

ANNEX # 2 to
 Technical Regulation of the
 Customs Union
 “On the Safety of Meat Products”
 (CU TR ___/2013)

MICROBIOLOGICAL NORMS
for the safety (industrial sterility) of canned products

Table 1

Indicators of industrial sterility for sterilized canned products

Group of microorganisms	Indicator of industrial sterility
1	2
1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp.	Comply with the industrial sterility requirements (in case where these microorganisms are determined – their count shall be no more than 11 CFU* in 1 g (cm ³) of the product)
2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i>	Do not comply with the industrial sterility requirements
3. Mesophilic clostridia	Comply with the industrial sterility requirements, if found mesophilic clostridia do not belong to <i>C. botulinum</i> or <i>C. perfringens</i> spp. (in case where mesophilic clostridia are determined – their count shall be no more than 1 CFU* in 1 g (cm ³) of the product)
4. Nonspore-forming microorganisms, including lactic acid and/or mould fungi and/or yeasts	Do not comply with the industrial sterility requirements
5. Spore-forming thermophilic anaerobic, aerobic and	Comply with the industrial sterility requirements, but the storage temperature

Group of microorganisms	Indicator of industrial sterility
1	2

facultative anaerobic
microorganisms

should not be above 20 °C

Table 2

Indicators of industrial sterility for sterilized canned products for baby foods

Group of microorganisms	Indicator of industrial sterility
1	2

- | | |
|---|--|
| 1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp. | Comply with the industrial sterility requirements (in case where these microorganisms are determined – their count shall be no more than 11 CFU* in 1 g (cm ³) of the product) |
| 2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i> | Do not comply with the industrial sterility requirements |
| 3. Mesophilic clostridia | Do not comply with the industrial sterility requirements when found in 10 g (cm ³) of the products |
| 4. Nonspore-forming microorganisms, including lactic acid and/or mould fungi and/or yeasts | Do not comply with the industrial sterility requirements |
| 5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms | Do not comply with the industrial sterility requirements |

Table 3

Indicators of industrial sterility for pasteurized canned products

Group of microorganisms	Permissible level
1	2
1. Count of mesophilic aerobic and facultative anaerobic microorganisms	No more than 2×10^2 CFU*/g
2. Coliform bacteria (coliforms)	Not allowed in 1 g of product
3. <i>B. cereus</i>	Not allowed in 1 g of product
4. Sulfite-reducing clostridia	Not allowed in 0.1 g of product
5. <i>S. aureus</i> and other coagulase-positive staphylococcus spp.	Not allowed in 1 g of product

* Colony-forming units.
