

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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**Date:** 12/9/2011

**GAIN Report Number:** TH1153

## **Thailand**

### **Food and Agricultural Import Regulations and Standards - Narrative**

### **FAIRS Country Report**

**Approved By:**

John Wade, Agricultural Counselor

**Prepared By:**

Orestes Vasquez, Agricultural Attaché; Sakchai  
Preechajarn, Agricultural Specialist; Sukanya  
Sirikeratikul, Marketing Specialist

**Report Highlights:**

TH1153: Food safety is under the purview of the Ministry of Public Health through the Food Act of B.E. 2522 (1979). The Food Act gives MOPH's FDA the authority to license, inspect, recall and establish safety and quality standards for food products. Thailand usually follows Codex standards for food additives and Codex MRLs for pesticides and veterinary drugs.

Animal health is responsibility of the Department of Livestock Development (DLD) of the Ministry of Agriculture and Cooperatives (MOAC) through the Animal Epidemic Act B.E. 2499 (1956) and the Animal Epidemic Act (No. 2) B.E. 2542 (1999). Among the activities the DLD carries out to protect animal health monitoring imports of meat and meat products, slaughterhouses, and field operations. Although Thailand concurred to adopt OIE guidelines on animal health requirements under the WTO SPS Agreement, this is not the case as in many instances Thailand's import requirements exceed those of the OIE.

Plant health is the responsibility of the MOAC through the Plant Quarantine Acts B.E. 2507 (1964), revised in 2008, and the Hazardous Substance Act B.E. 2538(1995) which was revised in 2008. Under the Plant Quarantine Act, the MOAC monitors the importation of plants and seeds through surveillance, import permits, and pest risk analysis (PRA), while the Hazardous Substance Act monitors and controls the manufacturing, import/export and storage of agricultural chemicals through product registration and import/export permit requirements. Thailand follows IPPC guidelines and standards.

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

The laws and regulations governing the Thai food industry are confined to the scope of the Food Act of B.E. 2522 (1979). The Act gives the Ministry of Public Health the authority to implement the Act through the Food and Drug Administration (FDA), which is a department within the Ministry.

Under the Act, all establishments producing food for sale or importing food for sale must be licensed by the Food Control Division of the FDA. The application and granting of licenses must be in accordance with the principles, procedures or conditions prescribed in the Ministerial Regulations, which are periodically elaborated, handled, and issued by the FDA's Food Control Division.

### **1.1 Food Act of B.E. 2522 (1979)**

The Food Act of B.E. 2522 (1979) remains in effect. The Act defines the word "Food" as edible items and those which sustain life, including:

- (A) Substances that can be eaten, drunk, dissolved in the mouth or induced into the body by mouth, no matter in what form, but not including medicine, psychotropic and narcotic substances.
- (B) Substances intended for use or to be used as ingredients in the production of food including food additives, coloring and flavoring materials.

The Act classifies food into four categories as listed below:

1. Specifically-controlled foods: Under this category registration is required. Legal provisions are established regarding standard quality, specifications, packaging and labeling requirements, as well as other aspects of good manufacturing practice. At present, 14 types of food have been listed in this category.
2. Standardized foods: Food produced under this category must adhere to quality standards as defined in the regulations. This category was created to standardize the production of foods that were locally produced food from small-scale or household industries in order to provide consumers the ability to differentiate such products by qualitative attributes, and encourage food producers on attaining hygienic quality of their products. Standardized foods do not require registration and consists of 31 types of food.
3. Food required to bear standardized labels: This category is less-restrictive than the first two categories, as food under this category exposes a low risk of hazard to consumers' health and does not have to follow specific quality standards for its manufacturing, however must bear standardized labels that provide consumer information. There are 13 food items in this category.
4. General foods: Consists of food raw, cooked, preserved, non-preserved, processed or non-processed foods that are not listed in the above categories. Although registrations are not required, general food products are controlled and monitored on hygiene, safety, labeling and advertisement.

The latest food category table can be found in [TH8116](#).

These categories are also subject to additional regulations associated with food production. Among

these are Quality Standards of Food Containers, Plastic Containers, Feeding Bottles, Labeling Requirements and Nutrition Labeling.

## 1.2 Prohibited Food and Substances

1. Substances prohibited to be used in foods:

- Sodium cyclamate and foods contain sodium cyclamate exempt producing for export purpose.
- Brominated vegetable oil
- Salicylic acid
- Boric acid
- Borax
- Calcium iodate or potassium iodate except to be used to adjust the nutrition that related to iodine deficiency as approved by the Food and Drug Administration.
- Nitrofurazone,
- Potassium chlorate
- Formaldehyde, formaldehyde solution and paraformaldehyde
- Coumarin, or 1,2-benzopyrone, or 5,6-benzo-alpha-pyrone, or cis-o-coumaric acid anhydride, or o-hydroxycinnamic acid, lactone
- Dihydrocoumarin, or benzodihydropyrone, or 3,4-dihydrocoumarin, or hydrocoumarin
- Methyl alcohol or methanol except for using as processing aids for export purpose.
- Diethyleneglycol, or dihydroxydiethyl ether, or diglycol, or 2,2'-oxybis-ethanol, or 2,2'-oxydiethanol
- Foods contain melamine and its analogues (cyanuric acid, ammelide and ammeline)

2. Food prohibited to be manufactured, imported, or sold:

- Corn and corn products with Cry 9C DNA Sequence.
- Ready-to-eat gelatin and jelly, which contain glucomannan or konjac flour packed in small containers with diameter or diagonal of the widest part not larger than 4.5 cm.
- All kinds of puffer fish and foods contain puffer fish meat as ingredients.
- Dulcin (para-phenetolcarbamide) which is used as sweetener.
- Cyclamic acid and its salts excluded salt of cyclamic acid which is sodiumcyclamate.
- AF2 or furylframide as common name or 2-(2-furyl)-3-(5-nitro-2-furyl) acrylamide as chemical name which used as food additive.
- Potassium bromate as food additive
- Food contains dulcin, AF2, Potassium bromate or cyclamic acid and its salts as ingredient excluded salt of cyclamic acid which has sodiumcyclamate as ingredient.
- Food contains daminozide or succinic acid 2,2-dimethylhydrazide.
- Crude extract which is non-water extraction and its derivatives from stevia or stevia rebaudiana, bertonii which is not stevioside exempt producing for export or sell to manufacturer for exporting or sell to producers who extract stevioside from stevia.
- Foods contain melamine and its analogues (cyanuric acid, ammelide and ammeline)
- Foods contain objects other than food packed inside food packages, except for the purposes of food quality or standard preservation such as desiccator, oxygen absorber, etc in separate packages; seasonings; or consuming accessories (such as plastic spoon, chopsticks, measuring spoon, etc.)  
Objects other than food may be packed with the food packages, but only if they do not pose a risk to

humans or mislead consumers that those objects can be eaten.

### 3. Food prohibited to be imported or sold:

3.1 The following foods that expiry date or the suitable period of consumption of which has lapsed as stated in the label:

- Infant food and food of continuous formula for infant and children.
- Supplementary food for infant and children.
- Modified food for infant and modified milk of continuous formula for infant and children.
- Cultured milk.
- Cow's milk that has passed pasteurized process, for example, pasteurized fresh milk, recombined pasteurized milk, flavoured pasteurized milk and pasteurized milk products, etc.
- Food with special objectives.

3.2 Beef and beef products from Great Britain, Portugal, France, Ireland, Switzerland, Belgium, Germany, Netherlands, Denmark, Italy, Liechtenstein, Luxembourg, Spain, Czech Republic, Greece, Japan, Slovakia, Slovenia, Austria, Finland, Israel, Poland, Canada, and U.S.A.; except milk and milk products, hides and skins, gelatin and collagen prepared from hides and skins and bone, protein-free tallow, dicalcium phosphate, deboned skeletal muscle meat and its products from cattle 30 months of age or less, blood and blood by-products (see more details in item 6.6 of Section 6).

## 1.3 Regulatory Procedures

While some of the following information does not specifically apply to U.S. exporters, the following will be levied upon importers of U.S. products. The principles of regulatory procedures for food involve the following aspects.

### 1.3.1 Pre-marketing Control

Activities at this stage are the responsibility of the Food Bureau in the FDA.

(A) Establishing food standards and manufacturing requirements:

Food produced and the manufacturing practices to produce it must meet the minimum acceptable requirements as established by the Subcommittee on Food Standards and Local Manufacturing Requirements.

(B) Food manufacturing licensing:

Local food manufacturers that have the intent to sell their products must apply for a license prior to being operational. Plant layouts must be submitted for approval to the Thai FDA's Food Bureau. The FDA inspectors will then visit and inspect the plant before issuing a manufacturing license can be issued. It is the responsibility of the licensee to renew the license every three years.

(C) Food importation licensing:

A license is required for importing food for sale in the country. FDA inspectors will visit and examine the suitability of the designated storage facility or warehouse before a license is issued. A licensee may import various kinds of food provided that the Office of Food and Drug Administration approves the foods. A license to import must be renewed every three years.

A temporary import license will be needed for occasional import of food i.e. for exhibition. An exemption will be granted only for the import of food samples for laboratory test and consideration for purchase.



(D) Food product registration

Importers of food products deemed to be specifically-controlled food are required to register the products before importation for sale. However, exemptions are granted for products imported directly by food service outlets and manufacturers for their own use as ingredients or materials for food processing.

Applications for product registration should be submitted to the Food Bureau, FDA. For those residing outside the Bangkok Metropolitan area, applications can be submitted to the relevant Provincial Office of Public Health.

The approximate amount of time required for product registration, starting from submitting the application, is about one month. However, delays are usually caused by inaccurate or incomplete information in the documents, which is usually the basis for failing to register a product.

The details of applying for food product registration are provided in appendixes of the report; a flow chart of product registration is available in [TH8116 Food Product Registration in Thailand report](#).

(E) Food labeling:

Imported food products, which are categorized as specifically-controlled food, standardized foods, and foods required to bear labels are required to be labeled according to the specific requisites of each category. Details on the label requirements are provided in Section 2.

(F) Nutrition labeling:

Nutrition labeling is required for some products. Details on the standard label requirements are discussed in Section 2.

(G) The requirement of Good Manufacturing Practice (GMP)

Since July 24, 2003 under Ministerial Notification No. 193, B.E. 2543 (2000), Titled "Method of Food Manufacturing and Equipment for Manufacturing Food and Food Storage" Thailand requires that domestic manufacturers and foreign suppliers of 56 types of products adhere to GMP. These include:

- Infant food and uniform food for infant and children
- Supplementary food for infant and children
- Modified milk for infant and uniform modified milk for infant and children
- Ice
- Beverage in sealed containers
- Food in sealed containers
- Cow's milk
- Cultured milk

- Ice cream
- Flavored milk
- Milk products
- Food additives
- Sodium cyclamate and food containing sodium cyclamate
- Food for weight control
- Tea
- Coffee
- Fish sauce
- Natural mineral water
- Vinegar
- Edible oil and fat derived from animal or vegetable
- Peanut oil
- Cream
- Butter oil
- Butter
- Cheese
- Ghee
- Margarine
- Semi-processed food
- Some particular sauces
- Palm oil
- Coconut oil
- Mineral drink
- Soybean milk in sealed containers
- Chocolate
- Jam, jelly, marmalade in sealed containers
- Food for special purpose
- Alkaline-preserved Eggs
- Royal jelly and Royal jelly products
- Products from the hydrolysis or fermentation of soybean protein
- Honey (except where the place of manufacturing does not fall under the description of a factory under the law-governing factory)
- Fortified rice
- Brown rice flour
- Salted water for food flavoring
- Sauce in sealed containers
- Bread
- Gum and candy
- Processed agar and jelly
- Food Supplement
- Meat Products
- Flavoring Agents
- Prepared and processed frozen food

- Herbal tea
- Ready to cook food of which ingredients have been clearly separated into unit packing in the container
- Bakery products
- Food of animal origin other than meat products prescribed in MOPH notification No. 243/2544 (2001) Re: Some Meat Products
- Rice based noodles

Domestic manufacturers of these products must comply with the requirements outlined in the Ministerial Notification. Meanwhile, importers of the covered products must present an equivalent certificate of GMP for factories or plants that manufacture those products in line with the Thai GMP Law. The GMPs accepted can be any of the following: a) GMP by Thai Law; b) GMP by Codex; c) HACCP; d) ISO 9000; and e) other practice equivalent to (a)-(d).

For U.S. food products, Thai FDA officials agree that U.S. practices (it is understood that all U.S. food manufacturers are already subject to 21CFR part 110) are normally superior to the GMP under the present Thai GMP Law. Accordingly, any simple statement/certificate (including HACCP certificate) that is endorsed by USG agencies will be acceptable. The statement may state that "the food product(s) are manufactured by U.S. processing plant(s) which are subject to 21CFR part 110". In 2010, the Thai FDA accepts the FSIS Form 9060-5 Meat and Poultry Export Certificate of Wholesomeness as a GMP certificate equivalent and must include the following statement "The products were manufactured in accordance with the Food Safety and Inspection Service (FSIS) Hazard Analysis Critical Point (HACCP) regulatory requirement".

In addition to the Ministerial Notification No. 193, the Thai FDA also set specific GMP guideline that both local and foreign food manufacturers required to comply with for below specific products, which are:

- Drinking water in sealed container (Ministerial Notification No. 220 / 2544 (2001) Re: Drinking Water in Sealed Containers)
- Pasteurized ready-to-consumed milk products (Ministerial Notification No.298 B.E.2549 (2006) Re: Production Processes, Production Equipments, and storage of ready-to-consumed milk products in liquid form which passed through pasteurization heat treatment)
- Irradiated food (Ministerial Notification No.297 B.E.2549 Re: Irradiated Food)

### 1.3.2 Post-marketing Control

#### A. Compliance Monitoring:

Monitoring processes primarily make sure that the food produced is wholesome and complies with the national food standards. Inspection of food factories and premises throughout the country are regularly conducted together with sampling of food products for laboratory testing. Technical guidance on the appropriate food production, delivery, handling and storage are also given during the monitoring process. If violations occur, product recall and prosecution will be executed. Inspection, monitoring and legal actions are the responsibility of the Inspection Division of Thai FDA.

#### A. Food surveillance:

The aim of the program is to assure the safety and quality of food distributed throughout the country. The aim of food surveillance is to assure the safety and quality of food items distributed in market place.



Food surveillance is conducted mainly by the Thai Food and Drug Administration. FDA inspectors will take samples of food in markets from time to time and whenever problems are identified. The samples will be delivered to the Food Analysis Division, Department of Medical Science, for further analysis of toxins, pesticide residues, heavy metals, nutritional values, and standard conformity. Warning and legal actions such as seizure, product recall, etc. will be taken depending on the degree of violation.

### 1.3.3 Advertisement

Any form of food advertisement through any public media is subject to approval from the FDA. False or misleading advertising on quality or benefit claims are prohibited. The Advertisement Control and Public Relations Division is responsible for the approval of the statements and visual images used in food advertising.

## **Section II. Labeling Requirements:**

### **2.1 Standard Labeling**

Imported food products or domestic food products required to bear labels. For imported foods, a Thai label must be applied where needed prior to entry and be affixed to every single item of food prior to marketing. Failure to apply the label before entry will lead to product seizure by the FDA. Note that the Thai FDA requires to pre-approve a label only for specifically-controlled foods. For other foods, the food manufacturers or food importers are responsible to prepare a product label complying with the Ministerial Notification No. 194 B.E. 2543 Re: Labeling.

#### 2.1.1 Labeling of Food Products Sold Directly to Consumers

Labels for food products sold directly to consumers shall be in Thai language with and shall have the following details, except for those exempted by the FDA:

- Name of food.
- Food serial number.
- Name and address of manufacturer or repacker, as the case may be, together with the country where the product is manufactured.
- Net content of food in metric system.
  - a) Powdered, dry or solid food products shall display net weight.
  - b) Liquid food products shall display net volume.
  - c) Semi-solid or semi-liquid food products can display either net weight or net volume.
  - d) Other food products shall display net weight. Food products in sealed containers shall display net content as well as drained weight except food ingredients cannot be separated from the liquid part.
- Essential ingredients listed as percentage of the total, starting with the major ingredient. For concentrated products or those needing to be diluted or dissolved before consumption, the proportion of the products when diluted or dissolved must be displayed.
  - a) The words "Preservatives used", if any.
  - b) The words "Natural food color added" or "Chemical food color added" shall appear if used.
  - c) The words "Natural flavor added", "Artificial flavor added", etc. shall be presented, if used.
  - d) The words "Artificial sweetener added" if used.
  - e) The words "Natural scent enhanced" or "Artificial scent enhanced" if any.
- Date, month and year of manufacture; month and year of manufacture; date, month and year of expiry; or date, month and year within which food remains in good quality or conforms to the standard.

Accompanied by the word “Manufactured”, “Expire” or “Use Before”, as the case may be, note that:

a) The date, month and year of manufacture; the date, month and year of expiry; or the date, month and year within which food remains in good quality or conforms to the standard is used to describe food which can be stored for not more than 90 days.

b) The month and year of manufacture; the date, month and year of expiry; or the date, month and year within which food remains in good quality or conforms to the standards is used to describe food which can be stored for more than 90 days.

c) The date, month and year of expiry is used to describe certain food products specified by the FDA e.g. modified milk for infants, infant food, supplementary food for infants and children, etc.

The food manufacturer or importer may request the FDA to display the date, month and year of expiry for other types of food not stipulated. The information on item (a) and (b) mentioned above shall be presented in the “Principal Display Panel” whereas the information concerning item (c) can be displayed either in the “Principal Display Panel” or on the top or the bottom part of the container. If displayed at the bottom part of the food container, there shall be a statement indicating where to check for the manufactured date, expiry date or the date within which the food still remains in good quality or conforms to the standard.

- Storage instructions, if any.

- Preparation instructions, if any.

- Specific texts to be displayed clearly are usually for food products that need precautions before use. For example, “Not Used As Infant Food” and “Not to Replace Milk for Infant” shall be presented.

- Instructions on use and other useful information for products for use by a specific group of consumers e.g. a table showing baby-feeding schedule.

- Labels with statements, pictures, photographs, signs, trademarks, etc. shall not give misleading statements about the products.

- The label shall not contain pictures, photographs, signs, trademarks, and etc., which either explicitly or implicitly advertise other products.

### 2.1.2 Labeling of Food Products Sold to Food Manufacturers as Ingredients

A Thai label is required except for imported products where the English label is allowed. The label must at least contain the following:

- Name and type of food

- Food serial number

- Net content of food in metric system

- Name and country of the manufacturer

In this case, although a label containing Thai language is not required for imported products, the products must have the FDA’s product registration number.

### 2.1.3 Labeling of Modified Milk for Infants

In order to promote the importance of maternal milk and the benefits received from drinking maternal milk for both infants and small children, the Thai FDA required producers and importers of modified milk and modified milk of uniform formula for infant and children to display the following statements on the label:

- The best food for infant is maternal milk owing to its full nutritional content.

- Modified milk for infant should be recommended by physician, nurse or nutritionist.
- Incorrect preparation or mixture will be hazardous to infant.

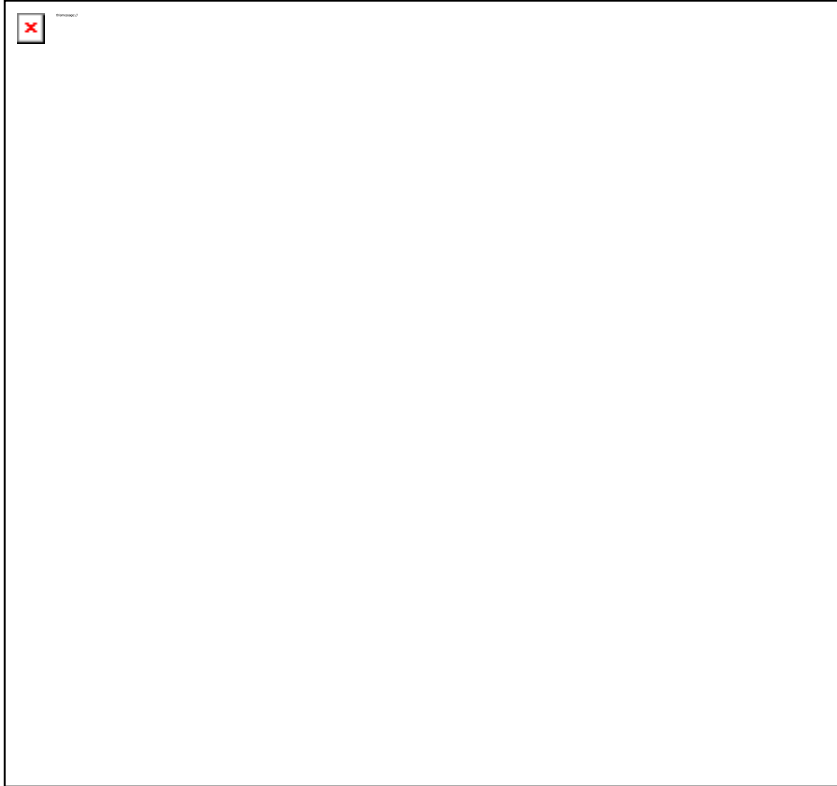
## **2.2 Nutrition Labeling**

The regulations on nutrition labeling are based on the Ministerial Notification No. 182 of B.E. 2541 (1998) and No. 219 of B.E. 2544 (2001). Nutritional labeling is mandatory for the following types of food.

- Foods making a specific nutritional claim;
- Foods that make use of nutritional values in sale promotions;
- Foods that specifically target a group of consumers e.g. students, executives, elderly people, etc;
- Other foods which may be specified by the FDA including potato chips, corn chips, extruded snack foods, biscuits/crackers, assorted wafers as per Ministerial Notification No. 305. Effective as of December 18, 2007 the Thai FDA requires nutrition labeling for five groups of processed foods by displaying the message of “Should take less and exercise for a better health. Details of the notification is discussed in GAIN Report [TH7136](#).

Exemptions from these nutrition-labeling regulations (as defined in Ministerial Notification No. 182) are infant foods, supplementary foods for infants and children and other types of food for which labeling requirements have been otherwise regulated; food not directly sold to consumers; and food packed in small containers which will be repacked and sold in a larger container. Nutrition labeling must be presented in Thai and a foreign language is optional. The standard U.S. nutrition fact panel is not acceptable as Thai Recommended Daily Intakes may not be identical to the U.S. Recommended Daily Intakes. In addition, differences may exist in serving size and reference amount.

Depending upon the labeling space, different formats are applicable, on either a vertical or horizontal basis. An example of standard comprehensive nutrition facts is provided. The format is similar to the U.S. nutrition fact panel but not identical:

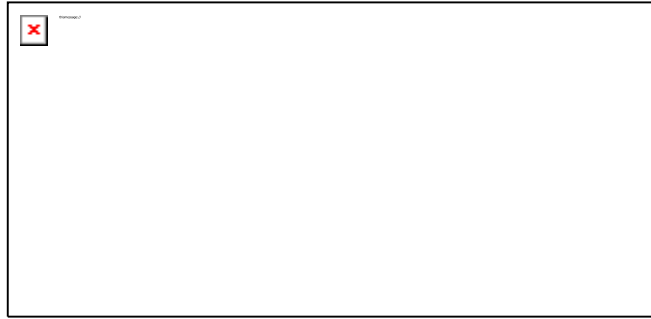


Details on serving size and servings per container may be omitted where the reference on serving size cannot be determined due to the nature of that food. Hence, instead of the statement “Amount per serving”, the statement “Amount per 100 g” or “Amount per 100 ml” shall be used as appropriate.

### **3. Guideline Daily Amounts (GDA) Labeling**

Effective as of August 24, 2011, the Thai FDA requires that five groups of snack foods –; fried or baked potato chips, fried or baked popcorn, rice crisps or extruded snacks, crackers or biscuits, and filling wafers–label the Guideline Daily Amounts (GDA) on the front of the product’s package. The GDA labeling must include the nutritional value of the product and the recommended daily consumption regarding energy, sugar, fat, and sodium. The format of the label is the following:

Nutritional value per.....  
Consumption should be split into .....times.



\*Percentage of maximum consumption volume allowed per day

More details on the GDA labeling format and requirements are available in GAIN Report [“Thai FDA’s New Guideline Daily Amounts \(GDA\) Labeling”](#) (TH1077).

### 2.3 Thai Recommended Daily Intakes (Thai RDIs)

The Thai Recommended Daily Intake (Thai RDIs) for people of six years of age and older are the established guidelines for nutritional labeling. The Thai Recommended Daily Dietary Allowances (Thai RDA), were developed using as reference the U.S. RDA and Codex’s Nutrient Reference Values, details on Thai RDIs are provided below.

No.	Nutrient	Thai RDI	Unit
1	Total Fat	65*	Gram
2	Saturated Fat	20*	Gram
3	Cholesterol	300	Milligram
4	Protein	50*	Gram
5	Total Carbohydrate	300*	Gram
6	Dietary Fiber	25	Gram
7	Vitamin A	800 (2,664)	Microgram RE (IU)
8	Thiamin	1.5	Milligram
9	Riboflavin	1.7	Milligram
10	Niacin	20	Milligram NE
11	Vitamin B6	2	Milligram
12	Folic Acid	200	Microgram
13	Biotin	150	Microgram
14	Pantothenic Acid	6	Milligram
15	Vitamin B12	2	Microgram
16	Vitamin C	60	Milligram
17	Vitamin D	5 (200)	Microgram (IU)

18	Vitamin E	10 (15)	Milligram Alpha TE (IU)
19	Vitamin K	80	Microgram
20	Calcium	800	Milligram
21	Phosphorus	800	Milligram
22	Iron	15	Milligram
23	Iodine	150	Microgram
24	Magnesium	350	Milligram
25	Zinc	15	Milligram
26	Copper	2	Milligram
27	Potassium	3,500	Milligram
28	Sodium	2,400	Milligram
29	Manganese	3.5	Milligram
30	Selenium	70	Microgram
31	Fluoride	2	Milligram
32	Molybdenum	160	Microgram
33	Chromium	130	Microgram
34	Chloride	3,400	Milligram

Notes:

- \* RDIs for total fat, saturated fat, protein and total carbohydrate are 30, 10, 10 and 60 respectively of the total daily calories (2,000 kilocalories).
- Sugar intake should not be more than 10% of the total daily calories.

## 2.4 Claims

### 2.4.1 Nutritional Claims

A nutritional claim means any presentation which states, suggests or implies that a food has particular nutritional properties including, but not limited, to the caloric value, the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals. Nutritional claims constitute nutrient content claims, comparative claims and nutrient function claims.

The Thai FDA generally uses Codex and U.S. FDA standards as guidelines to develop their own nutritional claims guidelines, as such the descriptors used in nutrient content claim (e.g. low in cholesterol) and comparative claims (e.g. “less”, “reduced”) generally have similar definitions to those used in the U.S. for food labeling. However, there may be some differences in the use of certain terms such as “good source” or “rich in” as the threshold values for nutrients might be greater than what is used in the US to be able to make such claims and differences may also exist in serving sizes and recommended daily intakes. Further details can be obtained from the Food Bureau, FDA.

(A) Nutrient content claims are a nutrition claim that described the level of nutrient contained in a food. Examples are “source of calcium”, “high in fiber and low in fat”, etc. A food that is by its nature low in

or free of the nutrient that is the subject of the claim shall not include the term “low” or “free” in the name of the food. Instead, a claim statement may be made in a general form that refers of all foods of that type e.g. vegetable oil, are cholesterol-free foods. However, foods that have been specially processed, altered, formulated or reformulated so as to lower the amount of nutrient in the food or remove the nutrient from the food may bear such a claim.

(B) Comparative claims are claims that compare the nutrient levels and/or energy value of two or more foods. Examples are “less than”, “fewer”, “more than”, “reduced”, “lite/light”, etc. Comparative claims can be made if the foods being compared or “reference foods” are different versions of the same food or similar foods that are representative of the same type available in the market. The identity of the reference food shall be given and a statement of the amount difference in the nutrient content or energy value shall be expressed as a percentage or fraction, higher or lower than that of the food being compared. Also, the nutrient content per serving shall be provided. Full details of the comparison are needed.

Comparative claims are not allowed in the case where reference foods already contain “low” or “very low” levels of nutrient content or energy values according to the established conditions of such terms defined in Appendix 4 of the Ministerial Notification No. 182 (B.E. 2541) Re: Nutrition Labeling.

(C) Nutrient function claims are claims relating to the function of a nutrient in the body. Examples are “Calcium aids in the development of strong bones and teeth” and “Iron is a factor in red blood cell formation”. Nutrient function claims are permitted provided the following conditions are met. Nonetheless, a claim statement is subject to the approval from FDA.

- Only those essential nutrients listed in the Thai RDIs shall be the subject of a nutrient function claim.
- The food for which the claim is made shall be a significant source of the nutrient in the diet.
- The claim must be made with reference to the nutrient not particularly to the food product.
- The claim must be based on reliable scientific evidence.
- The claim must not imply or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from disease.

#### 2.4.2 Health Claims

A health claim means any presentation which states, suggests or implies that a food or nutrient in the food has anything to do with disease or health condition. As many factors i.e. sex, age, heredity, etc can be causes of disease for an individual, no health claim is therefore allowed on food products in Thailand.

### 2.5 GMO Labeling

The Thai Government has banned the commercial planting of transgenic crops but does allow imports of transgenic soybeans and corn for a wide-range of domestic uses, in both the feed milling and food processing industries. On May 11, 2003 the Ministry of Public Health’s labeling law for food containing Genetically Modified Organisms (GMO) materials/products was implemented. The regulations, claiming to protect consumers, were apparently based on the Japanese model allowing for a 5 percent tolerance.

The products covered by this law are listed as follows:

- Soybeans
- Cooked soybean
- Roasted soybean
- Bottled or canned soybean or soybean contained in retort pouch
- Natto (fermented soybean)
- Miso
- Tofu or Tofu fried in oil
- Frozen tofu, soybean gluten from tofu or its products
- Soybean milk
- Soybean flour
- Food containing product(s) from (1) to (10) as main ingredient
- Food containing soybean protein as main ingredient
- Food containing green soybean as main ingredient
- Food containing soybean sprout as main ingredient
- Corn
- Popcorn
- Frozen or chilled corn
- Bottled or canned corn or corn contained in retort pouch
- Corn flour or corn starch
- Snack deriving from corn as main ingredient
- Food containing product(s) from (15) to (20) as main ingredient
- Food containing corn grits as main ingredient

GMO labeling is required for any processed product containing recombinant DNA or protein resulting from gene technology over 5 percent of each top three main ingredients by weight, and each ingredient constitutes over 5 percent of the total product weight.

Product labeling by the producer/importer is mandatory, products that do not adhere to the regulation may be confiscated and the producer/importer will be subject to the applicable penalties if found at fault. More details about GMO labeling procedures are provided in the Manual for Labeling Procedures for GMO Products according to the Ministerial Notification No. 251, B.E. 2545 (2002).

## **2.6 Irradiated Food Imports to Thailand**

Effective as of October 19, 2010 irradiated food manufacturers and importers have to ensure that irradiated food manufactured or sold in Thailand has been labeled in accordance with the requirements prescribed in the Ministry of Public Health Notification Re: Irradiated Food (2553/2010). The regulation requires the labeling of irradiated food to display the symbol of food irradiation and the wording of “irradiated” to be adjacent to the name of food or any irradiated food ingredient under the ingredient list. In addition, importers of irradiated foods must provide a certificate of the establishment for irradiation processing as prescribed in the Ministerial Notification or the equivalent form from the government authorities or other accepted documents by the government of the countries of origin. More information on the requirements is available in GAIN Report “New Requirements for Irradiated Food” (TH0075).



## 2.7 Iodized Salt Labeling

In order to reduce the iodine deficiency in children and pregnant woman in Thailand under the Universal Salt Iodization (USI) strategy, the Thai Food and Drug Administration (FDA) requires edible salts (including table salt and salt used as food ingredients) to be iodized. For table salt, iodine must not be less than 30 mg/kg of edible salt and the wording “Iodized Edible Salt” has to be displayed adjacent to the name of food. For any product containing salt as an ingredient, the wording of “Iodized Edible Salt” is also required under the ingredient list. The Thai FDA requires a message of “For people who need to limit iodine consumption” for non-iodized table salt or any product that contains non-iodized salt. The requirement will be taken into effective on December 31, 2010.

### **Section III. Packaging and Container Regulations:**

The Thai FDA requires that all packaging and containers of food must comply with the Ministerial Notification No. 92, B.E. 2528 (1985) and No. 295, B.E. 2548 (2005). The guidelines on packaging and containers are as follows:

(A) A container must:

- Be clean
- Not emit any heavy metal or other substances that would contaminate food in a volume to be harmful to health.
- Free of germ contamination.
- Emit no food contaminating colors.

(B) Containers which are made from ceramic or enameled metal must have to conform to (A) and must also meet lead and cadmium standards as described in the Schedule 2 of the Ministerial Notification No. 92 (B.E. 2528) Re: Prescription of Quality or Standard for Food Containers, Use of Food Containers, and Prohibition of Use of Things as Food Containers.

(C) Containers which are made of plastic must conform to not only the quality or standard in (A) but also the quality or standard in Schedule 1 of the Ministerial Notification No. 92 (B.E. 2528) Re: Prescription of Quality or Standard for Food Containers, Use of Food Containers, and Prohibition of Use of Things as Food Containers.

(D) Plastics in the form of sheets or bags which are used as food containers must not be made from used plastic and must not have coloring except for: a) laminate plastic, only the layer that's not in direct contact with the food; and b) plastic which is used for packing shelled fruits.

(E) Plastic containers of milk, milk products, and other products similar to milk products (such as soybean milk and coconut milk) must be made from Polyethylene, Ethylene, 1-Alkene Copolymerized resin, Polypropylene, Polystyrene or Polyethyleneterephthalate

(F) Use of containers that have previously been used to pack or wrap fertilizers, hazardous substance, or any substance likely to be harmful to human is prohibited.

(G) Use of containers that have been made to packing other products, which are not food, that bear a design or statement that may mislead to the actual contents of a particular food is prohibited.

The Ministry of Public Health announced additional measures prohibiting objects other than food to be packed into food packaging ([TH8082](#)) in the Ministerial Notification No. 310, B.E. 2551 (2008). This is in response to a publicized case of a Thai child accidentally swallowing a small toy packed inside a snack food. The impact of this notification on trade is quite limited as the new notification only affects certain forms of product promotion. This Ministerial Notification repealed the Notification no. 304 (B.E. 2550 (2007)) regarding the prohibition of any objects other than food to be packed into the food package and the major revision of this notification is as follows:

- Objects other than food shall not be packed inside food packages, except for the purposes of food quality or standard preservation such as desiccators, oxygen absorber, etc in separate packages; seasonings; or consuming accessories (such as plastic spoon, chopsticks, measuring spoon, etc.)
- Objects other than food may be packed with the food packages, but only if they do not pose a risk to humans or mislead consumers that those objects can be eaten.

#### **Section IV. Food Additives Regulations:**

Food additives are substances which normally are not used as food or essential ingredients of food, whether or not such substances have food value, but which are added for the benefits of production technology, packing, storage or transport beneficial to the quality or standards or the nature of food. They also include the substances mixed with food for the purposes stated earlier.

Food additives are specified as specifically-controlled food of which the quality or standards are defined. Use of food additives must follow the set objectives for specified kinds of food and maximum permissible quantity, food additive functional classes categorized according to CODEX as listed below:

- Acid
- Acidity regulator
- Anticaking agent
- Antifoaming agent
- Antioxidant
- Bulking agent
- Colour
- Colour retention agent
- Emulsifier
- Emulsifying salt
- Firming agent
- Flavour enhancer
- Flour treatment agent
- Foaming agent
- Gelling agent
- Glazing agent
- Humectant
- Preservative
- Propellant
- Raising agent
- Stabilizer
- Sweetener

- Thickener

Use of food additives for purposes other than stated must be petitioned for the FDA's approval. Any food additives not listed below but are available under CODEX (GSFA) are generally acceptable by the Thai FDA.

The list of permitted food additives in Thailand are provided below:

- Hydrochloric acid (INS 507)
- Sorbic acid (INS 200)
- Citric acid (INS 330)
- Thiodipropionic acid (INS 388)
- Benzoic acid (INS 210)
- Propionic acid (INS 280)
- Trans-butenedioic acid (INS 297)
- Phosphoric acid (INS 338)
- Formic acid (INS 236)
- Malic acid (INS 296)
- Lactic acid (INS 270)
- Acetic acid (INS 260)
- Algenic acid (INS 400)
- Glutamic acid (INS 620)
- L-tartaric acid (INS 334)
- L-ascorbic acid (INS 300)
- Isoascorbic acid (INS 315)
- Guanylic acid (INS 626)
- Inosinic acid (INS 630)
- Glucono-delta-lactone (INS 575)
- Glycerin (INS 422)
- Ester gum (INS 445)
- Salts of oleic acid (INS 470)
- Salts of myristic acid (INS 470)
- Ammonium salts of phosphatidic acid (INS 442)
- Karaya gum (INS 416)
- Guar gum (INS 412)
- Guaiac resin (INS 314)
- Gamma-cyclodextrin (INS 458)
- Beewax (INS 901)
- Carnauba wax (INS 903)
- Carbon dioxide (INS 290)
- Carmoisine (INS 122)
- Carotene (natural) (INS 160aii)
- Carrageenan (INS 407)
- Carob bean gum (INS 410)
- Curdlan (INS 424)

- Candellilla wax (INS 902)
- Canthaxanthin (INS161g)
- Ammonia caramel (INS 150c)
- Caustic caramel (INS 150a)
- Sulfite ammonia caramel (INS 150d)
- Calcium guanylate (INS 629)
- Calcium ribonucleotides (INS 634)
- Calcium inosinate (INS 633)
- Calcium gluconate (INS 578)
- Calcium chloride (INS 509)
- Calcium sulfate calcium glutamate (INS 623)
- Calcium carbonate (INS 170i)
- Calcium citrate (INS 333)
- Calcium silicate (INS 552)
- Calcium sorbate (INS 203)
- Calcium disodium (ethylenedinitrilo) (INS 385)
- Calcium DL-malate (INS 352ii)
- Calcium benzoate (INS 213)
- Calcium propionate (INS 282)
- Calcium ferrocyanide (INS 538)
- Calcium phosphate, dibasic (INS 341ii)
- Calcium phosphate, tribasic (INS 341ii)
- Calcium phosphate, monobasic (INS 341i)
- Calcium bisulphate (INS 227)
- Calcium lactate (INS 327)
- Calcium stearate (INS 470)
- Calcium oxide (INS 529)
- Calcium aluminium silicate (INS 556)
- Calcium acetate (INS 263)
- Calcium alginate (INS 404)
- Calcium ascorbate (INS 302)Calcium hydroxide (INS 526)
- Chlorine (INS 925)
- Chlorine dioxid (INS 926)
- Chlorophyll copper complex (INS 141 ii)
- Carmines (INS 120)
- Edible gelatin Gellan gum (INS 418)
- Shellac (INS 901)
- Sucrose acetate isobutyrate (INS 444)
- Sorbitol (INS 420)
- Sorbitan tristearate (INS 492)
- Sorbitan monopalmitate (INS 495)
- Sorbitan monostearate (INS 491)
- Sunset yellow FCF (INS 110)
- Sulfur dioxide (INS 220)

- Silicon dioxide (INS 551)
- Xylitol (INS 967)
- Sodium gluconate (INS 576)
- Sodium carbonate (INS 500i)
- Sodium carboxymethyl cellulose (INS 466)
- Sodium carboxy-methyl cellulose, enzymatically hydrolysed (INS 469)
- Sodium sulfate (INS 514)
- Sodium sulphite (INS 221)
- Sodium sesquicarbonate (INS 500iii)
- Sodium citrate (INS 331iii)
- Sodium sorbate (INS 201)
- Sodium nitrate (INS 251)
- Sodium nitrite (INS 250)
- Sodium DL-malate (INS 350ii)
- Sodium dihydrogen citrate (INS 331i)
- Sodium phosphate, tribasic (INS 339iii)
- Sodium phosphate, dibasic (INS 339ii)
- Sodium Polyphosphate (INS 425i)
- Sodium phosphate, monobasic (INS 339i)
- Sodium propionate (INS 281)
- Sodium bicarbonate (INS 500ii)
- Sodium benzoate (INS 211)
- Sodium tripolyphosphate sodium ferrocyanide (INS 535)
- Sodium fumarate (INS 365)
- Sodium bisulfite (INS 222)
- Sodium metabisulfite (INS 223)
- Sodium lactate (INS 325)
- Sodium acetate (INS 262i)
- Sodium alumino silicate (INS 554)
- Sodium alginate (INS 401)
- Sodium L-tartrate (INS 335ii)
- Sodium L-ascorbate (INS 301)
- Sodium D-isoascorbate (INS 316)
- Sodium o-phenyl phenol (INS 232)
- Sodium hydroxide (INS 524)
- Sodium hydrogen malate D (INS 350i)
- Powdered cellulose (INS 460ii)
- Xanthan gum (INS 415)
- Dextrins (INS 1400)
- Triacetin (INS 1518)
- Triammonium citrate (INS 380)
- Triethyl citrate (INS 1505)
- Tripotassium citrate (INS 332ii)
- Trisodium citrate (INS 331iii)
- Titanium dioxide (INS 171)
- Distarch phosphate (INS 1412)

- Dilauryl thiodipropionate (INS 389)
- Dimethyl polysiloxane (INS 900)
- Dimethyl dicarbonate (INS 242)
- Dipotassium 5'-inosinate (INS 632)
- Dipotassium 5'-guanylate (INS 628)
- Disodium 5'-inosinate (INS 631)
- Disodium 5' ribonucleotide (INS 635)
- Disodium 5'-guanylate (INS 627)Dodecyl gallate (INS 312)
- Tartrazine (INS 102)
- Talcum (INS 553iii)
- Tara gum (INS 417)
- Tragacanth gum (INS 413)
- Thaumatin (INS 957)
- Tocopherol concentrate mixed (INS 307b)
- Tosom (INS 479)
- Nisin (INS 234)
- Nitrous oxide (INS 942)
- Beta-carotene (synthetic) (INS 160ai)
- Beta-apo-8'-caotenal (INS 160e)
- Beta-cyclodextrin (INS 459)
- Butylated hydroxytoluene (INS 321)
- Butylated hydroxyanisole (INS 320)
- Brilliant blue FCF (INS 133)
- Bleached starch (INS 1403)
- Ponceau 4 R (INS 124)
- Konjac flour (INS 425)
- Propane (INS 944)
- Propyl gallate (INS 310)
- Propyl paraben (INS 216)
- Propylene glycol (INS 1520)
- Propylene glycol alginate (INS 405)
- Propylene glycol esters of fatty acids (INS 477)
- Vegetable carbon (INS 153)
- Pectin (INS 440)
- Potassium gluconate (INS 577)
- Potassium chloride (INS 508)
- Potassium carbonate (INS 501i)
- Potassium sorbate (INS 202)
- Potassium sulfate (INS 515)
- Potassium sulfite (INS 225)
- Potassium citrate (INS 332ii)
- Potassium DL-malate (INS 351ii)Potassium dihydrogen citrate (INS 332i)
- Potassium nitrate (INS 252)
- Potassium nitrite (INS 249)
- Potassium benzoate (INS 212)
- Potassium bicarbonate (INS 501ii)
- Potassium bisulfite (INS 228)
- Potassium propionate (INS 283)

- Potassium ferrocyanide (INS 536)
- Potassium phosphate, dibasic (INS 340ii)
- Potassium phosphate, tribasic (INS 340iii)
- Potassium phosphate, monobasic (INS 340i)
- Potassium metabisulfite (INS 224)
- Potassium lactate (INS 326)
- Potassium acetate (INS 261)
- Potassium alginate (INS 402)
- Potassium L-tartrate (INS 336)
- Potassium ascorbate (INS 303)
- Potassium hydroxide (INS 525)
- Potassium hydrogen DL, malate (INS 351ii)
- Polyglycerol esters of fatty acids (INS 475)
- Polyglycitol syrup (INS 964)
- Polydextrose (INS 1200)
- Polyvinyl pyrrolidone (INS 1201)
- Insoluble polyvinyl pyrrolidone (INS 1202)
- Polyoxyethylene (20) sorbitan monostearate (INS 435)
- Polyoxyethylene (20) sorbitan monooleate (INS 433)
- Polyethylene glycol (INS 1521)
- Pimaricin (INS 235)
- Fast green FCF (INS 143)
- Ferric ammonium citrate (INS 381)
- Ferrous gluconate (INS 579)
- Ferrous lactate (INS 585)
- Phosphated distarch phosphate (INS 1413)
- Methyl cellulose (INS 461)
- Methylparaben (INS 218)Methyl ethyl cellulose (INS 465)
- Beta-apo-8'-carotenoic acid (INS 160f)
- Magnesium gluconate (INS 580)
- Magnesium carbonate (INS 504i)
- Magnesium chloride (INS 511)
- Magnesium silicate (synthetic) (INS 553i)
- Magnesium hydroxide carbonate (INS 504 ii)
- Magnesium DI-L glutamate (INS 625)
- Magnesium DL-lactate (INS 329)
- Magnesium stearate (INS 470)
- Magnesium oxide (INS 530)
- Magnesium hydroxide (INS 528)
- Mannitol (INS 421)
- Maltitol (INS 965)
- Microcryltalline cellulose (INS 460 i)
- Microcrystalline wax (INS 905ci)
- Monosodium glutamate (INS 621)

- Monopotassium glutamate (INS 622)
- Mono and diglycerides (INS 471)
- Citric acid esters of mono- and diglycerides (INS 472c)
- Diacetyltartaric acid esters of mono- and diglycerides (INS 472e)
- Tartaric, acetic and fatty acid esters of mono-and diglyceride Tartaric (INS 472f)
- Lactic acid esters of mono- and diglycerides (INS 472b)
- Acetic acid esters of mono- and diglycerides (INS 472a)
- Momostarch phosphate (INS 1410)
- Riboflavin (INS 101i)
- Lecithin (INS 322)
- Lactitol (INS 966)
- Lysozyme hydrochloride (INS 1105)
- Processed eucheama seaweed (INS 407 a)
- Starch sodium octenylsuccinate (INS 1450)
- Starch acetate (INS 1420)
- Stearyl citrate (INS 484)
- Stannous chloride (INS 512)
- Beetroot red (INS 162)Octyl gallate (INS 311)
- Aluminium silicate (INS 559)
- Aluminium stearate (INS 470)
- Aluminium ammonium sulfate (INS 523)
- Alpha-tocopherol (INS 307c)
- Agar (INS 406)
- Acacia (INS 414)
- Ethyl cellulose (INS 462)
- Ethyl paraben (INS 214)
- Ethyl ester of beta-apo-8'-carotenoic acid (INS 160f)
- Ethyl maltol (INS 637)
- Ethyl hydroxyethyl cellulose (INS 467)
- Erythrosine (INS 127)
- Erythritol (INS 968)
- Azodicarbonamide (INS 927a)
- Glucose oxidase (INS 1102)
- Enzyme treated starch (INS 1405)
- Blomelium (INS 1101 iii)
- Papain (INS 1101 ii)
- Alpha-amylase enzyme, Glycogenase (INS 1100)
- Protease from aspergillus oryzae, var. (INS 1100i)
- Lipase from aspergillus oryzae, var. (INS 1104)
- Acid treated starch (INS 1401)
- Ammonium glutamate (INS 624)
- Ammonium carbonate (INS 503i)
- Ammonium chloride (INS 510)
- Ammonium citrate (INS 380)



- Ammonium bicarbonate (INS 503ii)
- Ammonium lactate (INS 328)
- Ammonium acetate (INS 264)
- Ammonium alginate (INS 403)
- Ammonium hydroxide (INS 527)
- Ascorbyl palmitate (INS 304)
- Ascorbyl stearate (INS 305)
- Alkali treated starch (INS 1402)
- Indigocarmine (INS 132)
- Acetylated distarch glycerol (INS 1423)
- Acetylated distarch phosphate (INS 1414)
- Acetylated distarch adipate (INS 1422)
- Acid treated starch (INS 1401)
- Oxidized starch (INS 1404)
- Oxystearin (INS 387)
- Ortho-phenyl phenol (INS 231)
- Isopropyl citrate mixture (INS 384)
- Isomalt (INS 953)
- Hexa methylene tetramine (INS 239)
- Hydroxypropyl cellulose (INS 463)
- Hydroxypropyl distarch phosphate (INS 1442)
- Hydroxypropyl methyl cellulose (INS 464)
- Hydroxypropyl starch (INS 1440)
- Ice structuring protein type III HPLC 12\*

#### **Section V. Pesticides and Other Contaminants:**

Food containing pesticide residues and contaminants are enforced by Food and Drug Administration (FDA), Ministry of Public Health. FDA imposes Maximum Residue Limits (MRL) regulation based the MRL standards established by the National Bureau of Agricultural Commodity & Food Standards (NBACFS). In addition, Department of Agriculture (DOA) in Ministry of Agriculture and Cooperatives (MOAC) control the use of agricultural chemicals in farming through its own regulations.

#### **5.1 Food Containing Pesticide Residues**

The tolerance levels of residues allowed in foodstuffs are defined as Extraneous Residue Limit (ERL) and Maximum Residue Limit (MRL). However, zero tolerance level is set for toxic substances in agriculture which are officially prohibited under the Notification of Ministry of Agriculture and Cooperatives, except for the established Extraneous Maximum Residue Limit. Under the Hazardous Substance Act (No. 3) B.E. 2551 (2008), the following substances are classified as Type 4 hazardous substances which are prohibited for production, import, export, and possession:

- aldrin
- aminocarb
- aminodiphenyl
- amitrole
- aramite
- asbestos - amosite

- azinphos – ethyl
- azinphos - methyl
- benzinidina
- beta - HCH 1,3,5/2,4,6 - hexachloro- cyclohexane
- BHC or HCH (1,2,3,4,5,6 - hexachloro-cyclohexane)
- binapacryl
- bis chloromethyl ether
- bromophos
- bromophos-ethyl
- cadmium and cadmium compounds
- calcium arsenate
- captafol
- carbon tetrachloride
- chlordane
- chlordecone
- chlordimeform
- chlorobenzilate
- chlorophenols
- chlorthiophos
- copper arsenate hydroxide
- cycloheximide
- cyhexatin
- daminozide
- DBCP (1,2-dibromo-3-chloropropane)
- DDT (1,1,1-trichloro-2,2-bis (4-chlorophenyl ethane))
- demephion
- demeton
- o-dichlorobenzene
- dieldrin
- dimefox
- dinoseb
- dinoterb
- disulfoton
- DNOC (4,6-dinitro-o-cresol)
- EDB (1,2-dibromoethane)
- endrin
- ethyl hexyleneglycol (ethyl hexane diol)
- ethylene dichloride
- ethylene oxide (1,2-epoxyethane )
- fensulfothion
- fentin
- fluoroacetamide
- fluoroacetate sodium
- fonofos

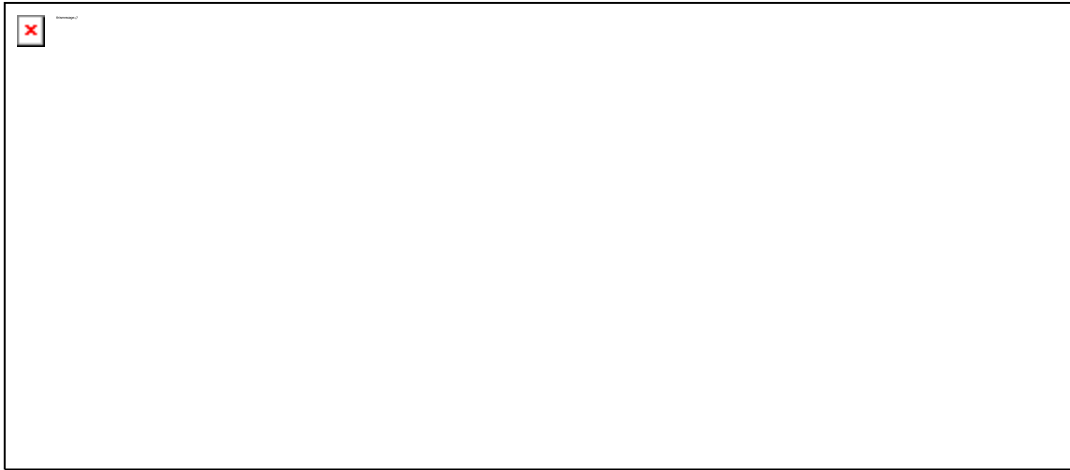
- heptachlor
- hexachlorobenzene
- lead arsenate
- leptophos
- lindane (>99% gamma-HCH gamma- BHC)
- MCPB [4-(4-chloro-o-tolyloxy) butyric acid]
- mecoprop
- mephosfolan
- mercury compounds
- mevinphos
- MGK repellent - 11
- mirex
- monocrotophos
- naphthylamine
- 4-nitrodiphenyl
- nitrofen
- parathion
- Paris green
- pentachlorophenate sodium pentachlorophenoxide sodium
- pentachlorophenol
- phenothiol
- phorate
- phosphamidon
- phosphorus
- polybrominated biphenyls, PBBs
- polychlorinated triphenyls, PCTs
- prothoate
- pyrinuron (piriminil)
- safrole
- schradan
- sodium arsenite
- sodium chlorate
- strobane (polychloroterpenes)
- sulfotep
- 2,4,5-T ([2,4,5-trichlorophenoxy] acetic acid)
- 2,4,5-TCP (2,4,5-trichlorophenol)
- TDE or DDD [1,1-dichloro-2,2-bis (4-chlorophenyl) ethane]
- TEPP (tetraethyl pyrophosphate)
- 2,4,5-TP ((+)-2-[2,4,5-trichlorophenoxy] propionic acid)
- thallium sulfate
- toxaphene or camphechlor
- tri (2,3-dibromopropyl) phosphate
- vinyl chloridemonomer (monochloroethene)
- methamidophos

- parathion methyl
- endosulfan

Codex pesticide MRLs are generally accepted. Detailed information on food containing pesticide residues is available in the Ministry of Public Health's Notification Re: Food Containing Pesticide Residues dated April 14, 2011 and [TH9141](#) report: Thai FDA Revising Pesticide MRLs in Foods.

## 5.2 Food Containing Contaminants

According to Ministerial Notification No. 98 of B.E. 2529 (1986) and Ministerial Notification No. 273 of B.E. 2546 (2003), food shall not contain contaminants with more than the following specifications.



Note that the above regulations are not applicable to specifically-controlled food or other standardized food declared by the Ministry of Public Health and for which the quantity of contaminants may be specified otherwise by the Ministry.

The Thai FDA requires that all food products must be free of the following chemicals and their metabolites as stipulated in the Ministry of Public Health's Notification No. 299 B.E. 2549 (2006) Re: Prescribed standards for some chemical contaminations in foods (2nd Edition). A list of chemicals under this stipulation is as follows.

- Chloramphenicol and its salts.
- Nitrofurazone and its salts
- Nitrofurantoin and its salts
- Furazolidone and its salts
- Furaltadone and its salts
- Malachite green and its salts

In addition, all food products must be free of  $\beta$ -Agonist chemical groups and its salts, including substances which are derived from its metabolites as stipulated in the Ministry of Public Health's Notification No. 269 B.E. 2546 (2003) Re: Prescribed Standards for  $\beta$ -Agonist Chemicals Group Contamination in Foods.

An additional list of veterinary drugs covered by the regulation, and a set of MRLs by animal species

and organ tissue/product are available in the Ministerial Notification No. 303 BE. 2550 (2007). Details of the new proposed rules are discussed in [TH7060](#).

### **5.3 Food Pathogens Control Measures in Food Products**

Importers of 15 types of products listed under the Ministry of Public Health's Notification Re: Food Standards as Regards Pathogens B.E. 2552 (2009) must present a lab analysis report during the food product registration process to ensure that imported products are pathogen free or their presence does not exceed maximum specified limits stated in the notification. The Thai FDA accepts lab analyses reports issued by government laboratories from the country of origin, government laboratories in Thailand, private laboratories accredited by the Thai government, or laboratories accredited by international accreditation agencies. The background of the notification can be found in GAIN Report "Amendments on Food Pathogen Standards 2009" (TH9054).

### **5.4 Yeast and Mold Level in Foods**

Thai FDA has regulated yeast and mold in food products since 1984 and no-tolerance level was imposed on yeast and mold. Until September 2010, the Thai FDA revised and set new tolerance level of yeast and mold in foods for six food categories: beverages in sealed containers, coffee, tea, chocolate, weight control foods, and electrolyte. The background of the notification and the set tolerance level of yeast and mold in foods are available under Report [TH0144](#): Thai FDA Revising Yeast and Mold Level in Foods.

## **Section VI. Other Regulations and Requirements:**

### **6.1 Laboratory Testing**

To register the specifically-controlled food with the Thai FDA, the Lab Analysis Report is required to ensure that the products meet standard requirements under product related ministerial notifications, or products are free from microbial organisms and toxic chemical substances that are not safe for consumption, or to ensure that products are of good nutritional quality. The Thai FDA accepts a Lab Analysis Report for required food product issued by government laboratory from the country of origin, government laboratory in Thailand or the private laboratory accredited by Thai government. The submitted lab analysis report should have been issued not more than one year. The analysis results must comply with the quality or standard specified in the Ministerial notification. More information on a Lab Analysis Report is available in [TH8116](#).

### **6.2 Shelf Life and Packaging**

Shelf longevity and packaging are critical issues. The long shipping time and the likelihood that products will pass through multiple marketing channels before reaching consumers should be considered. Due to Thailand's hot and humid climate, moisture resistant outer and inner packaging should be used to preserve product quality.

### **6.3 Product Samples and Mail Order Shipments**

A limited amount of processed or packaged food samples for product registration and consideration for purchase can be brought in without an import license from the FDA. However, samples of raw, fresh or

frozen foodstuffs e.g. meat, vegetables and fruits may be subject to other regulations established by the concerned authorities. In certain cases, a health certificate, sanitary certificate, or phytosanitary certificate will be required. Mail order shipments of products for sale are also subject to the same rules and regulations imposed by the FDA and other relevant authorities as those of regular imports. For more information, see details in the following sections.

#### **6.4 Import Control Under the Tariff Rate Quota (TRQ)**

Thailand is permitted to establish TRQs for 23 agricultural products under the WTO Agreement on Agriculture. The products under the TRQs system are divided into two groups. The first group comprises a number of traditional export commodities (e.g. rice, coconuts), where comparative advantage could preclude the need for import protection. A second group consists of commodities, which can be produced domestically but importation is necessary to meet the high demand of the processing industry (e.g. oilseed, corn). In administering the TRQs for the latter group, the RTG will issue higher-than-commitment in-quota amounts and/or lower-than-commitment in-quota duties, when domestic production is not sufficient to cover the demand, especially for export-oriented industries. In years of sufficient domestic supply or surpluses, the RTG will limit in-quota imports, both in-quota amount and in-quota duties, only to the level which is obligated in the WTO agreement. More details on the tariff-rate quotas and the out-of quota tariff rates are provided in FAS/Bangkok's Trade Policy Monitoring Annual Report 2010.

The covered commodities under the TRQ system are listed as follows:

- Milk and cream, and flavored milk
- Skim milk
- Potato
- Onion
- Garlic
- Coconut
- Copra
- Coffee bean
- Tea
- Pepper (*piper nigrum* L.)
- Corn
- Rice
- Soybeans
- Onion seeds
- Soybean oil
- Palm and palm oil
- Coconut oil
- Sugar
- Instant coffee
- Soybean meal
- Tobacco leaf
- Raw silk
- Dried longan

The Department of Foreign Trade, Ministry of Commerce monitors imports of these products and requires that any importer must apply for an import permit.

### **6.5 Specific Import Control on Animals and Animal Products**

Through the Animal Epidemics Act B.E. 2499 (1956), the Department of Livestock Development (DLD), of the Ministry of Agriculture and Cooperatives directly monitors the importation of meat. An import permit from DLD is required for these products, frozen or chilled. Prior to importation, an application for a permit should be completed and submitted to the Animal Quarantine Station at the port (sea or air) of entry where the products will be shipped, whether by air or by sea. Also, a health certificate is needed. Upon entry, the Animal Quarantine Station must inspect the products prior to release by the Thai Customs. Generally, a U.S. health certificate is acceptable. However, the DLD may re-inspect imported meat and livestock on a random basis as they enter Thailand.

The DLD also collects import permit fees on uncooked red meat, poultry, and meat offal, mainly to protect domestic producers. Fees on red meat (beef, buffalo meat, goat meat, lamb, and pork) are 5 baht/kg (US\$ 164/ton), followed by 10 baht/kg (US\$ 328/ton) for poultry meat and 5 baht/kg (US\$ 164/ton) for offal.

### **6.6 Specific Import Control on Beef and Beef Products from BSE-Affected Countries**

The Ministry of Public Health (MOPH) also officially notified on January 13, 2005 the lifting of its ban on imports and sales of certain bovine products from BSE-risk countries, including the United States. The products covered in this notification include:

- Milk and milk products;
- Hides and skins;
- Gelatin and collagen prepared from hides and skins;
- Gelatin and collagen prepared from bone;
- Protein-free tallow (maximum level of insoluble impurities of 0.15% in weight) and derivatives made from this tallow;
- Dicalcium phosphate (with no trace of protein or fat);
- Deboned skeletal muscle meat and its products from cattle 30 months of age or less, which were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process, and which were subject to ante-mortem and post-mortem inspections and were not suspect or confirmed BSE cases, and which has been prepared in a manner to avoid contamination with tissues listed in Article 2.3.13.13 of OIE Terrestrial Animal Health Code 2005. BSE-risk tissues are brains, tonsil glands, spinal cords, eyes, etc.
- Blood and blood by-products, from cattle which were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.

In addition, in order to import uncooked boneless beef, exporters must meet the following MOAC/DLD import protocol requirements.

- 1) A health certificate in English signed by a full-time authorized veterinary official of the FSIS stating:

- 1.1 Type of cuts and package of the meat/meat products,
  - 1.2 Number of pieces or package and net weight,
  - 1.3 Names and addresses and registered number of the approved manufacturers,
  - 1.4 Names and addresses of the exporter and the consignee,
  - 1.5 Dates of slaughter, manufacture or packaging and export,
  - 1.6 Certification of condition items (2) to (10)
- 2) The United States of America (USA) is free from rinderpest and foot-and-mouth disease (FMD) and officially approved by the Office International des Epizooties (OIE) for at least 3 (three) years prior to export.
  - 3) The farm(s) or premises of origin have been free from contagious bovine pleuropneumonia during the past 12 (twelve) months preceding the slaughter of the animals and until the time of export. The animals received ante and post mortem inspection and were found healthy and free of clinical signs of the following diseases: tuberculosis, toxoplasmosis, taeniasis and bovine cysticercosis.
  - 4) The product was obtained from animals of U.S. origin or legally imported in accordance with U.S. import requirements.
  - 5) The cattle have received ante-mortem and post-mortem inspections by FSIS veterinarian or may be performed by an official FSIS inspector with appropriate training, knowledge, skills and abilities.
  - 6) The product was obtained from animals less than thirty (30) months of age. The product was obtained from animals which were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity or by a pithing process. The product contains no specified risk materials including brain, skull, eyes, trigeminal ganglia, spinal cord, tonsils, distal ileum, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia. The product does not contain meat from advanced meat recovery and mechanically separated meat. The meat was derived from animals which received ante and post mortem inspection. The meat was not derived from animals that were known suspect or confirmed BSE cases.
  - 7) The slaughter, processing, and storage of the product were from establishment(s) under federal inspection.
  - 8) The meat contains no preservatives, additives or other substances posing a harmful risk to human health.
  - 9) The meat has been produced according to a residue and microbiological sampling program in accordance with USDA regulatory requirements.
  - 10) The meat was produced in accordance with the FSIS National Residue Program.
  - 11) The vehicles and containers used for transporting the exported boneless beef should be thoroughly cleaned and disinfected immediately prior to export.
  - 12) The wrapping and packaging materials of the boneless beef portions must bear a health mark or inspection legend of the USDA. All shipping cartons of the boneless beef must bear slaughter or production date (month, day and year) on the cartons at the time of shipping and must be marked "Product of USA". The health mark label must be applied on the carton and the carton will be closed in a manner whereby tampering would be evident.
  - 13) The boneless beef shall be subjected to inspection/detention for laboratory testing up on arrival in Thailand. The owner/importer shall be fully charged for incurred expenses.
  - 14) Failure to follow the import procedures may result in returning the meat/meat products to the country of origin or destroying without compensation.



A request by USDA to the Thai DLD to extend market access for a wide range of beef and beef products, including live beef cattle, bone-in products, offal, etc. has been pending thus far. In addition, the current notification to reopen the market did not cover other ruminant animals and products than boneless beef. As a result, boneless meat of buffalo, sheep and goat is still subject to the import ban.

### **6.7 Specific Import Control on Pork Meat**

Thailand currently imposes a ban on the use of  $\beta$ -Agonist substances, including ractopamine without sound scientific support which has restricted U.S. pork meat exports. In addition, Thailand adopted several measures which limit pork market access including: 1) arbitrary import permit issuance; 2) unjustified high inspection fees; 3) questionnaire and plant audit requirements.

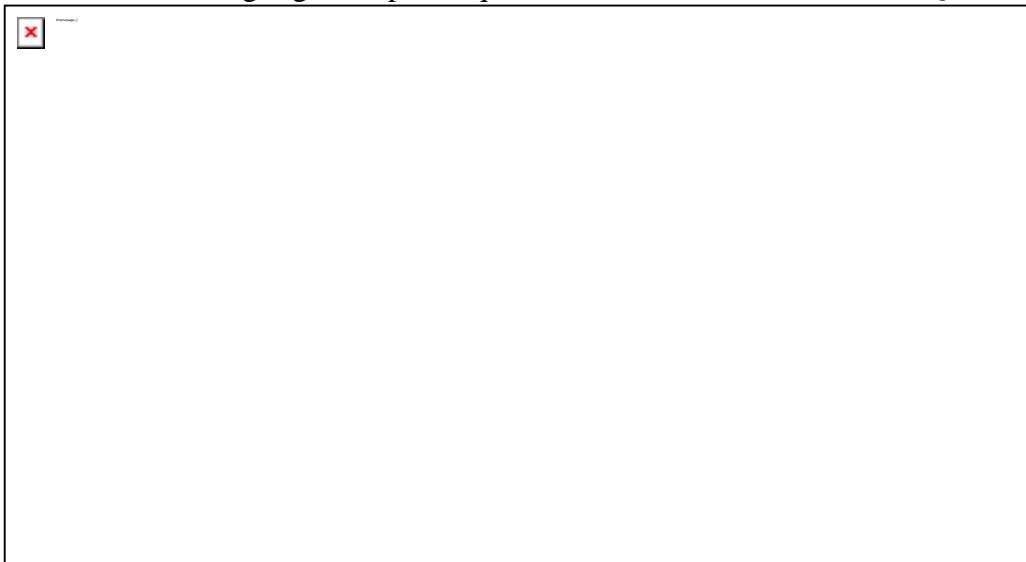
### **6.8 Specific Import Control on Seafood**

Imports of seafood, frozen or chilled, are under the supervision of Thai FDA. Basically, an import permit (normally granted shipment by shipment) is needed, together with a permit for distribution.

### **6.9 Specific Import Control on Fruits and Vegetables**

On March 1, 2008 Thailand's new Plant Quarantine Act (No. 3) B.E. 2551 was published in the Royal Gazette after being endorsed by the King on February 19. This new act combined previous Ministerial Notifications from 2007 requiring Pest Risk Assessments for imported plant materials as well as established broader powers for the Plant Quarantine Committee. The details of the Act can be seen at [TH8047](#). The Act was effective on August 28, 2008. On September 12, 2008, the Director General of the Department of Agriculture (DOA) officially notified guidelines for the importation of prohibited, restricted and non-prohibited articles ([TH8161](#)). The import procedures were also addressed by the DOA ([TH8109](#)).

The table below highlights import requirements under the current Plant Quarantine Act:



The U.S. Department of Agriculture successfully requested the Thai DOA waive PRA requirement under the “Transitory Provisions” in Notification of Ministry of Agriculture and Cooperatives entitled “Specification of plant pests and carriers from certain sources as prohibited articles under the Plant Quarantine Act B.E. 2507 (1964) (No 5), B.E. 2550 (2007). See TH7073. The DOA has agreed to the waiver request for the following products (articles) from the U.S.; 1) apple, 2) apricot, 3) cherry, 4) currant, 5) fig, 6) grape, 7) nectarine, 8) peach, 9) pear, 10) plum, 11) prune, 12) strawberry, 13) seed potato, 14) table potato, 15) sorghum grain, 16) sorghum seed, 17) sweet pepper, 18) corn seed, and 19) eggplant.

In 2009, the DOA completed the PRA process for U.S. potatoes, including seed potatoes, potatoes for processing and potatoes for consumption. As a result, other U.S. products on the above list than seed potatoes and table potatoes are allowed to be traded subject to previous import requirements prior to the implementation of the new Act. The previous import requirements will exist until the PRAs for these products are completed and the new import protocols are endorsed.

Following this development, import requirements for seed potatoes, potatoes for processing, and table potatoes are as follow:

### **Import Requirements for Seed Potatoes**

The importer of seed potatoes must work with DFT/MOC DOA /MOAC, and Customs Department /MOF.

DFT/MOC administers the tariff-rate-quota system for seed potatoes. The DFT sets the TRQ each year and notifies its allocation of seed potato import quota to companies and cooperatives. These companies are normally potato chip processors in Thailand which contract fresh potato production with small farmers in the Northern provinces. Eligible importers receive a certain amount of import quota which is subject to an in-quota tariff rate of 27 percent. Otherwise, out-of-quota imports are subject to 125 percent tariff rate. Currently the quota is 7,178 tons. Once the quota is allocated, the importers need to register with DFT which will provide specific documentation on the import terms. The importer must then present this documentation to Customs for clearance and the application of the corresponding fees.

Under DOA/MOAC’s current import protocol, U.S. seed potatoes must be produced in California, Idaho, Oregon, and Washington. Importers must apply for a phytosanitary import permit with the DOA prior to an import. The shipment of seed potatoes must be accompanied by a phytosanitary certificate (PC) that contains the following statement: *“The seed potatoes in this consignment were produced in the United States of America in accordance with the conditions governing entry of seed potatoes to Thailand.”*

### **Import Requirements for Potatoes for Processing**

Like seed potatoes, the importer of potatoes for processing must deal with DFT/MOC, DOA /MOAC, and Customs Department /MOF.

DFT/MOC administers the tariff-rate-quota system for potatoes for processing. Each year, the DFT

notifies its allocation of import quota on potato for processing to chip processing companies in Thailand. Eligible companies are allocated import quotas which are subject to an in-quota tariff rate of 27 percent. Otherwise, out-of-quota imports are subject to 125 percent tariff rate. Currently the quota is 7,178 tons. Like seed potatoes, the importer needs to contact the DFT to register and receive specific documentation regarding the terms of the importation. The importer has to present this documentation to Customs for clearance and the application of the corresponding fees.

Under DOA/MOAC's current import protocol, potatoes from all states are allowed except where potato cyst nematode is regulated and/or soil that is contaminated with the nematode. Currently, importers are limited to potato chip processors in Thailand that comply with DOA's guidelines on the safe disposal of soil, culls, and water. The importer must apply for a phytosanitary import permit with the DOA prior to an import. The product shipment must be accompanied by a phytosanitary certificate (PC) that contains the following statements: *"The potatoes in this consignment were produced in the United States of America in accordance with the conditions governing entry of potatoes for processing to Thailand and inspected and found to be free of quarantine pests."* and *"The potatoes in this consignment have been washed."* or *"The potatoes in this consignment were treated with a sprout inhibitor."*

### **Import Requirements for Potatoes for Consumption (Table-Stock Potatoes)**

The importer of potatoes for consumption must work with MOC/MOC, MOAC/DOA, MOPH/FDA, and MOF/Customs Department.

Unlike seed potatoes and table-stock potatoes for processing, MOC/DFT does not apply a tariff-rate-quota system for table-stock potatoes. As a result, all imports of table-stock potatoes are considered as out-of-quota imports which are subject to 125 percent tariff rate. To import potatoes, the importer needs to contact the DFT to register and receive documentation specifying the terms of the import. The importer must then present the documents to Customs Department for clearance and for the application of the corresponding fees.

Like potatoes for processing, MOAC/DOA allows imports from all U.S. states except the production area where potato cyst nematode is regulated and/or presents in the soil. There is no specific requirement that the importer must be a chip processor. As in the previous cases, the importer must apply for a phytosanitary import permit with the DOA prior to an import. The product shipment must be accompanied by a phytosanitary certificate (PC) that contains the following statements: *"The potatoes in this consignment were produced in the United States of America in accordance with the conditions governing entry of potatoes for consumption to Thailand and inspected and found to be free of quarantine pests."* and *"The potatoes in this consignment have been washed."*

In addition, table-stock potatoes are considered a food item under the current Food Act of 1979; as such importers must apply for and receive a food import permit prior to importation from the MOPH/FDA. Prior to granting a permit, the FDA will inspect the importer's storage facilities for compliance. When a shipment is cleared, the importer must present the food import permit to FDA and Customs inspectors at the port. If all is in order, the shipment will be cleared for release. In case a substance is found that is either on the pesticide ban list or above established MRL's, the shipment must be returned or destroyed.

### **Section VII. Other Specific Standards:**

Each food product listed in the food category table in Section I has its specific product standards/requirements. The FDA is the regulating authority. Special labeling regulations on some

products are provided below. Detailed information on particular products can be obtained from the Food Control Division, FDA.

### **7.1 Quality Labeling**

In general, wordings or statements that imply or mark product quality such as “premium grade” or “grade A” are considered misleading by the FDA, thus are prohibited.

### **7.2 Alcoholic Beverages**

Labeling requirements for alcoholic beverages are stipulated in Ministerial Notification No. 275 of B.E. 2540 (1997).

On February 13, 2008, the Alcohol Consumption Control Act was published in the Royal Gazette. The Act is intended to curb alcohol consumption through several measures including health warning labeling, restriction on selling places of alcohol beverage, limiting selling period, limiting selling alcohol beverage to persons under 20 years old, prohibiting sales by vending machine, prohibiting price discount and some types of sale promotions, prohibiting direct advertisement that encourages increased consumption. Additional details on this Act are available in [TH8030](#).

### **7.3 Coffee Drink**

Labeling requirements for alcoholic beverages are stipulated in Ministerial Notification No. 276 of B.E. 2540 (1997).

### **7.4 Tea Drink**

Labeling requirements for alcoholic beverages are stipulated in Ministerial Notification No. 277 of B.E. 2540 (1997).

### **Section VIII. Copyright and/or Trademark Laws:**

A patent application shall be filed with the Department of Intellectual Property. An applicant domiciled abroad must be represented by one of the patent agents registered with the Department of Intellectual Property.

Protecting industrial rights is basically the responsibility of each company. A foreign patent which has not been granted a separate patent in Thailand receives no protection under the Patent Act. However, foreign patent holders in foreign countries may enter into business transactions with parties in Thailand and seek equivalent protection through contractual obligations in the form of licensing agreement. Note that this protection can be enforced only between contractual party, it will not create any rights to take action against third party.

Since foreign patents receive no protection under the Thailand’s Patent Act, no civil or criminal action can be taken against a third party who produces or sells a patented product in Thailand without paying fees to the holder of the foreign patent. Nevertheless, legal solutions to such conflicts may be available under separate legislation. Worth noting is that, the patent registration process required the search of patent registered not only in Thailand. Therefore, even if you not registered in Thailand, it is unlikely

that anyone can receive a patent protection of your patent that registered in U.S.

International copyrights are well defined in the Copyright Act of B.E. 2537 (1994). A copyrighted work of a creator and rights of a performer whose country is a party to the Treaty for the Protection of Copyrights or the Treaty for the Performer's Rights to which Thailand is a party, or a copyrighted work of an international organization of which Thailand is a member shall be protected by the Act.

The Trademark Act of B.E. 2534 (1991), as amended by the Trademark Act (No 2) B.E. 2543 (2000), governs registration and provides protection for trademarks. Included in the Act is a prohibition on importing objects bearing marks which are similar to or counterfeit of trademarks registered with the Trademark Office.

Well-known marks are protected in Thailand by two methods. The first one is preventative in nature as it is embodied in the registration process. The trademark registrar will refuse to register any mark which is identical or similar to the well-known mark, misleading or confusing the public as to the proprietor or origin of the goods. The second one is correction in nature. In the case that the mark has already been registered, any interested party or the registrar may file a petition to the Trademark Board to order the revocation of such mark if it can be proved that the mark is not registrable under the Trademark Act.

Nonetheless, it is basically the responsibility of each proprietor to have a separate trademark registration in Thailand. A trademark applicant must be completed by the proprietor or his appointed attorney/agent, in Thai, and filed with the Department of Intellectual Property on official forms. The proprietor or his attorney or agent must have a place of business or address in Thailand which the Department can contact.

### **Section IX. Import Procedures:**

Imported goods may not legally enter into Thailand until the shipment has arrived at specified port of entry and delivery of the merchandise has been authorized by the Thai Customs Department. This is normally accomplished by filing the appropriate documents, either by the importer or by its agent.

The Customs Department does not notify the importer of the arrival of a shipment. Notification is usually made by the carrier of the goods. The importer should make their own arrangements to be sure that they or their agent will be informed of the arrival of shipment immediately so that the entry can be filed and delays in obtaining the goods are avoided.

### **9.1 Custom Duties**

Imports arriving by air, sea or land have a clearance process which is similar to that carried out in most other countries. In order to clear goods arriving by sea, the importer has to go to the Customs House and file an entry form, together with all relevant documents, such as the invoice, packing list, a copy of bill of lading, and import declaration. Import documents, if translated into Thai, will help expedite customs clearance. In cases where imports are subject to business tax, the importer is also required to have a business tax registration number.

After these documents have been processed, and the goods have arrived, the importer must pay applicable tariff duties and business taxes. In cases where total duties have not been determined or

where urgent clearance is necessary, a deposit may be made. The documents must be taken to the warehouse and presented to an inspector who will make a report on the entry form. If there is a discrepancy, the goods will be retained until additional duty or a fine is paid.

The Port Authority will then calculate landing and storage charges based upon the size or gross weight of the package. After paying these charges, the importer must submit receipts and the release order or delivery order to obtain a warehouse receipt which will allow the imported goods to be claimed. With proper documents, the entire customs clearance normally takes 2-3 days.

For disputed and/or rejected products, an appeal can be made with the Legal Affairs Bureau, Customs Department.

## **9.2 Customs Clearance of Prepacked Foodstuffs**

Prepackaged foodstuffs will need additional inspection by related authorities before proceeding to regular customs formalities. In addition to the FDA, other concerned officers such as animal quarantine officers, plant quarantine officers, and fisheries department officers, are stationed at the port of entry to determine whether certain imported foodstuffs meet the requirements set by their agencies. In such cases, certain certificates i.e. health certificate or phytosanitary certificate, may be required. More detailed information is contained in the relevant sections of this report.

### **Appendix I. Government Regulatory Agency Contacts:**

#### **FOOD AND DRUG ADMINISTRATION, MINISTRY OF PUBLIC HEALTH**

Food Bureau  
Tivanont Road, Muang  
Nonthaburi 11000  
Tel: (662) 590-7178  
Fax: (662) 591-8460  
E-mail: food@fda.moph.go.th

Inspection Division  
Tivanont Road, Muang  
Nonthaburi 11000  
Tel: (662) 590-7323  
Fax: (662) 591-8477  
E-mail: inspection@fda.moph.go.th

#### **DEPARTMENT OF MEDICAL SCIENCES, MINISTRY OF PUBLIC HEALTH**

Food Analysis Division  
Department of Medical Sciences  
Soi Bumratnaradul Hospital  
Muang, Nonthaburi 11000  
Tel: (662) 951-0000 Ext. 99967  
Fax: (662) 951-1023

#### **DEPARTMENT OF FOREIGN TRADE, MINISTRY OF COMMERCE**

Bureau of Trade Measures  
Department of Foreign Trade  
Sanam Bin Nam-Nonthaburi Road  
Nonthaburi 11000  
Tel: (662) 547-4737  
Fax: (662) 547-4736  
E-mail: ctdft@moc.go.th

Bureau of National Imports-Exports Product Standards  
Department of Foreign Trade  
Sanam Bin Nam-Nonthaburi Road  
Nonthaburi 11000  
Tel: (662) 547-4746  
Fax: (662) 547-4816  
E-mail: tpdft@moc.go.th

**DEPARTMENT OF LIVESTOCK, MINISTRY OF AGRICULTURE AND COOPERATIVES**

Animal Quarantine Inspection Services  
Department of Livestock Development  
Phyathai Road  
Bangkok 10400  
Tel: (662) 653-4444 Ext. 4110  
Fax: (662) 653-4865  
E-mail: dcontrol8@dld.go.th

Bangkok Seaport Animal Quarantine Station  
Klong Toey Port  
Klongtoey  
Bangkok 10110  
Tel: (662) 249-2112  
Fax: (662) 249-4358

Suvarnabhumi Airport Animal Quarantine Station  
Samut Prakarn 10540  
Tel: (662) 134-0731  
Fax: (662) 134-3640

**DEPARTMENT OF FISHERIES, MINISTRY OF AGRICULTURE AND COOPERATIVES**

Fisheries Resources Conservation Division  
Contact: Chief of Fisheries Administration & Management Section, Department of Fisheries  
Kasetsart University, Chatuchak  
Bangkok 10900  
Tel: (662) 562-0600/15, ext 3509  
Fax: (662) 562-0528

E-mail: fishtradeins@dof.thaigov.net

DEPARTMENT OF AGRICULTURE, MINISTRY OF AGRICULTURE AND COOPERATIVES

Plant Quarantine Subdivision  
Office of Agricultural Regulation  
Department of Agriculture  
Chatuchak, Bangkok 10900  
Tel: (662) 940-6573, 940-6670 Ext. 102  
Fax : (662) 579-4129

Plant Quarantine Station  
Suvarnabhumi Airport  
Samut Prakarn 10540  
Tel: (662) 134-0717

EXCISE DEPARTMENT, MINISTRY OF FINANCE

Department of Intellectual Property  
44/100 Nonthaburi 1 Rd.  
Bangkrasor, Muang  
Nonthaburi 11000  
Tel: (662) 547-4685-6  
Fax: (662) 547-4681

DEPARTMENT OF INTELLECTUAL PROPERTY, MINISTRY OF COMMERCE

License Subdivision  
Bureau of Tax Administration 1  
Excise Department  
1488 Nakhon Chaisri Road  
Bangkok 10300  
Tel/Fax: (662) 243-0525

CUSTOMS DEPARTMENT, MINISTRY OF FINANCE

Import Formalities Division  
Customs Department  
Klong Toey, Bangkok 10110  
Tel: (662) 249-4266, 671-5250  
Fax: (662) 249-4297  
Legal Affairs Bureau  
Customs Department  
Klong Toey, Bangkok 10110  
Tel: (662) 671-7560, ext. 9310, 9311  
Fax: (662) 671-7626

**Appendix II. Other Import Specialist Contacts:**

U.S. EMBASSY



Foreign Agricultural Service  
U.S. Embassy  
120-122 Wireless Road  
Bangkok 10330  
Tel: (662) 205-5106  
Fax: (662) 255-2907  
E-mail: agbangkok@fas.usda.gov

CODEX CONTACT:  
National Bureau of Agricultural Commodity and Food Standards  
Office of Commodity and System Standard  
50 Phaholyothin Rd.  
Bangkok 10900  
Tel: (662) 561-3390 ext 1101  
Fax: (662) 561-3697  
E-mail: acfs@acfs.go.th

AMERICAN CHAMBER OF COMMERCE  
GPF Building, Tower A, 7th Floor  
93/1 Wireless Road  
Bangkok 10330  
Tel: 662-254-1041-5  
Fax: 662-251-1605  
E-mail: info@amchamthailand.com

U.S. DAIRY EXPORT COUNCIL  
Southeast Asian Representative Office  
U.S. Dairy Export Council  
P.O. Box 1492  
Nana Post Office  
Bangkok 10110  
Tel: (662) 689-6311  
Fax: (662) 689-6314  
E-mail: usdec@pacrimassociates.com

U.S. DRY PEA AND LENTIL COUNCIL  
AgriSource Co.,Ltd.  
No. 416, 4th Fl., Ambassador's Court  
76/1 Soi Langsuan  
Ploenchit Road  
Bangkok 10330  
Tel: (662) 251-8655/6, 251-8669, 251-8772  
Fax: (662) 251-0390  
E-mail: agsource@loxinfo.co.th

#### AMERICAN SOYBEAN ASSOCIATION

Thailand Representative  
59/43 Baan Klangmuang  
Ladprao 71 Road  
Bangkok 10230  
Tel. (662) 539-5373, 539-5332  
Fax (662) 539-5256  
E-mail: [asathai@loxinfo.co.th](mailto:asathai@loxinfo.co.th)

#### UNITED STATES POTATO BOARD

Thailand Representative  
2 Soi Farm Wattana,  
Phrakanong, Klongtoey,  
Bangkok 10110  
Tel: (6681) 753-1000  
Fax: (662) 381-1437  
Email: [kraipob@pangsapa.com](mailto:kraipob@pangsapa.com)

#### NORTHWEST CHERRY BOARD

Thailand, Singapore and Malaysia Representative  
PT&Tatch Ltd.  
208 Soi Ram-Indra 19  
Ram-Indra Road, Anusa-waree,  
Bangkhen, Bangkok 10220  
Tel: (662) 521-2170/970/8207  
Fax: (662) 970-8208  
Email: [pt@waapples.com](mailto:pt@waapples.com)

Washington Apple Commission  
At Success Marketing Co., Ltd.  
7th Floor, Room 7-01,  
Ploenchit Center  
2 Sukhumvit Road, Klongtoey  
Bangkok 10110 Thailand  
Contact: Ms. Apiradee (Tulip) Phanuroote, Manager  
Tel: (662) 656-7921  
Fax: (662) 656-7931  
Email: [tulip@successmarketing.co.th](mailto:tulip@successmarketing.co.th)

#### CALIFORNIA MILK ADVISORY BOARD

At Success Marketing Co., Ltd.  
7th Floor, Room 7-01,  
Ploenchit Center

2 Sukhumvit Road, Klongtoey

Bangkok 10110 Thailand

Contact: Ms. Theeravee Ungkuvorakul, Managing Director Tel: (662) 656-7921

Tel: (662) 656-7921

Fax: (662) 656-7931

Email: [theeravee@successmarketing.co.th](mailto:theeravee@successmarketing.co.th)