

## General Guidelines on Sampling for Microbiological Analysis - Ayurveda Aahara products and Food Grain Products

### 1. Ayurveda Aahara Products

(a) Number and quantity of samples should meet the minimum requirement of Table 1A and 1B of **Schedule D**, Food Safety and Standards (Ayurveda Aahara) Regulations, 2022 and different Gazette notifications issued from time to time. A consolidated **Table 1** is given below for the ease of understanding.

**Table 1: Microbiological Sampling Requirement of Ayurveda Aahara**

Product Categories as per FSSR	Microbiological Criteria		Number of sample units to be collected from batch/lot and minimum quantity of each sample unit to be collected	
	Process Hygiene	Food Safety	Bulk Products	Packaged Products
Ayurveda Aahara Unprocessed and not for direct Consumption	Aerobic Plate Count, Yeast and Mould Count, <i>Enterobacteriaceae</i>	---	5 sample units, each weighing 500-600 g. Send 150 - 200 g of each sample unit to 3 accredited labs	15 sample units, each weighing 150-200g. Send a set of 5 sample units to 3 accredited labs
Ayurveda Aahara for Direct Consumption	Aerobic Plate Count, Yeast and Mould Count, <i>Enterobacteriaceae</i>	<i>Salmonella</i> , <i>Listeria monocytogenes</i>	5 sample units, each weighing 500-600 g. Send 150 - 200 g of each sample unit to 3 accredited labs	15 sample units, each weighing 150-200g. Send a set of 5 sample units to 3 accredited labs
Ayurveda Aahara Fermented Products*	----	<i>Salmonella</i> , <i>Listeria monocytogenes</i>	5 sample units, each weighing 500-600 g. Send 150 - 200 g of each sample unit to 3 accredited labs	15 sample units, each weighing 150-200g. Send a set of 5 sample units to 3 accredited labs

\* Product shall be tested additionally for microorganism as claimed on the label i.e. Lactic acid bacteria, Bifidobacteria etc.

## 2. Food Grain Products:

(a) Number and quantity of samples to be taken should be as per the Table 9A and 9B of Appendix B, Chapter 3 – Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 and different Gazette notifications issued from time to time. A consolidated **Table 2** is given below for the ease of understanding.

**Table 2: Microbiological Sampling Requirement for Food Grain Products**

Product Categories as per FSSR	Microbiological Criteria		Number of sample units to be collected from batch/lot and minimum quantity of each sample unit to be collected	
	Process Hygiene	Food Safety	Bulk Products	Packaged Products
Sprouted grains, sweet corn cob or packed wet grains for direct consumption	<i>Enterobacteriaceae</i> count	<i>Salmonella</i> and <i>Listeria monocytogenes</i>	5 sample units, each weighing 500 - 600 g. Send 150 - 200 g of each sample unit to 3 accredited labs	15 sample units, each weighing 150-200g.  Send a set of 5 sample units to 3 accredited labs
Batters and doughs (Ready to Cook)	<i>Staphylococcus aureus</i> count and <i>Enterobacteriaceae</i> count	---	5 sample units, each weighing about 300 g. Send 100 g of each sample unit to 3 accredited labs	15 sample units, each weighing 100 g.  Send a set of 5 sample units to 3 accredited labs
Fermented products other than batters and doughs (ready to cook) including bread, cakes and doughnuts, other ready to eat grain products, malted milk food, instant noodles*, and pasta products*	<i>Enterobacteriaceae</i> count	<i>Salmonella</i> and <i>Listeria monocytogenes</i>	5 sample units, each weighing 500 - 600 g. Send 150 - 200 g of each sample unit to 3 accredited labs	15 sample units, each weighing 150-200 g.  Send a set of 5 sample units to 3 accredited labs

\* Instant noodles and pasta products shall be tested for *Salmonella* but not for *Listeria monocytogenes*.