

# Sanitation Standard for the Microorganism in Ice Products

## Article 1

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

## Article 2

The maximum level of microorganism for ice products:

Category \ Item	Total aerobic plate count (cfu/mL)	Coliform (MPN/mL)	<i>E. coli</i> (MPN/mL)
1. Edible ice cubes	(Thawed water) Not more than 100	(Thawed water) Negative	-
2. Crushed ice, ice bars, ice bricks and other similars : (1) Those containing fruit juice drinks, fruit juice, fruit essence and others similars. (2) Those containing coffee, cocoa, cereals, red beans, mung beans, peanuts or other plant raw materials.	(Thawed water) Not more than $10^5$	(Thawed water) Not more than 100	(Thawed Water) Negative

3. Frozen fruit products : (1) frozen products containing dried fruit, preserved fruits, cakes, etc., and frozen fruits mixed with ice. (2) frozen fruit products containing fresh fruits and fruit jam.	(Thawed water) Not more than $10^5$	(Thawed water) Not more than 100	(Thawed water) Negative
4. Ice products and frozen fruit products containing milk or dairy products.	(Thawed water) Not more than $10^5$	(Thawed water) Not more than 100	(Thawed water) Negative

### Article 3

This Standard shall be implemented at release date.