

Table 1 Palestinian standard limits (cut-offs levels) for unacceptable contamination for the different microbiological measures

Dairy product	Total aerobic count (CFU/g)	Total coliforms (CFU/g)	Faecal coliforms (CFU/g)	Staph. aureus (CFU/g)	Salmonella spp. (No./25g)	Yeasts (CFU/g)	Moulds (CFU/g)	Yeast and moulds (CFU/g)	E. coli
Raw milk	1st class = 5×10^5 2nd class = 3×10^6 3rd class = 4×10^6	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Yogurt	n/a	50 in factories, 100 in markets	n/a	n/a	n/a	n/a	n/a	50 in factories, 500 in markets	n/a
Pasteurized milk	5×10^4 in factories, 10×10^4 in markets	10 in factories, 50 in markets	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Labneh	n/a	10	n/a	100	n/a	n/a	10	n/a	n/a
Salt cheese	n/a	1000 in factories, 2000 in markets	n/a	n/a	n/a	n/a	100 in factories, 200 in markets	n/a	n/a
Cooked cheese	5×10^4 in markets	Nil	n/a	n/a	n/a	n/a	Nil	n/a	n/a

CFU = colony-forming units; n/a = not applicable.