

(Unofficial)
Notification of the Ministry of Public Health
(No. 207) B.E. 2543 (2000)
Re: Margarine

It deems appropriate to amend the notification of the Ministry of Public Health, Re: Margarine.

By the virtue of the 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of the Ministry of Public Health No. 129 B.E. 2533 (1990), Re: Margarine, dated 23rd April B.E. 2533 (1990) shall be repealed.

Clause 2. Margarine is prescribed food to have qualities or standards.

Clause 3. Margarine means product which is made in similar to characteristics of butter and contained mostly or wholly oil or other fat, besides butter fat, being passed through production process, and mixed with colouring, odouring and flavouring.

Clause 4. Margarine shall be of qualities or standards as follows:

- (1) Free of rancid odour.
- (2) Fat/oil not less than 80% by weight.
- (3) Vitamin A or Pro-Vitamin A content or both, not less than 25 International Unit (IU) per 1 g. of margarine.
- (4) Sodium chloride content not more than 4% by weight.
- (5) Water not more than 16% by weight.
- (6) Free of pathogenic micro-organisms.
- (7) Free of toxic substances produced by micro-organisms in quantity which may be hazardous to health.

Clause 5. The types and quantities of food additives shall be used as prescribed in the attachment of No.1 of this notification.

Clause 6. The types and quantities of colouring agents shall be used as prescribed in the attachment No.2 of this notification.

Clause 7. Margarine 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 8. Usage of containers for margarine shall follow to the notification of the Ministry of Public Health, Re: Containers.

Clause 9. Labels for margarine shall follow to the notification of the Ministry of Public Health, Re: Labels.

Clause 10. Food Registration or Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 129 B.E. 2533 (1990), Re: Margarine, dated 23rd April B.E. 2533 (1990), prior to this notification, shall be valid for 2 years as from the come into force date of this notification.

Clause 11. Margarine 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 margarine producers or importers shall be abated from stipulation in Clause 7 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 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 19th September 2000

(Signed) Korn Thupparungsri

(Mr. Korn Thupparuagsri)

Minister of Public Health

(Published in the Government Gazette Vol. 118 Special Part 6 Ngor, dated on 24th 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.

Attachment No. 1

The notification of the Ministry of Public Health No. 207 B.E. 2543 (2000) Re: Margarine

Item.	Objectives	Name of Food Additives	Maximum Level (mg. per kg.)
1.	Emulsifiers	<p>1.1 Mono and Diglycerides of edible fatty acids</p> <p>1.2 Mono and Diglycerides of edible fatty acids which are esterified by using acids as follows: acetic, tartaric, citric, acetyltartaric, lactic acid including sodium and calcium salts of the above acids</p> <p>1.3 Lecithins and components of commercial lecithin</p> <p>1.4 Polyglycerol esters of fatty acids</p> <p>1.5 1,2-propylene glycol esters of fatty acids</p> <p>1.6 Esters of fatty acids with polyalcohols other than glycerol as follows:</p> <ul style="list-style-type: none"> - Sorbitan monostearate - Sorbitan tristearate <p>1.7 Sucrose esters of fatty acids including sucroglycerides</p>	<p>In appropriate quantity</p> <p>10,000</p> <p>In appropriate quantity</p> <p>5,000</p> <p>20,000</p> <p>10,000</p> <p>10,000</p>
2.	Preservatives	<p>2.1 Sorbic acid and its sodium, calcium and potassium salts</p> <p>2.2 Benzoic acid and its sodium, and potassium salts</p>	<p>10,000</p> <p>(Shall be single or combination, but the total quantity used shall not be more than 1,000 mg. per 1 kg.</p>
3.	Antioxidants	<p>3.1 Propylgallate</p> <p>3.2 Butylated hydroxytoluene, BHT</p> <p>3.3 Butylated hydroxyanisole, BHA</p> <p>3.4 Any combination of propylgallate with BHA or</p>	<p>100</p> <p>75</p> <p>175</p> <p>200</p>

		<p>BHT, including the mixtures of BHA and BHT.</p> <p>3.5 Natural and synthetic tocopherol</p> <p>3.6 Ascorbyl palmitate or Ascorbyl stearate</p> <p>3.7 Dilauryl thiodipropionate</p>	<p>(quantity of single used not more than the prescribed quantities in 3.1, 3.2 and 3.3)</p> <p>500</p> <p>500</p> <p>(single or combination)</p> <p>200</p>
4.	Antioxidant enhancers	<p>4.1 Citric acid</p> <p>4.2 Sodium citrate</p> <p>4.3 Isopropyl citrate mixture or Phosphoric acid or Monoglyceride citrate</p>	<p>In appropriate quantity</p> <p>In appropriate quantity</p> <p>100</p> <p>(single or combination)</p>
5.	Acidity adjustment	<p>5.1 Citric and lactic acids and their potassium and sodium salts</p> <p>5.2 L-tartaric acid and its sodium and sodium / potassium salts</p>	<p>In appropriate quantity</p> <p>In appropriate quantity</p>
6.	Antifoaming agents	Individually used of Dimethyl polysiloxane or mixed with silicon dioxide	10

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Attachment No. 2

The notification of Ministry of Public Health No. 207 B.E. 2543 (2000) Re: Margarine

Item.	Name of Coloring Agents	Maximum Level (mg. per kg.)
1.	Beta-carotene	25
2.	Annatto extracts	20 (Totally calculated as Bixin or Norbixin)
3.	Curcumin or turmuric	5 (Totally calculated as Curcumin)
4.	Beta-apo-8'-carotenal	25
5.	Methyl and Ethyl ester of beta-apo-8'-carotenoic acid	25

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