



Brussels, **XXX**
SANTE/11695/2017 ANNEX
(POOL/G4/2017/11695/11695-EN
ANNEX.doc)
[...](2018) **XXX** draft

ANNEX

ANNEX

to the

COMMISSION REGULATION (EU) .../...

amending Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs as regards certain methods, the food safety criterion for *Listeria monocytogenes* in sprouted seeds and the process hygiene and food safety criteria for unpasteurised fruit and vegetable juices (ready- to-eat)

ANNEX

Annex I to Regulation (EC) No 2073/2005 is amended as follows:

- (1) Chapter 1 is amended as follows:
- (a) In rows 1.1, 1.2, 1.4 to 1.20, 1.22 to 1.24, 1.28 and 1.29, in the column "Limits", the term "Absence" is replaced by the terms "Not detected";
 - (b) In the column "Analytical reference method":
 - (i) in rows 1.4 to 1.20, 1.22 and 1.23, "EN/ISO 6579" is replaced by "EN ISO 6579-1";
 - (ii) in rows 1.21, the terms "European screening method of the CRL for coagulase positive staphylococci (¹³)" are replaced by the terms "EN ISO 19020";
 - (iii) in row 1.24, "ISO/TS 22964" is replaced by "EN ISO 22964";
 - (iv) in rows 1.26 to 1.27a, "HPLC (¹⁹)" is replaced by "EN ISO 19343";
 - (v) in row 1.28, "EN/ISO 6579 (for detection) White- Kaufmann-Le Minor scheme (for serotyping)" is replaced by "EN ISO 6579-1 (for detection) White- Kauffmann-Le Minor scheme (for serotyping)";
 - (c) In row 1.24, in the column "Micro-organisms/their toxins, metabolites", the terms "*(Enterobacter sakazakii)*" are deleted;
 - (d) In row 1.28, in the column "Micro-organisms/their toxins, metabolites", the terms "*Salmonella typhimurium* (²¹) *Salmonella enteritidis*" are replaced by the terms "*Salmonella* Typhimurium (²¹) *Salmonella* Enteritidis";
 - (e) In the second indent of footnote 4, the terms "excluding sprouted seeds," are deleted;
 - (f) Footnotes 13 and 19 are deleted;
 - (g) In footnote 14, the terms "*E. sakazakii*" are replaced by the terms "*Cronobacter* spp.";
 - (h) Under the heading 'Interpretation of the test results', the terms "*Enterobacter sakazakii*" are replaced by the terms "*Cronobacter* spp.";
 - (i) In row 1.20, in the column "Food category", the terms "Unpasteurised fruit and vegetable juices (ready- to-eat)" are replaced by the following:
"Unpasteurised(^{*}) fruit and vegetable juices (ready- to-eat)"
-
- (^{*}) The term unpasteurised means that the juice has not been subjected to pasteurisation obtained by time-temperature combinations or to other processes validated to achieve an equivalent bactericidal effect to pasteurisation as regards its effect on *Salmonella*.
- (2) Chapter 2 is amended as follows:
- (a) In rows 2.1.1, 2.1.2., 2.1.6., 2.1.7. the terms "ISO 4833" are replaced by the terms "EN ISO 4833-1 or -2";
 - (b) In rows 2.1.3 to 2.1.5, 2.2.9 and 2.2.10, in the column "Limits", the term "Absence" is replaced by the terms "Not detected";

- (c) In the column "Analytical reference method":
- (i) in rows 2.1.1, 2.1.2, 2.2.1, 2.2.7, 2.2.8 and 2.3.1, the terms "ISO 21528-2" are replaced by the terms "EN ISO 21528-2";
 - (ii) in row 2.1.3 and 2.1.4, the terms "EN/ISO 6579" are replaced by the terms "EN ISO 6579-1";
 - (iii) in row 2.1.5, the terms "EN/ISO 6579 (for detection)" are replaced by the terms "EN ISO 6579-1";
 - (iv) in rows 2.2.9 and 2.2.10, the terms "ISO 21528-1" are replaced by the terms "EN ISO 21528-1";
- (d) In Section 2.1 "Meat and products thereof", footnote 10 is replaced by the following:
- "Where *Salmonella* spp. is found, the isolates shall be further serotyped for *Salmonella* Typhimurium and *Salmonella* Enteritidis in order to verify compliance with the microbiological criterion set out in Row 1.28 of Chapter 1.";
- (e) In Section 2.2 "Milk and dairy products", in footnote 9, the terms "E. sakazakii" are replaced by the terms "*Cronobacter* spp.";
- (f) In row 2.5.2, in the column "Food category", the terms "Unpasteurised fruit and vegetable juices (ready- to-eat)" are replaced by the following:
- "Unpasteurised(*) fruit and vegetable juices (ready- to-eat)

(*) The term unpasteurised means that the juice has not been subjected to pasteurisation obtained by time-temperature combinations or to other processes validated to achieve an equivalent bactericidal effect to pasteurisation as regards its effect on *E.coli*".