

Critical Values specify the number of microorganisms which, if exceeded, indicate that the principles of good hygiene and manufacturing practice have been infringed or that, for example, the shelf life has been set as too long. A health risk for the consumer cannot be excluded if pathogenic microorganisms, such as Salmonella or Listeria monocytogenes, exceed the critical values. In this context, the composition, the further preparation for consumption and the intended purpose of the respective food is considered. The critical value is, thus, comparable to the “M” value defined by ICMSF (2018)*.