

**Voluntary Report** – Voluntary - Public Distribution

**Date:** March 06, 2026

**Report Number:** BM2026-0006

**Report Name:** Required Microbiological Reference Criteria for Pre-packaged Food

**Country:** Burma - Union of

**Post:** Rangoon

**Report Category:** FAIRS Subject Report, MISC-Commodity, Sanitary/Phytosanitary/Food Safety, Trade Policy Monitoring

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**Report Highlights:**

Burma will begin enforcing new mandatory microbiological standards for pre-packaged foods from April 5, 2026. The standard requires absence of specified harmful pathogens in 16 ready-to-eat food categories and sets limits for general microorganisms. As of the time of issuing this report, the standards have not been notified to the World Trade Organization (WTO) or to ASEAN. Stakeholders should conduct their own review of the standard and assess any market or regulatory effect on their business.

On 5 January 2026, the Burma (also known as Myanmar) Food and Drug Board of Authority issued [Order No. 1/2026](#) setting mandatory microbiological standards for pre-packaged foods, with a three-month compliance period. According to local officials, the standards in the Order have not been reported to the WTO or to ASEAN at the time of drafting this report.

The Order applies to 16 broad-based ready-to-eat food categories. These include (i) dairy products such as milk, cream, cheese, and milk powder, (ii) fats and oils including butter and spreads, (iii) sorbet, (iv) fresh and processed fruits and vegetables, (v) confectionery, (vi) cereals and cereal products, including flour, pasta, tofu products, (vii) bakery goods including bread, cakes, and pastries, (viii) meat and meat products, including poultry, (ix) seafood, (x) eggs and egg products, (xi) sweeteners, including honey, (xii) salts, spices, soups, sauces, salads, protein products, (xiii) foodstuffs intended to particularly nutritional uses, such as infant formula, (xiv) beverages, excluding dairy products, (xv) ready-to-eat savorys, and (xvi) prepared foods. The detailed microbiological reference criteria are provided in a table within the Order (linked in the attachment), specifying each food category, the relevant pathogens, and the corresponding microbiological limits.

The Order requires the absence of certain harmful microorganisms in most ready-to-eat products. The specified pathogens, known to cause serious foodborne illness, must not be detected in the prescribed sample size. In addition, the Order establishes maximum allowable levels for general microorganisms that may naturally occur in food. These limits vary depending on the nature of the food product and the processing method applied, reflecting different levels of risk and handling conditions.

Special provisions apply to canned and heat-processed foods, which must meet commercially sterile standards. This requirement ensures that such products remain free from microorganisms capable of growing under normal storage conditions. Harmful pathogens must not be present, and only very low levels of general microorganisms are permitted.

The issuance of [Order No. 1/2026](#) has important implications for food business operators. Manufacturers will need to review and, where necessary, strengthen internal quality control systems, laboratory testing procedures, and sanitation practices to ensure compliance with the prescribed microbiological criteria. Importers and distributors must verify that products placed on the Myanmar market meet the updated standards, while retailers may need to enhance supplier verification processes to prevent non-compliant goods from reaching consumers. Overall, the Order represents a significant regulatory development in Myanmar's food safety framework and is expected to reinforce hygiene standards, improve public health safeguards, and increase accountability across the food supply chain.

The original translated version by **Myanmar Food and Drug Board of Authority** order is attached. The food categories are referenced in both Myanmar and English, with the English name in brackets. The translation of the remarks on the last page of the original order is provided here.

**Remark:**

- For canned foods, Aerobic Plate Count, Yeast and Mold, and *Clostridium* species shall be tested, and the limit shall be set as commercially sterile.
- For samples that do not require dilution, a result of < 10 means “0 CFU/ml.”
- For requirements that specify values other than “Not Detected” or “Absence,” the unit shall be expressed as CFU/g or CFU/ml.

**Attachments:**

[Myanmar FDA Micro-Parameter-Order 1- 2026 -Eng.pdf](#)