

# Sanitation Standard for Milk and Milk Products

(Amended Date: 2013-08-20)

- 1.DOH Food No. 647195 Announced, 02/21/1987
- 2.DOH Food No. 797734 Amended, 05/17/1989
- 3.DOH Food No. 8143635 Amended, 08/26/1992
- 4.DOH Food No. 88017907 Amended, 04/03/1999
- 5.DOH Food No. 0920400788 Amended, 05/12/2003
- 6.DOH Food No. 0930410787 Amended, 08/17/2004
- 7.DOH Food No. 0950409498 Amended, 11/20/2006
- 8.DOH Food No. 0970405149 Amended, 07/16/2008
- 9.MOHW Food No. 1021350146 Amended, 08/20/2013

Article 1 This Standard is prescribed in accordance with the provisions of Article 17 of the Act Governing Food Sanitation.

Article 2 Milk and milk products shall meet the requirements of the following standards :

Item \ Category		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	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			
	Skim milk							
	Sterilized milk							

	Fortified milk	milk and sterilized flavored milk		Not more than 50,000	Not more than 10	Negative	Nutritional additives and casein may be added
Milk powder	Whole milk powder			Not more than 50,000	Not more than 10	Negative	Shall meet the regulations set in the 「Scope and Application Standards of Food Additives」
	Skim milk powder						
	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℃ 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		<p>1. Coagulated form fermented milk and thick fermented milk, except sterilized products, shall contain not less than <math>10^7</math> viable lactic acid bacteria per gram.</p> <p>2. Diluted fermented milk and concentrated fermented milk, except sterilized product, shall contain not less than <math>10^6</math> viable lactic acid bacteria per gram.</p> <p>3. <i>Listeria monocytogenes</i>, <i>Salmonella</i> spp. and staphylococcal enterotoxins shall not be detected.</p>
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Whey powder			Not more than 50,000	Not more than 10	Negative	1.As raw material for food processing only. 2. <i>Listeria monocytogenes</i> ,  <i>Salmonella</i> spp. and staphylococcal enterotoxins shall not be detected.
Other dairy products			Not more than 50,000	Not more than 10	Negative	<i>Listeria monocytogenes</i> , <i>Salmonella</i> spp. and staphylococcal enterotoxins shall not be detected.

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

Article 3 This Standard shall be implemented from the date of promulgation.