

1.Sanitation Standard for Milk and Milk Products

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 DOH Food No. 797734 Amended, 5/17/1989
 DOH Food No. 8143635 Amended, 8/26/1992
 DOH Food No. 88017907 Amended, 4/3/1999
 DOH Food No. 0920400788 Amended, 5/12/2003
 DOH Food No. 0930410787 Amended, 8/17/2004
 DOH Food No. 0950409498 Amended, 11/20/2006
 DOH Food No. 0970405149 Amended, 7/16/2008

Article 1

This Standard is prescribed in accordance with the provisions of Article 10 of the Act Governing Food Sanitation.

Article 2

Milk and milk products shall meet the requirements of the following standards :

Category \ Item		Characteristics	Acidity (as lactic acid)	Total aerobic plate count per gram	MPN of coliform bacteria per gram	MPN of <i>E. Coli</i> per gram	Food additive	Remark
Liquid milk	Whole milk	1. Appreciated in objective comparison to the normal product, no putridity, discoloration or abnormal off odor or flavor shall be found. 2. No coagulation or precipitation shall be found in sterilized milk and sterilized flavored milk	Not more than 0.18%	Not more than 50,000	Not more than 10	Negative	Shall not be added	<i>Listeria monocytogenes</i> , <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.
	Low-fat milk			Passes inspection by incubation test (37°C for 7 days) and free of microorganisms capable of reproducing under normal storage conditions	Negative	Negative		
	Skim milk						Not more than 50,000	
	Sterilized milk			Not more than 50,000	Not more than 10	Negative		
Fortified milk								
Milk powder	Whole milk powder			Not more than 50,000	Not more than 10	Negative	Shall meet the	

	Skim milk powder					regulations set in the 「Scope and Application Standards of Food Additives」
	Flavored milk powder					
	Formulated milk powder					
Condensed milk	Unsweetened condensed milk		Not more than 50,000	Not more than 10	Negative	
	Sweetened, condensed whole milk					
	Sweetened, condensed skim milk					
Flavored liquid milk	Flavored milk		Not more than 50,000	Not more than 10	Negative	
	Sterilized flavored milk		Passes inspection by incubation test (37°C for 7 days) and free of microorganisms capable of reproducing under normal storage conditions	Negative	--	
Cream			Not more than 50,000	Not more than 10	Negative	
Butter			Not more than 50,000	Not more than 10	Negative	
Cheese			--	--	Not more than 100	

Fermented milk				Not more than 10. Negative for sterilized products.	Negative	<ol style="list-style-type: none"> 1. Coagulated form fermented milk and thick fermented milk, except sterilized products, shall contain not less than 10^7 viable lactic acid bacteria per gram. 2. Diluted fermented milk and concentrated fermented milk, except sterilized product, shall contain not less than 10^6 viable lactic acid bacteria per gram. 3. <i>Listeria monocytogenes</i>, <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.
Whey powder			Not more than 50,000	Not more than 10	Negative	<ol style="list-style-type: none"> 1. As raw material for food processing only. 2. <i>Listeria monocytogenes</i>, <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.
Other dairy products			Not more than 50,000	Not more than 10	Negative	<p><i>Listeria monocytogenes</i>, <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.</p>

Note : Milk and milk powder include cow milk and goat milk.

Article 3

This Standard shall be implemented from the date of promulgation.