

An Evaluation Of The Role Of Microbiological Criteria For Foods And Food Ingredients

Appendix E

Microbiological Criteria for Foods Purchased by the Military

TABLE E-1 Microbiological Criteria for Dehydrated Cooked Food

Item	Specification Number	Limit per gram	
		APC ^a	<i>E. coli</i>
Beef stew	MIL-B-43404D 1977		
Beef with rice	MIL-B-43750-F 1980		
Chicken and chicken products	MIL-C-43135H 1981		
Chicken, diced, compressed	MIL-C-44052 1981		
Chicken with rice	MIL-C-43289E 1980	Proposed criteria for these items ^b	
Chili con carne	MIL-C-43287F 1981	n = 5 c = 1	n = 5 c = 1
Escalloped potatoes with pork	MIL-E-43749F 1979	m = 75,000 M = 150,000	m < 3 M ≤ 20
Hash, beef	MIL-H-43224G 1981		
Patties, pork	MIL-P-44069 1982		
Patties, beef	MIL-B-44078 1982		
Spaghetti with meat sauce	MIL-S-43275F 1979		

^aAerobic plate count.

^b3-class attribute plan (ICMSF, 1974, 1985):

n = number of sample units.

c = number of marginal quality units allowed.

m = bacterial count that separates good from marginal quality.

M = bacterial count that separates marginal from defective quality.

Values above M are unacceptable.

387

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