

26-Item Water Quality Test (Water for Food Manufacturing)

No.	Test Item	Standard Value
1	General Bacteria	Colony count per 1 mL of sample water: Not more than 100 CFU
2	Coliform Bacteria	Not Detected
3	Nitrate Nitrogen and Nitrite Nitrogen	Not more than 10 mg/L
4	Chloride Ion	Not more than 200 mg/L
5	Organic Matter (Potassium Permanganate Consumption)	Not more than 10 mg/L
6	pH	5.8-8.6
7	Taste	No abnormality detected
8	Odor	No abnormality detected
9	Color	Not more than 5 units
10	Turbidity	Not more than 2 units
11	Calcium, Magnesium, etc. (Hardness)	Not more than 300 mg/L
12	Fluoride	Not more than 0.8 mg/L
13	Lead and its Compounds	Not more than 0.1 mg/L
14	Zinc and its Compounds	Not more than 1.0 mg/L
15	Iron and its Compounds	Not more than 0.3 mg/L
16	Copper and its Compounds	Not more than 1.0 mg/L
17	Total Dissolved Solids (Evaporation Residue)	Not more than 500 mg/L
18	Manganese and its Compounds	Not more than 0.3 mg/L
19	Hexavalent Chromium Compounds	Not more than 0.05 mg/L
20	Cadmium	Not more than 0.01 mg/L
21	Cyanide and Cyanogen Chloride	Not more than 0.01 mg/L (as cyanide)
22	Mercury	Not more than 0.0005 mg/L
23	Arsenic	Not more than 0.05 mg/L
24	Phenols	Not more than 0.005 mg/L (as phenol equivalent)
25	Anionic Surfactants	Not more than 0.5 mg/L
26	Organic Phosphorus	Not more than 0.1 mg/L