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2 **DRAFT FOR COMMENTS**
3 **as of 23 May 2016**

4 [Date stamp here]

5
6 **Administrative Order**

7 No. _____
8

9 **SUBJECT: ADOPTION OF ALL PHILIPPINE NATIONAL STANDARDS (PNS)**
10 **APPROVED AND ISSUED BY THE FDA AND OTHER STANDARDS AS**
11 **TECHNICAL REGULATION**
12
13

14 **I. INTRODUCTION**

15
16 Supplemental to Administrative Order (AO) No. 2005-0018 or the "Philippine National
17 Standards on Ethnic Food Products," AO No. 2014-0029 or the "Rules and Regulations on the
18 Licensing of Food Establishments and Registration of Processed Food, and Other Food
19 Products, and for Other Purposes;" and consistent with the FDA mandate to assure safe and
20 quality food products as stated in Republic Act (RA) No. 9711 or the Food and Drug
21 Administration Action of 2009 and its Implementing Rules and Regulations (IRR), as well as
22 provisions stated in RA No. 10611 or the Food Safety Act of 2013 and its IRR, this
23 Administrative Order is hereby issued to serve as guide to all food manufacturers, importers
24 and distributors, in particular, and the general public, at large, of the standards of specific food
25 products that are to be sold in the local market; and to demonstrate compliance to food safety
26 and quality prior to issuance of FDA authorizations.
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29 **II. GENERAL PROVISIONS**

- 30
31 A. The Philippine National Standards (PNS) on Ethnic Food Products and the specific Code
32 of Practice finalized by the FDA and approved by the Bureau of Philippine Standards
33 (BPS), Department of Trade and Industry (DTI) as the national repository for PNS, from
34 2005 to date, and listed in Annex A, shall be adopted as Technical Regulation. As such,
35 compliance to these standards shall be made mandatory and shall be a requirement prior
36 to approval for issuance of FDA authorizations, specifically, the License to Operate
37 (LTO) and/or the Certificate of Product Registration (CPR).
38
39 B. The PNS of other Processed Food Products developed, issued and finalized by the
40 Department of Agriculture through the Bureau of Agriculture and Fisheries Standards-
41 BAFS (formerly the Bureau of Agriculture and Fisheries Product Standards or BAFPS)
42 of which the FDA has participated as member of the Technical Working Group, are
43 likewise adopted.
44
45 C. Outdated Food Standards listed in Annex B as Administrative Order issued by the
46 BFAD/FDA shall be superseded by the Latest Codex Commodity Standard, if any.
47
48 D. For the Microbiological Standards of other Processed Food Products other than those
49 included in these PNS and Food Standards, FDA Circular 2013-010 or the "Revised

50 Guidelines for the Assessment of Microbiological Quality of Processed Foods” and any
51 future revisions are hereby adopted.

- 52
- 53 E. For Food Additives, the latest Codex General Standard for Food Additives (GSFA)
54 (Codex Stan 192-1995) and its future updates, revisions and/or amendments shall be
55 adopted.
- 56
- 57 F. For Contaminants in Food as Raw Materials, the latest Codex General Standard for
58 Contaminants and Toxins in Food and Feed (Codex Stan 193-1995) shall be adopted. For
59 ease of reference Annex C lists the current Maximum Lists as amended in 2014. Any
60 succeeding updates shall likewise be adopted.
- 61
- 62 G. All other succeeding / newly approved PNS-FDA that will be developed by the Center
63 for Food Regulation and Research (CFRR) which may be in cooperation with the
64 Department of Science and Technology through the Industrial Technology Development
65 Institute and/ or the University of the Philippines College of Home Economics, shall,
66 likewise, be adopted.
- 67
- 68 H. In the absence of a National Standard, the Codex Alimentarius latest commodity
69 standards shall be considered.
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72 **III. FINAL PROVISIONS**

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74 **A. Separability Clause**

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76 If any provision/s in this Order, or application of such provision to any circumstances, is
77 held invalid, the remainder of its provisions shall not be affected thereby.

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80 **B. Repealing Clause**

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82 This Order repeals issuances as listed in Annex B, and other administrative order, rules
83 and regulations, and administrative issuances or parts thereof that is/are inconsistent with
84 its provisions.

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86 **C. Effectivity Clause**

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88 This Order shall take effect 15 days after its publication in an official gazette or in a
89 newspaper of general circulation and filing in the University of the Philippines Law
90 Center.

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94 **PAULYN JEAN ROSELL-UBIAL, MD, MPH, CESO II**
95 Secretary of Health

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<i>Keywords</i>	<i>Food Standards, PNS, Codex Standards</i>	100
<i>Related issuances, laws, directives</i>	<i>Administrative Order (AO) No. 136-A s. 1985</i>	101
	<i>AO No. 136-B s. 1985</i>	102
	<i>AO No. 123-A s. 1985</i>	102
	<i>AO No. 321 s. 1977</i>	103
	<i>AO No. 243 s. 1975</i>	103
	<i>And others as listed in Annex B</i>	

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ANNEX A

List of Current Philippine National Standards (as of 20 July 2016)

(copy of documents may be purchased from the Bureau of Philippine Standards, Department of Trade and Industry)

PNS Number	Title
PNS/BFAD 01:2005	Ethnic Food Products: Dry Base Mixes for Soups and Sauces
PNS/BFAD 02:2005	Ethnic Food Products: Sweet Preserves
PNS/BFAD 03:2006	Recommended Code of Practice for the Processing and Handling of Sweet Preserves
PNS/BFAD 04:2006	Ethnic Food Products: Dried, Salted Fish
PNS/BFAD 05:2006	Recommended Code of Practice for the Processing and Handling of Dried Fish
PNS/BFAD 06:2006	Thermally Processed Fish Products
PNS/BFAD 08:2007	Standard for Fermented Milks
PNS/BFAD 09:2007	Mango Beverage Standard
PNS/BFAD 10:2007	Recommended code of practice for the processing and handling of mango beverage products
PNS/BFAD 11:2007	Citrus Beverage Standard
PNS/BFAD 12:2007	Recommended code of practice for the Processing and Handling of Citrus Beverage Products
PNS/BFAD 13:2007	Banana chips – Specification
PNS/BFAD 14:2007	Recommended Code of Practice for the Processing and Handling of Banana Chips
PNS/BFAD 15:2007	Dried Mango Products – Specification
PNS/BFAD 16:2007	Dried Tropical Fruits – Specification
PNS/BFAD 17:2007	Recommended Code of Practice for the Processing and Handling of Dried Tropical Products
PNS/BFAD 18:2008	Flour Sticks (Pancit Canton) – Specification
PNS/BFAD 19:2008	Recommended Code of Practice for the Processing and Handling of Flour Sticks (Pancit Canton)
PNS/BFAD 20:2009	Sugar Cane Wine (Basi) – Specifications
PNS/BFAD 21:2009	Recommended Code of Practice for the Processing and Handling of Sugar Cane Wine
PNS/BFAD 22:2010	Fried Corn Snacks (Chichacorn)
PNS/BFAD 23:2010	Recommended Code of Practice for the Processing and Handling of Fried Corn Snacks
PNS/FDA 24:2010	Purple Yam (Ube) Jam (Halaya)
PNS/FDA 25:2010	Recommended code of practice for the processing and handling of purple yam jam
PNS/FDA 26:2010	Smoked Fish – Specifications
PNS/FDA 27:2010	Recommended Code of Practice for the Processing and Handling of Smoked Fish
PNS/FDA 28:2010	Processed Pili Nut Products – Specifications
PNS/FDA 29:2010	Recommended Code of Practice for the Processing and Handling of Processed Pili Nut Products

PNS/FDA 30:2010	Tropical Fruit Wines – Specifications
PNS/FDA 31:2010	Recommended Code of Practice for the Processing and Handling of Tropical Fruit Wines
PNS/FDA 32:2010	Ethnic Flour-based Confectioneries (Pulvoron, Piaya, Barquillos) – Specifications
PNS/FDA 33:2010	Recommended Code of Practice for the Processing and Handling of Ethnic Flour-based Confectioneries (Pulvoron, Piaya, Barquillos)
PNS/FDA 34:2011	Ethnic Milk-based Confectioneries (Yema, Pastillas) – Specifications
PNS/FDA 35:2011	Recommended Code of Practice for the Processing and Handling of Ethnic Milk-based Confectioneries (Yema, Pastillas)
PNS/FDA 36:2014	Salt Fermented Fish and Shrimps (Bagoong) – Specifications
PNS/FDA 37:2014	Recommended Code of Practice for the Processing and Handling of Salt Fermented Fish and Shrimps (Bagoong)
PNS/FDA 38:2015	Fish Sauce (Patis) and Fish Flavoured Sauce – Specifications
PNS/FDA 39:2015	Recommended Code of Practice for the Processing and Handling of Fish Sauce (Patis) and Fish Flavoured Sauce
PNS/FDA 40:2015	Banana Ketchup – Specifications
PNS/FDA 41:2015	Recommended Code of Practice for the Processing and Handling of Banana Ketchup

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Annex B

List of Obsolete Food Standards

Issuance Number	Title
Administrative Order (AO) No. 136-A s. 1985	Standard for Instant Coffee
AO No. 136-B s. 1985	Standard for soluble Coffee with added carbohydrate
AO No. 123-A s. 1985	Standard for banana sauce (ketchup)
AO No. 321 s. 1977	Regulation B-4 Definition and Standard for Foods, 4.9 Condiments, Sauces and Seasoning, 4.9-04 Standard of Identity and Quality for Patis
AO No. 243 s. 1975	Regulation B-4 Definition and Standard for Foods B-4.19 Margarine
AO No. 239 s. 1975	Regulation B-4 Definition and Standard for Foods B-4.13 Jams (Fruit Preserve) and Jellies B-4.13-02 Jellies (naming the Fruit)
AO No. 238 s. 1975	Regulation B-4 Definition and Standard for Foods B-4.13 Jams (Fruit Preserve) and Jellies B-4.13-02 Jams (naming the fruit)
AO No. 237 s. 1975	Regulation B-4 Regulations and Standards for Food B-4.6 Dressing for Food B-4.6-02 French Dressing
AO No. 236 s. 1975	Regulation B-4 Regulations and Standards for Food. B-4.6 Dressing for Food B-4.6-03 Salad Dressing
AO No. 235 s. 1975	Regulation B-4 Regulation and Standards for Food. B-4.6 Dressing for Food B-4.6-01 Mayonnaise (Mayonnaise Dressing and Mayonnaise Salad Dressings)
AO No. 233 s. 1974	Regulation B-1 Definitions and Standards for Food. B-1.6 Condiments, Sauces and Seasoning. B-1.9-01 Tomato Catsup (Catsup)
AO No. 232 s. 1974	Regulation B-4 Definition and Standards for Foods. B-4.18 Margarine
AO No. 231 s. 1974	Regulation B-1 Definitions and Standards for Food. B-1.15 Fats and Oils B-1.15-02 Lard
AO No. 230 s. 1974	Regulation B-4 Definition and Standard for Foods. B-4.15 Fats and Oils. B-4.15-01 Shortening
AO No. 228 s. 1974	Regulation B-4 Definition and Standard for Foods. B-4.17 Nut Products. B-4.17-01 Peanut Butter
AO No. 200-A s. 1974	Regulation B-4 Definition and Standards or Identity of Foods B-4.5 Cheese and Cheese Products
AO No. 154 s. 1971	Regulation B-4 Definitions and Standards or Identity of Foods. 4.14 Meat and Meat Products. 4.14-01 Sausages
AO No. 134 s. 1970	Regulations Prescribing the Standard of Identity and Quality of Vinegar (B-4.9 Condiments, Sauces, and Seasoning)
AO No. 132 s. 1970	Regulation Prescribing the Standards of Identity and Quality of Milk and Milk Products (B-4.12.011)
AO No. 129 s. 1970	Regulation Prescribing the Standards of Identity and Quality of Patis (Fish Sauce)
AO No. 128 s. 1970	Regulation Prescribing the Standards of Identity and Quality for

	Bagoong (Fish or Shrimp)
AO No. 127 s. 1970	Regulations Prescribing the Standard of Identity, Quality and Fill of Container for Canned Pineapple Juice. (B-4.1-02)
AO No. 125 s. 1970	Regulation Prescribing the Standard of Identity, Quality, and Fill of Container for canned pineapple. (B-4.7-01)
AO No. 62 s. 1968	General Regulation for the Enforcement of Food, Drug, and Cosmetic Act (B-5 Special Dietary Foods)
AO No. 154 s. 1971	Regulation B-4 Definition and Standards of Identity for Food 4.14 Meat and Meat Products, 4.14.01 Sausages
Memorandum Order No. 1 s. 1985	Sale and distribution of glacial acetic acid as vinegar or for vinegar manufacture
Bureau Memorandum No. 5 s. 2001	Rice Fortification
Standard Administrative Order (SAO) 358 s. 1978	Standardization of Brandies
SAO 356 s. 1978	Standardization of Beer
SAO 259 s. 1976	Standardization of Whiskies
SAO 258 s. 1976	Standardization of Vodkas
SAO 257 s. 1976	Standardization of Rum

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Annex C

CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED

Codex STAN 193-1995 Amendment 2014

MAXIMUM AND GUIDE LEVELS FOR CONTAMINANTS IN FOODS

*Supplemental to FDA Circular No. 2010 – 008 entitled “Adoption of the Codex Standards on Food Contaminants in Processed Food”

A. MYCOTOXINS

1. Aflatoxin, Total

AFLATOXIN, TOTAL

Code	Product Name	Max. Level µg/kg	Remarks/Notes
	Peanut	15	The ML applies to peanut for further processing. Adopted by 31 st CCFAC (1999)
	Almonds	15	The ML applies to almonds for further processing. Adopted by the 2 nd CCCF (2008)
	Hazelnuts	15	The ML applies to hazelnuts for further processing. Adopted by the 2 nd CCCF (2008)
	Pistachios	15	The ML applies to pistachios for further processing. Adopted by the 2 nd CCCF (2008)
	Almonds	10	The ML applies to almonds “ready-to-eat” Adopted by the 2 nd CCCF (2008)
	Hazelnuts	10	The ML applies to hazelnuts “ready-to-eat”. Adopted by the 2 nd CCCF (2008)
	Pistachios	10	The ML applies to pistachios “ready-to-eat”. Adopted by the 2 nd CCCF (2008)

2. Aflatoxin M₁

AFLATOXIN M₁

Code	Product Name	Max. Level µg/kg	Remarks/Notes
	Milk	0.5	Adopted by the 33 rd CCFAC (2001) ^a

^a BC No. 6 s. 2001

3. Fumonisin (B₁ + B₂)

FUMONISINS (B₁ + B₂)

Code	Product Name	Max. Level µg/kg	Remarks/Notes
	Raw maize grain	4 000	The ML applies to whole commodity. (2014)
	Maize flour and maize meal	2 000	The ML applies to whole commodity. (2014)

4. Ochratoxin A

OCHRATOXIN A

Code	Product Name	Max. Level µg/kg	Remarks/Notes
	Raw Wheat	5	Adopted by the 2 nd CCCF (2008)
	Barley	5	Adopted by the 2 nd CCCF (2008)
	Rye	5	Adopted by the 2 nd CCCF (2008)

5. Patulin

PATULIN

Code	Product Name	Max. Level µg/kg	Remarks/Notes
	Apple juice	5	The ML also covers apple juice as ingredient in other beverages. Adopted by the 35 th CCFA (2003)

B. METALS

1. Arsenic

ARSENIC

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Edible fats and oils	0.1	Edible fats and oils not covered by individual

			standards. CS 19-1981 (CCFO)
	Margarine	0.1	CS 32-1981 (CCFO)
	Minarine	0.1	CS 135-1981 (CCFO)
	Named animal fats	0.1	Lard, rendered pork fat, premier jus and edible tallow CS 211-1999 (CCFO)
	Olive oil, refined	0.1	CS 33-1981 (CCFO)
	Olive oil, virgin	0.1	CS 33-1981 (CCFO)
	Olive, residue oil	0.1	Olive pomace oil. CS 33-1981 (CCFO)
	Vegetable oils, Crude	0.1	Named vegetable oils from arachis, babassu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein. CS 210-1999 (CCFO)
	Vegetable oils, Edible	0.1	Named vegetable oils from arachis, babassu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, safflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein. CS 210-1999 (CCFO)
	Natural mineral waters	0.01	Expressed in total As mg/l. CS 108-1981 (CCNMW)
	Salt, food grade	0.5	CS 150-1985 (CCNFSDU)

2. Cadmium

CADMIUM

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Brassica vegetables	0.05	Adopted by the 37 th CCFA C(2005)
	Bulb vegetables	0.05	Adopted by the 37 th CCFAC (2005)
	Fruiting vegetables, cucurbits	0.05	Adopted by the 37 th CCFAC (2005)
	Fruiting vegetables, other than cucurbits	0.05	Excluding tomatoes and edible fungi. Adopted by the 37 th CCFAC (2005)
	Leafy vegetables	0.2	Adopted by the 37 th CCFAC (2005)
	Legume vegetables	0.1	Adopted by the 33 rd CCFAC (2001)
	Potato	0.1	Peeled. Adopted by the 37 th CCFAC (2005)
	Pulses	0.1	Excluding soya bean (dry). Adopted by the 33 rd CCFAC (2001)
	Root and tuber vegetables	0.1	Excluding potato and celeriac. Adopted by the 37 th CCFAC (2005)
	Stalk and stem vegetables	0.1	Adopted by the 37 th CCFAC (2005)
	Cereal grains, except buckwheat, cañihua and quinoa	0.1	Excluding wheat and rice; and bran and germ. Adopted by the 33 rd CCFAC (2001)

	Rice, polished	0.4	Adopted by the 38 th CCFAC (2006)
	Wheat	0.2	Adopted by the 37 th CCFAC (2005)
	Marine bivalve molluscs	2	Excluding oysters and scallops. Adopted by the 38 th CCFAC (2006)
	Cephalopods	2	Without viscera. Adopted by the 38 th CCFAC (2006)
	Natural mineral waters	0.003	Expressed in mg/l CS 108-1981 (CCNMW)
	Salt, food grade	0.5	CS 150-1985 (CCNFSDU)

3. Lead

LEAD

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Assorted (sub)tropical fruits, edible peel	0.1	Adopted by the 33 rd CCFAC (2001)
	Assorted (sub)tropical fruits, inedible peel	0.1	Adopted by the 33 rd CCFAC (2001)
	Berries and other small fruits	0.2	Adopted by the 33 rd CCFAC (2001)
	Citrus fruits	0.1	Adopted by the 33 rd CCFAC (2001)
	Pome fruits	0.1	Adopted by the 33 rd CCFAC (2001)
	Stone fruits	0.1	Adopted by the 33 rd CCFAC (2001)
	Brassica vegetables	0.3	Excluding kale Adopted by the 33 rd CCFAC (2001)
	Bulb vegetables	0.1	Adopted by the 33 rd CCFAC (2001)
	Fruiting vegetables, cucurbits	0.1	Excluding mushrooms Adopted by the 33 rd CCFAC (2001)
	Fruiting vegetables, other than cucurbits	0.1	Adopted by the 33 rd CCFAC (2001)
	Leafy vegetables	0.3	Including Brassica leafy vegetables but excluding spinach. Adopted by the 33 rd CCFAC (2001)
	Legume vegetables	0.2	Adopted by the 33 rd CCFAC (2001)
	Pulses	0.2	Adopted by the 33 rd CCFAC (2001)
	Root and tuber vegetables	0.1	Including peeled potatoes Adopted by the 33 rd CCFAC (2001)
	Canned fruit cocktail	1*	CS 78 -1981 (CCPFV)
	Canned grapefruit	1*	
	Canned mandarin oranges	1*	
	Canned mangoes	1*	CS 159 – 1987 (CCPFV)
	Canned pineapple	1*	CS 42 -1981 (CCPFV)
	Canned raspberries	1	CS 60 -1981 (CCPFV)
	Canned strawberries	1	CS 62 -1981 (CCPFV)
	Canned tropical fruit salad	1*	CS 99 -1981 (CCPFV)
	Jams (fruit preserves) and jellies	1	CS 79 -1981 (CCPFV)
	Mango chutney	1	CS 78 -1981 (CCPFV)

	Table olives	1	CS 66 -1981 (CCPFV)
	Canned asparagus	1*	CS 56 -1981 (CCPFV)
	Canned carrots	1*	CS 116 -1981 (CCPFV)
	Canned green beans and canned wax beans	1	CS 16 -1981 (CCPFV)
	Canned green peas	1	CS 58 -1981 (CCPFV)
	Canned mature processed peas	1	CS 81 -1981 (CCPFV)
	Canned mushrooms	1*	CS 55 -1981 (CCPFV)

*0.1 mg/kg March 2015 9th CCCF

LEAD Cont.

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Canned palmito	1*	CS 144-1985 (CCPFV)
	Canned sweet corn	1*	CS 18 -1981 (CCPFV)
	Canned tomatoes	1*	CS 13 -1981 (CCPFV)
	Pickled cucumbers (cucumber pickles)	1	CS 115 -1981 (CCPFV)
	Processed tomato concentrates	1.5	CS 57 -1981 (CCPFV)
	Fruit juices	0.05 (0.03mg/kg)	Including nectars; Ready to drink Adopted by the CCFAC
	Cereal grains, except buckwheat, cañihua and quinoa	0.2	Adopted by the 33 rd CCFAC (2001)
	Canned chestnuts and canned chestnuts puree	1	CS 145-1985 (CCPFV)
	Meat of cattle, pigs and sheep	0.1	Also applies to the fat from meat
	Poultry meat	0.1	Adopted by the 33 rd CCFAC (2001)
	Cattle, Edible offal of	0.5	Adopted by the 33 rd CCFAC (2001)
	Pig, Edible offal of	0.5	Adopted by the 33 rd CCFAC (2001)
	Poultry, Edible offal of	0.5	Adopted by the 33 rd CCFAC (2001)
	Edible fats and oils	0.1	Edible fats and oils not covered by individual standards
	Fish	0.3	Adopted by the 38 th CCFAC (2006)
	Margarine	0.1	
	Minarine	0.1	
	Named animal fats	0.1	Lard, rendered pork fat, premier jus and edible tallow. CS 211-1999 (CCFO)
	Olive oil, refined	0.1	CS 33-1981 (CCFO)
	Olive oil, virgin	0.1	CS 33-1981 (CCFO)
	Olive, residue oil	0.1	Olive pomace oil CS 33-1981 (CCFO)
	Poultry fats	0.1	Adopted by the 33 rd CCFAC (2001)
	Vegetable oils, Crude	0.1	Oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, saflowerseed,

			sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein and other oils but excluding cocoa butter. CS 210-1999 (CCFO), 2001 (CCFAC)
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LEAD Cont.

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Vegetable oils, Edible	0.1	Oils of arachis, babasu, coconut, cottonseed, grapeseed, maize, mustardseed, palm kernel, palm, rapeseed, saflowerseed, sesameseed, soya bean, and sunflowerseed, and palm olein, stearin and superolein and other oils but excluding cocoa butter. CS 210-1999 (CCFO), 2001 (CCFAC)
	Milks	0.02	A concentration factor applies to partially or wholly dehydrated milks Adopted by the 33 rd CCFAC (2001)
	Secondary milk products	0.02	As consumed Adopted by the 33 rd CCFAC (2001)
	Natural mineral waters	0.01	Expressed in mg/l CS 108-1981 (CCNMW)
	Infant formula	0.02	Ready to use Adopted by the 33 rd CCFAC (2001)
	Salt, food grade	2	CS 150-1985
	Wine	0.2	Adopted by the 33 rd CCFAC (2001)

4. Mercury

MERCURY

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Natural mineral waters	0.001	Expressed in mg/ml CS 108-1981 (CCNMW)
	Salt, food grade	0.1	CS 150-1985 (CCNFSDU)

5. Methylmercury

METHYLMERCURY

Code	Product Name	Guide Level mg/kg	Remarks/Notes
	Fish	0.5	Except predatory fish The Guideline levels are intended for methylmercury in fresh or processed fish and fish products moving in international

			trade. 1981 CCFAC, CCFP
	Predatory fish	1	Predatory fish such as shark (WS 0131), swordfish, tuna (WS 0132), pike (WF0865) and others. The Guideline level for methylmercury in fresh or processed fish and fish products moving in international trade. 1981 CCFAC, CCFP

6. Tin

TIN

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Canned foods (other than beverages)	250	Adopted by the 39 th CCFAC (2007)
	Canned beverages	150	Adopted by the 39 th CCFAC (2007)
	Canned fruit cocktail	250	
	Canned grapefruit	250	
	Canned mandarin oranges	250	
	Canned mangoes	250	
	Canned pineapple	250	
	Canned raspberries	250	
	Canned strawberries	250	
	Canned tropical fruit salad	250	
	Jams (fruit preserves)&jellies	250	
	Mango chutney	250	
	Table olives	250	
	Canned asparagus	250	
	Canned carrots	250	
	Canned green and wax beans	250	
	Canned green peas	250	
	Canned mature processed peas	250	
	Canned mushrooms	250	
	Canned palmito	250	
	Canned sweet corn	250	
	Canned tomatoes	250	
	Pickled cucumber	250	
	Processed tomato concentrates	250	
	Canned chestnuts and chestnut purée	250	
	Cooked cured chopped meat	200	For products in tinsplate containers.
	Cooked cured chopped meat	50	For products in other containers CS 98-1981 (CCPMPP)

	Cooked cured ham	50	For products in other containers CS 96-1981 (CCPMPP)
	Cooked cured ham	200	For products in tinfoil containers
	Cooked cured pork shoulder	50	For products in other containers. CS 97-1981 (CCPMPP)
	Cooked cured pork shoulder	200	For products in tinfoil containers
	Corned beef	50	For products in other containers CS 88-1981 (CCPMPP)
	Corned beef	200	For products in tinfoil containers
	Luncheon meat	200	For products in tinfoil containers
	Luncheon meat	50	For products in other containers. CS 89-1981 (CCPMPP)

C. RADIONUCLIDES

RADIONUCLIDES

Code	Product Name	Representative radionuclides	Dose per unit intake factor I Sv/Bq	Level in Bq/kg	Type	Reference	Notes/Remarks
	Infant foods*	²³⁸ Pu, ²³⁹ Pu, ²⁴⁰ Pu, ²⁴¹ Am					
	Infant foods*	⁹⁰ Sr, ¹⁰⁶ Ru, ¹²⁹ I, ¹³¹ I, ²³⁸ U		100			
	Infant foods*	³⁵ S**, ⁶⁰ Co, ⁸⁹ Sr, ¹⁰⁶ Ru, ¹³⁴ Cs, ¹³⁷ Cs, ¹⁴⁴ Ce, ¹⁹² Ir		1000			
	Infant foods*	³ H***, ¹⁴ C, ⁹⁹ Tc		1000			
	Foods other than infant foods	²³⁸ Pu, ²³⁹ Pu, ²⁴⁰ Pu, ²⁴¹ Am		10			
	Foods other than infant foods	⁹⁰ Sr, ¹⁰⁶ Ru, ¹²⁹ I, ¹³¹ I, ²³⁸ U		100			
	Foods other than infant foods	³⁵ S**, ⁶⁰ Co, ⁸⁹ Sr, ¹⁰⁶ Ru, ¹³⁴ Cs, ¹³⁷ Cs, ¹⁴⁴ Ce, ¹⁹² Ir		1000			
	Foods other than infant foods	³ H***, ¹⁴ C, ⁹⁹ Tc		10000			

D. OTHERS

1. Acrylonitrile

ACRYLONITRILE

Code	Product Name	G.Level mg/kg	Remarks/Notes
	Food	0.02	

2. Chloropropanols

CHLOROPROPANOLS – 3-monochloropropane-1,2-diol (3-MCPD), 1,3-dichloro-2-propanol

(1,3-DCP)

Code	Product Name	Max.Level mg/kg	Remarks/Notes
	Liquid condiments containing acid-hydrolyzed vegetable proteins (excluding naturally fermented soy sauce)	0.4	Adopted by the 2 nd CCCF (2008)

3. Hydrocyanic acid

4. Melamine

MELAMINE IN FOOD AND FEED

Code	Product Name	Max. Level mg/kg	Remarks/Notes
	Powdered Infant formula		The GL in food packaging material is 1.0 mg/kg. Adopted by the 4 th CCCF and approval by the 33 rd CAC (2010)
	Food (other than infant formula) and animal feed	2.5	<p>Note 1</p> <p>The maximum level applies to levels of melamine resulting from its non-intentional and unavoidable presence in feed and food.</p> <p>The maximum level does not apply to feed and food for which it can be proven that the level of melamine higher than 2.5 mg/kg is the consequence of</p> <ul style="list-style-type: none"> ▪ Authorized use of cyromazine as insecticide. The melamine level shall not exceed the level of cyromazine ▪ migration from food contact materials taking account of any nationally authorised migration limit. <p>Note 2</p> <p>The maximum level does not apply to melamine that could be present in the</p>

			following feed ingredients/additives: guanidino acetic acid (GAA), urea and biuret, as a result of normal production process. Adopted by the 4 th CCCF and approval by the 33 rd CAC (2010)
	Liquid infant formula	0.15	The ML applies to liquid infant formula as consumed. Amendment 2014

5. Vinyl chloride monomer

VINYL CHLORIDE MONOMER

Code	Product Name	Guide Level mg/kg	Remarks/Notes
	Food	0.01	The GL in food packaging material is 1.0 mg/kg. 23 rd CCFAC 1991

6. For Alcoholic Beverages: - (MC No. 13 s. 1989)

Presence of methanol – Methanol may be present in alcoholic beverages provided that it shall be derived from the natural alcohol fermentation process and not added.

7. For Noodles, Sago, Squid ball, Fishball AO 195 s. 1973 (Item #4)	Borax	Negative
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9th Session of CCCF March 2015:

1. Draft Maximum Levels for **Deoxynivalenol (DON)** in Cereal-based Foods for Infants and Young Children; in Flour, Meal, Semolina and Flakes Derived from Wheat, Maize or Barley and in Raw Cereal Grains (Wheat, Maize and Barely Including Sampling Plans for Raw Cereal Grains cereal grains (wheat, maize and barley) for further processing = 2 mg/kg flour, meal, semolina and flakes derived from wheat, maize or barley = 1 mg/kg **FDA-CL not yet capable of analyzing DON**