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Taiwan

Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report

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Report Highlights:

This report provides updates on Taiwan's Food and Import Regulations with substantial revisions occurring in Section V, Pesticides and Other Containments, and in Section VI, Tariffs and Import Controls. In 2009, Taiwan employed stricter border maximum residue limit (MRL) controls but the authorities also dedicated more resources to address MRL applications of priority interest to trading partners including the U.S., though a substantial backlog remains. This report also provides expanded coverage of requirements for the importation of pet food into Taiwan.

Section I. Food Laws:

DISCLAIMER: The Agricultural Affairs Section and Agricultural Trade Office of the American Institute in Taiwan (AIT) have prepared this report for exporters of U.S. food and agricultural products. While every possible care was taken in the preparation of this

report, the information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. Before U.S. exporters ship any goods, it is highly recommended that they verify the full set of import requirements with their foreign customers who are normally best equipped to research and confirm such matters with local authorities.

FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE RULES AND REGULATIONS OF THE TAIWAN AUTHORITIES AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

The Department of Health (DOH) is the statutory body responsible for the management of food safety on Taiwan. Food products must comply with the “Law Governing Food Sanitation”, together with its enforcement rules and a series of food standards promulgated by DOH. The term “foods” as used in this law refers to goods provided to people for eating, drinking, or chewing, and their raw materials. DOH commissions the Bureau of Standards, Metrology and Inspection (BSMI) of the Ministry of Economic Affairs (MOEA) to conduct food quality inspection on imports at the port of entry. In the wake of several serious food safety incidents that peaked with the melamine crisis in the fall of 2008 an agency equivalent to the U.S. Food and Drug Administration (FDA), under the DOH, is set to be established on January 1, 2010. The Taiwan FDA (TFDA) would incorporate the current four DOH agencies, the Bureaus of Food Safety, Food and Drug Analysis, Pharmaceutical Affairs and Controlled Drugs, into one unified entity for Taiwan’s food and drug safety-related service. The food inspection work on imports, currently commissioned to the BSMI, will be taken over by TFDA upon its establishment on January 1, 2010.

The Council of Agriculture (COA) is the statutory body responsible for animal and plant quarantine. COA’s Bureau of Animal & Plant Health Inspection & Quarantine (BAPHIQ), that fulfills a combination of functions similar to USDA’s Animal & Plant Health Inspection Service (APHIS) and the Food Safety Inspection Service (FSIS), conducts quarantine inspection on fresh produce, meat and poultry, and pet food.

Fresh produce is randomly inspected for pesticide residues (see SECTION V) by BSMI and the accompanying Federal Phytosanitary Certificate (FPC) is checked lot-by-lot by BAPHIQ for completeness and accuracy. Border inspection of meat products consists of a visual inspection of the product by BAPHIQ, a random test for animal drugs and pesticide residues by BSMI, and a thorough check of the accompanying Meat and Poultry Export Certificate of Wholesomeness for accuracy and completeness by BAPHIQ. The only exception to this general process is U.S. boneless beef, which, after regaining market access in January 2006, is required to have the Export Certificate inspected by both BAPHIQ and BSMI (see SECTION VI). Discrepancies or insufficiencies on these certificates will lead to delays in customs clearance and usually require reissuing the certificate. In the worst case, it may lead to rejection of the entire shipment.

The food safety inspection of processed foods focuses on labeling, food hygiene and food additives. The frequency of inspection on processed food imports, which ranges from 2 to 5 percent in accordance with the “Regulations of Inspection of Food Imports”, is currently set by the BSMI at 5%. Inspection frequency will be heightened in line with violations. Food additives, special dietary foods, and foods in capsule and tablet form, may not be imported unless they undergo an extensive examination by DOH and are subsequently registered with, and licensed by, the DOH prior to the exportation of commercial shipments of the product in question. Bioengineered corn and soybeans, and certain processed foods made from them, are subject to specific regulations.

The revised “Regulations of Inspection of Food Imports” that took effect on July 1, 2007, greatly changed Taiwan’s inspection mechanism on food imports (see TW7016 for additional details). The new rules were amended with the intention of bringing transparency and a risk-based inspection mechanism to Taiwan’s food import system. In practice, it makes import inspection more ambiguous and stringent. The penalty of a few noncompliant shipments may quickly be elevated to become an import suspension of the commodity, not only of the noncompliant import brand, but can be extended to cover all imports of the product from a source country rather than the specific supplying company. The regulations are available on the Internet at:

<http://food.doh.gov.tw/foodnew/MenuThird.aspx?LanguageType=2&SecondMenuID=5&ThirdMenuID=282>

Most information regarding Taiwan’s food import regulations is available on the Internet at: <http://www.doh.gov.tw>, although not all information is in English.

Taiwan’s sanitary and phytosanitary (SPS) standards are, for the most part, different from U.S. standards or those established by international rule-setting bodies such as the World Organization for Animal Health (OIE), the International Plant Protection Convention (IPPC), and the Codex Alimentarius. Taiwan, which acceded to the WTO on January 1, 2002, has taken steps to implement the terms of the WTO SPS Agreement; however, many laws, regulations and practices are not yet WTO SPS compliant. Another issue is Taiwan’s lack of membership in all these bodies.

Section II. Labeling Requirements:

“Regulations on Nutritional Labeling for Packaged Food” went into effect on January 1, 2008. The regulations require that all packaged food products manufactured after July 1, 2008 must carry: (1) a general label; and (2) a nutritional label in Chinese with the exception of food additives. Food additives only require the general label.

The DOH announced on March 25, 2009 that effective from January 1, 2010, all food items sold in bulk in retail markets should indicate both the product name and the country of origin on cards, labels, or sign boards.

1. General Requirements

Since Taiwan's "Act Governing Food Sanitation" went into effect in 1995, Taiwan authorities have strictly enforced food and beverage labeling requirements. Improper or altered labels risk rejection by local inspectors at the port of entry. The most recent version of the "Act Governing Food Sanitation" was amended and promulgated on June 11, 2008.

All processed food products or food additives imported into Taiwan for retail sale must have a Chinese language label (NOTE: Taiwan uses traditional Chinese characters, not the simplified characters used in Mainland China).

In 2002, Taiwan Customs allowed Chinese labels to be affixed in government-approved logistics centers or government-approved self-managed bonded warehouses prior to Customs clearance. The Agricultural Trade Office in Taipei maintains a list of these facilities for U.S. exporters. The Chinese label must indicate the following information:

- Product name;
- Name, weight, volume or quantity of the contents (if a mixture of two or more components, they must be listed separately);
- Name of food additives
- Name, telephone number, and detailed address of manufacturer;
- Name, telephone number, and detailed address of importer, for imported foods
- Country of origin (effective January 1, 2008, based on manufacturing date);
- Expiration date (year, month, date) must be printed in that order. To distinguish the month from the date, the Chinese characters for "month" and "date" may be included on the label. If the normal shelf life exceeds three months, the expiration date may be indicated by year and month only. Date of manufacture, shelf life, and conditions of storage may also be used, if required by the health authorities;
- Dairy products in liquid form must also indicate shelf life and conditions of storage.

Frozen Foods - for imported frozen foods, the following information is also required in Chinese on the label:

* Type of Frozen Foods

Frozen fresh fish/shellfish

Frozen fresh ready-to-eat oysters

Frozen fresh fish/shellfish ready-to-eat (i.e. sashimi)

Frozen fresh meat

Frozen fruits/vegetables,

-- fresh ready to-eat

-- which must be heated up

* Method and conditions of storage

* Cooking instructions if the products require cooking or are not ready-to-eat.

In addition, the following packaged products should also carry labels that imply the content of the products:

Packaged fruit and vegetable juices – Effective June 1, 2007, all packaged fruit and vegetable juices that contain less than 100% of original juices should indicate percentage of original juices contained on the outside package.

Vegetarian Foods – Effective July 1, 2008, all packaged foods that claim to be vegetarian foods should indicate the type of vegetarian ingredients. Examples: “pure vegetarian foods,” “vegetarian & egg foods,” or “vegetarian & milk foods.”

Packaged drinks containing caffeine - Effective January 1, 2008, all packaged drinks that contain caffeine should indicate content of caffeine on the outside packages:

-- Packaged drinks that contain 20mg/100mL or more of caffeine must indicate actual mg/mL on the outside containers.

-- Packaged drinks that contain < 20mg/100mL of caffeine must indicate “Under 20mg/100mL” on the outside containers.

-- Coffee, tea & cocoa drinks that contain 2mg/100mL or less can indicate “Low Caffeine” instead of “under 20mg/100mL” on the outside containers.

-- Small packaged instant coffee in powder form must indicate actual mg/serving on the containers.

Exemptions - the following types of businesses may apply for an exemption from the Chinese labeling requirements:

- (1) Food processing plants that import food for processing.
- (2) Restaurants, fast food stores, and bakeries, which import food for their own kitchens.
- (3) Importers who import food for processing, for repack or change-pack, i.e. products not for direct sale to consumers.

For further information on the general labeling requirements, contact the DOH office listed below:

Bureau of Food Safety
Department of Health
36 Tacheng Street
Taipei, Taiwan 10341
Tel: (886-2) 8590-6666 ext 6820
Fax: (886-2) 2523-9057
Mr. Chou Shih-Hwei, Specialist (fschou@doh.gov.tw)

2. Requirements Specific to Health Foods

The "Health Food Control Act" was first promulgated on February 3, 1999, and amended and promulgated on May 17, 2006. According to the DOH, products with health food claims must prove that they possess the ability to contribute to the health of those consuming them. Health foods cannot claim to prevent illnesses. Any product claiming to be a health food must receive the DOH's approval before being marketed.

The following information, in Chinese and commonly used symbols, shall be conspicuously displayed on the containers, packaging, or written instructions of health foods:

- (1) Product name;
- (2) Name, and weight or volume of the contents (if a mixture of two or more components, they must be listed separately);
- (3) Name of food additives;
- (4) Expiration date, method and conditions of preservation;
- (5) Name and address of the responsible business operator; the name and address of the importer shall be specified if the health food is imported;
- (6) The approved health care effects;
- (7) Reference number of the permit, the legend of "health food" and standard logo;
- (8) Intake amount and other important messages for the consumption of the health food along with other necessary warnings;
- (9) Nutrient and its content; and,
- (10) Other material facts designated by the DOH
- (11) Country of origin (effective January 1, 2008, based on manufacturing date)

For further information, contact the DOH listed below:

Bureau of Food Safety
Department of Health
36 Tacheng Street
Taipei, Taiwan 10341
Tel: (886-2) 8590-6666 ext 6867
Fax: (886-2) 2523-0056
Dr. Jocelyn Shih, Specialist (fssh401@doh.gov.tw)

3. Requirements Specific to Nutritional Labeling

The "Regulation on Nutritional Labeling for Packaged Food" and the "Regulation on Nutrition Claims for Package Food" went into effect on September 1, 2002. The "Regulation on Nutritional Labeling for Packaged Food" was amended in July 2007 and was implemented on January 1, 2008. Any consumer-packaged food products, manufactured after January 1, 2008, marketed in Taiwan should carry specific nutritional

labeling including saturated fatty acid and trans-fatty acid information (highlighted in red in the tables below).

Following the lead of many developed countries, the nutrition labeling regulation of Taiwan was established in order to meet consumers' demand and to foster a better knowledge of nutritional information on packaged foods.

A nutrition claim is defined as any representation which states, suggests, or implies that a food product has particular nutritional properties (such as containing vitamin A, high calcium, low sodium, cholesterol-free, high fiber, etc.). However, a description of the ingredients contained in a food product (e.g., "the food product contains such ingredients as maltodextrin, corn oil, lecithin, calcium carbonate, vitamin A palmitate, vitamin B2, and vitamin D3") is not a nutrition claim.

The nutrition labeling for a packaged food shall provide the following information shown at a conspicuous place on the outer package or container of the product.

(1) Items of labeling

- a) The heading "Nutrition labeling"
- b) Content of energy
- c) Content of protein, fat, carbohydrate and sodium contained (note that the carbohydrate includes dietary fiber)
- d) Content of other nutrients declared in the nutrition claim
- e) Content of other nutrients labeled by the producer voluntarily

(2) With respect to the content of energy and nutrients contained, the labeling value for solid (semi-solid) food shall be expressed in units of 100 grams or grams per serving, and for liquid food (drinks) in units of 100 milliliters or milliliters per serving. If the value is expressed on a per-serving basis, the number of servings contained in each package of the product shall also be specified.

(3) Labeling unit of the content of energy and other nutrients: The content of energy contained in a food product shall be expressed in kcal, that of protein, fat and carbohydrate in grams, that of sodium in milligrams, and that of other nutrients in grams, milligrams or micrograms, as appropriate.

(4) Daily Value of Nutrient Intake: Each nutrient may further be expressed in percentage of Daily Value of Nutrient Intake. The following numerical values shall serve as the basis of the Daily Value of Nutrient Intake:

Energy	2000 Kcal
Protein	60 gram
Fat	55 gram
Carbohydrate	320 gram

This package contains	xx servings
	Per serving
Energy	Kcal
Protein	gm
Fat	gm
Saturated fat	gm
Trans fat	gm
Carbohydrate	gm
Sodium	mg
Content of other nutrient claimed	
Content of other nutrients	

(II)

Nutrition Labeling
Per 100 gm (100 ml)

Energy	Kcal
Protein	gm
Fat	gm
Saturated fat	gm
Trans fat	gm
Carbohydrate	gm
Sodium	mg
Content of other nutrient claimed	
Content of other nutrients	

(III)

Nutrition Labeling

Serving size	gm (ml)	
This package contains	servings	
	Per serving	Per 100 gm (100ml)
Energy	Kcal	Kcal
Protein	gm	gm
Fat		
Saturated fat	gm	gm
Trans fat	gm	gm
Carbohydrate	gm	gm
Sodium	mg	mg
Content of other nutrient claimed		
Content of other nutrients		

(IV)

Nutrition Labeling

Serving size	gm (ml)	
This package contains	servings	
Percentage of Daily Value of Nutrient		Per serving
Intake provided by per serving		
Energy	Kcal	*%
Protein	gm	*%
Fat		*%
Saturated fat	gm	*%
Trans fat	gm	
Carbohydrate	gm	*%
Sodium	mg	*%
Content of other nutrient claimed		
Content of other nutrients		

*Daily Value of Nutrient Intake: 2000 Kcal of energy, 60 gram of protein, 55 gram of fat, 18 gram of saturated fat, 320 gram of carbohydrate, and 2400 mg of sodium.

(V)

Nutrition Labeling

Serving size	gm (ml)	
This package contains	servings	
Percentage of Daily Value of Nutrient		Per serving
Intake provided by per serving		
Energy	Kcal	*%
Protein	gm	*%
Fat		*%
Saturated fat	gm	*%
Trans fat	gm	
Carbohydrate	gm	*%
Sodium	mg	*%
Content of other nutrient claimed		
Content of other nutrients		

*Daily Value of Nutrient Intake: 2000 Kcal of energy, 60 gram of protein, 55 gram of fat, 18 gram of saturated fat, 320 gram of carbohydrate, and 2400 mg of sodium.

These are only examples of approved formats. Exporters are strongly advised to contact the DOH at the address listed below for further information on applying for import approval:

Bureau of Food Safety
Department of Health
36 Tacheng Street
Taipei, Taiwan 10341

Tel: (886-2) 8590-6666 ext 6860
Fax: (886-2) 2523-0056
Ms. Lee Shu-Ling (fssLL@doh.gov.tw)

Section III. Packaging and Container Regulations:

The Environmental Protection Administration (EPA) is the statutory body responsible for the removal, disposal and recycling of waste, including packaging or containers for food products.

Processed food gift boxes, either locally manufactured or imported, began to be subject to the “Regulation on Excessive Packaging Restriction” on July 1, 2007. The regulation is to designate manufacturers, importers, or vendors or sellers to be responsible for the reduction of the use of excessive packaging of certain products, e.g. processed food gift boxes. The regulation, in English, can be retrieved at the EPA website at:
<http://law.epa.gov.tw/en/laws/648849199.html>

According to Article 15 of the Waste Disposal Act, manufacturers or importers shall be responsible for the recycling, disposal and removal of an article, or its package or container, which is likely to cause serious pollution to the environment after consumption or use.

A. Standard Recycling Symbol



B. SPI (Society of Plastics Industry) Resin Identification Code (numbering from 1 to 7)



The number “1” is for PET, “2” for HDPE, “3” for PVC, “4” for LDPE, “5” for PP, “6” for PS, and “7” for other materials.

All recyclable materials are required to bear the A symbol. Symbol B is also required for all plastic materials, but the name of the resin corresponding to the number inside the logo (PVC, etc.) is not required. The recycle symbols can be imprinted or labeled on containers or packages. For information regarding Taiwan’s disposal and recycling requirements, contact the following:

Environmental Protection Administration

83 Junghwa Road, Sec. 1
Taipei, Taiwan
Tel: 886-2-23117722
Fax: 886-2-23116071
Home page: <http://www.epa.gov.tw>

On June 2, 2008, the Council of Agriculture (COA) promulgated Taiwan's "Quarantine Requirements for Wood Packaging Materials Used in Imported Commodity", which was put into force on January 1, 2009. The requirements, which are loosely pegged to the International Standards for Phytosanitary Measures (ISPM) No. 15 guidelines, can be retrieved from COA's Bureau of Animal & Plant Health Inspection & Quarantine (BAPHIQ) website at:

<http://www.baphiq.gov.tw/public/Data/861817121771.pdf>

Section IV. Food Additives Regulations:

Imported processed food products that contain artificial food additives are subject to strict tolerance levels and acceptable use requirements as prescribed by Taiwan's DOH. The DOH's "Scope and Application Standards of Food Additives" covers several hundred food additive standards and regulations. The DOH amended and promulgated the "Scope and Application Standards of Food Additives" on January 22, 2009. The DOH has a useful website with additives listed in 17 categories:

<http://food.doh.gov.tw/foodnew/MenuThird.aspx?LanguageType=2&SecondMenuID=5&ThirdMenuID=183>

- (1) Preservatives
- (2) Sanitizing Agents
- (3) Antioxidants
- (4) Bleaching Agents
- (5) Color Fasting Agents
- (6) Leavening Agents
- (7) Food Quality Improvement, Fermentation, and Food Processing Agents
- (8) Nutritional Additives
- (9) Colors
- (10) Flavoring Agents
- (11) Seasoning Agents
- (12) Pasting Agents
- (13) Coagulating Agents
- (14) Chemicals for Food Industry
- (15) Solvents
- (16) Emulsifiers
- (17) Others

Effective on January 1, 2008, all alcoholic beverages containing over 0.5% of alcohol will follow Ministry of Finance's "Hygiene Standards for Alcohol Products" regulations:

The following additives in alcoholic beverages shall be in compliance with the regulations as specified:

1. Preservatives:

The sorbic acid residue in each liter of alcoholic beverages brewed from fermented fruits shall not exceed 0.2g.

The benzoic acid residue in each liter of alcoholic beverages having an alcohol content of 15% or less shall not exceed 0.4g.

2. Coloring Materials: The residue of lutein in each liter of an alcoholic beverage shall not exceed 10 mg.

3. Other additives:

The sulphur dioxide residue in each liter of alcoholic beverages brewed from fermented fruits shall not exceed 0.4g.

The sulphur dioxide residue in every liter of beer and beverages brewed from grains shall not exceed 0.03g.

Other alcoholic beverages for consumption purpose shall not contain any sulphur dioxide.

The Bureau of Standards, Metrology, and Inspection (BSMI) of the MOEA inspects imported foods at the port of entry. The food safety inspection focuses on labeling, food hygiene, and food additives.

Foreign suppliers or their Taiwan importers may apply to the DOH for approval of new-to-Taiwan food additives. The DOH requires: (1) animal safety test data; (2) international acceptability of the proposed food ingredients; (3) an evaluation report stating that the ingredients are necessary to manufacture the product; (4) a description of the analysis method; and (5) product specifications. The DOH will then evaluate the acceptability of these ingredients and make a formal determination within four to six months. The DOH will only consider accepting and/or adding new-to-Taiwan food ingredients to its roster, "Scope and Application Standards of Food Additives," upon receipt of a formal application from the manufacturer or a designated representative.

For further information regarding Taiwan's food additive regulations contact:

Bureau of Food Safety
Department of Health
36 Tacheng Street
Taipei, Taiwan 10341
Tel: (886-2) 8590-6666 ext 6855
Fax: (886-2) 2523-0056
Mr. Jun-Yu Lee, Specialist (fsjunyu@doh.gov.tw)

The contact point specific to additives in alcoholic beverages is:

National Treasury Agency

Ministry of Finance
2 Ai Guo West Road
Taipei, Taiwan
Tel: (886-2) 2322-7443
Fax: (886-2) 2357-8380
Ms. Hsin-yi Lai, Specialist (mavis@mail.nta.gov.tw)

Section V. Pesticides and Other Contaminants:

Imports of fruit, vegetables, and meat products are subject to inspection for pesticides and animal drugs at port of entry by BSMI. DOH is responsible for establishing and promulgating Taiwan's permanent MRLs. The list of permanent pesticide tolerance levels is published in the DOH Compilation of Food Sanitation Regulations. The list can also be found on the DOH webpage on food at:

<http://food.doh.gov.tw/foodnew/MenuThird.aspx?LanguageType=2&SecondMenuID=5&ThirdMenuID=275>

Taiwan establishes its own maximum residue limits (MRLs) and many pesticides used in the United States have not been assigned Taiwan MRLs. Chemical companies were encouraged to apply to the DOH for the establishment of Taiwan MRLs, and many applications are pending review by the authorities. There has not been much progress in the review, which resulted in a long backlog list. The authorities are placing relatively more resources in 2009 to shorten the backlog of MRL applications, but progress is slow.

In 1999, Taiwan changed its pesticide residue inspection policy for imported fresh fruit and vegetables from a monitor-only policy to one of mandatory inspection. One out of 40 arriving fruit and vegetable shipments were sampled and tested by BSMI for pesticide residues. The new "Regulations of Inspection of Food Imports", that took effect on July 1, 2007, greatly changed Taiwan's inspection mechanism on food imports, including tightening up pesticide residue testing on fruit and vegetables, although the one-out-of-forty inspection frequency remains.

Importers of perishable fresh produce may apply to BSMI for temporary release to their own warehouses of cargo selected for testing with an importer affidavit, but products cannot be moved to commerce until a satisfactory test outcome is obtained. Noncompliance with Taiwan's pesticide standards will result in the recall and rejection of the products. Inspection frequency of the same commodity imported by the same importer will be elevated to 20-50% from the regular 2-5% rate after one violation, and further elevated to lot-by-lot inspection following two consecutive violations. If the same cause of violation on the same commodity continues to occur, the penalty may be broadened quickly to require a "plan of improvement" from the source exporter or country. If the plan of improvement is not satisfactory, the DOH may temporarily suspend imports from the index source, which could extend to the entire supplying country.

Taiwan does not use MRLs set by international rule setting bodies, e.g. Codex Alimentarius, as default standards. Pesticides without a Taiwan MRL are subject to a non-detectable (ND) or zero tolerance standard. In 2009, Taiwan changed its border MRL inspection regime such that shipments are subject to the most sensitive and state-of-the-art testing equipment and methodology, which made imports even more vulnerable in trying to meet the ND requirement on pesticides in the absence of an established Taiwan MRL.

Pesticide residues on imports of plant products other than fruit and vegetables, such as food grains or soybeans, are no longer being “monitored-only”. A non-compliant outcome of the pesticide test on imported bulk commodities has become a factor to reject the shipment. Once noncompliance is found, the inspection/testrate of the same commodity imported by the same importer will be elevated, i.e., from 2-5% that varies by commodity, to 20%-50%. With a second violation, the rate increases to 100%, according to the July 2007 “Regulations of Inspection of Food Imports”. Restoration of normal inspection requires a certain number of clean shipments that exceed the volume of the total violative cargo by a specified amount.

Taiwan’s pesticide residue levels in livestock and poultry meat can be retrieved from: <http://food.doh.gov.tw/foodnew/MenuThird.aspx?LanguageType=2&SecondMenuID=5&ThirdMenuID=211>

The list of veterinary drug residue levels in foods can be retrieved from:

<http://food.doh.gov.tw/foodnew/MenuThird.aspx?LanguageType=2&SecondMenuID=5&ThirdMenuID=269>

Taiwan granted market access for imported rice upon its WTO accession on January 1, 2002. Imported rice is tested for pesticide residues, heavy metals, and sometimes aflatoxin, and is also checked for quality and labeling. The test would normally be completed in 3 working days. If the test takes longer than 5 days, imported rice may be released into approved warehouses, with an importer affidavit, to wait for the test outcome. During this time, it may not be sold. Lot-by-lot inspection for rice imports continues in 2009. On March 5, 2004, DOH added lead to its heavy metal limits on rice. Taiwan’s heavy metal standards on rice are: 0.05 part per million (ppm) for mercury, 0.4 ppm for cadmium, and 0.2 ppm for lead. Taiwan’s aflatoxin standard on rice is 10 parts per billion (ppb). While a few pesticide residue violations were reported on Vietnamese rice in the past months, there has been no report of serious non-compliant cases on U.S. rice. Should there be any non-compliance on U.S. rice, they were minor errors of the Chinese language labeling for consumer-pack rice.

Section VI. Other Regulations and Requirements:

Tariffs and Import Controls

Taiwan lifted import bans on over forty-two agricultural products upon its WTO

accession. These products, including certain meats and variety meats, vegetables, and many types of fresh fruit, are either completely liberalized or importable under Tariff Rate Quota (TRQ). In addition, rice imports are now subject to a Tariff Rate Quota, administered on a country-specific basis for the government-purchased portion.

Taiwan removed virtually all import permit requirements for agricultural commodities upon WTO accession. Issued by the Bureau of Foreign Trade (BOFT) to control imports, permits only exist for a few sensitive items. Examples include puffer fish, which is controlled for consumer health concerns; or dog meat, which is controlled for the “sake of national image.” Certain types of products are limited to members of specific industry groups. For example, imports of certain kinds of breeding stock require the prior review by the COA. Agricultural imports from the PRC are banned entry except those on the approved list. Total approved products from the PRC account for 63 percent of the total agricultural commodities on Taiwan’s tariff schedule, as of July 9, 2009. Taiwan’s tariff schedule, including import duties, as well as queries on duties, can be found at the Directorate General of Customs data base at:

<http://www.customs.gov.tw/>, while import/export requirements and restrictions can be found at the Bureau of Foreign Trade (BOFT) database through <http://www.trade.gov.tw>. For information regarding import requirements and licensing, contact the following:

Bureau of Foreign Trade
1 Hu-Kou Street
Taipei, Taiwan
Tel: (886-2) 2351-0271
Fax: (886-2) 2351-3603
Website: <http://www.trade.gov.tw>
Email: boft@trade.gov.tw

Phytosanitary Certificates

Taiwan basically only accepts government certifications. For some limited cases, certifications issued by organizations or agencies accredited or authorized by the government are accepted. Private industry certificates are not accepted. Imports of U.S. fruits or vegetables require phytosanitary certificates issued by the USDA/APHIS. Since May 1, 2001, Taiwan has only accepted the Federal Phytosanitary Certificate issued by the U.S. federal government. Certificates issued by state quarantine offices are no longer accepted.

Meat and Poultry

Imports of meat and poultry products require the Meat and Poultry Export Certificate of Wholesomeness (FSIS Form 9060-5) and the Certificate for Export (FSIS Form 9285-1) issued by USDA/FSIS specifically for Taiwan. At the request of the Taiwan authorities, information regarding the shipping port, vessel name, shipping date, container number

and container seal number must be included by the exporter/shipper on the Certificate for Export. U.S. boneless beef (derived from animals under 30 months of age), which regained market access in January 2006, requires FSIS Form 2630-9 in addition to Form 9285-1 and 9060-5.

Pet Food

Currently, because no agreement exists between the United States and Taiwan over the approval process for exports, the Pet Food Institute acts as an intermediary and facilitator for the process. U.S. exporters interested in getting Taiwan approval are advised to check with the Pet Food Institute, the American Feed Industry Association, or Post for details.

U.S. pet food facilities seeking access to Taiwan are required to pass inspection by Taiwan inspectors before gaining approval to ship pet food. As of July 20, 2009, nineteen (19) U.S. facilities have been approved.

Effective June 1st, 2001, imports of retail-packed pet food containing meat/poultry ingredients must be imported with a Health Certificate: Export Certificate for Animal Products (VS Form 16-4). Shipments that fail to meet these requirements will risk detention or rejection. Port inspection is very detail oriented.

Plant-based pet foods, for example bird treats that contain viable seeds (those that can germinate), must have a Phytosanitary Certificate. Starting January 1, 2005, Taiwan requires import health certificates for seven animal feed preparations that fall under commodity nomenclature HS 2309.90.90. Most products under this category contain ingredients of animal origin and the APHIS VS Form 16-4 will satisfy the requirement. However, products with no animal ingredients also require an APHIS letterhead Export Certificate for Products of Non-Animal Origin in order to comply with the new requirement.

There have been several recent changes pertaining to pet food imports based on the Taiwan authorities' reaction to animal diseases.

Bovine Spongiform Encephalopathy (BSE)

Taiwan continues to consider the United States to be affected by Bovine Spongiform Encephalopathy (BSE) and prohibits the importation of numerous products from the United States. Many ruminant-origin ingredients are still prohibited to be used in U.S.-origin pet foods for export to Taiwan, including protein free tallow, blood and blood products, and deboned skeletal muscle meat from animals under 30 months of age with the following exceptions: dairy, gelatine, collagen, and dicalcium phosphate.

H5/H7 Subtype Low Pathogenicity Notifiable Avian Influenza (LPNAI)

Currently, there are eight states where detections of H5/H7 subtype low pathogenicity notifiable avian influenza (LPNAI) have resulted in Taiwan imposing statewide suspensions on imports of poultry meat products: California, Idaho, Illinois, Kentucky, New Hampshire, New Jersey, New York, and Tennessee.

LPNAI Regulations for pet food manufactured before June 11, 2009:

(1) Additional Heat Treatment Required

BAPHIQ requested that all pet food products containing poultry-origin ingredients, manufactured in the states that are affected by H5/H7 subtype LPNAI, are allowed to enter Taiwan with the approved additional heating treatment conditions: core temperature at a minimum of 70°C for at least 30 minutes, 80°C for at least 9 minutes, or 100°C for at least 1 minute. Canned and other hermetically sealed products (hermetically sealed pouches) are excluded from this restriction.

The manufacturers for many pet food products containing poultry ingredients could not comply with BAPHIQ's requirements for two reasons: first, the industry responded that the high required temperatures for heat treatment would destroy the flavor and integrity of the products, especially at the coating step, the last step of manufacturing. Second, manufacturers argued that each manufacturing formula is proprietary to each manufacturer and it is not cost efficient to modify manufacturing procedures in order to meet quarantine requirements for a single export market.

(2) Transshipment Issue in Affected LPNAI States

Taiwan stated that pet foods manufactured in the unaffected states and packed in sealed containers are allowed to transit in the affected states with either a bill of lading or an export certificate for animal products indicating the container seal numbers.

Changes to LPNAI Regulations as of June 11, 2009:

On June 11, 2009, authorities at the COA amended regulations for H5/H7 subtype low pathogenic avian influenza (LPAI) to bring it in line with currently applied animal quarantine requirements. Under this amended regulation, the COA maintains the suspension on imports of poultry meat for human consumption originating from the countries (zones) where high pathogenic avian influenza (HPAI) is not known to exist but LPAI has occurred. However, the COA has lifted restrictions for all live poultry, hatching eggs, table eggs, and poultry products for animal feeding. Restrictions on pet food imports have therefore been lifted. The market has been reopened for animal feed and pet food products containing poultry ingredients without additional required heating conditions. Transshipment issues have been resolved under this amended regulation as well.

Current Requirements for Exporting U.S. Origin Pet Food to Taiwan:

A. To import dog and cat food from a country infected with bovine spongiform encephalopathy (BSE), the country shall comply with requirements as follows:

(1) The manufacturing plant shall be approved by the competent authority of the exporting country only for producing or manufacturing dog and cat food. If the manufacturing plant engaging in the processing or production of raw materials that were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy, the quarantine competent authority of the exporting country shall verify that the raw materials were coming from a country free from bovine spongiform encephalopathy and were not contaminated by the pathogen of bovine spongiform encephalopathy.

(2) If the raw materials contained in the products were derived from cattle, sheep, goat or other animals that are susceptible to bovine spongiform encephalopathy, the quarantine competent authority of the exporting country shall verify that the raw materials were coming from a country free from bovine spongiform encephalopathy and were not contaminated by the bovine spongiform encephalopathy pathogen in manufacturing and processing of the products.

(3) The product is packed in a new container.

(4) The manufacturer shall record the animal species, origin, the country of origin, lot number, date of arrival and quantity of the animal-based ingredients, and the manufacturing date, temperature of heat treatment the products. If the raw material was imported, the manufacturer should record the certificate number. The record shall be kept for a period of no less than two years.

(5) The quarantine competent authority of the exporting country shall submit an application to the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of the COA, Executive Yuan for approval of manufacturers which intend to export their products to Taiwan. The BAPHIQ will then conduct an on-site inspection, and all necessary expenses for the inspection shall be borne by the exporting country.

(6) To import the product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the following:

a/ The name and address of the importer, exporter and the manufacturer.

b/ The name, quantity, weight and manufacture date of the products.

c/ Species of animal(s) used for the animal-based ingredients in the product.

d/ The raw materials contained in the products which were derived from cattle, sheep, goat or other animals that are susceptible to bovine spongiform encephalopathy were coming from a country free from bovine spongiform encephalopathy (including country name).

e/ Product was not contaminated by the bovine spongiform encephalopathy pathogen in raw material, manufacturing and processing of the products.

f/ The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.

(7) If the exporting country is infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease, or highly pathogenic avian influenza, it shall also comply with the below mentioned requirements.

B. To import dog and cat food containing ingredients which were derived from cloven-hoofed animal from a country (or area) infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia or African swine fever, or to import dog and cat food containing ingredients which were derived from poultry from a country (or area) infected with Newcastle disease or highly pathogenic avian influenza, shall comply with the following requirements:

(1) The manufacturing plant shall be approved by the competent authority of the exporting country for producing or manufacturing dog and cat food.

(2) The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.

(3) The product shall be treated with heat in the production process. The heat treatment shall comply with one of the following requirements:

a/ Shall be heat-treated with the core of the product reaching a temperature of 70°C or more for at least 30 minutes.

b/ Heated by other heating method that has been approved by this country and has equal effect as the method stipulated in point a. of this item to assure complete destroy of pathogens.

(4) Effective measures were taken to prevent the products from contamination by pathogen of animal contagious diseases after heat treatment.

(5) The product was packed in a new container.

(6) The manufacturer shall record the animal species, origin, the country of origin, lot number, date of arrival and quantity of the animal-based ingredients, and the manufacturing date, temperature of heat treatment the products. If the raw material was imported, the manufacturer should record the certificate number. The record shall be kept for a period of no less than two years.

(7) The quarantine competent authority of the exporting country shall submit an application to the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of the COA, Executive Yuan for approval of manufacturers which intend to

export their products to Taiwan. The BAPHIQ will then conduct an on-site inspection, and all necessary expenses for the inspection shall be borne by the exporting country.

(8) To import the product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the following:

- a/ The name and address of the importer, exporter and the manufacturer.
- b/ The name, quantity, weight and manufacture date of the products.
- c/ Species of animal(s) used for the animal-based ingredients in the product.
- d/ The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
- e/ The product has been undergone heat treatment, the temperature and time duration applied in the heat treatment process.
- f/ The product has never been contaminated by pathogens of animal contagious diseases during the manufacturing and packing process.
- g/ The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.

(9) If the exporting country is a country infected with bovine spongiform encephalopathy, it shall comply with the above-mentioned requirements for BSE.

C. To import dog and cat food having been processed by a “high-temperature disinfecting canning” procedure, except those coming from a bovine spongiform encephalopathy infected country, shall comply with the following requirements:

The manufacturing plant shall be approved by the competent authority of the exporting country only for Producing or manufacturing dog and cat food.

The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.

To import the product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the following:

- a/ The name and address of the importer, exporter and the manufacturer.
- b/ The name, quantity, weight and manufacture date of the products.
- c/ Species of animal(s) used for the animal-based ingredients in the product.
- d/ The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
- e/ The date, place and authority of issuance of the certificate, the official stamp of the

issuing authority, and the name and signature of the certifying veterinarian officer.

*Please refer to

http://www.aphis.usda.gov/regulations/vs/iregs/products/product_taiwan.shtml for the most up to date information on exporting pet food to Taiwan.

Section VII. Other Specific Standards:

Registration of Imported Food in Tablet or Capsule Forms

The importation of foods in capsule and tablet forms requires prior approval by Taiwan's DOH for certification. Effective May 1, 2007, the following documentation is needed by the DOH to review the application and grant approval:

- (1) An application form
- (2) One original and one duplicate copy of the ingredient list:

The ingredient list should be issued by the original manufacturer of the product within one year.

The ingredient list shall include the detailed names and contents of all raw materials and food additives, and further indicate the detailed names and contents of raw materials and food additives of the empty capsule in the case of capsular food, and the names and contents of the raw materials of all excipients in the event of tablet food.

The ingredient list shall specify the Recommended Daily Dosage of the product.

The ingredient list shall specify the detailed chemical names of additives such as vitamins in the product, if any, for example Vitamin A, Vitamin B1, Vitamin B2, Vitamin B3, Vitamin B5, Vitamin B6, Vitamin B12, Vitamin D, and Vitamin E. The content shall specify the exact amount added in the form of weight in mg or mcg if indicated in I.U., or the number of I.U.s if indicated in mg or mcg.

The ingredient list shall specify the animal name if any raw material of the product is made from any livestock tissue or organ (including gland). In the event of cattle and sheep, the original of the relevant official health certificate shall also be produced indicating that such raw materials as their tissues or organs being used are neither directly nor indirectly sourced from a disease affected area. The ingredient list shall further specify the name of the solvent used in processing, for verification purposes, if the raw materials being used are extracted and processed.

The ingredient list shall be accompanied by relevant information such as the scientific names of the type, part being used as raw material, and method of processing (including name of solvent used in processing, if any), for verification purposes, if the following are

used as raw materials in the products: herbs, raw materials made from herbal sources, algae, mushrooms, microorganisms, or raw materials made from sources of microorganism

- (3) An official certificate attesting to the legitimacy of the original manufacturer
- (4) A duplicate copy of business license of the applicant.
- (5) A sample of the intact product. If the product is packaged in over 1,000-piece package or packaged in bulk, or if the product is to be repacked after importation, a sample of about 20 tablets/capsules must be submitted for registration.
- (6) Food details in three copies: The English name of the product shall be consistent with that on the ingredient list and undertaking. In the event of OEM products, the column of “name and address of manufacturer” shall specify the name and address of both the principal and the manufacturer.
- (7) An undertaking
- (8) Two copies of registration data

A license/permit, valid for a five-year period, will be issued for applications meeting the requirements of Taiwan’s Law Governing Food Sanitation and its related regulations. Application to extend license validity should be filed three months prior to the expiry date of the license/permit. The license/permit will be automatically canceled after the expiry date if no application for extension is made.

If laboratory testing is required for the application, the applicant shall submit sufficient samples of the intact product together with testing fees to National Laboratories of Foods and Drugs, Department of Health or other authorized laboratories, subject to statement of the notice within two months upon the receipt of the notice sent by the Department of Health.

Bureau of Food Safety
Department of Health
National Treasury Agency
Ministry of Finance
36 Tacheng Street
Taipei, Taiwan 10341
Tel: (886-2) 8590-6666 ext 7080
Fax: (886-2) 2523-0056
Ms. Li-Yu Wang, Specialist (fslinunn@doh.gov.tw)

Registration of Special Dietary Food

The following documents and materials are required for application on registration of the special dietary food:

- (1) An application form for the new product
- (2) The original copy and its duplicate copy each of reports on ingredient list, product specification, and nutrient analysis. The original manufacturer shall issue these reports within one year. The ingredient list report shall specify detailed composition with contents of raw materials and food additives. The product specification report shall refer to the sanitary and nutritional specifications of the finished product. A nutrient analysis report issued by an institution recognized by DOH is also acceptable. The nutrient analysis report shall indicate all analytical data about various nutrients.
- (3) An official certificate evidencing the product being sold or used by other countries as well as a retail sample of such, or related clinical trial reports of the product. The valid number of human subjects in a clinical trial shall be at least 30.
- (4) A copy of a summarized diagram on the manufacturing process.
- (5) An official certificate attesting to the legitimacy of the original manufacturer.
- (6) Two copies each of the original label, outer package, inserted instruction and Chinese label of the product. If a product is packaged in varying sizes, each pack with such documents and materials is required.
- (7) A duplicate copy of the business license of the applicant.
- (8) A sample of the whole and intact product. An application for a product in various package formats requests that one sample of each packaging format be included.
- (9) A high protein product of a protein adjusted dietetic food for patients shall be submitted with its test method of protein; a clinical test report is required for weight control products; and other relevant documents shall be submitted depending on the nature of the product. The protein test method of high protein product shall use the PER, PDCAAS, or other well-recognized methods.

In case the product for registration is to be repacked locally into small quantities, the following documents and materials should be submitted:

The original letter of authorization from the manufacturer for repackaging into a small quantity.

The original letter of agreement from the domestic repackaging company with duplicate copies each of its business license and factory license.

In case laboratory testing is required subject to the nature of the products, a report of nutrient analysis on the repackaged sample shall be submitted.

Two copies each of the sample designs of its package, Chinese label, and inserted instruction for the repackaged products.

Photos of the originally packed products in duplicate.

A sample of the repackaged product.

A license/permit, valid for a five-year period, will be issued for applications meeting the requirements of Taiwan's Law Governing Food Sanitation and its related regulations. Application to extend license validity should be filed three months prior to the expiry date of the license/permit. The license/permit will be automatically canceled after the expiry date if no application for extension is made.

If laboratory testing is required for the application, the applicant shall submit sufficient samples of the intact product together with testing fees to National Laboratories of Foods and Drugs, Department of Health or other authorized laboratories, subject to statement of the notice within fifteen days upon the receipt of the notice sent by the Department of Health.

For further information on the application for import approval, contact the DOH office listed below:

Bureau of Food Safety
Department of Health
36 Tacheng Street
Taipei, Taiwan 10341
Tel: (886-2) 8590-6666 ext 6868
Fax: (886-2) 2523-9956
Mr. Kuo-Lang Chang, Specialist (fskuolang@doh.gov.tw)

Section VIII. Copyright and/or Trademark Laws:

Trademarks and brand names are protected under domestic laws. The Intellectual Property Office (IPO), Ministry of Economic Affairs (MOEA), is the statutory body responsible for Taiwan's copyright and trademark laws. The IPO, which was formerly the National Bureau of Standards, MOEA, was established on January 26, 1999. Taiwan's copyright and trademark laws can be purchased from the IPO. Information is available on the Internet at: www.tipo.gov.tw.

The Trademark Act enacted on November 28, 2003, can be retrieved from:

http://www.tipo.gov.tw/en/AllInOne_Show.aspx?guid=4a8aa2e9-3d32-4fa1-972c-a37d90f0107e&lang=en-us&path=1461

Taiwan's laws and regulations regarding trademark can be found at:

http://www.tipo.gov.tw/en/AllInOne_Show.aspx?path=2532&guid=5b1c65cb-267c-4d0d-b95c-275ad8f50fc4&lang=en-us

The Examination Guidelines for the Protection of Well-known Trademarks, which were enforced on November 7, 2007, provide further protection to well-known trademarks. However, U.S. companies are strongly encouraged to register their brands/trademarks in Taiwan to protect their intellectual properties, although Post has established a mechanism with the IPO to check trademark applications for food products with local traders and importers.

Section IX. Import Procedures: Brokers

Use of a professional Customs broker, while not required, may expedite the clearance process.

Shipping Documentation

- Invoice
- Packing List
- Bill of Lading
- Certificate of Origin (Not mandatory, but helpful for seafood and fresh fruit & vegetable imports)
- Sanitary/Phytosanitary Certificates

Customs Clearance Costs

Fees

In addition to import tariffs, there are several miscellaneous fees pertaining to customs clearance procedures for the importation of fresh, frozen and processed foods, as listed below:

Cost Item	Basis for Fee
Import Duty	Varies, according to HS Code and product
Tobacco & Alcohol Tax	Varies, depending on types of beverages that contain over 0.5% of alcohol
Value-Added and Non-Value-Added Business Tax	5% of CIF value + import duty + commodity tax and/or alcohol tax (if applicable)
Trade Promotion Fee	0.0415% of CIF value

Commodity Tax (8%), non-alcoholic	Applies to diluted natural fruit and vegetable juices beverages (15%), based on CIF value + import duty.
Container yard handling fee	NT\$5,600/20' container; NT\$7,000/40' container
Harbor Service fee	For sea shipments only NT\$684/20' container;
NT\$1,368/40' container;	NT\$19/CBM (consolidated shipments)
B/L handling fee	Around NT\$2,000/bill of lading
Demurrage charge, if applicable	Free within 3 days for frozen/chilled foods, and 7
days for other products;	Over due dates - NT\$800 to 2,400/day/40' container,
NT\$400 to	1,600/day/20' container
Inspection (processed food) fee	Basic fee --NT\$2,000/item; for additional items -
NT\$800/item	NT\$2,000/air shipment item and NT\$2,400/sea
Quarantine Fee	Customs Brokers' fee, including all other miscellaneous
shipment item	fees
	NT\$3,500 for both air and sea shipments

The above cost information is for reference only. For detailed information on exact fees, charges, and other costs relating to the customs clearance process, we suggest that you work with your importer(s) or your freight forwarders in the United States.

Length of Customs Clearance Procedures

Shipments carried by airfreight: Approximately 2 - 4 days
Shipments carried by ocean liners: Approximately 2 - 5 days

July, 2009, exchange rate: Approximately US\$1=NT\$33.09

Appendix I. Government Regulatory Agency Contacts:

Food Safety

Ms. Sheue-Rong Lin
Director General
Bureau of Food Safety
Department of Health
4F, 80 Linsen N. Road
Taipei, Taiwan
Tel: (886-2) 8590-6800
Fax: (886-2) 2523-9057

Animal and Plant Quarantine

Dr. Tien-Lai Hsu
Director General
Bureau of Animal & Plant Health Inspection & Quarantine
Council of Agriculture
9F, 51 Chung-Ching South Road, Section 2
Taipei, Taiwan
Tel: (886-2) 2343-1456
Fax: (886-2) 2343-1455

Appendix II. Other Import Specialist Contacts:

Mark Dries, Chief
& Chris Frederick, Deputy Chief
Agricultural Affairs Section
American Institute in Taiwan (AIT)
7, Lane 134, Hsin-Yi Road, Section 3
Taipei, Taiwan
Tel: (886-2) 2162-2000 x 2316
Fax: (886-2) 2162-2238
E-mail: AgTaipei@usda.gov

Keith Schneller
Office Director
Agricultural Trade Office
American Institute in Taiwan
Room 704, 7F, 136 Jen-Ai Road, Sec. 3
Taipei, Taiwan
Tel: (886-2) 2705-6536 x 247
Fax: (886-2) 2305-7073
E-mail: ATOTaipei@usda.gov
Website: www.ait.org.tw

APHIS Taiwan Office
American Institute in Taiwan
7, Lane 134, Hsin-Yi Road, Section 3
Taipei, Taiwan
Tel: (886-2) 2162-2221
Fax: (886-2) 2162-2215
E-mail: yen-chi.chen@aphis.gov