

General Foodstuffs: South African microbiological standards

Regulation R. 692 of 1997

(including amendments from 1998, 2000, 2001, 2002, 2008, 2011)

Food category	Microorganism	Limit
Desiccated coconut	<i>Salmonella</i> and <i>Shigella</i> species or any coagulase-positive <i>S. aureus</i>	Absent in 1 g.
Sugars used in vegetable canning or other products susceptible to spoilage by thermophile bacteria	Thermophilic organisms; <i>E. coli</i> ; <i>Clostridium</i> species; Sulphide spoilage organisms	≤ 100 cfu in 10 g sugar; Absent in 20 g of sugar; Absent in 20 g of sugar; ≤ 10 cfu in 100 g sugar.
Edible Gelatin	Total bacteria; <i>E. coli</i> ; <i>Clostridium</i> species; <i>Salmonella</i> species	< 1000 cfu/g; Absent in 0.1 g; Absent in 0.1 g; Absent in 1 g
Partly cooked or uncooked seawater and freshwater foods (e.g. prawns, shrimps, crayfish, lobsters, crab meat, eels or fish)	Histamine; Antibiotics; <i>Salmonella</i> , <i>Shigella</i> , <i>V. cholerae</i> , and <i>V. parahaemolyticus</i> ; <i>S. aureus</i> ; Presumptive <i>E. coli</i> ; Total bacteria; Faecal coliforms (clams, oysters, mussels harvested from approved waters); Faecal coliforms (clams, oysters, mussels harvested from restricted waters);	≤ 10 mg per 100 g; Absent; Absent in 25 g; ≤ 10 cfu/g; Absent in 10 g; ≤ 1 000 000 cfu/g ≤ 500 cfu per 100 g; ≤ 6000 cfu per 100 g
Cooked seawater and freshwater foods (e.g. prawns, shrimps, crayfish, lobsters, crab meat, clams, oysters, mussels, eels or fish)	Histamine; Antibiotics; <i>Salmonella</i> , <i>Shigella</i> , <i>V. parahaemolyticus</i> , <i>E. coli</i> type I, <i>V. cholerae</i> and coagulase-positive <i>S. aureus</i> ; Coliforms; Total bacteria	≤ 10 mg per 100 g; Absent; Absent in 20 g; ≤ 1000 cfu per 100 g; ≤ 100 000 cfu/g
Cooked poultry (Chicken, duck, goose, guinea fowl, ostrich, partridge, pheasant, pigeon, quail and turkey)	<i>Salmonella</i> , <i>Shigella</i> , <i>Escherichia</i> , <i>S. aureus</i> and <i>Clostridium perfringens</i> ; Total bacteria	Absent in 20 g; ≤ 10 000 cfu/g
Natural mineral or bottled water	Parasites and pathogenic organisms; <i>P. aeruginosa</i> , <i>E. coli</i> , coliforms, and faecal streptococci; <i>Clostridium</i> species; Total bacteria	Absent Absent in 250 ml; Absence in 50 ml; ≤ 100 cfu/ml

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Dried spices and aromatic plants (Allspice, aniseed, star anise, bayleaf, caraway, cardamom, cassia, cayenne pepper, celery, chervil, chives, cinnamon, cloves, coriander, cumin, dill seed, fennel, fenugreek, garlic, ginger, horseradish, mace, marjoram, mustard, nutmeg, onion, organum, paprika, parsley, pepper, peppermint, poppy seed, rosemary, saffron, sage, savory, sesame, shallot, spearmint, sweet basil, tarragon, thyme, turmeric)	Clostridium perfringens, <i>E. coli</i> and <i>S. aureus</i> ; Total bacteria; Yeast & mould; Coliforms; <i>B. cereus</i> ; <i>Salmonella</i> species	Absent in 20 g; ≤ 1 000 000 cfu/g; ≤ 10 000 cfu/g; ≤ 1000 cfu/g; ≤ 1000 cfu/g; Absent in 25 g
Edible ices (Ice creams, sorbets, frozen yoghurts, other dairy and non-dairy frozen desserts)	Pathogenic organisms; <i>E. coli</i> type I; Total bacteria	Absent; Absent in 0.1 ml; ≤ 50 000 cfu/g
Egg product (Frozen liquid, dried, pasteurised and/or irradiated)	<i>Salmonella</i> ; <i>S. aureus</i> ; Mesophilic aerobic bacteria; Coliforms; Yeast & mould	Absent in 25 ml or g; Absent in 1 ml or g; ≤ 20 000 cfu/ml or g; ≤ 50 cfu/ml or g; ≤ 200 cfu/ml or g
Rooibos tea	Total bacteria (bulk rooibos); Total bacteria (retail package); <i>E. coli</i> ; <i>Salmonella</i> species	≤ 75 000 cfu/g; ≤ 150 000 cfu/g; ≤ 20 cfu/g; Absent in 25 g
Honeybush tea	Total bacteria; <i>E. coli</i> ; <i>Salmonella</i> species	≤ 75 000 cfu/g; Absent in 1 g; Absent in 25 g
Fruit Juices and nectars	Total bacteria; Coliforms; <i>E. coli</i> ; <i>Salmonella</i> species	≤ 10 000 cfu/ml; ≤ 100 cfu/ml; Absent in 1 ml; Absent in 25 ml

These regulations can be accessed under documents > regulations at the DoH website <http://www.doh.gov.za> or by using the search function at <http://www.gov.za/documents/notices>.

Disclaimer: Please note these tables containing the South African microbiological standards serve as a general guideline. Chimera Systems takes no responsibility for any omissions, amendments or the accuracy of the information contained herein. Please always refer back to the regulations.

Milk & Dairy products: South African microbiological standards

Regulation R. 1555 of 1997

(including amendments from 1999, 2000, 2001, 2008, 2010, 2014)

Food category	Microorganism	Limit
Raw milk intended for further processing (Note: raw milk products are only permitted in certain districts by approval from the director general)	Pathogens; Total bacteria; Coliforms (VRB); Coliforms (MPN); <i>E. coli</i> (dry rehydrated film); <i>E. coli</i> (Eijkmann); Clot-on-boiling test; Ethanol stability; Somatic cells (bovine); Somatic cells (goat);	Absent; ≤ 200 000 cfu/ml; ≤ 20 cfu/ml; ≤ 10 cfu/ml; Absent in 1 ml; Absent in 0.1 ml; negative result; must pass; ≤ 500 000 cells/ml; ≤ 750 000 cells/ml;
Raw milk, cream and skimmed milk; raw reconstituted (prepared) milk and reconstituted (prepared) skimmed milk	Pathogens; Total bacteria; Coliforms (VRB); Coliforms (MPN); <i>E. coli</i> ; Clot-on-boiling test; Ethanol stability; Somatic cells (bovine); Somatic cells (goat); Brucellosis; Tuberculosis	Absent; ≤ 50 000 cfu/ml; ≤ 10 cfu/ml; ≤ 20 cfu/ml; Absent in 1 ml; negative result; must pass; ≤ 500 000 cells/ml; ≤ 750 000 cells/ml; Absent; Absent
Raw sour milk	Pathogens; Coliforms; <i>E. coli</i>	Absent; ≤ 50 cfu/ml; Absent in 1 ml
Pasteurised milk and skimmed milk; pasteurised reconstituted (prepared) milk and reconstituted (prepared) skimmed milk; pasteurised cream	Pathogens; Total bacteria; Coliforms; <i>E. coli</i>	Absent; ≤ 50 000 cfu/ml; ≤ 10 cfu/ml; Absent in 1 ml
UHT cream or milk	Pathogens	Absent
Dairy products and composite dairy products	Pathogens; Total bacteria; Coliforms; <i>E. coli</i>	Absent; ≤ 50 000 cfu/g; ≤ 50 cfu/g; Absent in 1 g
Ripened cheese	Coliforms; <i>E. coli</i>	≤ 1000 cfu/g; Absent in 1 g