



# **MALAYSIAN STANDARD**

**MS 81: PART 16:2007**

## **SPICES AND CONDIMENTS - PART 16: DETERMINATION OF MICROBIAL COUNT**

**ICS: 67.220.10**

Descriptors: spices and condiments, microbial analysis, test method

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## **MS 81: PART 16:2007**

### **Committee representation**

The Food and Food Products Industry Standards Committee (ISC U) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Agriculture Malaysia  
Department of Chemistry Malaysia  
Department of Standards Malaysia  
Federal Agricultural Marketing Authority  
Federation of Malaysian Manufacturers  
Malaysian Agricultural Research and Development Institute  
Malaysian Association of Standards Users  
Malaysian Institute of Food Technology  
Malaysian Palm Oil Association  
Malaysian Palm Oil Board  
Ministry of Agriculture and Agro-based Industry Malaysia  
Ministry of Health Malaysia  
Ministry of International, Trade and Industry Malaysia  
Ministry of Science, Technology and Innovation (National Biotechnology Division)  
Universiti Kebangsaan Malaysia  
Universiti Putra Malaysia

The Technical Committee on Spices and Condiments which developed this Malaysian Standard consists of representatives from the following organisations:

ADABI Consumer Industries Sdn Bhd  
Department of Agriculture Malaysia  
Federal Agricultural Marketing Authority  
Malaysian Agricultural Research and Development Institute  
Malaysian Pepper Board  
SIRIM Berhad (Secretariat)  
SIRIM QAS International Sdn Bhd (Chemical Testing Section)  
Universiti Kebangsaan Malaysia  
Universiti Putra Malaysia  
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#### **Co-opted member:**

Department of Chemistry Malaysia

## **FOREWORD**

This Malaysian Standard was developed by the Technical Committee on Spices and Condiments under the authority of the Food and Food Products Industry Standards Committee.

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.