MICROBIOLOGICAL CRITERIA OF MILK & MILK PRODUCTS PRODUCT	n	c	m
Pasteurised milk			
Aerobic bacteria at 30°C	1	-	3×10^{4}
Coliforms (factory / point of sale)			
- factory	1	-	1
- point of sale	1	-	10
Faecal coliforms			
- factory	1	-	absent
- point of sale	1	-	absent
Staphylococcus aureus	1	-	1
Phosphatase	1	-	negative
UHT sterilised & unsterilised milk (flavoured & non flavoured)			
Aerobic bacteria at 30°C	5	2	<10/0.1 mL
Stability test	5	0	negative
Alcohol test	5	0	negative
Heat test	5	0	negative
Condensed milk (unsweetened)			
Stability test	5	0	negative
Alcohol test	5	0	negative
Heat test	5	0	negative
Condensed milk (sweetened)			
Aerobic bacteria at 30°C	5	2	10^{4}
Coliforms	5	0	absent
Staphylococcus aureus	5	0	absent
Sulfite-reducing clostridium at 46°C	5	0	absent
Yeasts & moulds	5	0	absent
Salmonella	5	0	absent
Powdered milk (1)			
Aerobic bacteria at 30°C	5	2	5×10^{4}
Coliforms	5	2	5
Staphylococcus aureus	5	0	absent
Sulfite-reducing clostridium at 46°C	5	0	absent
Yeasts & moulds	5	2	50
Salmonella	5	0	absent
Antibiotics	1	0	absent
Powdered milk for food products			
Aerobic bacteria at 30°C	1	-	2×10^{5}
Coliforms	1	-	1
Sulfite-reducing clostridium at 46°C	5	2	absent
Antibiotics	1	0	absent

PRODUCT	n	c	m
Yoghurts			
Coliforms	5	2	10
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Yeasts	5	2	$<10^2$
Moulds	5	0	absent
Salmonella	5	0	absent
Acidified milk (buttermilk)			
Coliforms	5	2	3×10^4
Faecal coliforms	5	2	30
Staphylococcus aureus	5	2	3×10^2
Salmonella	5	0	absent
Fromage frais			
Coliforms	5	2	10
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Salmonella	5	0	absent
Listeria monocytogenes	5	0	absent
Soft cheeses			
Coliforms	5	2	10^2
Faecal coliforms	5	2	10
Staphylococcus aureus	5	1	10^2
Sulfite-reducing clostridium at 46°C	5	2	1
Salmonella	5	0	absent
Listeria monocytogenes	5	0	absent
Hard & semi hard cheeses			
Staphylococcus aureus	5	1	10^2
Salmonella	5	0	absent
Listeria monocytogenes	1	0	absent
Ice cream			
- Ice cream for consumption			
Aerobic bacteria at 30°C	5	2	5×10^4
Coliforms	5	2	10^2
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Salmonella	10	0	absent
- Ice cream ingredients			
Aerobic bacteria at 30°C	5	2	2.5×10^4
Coliforms	5	2	10
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Salmonella	10	0	absent

PRODUCT	n	c	m
Unpasteurised cream			
Faecal coliforms	5	2	10^2
Staphylococcus aureus	5	2	10^3
Salmonella	5	0	absent
Phosphatase	1	0	positive
Pasteurised cream			
Aerobic bacteria at 30°C	5	2	3×10^4
Coliforms	5	2	10 (2)
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Salmonella	5	0	absent
Phosphatase	1	0	negative
Mature (ripe) cream (3)			
Coliforms	5	2	10 (2)
Faecal coliforms	5	2	1
Staphylococcus aureus	5	2	10
Salmonella	5	0	absent
Phosphatase	1	0	negative
Powdered lactoserum			
Aerobic bacteria at 30°C	5	2	2×10^5
Coliforms	5	2	25
Staphylococcus aureus	5	0	abs/0.1g
Sulfite-reducing clostridium at 46°C	5	2	10
Salmonella	5	0	abs/100g
Casein			
Aerobic bacteria at 30°C	5	2	3×10^4
Aerobic bacteria at 55°C	5	2	5×10^3
Coliforms	5	2	abs/0.1g
Salmonella	5	0	absent
Butter			
Aerobic bacteria at 30°C	5	2	10^2
Coliforms	5	2	10
Yeasts	5	2	absent
Moulds	5	0	absent
Salmonella	5	0	absent
Phosphatase	1	0	negative

(1) Milk destined for human consumption, with the exception of infant milk

(2) In the case of products sold unpackaged / in bulk : $m=10^2$

(3) Mature (ripe) cream is pasteurised cream activated by specific lactic flora of the following species, or a mixture of several of these species:
Streptococcus lactis, Streptococcus cremoris, Streptococcus diacetylactis, Streptococcus thermophilus, Leuconostoc cirovorum, Betacoccus cremoris.