

**Microbiological requirements for milk and milk products nominated by the Food Safety and Standards Authority of India (FSSAI)**

n = 5 in all sampling plans	Processed cheese, cheese spread	All other cheeses	Butter, butteroil, butterfat, ghee	Dried products: milk powders, whey, cream, edible casein, ice-cream mix	Pasteurised milk – cream – flavoured milk	Sweetened condensed milk	Sterilised / UHT milk – cream – flavoured or evaporated milk
<b>Aerobic Plate Count</b>	c = 2, m = 25,000/g, M = 50,000/g	N/A	c = 3, m = 25,000/g, M = 50,000/g	c = 2, m = 30,000/g M = 50,000/g	c = 3, m = 30,000/mL, M = 50,000/mL Past. cream: m = 50,000/g, M = 75,000/g	c = 3, m = 500/g, M = 1,000/g	N/A for all  Products to comply with the commercial sterility test
<b>Coliform count</b>	c = 0, m = <10/g	c = 3, m = 100/g, M = 500/g	c = 0, m = 10/g, M = 20/g	c = 0, m = 10/g, M = 50/g	c = 0, m = <10/mL (g)	c = 0, m = <10/g	
<b><i>Escherichia coli</i></b>	N/A	c = 0, m = <10/g	c = 0, m = absent in 1g	N/A			
<b>Salmonella</b>	c = 0, m = absent in 25g				c = 0, m = absent in 25mL(g)	c = 0, m = absent in 25g	
<b><i>Staphylococcus aureus</i> (coag. positive)</b>	c = 0, m = <10/g	c = 3, m = 10/g, M = 100/g	c = 2, m = 10/g, M = 50/g	c = 2, m = 10/g, M = 100/g	N/A	c = 0, m = <10/g	
<b>Yeast and mould count</b>	N/A	c = 3, m = 100/g, M = 500/g	c = 3, m = 20/g, M = 50/g	c = 0, m = 50/g	N/A	c = 0, m = <10/g	
<b><i>Bacillus cereus</i></b>	N/A			c = 3, m = 100/g, M = 1,000/g	N/A		
<b>Sulphite reducing Clostridia</b>	N/A			c = 3, m = 50/g, M = 100/g	N/A		
<b><i>Listeria monocytogenes</i></b>	c = 0, m = absent in 25g		c = 0, m = absent in 1g		c = 0, m = absent in 25mL(g)	c = 0, m = absent in 1g	

[http://www.fssai.gov.in/dam/jcr:39f726a7-e10c-437b-bf06-d559a25c0b34/Compendium Food Additives Regulations 26\\_04\\_2018.pdf](http://www.fssai.gov.in/dam/jcr:39f726a7-e10c-437b-bf06-d559a25c0b34/Compendium_Food_Additives_Regulations_26_04_2018.pdf)

N/A = no standard nominated