

UNOFFICIAL

NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH No. 144 (B.E. 2535(1992))

Re : Food Packed in Sealed Container.

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Whereas it is deemed appropriate to revise the Notification of the Ministry of Public Health respecting food packed in sealed container,

By virtue of Section 5 and Section 6 (1) (2) (4) (5) (6) (7) (9) and (10) of the Foods Act B.E. 2522(1979), the Minister of Public Health hereby notifies that:

NO. 1. The Notification of the Ministry of Public Health No. 69 B.E. 2525(1982) Re Food Packed in Sealed container, dated 4th August 1982 shall be repealed.

NO. 2. Food packed in sealed containers shall be specific controlled foods.

NO. 3. Food packed in sealed container means:

(1) Food which has been passed through the process of destroying or deterring the growth of microorganisms by means of heat after or before packing or sealing and which is preserved in sealed container of metal or other durable materials capable of preventing outside air from entering into the container and which can be kept under normal temperature, or

(2) Food packed in container which has been laminated, coated compressed or affixed with metal or other things or food packed in glass bottle and sealed with rubber cover or other materials or food packed in other container which can prevent the moisture or the air from entering into the said container under normal condition and which can be kept under normal temperature.

NO. 4. The foods under No. 2 shall have the following quality or standards:

- (1) Shall have no colour, odour or flavour different from the characteristics of such food;
- (2) Containing no microorganisms that may cause diseases;
- (3) Containing no toxic substances from microorganisms in a quantity that may be hazardous to health;
- (4) Containing no foreign matters, except:

(4.1) Food packed in metal container:

Tin not exceeding 250 milligrammes per
1 kilogramme of food;

Zinc	not exceeding 100 milligrammes per 1 kilogramme of food;
Copper	not exceeding 20 milligrammes per 1 kilogramme of food;
Lead	not exceeding 1 milligramme per 1 kilogramme of food, except the food with natural constituent of lead at high quantity which is allowed as approved by the Food and Drug Administration;
Arsenic	not exceeding 2 milligrammes per 1 kilogramme of food;
Mercury	not more than 0.5 milligrammes per 1 kilogramme of sea food and not more than 0.02 milligramme per 1 kilogramme of other food.

(4.2) Food packed in non-metal container:

Lead	not exceeding 1 milligramme per 1 kilogramme of food except the food with natural constituent of lead at high quantity which is allowed as approved by the Food and Drug Administration;
Arsenic	not exceeding 2 milligrammes per 1 kilogramme of food;
Mercury	not exceeding 0.5 milligramme per 1 kilogramme of sea food and not exceeding 0.02 milligramme per 1 kilogramme of other food.

NO. 5. The food under No. 3 (1) which has been passed through the process of heat after the packing or sealing shall, other than having the quality or standards under No. 4, have the specific quality and standards as follows : containing no preservatives, except those which come with the raw materials which are the ingredients of such food.

The provisions in paragraph one shall not include the use of potassium nitrite or sodium nitrite or potassium nitrate or sodium nitrate in a quantity approved by the Food and Drug Administration in cured meat product.

NO. 6. The food under No. 3 (1) with pH value higher than 4.5 shall, other than having the quality or standards under No. 4 and No. 5, have the specific quality or standards as follows : containing no microorganism that can grow during the time of storing under normal temperature.

NO. 7. The food under No. 3 (1) with pH value from 4.5 downwards and the food under No. 3(2) shall, other than having the quality or standards under No. 4 and No. 5, have the specific quality or standards as follows:

- (1) Growing microorganisms may be detected at the temperature of 37 degrees celcius or 55 degrees celcius at;
 - (a) not exceeding 1,000 per 1 gramme of food under No. 3 (1);
 - (b) not exceeding 10,000 per 1 gramme of food under No. 3 (2);
- (2) Yeast and mold may be detected at not exceeding 100 per 1 gramme of food;
- (3) Containing no choliform bacteria or choliform bacteria may be detected at not exceeding 3 per 1 gramme of food by MPN method (Most Probable Number).

NO. 8. Containers of the foods under No. 2 shall :

- (1) be clean;
- (2) have never been used for packing food or any other articles before if they are metal;
- (3) contain no lead, rust or any other colours in the interior except the colour of lacquer or the colour of tin? the interior of the container which is made of steel sheet must be coated with tin or other substances which prevents the food from coming into direct contact with the steel sheet,
- (4) not be leaking nor swollen;
- (5) not give out any substance to contaminate with the food in a quantity that may be dangerous to health.

NO. 9. The foods under No. 2 shall have drained weight as prescribed in the schedule annexed hereto except those which can not be drained.

The determination of drained weight shall be made in accordance with the Association of Official Analytical Chemists of the United States of America's book, 13th Edition.

NO. 10. The display of label of the foods packed in sealed containers shall be in accordance with the Notification of the Ministry of Public Health Re Label.

NO. 11. This Notification shall not apply to the food packed in sealed container under No. 3(2) as exempted by the Food and Drug Administration.

NO. 12. It shall be regarded that the person granted food recipe registration certificate or the person permitted to use the food label under the Notification of Ministry of Public Health No. 69 (B.E. 2525(1982) Re Food Packed in Sealed Container dated 4th August 1982 who has details therein Conformed to this Notification shall be person who has been granted food recipe registration certificate or permitted to use the food label under this Notification.

This Notification shall be enforced on and from the day following the date of its publication in the Government Gazette.

Notified this 2nd day of July 1992

PAIROJ NINGSANOND

Minister of Public Health

(Ref. : Government Gazette, Volume 109, Part 112, of 8th September 1992)

SCHEDULE OF DRAINED WEIGHT OF FOOD

Category of Food	Kind	Drained weight of food in percentage of net weight
Fruit	1. Pieces or slices	Not less than 60
	2. Whole fruits	Not less than 40
Plants & Vegetables	1. Pieces	Not less than 60
	2. Seed	Not less than 50
	3. Ears or tubers	Not less than 40
	4. Pickles or sweetened such as Se Chek Chai, Kong Chai, Tang Chai	Not less than 65
	5. Soy bean-curd	Not less than 60
	6. Soya-bean paste	Not less than 50
Meats	1. Packed in saline water, sauce, oil or others which are not flavourings.	Not less than 60
	2. Shell-fish meat in saline water, sauce, oil or others which are not flavourings.	Not less than 50
	3. Sausages in saline water.	Not less than 50
Prepared and cooked food	1. Chilli curries	Not less than 50
	2. Thick curries	Not less than 65
	3. Yellow or massaman curry	Not less than 60
	4. Fried chilli, with fish or prawn	Not less than 90
	5. Salted or sweetened prawn	Not less than 80
	6. Sweetened pork	Not less than 75
	7. Chinese style curry, chicken or pork % Salted chicken or pork or hands of pig.	Not less than 55
Foods of the categories or kinds listed in this Schedule but are of special characteristics that their drained weight can not be prescribed per the standards herein or other categories or kinds of food not listed herein, the drained weight shall be as approved by the FDA'		