

(Unofficial)

Notification of the Ministry of Public Health

(No. 202) B.E. 2543 (2000)

Re: Food Seasonings derived from the Hydrolysis or Fermentation of Soybean Protein.

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It deems appropriate to amend the notification of the Ministry of Public Health, Re: Food seasonings derived from the hydrolysis or fermentation of soybean protein.

By the virtue of provisions of Sections 5 and 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 35, Section 48 and Section 50 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

**Clause 1.** The notification of the Ministry of Public Health No. 143 B.E. 2535 (1992), Re: Food seasonings derived from the hydrolysis or fermentation of soybean protein, dated 24<sup>th</sup> June B.E. 2535 (1992) shall be repealed.

**Clause 2.** Food seasonings derived from the hydrolysis or fermentation of soybean protein is prescribed food to have qualities or standards.

**Clause 3.** Food seasonings derived from the hydrolysis or fermentation of soybean protein means product in liquid form, which is derived from hydrolysis or fermentation of soybean protein or other suitable process, and flavour or colour may be added, such as soybean sauces, seasoning sauces, etc, including dehydrated products from the hydrolysis of soybean protein.

**Clause 4.** Food seasonings derived from the hydrolysis or fermentation of soybean protein shall be of the qualities or standards as follows:

(1) Odour and taste inherent to that specific characteristics of food seasonings derived from the hydrolysis soybean protein

(2) Protein content:

(2.1) Not less than 4% by weight for food seasonings derived from the hydrolysis or fermentation of soybean protein and flavour or colour is not added.

(2.2) Not less than 1.5a% by weight for food seasonings derived from the hydrolysis or fermentation of soybean protein and flavour or colour is added.

(2.3) Not less than 10% by weight for food seasonings derived from the hydrolysis or fermentation of soybean protein.

(2.4) Subject to approval of the Food and Drug Administration for food seasonings derived from the hydrolysis or fermentation of soybean protein by other processes.

(3) Contaminants shall be detected not more than the followings:

(3.1) Lead not more than 1 mg. per 1 kg. of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(3.2) Copper not more than 20 mg. per 1 kg. of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(3.3) Arsenic, to be calculated as arsenic, not more than 2 mg. per 1 kg. of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(4) Free of toxic substances released by microorganisms or other toxic substances in quantity which may be hazardous to health.

(5) Free of pathogenic microorganisms, except the following:

(5.1) Free of *Clostridium perfringens* in 0.1 g. of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(5.2) *Bacillus cereus* shall be detected in 0.1 g. of food seasonings derived from the hydrolysis or fermentation of soybean protein, in case of product with added flavour or colour, or 0.01 g. in case of product without added flavour or colour.

(6) Yeast and mold shall be detected not more than 10 per 1 g. of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(7) Coliform bacteria shall be detected less than 3 per 1 g. of food seasonings derived from the hydrolysis or fermentation of soybean protein by Most Probable Number method.

(8) Usage of artificial sweetener shall follow to Food Standards of Joint FAO/WHO Codex, Re: Food additives and the amended version and may be used in single or in combination with sugar.

In case where no standards is prescribed in the first phrase, the Food and Drug Administration shall prescribe according to an approval of the Food Committee.

(9) No colour added, except brown sugar or caramel colour.

**Clause 5.** Food seasonings derived from the hydrolysis or fermentation of soybean protein, which has been dehydrated, shall be of the qualities or standards not only as stipulated in 4(1), 4(4), 4(8) and 4(9), but also to have other qualities or standards to be approved by the Food and Drug Administration.

**Clause 6.** Food seasonings derived from the hydrolysis or fermentation of soybean protein producers or importers for sales shall follow to the notification of the Ministry of Public Health, Re: Production processes, production equipments and foods storages.

**Clause 7.** Usage of food additives shall follow to the notification of the Ministry of Public Health, Re: Food additives.

**Clause 8.** Usage of containers for food seasonings derived from the hydrolysis or fermentation of soybean protein shall follow to the notification of the Ministry of Public Health, Re: Containers.

**Clause 9.** Labels for food seasonings derived from the hydrolysis or fermentation of soybean protein shall follow to the notification of the Ministry of Public Health, Re: Labels.

**Clause 10.** Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 143 B.E. 2535 (1992), Re: Food Seasonings derived from the hydrolysis or fermentation of soybean protein, dated 24<sup>th</sup> June B.E. 22535 (1992), prior to this notification, shall be valid for 2 years as from the come into force date of this notification.

**Clause 11.** Food seasonings derived from the hydrolysis or fermentation of soybean protein producers or importers, whose permits issued prior to this notification, shall apply for food serial number within one year as from come into force date of this notification. After applying for food serial number, the producers or importers shall be abated from stipulation in Clause 6 for a period of 2 years after this notification come into force. As a result, the remaining labels are allowed to be used but not exceeding to 2 years after this notification come into force.

**Clause 12.** This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 19<sup>th</sup> September 2000

(Signed) Korn Thupparungsri

(Mr. Korn Thupparuagsri)

Minister of Public Health

(Published in the Government Gazette Vol. 118, Special Part 6 Ngor, dated 24<sup>th</sup> January 2001)

**Note** : This English version of the Notification is translated to meet the need of the non-Thai speaking people. In the case of any discrepancy between the Thai original and the English translation, the former will take priority.