

Contents (continued)

PART II. SPECIFIC PROPOSALS FOR SAMPLING AND SAMPLING PLANS

10 INTRODUCTION: THE APPLICATION AND USE OF CRITERIA	127
A. Format of commodity chapters	127
B. Selection and application of criteria	128
C. Choice of organisms	129
D. Selection of limits	129
11 SAMPLING PLANS FOR RAW MEATS	130
A. Reasons for sampling	130
B. Sampling plans	132
C. Sampling procedures	135
D. Sample collection	136
E. Test procedures	137
12 SAMPLING PLANS FOR PROCESSED MEATS	139
A. Reasons for sampling	139
B. Sampling plans	140
13 SAMPLING PLANS FOR POULTRY AND POULTRY PRODUCTS	148
A. Reasons for sampling	148
B. Sampling plans	149
C. Sampling procedures	154
D. Test procedures	154
14 SAMPLING PLANS FOR FEEDS OF ANIMAL ORIGIN AND PET FOODS	157
A. Feeds	157
B. Pet foods	158
C. Choice of microbiological criteria	159

15	SAMPLING PLANS FOR MILK AND MILK PRODUCTS	161
	A. Relatively perishable products	161
	B. Relatively stable products	162
	C. Sampling procedures	169
16	SAMPLING PLANS FOR EGGS AND EGG PRODUCTS	175
	A. Sampling plans	176
	B. Sampling procedures	179
17	SAMPLING PLANS FOR FISH AND SHELLFISH	181
	A. Public health aspects of fish as human food	181
	B. The basis for specific sampling proposals	184
	C. Sampling plans	187
	D. Sampling procedures	193
18	SAMPLING PLANS FOR VEGETABLES, FRUITS, AND NUTS	197
	A. Raw vegetables and fruits	197
	B. Frozen vegetables and fruits	198
	C. Canned vegetables and fruits	199
	D. Dried vegetables and fruits	199
	E. Yeasts and single-cell proteins	201
	F. Nuts	201
	G. Sampling procedures	202
19	SAMPLING PLANS FOR SOFT DRINKS, FRUIT JUICES, CONCENTRATES, AND FRUIT PRESERVES	203
20	SAMPLING PLANS FOR CEREALS AND CEREAL PRODUCTS	206
	A. Grains and flours	206
	B. Frozen and dried pasta products	210
	C. Frozen filled and topped bakery products	210
	D. Sampling procedures and methods	211
21	SAMPLING PLANS FOR SPICES, CONDIMENTS, AND GUMS	213
	A. International commerce	213
	B. Collection of spices and gums	214
	C. Microbiology of spices, gums, and herbs	214
	D. Sampling plans	215
22	SAMPLING PLANS FOR FATS AND OILS	217

23	SAMPLING PLANS FOR SUGAR, COCOA, CHOCOLATE, AND CONFECTIONERY	219
	I. <i>Sugar and related sweeteners</i>	219
	A. Reasons for sampling	219
	B. Sampling plans	220
	II. <i>Cocoa and chocolate</i>	221
	A. Reasons for sampling	221
	B. Sampling plans	222
	III. <i>Confectionery</i>	222
	A. Reasons for sampling	223
	B. Sampling plans	223
	IV. <i>Sampling and testing procedures for cocoa, chocolate liquor, confectionery containing cocoa, chocolate, and other confectionery</i>	223
24	SAMPLING PLANS FOR FORMULATED FOODS	226
	A. Foods for infants and children	228
	B. Sampling plans for foods for infants and children and for certain categories of dietetic foods	230
	C. Sampling procedures	232
25	SAMPLING PLANS FOR NATURAL MINERAL WATERS, OTHER BOTTLED WATERS, PROCESS WATERS, AND ICE	234
	A. Definitions and economic importance of waters in international trade	234
	B. Reasons for sampling	236
	C. Sampling plans	237
	D. Sampling procedures	241
	E. Test procedures	241
26	SHELF-STABLE CANNED FOODS	244
	A. Recommended hygienic practices for canned foods	245
	B. Integrity of containers	245
	C. Cooling water	245
	D. Incubation tests	246
	E. Process validation and records	246
	F. Sampling	247
	GLOSSARY	275