

UNOFFICIAL

NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH NO. 23 (1979)

Re: Prescribing Peanut Oil as Specially Controlled Food and Prescribing Quality or Standard, Manufacturing Process and Label of Peanut Oil

By virtue of the provision of Sections 5 & 6 (1)(2)(4)(5)(6) (7)&(10) of the Food Quality Control Act 1979, the Minister of Public Health hereby issues a notification as follows:

Clause 1 Peanut oil shall be specially controlled food

Clause 2 Manufacturing of peanut oil shall be accomplished by only two methods as follows

- (1) Natural method by squeezing or squeezing under high temperature and cleansing by washing, settling, filtering or churning
- (2) Processing method by repurifying natural peanut oil

Clause 3 Peanut seeds to be used for producing peanut oil shall be in appropriate conditions necessary for food production and in a condition to provide peanut oil consumable without hazards to health

Clause 4 Peanut oil produced for sale, imported for sale or sold for consumption or flavouring shall be of the following quality or standard

- (1) Acid value, computed in mg Potassium Hydroxide per 1 g of oil shall
 - a) not exceed 4.0 for natural peanut oil
 - b) -do- 0.6 " processed -do-
- (2) Peroxide value, computed in mg equivalent per 1 kg of oil shall not exceed 10
- (3) Saponification value, computed in mg Potassium Hydroxide per 1 g of oil from 187 to 196
- (4) Iodine value, Wijs, from 80 to 106
- (5) Relative density at 30/30° C from 0.909 to 0.913
- (6) Refractive index at 40° C from 1.460 to 1.465
- (7) Water and volatile matter at 105° C shall not exceed 0.2% of weight
- (8) Soap content shall not exceed 0.005% of weight
- (9) Unsaponifiable matters shall not exceed 1% of weight
- (10) Insoluble impurities shall not exceed 0.05% of weight
- (11) Odour and taste inherent of that of peanut oil
- (12) Free of rancid odour

Clause 5 Peanut oil mixed with other kind of oil or fat which is produced for sale, imported for sale or sold for consumption or flavouring shall

- (1) Have an acid value computed in mg Potassium Hydroxide of oil per 1 g
 - a) not exceeding 4.0 for natural peanut oil mixed with other kind of natural oil or fat
 - b) not exceeding 0.6 for processed peanut oil mixed with other kind of processed oil or fat
 - c) not exceeding 1.0 for natural peanut oil mixed with other kind of processed oil or fat
 - d) Not exceeding 1.0 for processed peanut mixed with other kind of natural oil or fat
- (2) Of quality or standard stipulated in Clause 4(2)(7)(8)(10)&(12)

Clause 6 If containing food additives or contaminants therein, it shall be in compliance with the kind and quantity as prescribed in the list annexing to this notification

Clause 7 Container for peanut oil for consumption or for flavouring of food shall

- (1) Be clean
 - (2) Be resistant to dissolution
 - (3) Be free of releasing any substance that could contaminate/ which may be hazardous to health
- the food
in quantity

Clause 8 Peanut oil stipulated in Clause 4 or 5 shall be labelled in Thai clearly inscribed and readable at least shall have the following inscriptions

- (1) The word 'natural peanut oil' or 'processed peanut oil' or 'natural peanut oil mixed with..... oil' or 'processed peanut oil mixed with.....oil' shall be inscribed thereon with alphabet of not smaller than 5 mm beneath the trade name of that oil
- (2) Type method of manufacture and ratio of mixed oil or fat contained therein shall be inscribed with the letters not smaller than 3 mm next to the statement to be specified under (1)
- (3) Name and registration number
- (4) Name and address of place of manufacture
- (5) Net weight or net quantity in metric system
- (6) Date, month and year of manufacture from the factory and date, month and year of repacking for food imported for repacking into container within the country
- (7) Code of times of manufacture (if any)
- (8) If food additives is used, it shall so be specified in the word 'food additive is used in food'. If colouring agent is used it shall also be specified as 'colouring agent added' and if flavouring agent is further used, it shall be as well specified 'flavouring agent added' and kind of the flavouring agent

Clause 9 Peanut oil produced for other use than for consumption or food flavouring shall be exempted from compliance with the prescribed quality or standard in pursuance of Clauses 4,5,6,7&8 provided that such container of the said oil is labelled 'consumption is forbidden' in red

- 5) Vitamin B1 (Thiamine) not less than 40 mcg
- 6) Vitamin B2 (Riboflavin) not less than 60 mcg
- 7) Nicotinamide not less than 250 mcg
- 8) Vitamin B6 (Pyridoxin) not less than 35 mcg or not less than 15 mcg per 1 g of the available protein in the Infant Food which contains more than 1.8 g of protein in 100 kcal
- 9) Folic acid not less than 4 mcg
- 10) Pantothenic acid not less than 300 mcg
- 11) Vitamin B12 (Cyanocobalamin) not less than 0.15 mcg
- 12) Biotin not less than 1.5 mcg
- 13) Choline not less than 7 mg
- 14) Vitamin C (Ascorbic Acid) not less than 8 mg

Clause 5 Various minerals as (d) of (2) Clause 4 the quantity and type of mineral per 100 kcal shall be as follows

- 1) Sodium not less than 20 mg and not more than 60 mg
- 2) Potassium not less than 80 mg and not more than 200 mg
- 3) Chloride not less than 55 mg and not more than 150 mg
- 4) Calcium not less than 50 mg and Phosphorus not less than 25 mg
The ratio of Calcium and Phosphorus shall not be lower than 1.2 and not higher than 2.0
- 5) Magnesium not less than 6 mg
- 6) Iron not less than 0.15 mg and not more than 2.0 mg
- 7) Iodine not less than 5 mcg
- 8) Copper not less than 60 mcg
- 9) Zinc not less than 0.5 mg
- 10) Manganese not less than 5 mcg

Clause 7 Infant Food produced for feeding infants with abnormal digestive system or allergic to some kinds of food shall be of the quality or standard as stipulated in Clause 4 in all aspects except (2) of Clause 4, other constituents may be used in suitable type and quantity and shall be subject to approval of the Office of Food and Drug Administration

Clause 8 Infant Food in liquid form as the ready to use type or concentrated type which needs the addition of water before feeding infants shall be homogenized and processed as follows

- 1) Sterilization, exposed to heat not lower than 100 degrees Celsius at an appropriate duration of time
- 2) UHT, exposed to heat not lower than 133 degrees Celsius for not less than 1 second and shall be packed under aseptic condition
- 3) Other processes shall be subject to approval of the Office of Food and Drug Administration

Clause 9 Container for Infant Food shall

- 1) Be clean
- 2) Have not been used as food or other substance container unless it is a glass container
- 3) Be tightly sealed and airtight
- 4) Be free of releasing any substance that could contaminate the food in quantity which may be hazardous to health

This notification shall become enforceable as from the day following the date of its publication in the Government Gazette hencefor

Notified on the 13th September, 1979

Boonsom Martin

Minister of Public Health

A N N E X

Type of Amino Acid	quantity mg/g of total protein
Histidine	26
Isoleucine	46
Leucine	93
Lysine	66
Methionine and Cystine	42
Phenylalanine and Tyrosine	72
Threonine	43
Tryptophan	17
Valine	55