



มาตรฐานผลิตภัณฑ์สัตว์น้ำทางจุลชีววิทยา
ประเทศรัสเซีย (Russia)



*Fish Inspection and Quality Control Division
Department of Fisheries*

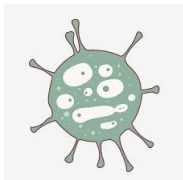
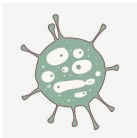


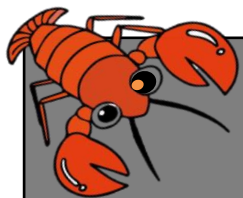
อ้างอิง

1. Technical Regulation the Eurasian Economic Union . On the safety of fish and fish products (TR EAES 040/2016). ADOPTED by the Decision of the Council of the Eurasian Economic Commission dated 18 October 2016, No. 162

2. Technical Regulations of the Customs Union. On Food Safety TR CU 021/2011. Approved by the decision of the Commission of the Customs Union on December 9, 2011 N 880

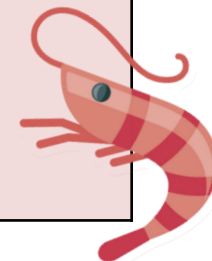
<https://www.fisheries.go.th/quality/analyse/Micro/2020/RUSSIA.pdf>





Products

1. Cooked and frozen fishery and aquaculture products
2. Roe
3. Dried fishery and aquaculture products
4. Bivalve molluscs
5. Seaweed, Algae and other marine aquatic plants
6. Smoked fishery and aquaculture products
7. Culinary products
8. Preserves products
9. Fish and Fish Products
10. Crustaceans and other invertebrates
11. Canned, Pasteurized canned fishery and aquaculture products



หมายเหตุ : 1. สิ้นค้า Fishery and aquaculture products (except fish oil) ต้องไม่พบ

Salmonella spp. /25 g

2. สิ้นค้า Ready-to-eat product (except dried, pasteurized caviar)

ต้องไม่พบ *L. monocytogenes* /25 g

1. Cooked and frozen fishery and aquaculture products





Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>Enterococcus</i>	Sulfite- reducing clostridia
Cooked and frozen fishery and aquaculture products – structured products (crab sticks and others)	1×10^3	ND / 1 g	ND / 1 g	2×10^3 CFU/g	ND / 1 g (only vacuum-packed)
Cooked and frozen fishery and aquaculture products – dishes from mollusc meat	1×10^4	-	ND / 1 g	-	-
Cooked and frozen fishery and aquaculture products – quick-frozen ready-made lunch and snack fish dishes, rolled pancakes with fish, fish-based filling, incl. vacuum-packed products	2×10^4	ND / 0.1 g	ND / 0.1 g	1×10^3 (only in products made from portioned pieces)	ND / 0.1 g



2. Roe



 Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para</i> - CFU/g	Sulfite- reducing clostridia	 Yeast & Mold
Roe from Acipenseridae, granular, pasteurised	1×10^3	ND / 1 g	ND / 1 g	-	ND / 1 g	ND / 0.1 g
Roe from Acipenseridae, granular, canned, pressed	1×10^4	ND / 1 g	ND / 1 g	-	-	Mold = 50 Yeast = 50
Roe from Acipenseridae, unscreened, lightly salted and salted	5×10^4	ND / 1 g	ND / 1 g	-	-	Mold = 50 Yeast = 100
Roe from other fish, pasteurised	5×10^3	ND / 1 g	ND / 1 g	-	-	ND / 0.1 g
Roe from Salmonidae, granular, salted, from frozen sacs	5×10^4	ND / 1 g	ND / 1 g	-	-	Mold = 50 Yeast = 200
Roe from Salmonidae, granular, salted, canned, barrelled	1×10^5	ND / 1 g	ND / 1 g	-	-	Mold = 50 Yeast = 300
Roe from other fish – screened, unscreened, salted, smoked, cured	1×10^5	ND / 0.1 g	ND / 1 g			Mold = 50 Yeast = 300
Milt and unscreened roe, chilled, surface-frozen and frozen	5×10^4	ND / 0.001 g	ND / 0.01 g	100 (only sea fish)	-	-
Salted milt	1×10^5	ND / 0.1 g	ND / 0.1 g	-	-	-

3. Dried fishery and aquaculture products



Products

Dried fishery and aquaculture products from catches of aquatic biological resources in seas – hydrolysate from mussels

5×10^3

ND / 1 g

ND / 1 g

ND / 1 g
(only vacuum-packed)

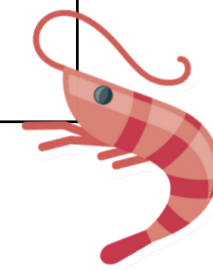
Dried fishery and aquaculture products from catches of aquatic biological resources in seas – dry mussel bouillon, bouillon cubes and pastes, isolated protein

5×10^4

ND / 0.1 g

ND / 1 g

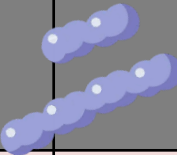
ND / 0.01 g





4. Bivalve molluscs



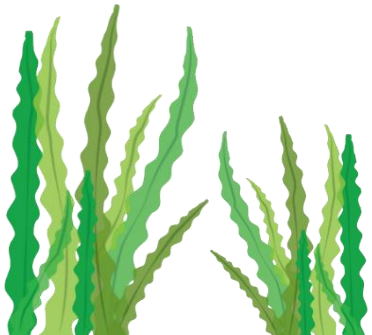
Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para</i> - 	<i>Enterococcus</i>	Sulfite-reducing clostridia	Proteus
Bivalve molluscs (mussels, oysters, scallops, etc.), living	5×10^3	ND / 1 g	ND / 0.1 g	ND / 25 g	ND / 0.1 g	ND / 0.1 g	ND / 1 g
Bivalve molluscs (mussels, oysters, scallops, etc.), chilled, surface-frozen and frozen	5×10^4	ND / 0.1 g	-	100 CFU/g	-	-	-



5. Seaweed, Algae and other marine aquatic plants

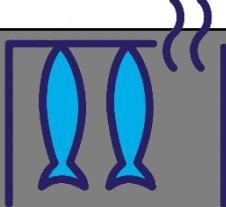


Products	TVC CFU/g	Coliforms	Mold CFU/g
Jams from seaweed	5×10^3	ND / 1 g	-
Dried jams from seaweed	-	ND / 1 g	-
Raw algae (fresh) and fresh aquatic plants, algae and other marine aquatic plants, frozen and dried	5×10^4	ND / 0.1 g	-
Algae and other marine aquatic plants (Fresh)	5×10^4	ND / 1 g	-
Algae and other marine aquatic plants, frozen	5×10^4	ND / 0.1 g	-
Algae and other marine aquatic plants, dried	5×10^4	-	100



6. Smoked fishery and aquaculture products



	Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para-</i> CFU/g	Sulfite- reducing clostridia
	Hot smoked fishery and aquaculture products, incl. frozen products (: Fishery and aquaculture products made from pre-salted fish, aquatic invertebrates, aquatic mammals and other aquatic animals in the process of hot smoking, possessing the colour, smell and taste of smoked products, fully cooked)	1 x 10 ⁴	ND / 1 g	ND / 1 g	-	-
	Cold smoked fishery and aquaculture products ¹ (incl. frozen products), uncut	1 x 10 ⁴	ND / 0.1 g	ND / 1 g	10 (only sea fish)	ND / 0.1 g (only vacuum-packed)
	Cold smoked fishery and aquaculture products ¹ , also frozen fish, cold smoked fillet products (also sliced)	7.5 x 10 ⁴	ND / 0.1 g	ND / 1 g	10 (only sea fish)	ND / 0.1 g (only vacuum-packed)
	Cold smoked fishery and aquaculture products ¹ , also frozen; assorted fish, minced fillets, products with spices	1 x 10 ⁵	ND / 0.01 g	ND / 1 g	-	ND / 0.1 g (only vacuum-packed)

Products	TVC CFU/g	Coliform s	<i>S. aureus</i>	<i>V. para-</i>	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed	5×10^4	ND / 0.1 g	ND / 0.1 g	10 (only sea fish)	ND /0.1 g	-





7. Culinary products



Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para-</i>	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Culinary products subjected to heat treatment, including frozen products – fish and fillings, pastes, pates, baked, fried, cooked, in sauces etc., also with a flour-based component (pasties, pelmeni etc.) เช่น ปลาชุบแป้ง	1×10^4	ND / 1 g	ND / 1 g	-	ND / 1 g	100
Culinary products subjected to heat treatment, multicomponent products, also frozen ones (solyankas, pilaffs, snack dishes, stewed seafood with vegetables)	5×10^4	ND / 0.01 g	ND / 1 g	-	ND / 1 g	-



7. Culinary products



Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para-</i>	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Culinary products subjected to heat treatment; jellied products (foods in aspic, jellied fish etc.)	5×10^4	ND / 0.1 g	ND / 1 g	-	-	-
Culinary products from caviar, subjected to heat treatment	1×10^4	ND / 1 g	ND / 1 g	ND / 0.1 g	-	-
Culinary products not subjected to heat treatment after blending; salads made from fish and seafood, without dressing เช่น ซูชิที่ไม่มี dressing	1×10^4	ND / 1 g	ND / 1 g	-	-	ND / 0.1 g



Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	Yeast & Mold CFU/g	Sulfite- reducing clostridia	Proteus
Culinary products not subjected to heat treatment after blending; fish and seafood salads with dressing (mayonnaise, sauce etc.) เช่น ซูชิที่มี dressing	5×10^4	ND / 0.1 g	ND / 0.1 g	Mold = 50 Yeast = 100	-	ND / 0.1 g -
Culinary products not subjected to heat treatment after blending; salted and chopped fish, pates, pastes, spreads made with herring, caviar, krill etc.	2×10^5	ND / 0.01 g	ND / 0.1 g	-	-	ND / 0.1 g
Culinary products not subjected to heat treatment after blending; spreads made with herring, caviar, krill etc.	-	ND / 0.001 g	-	-	-	ND / 0.1 g
Ready-made culinary fish products in consumer packaging, incl. vacuum-packed products เช่น ข้าวกล่องพร้อมบริโภค	1×10^3	ND / 1 g	ND / 1 g	-	ND / 0.1 g	ND / 0.1 g

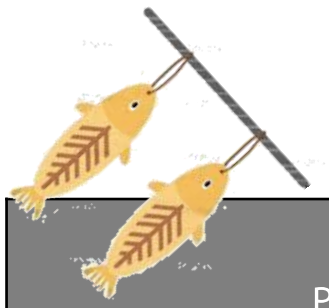


8. Preserves products



Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Preserves from heat-treated fish	5×10^4	ND/1 g	ND / 1 g	ND / 1 g	-
Preserves from the meat of bivalve molluscs	5×10^4	ND / 0.1 g	ND / 0.1 g	-	Mold = 10 Yeast = 100
Preserves in spicy and special brine, made from cut and uncut fish	1×10^5	ND / 0.01 g	-	ND / 0.01 g	Mold = 10 Yeast = 100
Preserves from cut fish with added vegetable oil, dressing, sauce, with or without garnish (also from Salmonidae)	2×10^5	ND / 0.01 g	ND / 1 g	ND / 0.01 g	Mold = 10 Yeast = 100
Preserves from other catches of aquatic biological resources with added vegetable oil, dressing, sauce, with or without garnish	2×10^5	ND / 0.01 g	ND / 1 g	ND / 0.01 g	Mold = 10 Yeast = 100
Lightly salted preserves in spicy and special brine, from cut-up fish	5×10^4	-	ND / 1 g	ND / 0.01 g	Mold = 10 Yeast = 100




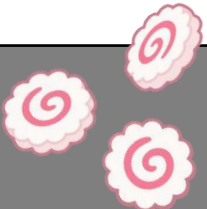
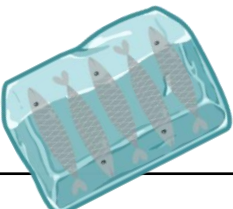


Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Lightly salted preserves in spicy and special brine, from uncut fish	1×10^5	-	ND / 1 g	ND / 0.01 g	Mold = 10 Yeast = 100
Protein-based preserves in paste format	1×10^5	ND / 0.1 g	ND / 0.1 g	-	Mold = 10 Yeast = 100
Cured fish	-	-	-	ND / 0.1 g	Mold = 50 Yeast = 100
Fish preserves in paste format	5×10^5	ND / 0.01 g	ND / 0.1 g	ND / 0.01 g	Mold = 10 Yeast = 100

9. Fish and Fish Products



 Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para-</i> CFU/g	Sulfite- reducing clostridia	Yeast & Mold CFU/g
Raw fish (fresh) and live fish (: Fish displaying no signs of life, stored at a temperature not exceeding the temperature of the habitat, or chilled)	5×10^4	ND / 0.01 g	ND / 0.01 g	100 (only sea fish)	-	-
Cut fish, soft-smoked, lightly salted, including fillets of sea fish, vacuum-packed	5×10^4	ND / 0.1 g	ND / 0.1 g	10 (only sea fish)	ND / 0.1 g	-
Cured, hung, dried fish (: Products made from grass carp and silver carp must be produced only after they have been cut.) เป็นผลิตภัณฑ์ที่ผ่านทั้ง 3 กระบวนการ	5×10^4	ND / 0.1 g	-	-	ND / 0.1 g (only vacuum-packed)	100

 Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para-</i> CFU/g	Sulfite- reducing clostridia
Chilled, surface-frozen and frozen fishery and aquaculture products – fish, fish fillet, specially cut fish, edible minced fish filling, formed filled products, also with a flour-based component เช่น ซูริมิ	1×10^5	ND / 0.001 g	ND / 0.01 g	100 (only sea fish)	ND / 0.01 g
Chilled, surface-frozen and frozen fish	1×10^5	ND / 0.001 g	ND / 0.01 g	100 (only sea fish)	-
Chilled, surface-frozen and frozen fishery and aquaculture products – special filling	5×10^4	ND / 0.01 g	ND / 0.1 g	100 (only sea fish)	-
Liver and heads of fish, frozen	1×10^5	ND / 0.001 g	ND / 0.01 g	-	



Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para</i> - CFU/g	Sulfite- reducing clostridia	Yeast & Mold CFU/g	Proteus
Salted, spicy, marinated fish, also frozen fish; cut and uncut, salted and lightly salted, also without preservatives, as well as fillets, sliced with added sauces, spices, garnishes, vegetable oil (also from Salmonidae)	1×10^5	ND / 0.01 g	ND / 0.1 g	-	ND / 0.1 g (only vacuum-packed)	-	-
Dry soups with fish, intended for cooking	5×10^5	ND / 0.001 g	-	-	-	100	-
Jellied fish	1×10^3	ND / 1 g	ND / 1 g	-	-	-	ND / 0.1 g



Products	TVC CFU/g	Coliforms	<i>E. coli</i>	<i>S. aureus</i>	Yeast & Mold CFU/g	Proteus
Fish dishes – parboiled, stewed, fried, baked fish (ต่อ 1 การบริโภค)	1×10^3	ND / 1 g	-	ND / 1 g	-	ND /0.1 g
Fish dishes – dishes from fish-based minced mass (cutlets, stuffed fish pies, schnitzels, fish balls with tomato sauce), baked products, pies เช่น ปลาเส้น	2.5×10^3	ND / 1 g	-	ND / 1 g	-	ND /0.1 g
Salads with fish added, without dressing	1×10^4	ND /0.1 g	-	ND /0.1 g	-	ND /0.1 g
Salads with added fish, with dressing (mayonnaise, sauces etc.)	5×10^4	-	ND /0.1 g	ND /0.1 g	Mold =50 Yeast = 500	ND /0.1 g
Boiled fish, fried in marinade	1×10^4	ND / 1 g	-	ND / 1 g	-	ND /0.1 g
Cold soups – borsch, sorrel soup with fish (without sour cream added)	1×10^4	ND /0.01 g	ND /0.1 g	ND /0.1 g	-	ND /0.1 g

10. Crustaceans and other invertebrates







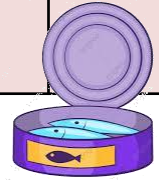


Products	TVC CFU/g	Coliforms	<i>S. aureus</i>	<i>V. para</i> – cfu/g	Proteus
Crustaceans and other invertebrates, living	5×10^4	ND / 0.01 g	-	-	-
Crustaceans and other invertebrates, chilled, surface- frozen and frozen	1×10^5	ND / 0.001 g	ND / 0.01 g	100 (crustaceans and other live aquatic invertebrates)	-




11. Canned, Pasteurized canned fishery and aquaculture products



 Products	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from <i>B. cereus</i> and <i>B. polymyxa</i> groups	Spore-forming mesophilic aerobic bacteria and facultative anaerobes from the <i>B. subtilis</i> group	Mesophilic clostridia <i>C. botulinum</i> and/or <i>C. perfringens</i>	Mesophilic clostridia (except <i>C. botulinum</i> and/or <i>C. perfringens</i>)	Non-spore-forming microorganisms, including lactic acid fungi, and/or mold fungi, and/or yeasts	Spore-forming thermophilic anaerobic and aerobic bacteria and facultative anaerobes
Canned fishery and aquaculture products, fish liver and catches of aquatic biological resources in glass, aluminum and tin containers	ND / 1 g	11 CFU / g	ND / 1 g	1 CFU / g	ND / 1 g	ND / 1 g

 Products	Mesophilic aerobic facultative anaerobes	Coliforms	<i>B. cereus</i>	Sulfite- reducing clostridia	<i>S. aureus</i>
Pasteurized semi-canned fish, in glass packaging (: Pasteurized canned fishery and aquaculture products : fishery and aquaculture products made with or without added garnishes, sauces, fillings, in hermetically sealed packaging, pasteurized)	2×10^2 CFU/g	ND / 1 g	ND / 1 g	ND / 1 g	ND / 1 g





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ขอขอบคุณค่ะ



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