

**Attachment: Russia's and Australia's microbiological requirements for dairy products (October 2009)**

<b>Dairy product<sup>3</sup></b>	<b>Microbiological requirements in Australia New Zealand Food Standards Standard 1.6.1</b>	<b>Microbiological requirements in the Russian Federal Law 'Technical Requirements for Milk and Dairy Products of 12 June 2008<sup>2</sup></b>		
<b>Butter</b> (cow milk butter without components, salted or unsalted)	Only for butter made from unpasteurised milk and/or unpasteurised milk products	Total plate count	no more than 10 <sup>5</sup> / g	
		Coliforms	nil in 0.01g	
		<i>Salmonella</i>	nil in 25g	
		<i>Staphylococcus aureus</i>	nil in 0.1g	
		<i>Listeria monocytogenes</i>	nil in 25g	
	Yeast/mould:	total no more than 100/g		
<b>Cheese</b> (extra hard, hard, medium-hard, soft, with or without components)	<b>All cheese<sup>1</sup></b>	Coliforms	nil in 0.001g	
	<i>Escherichia coli</i> /g	n=5, c=1, m=10, M=100	<i>Salmonella</i>	nil in 25g
	<b>+ for Soft and semi-soft cheese (moisture&gt;39%, pH&gt;5)</b>		<i>Staphylococcus aureus</i>	nil in 0.001g
	<i>Listeria monocytogenes</i> / 25g	n=5, c=0, m=0	<i>Listeria monocytogenes</i>	nil in 25g
	<i>Salmonella</i> / 25g	n=5, c=0, m=0		
<b>Processed cheese</b> (without components)	<b>All cheese<sup>1</sup></b>	Total plate count	no more than 5 x 10 <sup>3</sup> / g	
	<i>Escherichia coli</i> / g	n=5, c=1, m=10, M=100	Coliforms	nil in 0.1g
	<b>+ for Soft and semi-soft cheese (moisture&gt;39%, pH&gt;5)</b>		<i>Salmonella</i>	nil in 25g
	<i>Listeria monocytogenes</i> / 25g	n=5, c=0, m=0	Yeast	no more than 50/g
	<i>Salmonella</i> / 25g	n=5, c=0, m=0	Mould	no more than 50/g
<b>Processed cheese</b> (with components)	<b>All cheese<sup>1</sup></b>	Total plate count		
	<i>Escherichia coli</i> /g	n=5, c=1, m=10, M=100	Coliforms	nil in 0.1g
	<b>+ for Soft and semi-soft cheese (moisture&gt;39%, pH&gt;5)</b>		<i>Salmonella</i>	nil in 25g
	<i>Listeria monocytogenes</i> / 25g	n=5, c=0, m=0	Yeast	no more than 100/g
	<i>Salmonella</i> / 25g	n=5, c=0, m=0	Mould	no more than 100/g

**1** raw milk cheese standards not included

**2** two- or three-class sampling plans not indicated, AQIS recommends to use sampling plans nominated in Australia New Zealand Food Standards Standard 1.6.1 where possible (ie, for *Salmonella*, *Listeria monocytogenes*)

**3** Raw milk standards (at least first grade to be used in products for consumers with special needs, eg infants):

<i>Premium grade:</i>	Total plate count: no more than 100,000/g	<i>Salmonella</i> nil in 25g	Somatic cells count: no more than 200,000cfu/mL
<i>First grade:</i>	Total plate count: no more than 500,000/g	<i>Salmonella</i> nil in 25g	Somatic cells count: no more than 1,000,000cfu/mL
<i>Second grade:</i>	Total plate count: no more than 1,000,000/g	<i>Salmonella</i> nil in 25g	Somatic cells count: no more than 1,000,000cfu/mL