Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 2073/2005, Division 2.5. (See end of Document for details)

[^{F1}ANNEX I

Microbiological criteria for foodstuffs

Textual Amendments

F1 Substituted by Commission Regulation (EC) No 1441/2007 of 5 December 2007 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs (Text with EEA relevance).

Chapter 2.

Process hygiene criteria

2.5 *Vegetables, fruits and products thereof*

Food category	Micro- organisr	Sampling plan ^a		Limits		AnalyticaBtage		Action
		nş _h	c	m	М	referenc method ^b	the	in case of unsatisfactory results
2.5.1	<i>E. coli</i> Precut fruit and vegetables (ready- to- eat)	5	2	100 cfu/ g	1 000 cfu/g	ISO 16649-1 or 2	Manufact process	uningrovements in production hygiene, selection of raw materials
	<i>E. coli</i> [^{F3} Unpaste fruit and vegetable juices (ready- to- eat)]	5 urised ^e	2	100 cfu/ g	1 000 cfu/g	ISO 16649-1 or 2	Manufact process	uningrovements in production hygiene, selection of raw materials

a n = number of units comprising the sample; c = number of sample units giving values between m and M.

b The most recent edition of the standard shall be used.

c [^{F2}The term unpasteurised means that the juice has not been subjected to pasteurisation obtained by time-temperature combinations or to other processes validated to achieve an equivalent bactericidal effect to pasteurisation as regards its effect on *E.coli*.]

Textual Amendments

F2 Inserted by Commission Regulation (EU) 2019/229 of 7 February 2019 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs as regards certain methods, the food safety criterion for Listeria monocytogenes in sprouted seeds, and the process hygiene criterion and food safety criterion for unpasteurised fruit and vegetable juices (ready-to-eat) (Text with EEA relevance).

F3 Substituted by Commission Regulation (EU) 2019/229 of 7 February 2019 amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs as regards certain methods, the food safety criterion for Listeria monocytogenes in sprouted seeds, and the process hygiene criterion and food safety criterion for unpasteurised fruit and vegetable juices (ready-to-eat) (Text with EEA relevance).

Interpretation of the test results

The limits given refer to each sample unit tested.

The test results demonstrate the microbiological quality of the process tested.

E. coli in precut fruit and vegetables (ready-to-eat) and in unpasteurised fruit and vegetable juices (ready-to-eat):

- satisfactory, if all the values observed are $\leq m$,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are \leq m,
- -- unsatisfactory, if one or more of the values observed are > M or more than c/n values are between m and M.]

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 2073/2005, Division 2.5.