

Microbiological Guidelines for Fruit and Vegetable Semi-Finished Products

This guideline should not be seen as representing an AIJN standard. The values quoted are for guidance only. Actual microbiological values should form part of the specification agreed between the supplier and the purchaser. This guideline is specifically concerned with those organisms known to be capable of growth in fruit and vegetable juices, purées and concentrates that have a pH significantly less than 4.3

Contents

A) Fruit and vegetable juices and purées

total viable count

yeasts

moulds

lactic and acetic acid bacteria

heat resistant moulds

Other heat resistant spoilage bacteria

B) Concentrated fruit and vegetable juices and purées

total viable count

yeasts

moulds

lactic and acetic acid bacteria

osmophilic yeasts

heat resistant mould

other heat resistant spoilage bacteria

The AIJN Microbiological Guidelines for Fruit and Vegetable Semi-Finished Products is available to [subscribers](#) of the AIJN COP.