

Annex J

**SUMMARY OF CURRENT FOOD STANDARDS
as of 04 APRIL 2013**

MINIMUM REQUIREMENT FOR ANALYSIS OF FINISHED PRODUCT

PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS
<p>1. Beverages</p> <p>a) Alcoholic (MC No. 13 s. 1989)</p> <p>(PLEASE SEE ALSO SPECIFIC STANDARDS FOR TROPICAL FRUIT WINES (PNS/FDA 30:2010); COCONUT LAMBANO (PNS/BAFPS 47:2011; and Standard Administrative Orders for DISTILLED SPIRITS, #51, page 24)</p> <p>b) Non-alcoholic Fruit Flavored Juice Drink Concentrate Tonic Drink</p> <p>c) Wines (Standards Administrative Order No. 357 s. 1978)</p>	<p>Alcoholic Content (%)</p> <p>Presence of methanol</p> <p>Color (CoA from supplier) Preservative: Sodium Benzoate Vit. C (if enriched)</p> <p>Alcohol Content (%), as ethyl alcohol: Dry or semi-dry or sweet wine Fortified wine</p> <p>Total Acidity, as tartaric acid, g/100ml Volatile Acids, as acetic acid, g/100ml Reducing Sugar, % by weight</p>	<p>Spirit/Liquor % alcohol = 40% min. Fruit Wines(not under Tropical Fruit wines) % alcohol = label claim</p> <p>Methanol may be present in alcoholic beverages provided that it shall be derived from the natural alcohol fermentation process and not added.</p> <p>GMP</p> <p>0.1%, maximum 12mg/100 ml, minimum</p> <p>7 to 16 18 to 22</p> <p>0.4 to 1.5 0.08 to 0.12 0.1 to 9.6</p>
<p>2. Bagoong (AO No. 128 s. 1970) (Fish & Shrimp)</p>	<p>Fish Bagoong: Total Solids Protein NaCl</p> <p>Shrimp Bagoong: Total Solids Protein NaCl</p>	<p>40%, minimum 12.5%, minimum 20 to 25%</p> <p>35%, minimum 10%, minimum 20 to 25%</p>
<p>3. Patis (AO No. 325 s. 1977)</p>	<p>Total Solids NaCl Protein</p>	<p>32%, minimum 20 to 25% 8% (min. for special-domestic, export) 4.5% (min. for regular-domestic)</p>

		6% (min. regular for export)
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PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS
4. Banana Sauce (AO No. 123-A s. 1985)	Total Solids pH Titratable Acidity as acetic acid Color (CoA from supplier) Na Benzoate (if added)	25%, minimum 4, maximum 0.7 – 1.2% GMP 0.1%, maximum
5. Tomato Catsup (AO No. 233 s. 1974)	Total soluble solids Titratable Acidity as acetic acid Color (CoA from supplier)	25%, minimum 1.2%, minimum GMP
6. Peanut Butter (AO No. 228 s. 1974) and other peanut products	Aflatoxin Fat content	20 ppb, maximum 55%, maximum
7. Margarine (AO No. 232 s. 1974)	Fat Moisture Sodium benzoate (if added)	80%, minimum 16.5%, maximum 0.1% (by weight of product)
8. Mayonnaise (AO No. 235 s. 1975)	Fat	65%, minimum
9. Meat & Meat Products (AO No. 154 s. 1971)	Color (CoA from supplier) Nitrate Nitrite	GMP 500 ppm, maximum 200 ppm, maximum
10. Noodles, Sago	Borax	Negative
11. Snack Foods	Color (CoA from supplier) Aflatoxin (corn based)	GMP 20 ppb, maximum
12. Vinegar (AO No. 134 s. 1970) (MO No. 1 1985)	Acidity Permanganate Oxidation No. (Glacial acetic acid)	4%, minimum 2, minimum (prohibited use in/as vinegar)
13. Coffee (AO No. 136-A & 136-B s. 1985)	Caffeine Instant Soluble with added carbohydrates Decaffeinated Moisture Ash Instant and Decaffeinated Soluble Water-insoluble solids Instant and Decaffeinated Soluble pH Arsenic Lead	2 to 6% 1.3%, minimum 0.3%, maximum 6%, maximum 6 to 15% 4 to 15 % 0.5%, maximum 1.5%, maximum 4.7 to 5.5 0.1 ppm, maximum 0.3 ppm, maximum

PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS																					
14. Honey (BAFPS PNS)	Glucose Sucrose Micro: E. coli; Y&M	60%, minimum 10%, maximum																					
15. Soy Sauce	Total Nitrogen (BAFPS PNS) 3 MCPD (3-monochloropropane-1,2-diol) (MC 4 s. 2002) PNS 274:1993 (DTI-BPS) pH %Salt, as NaCl %Total Solids (excluding NaCl), min %Total Nitrogen, minimum %Amino Nitrogen, minimum Total Halophilic Yeast Count, cfu/mL, maximum	0.4%, minimum 1 ppm, maximum <table border="1"> <thead> <tr> <th>Fermented</th> <th>Hydrolyzed</th> <th>Blend</th> </tr> </thead> <tbody> <tr> <td colspan="3">4.3 to 5.0</td> </tr> <tr> <td colspan="3">15 to 25</td> </tr> <tr> <td colspan="3">5</td> </tr> <tr> <td>0.6</td> <td>0.4</td> <td>0.6</td> </tr> <tr> <td>0.20</td> <td>0.14</td> <td>0.20</td> </tr> <tr> <td colspan="3">20</td> </tr> </tbody> </table>	Fermented	Hydrolyzed	Blend	4.3 to 5.0			15 to 25			5			0.6	0.4	0.6	0.20	0.14	0.20	20		
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16. Fats & Oils Lard (AO No. 231 s. 1974) Edible oil	Saponification number Iodine number Safonification number Iodine Number Free Fatty Acids	192 – 198 52 - 65 constant value for specific oil																					
17. Jams and Jellies (AO No. 239 s. 1975)	Soluble Solids Sodium Benzoate <i>(if utilized, the limit is as indicated)</i>	65%, minimum 0.1%, maximum																					
18. Taho, Tofu, Tokwa	CaSO ₄ (raw material)	Food grade																					
19. Milk & Dairy Products (AO No. 132 s. 1970) a) Milk Powder, Whole Milk Powder Full Cream Milk b) Non-fat Milk Powder, Skim Milk Powder	pH Protein Fat Milk Solids Milk Fat Moisture pH Protein Fat Solids Moisture	6.0, minimum 26 to 28% 28% 95%, minimum 26%, minimum 5%, maximum 6.0, minimum 35%, minimum 4.5%, maximum 95%, minimum 5%, maximum																					

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c) Skim Milk or Skimmed Milk	Milk Fat Milk Solids-not-fat	0.5% 8.5%, minimum
d) Party Skimmed Milk Powder	Milk Solids Milk Fat Moisture	95%, minimum 1.5% to 26% 5%, maximum
e) Buttermilk	Milk Solids-not-fat	8.5%, minimum
f) Buttermilk Powder	Butterfat Total Milk Solids Moisture	4.5%, minimum 95%, minimum 5%, minimum
g) Butter	Milk Fat Milk Solids-not-fat Moisture	80%, minimum 2%, maximum 16%, minimum
h) Low-fat Milk	Milk Fat	0.5% to 2%
i) Sweetened Condensed Milk (Whole, Full Cream)	Total Milk Solids Milk Fat	28%, minimum 8.5%, minimum
j) Evaporated Skimmed Milk, Unsweetened Condensed Skimmed Milk	Milk Solids	20%, minimum
k) Sweetened Condensed Skimmed Milk	Milk Solids	24%, minimum
l) Flavored Milk Drink	pH Color (CoA from supplier)	6.0, minimum GMP
FOR CREAMS: a) Cream b) Light Cream c) Whipping Cream d) Light Whipping e) Heavy Cream	Butterfat pH Butterfat Milk Fat pH Butterfat pH Butterfat	18%, minimum 6.0, minimum 18 to 30% 30%, minimum 6.0, minimum 30 to 36% 6.0, minimum 36%. minimum

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PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS
FOR FILLED MILK: a) Filled Milk	Total Oil Non-fat Milk Solids (means the product resulting from fluid skimmed milk from which a considerable portion of water has been removed)	3%, minimum 8.5%, minimum
b) Evaporated Filled Milk, Unsweetened Condensed Milk	Total Oil Non-fat Milk Solids	6%, minimum 20%, minimum
c) Sweetened Condensed Filled Milk	Total Oil Non-fat Milk Solids	7%, minimum 22%, minimum
20. Dried Fruits and Vegetables	Sodium metabisulfite <i>(if utilized, the limit is as indicated)</i>	200 ppm, maximum
21. Herbal Food Products Food Supplements Ready-to-drink	Sodium Benzoate <i>(if utilized, the limit is as indicated)</i> Color (CoA from supplier)	0.1%, maximum GMP
	Pesticide residue** <i>(if applicable or when plant source is exposed to pesticides)</i>	shall conform to the limits as defined in FAO/WHO Codex Alimentarius
	Total Aflatoxin** Aflatoxin B1**	20 ppb 10 ppb by ELISA or Liq Chrom
For Dried plants (limits for adults)	Heavy metals:** Lead (Pb) Cadmium Arsenic Mercury	10 ppm, maximum 0.3 ppm, maximum 0.3 ppm, maximum 0.5 ppm, maximum
For untreated plant materials harvested under acceptable hygienic conditions intended for further processing	Microbiological Limits:** <i>Escherichia coli</i> , cfu/g Mould propagules, cfu/g <i>Staphylococcus</i> , cfu/g	Negative 10 ⁵ , maximum Negative
Plant materials that will undergo pre-treatment (e.g. with boiling water as used for herbal teas and infusions)	Microbiological Limits:** Aerobic bacteria, cfu/g or mL Yeasts & molds, cfu/g or mL <i>Escherichia coli</i> , cfu/g or mL <i>Salmonella</i> spp. / 25g <i>Staphylococcus aureus</i> , cfu/g Other <i>Enterobacteriaceae</i> , cfu/g	10 ⁷ , maximum 10 ⁴ , maximum Negative Negative Negative 10 ⁴ , maximum
* For Food Supplement s with chemical components such as vitamins and minerals, heavy metals analyses are <u>not</u> required.		

PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS																
22. Cheese (AO No. 200-A s. 1973)	a) Cheddar b) Pasteurized Process (PP) Cheese c) PP Cheese Food d) PP Cheese Spread e) Cream Cheese f) Cottage Cheese g) Low Fat Cottage Cheese	<table border="0"> <tr> <td style="text-align: center;">Fat (min.) Dry basis</td> <td style="text-align: center;">Moisture (max.)</td> </tr> <tr> <td style="text-align: center;">50%</td> <td style="text-align: center;">39%</td> </tr> <tr> <td style="text-align: center;">47%</td> <td style="text-align: center;">43%</td> </tr> <tr> <td style="text-align: center;">23%</td> <td style="text-align: center;">44%</td> </tr> <tr> <td style="text-align: center;">20%</td> <td style="text-align: center;">55%</td> </tr> <tr> <td style="text-align: center;">33%</td> <td style="text-align: center;">55%</td> </tr> <tr> <td style="text-align: center;">4%</td> <td style="text-align: center;">80%</td> </tr> <tr> <td style="text-align: center;">0.5 to 2%</td> <td style="text-align: center;">82.5%</td> </tr> </table>	Fat (min.) Dry basis	Moisture (max.)	50%	39%	47%	43%	23%	44%	20%	55%	33%	55%	4%	80%	0.5 to 2%	82.5%
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23. Squid ball Fishball	Borax	Negative																
24. Bottled Water (AO 18-A s. 1993) <u>Source Water</u> <u>Source Water OR Finished Product</u>	<u>Microbiological Parameters:</u> Coliform Count Heterotrophic Plate Count <u>Toxic Contaminants:</u> Arsenic (As) Cadmium (Cd) Cyanide Chromium (Cr) Lead (Pb) Mercury (Hg) Selenium Phenolic substances <u>Volatile Organic Compound:</u> Carbon Tetrachloride Benzene Trihalomethane <u>Pesticides & related subs.:</u> Carbamates, organo-chlorine, & oranophos-phates Herbicides, fungicides, PCP <u>Radionuclides (every 4 yrs):</u> Gross Alpha Activity Gross Beta Activity	MPN<2.2/100 ml Provided that no sample shall contain MPN of 9.2/100 ml 300 cfu/ml, maximum <u>Max. Accept. Level (MAL)</u> 0.05 ppm 0.01 ppm 0.01 ppm 0.05 ppm 0.05 ppm 0.001 ppm 0.01 ppm 0.001 ppm <u>Max. Accept. Level (MAL)</u> 0.005 ppm 0.005 ppm 0.01 ppm 0.1 ppb 0.5 ppb 0.1 Bq/L 1.0 Bq/L																

PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS			
<u>Finished Product</u> a) Purified/Distilled	<u>Physico-chemical Properties:</u> pH TDS Conductivity Turbidity	<u>Guide Level</u>	<u>MAL</u>		
		5 – 7 <10 <5 uS/cm 1 NTU	9 500		
b) Mineral	pH TDS Conductivity TDS for Spring water Mineral (as labeled) Calcium Magnesium Sodium Potassium Chloride Sulfate	6.5 – 8.5 >200 >200 uS/cm >100	9 1000 500		
		100 ppm			
		30 ppm	50 ppm		
		20 ppm	175 ppm		
		10 ppm	12 ppm		
		25 ppm	200 ppm		
		25 ppm	250 ppm		
		c) Distilled / Purified / Mineral	<u>Contaminants:</u> Nitrates Nitrites Iron Manganese Copper Zinc Aluminum Fluoride Organic Material (mgO ₂ /L) Surfactants <u>Microbiological parameters:</u> (5 samples) Coliforms, MPN/100m Fecal Streptococci, cfu/100mL Pseudomonas aeruginosa, cfu/100mL Heterotrophic Plate Count, cfu/mL • Distilled/Purified • Mineral	<u>Guide Level</u>	<u>MAL</u>
				25 ppm Not detected 0.3 ppm 0.05 ppm 0.1 ppm 0.5 ppm 0.05 ppm 0.8 ppm 2.0 ppm Not detected	45 ppm 0.1 ppm 1.0 ppm 0.1 ppm 1.0 ppm 5.0 ppm 0.2 ppm 2.0 ppm 5.0 ppm 2.0 ppm (as lauryl sulfate)
				<u>n</u> <u>c</u> <u>m</u>	<u>M</u>
5 1 0	1*				
5 1 0	1**				
5 0 0					
5 1 10 ³	10 ⁵				
5 1 10 ⁴	10 ⁶				
* shall not be <i>E.coli</i> ** more samples should be analyzed, considered defective lot is another set of 5 samples yield at least one positive sample n number of samples tested c maximum number of samples >m but not more than M					

	m guide level M maximum acceptable level
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PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS
<p>25. Ice (DOH-AO No. 2007-0012) Per Annex A – Minimum requirement</p>	<p>Microbiological Parameters: Total Coliform</p> <ul style="list-style-type: none"> • Multiple Tube Fermentation Technique (MTFT) • Chromogenic substrate test (Presence-Absence) • Membrane Filter (MF) Technique <p>Fecal Coliform</p> <ul style="list-style-type: none"> • Multiple Tube Fermentation Technique (MTFT) • Membrane Filter (MF) Technique • Chromogenic substrate test (Presence-Absence) <p>Heterotrophic Plate Count</p> <ul style="list-style-type: none"> • Pour Plate • Spread Plate • Membrane Filter Technique <p><u>Chemical Constituents:</u> Arsenic Cadmium Lead Nitrate Benzene</p> <p><u>Physical-Chemical Properties:</u> Color (Visual Comparison Colorimetric) Turbidity Iron Manganese pH</p> <p>Sulfate Total Dissolved Solids (TDS)</p> <p><u>Radiological Constituents:</u> Gross Alpha Activity Gross Beta Radon</p>	<p><1.1 MPN/100ml</p> <p>Absent <1.1 MPN/100ml <1 Total coliform colonies/100ml</p> <p><1.1 MPN/100ml <1 Fecal coliform colonies/100ml <1.1 MPN/100ml <500 CFU/ml</p> <p><u>Max. Accept. Level (MAL)</u> 0.05 mg/L 0.003 mg/L 0.01 mg/L 50 mg/L 0.01 mg/L</p> <p><u>Max. Accept. Level (MAL)</u> Apparent: 10 color units True: 5 color units 5 NTU 1.0 mg/L 0.4 mg/L 6.5 to 8.5 mg/L 5 to 7 mg/L (for product water that undergone reverse osmosis or distillation process) 250 mg/L 500 mg/L <10 mg/L (for product water that undergone reverse osmosis or distillation process)</p> <p>0.1 (excluding radon) Bq/L 1.0 Bq/L 11 (MCL) Bq/L</p>

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26. Fortified Foods Products Voluntary Fortification	AO No. 4-A s. 1995 – Guidelines on Micronutrient Fortification of Processed Food Check label claim	Check label claim																				
27. Shelf-stable, Chilled and Frozen Corned Beef (PNS 891:1993 UDC)	Coliform <i>Escherichia coli</i> Salmonella Molds and Yeasts Count Aerobic Plate Count Nitrite	0 cfu/g Negative Negative 0 1,000,000 cfu/g Shelf-stable: 50 ppm, maximum Chilled/Frozen: 125 ppm, max.																				
28. Dry Base Mixes for Soups and Sauces (AO 2005-0018 PNS for Ethnic Food Products)	Water Activity (a_w) <u>Microbiological requirements:</u> Standard Plate Count, cfu/g Coliform count, cfu/g Yeasts & Molds Count, cfu/g Salmonella, in 25g sample, & tested only for products containing meat, poultry and seafood product ingredients <u>Contaminants:</u> Lead Aflatoxin, for products containing peanuts	0.6, maximum <table border="1"> <thead> <tr> <th><u>n</u></th> <th><u>c</u></th> <th><u>m</u></th> <th><u>M</u></th> </tr> </thead> <tbody> <tr> <td>5</td> <td>2</td> <td>10,000</td> <td>1,000,000</td> </tr> <tr> <td>5</td> <td>3</td> <td>10</td> <td>1,000</td> </tr> <tr> <td>5</td> <td>3</td> <td>100</td> <td>10,000</td> </tr> <tr> <td>5</td> <td>0</td> <td>0</td> <td></td> </tr> </tbody> </table> n = no. of samples to be analyzed c = no. of tolerable samples exceeding m but not M m = minimum count M = maximum count 0.1 mg/kg 10 mcg/kg	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	5	2	10,000	1,000,000	5	3	10	1,000	5	3	100	10,000	5	0	0	
<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>																			
5	2	10,000	1,000,000																			
5	3	10	1,000																			
5	3	100	10,000																			
5	0	0																				
29. Sweet Preserves (Sugar palm, Jackfruit, Banana, Legumes, Coconut & Halo-halo) (AO No. 2005-0018)	<u>Contaminants:</u> Lead Tin, for products in cans Sodium / Potassium metabisulfite (if utilized, the limit is as indicated) Commercial Sterility	0.1 ppm, maximum Pb 250 ppm, maximum Sn 350 ppm Commercially Sterile																				
30. Nata de Coco in Syrup (PNS 1219:1994)	Sulfites Acidified Nata de Coco: Aerobic Plate Count Yeasts and Molds Count Sorbates (if utilized, the limit is as indicated) Benzoate (if utilized, the limit is as indicated) Low Acid Nata de Coco: Commercial Sterility Test	28 ppm, maximum 100 cfu/g, maximum 10 cfu/g, maximum 1000 ppm, maximum 200 ppm, maximum Pass																				

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31. Thermally Processed Fish Products (PNS/BFAD 06:2006 ICS 67.120.30)	Histamine <u>Heavy Metal Contaminants:</u> Lead Tin Mercury Commercial Sterility (BC 01-A)	20 mg/100g, maximum 0.5 ppm, maximum Pb 250 ppm, maximum Sn 0.1 ppm, maximum Hg Pass																								
32. Dried, Salted Fish (PNS/BFAD 04:2006)	<u>Physico-Chemical Requirements:</u> Water Activity (a_w) Salt Content, NaCl Histamine Content <u>Microbiological requirements:</u> Standard Plate Count, cfu/g Yeasts & Molds Count, cfu/g Total Coliforms, MPN/g <i>Escherichia coli</i> <i>Staphylococcus aureus</i> , MPN/g	0.78 12%, minimum (may vary provided that the prescribed a_w is not exceeded) 200 ppm edible portion, maximum <table border="1"> <thead> <tr> <th><u>n</u></th> <th><u>c</u></th> <th><u>m</u></th> <th><u>M</u></th> </tr> </thead> <tbody> <tr> <td>5</td> <td>2</td> <td>100,000</td> <td>500,000</td> </tr> <tr> <td>5</td> <td>2</td> <td>1,000</td> <td>10,000</td> </tr> <tr> <td>5</td> <td>2</td> <td>10</td> <td>100</td> </tr> <tr> <td>5</td> <td>2</td> <td>--</td> <td>11</td> </tr> <tr> <td>5</td> <td>2</td> <td>--</td> <td>1,000</td> </tr> </tbody> </table> n = no. of samples to be analyzed per volume product c = no. of samples that may exceed m but not M m = maximum count achievable under GMP M = maximum count beyond which product safety/quality may be affected	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	5	2	100,000	500,000	5	2	1,000	10,000	5	2	10	100	5	2	--	11	5	2	--	1,000
<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>																							
5	2	100,000	500,000																							
5	2	1,000	10,000																							
5	2	10	100																							
5	2	--	11																							
5	2	--	1,000																							
33. Mango Beverage (PNS/BFAD 09:2007)	Minimum content for fruit ingredient: Puree Nectar Juice Juice Drink Flavored Juice Drink Soluble Solids Ethanol Content <u>Microbiological Limits:</u> Standard Plate Count Yeasts and Molds Count Coliform Count <i>Escherichia coli</i>	100% 25%, minimum 10%, minimum 5%, minimum 1%, minimum 20% 3 g/kg 1,000 cfu/g. maximum 50 cfu/g, maximum 10 cfu/g, maximum Negative																								
34. Citrus Beverage (PNS/BFAD 11:2007)	pH Titratable Acidity, as %citric acid Soluble Solids, at 20°C	<u>Calamansi</u> 2.0, min. 4.5%, min. 6.0%, min. <u>Dalandan</u> 2.5, min. 0.7%, min. 7.0%, min.																								

	Ethanol Content	3 g/kg, maximum
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35. Banana Chips (PNS/BFAD 13:2007)	Water activity (a_w) Moisture Content Fat Content Free Fatty Acid, as oleic acid Peroxide Value , meq/kg	0.40 at 25°C, maximum 4.0%, maximum 35.0%, maximum 0.25%, maximum 5.0%, maximum
36. Dried Mango (PNS/BFAD 15:2007)	Water activity (a_w) Moisture Content Sulphites	0.70 at 25°C, maximum 15%, maximum 3,000 ppm, maximum
37. Dried Tropical Fruits (PNS/BFAD 16:2007)	Water activity (a_w) Moisture Content Sulphites	0.70 at 25°C, maximum 15%, maximum 3,000 ppm, maximum
38. Pancit Canton (PNS/BFAD 18:2008)	Moisture Content Free Fatty Acid	8%, maximum 0.50% (as oleic acid), maximum
39. Desiccated Coconut (PNS/BAFPS 25:2007)	Moisture Content Fine and Extra Fine Medium and Coarse Other Cuts (special) Oil Content Microbiological Analyses: <i>Salmonella</i> Total plate count Coliform Yeast Molds <i>Escherichia coli</i> Sulfur dioxide	3%, maximum 3.8%, maximum 4.5%, maximum 62% (mass/mass) Negative in 25 grams 5,000 cfu/g, maximum 50 cfu/g, maximum 100 cfug, maximum 100 cfu/g, maximum < 3 MPN/g (Not detected ≈ 0) 200 mg/kg
40. Basi (PNS/BFAD 20:2009)	Alcohol Content Methanol content (per BFAD MC 13 s. 1989) pH Titratable Acidity (as %Lactic acid) Soluble solids Volatile Acidity (as %Acetic acid) Total Phenol (as mg gallic acid/mL) Food Additives: Benzoates (as benzoic acid) Sulphites (as residual SO ₂)	12%, minimum a) Negative – if added b) Present – if derived from the natural alcohol fermentation process (for fruit wines) 3.2, minimum 0.67% (w/v), maximum 8.0°Bx, minimum 0.034% (w/v), maximum 1.48 mg/mL, minimum 1000 ppm, maximum 200 ppm, maximum

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41. Chichacorn (PNS/BFAD 22:2010)	Water activity (a_w) at 25°C Moisture content Fat content Free fatty acid as oleic acid Peroxide value Aflatoxin	0.60, maximum 3.0%, maximum 23%, maximum 0.5%, maximum 5.0%, maximum 20 ppb																				
42. Purple Yam (Ube) Jam (Halaya) (PNS/FDA 24:2010)	<u>Physico-Chemical Requirements:</u> pH Low-acid purple yam jam Acidified purple yam jam a_w controlled purple yam jam a_w controlled low-acid purple yam jam a_w Low-acid purple yam jam Acidified purple yam jam a_w controlled purple yam jam a_w controlled low-acid purple yam jam <u>Microbiological requirements:</u> Commercial Sterility (BC 01-A)	> 4.6 ≤ 4.6 None required > 4.6 ≥ 0.90 > 0.85 ≤ 0.85 0.86 – 0.90 Pass																				
43. Smoked Fish (PNS/FDA 26:2010)	<u>Physico-Chemical Requirements:</u> Histamine Content <u>Microbiological requirements:</u> SPC/APC, cfu/g <i>Salmonella</i> /25g <i>Escherichia coli</i> , MPN/g <i>Staph aureus</i> (coagulase+), cfu/g	200 ppm, maximum <table border="1"> <thead> <tr> <th><u>n</u></th> <th><u>c</u></th> <th><u>m</u></th> <th><u>M</u></th> </tr> </thead> <tbody> <tr> <td>5</td> <td>2</td> <td>100,000</td> <td>500,000</td> </tr> <tr> <td>5</td> <td>0</td> <td>0</td> <td>--</td> </tr> <tr> <td>5</td> <td>3</td> <td>11</td> <td><500</td> </tr> <tr> <td>5</td> <td>2</td> <td>100</td> <td>10,000</td> </tr> </tbody> </table> n = no. of samples to be analyzed per volume product c = no. of samples that may exceed m but not M m = maximum count achievable under GMP M = maximum count beyond which product safety/quality may be affected	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	5	2	100,000	500,000	5	0	0	--	5	3	11	<500	5	2	100	10,000
<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>																			
5	2	100,000	500,000																			
5	0	0	--																			
5	3	11	<500																			
5	2	100	10,000																			
44. Processed Pili Nut Products (PNS/FDA 28:2010)	Aflatoxin Moisture content Water activity (a_w), at 25°C Fat content Free fatty acid Peroxide value, as oleic acid	10 ppb (parts per billion = microgram per kilogram) 4.0%, maximum 0.70 70%, maximum 1.0%, maximum 10 meq/kg, maximum																				

PROCESSED FOOD	ANALYSIS REQUIRED	STANDARDS																				
45. Tropical Fruit Wines (PNS/FDA 30:2010)	% Alcohol pH Total acidity % Soluble Solids at 20°C Volatile acidity as acetic acid	7.0 to 24.0% (v/v) 3.0 to 4.0 0.6 to 0.9% 8.0%, minimum (m/m) 0.14 g/100mL, maximum																				
46. Distilled fermented coconut sap (Coconut lambanog) (PNS/BAFPS 47:2011)	% Alcohol, as ethyl alcohol Methanol Titratable acidity, as acetic acid	30%, minimum The methanol content shall be in accordance with the provisions of BFAD M.C. No.13 s.1989: Methanol may be present in alcoholic beverages provided that it shall be derived from the natural alcohol fermentation process and not added. 0.3%, maximum																				
47. Ethnic Flour-based Confectioneries (Pulvoron, Piaya, Barquillos) (PNS/FDA 32:2011)	Water activity (a_w) at 25°C <u>Microbiological requirements:</u> Yeasts and Molds Count, cfu/g Coliforms, MPN/g	0.60, maximum <table border="1"> <thead> <tr> <th><u>n</u></th> <th><u>c</u></th> <th><u>m</u></th> <th><u>M</u></th> </tr> </thead> <tbody> <tr> <td>5</td> <td>2</td> <td>10</td> <td>1,000</td> </tr> <tr> <td>5</td> <td>2</td> <td>10</td> <td>100</td> </tr> </tbody> </table> n = no. of samples to be analyzed per volume product c = no. of samples that may exceed m but not M m = guide level M = maximum level	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	5	2	10	1,000	5	2	10	100								
<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>																			
5	2	10	1,000																			
5	2	10	100																			
48. Ethnic Milk-based Confectioneries (Yema, Pastillas) (PNS/FDA 34:2011)	Water activity (a_w) at 25°C <u>Microbiological requirements:</u> Yeasts and Molds Count, cfu/g <i>Salmonella</i> per 25g Coliforms, MPN/g SPC/ APC, cfu/g	0.85, maximum <table border="1"> <thead> <tr> <th><u>n</u></th> <th><u>c</u></th> <th><u>m</u></th> <th><u>M</u></th> </tr> </thead> <tbody> <tr> <td>5</td> <td>2</td> <td>100</td> <td>10,000</td> </tr> <tr> <td>5</td> <td>0</td> <td>0</td> <td></td> </tr> <tr> <td>5</td> <td>2</td> <td><1.8</td> <td>100</td> </tr> <tr> <td>5</td> <td>2</td> <td>10,000</td> <td>1,000,000</td> </tr> </tbody> </table> n = no. of samples to be analyzed per volume product c = no. of samples that may exceed m but not M m = guide level M = maximum level	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	5	2	100	10,000	5	0	0		5	2	<1.8	100	5	2	10,000	1,000,000
<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>																			
5	2	100	10,000																			
5	0	0																				
5	2	<1.8	100																			
5	2	10,000	1,000,000																			

49. VIRGIN COCONUT OIL STANDARD
(PNS/BAFPS 22:2004 ICS 67.200.10)

1. Fatty Acid Profile

Common Name	Composition	(%)
Caproic acid	C 6:0	ND – 0.7
Caprylic acid	C 8:0	4.6 – 10.0
Capric acid	C 10:0	5.0 – 8.0
Lauric acid	C 12:0	45.1 – 53.2
Myristic acid	C 14:0	16.8 – 21
Palmitic acid	C 16:0	7.5 – 10.2
Palmitoleic acid	C 16:1	ND
Stearic acid	C 18:0	2.0 – 4.0
Oleic acid	C 18:1	5.0 – 10.0
Linoleic acid	C 18:2	1.0 – 2.5
Linolenic acid	C 18:3	ND – 0.2
	C 24:1	ND

2. Moisture - 0.20 %
3. Free Fatty Acid (FFA) as lauric acid, max - 0.20 %
4. Peroxide Value, max - 3.0 meq/kg oil
5. Food Additives - none permitted
6. Contaminants (Matter volatile at 105°C) - 0.20 %
7. Heavy Metals, mg/kg, max
 - Iron (Fe) - 5.0
 - Copper (Cu) - 0.40
 - Lead (Pb) - 0.10
 - Arsenic (As) - 0.10
8. Quality Requirements
 - Color (colorless)
 - Sediment Free
 - With natural fresh coconut scent
 - Free from rancid odors or tastes
9. Required Micro Analysis for VCO (Reference: Philippine Pharmacopoeia)
 - Total Aerobic Plate Count - 100 cfu/mL max
 - Molds and Yeast - 10 cfu/mL max
 - *Salmonella* - negative
 - *E. coli* - negative
 - *Staphylococcus aureus* - negative

50. STANDARD FOR FERMENTED MILKS
(PNS/BAFD 08.2007 ICS 67.100.10)

Composition	Fermented Milk	Yogurt/Alternate Culture Yogurt/ Acidophilus Milk	Kefir	Kumys
Milk Protein ^a , % (w/w), minimum	2.7	2.7	2.7	-
Milk Fat (% m/m)	<10	<15	<10	<10
Titrateable Acidity, % expressed as % lactic acid (% m/m), minimum	0.3	0.6	0.6	0.7
Ethanol, % (vol/w), minimum	-	-	-	0.5
Sum of microorganisms constituting the starter culture (cfu/g, total), minimum	10,000,000			
Labeled microorganisms ^b (cfu/g, total), minimum	1,000,000	1,000,000	-	-
Yeast (cfu/g, total), minimum	-	-	10,000	10,000

^a Protein content is 6.387 multiplied by total Kjeldahl nitrogen determined

^b Applies where a constant claim is made in the labeling that refers to the presence of a specific microorganism (other than those specified in definition for the product concerned) that has been added as a supplement to the specific starter culture

51. STANDARD ADMINISTRATIVE ORDERS (SAOs) FOR DISTILLED SPIRITS

CHEMICAL COMPOSITION	BRANDY	RUM	VODKA	WHISKEY
	SAO # 358 s. 1978	SAO # 257 s. 1976	SAO # 258 s. 1976	SAO # 259 s. 1976
% Ethyl alcohol content	32.5%, minimum (free from added coloring except caramel prepared from sugar)		25° proof – 42.85 30° proof – 40.01 35° proof – 37.15	32.5% , minimum (free from added coloring except caramel prepared from sugar)
Total Solids, % (w/v)	1.0%, maximum		0.005%, maximum	0.2%, maximum
Total Ash, % (w/v)	0.02%, maximum		(free from sediment or suspended matter)	0.02%, maximum
Volatile acids as acetic acid	50 grams per 100 L of absolute alcohol, maximum	Heavy: 25-60 Medium: 11-24 Light: 5-10 mg per 100 mL of 100 proof	2 grams per mg 100 mL of 100 proof, maximum	40 grams, maximum 100 L absolute alcohol
Esters as ethyl acetate	Brandy – 20 grams Blended/ Fruit/ Compounded Brandy – 8 grams per 100L of absolute alcohol, minimum	Heavy: 56-565 Medium: 13-55 Light: 0.6-12 mg per 100 mL of 100 proof	10 grams mg per 100 mL of 100 proof, maximum	Malt Whiskey – 20 grams Straight/ Blended/ Compounded Whiskey – 8 grams Per 100 L of absolute alcohol, minimum
Higher alcohols as amyl alcohol	30 – 350 grams per 100L of absolute alcohol	Heavy: 114-238 Medium: 36-136 Light: 0-35 per 100 L of absolute alcohol	0.03 (v/v), maximum	30 – 350 grams, per 100L of absolute alcohol
Furfural (per 100L of absolute alcohol)	5 grams per 100L of absolute alcohol, maximum	Heavy: 1-5.4 Medium: 0.6 – 0.9 Light: 0-0.5 Per 100 L of absolute alcohol	Nil	5 grams per 100 L of absolute alcohol, maximum
Aldehydes as acetaldehyde (per 100L of absolute alcohol)	---	Heavy: 17-19 Medium: 8-16 Light: 0-7 mg per 100 mg proof	2 grams as acetaldehyde, mg per 100 ml of 100 proof, maximum	60 grams per 100 L of absolute alcohol, maximum
Copper (as Cu)		Heavy: 11-14 Medium: 7-10 Light: 3-6 ppm Tannins		10 gram ppm, maximum

52. WHITE SUGAR (PNS 1098:1993, from DTI-BPS)

Table 1. Physico-chemical requirements

Characteristic	Refined			Mill/ Factory White
	Bottler's Grade	Premium Grade	Standard Grade	
Sucrose, % mass at 27°C, minimum	99.9	99.8	99.7	99.5
Moisture, % mass, maximum	0.04	0.04	0.08	0.1
Ash, Conductometric % mass, maximum	0.015	0.03	0.09	0.1
Color in ICUMSA* Units, maximum	35	50	150	150
Reducing Sugar, % mass, maximum	0.04	0.04	0.08	0.1
Sediment: mg/kg, maximum	2	10	30	30
SO ₂ mg/kg, maximum	6	20	20	20
	Shall not produce floc when 500mL of 10.5° Brix solution at a pH of 2.5 and 3.5 gas volume is allowed to stand 10 days at room temperature	Shall not produce floc when one gallon 54° Brix solution at a pH of 1.5 is allowed to stand 10 days at room temperature	Not required	Not required
Taste and Odor	No obvious objectionable taste or odor in dry form or in 10% sugar solution odorless water			

*ICUMSA – International Commission for Uniform Methods of Sugar Analysis

Table 2. Microbiological requirements for **Bottler's and Premium Grade Refined White Sugars**

Microorganism	Maximum Level cfu/10g
Mesophilic Bacteria	200
Yeast and Mold	10
Thermophilic spores	150

Table 3. Contaminants Limits for White Sugar

Contaminant	Maximum Level mg/kg	
	Bottler's Grade	Refined/ Mill/ Factory White Sugar
Lead	0.5	0.5
Arsenic	0.5	0.5
Copper	1.5	2.0
Total Heavy Metals (expressed as lead)	5.0	Not required

53. COCONUT FLOUR (PNS/BAFPS 75:2010)

Table 1 – Physical Characteristics

Parameters	Characteristics
Color -Premium Class (Superior quality) -Class I (Good quality) -Class II (Fair quality)	White to creamy white Very light brown Very light brown to brown
Odor	Typical nutty odor
Particle size -Premium Class (Superior quality) -Class I (Good quality) -Class II (Fair quality)	Fine – 0.15 to 0.20 mm sieve Medium – 0.21 to 0.25 mm sieve Medium – 0.21 to 0.25 mm sieve

Table 2 – Chemical Composition

Chemical Composition	Value (%) (dry weight basis)
Moisture	≤ 5.0
Ash	4.0 to 6.0
Protein	10.0 to 19.0
Fat	10.0 to 12.0
Total dietary fiber	40.0 to 60.0
Carbohydrates	50.0 to 70.0
Free fatty acid – as lauric acid	< 0.20
–as oleic acid	0.01 to 0.02
Peroxide value, meq	< 3.0

Table 3 – Microbiological Characteristics

Parameters	Level or Limit
Aerobic Plate Count, cfu/g	≤ 10,000
Coliform, cfu/g	≤ 50
<i>Escherichia coli</i> , MPN/100g or cfu/g	Negative
<i>Staphylococcus aureus</i> , cfu/g	Negative
<i>Salmonella</i> , per 25g	Negative
Yeasts and Molds Count, cfu/g	≤ 100

54. COCONUT SAP SUGAR (PNS/BAFPS 76:2010)

Table 1 – Physical Characteristics

Parameters	Quality Characteristics
Color -Premium class (Superior quality) -Class I (Good quality) -Class II *	Light yellow to Cream Light brown to brown (see note below)
Odor	Sweet scent; pleasant nutty aroma
Taste	Sweet
Others	Free from filth and extraneous matters

Table 2 – Chemical Properties

Parameters	Value (%)
Water activity, a_w -Premium class (Superior quality) -Class I (Good quality) -Class II *	< 0.5 0.5 to 0.7 (see note below)
Glucose	2.0 to 3.0
Fructose	1.0 to 4.0
Sucrose	78.0 to 89.0
Ash	≤ 2.4

Table 3 – Microbiological Characteristics

Parameters	Level or Limit
Aerobic Plate Count, cfu/g	<10
Coliform, cfu/g	<10
<i>Escherichia coli</i> , MPN/100g or cfu/g	Negative
<i>Salmonella</i> , per 25g	Negative
Yeasts and Molds Count, cfu/g	<10

*Note: Class II – This class includes coconut sap sugar that does not qualify under Premium class or Class I in terms of Color and Water Activity (a_w) but still meets the other Physical, Chemical and Microbiological requirements indicated above.

55. OTHERS (For the updated levels on specific food products, supplemental to FDA Circular No. 2010 – 008 entitled “Adoption of the Codex Standards on Food Contaminants in Processed Food” will be issued soon)

<u>CONTAMINANTS</u>	<u>RESTRICTION/MAXIMUM LEVEL OF USE</u>
Tin (Sn)	250 ppm
Mercury (Hg)	0.4 ppm (fish)
	0.5 ppm (herbal)
Lead (Pb)	
Milk	0.5 ppm
Vegetable/Fruit	1.0 ppm
Fruit Juice	0.3 ppm
Meat	0.5 ppm
Composite/Filled Chocolate	1.0 ppm
Shellfish	10 ppm
Herbal	10 ppm

NATURALLY OCCURRING TOXICANTS

Histamine	100 ppm
Aflatoxin	20 ppb (max)
Paralytic Shellfish	80 ug/100g

FOOD ADDITIVES

(Please see BC 2006- 0016 – Updated list of Food Additives @ www.fda.gov.ph or latest Codex Alimentarius General Standards for Food Additives [GSFA] @ www.codexalimentarius.net)

Benzoic acid & its K and Na Salts	0.1%
Nitrate of K & Na (meat)	500 ppm
Nitrite of NA (meat)	200 ppm
Sorbic acid & its K, Ca & Na salts	0.3%
Caffeine in cola type beverages	200 ppm
SO ₂ & other sulfite in Dried fruits and vegetables	
Apricots/Peaches/Nectarines	2000 ppm
Pears	1000 ppm
Apples	800 ppm
Cabbage	750-1000 ppm
Potatoes	200-250 ppm
Carrots	200-250 ppm

NON-PERMISSIBLE FOOD ADDITIVES

Borax
 Formalin
 Rhodamine (coloring)
 Cyclamate – (still banned in the Philippines)
 Coumarin (in vanilla)
 Bromate
 Stevia – (as of 14 October 2010, this is still under review by Codex)

56. FOOD FORTIFICATION

IODINE LEVELS - SALT

Sampling Point	Type of Container/Package	
	Bulk (>2 kg)	Retail (≤ 2 kg)
Production Site	←-----20 to 70 mg/kg-----→	
Port of Entry*	←-----20 to 70 mg/kg-----→	
Retail Site	←-----20 to 70 mg/kg-----→	

*For imported iodized salt; also at importer's/distributor's warehouse.

MANDATORY FOOD FORTIFICATION (Staple products)

As per RA 8976 - Rule VI (IRR)

- All rice, except brown rice and locally produced glutinous rice, to be fortified with iron.

Fortificant	Minimum Acceptable Level	Maximum Tolerable Level
Iron Ferrous Sulfate	60 mg Fe/kg raw rice	90 mg Fe/kg raw rice

- Refined sugar for human consumption to be fortified with Vitamin A.

Fortificant	Minimum Acceptable Level	Maximum Tolerable Level
Vitamin A Retinol palmitate	5.0 mg/kg	30.0 mg/kg

- Wheat flour to be fortified with Vitamin A and Iron.

Fortificant	Minimum Acceptable Level	Maximum Tolerable Level
Vitamin A Retinol Palmitate/ acetate	3.0 mg/kg as retinol	6.5 mg/kg as retinol
Iron Elemental Iron (electrolytic, H reduced, particle size should be < 50 microns)	70.0 mg Fe/kg	105 mg Fe/kg
Ferrous Sulfate or Ferrous Fumarate	50.0 mg/kg	75.0 mg Fe/kg

- Cooking Oil for human consumption to be fortified with Vitamin A except for export.

Forificant	Minimum Acceptable Level	Maximum Tolerable Level
Vitamin A Retinol Palmitate	12.0 mg RE/L	23 mg RE/L