

(Unofficial)

Notification of the Ministry of Public Health

(No. 198) B.E. 2543 (2000)

Re: Soybean Milk in Sealed Containers

It deems appropriate to amend the notification of the Ministry of Public Health, Re: Soybean milk in sealed containers.

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 comprise 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 a notification as follows:

Clause 1. The notification of the Ministry of Public Health No. 70 B.E. 2525 (1982), Re: Soybean milk in sealed containers, dated 9th August B.E. 2525 (1982) shall be repealed.

Clause 2. Soybean milk in sealed containers is prescribed food to have qualities or standards.

Clause 3. Soybean milk means liquid which is derived from soybean, or some part of soybean, and other nutrients may be added.

Including either concentrated soybean milk which needs to be diluted before consumption or dried soybean milk which needs to be dissolved before consumption.

Clause 4. In soybean milk production, soybean shall be the main ingredients and in case liquid soybean milk shall be processed by one of the followings, as the case may be.

(1) Sterilized means the heat treatment process to destroy some microorganisms at temperature of not less than 100 degree Celsius by appropriate length of time.

(2) UHT means the heat treatment process to destroy some microorganisms at temperature of not less than 133 degree Celsius for not less than 1 second, and shall be packed in aseptic condition.

(3) Other processes shall be approved by the Food and Drug Administration.

Clause 5. Soybean milk as stipulated in the first phrase of Clause 3 shall be of qualities or standards as follows:

- (1) Odour and taste inherent of that specific characteristics of soybean milk.
- (2) Homogenous liquid.
- (3) Proteins from soybean not less than 2% by weight.
- (4) Fat from soybean not less than 1% by weight.
- (5) Free of preservative.
- (6) Free of pathogenic microorganisms.
- (7) Free of toxic substances released by microorganisms or other toxic substances in quantity which may be hazardous to health.
- (8) Coliform bacteria shall be detected less than 2.2 per 100 millilitre of soybean milk by Most Probable Number Method (MPN).
- (9) *Escherichia coli* shall not be detected in 0.1 millilitre of soybean milk
- (10) Bacteria shall not be detected in 0.1 millilitre of sterilized soybean milk and bacteria not more than 10 per 1 millilitre of UHT soybean milk.
- (11) Usage of artificial sweetener shall follow to Food Standard 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.

- (12) Free of contaminants, except the following:
 - (12.1) Arsenic not more than 0.2 mg. per 1 kg. of soybean milk.
 - (12.2) Lead not more than 0.5 mg. per 1 kg. of soybean milk.
 - (12.3) Copper not more than 5 mg. per 1 kg. of soybean milk.
 - (12.4) Zinc not more than 5 mg. per 1 kg. of soybean milk.
 - (12.5) Iron not more than 15 mg. per 1 kg. of soybean milk.
 - (12.6) Tin not more than 250 mg. per 1 kg. of soybean milk.
 - (12.7) Sulfur dioxide not more than 10 mg. per 1 kg. of soybean milk.

Clause 6. For concentrated soybean milk, when the dilution has been made as prescribed in the label, the qualities or standards of such soybean milk shall be the same as stipulated in Clause 5.

Clause 7 Dried soybean milk shall be of qualities or standards as follows:

- (1) Powder with no lumps.
- (2) Moisture content not more than 6% by weight.
- (3) Bacteria not more than 100,000 per 1 g. of dried soybean milk.
- (4) When the dilution has been made as prescribed in the label, the qualities or

standards of such soybean milk shall be the same as stipulated in Clause 5.

Clause 8. Soybean milk 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 9. Usage of containers for soybean milk shall follow to the notification of the Ministry of Public Health, Re: Containers.

Clause 10. Labels of soybean milk shall follow to the notification of the Ministry of Public Health, Re: Labels.

Clause 11. This notification is not applied to soybean milk produced for sale from premises which are not recognized as factories by the Factory Laws.

Clause 12. Food Registration or Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 70 B.E. 2525 (1982), Re: Soybean milk in sealed containers, dated 9th August B.E. 2525 (1982), prior to this notification, shall be valid for 2 years as from the come into force date of this notification.

Clause 13. Soybean milk producers or importers, whose permits issued prior to this notification, shall apply for food serial number within one year as from the come into force date of this notification. After applying for food serial number, the soybean milk producers or importers shall be abated from stipulation in Clause 8 for a period of 2 years after this notification come into force. As a result, the remaining labels are allowed to be used until last but not exceeding to 2 years after this notification come into force.

Clause 14. This notification shall come into force after 180 days as from the day following the date of its publication in the Government Gazette.

Notified on 19th September 2000

(Signed) Korn Thupparungsri

(Mr. Korn Thupparuagsri)

Minister of Public Health

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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.