

Product standards for live bivalves

1. Less than 230 colony forming units of *E.coli* in 100g of flesh and intra-valvular liquid.
2. 80% of samples of live bivalve molluscs from Class A waters must not exceed 230 *E.coli*/100g of flesh and intravalvular liquid. The remaining 20% of samples must not exceed 700 *E.coli*/100g of flesh and intravalvular liquid.
3. Must not contain *Salmonella* bacteria in 25g of flesh.
4. Be alive, fresh and in good condition.
5. Normal amounts of intra-valvular liquid at sale and adequate response to percussive tap.
6. Must taste fresh, no off-flavours and be free of detritus.
7. Must not contain marine biotoxins in excess of:
 - PSP (Paralytic Shellfish Poison): 800µg saxitoxin/kg
 - ASP (Amnesic Shellfish Poison): 20mg domoic acid/kg
 - DSP (Diarrheic Shellfish Poisoning): 160µm okadaic acid equivalents/kg
 - Yessotoxins: 3.75mg/kg
 - Azaspiracids: 160µg azaspiracid equivalents/kg

The official control monitoring of *E.coli*, biotoxins and phytoplankton trends provide an indication of when increased EPT might be required. EPT helps demonstrate compliance with legal obligations, can add value to the product and may provide additional control over when bivalves are harvested and sold.

Always remember - If there is a risk of shellfish becoming contaminated, you must take appropriate steps to ensure that any placed on the market are safe. Effective End Product Testing to ensure food safety is absolutely essential.

