

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

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POLICY

Voluntary Public

Date: 12/17/2014

GAIN Report Number: TH4128

Thailand

Post: Bangkok

Processing Filing For Low-Acid and Acidified Certificate Required

Report Categories:

FAIRS Subject Report

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Report Highlights:

TH4128: U.S. exporters of foods in hermetically sealed containers to Thailand can use U.S. FDA's Filed Process Filing document as the equivalent certificate to meet new requirements stated in the Ministry of Public Health No. 349 Re: Production Methods, Tools and Equipment, and Storages of Low acid and Acidified foods Packaged in Hermetically Sealed Containers. Affected products must meet 5 criteria to fall under this regulation.

General Information:**Processed Filing for Low-Acid and Acidified Certificate Required for Additional Food Types**

In 2013, the Thai Food and Drug Administration (FDA) published the Notification of the Ministry of Public Health No. 349 B.E. 2556 (2013) Re: Production Methods, Tools and Equipment, and Storages of Low acid and Acidified foods Packaged in Hermetically Sealed Containers. It is an expanded version of the Ministry of Public Health No. 144 B.E. 2535 Re: Food Packed in Hermetically Sealed Containers and No. 301 B.E. 2549 Re: Food Packed in Hermetically Sealed Container (No. 4), which requires the importers of regulated products to present a certificate or document to ensure that the manufacturer meets the requirements of production methods, tools and equipment for in the production, and storage of low-acid and acidified foods.

The new regulation will cover not only canned food products but all food products both domestically produced and imported, that meet all of the following five characteristics.

1. Food has passed through a process to inhibit microorganism growth by means of heating after or before packing or sealing.
2. Low Acid Food which has $\text{pH} > 4.6$ or acidified food until $\text{pH} \leq 4.6$.
3. Water activity level (a_w) more than 0.85 ($a_w > 0.85$).
4. Food that is preserved in sealed metal container or other durable materials which prevent air from entering the container.
5. Food that can be kept under room temperature or non-refrigerated conditions.

The requirement became effective on August 19, 2014. The regulation only applies to new product registrations. Food products that were registered with the Thai FDA prior to August 19, 2014 are not impacted by this regulation.

For U.S. food products that meet these criteria, Thai FDA has determined that a completed On-line Filed Process Filing document (endorsed by the Office of Agricultural Affairs at the U.S. Embassy) is acceptable as an equivalent document.

Attached is an example of the On-line U.S. FDA's Filed Process Filing document.



U.S. Food and Drug Administration
Center for Food Safety and Applied Nutrition
Low Acid & Acidified Canned Foods - LACF Online

FCE: _____ ; SID: _____ **FILED PROCESS FILING**

If you have any questions please contact:
EMILY MALLORY at Emily.Mallory@FDA.HHS.GOV

PRODUCT INFORMATION

Submitter:

(processing method)
(finished pH)
(sterilizer)
(heating medium)
(process source)

Source	Attached Document

(date filed)

CRITICAL FACTORS

(consistency/viscosity) Value= _____ ; Method= _____ ; Temp= _____

SCHEDULED PROCESS

(container description)

PROCESS #	
Cont Num	
Initial Temp °F	
Process Time min	
Sterilization Temp °F	
Least Sterilizing Value IS VALUE	
Thruput (containers/min)	
Headspace (GROSS) inch	

Max Rotation Speed RPM	
Min Rotation Speed RPM	
Reel Diameter inch	
Reel steps/turn	

FILING COMMENTS
