Proteus is not admissible in 0.1 g
	0207 12	--- not cut in pieces, frozen -- minced meat	$2 \times 10^5$	-	25 <sup>1)</sup>	-	-	
			$5 \times 10^3$	0.1	25	0.1	-	
5.	0302 0303 0304	- fish, fresh, chilled, frozen, fish fillets and other fish meat --- minced fish meat --uncooked, frozen partially processed products	$5 \times 10^4$	0.001	25	0.01	-	
			$5 \times 10^4$	-	25	-	-	
			$5 \times 10^4$	-	25	-	-	
6.	0305	Fish, dried, salted						

	or fish in brine; smoked fish, whether or not cooked before or during the smoking process (excluding flours and granules of fish):							
	- salted (marinated) cut fishery products (including Salmonidae)							
	-- whether or not seasoned, whether or not infused, in oil	5 x 10 <sup>4</sup>	0.1	25	1.0	-		
	-- with spices (spicy fillets, etc.)	1 x 10 <sup>5</sup>	0.01	25	1.0	-		
	- hot smoked, :							
	-- fishery products, cut and not cut	5 x 10 <sup>3</sup>	1.0	25	1.0	-		
	-- fishery products, frozen smoked	1 x 10 <sup>4</sup>	1.0	25	1.0	-		

	-- fishery products with spices	1 x 10 <sup>4</sup>	1.0	25	-	-	
	--preparations of minced fishery product meat - cold smoked, :	1 x 10 <sup>3</sup>	1.0	25	1.0	-	
	-- cut and not cut fishery products	1 x 10 <sup>4</sup>	1.0	25	1.0	-	
	-- fillets known as "loins" of fishery products,	3 x 10 <sup>4</sup>	1.0	25	1.0	-	
	fishery products with spices	1 x 10 <sup>5</sup>	0.01	25	-	-	
	-- fish, dried	1 x 10 <sup>4</sup>	1.0	25	-	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
	- salted fishery products	1 x 10 <sup>4</sup>	0.1	25	-	-	
	- fishery products in pickled brine and marinated	2 x 10 <sup>4</sup>	0.1	25	-	-	sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g; mould is not admissible in 1.0 g

		- fishery products in special brine and in pickled brine	1 x 10 <sup>5</sup>	0.1	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g; mould is not admissible in 1.0 g
		- cut fishery products, in oil, infusions, sauces, whether or not seasoned	2 x 10 <sup>5</sup>	0,01	25	0,1	-	
		- unsterilised preserved fishery products in paste form	5 x 10 <sup>5</sup>	0,01	25	0,1	-	
7.	0306	Crustaceans, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; crustaceans, in shell, cooked by steaming or by boiling in water, whether or not chilled, frozen, dried, salted or in						

0307	brine Molluscs, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; aquatic invertebrates, live, fresh, chilled, frozen, dried, salted or in brine:	1 x 10 <sup>5</sup>	0.001	25	0.01	-	
	- sea- invertebrates, fresh, chilled, frozen	1 x 10 <sup>5</sup>	1) <sup>1)</sup>	25	-	1 x 10 <sup>3</sup>	1) not more than 1 x 10 <sup>2</sup> in 1 g
	- boiled crustaceans and mussels (uncut products); -- products, whether in shell or not (excluding crab meat);	5 x 10 <sup>5</sup>	1) <sup>1)</sup>	25	-	1 x 10 <sup>3</sup>	1) not more than 1 x 10 <sup>2</sup> in 1 g
	-- crab meat	1 x 10 <sup>6</sup>	1) <sup>1)</sup>	25	-	1 x 10 <sup>3</sup>	1) not more than 1 x 10 <sup>2</sup> in 1 g
		2 x 10 <sup>4</sup>	1.0	25	-	-	sulphite reducing

		sea-invertebrates, dried						<i>Clostridia</i> is not admissible in 1 g; mould is not admissible in 1.0 g
8.	0401	Milk and cream, not concentrated nor containing added sugar or other sweetening matter: - pasteurised milk  - pasteurised cream	$5 \times 10^4$ <sup>1)</sup> $1 \times 10^5$ <sup>2)</sup> $3 \times 10^5$ <sup>3)</sup>  $1 \times 10^5$ <sup>1)</sup> $2 \times 10^5$ <sup>2)</sup> $3 \times 10^5$ <sup>3)</sup>	1.0 <sup>1)</sup> 0.1 <sup>2)</sup> 0.1 <sup>3)</sup>  0.1 <sup>1)</sup> 0.01 <sup>2)</sup> 0.01 <sup>3)</sup>	25 <sup>1)</sup> 25 <sup>2)</sup> 25 <sup>3)</sup>  25 <sup>1)</sup> 25 <sup>2)</sup> 25 <sup>3)</sup>	- - -  - - -	- - -  - - -	<sup>1)</sup> group A <sup>2)</sup> group B. <sup>3)</sup> in cans, tanks  <sup>1)</sup> group A <sup>2)</sup> group B. <sup>3)</sup> in cans, tanks
9.	0403	Buttermilk, curdled milk and cream, yoghurt, kefir and other fermented or acidified milk and cream: - all kinds of sour cream - cream (heat	-  -	0.001  0.1	25  25	-  -	-  -	

		treated) - yoghurt, kefir and other acidified milk beverages	-	0.01	25	-	-	
10.	0405	Butter and other fats and oils derived from milk; dairy spreads: -- of sweet cream (of a water content not exceeding 16%) -- of sour cream (of a water content not exceeding 16%) -- of sweet cream (of a water content exceeding 16%) -- of sour cream (of a water content exceeding 16%)	1 x 10 <sup>5</sup> - 1 x 10 <sup>3</sup> -	0.1 0.1 0.01 0.01	25 25 25 25	- - - -	- - - -	



11.	0406	Cheese and curds:						
		- curds	-	0.001	25	0.01	-	
		- cottage cheese and other curd products not heat treated						
		- curd products, desserts based on curds (heat treated)	-	0.1	25	0.1	-	
		- all kinds of hard, semi-hard and sweet milk cheese	-	0.001	25	-	5 x 10 <sup>2</sup>	<i>Listeria monocytogenes</i> is not admissible in 25 g
		- soft milk cheese	-	0.0001	25	-	5 x 10 <sup>2</sup>	<i>Listeria monocytogenes</i> is not admissible in 25 g
		- acidified milk cheese	-	0.01	25	-	5 x 10 <sup>2</sup>	<i>Listeria monocytogenes</i> is not admissible in 25 g
		-processed cheese without additives	5 x 10 <sup>3</sup>	0.1	25	-	-	

		- processed cheese with additives (mushrooms, vegetables, etc.)	$1 \times 10^4$	0.1	25	-	-	mould not more than 100 CFU in 1 g, yeasts not more than 100 CFU in 1 g
12.	0402	Milk and cream, concentrated or containing added sugar or other sweetening matter: - concentrated whole milk or skimmed milk containing added sugar: -- put up in containers packaged for consumers -- put up in transport containers - coffee, cocoa with concentrated milk or containing added	$2.5 \times 10^4$ <sup>1)</sup>	1.0	25	-	-	
			-	0,1	25	-	-	
			$3.5 \times 10^4$ <sup>1)</sup>	1.0	25	-	-	

		sugar						
13.	0402 10	- in powder, granules or other solid forms: -- powdered cow milk  -- powdered skimmed cow milk: --- ready for use --- for industrial processing -- powdered milk products, concentrates -- powdered cream, whether or not containing added sugar	5 x 10 <sup>4 1)</sup> 7 x 10 <sup>4 2)</sup>   5 x 10 <sup>4</sup> 1 x 10 <sup>5</sup> 1 x 10 <sup>5</sup>  5 x 10 <sup>4 1)</sup> 1 x 10 <sup>5 2)</sup>	0.1 <sup>1)</sup> 0.1 <sup>2)</sup>   0.1 0.1 0.1  0,1 <sup>1)</sup> 0.1 <sup>2)</sup>	25 <sup>1)</sup> 25 <sup>2)</sup>   25 25 25  25 25	0.1 0.1   0.1 0.1 1.0  - -	- -   - - -  - -	
14.	0408 (excluding 0408 11 200; 0408 19 200; 0408 91 200; 0408 99 200) 0408 19 200;	Birds' eggs, not in shell and egg yolks, fresh, dried, cooked by boiling or by steaming in water, frozen or						

0408 91 200; 0408 99 200)	otherwise preserved, moulded, whether or not containing added sugar or other sweetening matter:							
	-- eggs	5 x 10 <sup>3</sup>	0.1	25	-	-		
	--melange of eggs, egg whites and egg yolks (frozen) whether or not containing added salt and sugar	5 x 10 <sup>5</sup>	0.1	25	1.0	-		<i>Proteus</i> is not admissible in 0.1 g
	-- egg powder for products for enteral feeding	5 x 10 <sup>4</sup>	0.1	25	1.0	-		<i>Proteus</i> is not admissible in 0.1 g
	-- egg powder, heat treated, egg white, egg yolk, dry egg mixtures for omelettes	1 x 10 <sup>5</sup>	0.1	25	10	-		<i>Proteus</i> is not admissible in 0.1 g
	-- sublimated egg products:							
-- powder, yolk	5 x 10 <sup>4</sup>	0.01	25	1.0	-			
--egg white	1 x 10 <sup>4</sup>	0.1	25	0.1	-			

15.	0410 00 000	Edible products of animal origin, not elsewhere specified or included: edible gelatine	1 x 10 <sup>4</sup>	1.0	25	-	-	
16.	0701-0714	Edible vegetables and certain roots and tubers: -vegetables and potatoes, fresh, fresh- frozen and processed products thereof: -- vegetables, fresh, blanched, quick-frozen  -- vegetables, fresh, unblanched, quick-frozen  -- green and leafy vegetables, quick-frozen	1 x 10 <sup>4</sup>  1 x 10 <sup>5</sup>  5 x 10 <sup>5</sup>	1.0  0,01  0.01	25  25  25	-  -  -	-  -  -	mould not more than 100 CFU in 1g; yeasts not more than 100 CFU in 1 g  mould not more than 500 CFU in 1 g; yeasts not more than 500 CFU in 1 g  mould not more than 500 CFU in 1 g; yeasts not more than 500 CFU

		-- partially processed potatoes, quick-frozen	$5 \times 10^4$	0.01	25	-	-	in 1 g mould not more than 1000 CFU in 1 g
		-- lettuce and mixtures of blanched, quick-frozen vegetables	$5 \times 10^4$	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 100 CFU in 1.0 g
		-- partially processed vegetables, puree-like, quick-frozen	$5 \times 10^4$	0,1	25	1,0	-	
		-- salted, pickled vegetables (cabbage), cucumbers, tomatoes, etc.), not packaged	-	-	25	-	-	
		- dried potatoes and vegetables: --dried vegetables	$5 \times 10^5$	0.01	25	-	-	mould not more than

		(not blanched beforehand)						500 CFU in 1 g; <i>B. cereus</i> not more than 100 CFU in 1.0 g
		-- dried potato puree	$5 \times 10^4$	0.1	25	-	-	mould not more than 500 CFU in 1 g
		-- dried vegetables and potatoes (blanched beforehand)	$2 \times 10^4$	0.01	25	-	-	mould not more than 500 CFU in 1 g
		-- potato chips	$1 \times 10^3$	0.1	25	-	-	
		-- dried mushrooms	$5 \times 10^5$	0.001	25	-	-	mould not more than 500 CFU in 1 g
17.	0801-0814	Edible fruit and nuts; peel of citrus fruits or melons:						
		-- quick-frozen pome fruit and stone fruit	$5 \times 10^4$	0.1	25	-	-	mould not more than 200 CFU in 1 g; yeasts not more than 1000 CFU in 1 g
		-- fruit, whole, vacuum-packed, quick-frozen	$5 \times 10^4$	0.1	25	-	-	mould not more than 200 CFU in 1 g; yeasts not more than 500 CFU

		- fruit, grated or otherwise broken, quick-frozen	$1 \times 10^5$	0.01	25	-	-	in 1 g mould not more than 500 CFU in 1 g; yeasts not more than 100 CFU in 1 g
		- dried fruit	$5 \times 10^4$	0.1	25	-	-	mould not more than 500 CFU in 1 g; yeasts not more than 500 CFU in 1 g
		-- candied fruit and peel	$1 \times 10^3$	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		- nuts:						
		-- unprocessed	-	0.01	-	-	-	mould not more than 1000 CFU in 1 g
		-- processed	-	0.1	-	-	-	mould not more than 500 CFU in 1 g;
18.	0901-0910	Coffee, tea, maté and spices: - tea (black, green)	-	-	-	-	-	mould not more than 1000 CFU in 1 g



	- coffee (beans, not roasted)	-	-	-	-	-	mould not more than 500 CFU in 1 g
	- spices ready for use	$5 \times 10^5$	0.01	25	-	-	mesophilic sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g; mould not more than 1000 CFU in 1 g
	- spices, unprocessed (black pepper, allspice, red pepper, coriander, cinnamon, nutmeg)	$2 \times 10^6$	0.001	25	-	-	mould, not more than $1 \times 10^4$ CFU in 1 g
	- combined spice blend	$5 \times 10^5$	0.01	25	-	-	mesophilic sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g; mould not more than 200 CFU in 1 g
	- food concentrates -- garlic powder	$5 \times 10^3$	1.0	25	-	-	mould not more than

		(dried by sublimation method)						100 CFU in 1 g; <i>B. cereus</i> not more than 100 CFU in 1 g
19.	1001-1008 (excluding 1007 00)	Cereal crops: - bran of barley and wheat:  - edible fibre of wheat bran	5 x 10 <sup>4</sup>  5 x 10 <sup>4</sup>	0.1  0.1	25  25	-  -	-  -	mould not more than 100 CFU in 1 g  mould not more than 50 CFU in 1 g
20.	1108 13 000 1108 12 000	-- potato starch -- maize (corn) starch	1 x 10 <sup>5</sup>	0.01	25	-	-	mould not more than 500 CFU in 1 g; yeasts not more than 500 CFU in 1 g
21.	1302 20	pectic substances, pectinates and pectates: pectic substances	5 x 10 <sup>2</sup>	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
22.	1302 31 000	-agar-agar	5 x 10 <sup>4</sup>	1.0	25	-	-	mould not more than 100 CFU in 1 g
23.	1517	Margarine; edible mixtures or preparations of animal or vegetable fats or						

		oils or of fractions of different fats or oils of this group : - margarine	-	0.01	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 500 CFU in 1 g
24.	1601 00	Sausages and similar products of meat, meat offal or blood; food preparations based on these products:						
	1601 00 100	- of liver: -- sausages	1 x 10 <sup>3</sup> - 2 x 10 <sup>3</sup>	1.0	25	-	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g
		--pates	1 x 10 <sup>3</sup> - 2 x 10 <sup>3</sup>	1.0	25	0.1	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
	1601 00 910	-- sausages, dry or for spreading, uncooked	-	0.1	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g

	1601 00 990	-- - raw-dried, semi-dried, smoked, cooked							
		--other: --- cooked sausage products (sausages, frankfurters, etc.)	$1 \times 10^3$ - $2.5 \times 10^3$	1.0	25	1.0	-		sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g; <i>Listeria monocytogenes</i> is not admissible in 25g for cut, heat treated products
		-other: -- diced meat in aspic	$1 \times 10^3$ - $2 \times 10^3$	1.0	25	-	-		sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
		-- jellied meat	$2 \times 10^3$ - $5 \times 10^3$	0.1	25	0.1	-		sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g
		-- blood sausages	$1 \times 10^3$ - $2 \times 10^3$	1.0	25	-	-		sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g
25.	1602	Other prepared or preserved meat,							

	meat offal or blood:							
	- cooked meat products (ham-, beef-and pork-rolls, pressed beef and pork, hams in casing, pressed bacon, formed lamb )	$1 \times 10^3$	1.0	25	-	-		sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
	- boiled and smoked beef, pork products (hams, rolls, briskets, etc.)	$1 \times 10^3$	1.0	25	-	-		sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
	- quick- frozen meat dishes:							
	-- pieces of meat in portions without sauces	$1 \times 10^4$	0.01	25	0.1	-		<i>Enterococci</i> not more than $1 \times 10^3$ CFU in 1.0 g
	-- of minced meat with sauces, meat stuffed pancakes	$2 \times 10^4$	0.01	25	0.1	-		<i>Enterococci</i> not more than $2 \times 10^3$ CFU in 1.0 g

		-- preserved meat, pasteurised	$2 \times 10^2$	1.0	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
26.	1602 32	-- Of fowls of the species <i>Gallus domesticus</i> : --- cooked sausage products (sausages, frankfurters, etc.) cooked and smoked products, prepared minced meat products	$1 \times 10^3$	1.0	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.1 g
		--- prepared quick-frozen products in pieces	$1 \times 10^4$	0.1	25	1.0	-	<i>Enterococci</i> not more than $1 \times 10^3$ CFU in 1.0 g
		--- prepared quick-frozen products from minced meat with sauces	$2 \times 10^4$	0.1	25	1.0	-	<i>Enterococci</i> not more than $2 \times 10^3$ CFU in 1.0 g
		--- pates of	$2 \times 10^3$	1.0	25	1.0	-	sulphite reducing

		chicken meat --- pates of poultry liver	5 x 10 <sup>3</sup>	1.0	25	0.1	-	<i>Clostridia</i> is not admissible in 0.1 g
27.	1604	Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs: - products heat treated: -- uncut fishery products -- cut fishery products -- stuffed fishery products, rolls, shashliks -- fishery products in various infusions (sauces, marinades) -- paste-formand minced fish meat products	1 x 10 <sup>4</sup>	1.0	25	1.0	-	
			5 x 10 <sup>3</sup>	1.0	25	1.0	-	
			2 x 10 <sup>4</sup>	1.0	25	1.0	-	
			1 x 10 <sup>4</sup>	1.0	25	-	-	
			1 x 10 <sup>3</sup>	1.0	25	1.0	-	

	-- jellied fishery products	$1 \times 10^4$	0.1	25	1.0	-	
	-- fishery products in paste form:						
	-- pates, etc.	$2 \times 10^5$	0.01	25	0.1	-	
	-- fish butter, fish paste	-	0.001	25	0.1	-	
	- multiple component products:						
	--- after mixing of components, not heat treated	$5 \times 10^4$	0.01	25	1.0	-	
	--- after mixing of components, heat-treated (pilaf, snacks, stewed fishery products with vegetables, etc.)	$1 \times 10^4$	0.1	25	1.0	-	
	-- cooked and frozen products:						
	--- quick-frozen	$2 \times 10^4$	0.1	25	0.1	-	



	lunch meals and snacks							
	--- minced fish meat products (crab sticks, fish flakes, etc.)	1 x 10 <sup>3</sup>	1.0	25	1.0	-		
	- produce from fish eggs:							
	-- heat treated	1 x 10 <sup>4</sup>	1.0	25	1.0	-		
	-- not heat treated	1 x 10 <sup>5</sup>	0.1	25	0.1	-		
	- vacuum-packed produce	5 x 10 <sup>3</sup>	1.0	25	1.0	-		
	- caviar of salmon, trout in tins	1 x 10 <sup>4</sup>	1.0	25	1.0	-		sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g; yeasts not more than 50 CFU in 1 g; mould not more than 100 CFU in 1 g;
	- other roe of fish:							
	-- salted	1 x 10 <sup>4</sup>	1.0	25	1.0	-		sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g;
	-- salted roe in casing	5 x 10 <sup>4</sup>	1.0	25	1.0	-		

	-- smoked or dried roe in casing	$5 \times 10^3$	1.0	25	1.0	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g;
	-- pasteurised	$5 \times 10^3$	1.0	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g
	- preserved fish before sterilisation: -- preserved fish and vegetables previously heat treated (in tomato sauce, oil, broth, oil and tomato sauce), preserved fish with vegetables	$1 \times 10^4$	-	-	-	-	
	-- preserved fish and vegetables previously heat treated (in tomato sauce, with vegetables in	$8 \times 10^4$	-	-	-	-	

		tomato sauce, fish in their own juice and in their own juice with oil, jellied, in fish soups) -- preserved minced fish meat, puddings, pates, preserved minced fish meat with vegetables: --- from fish previously heat treated (excluding pates from smoked fish); --- from fish previously not heat treated --- pates from smoked fish --- preserved sea invertebrates	5 x 10 <sup>4</sup>  1 x 10 <sup>5</sup>  2 x 10 <sup>5</sup>  1 x 10 <sup>5</sup>	-  -  -  -	-  -  -  -	-  -  -  -	-  -  -  -	
28.	1704	Sugar confectionery: - unglazed						

	sweets:							
	-- milk, fondants	$5 \times 10^3$	1.0	25	-	-		mould not more than 50 CFU in 1 g; yeasts not more than 10 CFU in 1 g
	-- praline-type	$1 \times 10^4$	0.01	25	-	-		mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- glazed sweets: -- fondants, fruit, marzipan candies, caramels with nuts	$1 \times 10^4$	1.0	25	-	-		mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- milk and cream	$5 \times 10^4$	0.1	25	-	-		mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- cream praline-type	$5 \times 10^4$	0.01	25	-	-		mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g

	- various other bon-bons /drops	1 x 10 <sup>4</sup>	0.1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- caramels: -- sugar candies, also, with fondant, liqueur, fruit and berry filling	5 x 10 <sup>2</sup>	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- with nut, chocolate and nut filling	5 x 10 <sup>3</sup>	0.1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- toffees	1 x 10 <sup>3</sup>	1.0	25	-	-	mould, not more than 10 CFU in 1 g; yeasts not more than 10 CFU in 1 g
	- chewing gum with sugar, xylitol	5 x 10 <sup>2</sup>	1.0	25	0.1	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- halva: -- glazed	1 x 10 <sup>4</sup>	0.01	25	-	-	mould not more than

		-- unglazed	$5 \times 10^4$	0.01	25	-	-	50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		- pastilles, marmalade products: -- pastilles and <i>zephyrs</i> , unglazed	$1 \times 10^3$	0.1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- pastilles and <i>zephyrs</i> , glazed	$5 \times 10^3$	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- marmalades, glazed	$5 \times 10^3$	0.1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g

		- Oriental sweets: -- soft sweets	$5 \times 10^3$	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 100 CFU in 1 g
		-- <i>oila</i>	$5 \times 10^3$	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- sherbet	$5 \times 10^3$	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 200 CFU in 1 g
		-- Turkish delights	$1 \times 10^4$	0.01	25	-	-	mould not more than 100 CFU in 1 g
		-- roasted nuts	$1 \times 10^3$	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- <i>kozinaki</i>	$5 \times 10^3$	0.1	25	-	-	mould not more than 50 CFU in 1 g;

								yeasts not more than 50 CFU in 1 g
29.	1806	Chocolate and other food preparations containing cocoa:						
		- chocolate:						
		-- containing no additives	1 x 10 <sup>4</sup>	0,1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- containing additives, filled, assortment type chocolates	5 x 10 <sup>4</sup>	0.1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		- creams, pastes:						
		-- milk and chocolate	5 x 10 <sup>3</sup>	0.01	25	0.1	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- chocolate	5 x 10 <sup>4</sup>	0.01	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 100 CFU in 1 g



		- cocoa powder: -- for sale	1 x 10 <sup>5</sup>	0.01	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 100 CFU in 1 g
		-- for processing	5 x 10 <sup>4</sup>	0.01	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 100 CFU in 1 g
30.	1902	- uncooked pasta, not stuffed or otherwise prepared	-	-	25	-	-	
31.	1905	Bread, pastry, cakes, biscuits and other bakers' wares, whether or not containing cocoa; wafers (excluding empty cachets of a kind suitable for pharmaceutical use), filled wafers:						

		- tortes, cakes and pastry, biscuits, mille-feuilles, sand, puff pastry with filling or frosting: -- with whipped cream	$5 \times 10^4$	0.01	25	0.01	-	if margarine is used: mould not more than 50 CFU in 1 g; yeasts not more than 100 CFU in 1 g
		-- soufflés	$1 \times 10^4$	0.01	25	0.01	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- with fruit and berry fondant	$1 \times 10^4$	0.01	25	0.1	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- with a chocolate glaze	$1 \times 10^4$	0.01	25	0.1	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g

	-- with boiled cream	1 x 10 <sup>4</sup>	0.01	25	1.0	-	
	-- with curd and cream filling	5 x 10 <sup>4</sup>	0.01	25	0.1	-	
	- wafer-cakes with filling: -- fatty substances	5x 10 <sup>3</sup>	0.1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- pralines, chocolate, nuts	5 x 10 <sup>4</sup>	0.01	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- biscuit rolls, filled: -- with whipped cream	5 x 10 <sup>4</sup>	0,01	25	0,1	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- with fruit, poppyseeds, candied peel,	1 x 10 <sup>4</sup>	1,0	25	1,0	-	mould not more than 100 CFU in 1 g; yeasts not more than

	nuts, etc., filling							50 CFU in 1 g
	- cakes: -- with powdered sugar	$5 \times 10^3$	0.1	25	-	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	--- with praline glaze, with nuts, candied peel	$5 \times 10^3$	0,1	25	-	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- cakes, rolls vacuum packed	$5 \times 10^3$	0,1	25	0,1	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	- wafers: -- not filled, filled with fruit fondant	$5 \times 10^3$	0,1	25	-	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
	-- with praline	$5 \times 10^4$	0,01	25	-	-	-	mould not more than

		and nut filling, with a chocolate glaze						100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		- gingerbread: -- not filled	$2,5 \times 10^3$	1,0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- filled	$5 \times 10^3$	0,1	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		- biscuits: -- sugar, with a chocolate glaze, sand	$1 \times 10^4$	0,1	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- with a cream layer	$1 \times 10^4$	0,1	25	0,1	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g

		-- crackers, galettes	1 x 10 <sup>3</sup>	1,0	25	0,1	-	mould not more than 100 CFU in 1 g
		- Oriental sweets: -- biscuits with cinnamon, <i>kurabye</i> , <i>shakherlukum</i> , <i>shakherchurek</i>	5 x 10 <sup>2</sup>	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- <i>zemelak</i>	5 x 10 <sup>3</sup>	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
		-- rolls and wafers with nuts	1 x 10 <sup>3</sup>	1.0	25	-	-	mould not more than 100 CFU in 1 g; yeasts not more than 50 CFU in 1 g
32.	2006 00	Vegetables, fruit, nuts, fruit-peel and other parts of plants, preserved by sugar (drained,						

		glace, or crystallised): - vegetable and fruit desserts (dried by heat method drying)	$5 \times 10^3$	1.0	25	1.0	-	<i>B. cereus</i> is not admissible in 0.1 g; mould not more than 100 CFU in 1 g
		- vegetable powders (dried by method of sublimation)	$5 \times 10^4$	0.01	25	-	-	mould not more than 100 CFU in 1 g
33.	2007	Jams, fruit jellies, marmalades, fruit or nut purees and fruit or nut pastes, heat treated, whether or not containing added sugar or other sweetening matter: - unsterilised, in packaging which is not airtight	$5 \times 10^3$	1.0	25	-	-	mould not more than 50 CFU in 1 g; yeasts not more than 50 CFU in 1 g
34.	2009	Fruit juices and vegetable juices,						

		unfermented and not containing added spirit, whether or not containing added sugar or other sweetening matter - fruit juices and drinks, pasteurised, carbonated with pH 3,7 and less;	50	$1 \times 10^3$	-	-	-	mould not more than 5 CFU in 1 g; yeasts are not admissible in 1 g
		- concentrates of fruit, berry and vegetable juices for further processing, unpasteurised (including quick-frozen)	$5 \times 10^3$	1.0	25	-	-	mould not more than 500 CFU in 1 g; yeasts not more than 2000 CFU in 1 g
35.	2103 90 901	-- mayonnaise	-	0.1	25	-	-	mould not more than 10 CFU in 1 g; yeasts not more than 500 CFU in 1 g
		- culinary and	-	0.001	25	-	-	mould not more than



		confectionery fat						100 CFU in 1 g; yeasts not more than 1000 CFU in 1 g
36.	2102 10 310 2104 10	--- dry yeasts - soups and broths and preparations therefor	- -	0,01 0.01	25 25	0,1 0.1	- -	
37.	2104 10 900	-- dry: --- dried broths with spices	5 x 10 <sup>4</sup>	1.0	25	-	-	sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g
38.	2105 00	Ice cream: - ice cream with a milk basis - soft ice cream (raw material for public catering undertakings)	1 x 10 <sup>5</sup> 1 x 10 <sup>5</sup>	0.01 0.1	25 25	1.0 1.0	- -	
39.	2106 10	- protein concentrates and textured protein substances: -- dried protein concentrate  -- food casein (dry)	5 x 10 <sup>4</sup> -	1.0 0.1	25 25	- -	- -	sulphite reducing <i>Clostridia</i> is not admissible in 0.01 g

		-- food caseinates	$5 \times 10^4$	0.1	25	-	-	sulphite reducing <i>Clostridia</i> , not more than 100 CFU in 1 g
		-- food albumin (light):	$2,5 \times 10^4$	0.1	25	1.0	-	sulphite reducing <i>Clostridia</i> is not admissible in 1.0 g
		-- protein supplements	$1 \times 10^4$	1.0	25	-	-	
40.	2106 90	-other: -- food supplements: --- flora (in capsules, tablets, powder)	$1 \times 10^4$	0.1	10	1.0	-	<i>B. cereus</i> not more than $2 \times 10^2$ CFU in 1 g; yeasts not more than 100 CFU in 1 g; mould not more than 100 CFU in 1 g
		--- dry plant blends (teas)	$5 \times 10^5$	0.01	10	-	-	yeasts not more than 200 CFU in 1 g; mould not more than 200 CFU in 1 g
41.	2202	Waters, including mineral waters and aerated						

		waters, containing added sugar or other sweetening matter or flavoured, and other non- alcoholic beverages: - mineral waters	100	333	100	-	-	<i>P. aeruginosa</i> is not admissible in 100 cm <sup>3</sup>
42.	2202 90	-other: -- unpasteurised non-alcoholic beverages without preservatives with expiry date not more than 30 times twenty-four hours	30	333	25	-	-	yeasts not more than 100 CFU in 1 g
		-- non-alcoholic beverages with expiry date of 30 times twenty-four hours or more	-	-	-	-	-	
		--- containing added sugar	-	100	100	-	-	yeasts not more than 15 CFU in 1 g

		--- containing added sweetening matter	100	100	100	-	-	yeasts not more than 10 CFU in 1 g
		--- with a basis of juice	-	100	100	-	-	
		-- concentrates for the production of non-alcoholic beverages	5 x 10 <sup>4</sup>	1.0	25	-	-	
		-- bread kvass from pure cultures	-	1.0	25	-	-	
		-- bread kvass from leaven	-	0.1	25	-	-	
43.	2203 00	Malt beer:						yeasts and mould not more than 40 CFU in 1 g (in total)
		- beer:						
		--unpasteurised, bottled	-	3.0	25	-	-	
		-- pasteurised	500	10.0	25	-	-	
		draught beer	-	1.0	25	-	-	

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Maximum Admissible Levels of Microbiological Contamination in Food Products and Their Raw Materials

No. in sequence	Latvian Combined Nomenclature Group	Description	Micro-organisms	Admissible level (in g, ml or other units)	Notes:
1	2	3	4	5	6
1.	Group 2 Meat and meat offal	Minced meat	Aerobic mesophilic bacteria  <i>Escherichia coli</i>  <i>Staphylococcus aureus</i>  <i>Salmonella spp.</i>	m = 500 000, M = 5 000 000, S = 500 000 000, n = 5, c = 2  m = 50, M = 500, n = 5, c = 2, S = 50 000  m = 100, M = 5 000, n = 5, c = 2, S = 50 000  not admissible in 10 g, n = 5, c = 0	n – number of samples; m – minimum number of bacteria, at which the result is to be considered to be satisfactory; M – maximum number of bacteria, at which the result is considered unsatisfactory c- number of samples, in which the number of bacteria may be between m and M; the result is satisfactory if the number of bacteria in the other samples is m or less; S – the limit after which the product

					is considered to be toxic or spoilt
2.	Group 16 Products of meat, fish, crustaceans, molluscs or other aquatic invertebrates	Prepared meat	<i>Escherichia coli</i> (in medium solid products)  <i>Escherichia coli</i> (in products of average liquidity)  <i>Staphylococcus aureus</i> (in semi- solid products)  <i>Staphylococcus aureus</i> (in semi- solid products)  <i>Salmonella spp.</i>	m = 500, M = 5 000, n = 5, c = 2  m = 500, M = 15 000, n = 5, c = 2  m = 500, M = 5 000, n = 5, c = 1  m = 500, M = 15 000, n = 5, c = 1  not admissible in 1 g, n = 5, c = 0	
3.	Group 4 Milk and milk products; bird's eggs; natural honey; edible products of animal origin, not	All egg products after processing	<i>Salmonella spp.</i> <i>Staphylococcus aureus</i> Aerobic mesophilic bacteria <i>Enteroba cteriaceae</i>	not admissible in 25 g not admissible in 1 g  M = 100 000  M = 100	

elsewhere specified or included	Raw cows' milk	Number of bacteria in total (30°C) Number of somatic cells	1 ml – 100 000 <sup>1)</sup> 1 ml – 400 000 <sup>2)</sup>	<sup>1)</sup> the geometric average, which is obtained over a two-month period, taking at least two samples a month <sup>2)</sup> the geometric average, which is obtained over a three-month period, taking at least one sample a month
		<i>Staphylococcus aureus</i>	n = 5, m = 500, M = 2 000, c = 2	
	All milk products, including milk powder	<i>Salmonella spp.</i>	not admissible in 25 g, n = 5, c = 0	
	Cheese, prepared from raw milk or heat treated milk	<i>Escherichia coli</i> <i>Staphylococcus aureus</i>	m = 10 000, M = 100 000, n = 5, c = 2 m = 1 000, M = 10 000, n = 5, c = 2	
	Unripened cheese, milk powder, frozen milk, products based on such , including ice cream	Number of bacteria in total (30°C)	m = 10, M = 100, n = 5, c = 2 m = 10, M = 100, n = 5, c = 2 m = 100 000, M = 500 000, n = 5, c = 2	



		Cheese, which is not hard	<i>Listeria monocytogenes</i>	not admissible in 25 g, n = 5, c = 0	
		Other milk products	<i>Listeria monocytogenes</i>	not admissible in 25 g, n = 5, c = 0	
		Soft cheeses	<i>Staphylococcus aureus</i>	m = 100, M = 1 000, n = 5, c = 2	
			<i>Escherichia coli</i>	m = 100, M = 1 000, n = 5, c = 2	
			Coliforms (30°C)	m = 10 000, M = 100 000, n = 5, c = 2	
		Products with a basis of milk powder	Coliforms (30°C)	m = 0, M = 10, n = 5, c = 2	
		Products with a basis of milk	Coliforms (30°C)	m = 0, M = 5, n = 5, c = 2	
		Products with a basis of heated non-fermented milk	Number of bacteria in total (21°C) after incubation of products at 6°C for	m = 50 000, M = 100 000, n = 5, c = 2	

		Pasteurised milk	five days Pathogenic micro-organisms	not admissible in 25 g, n = 5, c = 0	
			Coliforms (30°C)	m = 0, M = 5, n = 5, c = 1	
			Number of bacteria in total (21°C) after incubation of products at 6°C for five days	m = 50 000, M = 500 000, n = 5, c = 1	
		Butter from pasteurised milk or cream	Coliforms (30°C)	m = 0, M = 10, n = 5, c = 2	
		Sterilised milk	Number of bacteria in total (30°C) after incubation of products at 30°C for fifteen days, or at 55°C for seven days	0,1 ml - 10	
4.	Group 3 Fish and	Live bivalve molluscs	<i>Salmonella</i> spp.	not admissible in 25 g	

	crustaceans, molluscs or other aquatic invertebrates		<i>Escherichia coli</i>	< 230 per 100 g	
			Faecal coliforms	< 300 per 100 g	
		Prepared crustaceans and molluscs	<i>Salmonella spp.</i>	not admissible in 25 g, n = 5, c = 0	
		All fish products	Aerobic mesophilic bacteria (30°C)	m = 10 000, M = 100 000, n = 5, c = 2	
		Crustaceans in shell	<i>Staphylococcus aureus</i>	m = 100, M = 1 000, n = 5, c = 2	
			<i>Escherichia coli</i>	m = 10, M = 100, n = 5, c = 1	
			Aerobic mesophilic bacteria (30°C)	m = 50 000, M = 500 000, n = 5, c = 2	
Crab meat	Aerobic mesophilic bacteria (30°C)	m = 100 000, M = 1 000 000, n = 5, c = 2			

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Maximum Admissible Levels of Dioxins and Polychlorobiphenyls in Food Products and Their Raw Materials

No. in sequence	Latvian Combined Nomenclature Code	Description of Product Group	Content of Dioxins (pg TEq/1g fat)	Content of Polychlorobiphenyls (mg/kg)	Notes:
1.	0201-0203 0207	Meat and edible offal (of bovine animals, swine, poultry)	1.8	3.0 <sup>1) 2)</sup>	<sup>1)</sup> recalculating in proportion to the fat content <sup>2)</sup> for poultry
2.	0401-0406	Milk and milk products	2.5	1.5 <sup>1)</sup>	<sup>1)</sup> recalculating in proportion to the fat content
3.	0407 00	Birds' eggs		0.3	
4.	0302-0305	Fish	5.0	2.0	

Notes:

1. Dioxins are polychlorinated polycondensed aromatic compounds with mutually similar, mostly planar spatial structure and similar chemical and physical properties. This group includes 75 polychlorodibenzo-p-dioxins (PCDD) and 135 polychlorodibenzofurans (PCDF). The most toxic ones are 17 analogue 2,3,7,8-chlorine-substituted dibenzo-p-dioxins, of which the most toxic one is 2,3,7,8-tetrachlorodibenzo-p-dioxin.

2. The toxic equivalent is utilised for risk assessment, which means, that the toxicity of PCDD or that of PCDF is expressed in ratio to the toxicity of 2,3,7,8-tetrachlorodibenzo-p-dioxin, which is presumed to be 1. This ratio is called toxic equivalent (TEq).

3. Toxic equivalents for different PCDD and PCDF:

PCDD and PCDF	TEq
2,3,7,8-tetrachlorodibenzo-p-dioxin	1
1,2,3,7,8-pentachlorodibenzo-p-dioxin	0.5
2,3,7,8-substituted hexachlorodibenzo-p-dioxins	0.1
1,2,3,4,7,8-heptachlorodibenzo-p-dioxin	0.01
octachlorodibenzo-p-dioxin	0.001
2,3,7,8-tetrachlorodibenzofuran	0.1

1,2,3,7,8-pentachlorodibenzofuran	0.01
2,3,4,7,8-pentachlorodibenzofuran	0.5
2,3,7,8-substituted hexachlorodibenzofurans	0.1
2,3,7,8-substituted heptachlorodibenzofurans	0.01
octachlorodibenzofuran	0.001

4. The standard maximum admissible content of dioxins per day for a person – up to 4 pg TEq per one kilogram of the body-weight.

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