

# GENERAL AGREEMENT ON

## TARIFFS AND TRADE

RESTRICTED

TBT/Notif.89.328

22 December 1989

Special Distribution

Committee on Technical Barriers to Trade

### NOTIFICATION

The following notification is being circulated in accordance with Article 10.4.

1. Party to Agreement notifying: <u>FINLAND</u>																														
2. Agency responsible: National Board of Trade and Consumer Affairs																														
3. Notified under Article 2.5.2 [X], 2.6.1 [], 7.3.2 [], 7.4.1 [], Other:																														
4. Products covered (HS or CCCN where applicable, otherwise national tariff heading): Unripened fresh cheeses and eggcheeses																														
5. Title: Decision by the National Board of Trade and Consumer Affairs Concerning the Microbiological Quality Characteristics and Examination Methods of Unripened Fresh Cheeses and Eggcheeses (available in Finnish and in Swedish, 4(3) pages)																														
6. Description of content: The Decision of the National Board of Trade and Consumer Affairs concerning the microbiological quality characteristics and examination methods of unripened fresh cheeses and eggcheeses. This proposition follows for the most part the proposition of the Joint FHO/WHO Standards Programme Codex Committee on Food Hygiene Draft Code of Hygienic Practice for Uncured Unripened Cheese and Ripened Cheese and Ripened Soft Cheese (CX/FH 89/11) and the proposition of the International Dairy Federation Code of Hygiene Practice for Soft and Fresh Cheese (B Doc 17c 1989). The Decision on microbiological quality contain coliforms. Escherichia coli, yeasts, moulds, Staphylococcus aureus and Salmonella-group. The examination methods of bacterias of the standard methods of the International Dairy Federation (FIL-IDF) and the examination method of E. coli is that of the International Organization for Standardization (ISO). The microbiological specifications for unripened fresh cheeses and eggcheeses:  <table><tr><td>Coliforms-bacterias</td><td>n = 5</td><td>m = 100</td><td>M = 1,000</td><td>c = 2</td></tr><tr><td>Echerichia coli</td><td>n = 5</td><td>m = 10</td><td>M = 100</td><td>c = 2</td></tr><tr><td>Yeasts</td><td>n = 5</td><td>m = 1,000</td><td>M = 10,000</td><td>c = 2</td></tr><tr><td>Moulds</td><td>n = 5</td><td>m = 100</td><td>M = 1,000</td><td>c = 2</td></tr><tr><td>Staphylococcus aureus-bacteria *</td><td>n = 5</td><td>m = 100</td><td>M = 1,000</td><td>c = 2</td></tr><tr><td>Salmonella bacterias *</td><td>n = 5</td><td>m = 0</td><td>M = -</td><td>c = 0</td></tr></table> * = 25g.	Coliforms-bacterias	n = 5	m = 100	M = 1,000	c = 2	Echerichia coli	n = 5	m = 10	M = 100	c = 2	Yeasts	n = 5	m = 1,000	M = 10,000	c = 2	Moulds	n = 5	m = 100	M = 1,000	c = 2	Staphylococcus aureus-bacteria *	n = 5	m = 100	M = 1,000	c = 2	Salmonella bacterias *	n = 5	m = 0	M = -	c = 0
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6. (cont'd)

The tables which follow utilize the following symbols:

n = number of samples to be tested

c = maximum number of samples in which the number of organisms exceeded "m"

m = maximum number of test organisms allowable in "c" samples

M = maximum number of test organisms in any sample

In unripened fresh cheeses and eggcheeses *Listeria monocytogenes*-bacterias, *Bacillus cereus*-bacterias, bacterias of *Clostridium*-group and contamination microbes of cheeses shall not be found in amounts hazardous to health.

The examination methods for the bacteria are as follows:

- Coliforms bacterias: the method of the International Dairy Federation FIL-IDF 73 A:1985;
- *Escherichia coli* bacterias: the method of the International Organization for Standardization ISO 7251:1989;
- Yeasts and moulds: the method of the International Dairy Federation FIL-IDF 94 A:1985;
- *Staphylococcus aureus* bacterias: the method of the International Dairy Federation FIL-IDF 138:1986; and
- *Salmonella*-group: the method of the International Dairy Federation FIL-IDF 93 A:1985.

The Decision is proposed to take effect on 1 June 1990 and be in force until end June 1993.

7. Objective and rationale: Consumer protection

8. Relevant documents: The Decision will be published in the Statutes of Finland

9. Proposed dates of adoption and entry into force: Entry into force: 1 June 1990

10. Final date for comments: 15 March 1990

11. Texts available from: National enquiry point [X] or address of other body: