

**AMENDMENT NO : 3 TO SLS 1218 : 2001
SPECIFICATION FOR COMMINUTED MEAT PRODUCTS**

EXPLANATORY NOTE

This amendment is issued after the decision was taken by the working group on meat products, in order to incorporate *E.coli* O157 : H7 as a pathogenic organism.

**AMENDMENT NO : 3 APPROVED ON 2006 –07-26 TO
SLS 1218 : 2001 SPECIFICATION FOR COMMINUTED MEAT PRODUCTS**

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Clause 6.4

Delete the existing Table 2 and substitute with the following Table.

TABLE 2 – Microbiological limits

Sl No.	Micro-organism	Limit		Method of Test
		Fresh product	Cooked /smoked and cooked/dry and semidry product	
(1)	(2)	(3)	(4)	(5)
i)	<i>Staphylococcus aureus</i>	Not more than 1000 per g	Not more than 100 per g	SLS 516 : Part 6
ii)	<i>E.coli</i> (indicator)	Not more than 500 per g	Absent in 1 g	SLS 516 : Part 3
iii)	<i>E.coli</i> O157 : H7	Absent in 1 g	Absent in 1 g	AOAC : 1998 Method 996.09
iv)	<i>Salmonella</i>	Absent in 25 g	Absent in 25 g	SLS 516 : Part 5

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Clause 9 Method of Test

Also include Association of Official Analytical Chemists (AOAC : 1998) – Method 996.09.

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