



**SCREENING CHAPTER 12**  
**FOOD SAFETY, VETERINARY AND PHYTOSANITARY POLICIES**

**AGENDA ITEM 20: MICROBIOLOGICAL  
CRITERIA**

**Country Session: Republic of Turkey**  
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# I. INTRODUCTION



Microbiological criteria for end products are to provide higher assurance of product hygiene during processing and later

Legislation on Microbiological Criteria includes:

- Pathogens
- Non-pathogens



## ➤ **Sampling**

Sampling rules are followed according to ICMSF.

Sampling plans used in practice are:

- Two-class sampling plans (2-class)
- Three-class sampling plans (3-class)



## ➤ Analysis Methods

Samples are analysed according to the internationally accepted methods such as ISO, FDA/BAM

Istanbul Provincial Control Laboratory has been accredited for some analyses.



## **II. TURKISH FOOD CODEX – THE COMMUNIQUE ON MICROBIOLOGICAL CRITERIA (2001/19) SEPTEMBER, 2001**



## ➤ **Legal Basis**

Implementing Regulation on Turkish Food Codex, 1997

## ➤ **Scope**

The Communiqué covers the microbiological criteria for various food groups that are given in its Annexes.





## ➤ General Provision

- Microbiological test results for products covered by this Communiqué have to comply with those levels given in Annex-1 to 9



## Microbiological Criteria

- Annex 1 => Dairy Products
- Annex 2 => Cereal Flours and Cereal Based Products
- Annex 3 => Sugar and Confectionery
- Annex 4 => Fats
- Annex 5 => Vegetables and Fruits
- Annex 6 => Soups
- Annex 7 => Cocoa and Cocoa Products
- Annex 8 => Fermented Products
- Annex 9 => Other Products



# **III. MICROBIOLOGICAL CRITERIA OTHER THAN TFC- COMMUNIQUE ON MICROBIOLOGICAL CRITERIA**



- Turkish Food Codex – Communiqué on Meat Products (2000/4)
- Turkish Food Codex – Communiqué on Fresh Meat, Prepared Meat and Prepared Meat Mixtures (2000/5)
- Turkish Food Codex – Communiqué on Egg and Egg Products (2000/11)
- Turkish Food Codex – Communiqué on Raw Milk and Heat Processed Drinking Milk (2000/6)
- Turkish Food Codex – Communiqué on Fermented Milk (2001/21)
- Turkish Food Codex – Communiqué on Cream and Clotted Cream (2003/34)



- Turkish Food Codex – Communiqué on Honey (2005/49)
- Turkish Food Codex – Communiqué on Baby Foods and Baby Formulas (98/20)
- Turkish Food Codex – Communiqué on Follow up Baby Foods and Follow up Formulas (2000/30)
- Turkish Food Codex – Communiqué on Baby and Infant Foods (2001/20)
- Turkish Food Codex – Communiqué on Spices (2000/16)
- Turkish Food Codex – Communiqué on Determination of Maximum Limits for Contaminants in Foodstuffs (2002/63) (Bacterial toxins)



- All microbiological criteria are to be revised and consolidated under 'Turkish Food Codex - The Communiqué on Microbiological Criteria'
- New Communiqué will be drafted in framework of EU Regulation no. 2073/2005 on microbiological criteria for foodstuffs



**VI. MICROBIOLOGICAL CRITERIA  
FOR FISHERY PRODUCTS  
THAT ARE ESTABLISHED IN THE  
IMPLEMENTING REGULATION  
ON FISHERIES (1995)**



## Microbiological Criteria for fishery products are given in Annex-7 to Annex-9 of the Implementing Regulation on Fisheries

- Annex-7 Chemical, Toxicological and Microbiological Criteria for Live (Fresh), Chilled, and Frozen Bivalve Molluscs
- Annex-8 Chemical, Toxicological and Microbiological Criteria for Processed Bivalve Molluscs
- Annex-9 Chemical, Toxicological and Microbiological Criteria for Fresh, Chilled, Frozen and Processed Fish





***THANK YOU FOR YOUR ATTENTION***