

Article 2

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

Category \ Item		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 milk and sterilized flavored milk	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							
	Skim milk							
	Sterilized milk			Passes inspection by incubation test (37°C for 7 days) and free of microorganisms capable of reproducing under normal storage conditions	Negative			
	Fortified 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°C 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 spp.</i> and staphylococcal enterotoxins shall not be detected.</p>
Whey powder			Not more than 50,000	Not more than 10	Negative	<p>1.As raw material for food processing only.</p> <p>2. <i>Listeria monocytogenes</i>, <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.</p>
Other dairy products			Not more than 50,000	Not more than 10	Negative	<p><i>Listeria monocytogenes</i>, <i>Salmonella spp.</i> and staphylococcal enterotoxins shall not be detected.</p>

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