



FCD's Approach to food processing excellence

		EUROPEAN AELE	Generally admitted Food Industry Standards (GAFIS)	Garanties/ Recommendations FCD
	Storage			Humidity 65% max Temp <15°C
M i c r o b i o l o g y	TPC		from 10 000 up to...	1 to 4 log reduction
	Enterobacteriaceae	<10 CFU/g	<10 CFU/g	<10 CFU/g
	-Listeria	absence	absence	absence
	-Salmonella	absence	absence	absence
	-Ecoli	<10 CFU/g	<10 CFU/g	<10 CFU/g
	-Levures / Yeasts		<10 CFU/g	<10 CFU/g
	-Moisissures / Molds		<1000 CFU/g	<10 CFU/g
	Mycotoxins			
	-Aflatoxins (Total)		10ppb (<4µg/Kg)	
	-Aflatoxins B1		8ppb (<2µg/Kg)	
	ASR (Spores)		As low as possible	
	Bacillus Cereus	1000 CFU/g	clients' specs	May Vary
	Clostridium Perf.	100 CFU/g	<1 to < 10 CFU/g	<10 to <1 CFU/g
	Water Activity (aW)		0,68	Unchanged
O r g a n o l e p t i c	Free Fatty Acids		<0,6 mg KOH /g	<0,6%
	Peroxides (PV indicates rancidity)		3 meq/Kg	3 meq/Kg
	RHS Colour Chart			1 tone difference max
	Vitamins			<5% loss (vitamin C)
	Moisture (Ur)			+/- 3% max
	Volatile Oils		clients' specs	<5% loss
	physical Integrity		clients' specs	<1%