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## **Report Highlights:**

This report outlines the Philippine Government's policies regulating the importation of food and agricultural products. It provides U.S. exporters with an overview of the requirements and procedures they need to comply with, in coordination with licensed Philippine importers, to access the Philippine market. The report includes information on labeling, packaging, permitted ingredients, and other relevant considerations. Additionally, it provides points of contact for key Philippine government authorities.

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## DISCLAIMER

This report was prepared by the Office of Agricultural Affairs of the USDA Foreign Agricultural Service in Manila, Philippines, for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, 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. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY THE BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

#### **Executive Summary**

The current Philippine food laws and pertinent rules and regulations aim to protect consumers from trade malpractices and substandard or hazardous products, among others. In line with this policy objective, the Food Safety Act of 2013 seeks to strengthen the country's food regulatory system by establishing standards and mechanisms to regulate both unprocessed and processed food and agricultural products. The Act delineates the responsibilities of the Philippine Departments of Agriculture (DA) and Health (DOH), which serve as the key implementing agencies in developing and enforcing food safety policies in the Philippines. Under the DA and DOH, various regulatory agencies have issued detailed guidelines on the licensing, registration, and accreditation of businesses engaged in the manufacturing, trading, distribution, and selling of food and agricultural products. U.S. exporters who intend to enter the Philippine market can partner with Philippine businesses to facilitate their market entry.

#### **Section I. Food Laws**

Protecting consumer health and welfare, establishing and enforcing food safety standards throughout the supply chain, and ensuring strict compliance with regulations are fundamental principles enshrined in Philippine food laws. In line with these principles, the country's food laws mandate accurate and transparent labeling of food products to provide consumers with essential information. These laws also require the implementation of sanitary and phytosanitary (SPS) measures to prevent the introduction and spread of pests and diseases. Additionally, the roles and responsibilities of relevant government agencies are defined to ensure effective oversight of food safety and consumer protection.

The following are the main laws governing food safety, including the regulation of imported food and agricultural products:

**Food, Drug and Cosmetics Act:** Enacted in 1963, <u>Republic Act (RA) No. 3720</u> or the Food, Drug and Cosmetics Act establishes comprehensive regulations to ensure the safety, efficacy, and quality of foods, drugs, and cosmetics made available to the public. The Philippine Food and Drug Administration (FDA), under the Department of Health (DOH), was correspondingly created to implement the provisions of the law. The FDA's primary function is to ensure the safety, proper handling, efficacy, purity, and quality of processed foods, drugs, diagnostic reagents, medical devices, cosmetics, and hazardous household substances. It oversees the control of the manufacture and sale of processed foods, where the major concerns are adulteration and mislabeling of food products. The FDA is also responsible for the surveillance of imported food products.

**Consumer Act of the Philippines:** <u>RA No. 7394</u> or the Consumer Act of the Philippines was signed into law in 1992. It aims to protect the interests of the consumer, promote their general welfare, and establish standards of conduct for business and industry. It mandates that all consumer products, whether locally produced or imported, must meet established quality and safety standards and adhere to labeling and packaging requirements. The Philippine Department of Trade and Industry (DTI) plays a central role in implementing RA No. 7394, while the Department of Agriculture (DA) is responsible for agriculture products and DOH for food, drugs, cosmetics, devices, and substances as defined under the law.

**Agriculture and Fisheries Modernization Act:** <u>RA No. 8435</u> or the Agriculture and Fisheries Modernization Act (AFMA) of 1997 seeks to modernize the domestic agriculture and fisheries sectors to enhance their productivity, profitability, and sustainability. With respect to trade, AFMA emphasizes the promotion of agricultural and fisheries exports, including establishment of export incentives, support for export-oriented enterprises, and development of infrastructure to facilitate trade. It also requires the implementation of SPS measures to ensure that agricultural and fisheries products meet international safety and quality standards. This includes establishing inspection and certification systems to prevent the entry and spread of pests and diseases. Additionally, it mandates that Philippine agricultural and fisheries products comply with international standards and agreements, such as those set by the World Trade Organization and the Codex Alimentarius Commission. **Food Safety Act:** To strengthen the country's food safety regulations, <u>RA No. 10611</u> or the Food Safety Act was signed into law in 2013. It aims to (a) protect the public from food-borne and water-borne illnesses and unsanitary, unwholesome, misbranded or adulterated foods; (b) enhance industry and consumer confidence; and (c) promote fair trade practices and sound regulations for domestic and international trade.

The Food Safety Act and its implementing rules and regulations (<u>Joint DA-DOH Administrative Order</u> <u>No. 2015-0007</u>) identified the responsibilities of relevant government agencies, considering their respective mandates under existing laws. In particular, the Philippine DA is responsible for food safety in the primary production and post-harvest stages of the supply chain, while the DOH is responsible for the safety of processed and prepackaged foods, and the conduct of epidemiological studies (Table 1).

Segment of Food Supply Chain	Primary production and post-harvest activities	Food processing and product packaging activities
Responsible Agency	Department of Agriculture	Department of Health
Specific Food Safety Regulatory Agency	<ul> <li>Bureau of Animal Industry: Food derived from animals including eggs and honey production</li> <li>National Dairy Authority: Milk production and post-harvest handling</li> <li>National Meat Inspection Service: Meat</li> <li>Bureau of Fisheries and Aquatic Resources: Fresh fish and other seafoods, including aquaculture</li> <li>Bureau of Plant Industry: Plant foods</li> <li>Fertilizer and Pesticide Authority: Pesticide and fertilizers used in production of plant and animal food</li> <li>Philippine Coconut Authority: Fresh coconut</li> <li>Sugar Regulatory Administration: Sugar cane production and marketing</li> </ul>	<ul> <li>Food and Drug Administration: Processed and prepackaged food products and food supplements/dietary supplements</li> </ul>

## Table 1. Delineation of Responsibilities Between Philippine DA and DOH

Source: Joint DA-DOH Administrative Order No. 2015-0007

Note: The Joint DA-DOH Administrative Order No. 2015-0007 includes the National Food Authority (NFA) as among the DA's food safety regulatory agencies. However, <u>RA No. 11203</u> or the Rice Tariffication Law, as amended, removed its regulatory functions.

The Department of Interior and Local Government along with local government units support DA and DOH in enforcing food safety regulations, including monitoring food businesses' compliance. These food enterprises cover slaughterhouses, poultry dressing plants, wet markets, supermarkets, school canteens, restaurants and catering establishments, as well as street food sales.

The Philippine DA and DOH regulatory agencies issue pertinent policies (e.g., such as through administrative orders and memorandum orders), which detail the procedures and requirements for those engaged in the manufacturing, trading, distribution, and/or selling of food and agricultural products under their respective jurisdictions. Table 2 further presents key DA regulatory agencies vis-à-vis their food safety and international trade-related functions. Despite the delineation of responsibilities under the Food Safety Act, there are still instances where DA and DOH's regulatory functions overlap, causing confusion especially among exporters interested in entering the Philippine market.

Some Philippine policies remain restrictive, with intents of limiting imports of politically sensitive agricultural commodities, including rice, corn, poultry, pork, and fishery products. For instance, the Philippine DA occasionally deviates from existing regulations and employs sanitary and phytosanitary measures to control the volume and timing of import arrivals. These practices seek to protect domestic producers from competition.

Additionally, Philippine regulatory authorities check compliance of imported food and agricultural products by inspecting the shipments and relevant documentation and decide whether these may enter the Philippines. In cases of non-compliance, the goods may be required to be treated before being released or they may be ordered destroyed/disposed of outside the Philippines. See also Section IX of this report on basic procedures for the importation of food and agricultural products.

Agency	Legal Basis/Year	Salient Provisions
Bureau of Animal Industry (BAI)	Act No. 3639, 1929 <u>RA No. 1556</u> or the Livestock and Poultry Feeds Act, 1956 (Amended by Presidential Decree No.	<ul> <li>Created BAI under DA.</li> <li>Mandated BAI to investigate, study and report the cause of dangerous communicable diseases and the means of prevention, and in general, promote the development of the livestock industry.</li> <li>Mandated BAI to regulate the manufacture, importation, labeling, advertising, and sale of livestock and poultry feeds.</li> </ul>
	7, 1972) <u>Executive Order 292</u> or the Administrative Code, 1987	<ul> <li>Mandated BAI to:         <ul> <li>a. Formulate programs for the development and expansion of the livestock, poultry, and dairy industries to meet the requirements of the growing populace.</li> <li>b. Recommend the specific policies and procedures governing the flow of livestock products through the various stages of marketing, as well as the</li> </ul> </li> </ul>

#### Table 2. DA Regulatory Agencies' Mandates under Selected Philippine Laws

Agency	Legal Basis/Year	Salient Provisions
		<ul> <li>proper preservation and inspection of such products.</li> <li>c. Prescribe standards for quality in the manufacture, importation, labeling, advertising, distribution, and sale of livestock, poultry, and allied industries.</li> </ul>
National Meat Inspection Service (NMIS)	Presidential Decree No. 7, 1972	<ul> <li>Authorized DA to create the National Meat Inspection Commission (NMIC), which shall promulgate specific policies and procedures governing the flow of livestock and livestock products through the various stages of marketing and the proper preservation and inspection of such products.</li> <li>The Meat Import/Export Service within the NMIC ensures that imported or exportable meat and meat products are produced under acceptable conditions and systems.</li> </ul>
	<u>RA No. 9296</u> or the Meat Inspection Code of the Philippines, 2004 (Amended by <u>RA No.</u> <u>10536</u> , 2013)	<ul> <li>Renamed NMIC to NMIS.</li> <li>Mandated NMIS to formulate, promulgate and implement laws, policies, programs and projects governing the post-harvest flow of meat to protect the interest and welfare of consumers and promote the development of the livestock and meat industry.</li> </ul>
		Note: While BAI has jurisdiction over the import of both live animals and meat from an animal health perspective, NMIS enforces the food safety and quality regulations over fresh, chilled, and frozen meat and poultry imports into the Philippines.
Bureau of Plant Industry (BPI)	Presidential Decree No. 1433 or the Plant Quarantine Law, 1978	<ul> <li>Authorized DA, through BPI, to exercise inspection and certification and/or treatment activities on imported and exportable plant products such as fruits and vegetables.</li> <li>Mandated BPI to prevent the introduction of exotic pests into the country, to prevent further spread of existing plant pests, and to enforce phytosanitary measures for the</li> </ul>

Agency	Legal Basis/Year	Salient Provisions
		export of plants, plant products, and regulated articles.
	Executive Order No. 292 or the Administrative Code, 1987	• Tasked BPI to recommend plant quarantine policies, and prescribe rules and regulations for the prevention, control, and eradication of pests, diseases, and injuries to plants and plant products.
Bureau of Fisheries and Aquatic Resources (BFAR)	<u>RA No. 8550</u> or the Philippine Fisheries Code, 1998 (Amended by <u>RA No.</u> <u>10654</u> )	<ul> <li>BFAR is responsible for the development, improvement, management, and conservation of the country's fisheries and aquatic resources.</li> <li>BFAR issues commodity clearances (i.e., import permits) and other requirements for the import of fish and fishery products.</li> </ul>
Bureau of Agriculture and Fisheries Standards (BAFS)	<u>RA No. 8435</u> or the Agriculture and Fisheries Modernization Act, 1997	<ul> <li>Established BAFS to formulate and enforce standards of quality in the processing, preservation, packaging, labeling, importation, exportation, distribution, and advertising of fresh and primary agricultural and fisheries products.</li> <li>BAFS assists in establishing the scientific basis for food safety, trade standards, and codes of practice, and harmonizes them with internationally accepted standards and practices.</li> </ul>
		Note: BAFS monitors and disseminates information on international developments in food safety.

#### Section II. Labeling Requirements

The Philippine DOH <u>Administrative Order (AO) No. 2014-0030</u> sets the specific rules and regulations, governing the labeling of local or imported prepackaged food products distributed in the domestic market. Under this AO, the following are the minimum mandatory information to be included on the labels of prepackaged food:

- a. Product name/name of the food
- b. Use of brand name and/or trademark
- c. Complete list of ingredients used in the product (in decreasing order of proportion), including additives, flavorings, and preservatives
- d. Net contents and drained weight
- e. Name and address of manufacturer, packer, or distributor, including country of origin for imported products and name and the address of Philippine importer or distributor
- f. Lot identification
- g. Storage condition
- h. Expiry or expiration date/use-by-date/consume before date
- i. Food allergen information
- j. Direction/instruction(s) for use
- k. Nutrition facts/nutrition information/nutritive value

AO No. 2014-0030 noted that the Philippine FDA adopts the Guidelines of Codex Standard for Food Additives Labeling. Meanwhile, special labeling content is required for a small number of products, e.g., bottled water and pre-packaged processed meats. For organic produce, <u>RA No. 10068</u> or the Organic Agriculture Act, as amended by <u>RA No. 11511</u>, specifies that the label of organic produce shall contain the name, logo or seal of the organic certifying body and the accreditation number issued by the DA BAFS. The organic label should also include the trade name and address of the origin of the produce.

**Pre-Approval:** The Philippine FDA requires importers to provide advance copies of the labels of the products they intend to import. This information is required for the registration of imported food and drink products (see Section VI of this report). The content of such labels is scrutinized to establish whether it is acceptable under Codex and Philippine FDA requirements. Nutritional and medical claims made on such labels are one of the factors considered by Philippine FDA when evaluating applications to register foreign products for import into the Philippines, especially Category II (medium and high risk) products such as food supplements, infant foods, and special dietary foods. Products with label claims that cannot be easily substantiated may be banned from entry into the country.

Philippine FDA allows the use of a sticker or inkjet printing to correct minor labelling infractions (i.e., expiry date formats, importer/distributor information, nutritional facts, importer/distributor information, nutritional facts format) so long as it is truthful, not confusing to the consumer, and consistent with Food Safety Act of 2013, specifically:

Rule 14b.2 Food not fully or adequately in compliance with food safety regulations but which can be brought into compliance through simple methods such as re-labelling, repackaging, sorting and/or cooking, may be recommended to be brought into compliance by the Food Business Operator if the method of treatment proposed is acceptable to the

# *DA* and/or the DOH. The resulting product shall be compliant with all regulatory requirements upon determination of the DA and/or the DOH.

**Nutritional and Health Claims and Advertising:** Food labels that indicate special dietary uses (e.g., diabetic foods) must include information concerning its vitamin, mineral, and other dietary properties as required by Philippine FDA, and in a manner that fully informs purchasers of the product's intrinsic value in terms of its special use. The Philippine FDA is also responsible for monitoring and ascertaining the veracity of nutritional and medicinal claims in food advertisements in the various media. It may call upon any manufacturer, distributor, or advertiser to desist from inaccurate or misleading nutritional or medicinal claims in their advertisements. Should any food manufacturer, distributor, or advertiser refuse or fail to obey FDA's order to desist from using false claims, it can be assessed penalties under the law and regulations.

In July 2024, the Philippine FDA sought public comments on the <u>proposed guidelines</u> on the use of acceptable nutrition and health claims on the labeling, advertisement, sponsorships, promotions, and marketing of locally produced and imported processed food products. As of March 31, 2025, the FDA has yet to issue the said guidelines.

### Section III. Packaging and Container Regulations

Codex Alimentarius and U.S. Food and Drug Administration regulations serve as Philippine FDA's main reference guidelines for policy pertaining to good manufacturing practices and suitability of packaging materials for food use. The general safety requirements for food packaging materials are contained in <u>AO No. 153 (2004)</u> or the Revised Guidelines on Current Good Manufacturing Practice in Manufacturing, Packing, Repacking, or Holding Food. The FDA also established PNS 1104:1992 on Plastic Materials for Food Contact Use - Colorants – Specification. Importers, however, need to register packaged products with Philippine FDA before they are sold at retail outlets (see Section VI of this report).

In January 2023, the Department of Environment and Natural Resources (DENR) issued the implementing rules and regulations (IRR) of <u>RA No. 11898</u>, also known as the Extended Producer Responsibility (EPR) Act of 2022. The EPR generally requires enterprises (e.g., brand owner, product manufacturer, or importer) to implement programs for the recovery, recycling, and proper disposal of their products and packaging materials, to reduce plastic waste and promote sustainable practices. The law's IRR provides further details: <u>DENR AO No. 2023-02</u>.

With respect to wood packing material (WPM), the Philippines adopted the International Standards for Phytosanitary Measure No.15 for WPM in June 2005. See also information from the <u>Animal and Plant</u> <u>Health Inspection's website</u>.

### Section IV. Food Additive Regulations

Food additives must comply with Philippine FDA regulations for such products, including <u>AO No. 88-A-1984</u> and <u>Bureau of Food and Drug Administration Circular No. 2006-016</u>. The Circular specifically establishes the current list of permissible food additives. FDA broadly defined additives as any substance that becomes a component part or otherwise affects the characteristics of the food or beverage product. As such, they include any substance that has a direct or indirect impact on the food as a result of its use in producing, manufacturing, processing and preparing the product, and in packing, treating, packaging, transporting, and/or holding the product.

In 2019, the Philippine FDA issued <u>Advisory No. 2019-037</u> to clarify the use of color additives in food products. The advisory stated that the FDA has neither issued any ban on the use of color additives in food products nor halted any new regulation restricting its use in food products.

In 2023, the Philippine FDA drafted a <u>revised guidelines on food additives</u>, aiming to repeal AO No. 88-A-1984. The proposed guidelines seek to (a) establish the condition under which a food additive may be safely used and the maximum quantity of food additive which may be used or permitted to remain in or on such food; (b) harmonize local food regulation with international food laws; and (c) update the list of permitted food additives in the Philippines. However, as of March 31, 2025, FDA has yet to issue the amended food additives guidelines.

### Section V. Pesticide and Contaminants

If the imported product contains pesticide or veterinary drug residues or other contaminants above the maximum limit set by the Philippines, Association of Southeast Asian Nations (ASEAN), or Codex standards, the commodity shall be refused entry and/or seized.

**Pesticides:** The Fertilizer and Pesticide Authority (FPA) was created in 1977 by <u>Presidential Decree No.</u> <u>1144</u>. The FPA is the designated national authority for registration matters. FPA licenses pesticide distributors and dealers and issues import certificates. Registration may be suspended or cancelled when there is imminent danger of misuse of the products or violations of regulations by handlers. Registration of new and toxic pesticides requires evaluation by the FPA for risk and benefits.

BPI is the agency mandated to establish practices on the use of pesticides as well as monitor pesticide residue levels in crops and by products. It also recommends policies for the safety of consumers. BAFS has established maximum residue limits (MRLs) adopted from Codex Alimentarius, ASEAN, and Japan Agricultural Standards for <u>selected imported crops</u> like apple, grapes, oranges, pears.

**Veterinary Drugs:** Veterinary drugs must be included in Philippine FDA's <u>registry</u> prior to commercial use or sale. See also BAI's information on veterinary product registration. AO No. 14 (2003) bans the use of beta-agonists if also used as bronchodilators and tocolytic agents in humans.

The National Veterinary Drug Residues Control Program was created by virtue of DA <u>AO No. 14 (2006)</u> and includes sampling of feed, eggs, meat (and poultry), fisheries, and milk. <u>Philippine National</u> <u>Standard 48:2022</u>, issued by BAFS, sets MRLs of veterinary drugs in food consistent with the Codex MRL and Risk Management Recommendations for Residues of Veterinary Drugs in Foods (CX/MRL 2-2018).

**Contaminants:** The Philippine National Standards for Contaminants and Toxins in Food and Feed (<u>PNS/BAFS 194:2022</u>) replaces PNS/BAFS 194:2017, was established pursuant to the Food Safety Act. It applies only to primary and post-harvest products and not to processed products. The standard is a modified adoption of the CODEX STAN 193-1995 (amended in 2023), in part to meet the needs of the Philippine industry. BPI adopted its application through <u>Administrative Circular (AC) No. 1 (2020)</u>.

## Section VI. Other Requirements, Regulations and Registration Measures

## **A. DA-Regulated Products**

The Philippine DA's <u>AC No. 6 (2022)</u> sets the revised rules and regulations, governing the importation of agricultural and fish and fishery/aquatic products; animal feeds, feed ingredients and feed additives; and fertilizers, pesticides and other agricultural chemical products. It is part of the efforts to streamline and harmonize regulatory policies, enhance transparency and facilitate trade, while protecting human, animal or plant life or health and prevent the entry and spread of pests or diseases among animals and plants. The Circular reiterated that a licensed importer must apply for a sanitary and phytosanitary import clearance (SPSIC) from concerned DA regulatory agencies – BAI, BFAR, and BPI – prior to importation. Section IX of this report provides the basic import procedures.

An SPSIC serves as an import permit with validity of 20 to 90 days. The validity indicates the period within which the product or consignment should have left the country of origin from the date of SPSIC issuance (Table 3). SPSIC of fresh and chilled fruits and vegetables have the shortest validity period, while that of animal products and by-products and meat and meat by-products have the longest validity period. See <u>GAIN Report</u> for a comparison of validity periods and key conditions. Additionally, an SPSIC is only good for one shipment and is non-transferable to any other person.

Product/Commodity	Validity Period
Fresh and Chilled Fruits and Vegetables	20 days
Live, fresh, chilled fish	30 days
Frozen fish and aquatic products	45 days
Fertilizer, Pesticides, and other Agricultural	60 days
Chemicals	
Live Animals	60 days
Animal Feeds and Feed Ingredients	60 days
Rice*	60 days
Other Plant Products, Planting Materials, and	60 days
Plants	
All Other Products Not Specified	60 days
Animal Products and By-Products, Meat and	90 days
Meat By-Products	
Source: $A \subset N_{0}$ (2022)	

#### **Table 3. SPSIC Validity Periods**

Source: AC No. 6 (2022)

Note: (\*) DA's <u>Memorandum Circular (MC) No. 35 (2024)</u> amended the SPSIC validity period from the time of issuance and regardless of the country of origin, longer than the 30-day period under <u>MC No. 53 (2023)</u>.

Prior to 2023 in the case of rice, <u>MC No. 43 (2020)</u> stated that SPSICs were valid for 60 days if the imported rice was from ASEAN and 90 days if from Myanmar and non-ASEAN sources.

<u>AO No. 20 (2024)</u> directed the DA to further streamline the processing and releasing of SPSIC applications. According to AO No. 20 (2024), all SPSIC applications not acted upon within the

prescribed period under the respective Citizen's Charter of DA bureaus, attached agencies, and instrumentalities shall be deemed approved pursuant to Section 10 of <u>RA No. 9485</u> or the Anti-Red Tape Act of 2007, as amended. However, key DA regulatory agencies (i.e., BAI, BFAR, and BPI) have yet to issue revised policies incorporating a section on the automatic approval of SPSIC applications. Meanwhile, the automatic approval has been implemented for rice SPSIC applications since 2019, as discussed in subsection below.

The Citizen's Charter of key DA regulatory agencies, which cover the documentary requirements and processing period of import licenses/certificates, can be found through the following links: <u>BAI</u>, <u>BFAR</u>, and <u>BPI</u>.

The Philippines also issued <u>Joint Administrative Order (JAO) No. 001-2025</u> in January 2025 (see <u>GAIN</u> <u>Report</u>). The JAO outlines the implementing guidelines for pre-border technical verification and crossborder electronic invoicing of imported goods, including food and agricultural products under the jurisdiction of DA and FDA. However, its enforcement remains pending, subject to the release of specific rules, known as Customs Administrative Order (CAO).

## 1. Plant and Plant Products

Under AC No. 6 (2022), the BPI regulates the importation of plant, plant products, and other related materials capable of harboring plant pests, including but not limited to:

- a. Living plants
- b. Nursery stocks, including vegetative parts thereof used as propagating materials
- c. Nuts and seeds either for planting, consumption or for processing
- d. Fresh fruits, vegetables and other plant products which have been declared as prohibited/restricted import under special quarantine orders because of being known host of dangerous plant pest or originating from restricted areas
- e. Natural fibers
- f. Pure culture of fungi, bacteria virus, nematodes and other phytopathogenic materials
- g. Mushroom cultures including spawn
- h. Algae cultures, rhizobial cultures as legume inoculants
- i. Seaweeds and aquatic plants
- j. Soil and plant materials for isolation of organism
- k. Other plant cultures
- 1. Wood packaging materials and other packing materials capable of harboring plant pests
- m. Frozen/Chilled fruits and vegetables including diced vegetables and processed fruits
- n. Milled rice, corn and other grains and cereals
- o. Grasses for animals and aqua feeds
- p. Genetically modified plants, planting materials and plant products
- q. Other plants, planting materials and plant products under Category 2, 3 and 4 (Table 4)

## Table 4. Categorization of Commodities and Requirement Prior to Importation

Category	Required Clearance/Certificate
<b>Category 1:</b> Commodities that have been processed to the point where they do not remain capable of being infested with quarantine pests.	Plant Quarantine Service Certificate (PQSC)
<b>Category 2:</b> Commodities that have been processed to the point where the commodity remains capable of being infested with some quarantine pests. These commodities are intended for consumption or further processing.	<ul> <li>SPSIC – issued to a licensed importer, for commercial purposes.</li> <li><u>Plant Quarantine Clearance (PQC)</u> issued to non-licensed importer (one-time importer), for personal consumption.</li> <li><u>Pest Risk Analysis (PRA)</u> – may be required for quarantine pests that may not be eliminated by processing.</li> </ul>
Category 3: Commodities that have not been processed, which are intended for consumption or processing. Category 4: Commodities that have not been processed, which are intended for planting.	<ul> <li>SPSIC – issued to a licensed importer, for commercial purposes.</li> <li>PQC – issued to non-licensed importer (one-time importer), for personal consumption.</li> <li>PRA is necessary.</li> </ul>

Source: <u>BPI-NPQSD</u>

Note: Except PQSC, applications for SPSIC and <u>PQC</u> can be filed online through the DA Trade System (known as InterCommerce).

The BPI has completed the PRA for various <u>fresh fruits and vegetables</u>, including over 20 U.S. products (i.e., grapefruits, apples, oranges, grapes, lemons, cherries, strawberry, pears, kiwi, persimmons, nectarines, peaches, cherry, plums, apricots, prunes, blueberry, broccoli, lettuce, cauliflower, celery, carrots, and potato). For wheat, corn, soybeans, and other plant products that have been historically imported into the Philippines, BPI allows continued trade in accordance with the International Standard Phytosanitary Measures.

Under <u>Department Circular No. 5 (2024)</u>, the BPI, in coordination with BOC, may validate the actual declared weight and quantity of an imported shipment. Shipments of plants, planting materials, and plant products with excess weight of more than 0.1 percent from the declared weight in the SPSIC shall not be allowed. The excess shall either be confiscated or returned to origin with the importer's consent. The

importer shall also pay all expenses incurred by BPI during the evaluation and disposal of the excess quantity.

**Rice:** Enacted in 2019, <u>RA No. 11203</u> or the Rice Tariffication Law replaced the quantitative restrictions on rice with tariffs. Section 5 of this law specifically mandated that an SPSIC application for rice shall be automatically approved if the BPI fails to release the SPSIC without informing the rice importer of any error, deficiency, omission, or additional documentary requirement within seven days after submission of complete requirements. This provision has been maintained under <u>RA No. 12078</u> or the amended Rice Tariffication Law. See this <u>GAIN Report</u> for additional import conditions and requirements for rice.

**Corn and Feed Wheat:** <u>MC No. 39 (2020)</u> added guidelines and requirements for corn and wheat SPSIC application, considering concerns of local industry while ensuring sufficient corn supply for processing, research, and propagation purposes. This Circular required importers to state clearly the descriptions in the SPSIC. For example, corn (whole/yellow/food), corn (grits/yellow/food), corn seeds (research or propagation or resale for propagation), wheat (grains/food or grains/feed).

Furthermore, importers need to attach an affidavit declaring the intended use of the imported product, to accompany the proforma invoice and genetically modified organism (GMO)/non-GMO declaration. Importer is required to provide BPI and BAI with corn and wheat supply and utilization reports every three months. Importers must apply for an e-RFI (request for inspection) 24 hours before arrival.

## 2. Animals, Animal Products, and Animal Feeds

Under AC No. 6 (2022), the BAI regulates the importation of the following:

- a. Live animals
- b. Animal products and by-products including meat and meat by-products
- c. Eggs
- d. Other products of animal origin such as frozen semen and embryos
- e. Unpasteurized milk
- f. Animal feeds and feed ingredients (except corn and soybean)
- g. Animal feed/feed ingredients, additives and supplements
- h. Animal feed premixes and water medications

The BAI's National Veterinary Quarantine Services Division or the Animal Feeds and Veterinary Drugs Biologics Control Division (AFVDBCD) specifically accredits importers and issues an SPSIC, and other permits related to international trade of the above products. For more information, check <u>BAI's Services</u>.

**Processed Products of Animal Origin:** In May 2017, the BAI issued <u>MC No. 4 (2017)</u>, announcing it would no longer issue SPSICs for processed food products of animal origin intended for human consumption. This includes, but is not limited, to milk and milk by-products (ice creams, chocolates, chocolate drinks, pasteurized milk, marshmallows, cheese, cheddars, butter), cereals, cakes, tarts, pastries, candies, sauce with milk, soya milk, cocoa spread, coffee with milk, mayonnaise, whipping creams, and processed eggs. These products are under the supervision of the Philippine FDA, which requires certificate of product registration prior to importation.

Animal Feed and Veterinary Drugs Products: Prior to starting its business operations, a local feed establishment (e.g., feed manufacturer, feed ingredient manufacturer, importer, exporter, supplier, distributor, and retailer) needs to secure an LTO from BAI AFVDBCD. The licensed feed establishment is also required to have a Certificate of Feed Product Registration (CFPR) for the marketing, importation, distribution, selling, and use of BAI-regulated animal feed products, such as feed ingredients and finished feeds. See also <u>GAIN Report</u>, which includes a section on corn for feed.

Since June 25, 2022, BAI has enforced <u>MC No. 26 (2021)</u>. MC 26 requests importers to submit a utilization report of their previous importation of feed ingredients and other ingredients used in the manufacturer of animal feeds such as: corn, sorghum, wheat, soya beans, palm olein products, whey powder, skimmed milk powder, lactose, buttermilk powder, whole milk powder.

In August 2024, the Philippine FDA issued <u>Advisory No. 2024-1082</u>, reiterating its jurisdiction on veterinary drug products (see <u>GAIN Report</u>). The FDA shall regulate finished products for therapeutic purposes for animals, including veterinary drugs, medicated feed products, and antimicrobials. Meanwhile, the BAI shall regulate feed ingredients, feed additives, or feed raw materials intended for manufacturing or production of animal feeds.

Tallow: Memorandum Order (MO) No. 20 (2004) allows the importation of protein-free tallow.

Meat and Bone Meal: <u>MO No. 26 (2009)</u> lifted the ban on U.S. meat-and-bone meal and other animal protein products.

To prevent the entry of African Swine Fever (ASF) virus in the Philippines, MC No. 19 (2023) directed the testing of porcine processed animal proteins from ASF-affected countries at the Philippine ports of entry. However, a moratorium on the said testing has been imposed under MO No. 5 (2025).

**Meat and Poultry Products:** <u>AO No. 26 (2005)</u> provides the rules, regulations, and standards concerning the importation of meat and meat products into the Philippines. Meanwhile, <u>AO No. 24 (2010)</u> elaborates on the labeling requirements for imported meat and poultry. The following information are required on carton labels:

- a. Registered trade name of the exporter or brand name of the product
- b. Business name and address of the exporter
- c. Country of origin
- d. Lot identification
- e. Product description and list of ingredients
- f. Net quantity of contents, in terms of weight, measure, or numerical count rounded to the nearest tenths (expressed in metric system)
- g. Date of manufacture and packaging
- h. Date of minimum durability ("best before") or expiration date
- i. Handling and storage instructions

Philippine officials have inconsistently enforced an unofficial one-year expiration date for imported frozen beef, pork, and poultry. Also, the Philippines does not allow meat and poultry products packed in cartons with labels indicating shipment to another country. More recently, some importers report that the

Philippines sometimes requires that imported meat arrive in the country no later than six months from the production date on the label (a requirement for other exporting countries but not the United States).

In November 2021, the Philippine DA issued <u>Joint BAI-NMIS MC No. 3 (JMC)</u> indefinitely extending a moratorium on overly restrictive labeling requirements for imported meat and poultry until existing guidelines and regulations are properly reviewed and amended (see <u>GAIN Report</u>). The JMC likewise reiterated that all meat and poultry imports are to be guided by <u>NMIS MC No. 8-2021-24</u>, which allows importers to rectify labels upon arrival. This flexibility is also allowed under Section XI.B of AO No. 26 (2005).

## **3. Fishery Products**

Section 61 of <u>RA No. 8550</u> or the Fisheries Code, as amended, only allows the importation of fish for wet markets when the Philippine DA, in consultation with the National Fisheries and Aquatic Resource Management Council, issues a certificate of necessity to import (CNI). According to BFAR, wet market is a general term used to describe a place where people sell their products to the public. Supermarkets and groceries are also considered wet markets.

<u>Fisheries Administrative Order (FAO) No. 259-2018</u> provides for the specific rules and regulations on the importation of frozen fish and fishery/aquatic products for wet markets during closed and off-fishing seasons or during the occurrence of calamities. Meanwhile, <u>FAO No. 195-1999</u> authorizes the importation of fish for processing and institutional buyers, but not for sale in wet markets.

The CNI guidelines are issued through a memorandum order, memorandum circular, or administrative order, which include specific period for importation. The guidelines issued had differing provisions such as on the approved importable species and volume. In February 2025, <u>MO No. 12 (2025)</u> expanded the list of species that can be imported, providing opportunities for U.S. seafood. This is a welcome development as it departs from <u>MC No. 36-2023</u>, <u>MO No. 17-2024</u>, and <u>MO No. 51-2024</u>, which only authorized the importation of small pelagic fish such as round scad, bigeye scad, and mackerel. Under AO No. 20 (2024), DA is expected to review and revise rules and regulations that restrict the species allowed for importation, impose quantitative restrictions on fish imports, and limit competition and participation in international trade. The DA has yet to fully comply with the fisheries-related provisions of AO No. 20 (2024), especially since quantitative restrictions on fish imports continue under existing regulations.

Additionally, importers should note the CNI qualification requirements. Recent CNIs stated that importers who were not able to submit complete and updated requirements within seven working days from the date of issuance of an order will be disqualified from applying SPSICs. The CNIs issued in 2022 (i.e., <u>AO No. 10-2022</u> and <u>AO No. 1-2022</u>) did not include the seven working day requirement. See also <u>GAIN Report</u> for more information on fish import regulations and labeling requirements.

## **B. FDA-Regulated Products**

The Philippine FDA regulates the importation of prepackaged food products intended for retail sale. Prior to importation, Philippine importers must secure a License to Operate (LTO) from FDA. The initial LTO is valid for two years and renewal is valid for five years, according to <u>AO No. 2014-0029</u>.

An importer also needs to obtain a Certificate of Product Registration (CPR) using the E-Registration System, as described in <u>FDA Circular No. 2020-033</u> and its supplemental guidelines (<u>FDA Circular No. 2020-033-A</u>). Initial CPRs are valid for three years, with renewals valid for five years. Below is a checklist of the requirements, based on AO No. 2014-0029:

- a. Accomplished integrated application form as prescribed by current Philippine FDA regulations.
- b. Proof of payment of fees as prescribed by current Philippine FDA regulations.
- c. Actual labels for all packaging sizes.
- d. Pictures of the product from all angles and in different packaging sizes, and from at least two different perspectives allowing visual recognition of the product as the same with the one being registered, as applicable.
- e. As applicable, documents to substantiate claims such as technical, nutritional, or health studies or reports, market-research studies, Certificate of Analysis (COA), quantitative analysis and computations, scientific report or studies published in peer reviewed scientific journals, etc.

Concurrent with the filing of CPR applications, the Philippine <u>FDA Circular No. 2016-007</u> requires food establishments to notify their sources of materials to be used in the manufacture or prepackaged processed food products and the sources of prepackaged processed food products. For imported products, an importer needs to obtain one of the following documents from each supplier: Foreign Agency Agreement/Certificate of Distributorship/Appointment Letter; or Proforma Invoice; or Memorandum Agreement from the supplier or manufacturer. One of the following additional documents is also required:

- a. Manufacturer's Certificate of Registration with Good Manufacturing Practices compliance or its equivalent.
- b. ISO 22000 Certification or HACCP Certificate.
- c. Phytosanitary Certificate/Health Certificate/Certificate of Free Sale issued by the government regulatory agency or health authority of the country of origin stating that the product applied for registration is freely sold in the country of origin and/or fit for human consumption.

In August 2023, FDA advised food business operators (FBOs) of changes in the requirements for imported wines with new vintage. Instead of submitting notification letters to FDA for new vintage, <u>FDA Advisory No. 2023-1897</u> stated that FBOs need to apply for amendment under "change in product name" in the E-Registration System. Importers would still need to comply with the other steps and requirements stipulated in FDA Circular No. 2020-033.

The COA to be submitted, as applicable, should also comply with the microbiological requirements set forth under <u>FDA Circular No. 2022-012</u>. This includes following the 25-gram sample size requirement in testing for *Salmonella* in various products listed in Appendix A (Food Categories with Corresponding Reference Criteria) of the Circular, to facilitate the CPR issuance.

Under <u>FDA AO No. 2024-0016</u>, importers face higher fees and charges when availing services and activities under FDA's jurisdiction, including the issuance of CPR for all food products (see also Annex E of the AO). However, concerns were raised on the new fees and charges under AO No. 2024-0016.

This prompted the FDA to issue <u>Advisory No. 2025-0076</u>, which temporarily suspended the preassessment fee on certain licensing and product notifications/registration applications and permits effective January 12, 2025 until further notice. The said fee suspension does not apply to the licensing applications lodged in FDA's e-Services for the following:

- a. Drug Distributors as Importers, Exporters, and/or Wholesalers
- b. Drug Traders
- c. Pharmaceutical Outlets such as drugstores, pharmacies, (community or institutional); boticas, and retail outlets for non-prescription drugs
- d. Contract Research Organizations and Sponsors

The Philippine FDA last revised its schedule of fees and charges in 2001 through AO No. 50-2001.

**Product Samples:** In May 2024, the Philippine FDA issued <u>FDA Circular No. 2024-004</u>, which provides guidelines in securing an FDA import permit for "samples only" of prepackaged processed food products. This Circular applies to licensed FBOs (i.e., manufacturer, trader, and distributor) engaged in the importation of food samples to be used for the following purposes:

- a. Research and development (R&D) or testing of unregistered imported processed food products. This includes plant/production trial, sensory evaluation and quality assurance purposes within the premises of food establishment and its employees.
- b. Food trade fairs and exhibitions.
- c. Donations.

Imported samples should not exceed the limit specified in Section V.D (General Guidelines) of the Circular (Table 5). Meanwhile, Section VI of the Circular provides specific requirements and procedures for the import permit application, depending on the sample's intended purpose. For food samples, the following are the requirements:

- a. Application Letter or Letter of Intent stating the identification/enumeration of each article of food in the shipment
- b. Brand Name and/or Product Name
- c. Quantity
- d. Manufacturers' Name and Address
- e. Notarized Affidavit of Undertaking
- f. COA or Certificate of Free Sale or Health Certificate
- g. Sales/Proforma Invoice
- h. Proof of Payment of Fees
- i. Valid LTO as Manufacturer/Importer or Distributor/Importer or Trader/Importer
- j. The FDA may require additional document/s on products that are considered high-risk provided that the reason is to address uncertainties on safety as deemed necessary.
- k. Packing list
- 1. Bill of Landing/ Airway Bill (if available)

	Imported Product	Maximum Net Weight Per Invoice
1.	Raw Materials	50 kilograms or 50 liters
2.	Acceptable Food Additives	5 kilograms or 5 liters
3.	Finished Products	50 kilograms or 5 liters per variant/item and
		per invoice
4.	Food Supplements	5 kilograms per variant (in form of capsule,
		powder or tablets) and per invoice

#### Table 5. Limit for Imported Products as Samples

Source: FDA Circular No. 2024-004

Importers should submit an import permit application to FDA at least 14 days before the arrival of product samples. The FDA-issued import permit is valid for one-time use within 90 days from the date of issuance.

Additionally, FDA clarified that the Circular shall not cover the following:

- a. Importation of products intended for "free tasting" during exhibits and trade shows;
- b. Processed food products intended for distribution, sale, or offer for sale as prescribed in <u>FDA</u> <u>Memorandum Circular 2013-032</u> or the "Requirements for the Immediate Release of Products Covered by the FDA at the Bureau of Customs"
- c. Market testing to consumers or in any commercial facilities for market or consumer acceptability.

**Food Fortification:** <u>RA No. 8976</u> or the Philippine Food Fortification Law of 2000 requires staple foods, including imports, be fortified based on standards set by the Philippine Department of Health (DOH). This includes rice with iron; wheat flour with vitamins A and iron; refined sugar with vitamin A; cooking oil with vitamin A; and other staple foods with nutrients as may later be required by the National Nutrition Council. Mandatory fortification is only for the staple food itself, not for imported processed food containing one of the staple foods as an ingredient. Other processed food may also be fortified on a voluntary basis, following the Guidelines on Micronutrient Fortification for Processed Foods of DOH AO No. 82 (2003).

**Plant-based Meat and Other Products:** There are no additional requirements for plant-based meat and other plant-based products. These products follow the same certification and labeling requirements as prescribed by FDA AO 2014-0029 above.

**Cannabidiol (CBD):** Pursuant to <u>RA No. 9165</u> or Comprehensive Dangerous Drugs Act of 2002, the importation, sale, trading, administration, dispensations, delivery, distribution, and transportation, regardless of the quantity and purity involved, are prohibited, including all species of prohibited drugs including marijuana. Cannabis is still illegal but medicines with CBD of 0.2 percent Tetrahyrocannabinol (THC) and under are allowed by the FDA. Only medicines with the previously mentioned CBD content were deregulated.

**Trans Fats:** <u>AO No. 2021-0039</u> provides a policy framework to eliminate industrially produced transfatty acids (TFAs) in the Philippine Food Supply. Specifically, this AO aims to reduce TFA intake among Filipinos to less than 1 percent of the recommended total energy intake through the following strategies:

- a. Regulating pre-packaged food products containing TFA.
- b. Enabling the replacement of TFA with alternative oils, fats, and oilseeds.
- c. Increasing awareness of the negative impacts of TFA to the public.

Under the AO, industrially produced TFA and processed food products containing TFAs shall be prohibited from being produced, imported, and distributed for commercial sale. Specifically, the manufacture, importation, distribution, and sale of the following shall be prohibited:

- a. Partially-Hydrogenated Oils (PHO) to be consumed alone or used in preparation of processed food products.
- b. Oils and fats made blended with PHO.
- c. Oils and fats with TFA content more than 2 grams per 100 grams.
- d. Processed and prepackaged food with PHOs and high TFA content.

Since 2006, U.S. food manufacturers have been required to include trans-fat content information on the Nutrition Facts label on the packages. Currently, U.S. food manufacturers are allowed to make "trans free" or "no trans" claims if the amount of trans fat in the product is less than 0.5 gram trans-fat per serving. In contrast, the Philippines requires even trace amounts of trans fat to be declared on labels (see Item 5.D and E of FDA Circular No.2021-028). In addition, some sections (General Guidelines, Specific Guidelines, and Transitory Provisions) of FDA Circular No. 2021-028 were amended (see FDA Circular No.2021-028-A).

## C. Genetically Engineered (GE) Foods

Approved in February 2022, the revised Joint Department Circular (JDC) No. 1 streamlines the Philippine biotechnology regulatory framework. See <u>GAIN Report</u> for more information.

All GE plant varieties (i.e., regulated articles) must be evaluated for food, feed, and environmental safety prior to entering the Philippines. Any food or feed containing an unapproved variety regardless of country of origin is prohibited from entering the Philippines

The BPI has updated its documentary requirements for obtaining an SPSIC, namely the "Declaration of GMO Content." SPSIC applications may be rejected without the declaration. BPI has confirmed that the importer can sign the declaration. The declaration can include genetically modified events/traits that may be included in The Bureau of Plant Industry has updated its documentary requirements for obtaining an SPSIC, namely the "Declaration of GMO Content." The BPI Memorandum and list of commodities can be found here. Previously required for only bulk commodities and not regularly enforced, BPI has expanded the list to 35 commodities. SPSIC applications may be rejected without the declaration. BPI has confirmed that the importer can sign the declaration. The declaration can include GM events/traits that may be included in the shipment. For more information and a sample declaration form, refer to this <u>GAIN Report</u>.

### Section VII. Other Specific Standards/Laws

The Philippine DA's BAFS has developed a total of 394 Philippine National Standards (PNS) from 2003 to 2024. Of these PNS, 180 are food safety standards and 214 standards are quality standards. Most of these standards are crops-specific (Figure 1). The standards developed by the BAFS are considered voluntary and can only be made mandatory if the Philippine DA issues a policy adopting it as technical regulation.





Source: **BAFS** 

The list of approved PNS formulated by BAFS are below, which can also be downloaded from <u>BAFS</u> website:

1:2003; 2012 Green Coffee Beans (Revised)	and Classification
2:2003 Carnation (Standard)	13:2004; 2024 Mangoes - Product Standard -
3:2003 Live Potted Plants (Chrysanthemum)	Grading and Classification
4:2003 Chrysanthemum (Standard)	14:2024 Vegetable - Bulb Onions and Shallots
5:2003 Chrysanthemum (Spray Type)	15:2004; 2018 Corn Grits - Grading and Classification
6:2003 Orchid (Spray type)	16:2005 Broccoli
7:2003; 2013; 2016 Organic Agriculture	17:2005 Cabbage
8:2004 Saba and Cardaba	18:2005 Cauliflower
9:2023 Pineapples - Product Standard - Grading and Classification	19:2005 Head Lettuce
10:2004; 2017 Shelled Com - Grading and Classification 11:2024 Pummelo	20:2008; 2018 Good Agricultural Practices (GAP) for Com 21:2008; 2018 Coconut coir 22:2004; 2005; 2007 Virgin Coconut Oil

23:2005 Anthurium

24:2005 Roses

25:2007 Desiccated Coconut

26:2006 Tomato

27:2008; 2018 Code of Practice (COP) for the Prevention and Reduction of Aflatoxin Contamination in Corn

28:2006 Buko Juice

- 29 (Par l):2010; 2017 Dried Cassava Chips/Granules and Grates for Food Purposes
- 29 (Par 11):2017 Dried Cassava Chips/Granules and Grates for Feed and Industrial Use

30:2005 Calamansi

- 31:2005 Mangosteen
- 32:2006 Raw Nata de Coco
- 33:2006 Papaya
- 34:2005 Pili Nuts
- 35:2005; 2017 Table Eggs

36:2008 Fresh Milk

- 37:2006 Taro leaves
- 38:2006 Carrots

39:2008 Okra

- 40:2008; 2013 Organic Fertilizer
- 41:2008; 2018 Pork Cuts
- 42 (Par l):2008; 2019 Organic Milled Rice COP-Postproduction
- 42 (Par 11) 2008; 2008 Organic Milled Rice -Specification - packaging, labeling and quality standards
- 43:2009 Industrial Crops Coconut (Copra)
- 44:2009 COP for the prevention and reduction of aflatoxin contamination in copra

45:2009 GAP for Mango

- 46:2006; 2020 Code of Hygienic Practice (COHP) for the sale of fresh agriculture and fishery products in markets and authorized outlets 47:2011; 2021 Distilled fermented coconut sap (Lambanog)
- 48:2007; 2015; 2016; 2022 Veterinary drug residues in food: Maximum Residue Limits (MRLs)
- 49:2007; 2011; 2017; 2021 Code of GAP for fresh fruits and vegetable farming
- 50:2007 Fresh vegetables Ginger Grading and classification
- 51:2007;2021 Fresh vegetables Garlic Grading
- 52:2007 Fresh vegetables Eggplant Grading and classification
- 53:2007 Fresh vegetables Potatoes Grading and classification 54:2007 Fresh fruits - Lanzones - Grading and classification 55:2007 Fresh fruits - Jackfruit - Grading and classification 56:2007 Fresh fruits - Watermelon - Grading and classification 57:2007 Fresh fruits - Mandarin - Grading and classification 58:2008; 2019 Cacao or cocoa beans - Specification 59:2008 Cashew kernels - Specification 60:2008 GAHP (GAHP) 61:2008 Fresh vegetables - Ampalaya 62:2008 Fresh vegetables - Cucumber 63:2008 Fresh fruits - Melons 64:2008 Fresh fruits - Banana 65:2008; 2024 Young Coconut - Product Standard -Grading and Classification 66:2008; 2020 Milkfish 67:2008; 2020 Fish and fishery products - Tilapia -Live, fresh chilled and fresh frozen 68:2008 Dried danggit 69:2008 Quick frozen raw squid 70:2008; 2023 Fresh Chilled and Fresh Frozen Shrimps and Prawns 71:2008; 2021 Quick frozen finfish, uneviscerated and eviscerated 72:2009; 2022 Live, chilled frozen abalone 73:2009; 2021 Live, chilled frozen grouper 74:2009; 2018 Coconut peat - Grading and classification 75:2010 Coconut flour - Specification 762010; 2016 Coconut sap sugar - Grading and classification 77:2009 Fresh vegetables - Squash - Grading and classification 78:2009 Fresh vegetables - Sweet pepper - Grading and classification 79:2009 Fresh vegetables - Radish - Grading and classification 80:2009 Fresh vegetables - Yardlong beans or 'Sitao' - Grading and classification 81:2010; 2018 Raw cane sugar - Specification 82:2010; 2018 White sugar - Specification 83:2009; 2018 Beef Primal cuts
- 84:2010 Aquaculture feeds

85:2010: 2012: 2021 Dried raw seaweed -Specification 86:2010 Live grading for slaughter carabao 87:2010 Live grading for slaughter cattle 88:2012 COHP for Philippine Tablea 89:2011;2021 Live and Raw Bivalve Molluscs 90:2011 Quick Frozen Fish Fillets 91:2011 Ouick Frozen Lobsters 92:2010 Fresh vegetables- Celery-classification and grading 93:2010 Fresh vegetables- Pechay-Classification and grading 94:2010 Fresh vegetables-Mustard greens -Classification and grading 95:2010 Fresh vegetables- Sweet potatoclassification and grading 96:2010 Fresh vegetables-yams- Classification and grading 97:2011 Fresh vegetables - Snap beans-Classification and grading 98:2011; 2022 Fresh vegetables- Sweet Corn-Classification and gracing 99:2011 Fresh fruits- Chico (Sapodilla)-Classification and grading 100:2011 Fresh fruits-Wax Apple (Makopa) -Classification and grading 101:2011; 2016 Halal Agriculture and Fishery Products 102.2011; 2016 Code of Halal Slaughtering Practice for Ruminants 103:2011; 2016 Code of Halal Slaughtering Practices for Poultry 104:2011 COP for Philippine Cocoa Beans 105:2012 Vegetable- Mungbean 106:2012 Vegetable- Soybeans 107:2012 peanut -Specifications 1082013 GAP for Onions 109:2012 Moringa powder 110:2012 Moringa oil 111:2012; 2021 Cacao Mass (Philippine Tablea) 112:2012; 2016; 2023 Organic Aquaculture - COP 113:2013 Avocado 114:2013 Breadfruit 115:2013 Dragon Fruit 116:2013 Marang 117:2013 Soursop 118:2013 Sugar Apple

119:2013: 2020 Sweet Cassava 120:2013 Turmeric 121:2014 Chayotes 122:2014 Guavas 123:2014 Lima Beans 124:2014 Rambutan 125:2014 Strawberry 126:2014 Taro 127:2014 Winged Beans 128:2013 Dried Sea Cucumber 129:2013 GAP FV Annex on Banana 130:2013 COP for the Prevention and Reduction of Ochratoxin A Contamination in Philippine Cacao Beans 131:2013 COP for the Prevention and Reduction of Ochratoxin A Contamination in Philippine Tablea 132:2013 Principles, Guidelines and Procedures for the Establishment of a Traceability System for Philippine Cacao Beans 133:2013 Code of Hygienic Practices for Melons 134:2013 Food Defense Guidance for Industry 135:2014 Code of Good Aquaculture Practice (GAqP) 136:2014; 2023 Fresh Chilled and Frozen Cephalopods - Product Standard 137:2014:2024 Fresh Chilled and Fresh Frozen Raw Tuna - Product Standard 138:2014 Fresh-chilled, Fresh-frozen and Treated Tuna 139:2015 Halal Feeds 140:2014 Pet Food Labelling 141:2014; 2019 GAP for Rice 14.2:2015;2018 COHP on Processing and Handling of Com Grits 143:2015 Com Silage 144:2015 Muscovado Sugar 145:2015 Recommended COP for the Processing and Handling of Muscovado Sugar 146:2015:2019 COP for the Prevention and Reduction of Mycotoxin Contamination in Cereals 147:2015; 2020 COP for the Prevention and Reduction of Hydrocyanic Acid in Cassava and Cassava products 148:2015 COHP for Berries 149:2015 COHP for Spices and Aromatic Herbs

150:2015; 2020 GAP for Cassava

- 151:2015 COP for Radiation Processing of Food
- 152:2015 Loofah Classification and grading
- 153:2015 Santol Classification and grading
- 154:2015 Sweet Tamarind Classification and grading
- 155:2015 Water Convolvulus Classification and grading
- 156:2015 COHP for Natural Ingredients
- 157:2015 Pesticide residues in asparagus: MRLs
- 158:2015 Pesticide residues in okra: MRLs
- 159:2015; 2021 Pesticide residues in pineapple: MRLs
- 160.2015; 2021 Pesticide residues in mango: MRLs
- 161:2015; 2021 Pesticide residues in banana: MRLs
- 16.2:2015; 2020 Pesticide residues in rice MRLs
- 163:2015 Animal Feed Ingredients
- 164:2015 Code of Slaughtering Practice for Goats
- 165:2015 Chevon Cuts
- 166:2015 COHP for Gabi Leaves
- 167:2015 COHP for Coconut Sap Sugar
- 168:2015 COHP for Meat
- 169:2015 GAP for Coffee
- 170:2015 COP for the Prevention and Reduction of Ochratoxin A Contamination in Coffee
- 171:2015 GAP for Papaya
- 172:2015 COHP for Tree Nuts
- 173:2015 COP for the Prevention and Reduction of Aflatoxin Contamination in Tree Nuts
- 174:2015 COHP for Peanuts
- 175:2015 COP for the Prevention and Reduction of Aflatoxin Contamination in Peanuts
- 176:2016 Dried Anchovies
- 177:2016; 2023 Live, Fresh Chilled and Fresh Frozen Crabs - Product Standard
- 178:2016 Pasteurized Crab Meat
- 179:2016 COHP Chilled Young Coconut Water/Drink
- 180:2016 Abaca fiber Grading and Classification -Hand-stripped and Spindle/Machine stopped
- 181:2016 Abaca fiber Grading and Classification -Decorticated
- 182:2016; 2023 Organic Bio-control Agents (OBCA) - Product Standard -Specifications
- 183:2016; 2020; 2023 Organic Soil Amendments

and Plant Supplements (OSAPS)- Product Standard

- 184:2016 GAHP for Chickens Broiler and Layers 185:2016; 2022 Honey
- 186:2016 Code of Good Beekeeping Practices
- 187:2016 Organic Aquaculture Feeds
- 188:2016 Agricultural Machinery-Coffee Grinder -Specifications
- 189:2016 Agricultural Machinery-Coffee Grinder -Methods of Test
- 190:2016 Agricultural Machinery-cacao Grinder -Specifications
- 191:2016 Agricultural Machinery-Cacao Grinder -Method of Test
- 192:2017; 2024 After-sales Service Guidelines
- 193:2017 Code of Good Warehousing Practices for Bagged Grains
- 194:2017; 2022 General Standard for Contaminants and Toxins in Food and Feed
- 195:2017 Mushroom
- 196:2017 GAqP for Milkfish and Tilapia
- 197:2017 GAqP for Shrimp and Crab
- 198:2017 COP for Packaging and Transport of Fresh Fruits and Vegetables
- 199:2017 GAHP for Dairy Cattle and Water Buffalo
- 200:2017; 2023 Beef Cattle and Buffalo COP -GAHP
- 201:2017 GAHP for Goats
- 202:2017 GAHP for Sheep
- 203:2017 Code of GAP for Non-Food Agricultural Commodities
- 2042017 Buntal Fiber
- 205:2017; 2024 Fresh Chilled and Fresh Frozen Small Pelagic Finishes - Product Standard
- 206:2017 Live, Fresh-chilled and Fresh-Frozen Pompano
- 207:2017 Code of GAqP for Oyster and Mussel
- 208:2017, 2021 Code of GAqP for Seaweeds
- 209:2017 COHP for Table Eggs
- 210:2017 COHP for Milk
- 211:2017 COHP for Tomatoes
- 212:2017 Coffee Huller Specifications
- 213:2017 Coffee Huller Methods of Testing
- 214:2017; 2023 Green Coffee Bean (GCB) Roaster
- 215:2017; 2023 GCB Roaster
- 216:2017 General Irrigation Terminologies

- 217:2017 Determination of Irrigation Water Requirements
- 218:2017 Open Channels Design of Main Canals, Laterals and Farm Ditches
- 219:2017 Conveyance Systems Performance Evaluation of Open Channels -Determination of Seepage and Percolation by Ponding Method
- 220:2017 Conveyance Systems Performance Evaluation of Open Channels -Determination of Conveyance Loss by Inflow-Outflow Method
- 221:2017 Design of Canal Structures Road Crossing, Drop, Siphon and Elevated Flume
- 222:2017 Design of Basin, Border and Furrow Irrigation Systems
- 223:2017 Design of a Pressurized Irrigation System - Part A. Sprinkler Irrigation
- 224:2017 Design of a Pressurized Irrigation System - Part B: Drip Irrigation
- 225:2017 Rainwater and Runoff Management-Small Water Impounding System
- 226:2017 Rainwater and Runoff Management-Small Farm Reservoir
- 227:2017 Design of a Small Reservoir Irrigation System
- 228:2017 Design of a Rockfill Dam
- 229:2017 Design of a Diversion Dam
- 230:2017 Design of a Check Dam
- 231:2017 Groundwater Irrigation Shallow Tubewell
- 232:2017 Wastewater Re-use for Irrigation
- 233:2018 COHP for Fresh Fruits and Vegetables
- 234:2018 Baby Corn Grading and Classification
- 235:2018,2022 Fresh-frozen Sot Shell Crab
- 236:2018; 2024 Live and Raw Bivalve Molluscs -Code of Practice
- 237:2018; 2024 Fresh Chilled and Fresh Frozen Siganid – Product Standard
- 238:2018 GAP for Coconut
- 239:2018 Orange
- 240:2018; 2024 Fresh Chilled and Fresh Frozen Scallop Products -Product Standard
- 241:2018 Agricultural Machinery- Com Combine Harvester- Specifications
- 242:2018 Agricultural Machinery- Com Combine Harvester- Methods of Test
- 243:2018 Agricultural Machinery- Cassava Digger-

Specifications

- 244:2018 Agricultural Machinery- Cassava Digger-Methods of Test
- 245:2018 Agricultural Machinery- Cassava Granulator- Specifications
- 246:2018 Agricultural Machinery- Cassava Granulator- Methods of Test
- 247:2018 Agricultural Machinery- Multicrop Pulverizer- Specifications
- 248:2018 Agricultural Machinery- Multicrop Pulverizer- Methods of Test
- 249:2018 Agricultural Machinery- Multicrop Grater-Specifications
- 250:2018 Agricultural Machinery- Multicrop Grater-Methods of Test
- 251:2018; 2021 Agricultural Machinery- Com Mill-Specifications
- 252:2018, 2021 Agricultural Machinery- Com Mill-Methods of Test
- 253:2018 Agricultural Machinery- Cacao Huller-Specifications
- 254:2018 Agricultural Machinery- Cacao Huller-Methods of Test
- 255:2018 Agricultural Machinery- Cacao Roaster-Specifications
- 256:2018 Agricultural Machinery- Cacao Roaster-Methods of Test
- 257:2018 Agricultural Machinery- Cassava Mechanical Dryer- Specifications
- 258:2018 Agricultural Machinery- Cassava Mechanical Dryer- Methods of Test
- 259:2018 Code of Halal Goat Production
- 260:2018 Slaughter Hogs Grading
- 261:2018; 2024 Edible Offals of Swine Product Standard - Specifications
- 262:2018 Free Range Chicken
- 263:2018 Code of Good Animal Husbandry Practice for Poultry Hatchery
- 264:2018 Chili Pepper- Classification and Grading
- 265:2018 MRLs of Pesticides for Selected Local Crops
- 266:2019 Non-food crops Abaca GAP
- 267:2019; 2022 GAHP for Swine
- 268:2019 Postharvest Machinery- Mungbean Sheller- Specifications
- 269:2019 Postharvest Machinery- Mungbean Sheller- Methods of Test
- 270:2019 Agricultural Infrastructures- Silo
- 271:2019 GAHP for Ducks

- 272:2019 Postharvest Machinery- Peanut Grinder-Specifications
- 273:2019 Postharvest Machinery- Peanut Grinder-Methods of Test
- 274:2019 Postharvest Machinery- Feed Pellet Mill-Specifications
- 275:2019 Postharvest Machinery- Feed Pellet Mill-Methods of Test
- 276:2019 Postharvest Machinery- Hot Water Treatment Tank- Specifications
- 277:2019 Postharvest Machinery- Hot Water Treatment Tank- Methods of Test
- 278:2019 GCP for Mushroom
- 279:.2019;2024 Fresh Chilled and Fresh Frozen Scallop Products - COP
- 280:2019 Code of GAqP on Hatchery for Shrimp
- 281:2019 Code of GAqP on Hatchery for Freshwater Prawn
- 282:2019 Good Animal Feeding
- 283:2019 Brown Rice Stabilizer Specifications
- 284:2019 Brown Rice Stabilizer Methods of Test
- 285:2019 Chicken Cuts
- 286:2019; 2023 Natural Rubber COP GAP 287:2019 Production Machinery Aquaculture
- Feeder Specifications
- 288:2019 Production Machinery Aquaculture Feeder - Methods of Test
- 289:2019 Agricultural Infrastructures- Farm -to-Market Roads - Concrete Roads
- 290:2019 Grains Paddy and Milled Rice Grading and Classification
- 291:2019 COP for the Production of Organic Soil Amendments
- 292:2020 MRLs of Pesticides on Selected Imported Crops
- 293:2020 Principles and Guidelines for National Food Control System
- 294:2020 Principles and Guidelines for the Conduct of Microbiological Risk Assessment
- 295:2020 Working Principles for Risk Analysis for Food Safety Application by Governments
- 296:2020 GAHP for Animal Welfare and Environmental Sustainability for Chicken and Duck
- 297:2020 COP for the Processing of Shrimps and Prawns
- 298:2020 COP for the Processing of Lobsters
- 299:.2020 COP for the Processing of Cephalopods
- 300:2020 COP for the processing of Minced Fish

- 301:2020 Four-Wheel Tractor Specifications
- 302:2020 Four-Wheel Tractor- Methods of Test
- 303:2020 Rice Mill Specifications
- 304:2020 Rice Mill Methods of Test
- 305:2020 Slaughterhouse Swine
- 306:2020 Slaughterhouse Ruminants
- 307:2020 Establishment of Microbiological Criteria for Food
- 308:2021 Agricultural Structure Lairage Swine
- 309:2021 Agricultural Structure Lairage -Ruminants
- 310:2021 Slaughterhouse Equipment Large Ruminant Restrainer - Specifications
- 311:2021 Slaughterhouse Equipment Large Ruminant Restrainer - Methods of Test
- 312:2021 COP for Cage-free Egg Production
- 313:2021 Table Grapes Specifications
- 314:2021 Animal Carcass Chicken Grading
- 315:2021 Postharvest Machinery Mechanical Peanut Thresher - Specifications
- 316:2021 Postharvest Machinery Mechanical Peanut Thresher - Methods of Test
- 317:2021 Water Buffalo Milk Product Standard -Specifications
- 318:2021 Pineapple Fiber Grading and Classification
- 319:2021 Organic Agriculture Production of Traditional Rice Varieties - Code of Practice
- 320:2021 Production of Halal Raw Milk Code of Practice
- 321:2021 Shell Eggs (Chicken and Duck) Product Standard - Classification and Grading
- 322:2021 Agricultural Tramline System (ATS) -Specifications
- 323:2021 ATS Methods of Test
- 324:2021; 2022 Solar-powered Irrigation System (SPIS) - Specifications
- 325:2021; 2022 SPIS Methods of Test
- 326:2022 Pork Carcass Product Standard Grading
- 327:2022 Rabbit COP- Slaughtering
- 328:2022 Chilled or Frozen Crabs Code of Practice
- 329:2022 Mature Coconut Product Standard -Grading and Classification
- 330:2022 Technical Means for Ensuring Safety -Guidelines
- 331:2022 Knapsack Sprayer Specifications
- 332:2022 Knapsack Sprayer Methods of Test

333:2022 Onion - Product Standard - Grading

- 334:2022 Grouper Code of GAqP
- 335:2022 Rotary Tiller Specifications
- 336:2022 Rotary Tiller Methods of Test
- 337:2022 Organic Crop Production, Postharvest, and Processing - Code of Practice
- 338:2022 Establishment of Traceability System for Cultured Finishes and Crustaceans -Guidelines
- 339:2022 Prepackaged Fresh Chilled and Fresh Frozen Meat - Product Standard - Labeling
- 340:2022 Shallot Product Standard Grading 341:2022 Green Coffee Bean (GCB) Sorter -
- Specifications
- 342:2022 GCB Sorter Methods of Test
- 343:2022 Agricultural and Fishery Commodity (AFC) Dryer - Specifications
- 344:2022 AFC Dryer Methods of Test
- 345:2022 Walking-Type Agricultural Tractor (WTAT) - Part 1. Pull-Type - Specifications
- 346:2022 WTAT Part 2: Rotary-Tilling Type -Specifications
- 347:2022 WTAT Part 3 Float-Assisted Tiller -Specifications
- 348:2022 WTAT Methods of Test
- 349:2022 Application of General Principles of Food Hygiene to the Control of Foodborne Parasites Guidelines
- 350:2022 Food Import Control Systems Guidelines
- 351:2022 General Methods of Analysis for Contaminants in Food and Feed -Guidelines
- 352:2022 Microbiological Risk Management (MRM) - Guidelines
- 353:2022 Risk Management Options in Light of Different Risk Assessment Outcomes -Information Document
- 354:2022 Validation of Food Safety Control Measures - Guidelines
- 355:2022 Salago Fiber Product Standard Grading and Classification
- 356:2023 Chinese Cabbage Product Standard -Grading and Classification
- 357:2023 Bottle Gourds Product Standard -Grading and Classification
- 358:2023 Egg Incubator Specifications
- 359:2023 Egg Incubator Methods of Test
- 360:2023 Multi-Rotor Remotely Piloted Aircraft-

powered Sprayer - Specifications

- 3.61 :2023 Multi-Rotor Remotely Piloted Aircraftpowered Sprayer - Methods of Test
- 362:2023 Biodiversity-Friendly Agricultural
  - Practices (BDFAP) Code of Practice
- 363:2023 Model Certificate for Fish and Fishery Products - Guidelines
- 364:2023 Biogas System Specifications Wet Anaerobic Digestion Process
- 365:2023 Cabbage Product Standard MRL of Pesticides
- 366:2023 Corn Product Standard MRL of Pesticides
- 367:2023 Performance Criteria for Methods of Analysis for the Determination of Pesticide Residues in Food and Feed Guidelines
- 368:2023 Design, Operation, Assessment, and Accreditation of Food Import and Export Inspection and Certification Systems -Guidelines
- 369:2023 Cassava Product Standard MRLs of Pesticides
- 370:2023 Organic Poultry COP
- 371 :2023 Organic Swine COP
- 372:2023 Primary and Postharvest Food and Feed -Product Standard - Microbiological Criteria
- 373:2023 Sensory Evaluation of Fish and Shellfish in Laboratories - Guidelines
- 374:2023 Rabbit COP GAHP
- 375:2023 Agricultural Power Sprayer -Specifications
- 376:2023 Agricultural Power Sprayer Methods of Test
- 377:2024 Chives Product Standard MRLs of Pesticides
- 378:2024 Sweet and Chili Peppers Product Standard - MRLs of Pesticides
- 379:2024 Performance Monitoring of a National Food Control System - Guidelines
- 380:2024 Design and Implementation of Regulatory Food Safety Assurance Programs Associated with the Use of Veterinary Drugs in Food Producing Animals -Guidelines
- 381:2024 Brown Rice Product Standard Grading and Classification
- 382:2024 Organic Livestock and Poultry Feeds COP
- 383:2024 Organic Ruminants Code of Practice

- 384:2024 Packaged Primary and Postharvest Foods -Product Standard - General Labeling Standard
- 385:2024 Young Coconut COP Hygienic Practices
- 386:2024 Risk Analysis of Foodborne Antimicrobial Resistance- Guidelines
- 387:2024 Fertilizers- COP Good Manufacturing and Warehousing Practices
- 389:2024 Urban and Peri-urban Agriculture (LIPA) COP GAP
- 390:2024 Operators Manual for Agricultural and Biosystems Power and Machinery -Guidelines
- 391:2024 Methods of Sampling for Agricultural and Biosystems Power and Machinery -Guidelines
- 392:2024 Agricultural and Fishery Pumpset -Specifications
- 393:2024 Agricultural and Fishery Pumpset -

Methods of Test 394:2024 Agricultural Mobile Elevating Work Platform 395:2024 Agricultural Mobile Elevating Work Platform 396:2024 Internal Combustion Engine -Specifications 397:2024 Internal Combustion Engine - Methods of Test 398:2024 Gran Collector Specifications 399:2024 Grain Collector Methods of Test 400:2024 Coffee Pulper - Specifications

401:2024 Coffee Pulper - Methods of Test

- The Philippine FDA has also formulated standards for processed foods below. The list of these standards can be accessed through the <u>FDA website</u>.
- 01:2005 Ethnic food products Dry base mixes for soups and sauces
- 02:2005 Ethnic food products Sweet preserves
- 03:2006 Recommended code of practice for the processing and Handling of sweet preserves
- 04:2006 Ethnic food products Dried, salted fish Specification
- 05:2006 Recommended code of practice for the processing and handling of dried fish
- 06:2006 Thermally processed fish products Specification
- 07:2006 Recommended code of practice the processing and handling of thermally processed fish products
- 08:2007 Fermented milks Specification
- 09:2007 Mango beverage products Specification
- 10:2007 Recommended code of practice for the processing and handling of mango beverage products
- 11:2007 Citrus beverage products Specification
- 12:2007 Recommended code of practice for the processing and handling of citrus beverage products
- 13:2007 Banana chips Specification

- 14:2007 Recommended code of practice for the processing and handling of banana chips
- 15:2007 Dried mango products Specification
- 16:2007 Dried tropical fruits Specification
- 17:2007 Recommended code of practice for the processing and handling of dried tropical fruits
- 18:2008 Flour sticks (pancit canton) Specification
- 19:2008 Recommended code of practice for the processing and handling of flour sticks (Pancit canton)
- 20:2009 Sugar cane wine (basi) Specification
- 21:2009 Recommended code of practice for the processing and handling of sugar cane wine (basi)
- 22:2010 Fried corn snacks (Chichacorn) -Specification
- 23:2010 Recommended code of practice for the processing and handling of fried corn snacks (Chichacorn)
- 24:2010 Purple yam (ube) jam (halaya) -Specification
- 25:2010 Recommended code of practice for the processing and handling of purple yam (ube) jam (halaya)

- 26:2010 Smoked fish Specification
- 27:2010 Recommended code of practice for the processing and handling of smoked fish 28:2010 Processed pili nut products -Specification
- 29:2010 Recommended code of practice for the processing and handling of processed pili nut products
- 30:2010 Tropical fruit wines Specification
- 31:2010 Recommended code of practice for the processing and handling of tropical fruit wines
- 32:2011 Ethnic flour-based confectioneries (Polvoron, Piaya and Barquillos) – Specification
- 33:2011 Recommended code of practice for the processing and handling of ethnic flourbased confectioneries (Polvoron, Piaya and Barquillos)
- 34:2011 Ethnic milk-based confectioneries (Pastillas and Yema) Specification
- 35:2011 Recommended code of practice for the processing and handling of ethnic milkbased confectioneries (Pastillas and Yema)
- 36:2014 Salt fermented fish and shrimps (bagoong) -Specification
- 37:2014 Code of practice for the processing and handling of salt fermented fish and shrimps (bagoong)
- 38:2015 Fish sauce (Patis) and fish flavoured sauce -Specifications
- 39:2015 Code of practice for the processing and handling of fish sauce (patis) and fish flavored sauce
- 40:2015 Banana ketchup Specification
- 41:2015 Code of practice for the processing and handling of banana ketchup

## **Section IX. Import Procedures**

The basic procedures that apply to the import of food and agricultural products are as follows:

**Step 1:** Only accredited and registered individuals or businesses may import food products into the Philippines. Importers must obtain accreditation from relevant Philippine regulatory bodies (e.g., LTO from FDA for processed foods, Certificate of Accreditation from BAI/NMIS for animal, animal products and animal feeds; BFAR for seafood and fisheries; and BPI for plant and plant products).

**Step 2:** Regulatory authority determines whether food or agriculture products can enter the Philippines. Only acceptable countries as determined by the relevant regulatory body may export food and agriculture products to the Philippines.

**Step 3:** Import licenses and permits must be obtained from the relevant regulatory body for the goods to be imported to the Philippines before the products are shipped from the exporting countries. An SPSIC must be obtained from BAI, BPI, or BFAR (as applicable) prior to each importation of plant, animal, and fishery products. A CPR must be secured from Philippine FDA prior to initial importation of a particular food or beverage.

<u>RA No. 11032</u> or the Ease of Doing Business and Efficient Government Service Delivery Act of 2018 aims to streamline the current systems and procedures of government services, while enforcing all government agencies to comply with prescribed processing time as follows: 3 working days for simple transactions, 7 working days for complex transactions, and 20 working days for highly technical applications. If agencies fail to approve or disapprove an original application within the prescribed processing time, the said application shall be deemed approved. ARTA is also charged with reviewing proposed major regulations of government agencies, using submitted regulatory impact assessments. Complaints may be filed at <u>ARTA Complaint Form</u>.

**Step 4:** All unprocessed agricultural products entering the Philippines must be accompanied by a sanitary or phytosanitary certificate issued by the U.S. competent authority. The Philippine FDA does not require any export certificate for processed and prepackaged agricultural and food products but does require all processed and prepackaged products to be first registered (see Section VI of this report).

Additional required documents to facilitate importation include:

- a. Commercial invoice/pro-forma invoice
- b. Bill of lading (for sea freight) or air waybill (for air freight)
- c. Certificate of origin (if requested)
- d. Packing list
- e. Applicable special certificates/import clearance/permit depending on the nature of goods being shipped and/or requested by the importer/bank/letter of credit clause (e.g. FDA license)
- f. Commercial invoice of returned Philippine goods and/or supplemental declaration on valuation.

Detailed information on custom clearance procedures may be obtained from the DTI's website.

**Step 5**: Following customs clearance, the BOC uses a web-based Electronic Tracking of Containerized Cargo (ETRACC) System that allows BOC to track, monitor, and audit the location and condition of reefers, as well as obtain real-time alarms on, among others, diversion and tampering of containers destined for export, export processing or special economic zones, customs bonded warehouses and

refrigerated containers subject to a secondary inspection. <u>Customs Memorandum Order No.04-2020</u> covers the movement within customs territory of foreign goods for outright exportation, warehousing, and those admitted to Free Zones, as well as the transfer of goods from customs facilities and warehouses. This includes containers subject to further verification and/or monitoring such as frozen agricultural products (i.e., meat, poultry and fisheries) that have already paid duties and taxes subject to a secondary inspection at the cold storage warehouse.

For imported agricultural products, an overview of the two-stage inspection procedure of the Philippine DA is discussed in this <u>GAIN Report</u>.

## Section X. Trade Facilitation

The Formal Entry Process refers to the cargo clearance process for imported shipments considered to be of commercial nature. <u>CAO No. 09-2020</u> applies to all imports covered by goods declaration for consumption through a formal entry process, regardless of duties and taxes. The order implements relevant sections of the Customs Modernization and Tariff Act (CMTA).

Imported goods are deemed "entered" for consumption when the goods declaration is electronically lodged, together with any required supporting documents, in the BOC electronic cargo clearance system portal. In addition to the required documents listed in Section 4.7 (i.e., as the Supplementary Declared Value Form, Bill of Lading or Airway Bill, Commercial Invoice, Packing List), the following supporting documents are required:

- a. SPSIC
- b. Authority to Release Imported Goods
- c. Certificate of Origin (for various Free Trade Agreements)
- d. Load Port Survey Report or Discharge Port Survey Report for Bulk or Break-Bulk Shipments

Additional information on trade facilitation initiatives is discussed in the <u>Philippine Trade Facilitation</u> Committee Roadmap 2022-2028.

## Appendix I. Philippine Government Regulatory Agency Contacts

#### **DEPARTMENT OF AGRICULTURE**

#### **BUREAU OF ANIMAL INDUSTRY**

BAI Compound, Visayas Avenue Barangay Vasra, Diliman, Quezon City Philippines 1128 Tel: (+632) 8528 2240 Website: <u>https://www.bai.gov.ph/</u>

#### **BUREAU OF PLANT INDUSTRY**

692 San Andres Street Malate, Manila Philippines 1004 Tel: (+632) 8525 7857/ 8521 7909 Website: https://buplant.da.gov.ph/

## **BUREAU OF FISHERIES & AQUATIC RESOURCES**

Fisheries Building Complex, BPI Compound, Visayas Avenue, Diliman, Quezon City Philippines 1128 Tel: (+632) 8539 5685 Website: <u>https://www.bfar.da.gov.ph/</u>

## NATIONAL MEAT INSPECTION SERVICE

No. 4, Visayas Avenue, Barangay Vasra Diliman, Quezon City, Philippines 1128 Tel: (+632) 8924 7980 Website: https://nmis.gov.ph/

#### **BUREAU OF AGRICULTURE & FISHERIES STANDARDS**

BPI Compound, Visayas Avenue, Diliman Quezon City, Philippines 1128 Tel: (+632) 8928 8756 to 64 Website: <u>https://bafs.da.gov.ph/</u>

#### **Other Philippine Government Contacts:**

#### DEPARTMENT OF HEALTH FOOD AND DRUG ADMINISTRATION

Civic Drive, Filinvest Corporate City Alabang Muntinlupa City, Philippines 1781 Tel: (+632) 8857 1900 / 8842 5635 Website: https://www.fda.gov.ph/

#### **DEPARTMENT OF FINANCE**

#### **BUREAU OF CUSTOMS**

OCOM Building, 16<sup>th</sup> Street, South Harbor Port Area, Manila, Philippines Tel: (+632) 8705 6000 Email: <u>boc.cares@customs.gov.ph</u> Website: <u>https://customs.gov.ph/</u>

#### **BUREAU OF INTERNAL REVENUE**

BIR National Office Building, Sen. Defensor-Santiago Avenue, Diliman, Quezon City Philippines Tel: (+632) 8981 7000/ 8929 7676/ 8538 3200 Website: <u>https://www.bir.gov.ph/home</u>

## DEPARTMENT OF TRADE & INDUSTRY

#### **BUREAU OF IMPORT SERVICES**

Filinvest Building, 387 Sen. Gil Puyat Avenue, Makati, Philippines 1200 Tel: (+632) 7791 3100 Website: https://www.dti.gov.ph/

## BUREAU OF INTERNATIONAL TRADE RELATIONS

Filinvest Building, 387 Sen. Gil Puyat Avenue, Makati, Philippines 1200 Tel: (+632) 7791 3100 Website: <u>https://www.dti.gov.ph/</u>

#### ANTI-RED TAPE AUTHORITY

NFA Compound, Visayas Avenue Barangay Vasra, Diliman, Quezon City Philippines 1128 Tel: (+632) 8246 7940 Email: <u>info@arta.gov.ph</u> and <u>complaints@arta.gov.ph</u> Website: <u>https://arta.gov.ph/</u>

#### NATIONAL COMMISSIOM ON MUSLIM FILIPINOS

Commonwealth Avenue Quezon City, Philippines Tel: (+632) 952 4875/ 952 6419 Website: <u>https://ncmf.gov.ph/</u>

## Attachments:

No Attachments