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Report Highlights:

Sections Updated: Section 1: item 1.1 on Food Category Table, item 1.3.1 (D) on Food product registration, and item 1.3.1. were modified, and "The requirement of standard certificate on certain imported products" was removed. Section 2: adding 2.1.3 Proposed Labeling Regulation on the Pipelines. Section 3: adding new regulation to prohibit non-food objects packed in food package. Section 4: adding new food additives being proposed by Thai FDA. Section 5: item 5.1 and 5.2 was slightly changed, and add item 5.3 to reflect proposed regulation on food pathogens control on the pipelines. Section 6: remove item "Certification and Documentation Requirement", and modify item 6.6, 6.7 and 6.10. Section 7: item 7.2 was changed.

Includes PSD Changes: No
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DISCLAIMER

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Bangkok, Thailand for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Please contact this office if you have any comments, corrections or suggestions. The e-mail address is agbangkok@fas.usda.gov.

SUMMARY

Thailand's food industry is governed by the **Food Act of B.E. 2522 (1979)** and subsequent laws stipulated by the Ministry of Public Health. In general, imports of food for sale in the kingdom require an import license and standard labeling according to domestic regulations. Product registration is required only for *specifically-controlled food*. Some agencies of the Ministry of Agriculture and Cooperatives monitor the importation of certain food products such as meat, fruits and vegetables, through import permits and phytosanitary or sanitary certificates. In addition, 23 agricultural commodities are subject to the tariff-rate-quota system administered by the Ministry of Commerce.

An overview of import procedures for foods into Thailand is indicated below:

Product	Government Agency	Requirements/ Conditions for Import/ Sales	Estimated Length of Time in the Process	Costs/Fees in Each Process	
1. Processed Food					
1.1. Specifically- Controlled	FDA	1. Import license	4 weeks	15,000 baht (US\$ 455)	
		2. Product Registration	4-8 weeks	5,000 baht (US\$ 152)	
		3. Standard labeling	4-7 days	Free	
		4. Other labeling may Be required:			
		- Nutrition labeling	1-2 weeks	12,000 baht (US\$ 366)	
		- GMO labeling	Importer does a label/FDA monitors		
1.2. Standardized	FDA	1. Import license	4 weeks	2,000 baht (US\$ 61)	
		2. Standard labeling	4-7 days	Free	
		3. Other labeling may Be required:			
		- Nutrition labeling	Importer does a label/FDA monitors		
		- GMO labeling	Importer does a label/FDA monitors		
		1.3. Food required to bear label	FDA	1. Import license	1-2 weeks
2. Standard labeling	4-7 days	Free			
3. Other labeling may Be required:					
- Nutrition labeling	Importer does a label/FDA monitors				
- GMO labeling	Importer does a label/FDA monitors				
1.4. General	FDA	1. Import license		1-2 weeks	2,000 baht (US\$ 61)
2. Other labeling may Be required:					
- Nutrition labeling		Importer does a label/FDA monitors			
- GMO labeling		Importer does a label/FDA monitors			
2. Meat and carcasses (Frozen or Chilled)		Department of Livestock Ministry of Agriculture	1. Import permit	1-2 weeks	
2. Health Certificate			The certificate must be presented at arrival.		
3. Seafood (Frozen or Chilled)	FDA	Import license	3-15 days	15,000 baht (US\$ 455)	
4. Fruit and vegetable	Department of Agriculture Ministry of Agriculture	1. Import permit	1-3 weeks	50 baht (US\$ 2)	
		2. Phytosanitary Certificate	The certificate must be presented at shipment arrival.		

SECTION 1: FOOD LAWS

The food laws and regulations governing the Thai food industry are confined to the scope of the **Food Act of B.E. 2522 (1979)**. The Ministry of Public Health is designated by law to take executive charge of the Act. Food control activities are the responsibility of the Food and Drug Administration (FDA), which is a department of the Ministry of Public Health.

The Food Control Division, under the FDA, is responsible for the control of licensing of local manufacturing and importation of food products, registration of *specifically-controlled food*, and food labeling. Standard requirements for *specifically-controlled food* and codes of hygienic practices as guidelines for domestic manufacturers and importers are elaborated, handled, and periodically issued in Ministerial Notifications by the FDA's Food Control Division.

1.1 Food Act of B.E. 2522 (1979)

The **Food Act of B.E. 2522 (1979)** remains in effect. The Act defines the word "Food" as edible items and those which sustain life, including:

- (a) Substances that can be eaten, drunk, dissolved in the mouth or induced into the body by mouth, no matter in what form, but not including medicine, psychotropic and narcotic substances.
- (b) Substances intended for use or to be used as ingredients in the production of food including food additives, coloring and flavoring materials.

The Act classifies food into four categories as listed in the following table.

1. *Specifically-controlled food* - the category for which registration is required. Legal provisions are established regarding standard quality, specifications, packaging and labeling requirements, as well as other aspects of good manufacturing practice. At present, 17 types of food have been listed in this category.
2. *Standardized food* - the category for which quality standards will be defined by regulations. Food in this category is mainly locally produced food from small-scale or household industry. The main objective is to facilitate and encourage food producers on upgrading or at least maintaining hygienic quality of their products. Standardized food does not require registration but its quality and labeling have to meet the standard requirements as specified in the Notification of the Ministry of Public Health. There are 27 types of food in this category.
3. *Food required to bear standard labels* - the category which needs less-restricted control than the first two categories, as food under this category exposes a low risk of hazard to consumers' health. There are 12 items of food in this category.
4. *General food* - food either raw, or cooked, preserved or non-preserved, processed or non-processed, if they are not listed under category 1, 2, or 3 will be considered as general food. Although registrations are not required, general food products are controlled and monitored on hygiene, safety, labeling and advertisement.

Food Category

No.	Type of Food	Remarks
I.	Specifically-Controlled Food	<ul style="list-style-type: none"> For food imports for sale, import license, product registration and labeling approval are needed.
1.	Modified milk for infant and follow-up formula modified milk for infant and young children	
2.	Infant food and follow-up formula food for infant and young children	
3.	Supplementary foods for infant and young children	
4.	Sodium Cyclamate and food containing Sodium Cyclate	
5.	Food additives	
6.	Weight-control foods	
7.	Stevioside and food containing Stevioside	
8.	Beverages in sealed container	
9.	Foods in sealed container	
10.	Flavored milk	
11.	Yogurt milk	
12.	Cow's milk	
13.	Other milk products	
14.	Ice Cream	
II.	Standardized Food	<ul style="list-style-type: none"> For food imports for sale, food record filing, import license and labeling approval are needed. As for table salt, no labeling approval is needed.
1.	Electrolyte drinks	
2.	Tea	
3.	Herbal tea	
4.	Coffee	
5.	Soybean milk in sealed container	
6.	Ice	
7.	Drinking water in sealed container	
8.	Natural mineral water	

9.	Peanut oil	
10.	Coconut oil	
11.	Palm oil	
12.	Fat and oil	
13.	Butter Oil	
14.	Butter	
15.	Cheese	
16.	Margarine	
17.	Ghee	
18.	Iodized table salt	
19.	Vitamin fortified rice	
20.	Alkaline-preserved eggs	
21.	Cream	
22.	Chocolate	
23.	Some types of sauces	
24.	Vinegar	
25.	Fish sauce	
26.	Honey	
27.	Food seasoning derived from the hydrolysis or fermentation of soybean protein	
28.	Jam, Jelly, and marmalade in sealed container	
29.	Food supplement	
30.	Royal jelly and royal jelly products	
31.	Semi-processed food	
III.	Food Required to Bear Standard Labels	• For food imports for sale, import license and labeling approval are required.
1.	Special purpose foods	
2.	Irradiated foods	
3.	General food obtained through certain techniques of genetic modification/genetic engineering	
4.	Processed gelatin and jelly	
5.	Chewing gum and candy	
6.	Bread	
7.	Sauces in sealed container	
8.	Brine for cooking	
9.	Brown rice flour	
10.	Meat products	

11.	Flavoring agent	
12.	Ready-to-cook and ready-to-eat foods	
IV.	General Food	<ul style="list-style-type: none"> • For food imports for sale, import license and labeling approval are required.
1.	Animals and their products such as fresh meat, fresh seafood, eggs, etc.	
2.	Plants and their products such as fresh vegetables, fresh fruits, nuts, etc.	
3.	Extracts/synthetic substances such as herbal extract used as raw materials, etc.	
4.	Nutrients such as Amino acid used as raw materials, etc.	
5.	Flour and products such as cassava flour, mung bean noodle, noodle, etc.	
6.	Other not-ready-to eat products for cooking	
7.	Seasonings such as seasoning pack in instant noodle, etc.	
8.	Sugar	
9.	Spices such as mustard, pepper, red pepper, etc.	

Note: This table reflects the latest update as reported in [TH8116](#).

The food products listed above have standard requirements announced by the Ministry of Public Health in the Ministerial Notifications. Also, there are other Ministerial Notifications concerning control aspects of other items associated with food. Among these are Quality Standards of Food Containers, Plastic Containers, Feeding Bottles, Labeling Requirements and Nutrition Labeling.

1.2 Prohibited Food and Substances

- (1) Substances prohibited to be manufactured, imported or sold: Dulcin, cyclamic acid and its salts, AF-2 (Furylframide), potassium bromate, food containing Daminozide (Succinic acid 2, 2-dimethyl hydrazide). Except for export: sodium cyclamate, stevia.
- (2) Food prohibited to be manufactured, imported, or sold: corn and corn products with Cry 9C DNA Sequence.
- (3) Food prohibited to be imported or sold: (a) food of which declared "expiration date" or "best

before date" has been passed; (b) beef and beef products from Great Britain, Portugal, France, Ireland, Switzerland, Belgium, Germany, Netherlands, Denmark, Italy, Liechtenstein, Luxembourg, Spain, Czech Republic, Greece, Japan, Slovakia, Slovenia, Austria, Finland, Israel, Poland, Canada, and U.S.A.; except milk and milk products, hides and skins, gelatin and collagen prepared from hides and skins and bone, protein-free tallow, dicalcium phosphate, deboned skeletal muscle meat and its products from cattle 30 months of age or less, blood and blood by-products (see more details in item 6.6 of Section 6).

(4) Substances prohibited to be used as ingredients in food: see the negative list of food additives in Section 4.

1.3 Regulatory Procedures

While some of the following information does not specifically apply to U.S. exporters, the following will be levied upon importers of products, including U.S. products. The principles of the regulatory procedures for food involve the following aspects.

1.3.1 Pre-marketing Control

Activities at this stage are the responsibility of the Food Control Division.

(A) Establishment of food standards and manufacturing requirements

The established standards as supervised by the subcommittee on food standards and local manufacturing requirements are minimum acceptable requirements.

(B) Control of food manufacturing

Local food manufacturers must apply for a license prior to proceeding with their business. Plant layouts must be submitted for approval to the Thai FDA's Food Control Division. The FDA inspectors will then visit and inspect the plant before a manufacturing license can be issued. It is the responsibility of the licensee to renew the license every three years.

(C) Control of food importation

A license is required for importing food for sale in the country. A licensee may import various kinds of food provided that the Office of Food and Drug Administration approve them. FDA inspectors will visit and examine the appropriateness of the designated storage place or warehouse before a license is issued. A license to import must be renewed every three years.

A temporary import license will be needed for occasional import of food i.e. for exhibition. An exemption will be granted only for the import of food samples for laboratory test and consideration for purchase. The details in applying an import license are provided in the appendixes of the report, including a flow chart of import license procedures (Appendix C), the application form for importing food into Thailand and documents required in applying an import license (Appendix D).

More details about import procedures for different categories of food products are available in [TH8116](#).

(D) Food product registration

Importers of food products deemed to be *specifically-controlled food* are required to register the products before importation for sale. However, exemptions are granted for products imported directly by food service outlets and manufacturers for their own use as ingredients or materials for food processing.

Applications for product registration should be submitted to the Food Control Division, FDA. For those residing outside the Bangkok Metropolitan area, applications can be submitted to the relevant Provincial Office of Public Health.

The approximate amount of time required for product registration, starting from submitting the application, is about one month. However, delays are usually caused by inaccurate or unacceptable details in the documents. There is little chance for registering a product unless the manufacturer or exporter provides the necessary details required by the FDA.

The details of applying for food product registration are provided in appendixes of the report, including a flow chart of product registration and product labeling procedures (Appendix 5), the application form of product registration (Appendix 6), and documents required in applying product registration (Appendix 7).

More details on food product registration are available in [TH8116](#).

(E) Control of food labeling

Imported food products, which are categorized as *specifically-controlled food*, *standardized food*, and *food required to bear labels*, are required to bear standard labels. More details on the standard label requirements are provided in Section 2. In addition, this report provides a flow chart of product registration and product labeling procedures (Appendix 5), the application form for product labeling (Appendix 8), and the documents required in applying for a product label (Appendix 9).

(F) Control of nutrition labeling

Nutrition labeling is also required for some specific products. More details on the standard label requirements are discussed in Section 2.

(G) The requirement of Good Manufacturing Practice

Since July 24, 2003, the **Ministerial Notification No. 193, B.E. 2543 (2000)**, Titled "Method of Food Manufacturing and Equipment for Manufacturing Food and Food Storage", is applied to all domestic manufacturers and foreign suppliers of 54 types of products.

Products covered under this regulation are listed as follows:

1. Infant food and uniform food for infant and children
2. Supplementary food for infant and children
3. Modified milk for infant and uniform modified milk for infant and children
4. Ice
5. Drinking water in sealed containers
6. Beverage in sealed containers
7. Food in sealed containers
8. Cow's milk
9. Cultured milk
10. Ice cream
11. Flavored milk
12. Milk products
13. Food additives
14. Food color
15. Food flavoring substances
16. Sodium cyclamate and food containing sodium cyclamate
17. Food for weight control
18. Tea
19. Coffee
20. Fish sauce
21. Water by-products from manufacturing of monosodium glutamate
22. Natural mineral water
23. Vinegar
24. Edible oil and fat derived from animal or vegetable
25. Peanut oil
26. Cream
27. Butter oil
28. Butter
29. Cheese
30. Ghee
31. Margarine
32. Semi-processed food
33. Some particular sauces
34. Palm oil
35. Coconut oil
36. Mineral drink
37. Soybean milk in sealed containers
38. Chocolate
39. Jam, jelly, marmalade in sealed containers
40. Food for special purpose
41. Quicklime soaked egg
42. Royal jelly and Royal jelly products
43. Products from the hydrolysis or fermentation of soybean protein
44. Honey (except where the place of manufacturing does not fall under the description of a factory under the law-governing factory)
45. Fortified rice
46. Brown rice flour

47. Salted water for food flavoring
48. Sauce in sealed containers
49. Bread
50. Gum and candy
51. Processed agar and jelly
52. Garlic products
53. Flavor and scent additives
54. Frozen food

Domestic manufacturers of these products are obligated to comply with the method of food manufacturing, tools and equipment for manufacturing food, and food storage according to the Good Practice in Food Manufacturing governing general sanitation. Meanwhile, any importer of the covered products must present an equivalent certificate of GMP for certain factories or plants, which manufacture those products in line with the Thai GMP Law. The GMPs accepted can be any of the following: a) GMP by Thai Law; b) GMP by Codex; c) HACCP; d) ISO 9000; and e) other practice equivalent to (a)-(d).

For U.S. food products, Thai FDA officials agree that U.S. practices (it is understood that all U.S. food manufacturers are already subject to 21CFR part 110) are normally superior to the GMP under the present Thai GMP Law. Accordingly, any simple statement/certificate (including HACCP certificate) that is endorsed by USG agencies will be acceptable. The statement may state that "the food product(s) are manufactured by U.S. processing plant(s) which are subject to 21CFR part 110".

1.3.2 Post-marketing Control

(A) Monitoring compliance with the regulations

Monitoring processes primarily make sure that the food distributed to consumers is wholesome and complies with the national food standards. Inspection of food factories and premises throughout the country are regularly conducted together with sampling of food products for laboratory tests. In the case of violations or seizures, product recall and prosecution will be executed. Inspection, monitoring and legal actions are the responsibility of the Inspection Division of Thai FDA. Technical advice on development of food production, delivery, handling and storage may be given during the monitoring processes.

(B) Food surveillance

The aim of the program is to assure the safety and quality of food distributed in the market throughout the country. Food surveillance is conducted by several ministerial organizations, e.g. Ministry of Agriculture and Co-operatives, Ministry of Science, Technology and Environment, Ministry of Industry, Office of the Prime Minister, and the Bangkok Metropolitan Administration. The FDA plays a major role. FDA inspectors will take samples of food in markets from time to time and whenever problems are identified. The samples will be delivered to the Food Analysis Division, Department of Medical Science, for further analysis of toxins, pesticide residues, heavy metals, nutritional values, and standard conformity. Warning and legal actions such as seizure, product recall, etc. will be taken depending on the degree of violation.

1.3.3 Control of Food Advertising

Any form of food advertisement through any public media is subject to approval from the FDA. Advertising false or deceptive quality or benefit is prohibited. The Advertisement Control and Public Relations Division is responsible for approval of the statements and visual performances to be used in food advertising.

SECTION 2: LABELING REQUIREMENTS

2.1 Standard Labeling

For imported food products or domestic food products which are categorized as *specifically-controlled food, standardized food, and food required to bear labels*, are required to bear standard labels. A Thai label must be applied where needed prior to entry. Failure to apply the label before entry will lead to a product seizure by the FDA. As products imported for sale may not enter into Thailand with standard U.S. labels only, stick-on labels, meeting local requirements must be affixed. Note that the approved label, corresponding to its food package size, must be applied to every single item of food. There is no exemption for any industrial container for distribution purpose that a Thai label shall be applied only on the main outer package.

2.1.1 Labeling of Food Products Directly Sold to Consumers

Labels for food products directly sold to consumers shall be presented in Thai with or without a foreign language and shall have the following details, except for those allowed to be omitted by the FDA:

1. Name of food.
2. Food serial number.
3. Name and address of manufacturer or repacker, as the case may be, together with the country where the product is manufactured.
4. Net content of food in metric system.
 - 4.1 Powdered, dry or solid food products shall display net weight.
 - 4.2 Liquid food products shall display net volume.
 - 4.3 Semi-solid or semi-liquid food products can display either net weight or net volume.
 - 4.4 Other food products shall display net weight.
 - 4.5 Food products in sealed containers shall display net content as well as drained weight except food ingredients cannot be separated from the liquid part.
5. Essential ingredients listed as percentage of the total, starting with the major ingredient For concentrated products or those needing to be diluted or dissolved before consumption, the proportion of the products when diluted or dissolved must be displayed.
6. The words "Preservatives used", if any.
7. The words "Natural food color added" or "Chemical food color added" shall appear if used.
8. The words "Natural flavor added", "Artificial flavor added", etc. shall be presented, if used.

9. The words "Artificial sweetener added" if used.
10. The words "Natural scent enhanced" or "Artificial scent enhanced" if any.
11. Date, month and year of manufacture; month and year of manufacture; date, month and year of expiry; or date, month and year within which food remains in good quality or conforms to the standard. Accompanied by the word "Manufactured", "Expire" or "Use Before", as the case may be, note that:
 - (a) The date, month and year of manufacture; the date, month and year of expiry; or the date, month and year within which food remains in good quality or conforms to the standard is used to described food which can be stored for not more than 90 days.
 - (b) The month and year of manufacture; the date, month and year of expiry; or the date, month and year within which food remains in good quality or conforms to the standards is used to described food which can be stored for more than 90 days.
 - (c) The date, month and year of expiry is used to describe certain food products specified by the FDA e.g. modified milk for infants, infant food, supplementary food for infants and children, etc.

The food manufacturer or importer may request the FDA to display the date, month and year of expiry for other types of food not stipulated. The information on item (a) and (b) mentioned above shall be presented in the "Principal Display Panel" whereas the information concerning item (c) can be displayed either in the "Principal Display Panel" or on the top or the bottom part of the container. If displayed at the bottom part of the food container, there shall be a statement indicating where to check for the manufactured date, expiry date or the date within which the food still remains in good quality or conforms to the standard.

12. Storage instructions, if any.
13. Preparation instructions, if any.
14. Specific texts to be displayed clearly are usually for food products that need precautions before use. For example, "Not Used As Infant Food" and "Not to Replace Milk for Infant" shall be presented.
15. Instructions on use and other useful information for products for use by a specific group of consumers e.g. a table showing baby-feeding schedule.
16. Labels with statements, pictures, photographs, signs, trademarks, etc. shall not give misleading or exaggerating implications about the products.
17. The label shall not contain pictures, photographs, signs, trademarks, and etc., which either explicitly or implicitly advertise other products.
the Royal Gazette.

2.1.2 Labeling of Food Products Sold to Food Manufacturers as Production Ingredients

A Thai label is required except for imported products where the English label is allowed. The label must at least contain the following:

1. Name and type of food
2. Food serial number
3. Net content of food in metric system
4. Name and country of the manufacturer

In this case, although a label containing Thai language is not required for imported products, the products must have the FDA's product registration number or label approval number.

2.1.3 New Food Labeling Regulations

a) Food Labeling Requirements for Processed Foods ([TH7136](#))

On August 30, 2007, the Thai Food and Drug Administration (FDA) notified an addendum to its measure on food labeling requirements and announced that it was withdrawing its proposed requirement of traffic light labeling logos on snack foods and that it would no longer maintain requirements for "processed foods." The Thai FDA proposed that the issues concerning snack foods should fall under the domain of the Ministry of Public Health. In addition, the warning message on food labeling is modified to "Should take less, and exercise for a better health" so as to encourage the consumer awareness on the importance of exercise and limited the consumption level of some food products that lead to the obesity problem. The notification became effective on December 18, 2007.

The following list of processed foods are subject to the new labeling requirement:

1. Potato chips
2. Corn chips
3. Extruded snack foods
4. Biscuits/crackers
5. Assorted wafers

b) Labeling Changes for "Modified Milk for Infant"

In order to promote the importance of maternal milk and the benefits received from drinking maternal milk for both infants and small children, the Thai FDA has proposed the modification of the Ministry of Public Health (MOPH) Notification No. 156 of B.E. 2537 (1994) regarding "Modified Milk for Infant and Modified Milk of Uniform Formula for Infant and Children". The major content changed is under items 11.2.10 as according to the notification No. 307 of B.E. 2550 (2007). More details are available in [TH7135](#).

2.2 Nutrition Labeling

The regulations on nutrition labeling are based on the **Ministerial Notification No. 182 of B.E. 2541 (1998)** and **No. 219 of B.E. 2544 (2001)**. Nutritional labeling is mandatory for the following types of food.

- Food making a specific nutritional claim;
- Food which makes use of nutritional values in sale promotion;
- Food which specifically targets a group of consumers e.g. students, executives, elderly people, etc;
- Other foods which may be specified by the FDA.

Exemptions from these nutrition-labeling regulations (as defined in Ministerial Notification No. 182) are infant food, supplementary food for infants and children and other types of food for which labeling requirements have been otherwise regulated; food not directly sold to consumers;

and food packed in small containers which aims to be repacked and sold in a larger container. Nutrition labeling must be presented in Thai and a foreign language is optional. The standard U.S. nutrition fact panel is not acceptable as Thai Recommended Daily Intakes may not be identical to the U.S. Recommended Daily Intakes. In addition, differences may exist in serving size and reference amount.

Depending upon the labeling space, different formats are applicable, on either a vertical or horizontal basis. An example of standard comprehensive nutrition facts is provided. The format is similar to the U.S. nutrition fact panel but not identical:

·Nutrition Facts			
Serving Size:			
Servings Per Container			
· Amount Per Serving			
Total Calorieskcal (Calories from Fat ¼.. kcal)			
		% Recommended Daily Intakes *	
Total Fatg	%
Saturated Fatg	%
Cholesterolmg	%
Proteing	%
Total Carbohydrateg	%
Dietary Fiberg	%
Sugarsg	%
Sodiummg	%
% Recommended Daily Intakes *			
Vitamin A %	Vitamin B1 %
Vitamin B2 %	Calcium %
Iron %		
* Percent recommended daily intakes are based on a 2,000 kcal diet for Thais aged six and upwards.			
Individual calorie needs may differ. Based on a 2,000 kcal daily diet, the nutrient intakes shall be as follows.			
Total Fat	Less than	65	g
Saturated Fat	Less than	20	g
Cholesterol	Less than	300	mg
Total Carbohydrate		300	g
Dietary Fiber		1	g
Sodium	Less than	2,400	mg
Calories (kcal) per gram: Fat = 9; Protein = 4; Carbohydrate = 4			

Details on serving size and servings per container may be omitted where the reference on serving size cannot be determined due to the nature of that food. Hence, instead of the statement “Amount per serving”, the statement “Amount per 100 g” or “Amount per 100 ml” shall be used as appropriate.

2.3 GMO Labeling

The Thai Government has banned the commercial planting of transgenic seed but does allow imports of transgenic soybeans and corn for a wide-range of domestic uses, in both the feed milling and food processing industries.

On May 11, 2003, the Ministry of Public Health’s labeling law for food containing Genetically Modified Organisms (GMO) materials/products, which was issued in April 2002, was implemented. The regulations, claiming to protect consumers, were apparently based on the Japanese model allowing for a 5 percent tolerance.

The products covered by this law are listed as follows:

1. Soybeans
2. Cooked soybean
3. Roasted soybean
4. Bottled or canned soybean or soybean contained in retort pouch
5. Natto
6. Miso
7. Tofu or Tofu fried in oil
8. Frozen tofu, soybean gluten from tofu or its products
9. Soybean milk
10. Soybean flour
11. Food containing product(s) from (1) to (10) as main ingredient
12. Food containing soybean protein as main ingredient
13. Food containing green soybean as main ingredient
14. Food containing soybean sprout as main ingredient
15. Corn
16. Popcorn
17. Frozen or chilled corn
18. Bottled or canned corn or corn contained in vacuum-packed pouch
19. Corn flour or cornstarch
20. Snack deriving from corn as main ingredient
21. Food containing product(s) from (15) to (20) as main ingredient
22. Food containing corn grits as main ingredient

Under the regulations for processed products containing more than one ingredient, labeling will only be required for the top three ingredients by weight, if each ingredient constitutes 5 percent or more of the final product and 5 percent or more of that ingredient is derived from GMO ingredients.

Due to a lack of laboratory facilities, the Ministry of Public Health implements the regulation enforcement on a post-marketing basis. This means that product labeling by the

producer/importer will be voluntary. However, the products may be confiscated and the producer/importer will be subject to the penalties applicable if the government inspector proves that the products are supposed to be GMO labeled. More details about GMO labeling procedures are provided in the Manual for Labeling Procedures for GMO Products according to the **Ministerial Notification No. 251, B.E. 2545 (2002)** (Thai language).

2.4 Thai Recommended Daily Intakes (Thai RDIs)

The Thai Recommended Daily Intake (Thai RDIs) for people of six years of age and older were established to be guidelines for nutrition labeling. Developed with reference to the Thai Recommended Daily Dietary Allowances (Thai RDA), the U.S. RDA and Codex's Nutrient Reference Values, details on Thai RDIs are provided below.

No.	Nutrient	Thai RDI Unit	
1	Total Fat	65*	Gram
2	Saturated Fat	20*	Gram
3	Cholesterol	300	Milligram
4	Protein	50*	Gram
5	Total Carbohydrate	300*	Gram
6	Dietary Fiber	25	Gram
7	Vitamin A	800 (2,664)	Microgram RE (IU)
8	Thiamin	1.5	Milligram
9	Riboflavin	1.7	Milligram
10	Niacin	20	Milligram NE
11	Vitamin B6	2	Milligram
12	Folic Acid	200	Microgram
13	Biotin	150	Microgram
14	Pantothenic Acid	6	Milligram
15	Vitamin B12	2	Microgram
16	Vitamin C	60	Milligram
17	Vitamin D	5 (200)	Microgram (IU)
18	Vitamin E	10 (15)	Milligram Alpha TE (IU)
19	Vitamin K	80	Microgram
20	Calcium	800	Milligram
21	Phosphorus	800	Milligram
22	Iron	15	Milligram
23	Iodine	150	Microgram
24	Magnesium	350	Milligram
25	Zinc	15	Milligram
26	Copper	2	Milligram
27	Potassium	3,500	Milligram
28	Sodium	2,400	Milligram
29	Manganese	3.5	Milligram
30	Selenium	70	Microgram

31	Fluoride	2	Milligram
32	Molybdenum	160	Microgram
33	Chromium	130	Microgram
34	Chloride	3,400	Milligram

Notes: 1 * RDIs for total fat, saturated fat, protein and total carbohydrate are 30, 10, 10 and 60 respectively of the total daily calories (2,000 kilocalories).

2 Sugar intake should not be more than 10% of the total daily calories.

Note that the total daily calories needed for an individual may be either higher or lower than 2,000 kcal, depending on several factors involved i.e. age, sex, and physical activity level.

2.5 Claims

2.5.1 Nutritional Claims

A nutritional claim means any presentation which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals. Nutritional claims constitute nutrient content claim, comparative claim and nutrient function claim.

As the Thai FDA generally uses Codex and U.S. FDA standards as guidelines, the descriptors used in nutrient content claim (e.g. low in cholesterol) and comparative claims (e.g. “less”, “reduced”) generally have very similar definitions to those of U.S. Food Labeling. However, there may be some differences in the use of certain terms such as “good source of”, “rich in”, etc. Note that differences may exist in serving size, reference amount and local recommended daily intakes. Further details can be obtained from the Food Control Division, FDA.

(A) Nutrient content claims are a nutrition claim that described the level of nutrient contained in a food. Examples are “source of calcium”, “high in fiber and low in fat”, etc. A food that is by its nature low in or free of the nutrient that is the subject of the claim shall not include the term “low” or “free” in the name of the food. Instead, a claim statement may be made in a general form that refers of all foods of that type e.g. vegetable oil, a cholesterol-free food. However, foods that have been specially processed, altered, formulated or reformulated so as to lower the amount of nutrient in the food or remove the nutrient from the food may bear such a claim.

(B) Comparative claims are claims that compare the nutrient levels and/or energy value of two or more foods. Examples are “less than”, “fewer”, “more than”, “reduced”, “lite/light”, etc. Comparative claims can be made if the foods being compared or “reference foods” are different versions of the same food or similar foods that are representative of the same type available in the market. The identity of the reference food shall be given and a statement of the amount difference in the nutrient content or energy value shall be expressed as a percentage or fraction, higher or lower than that of the food being compared. Also, the nutrient content per serving shall be provided. Full details of the comparison are needed.

Comparative claims are not allowed in the case where reference foods already contain

“low” or “very low” level of nutrient content or energy value according to the established conditions of such terms.

(C) **Nutrient function claims** are claims relating to the function of a nutrient to the body. Examples are “Calcium aids in the development of strong bones and teeth” and “Iron is a factor in red blood cell formation”. Nutrient function claims are permitted provided the following conditions are met. Nonetheless, a claim statement is subject to the approval from FDA.

- C.1 Only those essential nutrients listed in the Thai RDIs shall be the subject of a nutrient function claim.
- C.2 The food for which the claim is made shall be a significant source of the nutrient in the diet.
- C.3 The claim must be made with reference to the nutrient not particularly to the food product.
- C.4 The claim must be based on reliable scientific evidence.
- C.5 The claim must not imply or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from disease.

2.5.2 Health Claims

A health claim means any presentation which states, suggests or implies that a food or nutrient in the food has anything to do with disease or health condition. As many factors i.e. sex, age, heredity, etc can be causes of disease for an individual, no health claim is therefore allowed on food products.

SECTION 3: PACKAGING AND CONTAINER REQUIREMENTS

The Thai FDA requires that all packaging and containers of food must comply with the **Ministerial Notification No. 92, B.E. 2528 (1985) and No. 111, B.E. 2531 (1988)**. The guidelines on packaging and containers are as follows:

- (A) A container must:
 - 1. Be clean
 - 2. Not emit other substances to contaminate food in volume likely to be harmful to health
 - 3. Free of germ contamination
 - 4. Emit no color to contaminate food
- (B) Containers which are ceramic vessels or enameled metal vessels must have to conform to not only the quality and standards in (A) but also the quality or standard with respect to lead and cadmium as follows: The fused-out volume of detectable when analyzed according to the method described in the Association of Official Analytical Chemists (AOAC) Journal of the United States of America, 13th Edition, articles 25.031 to 25.034, or according to the method prescribed in the AOAC Journal of the United States of America of 1983, Volume 66, Part 3, Page 610 to 619 in the case of cooking utensils, shall not exceed the limit described in the Schedule 2 to the notifications.
- (C) Containers which are made of plastic must conform to not only the quality or standard in

- (1) but also the quality or standard in Schedule 1 to the notifications.
- (D) Plastics in the form of sheets or bags which are used as food containers must not be made from used plastic and must not be added with any color, except: a) in the case of laminate plastic, only the layer not coming into direct contact with the food; and b) in the case of plastic which are used for packing shelled fruits.
- (E) Plastic containers of milk, milk products, and other products similar to milk products (such as soybean milk and coconut milk) must be made from Polyethylene, Polypropylene, Polystyrene, or Polycarbonate.
- (F) Use of a container which has previously been used to pack or wrap a fertilizer, poisonous substance, or substance likely to be harmful to health as a food container is prohibited.
- (G) Use of a container which is made for packing other thing, which are not food or which bear a design or any statement that may cause a misconception with respect to the material parts of the food contained therein as a food container is prohibited.

In early May, 2008, the Ministry of Public Health announced additional measures prohibiting objects other than food to be packed into food packaging ([TH8082](#)). These additional measures have been in the new MOPH notification. This is in response to a publicized case of a Thai child accidentally swallowing a small toy packed inside a snack food. The impact of this notification on trade is quite limited as the new notification only affects certain forms of product promotion.

The purpose of this MOPH notification is to repeal the MOPH Notification no. 304 (B.E. 2550 (2007)) regarding the prohibition of any objects other than food to be packed into the food package. The drafted notification will be repealed and replaced by the following provisions:

1. Objects other than food shall not be packed inside food packages, except for the purposes of food quality or standard preservation such as desiccator, oxygen absorber, etc in separate packages; seasonings; or consuming accessories (such as plastic spoon, chopsticks, measuring spoon, etc.)
2. Objects other than food may be packed with the food packages, but only if they do not pose a risk to humans or mislead consumers that those objects can be eaten.

This notification has not been endorsed by the Minister of Public Health.

SECTION 4: FOOD ADDITIVE REGULATIONS

Food additives mean the substances which normally are not used as food or essential ingredients of food, whether or not such substances have food value, but which are added for the benefits of production technology, packing, storage or transport beneficial to the quality or standards or the nature of food. They also include the substances mixed with food for the purposes stated earlier. Food additives are specified as *specifically-controlled food* of which the quality or standards are defined. Use of food additives must follow the set objectives for specified kinds of food and maximum permissible quantity, grouped by usage under the following sections.

Section 1: Acidity Regulator

Section 2: Anticaking Agents

Section 3: Antioxidants and Antioxidant Synergists

Section 4: Salts

Section 5: Emulsifiers, Stabilizers and Thickeners

Section 6: Preservatives

Section 7: Firming Agents

Section 8: Carrier Solvents

Section 9: Miscellaneous

Use of food additives for purposes other than stated must be petitioned for the FDA's approval.

The list of allowed food additives are provided below.

(1) Sorbic acid	(2) Citric acid
(3) Benzoic acid	(4) Fumaric acid
(5) Phosphoric acid	(6) Malic acid
(7) Glacial acetic acid	(8) Lactic acid
(9) Propionic acid	(10) Alginate
(11) L-Tartronic acid	(12) Ascorbic acid
(13) Isoascorbic acid	(14) Glucono delta-lactone
(15) Glycerin	(16) Ammonium salts of phosphatidic acid
(17) Guar gum	(18) Carrageenan
(19) Calcium gluconate	(20) Calcium chloride
(21) Calcium carbonate	(22) Calcium citrate
(23) Calcium silicate	(24) Calcium sulphate
(25) Calcium sorbate	(26) Calcium disodium ethylenediamine tetraacetate
(27) Calcium propionate	(28) Calcium phosphate, dibasic
(29) Calcium phosphate, tribasic	(30) Calcium phosphate, monobasic
(31) Calcium lactate	(32) Calcium stearate
(33) Calcium alginate	(34) Calcium ascorbate
(35) Calcium hydroxide	(36) Cupric sulfate
(37) Edible gelatin	(38) Sorbitan tristearate
(39) Sorbitan monopalmitate	(40) Sorbitan monostearate
(41) Sulfur dioxide	(42) Silicon dioxide
(43) Sodium chloride	(44) Sodium carbonate
(45) Sodium carboxymethyl cellulose	(46) Sodium calcium silicoaluminate
(47) Sodium sulfite	(48) Sodium citrate
(49) DL-Sodium malate	(50) Sodium nitrate
(51) Sodium nitrite	(52) Sodium tartrate
(53) Sodium tripolyphosphate	(54) Sodium benzoate
(55) Sodium bicarbonate	(56) Sodium bisulfite
(57) Sodium propionate	(58) Sodium polyphosphate, glassy
(59) Sodium fumarate	(60) Sodium phosphate, dibasic
(61) Sodium phosphate, tribasic	(62) Sodium phosphate, monobasic
(63) Sodium metabisulfite	(64) Sodium lactate solution
(65) Sodium acetate	(66) Sodium aluminosilicate

(67) Sodium alginate	(68) Sodium L-ascorbate
(69) Sodium isoascorbate	(70) Sodium hydroxide
(71) Xanthan gum	(72) Dodecyl gallate
(73) Dimethyl polysiloxane	(74) Mixed tocopherols concentrate
(75) Nisin	(76) Butylated hydroxytoluene
(77) Butylated hydroxyanisole	(78) Propyl gallate
(79) Propylparaben	(80) Propylene glycol
(81) Propylene glycol alginate	(82) Propylene glycol esters of fatty acids
(83) Pectin	(84) Potassium chloride
(85) Potassium carbonate	(86) Potassium sorbate
(87) Potassium sulfite	(88) Potassium citrate
(89) Potassium nitrate	(90) Potassium nitrite
(91) Potassium benzoate	(92) Potassium bicarbonate
(93) Potassium phosphate, dibasic	(94) Potassium phosphate, tribasic
(95) Potassium phosphate, monobasic	(96) Potassium malate solution
(97) Potassium metabisulfite	(98) Potassium lactate solution
(99) Potassium acetate	(100) Potassium alginate
(101) Potassium hydroxide	(102) Polyglycerol esters of fatty acids
(103) Polyoxyethylene (20) sorbitan monostearate	(104) Polyoxyethylene (20) sorbitan monooleate
(105) Furcellaran	(106) Ferrous gluconate
(107) Methyl cellulose	(108) Methylparaben
(109) Methyl ethyl cellulose	(110) Magnesium carbonate
(111) Magnesium stearate	(112) magnesium hydroxide
(113) Modified starches	(114) Mono- and diglycerides
(115) Citric acid esters of mono- and diglycerides	(116) Diacetyltartaric acid esters of mono- and diglycerides
(117) Lactic acid esters of mono- and diglycerides	(118) Acetic acid esters of mono- and diglycerides
(119) Lecithin	(120) Octyl gallate
(121) Aluminium stearate	(122) Alpha-tocopherol
(123) Agar	(124) Acacia
(125) Ethylparaben	(126) Ammonium carbonate
(127) Ammonium bicarbonate	(128) Ammonium alginate
(129) Strong ammonia solution; stronger ammonia water	(130) ascorbyl palmitate
(131) Ascorbyl stearate	(132) Isopropyl citrate mixture
(133) Hexamethylenetetramine	

Codex additives are generally acceptable.

On June 6, 2008, the Thai Food and Drug Administration issued two draft notifications listing Ice Structuring Protein type III HPLC 12 as a permitted food additive and also set the standard for the use of this additive in ice-cream and other ice based foods (local ice-cream). More details about this proposed change are available in [TH8097](#).

The substances prohibited to be added in or to be manufactured, imported or sold as food ingredients are as follows:

1. Brominated vegetable oil
2. Salicylic acid
3. Boric acid
4. Borax
5. Calcium iodate or Potassium iodate
6. Nitrofurazone,
7. Potassium chlorate
8. Formaldehyde, Formaldehyde solution and Paraformaldehyde
9. Coumarin; 1,2-Benzopyrone; 5,6-Benzo-alpha-pyrone; Cis-o-coumaric acid, anhydride; or O-hydroxycinnamic acid, lactone
10. Dihydrocoumarin, Benzodihydropyrone, 3,4-Dihydrocoumarin or Hydrocoumarin
11. Methyl alcohol or Methanol
12. Diethyleneglycol, Dihydroxydiethyl ether, Diglycol, 2,2'-Oxybis-ethanol or 2,2'-Oxydiethanol
13. Dulcin (Para-phenetolcarbamide)
14. Cyclamic acid and its salts (except Sodium Cyclamate)
15. AF-2 (Furylframide)
16. Potassium bromate
17. Daminozide or Succinic acid 2,2-dimethylhydrazide
18. Stevia and derivatives.

SECTION 5: PESTICIDES AND OTHER CONTAMINANTS

Food containing pesticide residues and contaminants are categorized as *standardized food*, which the Ministry of Public Health regulates. In addition, two agencies of the Ministry of Agriculture & Cooperatives – Department of Agriculture (DOA) and the National Bureau of Agricultural Commodity & Food Standards (NBACFS) – are responsible for establishing the Maximum Residue Limit (MRL). DOA is responsible for conducting research and analysis and NBACFS is responsible for monitoring and conducting international negotiations.

5.1 Food Containing Pesticide Residues

The tolerance levels of residues allowed in foodstuffs are defined as Extraneous Residue Limit (ERL) and Maximum Residue Limit (MRL). Detailed information on pesticide residues is available in the **Ministerial Notification No. 288 of B.E. 2548 (2005)**. Codex has been used as a guideline and its pesticide levels are generally acceptable. The Thai government is reviewing a new directive on MRL, which is scheduled to be in place by the end of 2004.

5.2 Food Containing Contaminants

According to **Ministerial Notification No. 98 of B.E. 2529 (1986)** and **Ministerial Notification No. 273 of B.E. 2546 (2003)**, food shall not contain contaminants with more than the following specifications.

1. Metals

Tin:	250	mg/kg
Zinc:	100	mg/kg
Copper:	20	mg/kg
Lead:	1	mg/kg with the exception for foods that contain high amount of natural lead. Such foods shall seek the approval from FDA
Inorganic Arsenic	2	mg/kg for fish and seafoods
Total Arsenic:	2	mg/kg
Mercury:	0.5	mg/kg for seafood and not more than 0.02 mg/kg for other foods

2. Aflatoxin: 20 mcg/kg
3. Other contaminants shall be subject to FDA approval.

Note that the above regulations are not be applicable to *specifically-controlled food* or other *standardized food* declared by the Ministry of Public Health and for which the quantity of contaminants may be specified otherwise by the Ministry.

The MOPH has revised **Ministerial Notification No. 303 BE. 2550 (2007)**, dated August 10, 2007, regarding maximum residue levels for veterinary drugs in food. The proposed new regulation contains an additional list of veterinary drugs covered under the regulation, and modifies the MRL's by animal species and organ tissue/product. The proposed rule is currently under revision after the receiving comments from WTO member countries. Details of the new proposed rules are discussed in [TH7060](#).

5.3 New Food Pathogens Control Measures in the Pipeline

On February 15, 2008, the Ministry of Public Health (MOPH) proposed to revise measures to control "Pathogens in Food". The major revision is to ensure that certain food products are pathogen free or found in a limited amount. Importers of products listed in this notification need to present a Certificate of Analysis to ensure that the products are pathogens free or do not exceed the maximum specified in this notification. The proposed notification will come into effect 90 days from the date of its publication the Royal Gazette. More details on this proposed rule are available in [TH8031](#).

SECTION 6: OTHER REGULATIONS AND REQUIREMENTS

6.1 Laboratory Testing

Specifically-controlled food and *standardized food* are food products subject to official laboratory testing. This is to ensure that the products meet standard requirements, that the products are free from all microbial organisms and toxic chemical substances that are not safe for consumption, and that the products are of good nutritional quality. The fees for laboratory testing vary, up to a maximum of USD 750, depending on the level of complexity involved in the process of analyzing the products.

6.2 Shelf Life and Packaging

Shelf longevity and packaging are critical issues. The long shipping time and the likelihood that products are to be passed through multiple marketing channels before reaching the hands of consumers should be considered. In terms of logistics, U.S. exporters should note that few cold storage facilities and delivery trucks are available. As far as the hot and humid climate in Thailand is concerned, moisture resistant outer and inner packaging will be needed to preserve product quality.

6.3 Product Samples and Mail Order Shipments

A limited amount of processed or packaged food samples for product registration and consideration for purchase can be brought in without an import license from the FDA. However, samples of raw, fresh or frozen foodstuffs e.g. meat, vegetables and fruits may be subject to other regulations established by the concerned authorities. In certain cases, a health certificate or phytosanitary certificate will be required. Mail order shipment of products for sale are also subject to the same rules and regulations imposed by the FDA and other relevant authorities as those of regular imports. For more information, see details in the following sections.

6.4 Import Control Under the Tariff Rate Quota (TRQ)

Thailand is permitted to establish TRQs for 23 agricultural products under the WTO Agreement on Agriculture. The products under the TRQs system are divided into two groups. The first group comprises a number of traditional export commodities (e.g. rice, coconuts), where comparative advantage could preclude the need for import protections. A second group consists of commodities, which can be produced domestically but importation is necessary to meet the high demand of the processing industry (e.g. oilseed, corn). In administering the TRQs for the latter group, the RTG will issue higher-than-commitment in-quota amounts and/or lower-than-commitment in-quota duties, when domestic production is not sufficient to cover the demand, especially for export-oriented industries. In years of sufficient domestic supply or surpluses, the RTG will limit in-quota imports, both in-quota amount and in-quota duties, only to the level which is obligated in the WTO agreement. More details on the tariff-rate quotas and the out-of-quota tariff rates are provided in FAS/Bangkok's Trade Policy Monitoring Annual Report 2003 (TH3049).

The covered commodities under the TRQ system are listed as follows:

1. Milk and cream, and flavored milk
2. Skim milk
3. Potato
4. Onion
5. Garlic
6. Coconut
7. Copra
8. Coffee bean
9. Tea
10. Pepper (*piper nigrum* L.)
11. Corn

12. Rice
13. Soybeans
14. Onion seeds
15. Soybean oil
16. Palm and palm oil
17. Coconut oil
18. Sugar
19. Instant coffee
20. Soybean meal
21. Tobacco leaf
22. Raw silk
23. Dried longan

The Department of Foreign Trade, Ministry of Commerce monitors imports of these products and requires that any importer must apply for an import permit. An amount of allocated import quota is normally determined by the purchase of domestic supplies. This domestic absorption requirement is apparently against the WTO agreement.

6.5 Specific Import Control on Animals and Animal Products

The Department of Livestock Development (DLD), Ministry of Agriculture and Cooperatives directly monitors the importation of meat. An import permit from DLD is required for these products, frozen or chilled. Prior to importation, an application for a permit should be completed and submitted to the Animal Quarantine Station at the port (sea or air) of entry where the products will be shipped, whether by air or by sea. Also, a health certificate is needed. Upon entry, the Animal Quarantine Station must inspect the products prior to release by the Thai Customs. Generally, a U.S. health certificate is acceptable. However, the DLD may re-inspect imported meat and livestock on a random basis as they enter Thailand.

The DLD also collects import permit fees on uncooked red meat, poultry, and meat offal, mainly to protect domestic producers. Fees on red meat (beef, buffalo meat, goat meat, lamb, and pork) are 5 baht/kg (US\$ 152/ton), followed by 10 baht/kg (US\$ 204/ton) for poultry meat and 5 baht/kg (US\$ 152/ton) for offal.

In October 2000, the DLD announced their guidelines for the importation of live animals, meat and its by-products (including offals).

These new guidelines stipulated that “Bilateral agreement of accreditation of establishment of origin of animals and animal products to be exported to Thailand is an essential factor. The arrangement to visit the establishments of origin in the exporting country to observe or monitor the zoosanitary measures, on bilateral consensus, is recommended. Hence, only the animals or animal products originated from accredited establishments shall be permitted to import into Thailand. Nonetheless, it is Thailand’s privilege to visit any establishments in the exporting country for accreditation. Frequency of the visitation and validity period of the accreditation depend on bilateral negotiation. The exporting country should provide a list of establishments, approved for export by a duly authorized government agency of the exporting country, to the DLD. Each approved establishment should be properly identified by registration number, name, and full address. It is strongly advised that a Health Certificate Format to accompany any

commodity exported to Thailand, which is issued by a veterinary authority of the exporting country, shall be acknowledged by a bilateral consultation.”

Shortly after the regulation’s announcement, the DLD provided a grace period of one year for all meat imports during 2001, as they needed to work out the details and specific requirements of this plant inspection program. FAS/Bangkok approached high-ranking DLD officials about the regulation and they finally agreed to waive the regulation for another year in 2002. In the case of U.S. meat and offal, the DLD also agreed to accept U.S. meat plants listed on the Meat and Poultry Inspection Directory issued by the Food Safety Inspection Service (FSIS) as plants eligible for exporting meat and offal into Thailand for the past few years as an interim measure. FAS/Bangkok had successfully convinced the DLD to keep waiving its enforcement of this import requirement in 2003 and 2004.

The Thai Department of Livestock Development (DLD) decided not to continue to extend the waiver of establishment inspection in supplier countries, including the United States and began to enforce this site inspection requirement seriously in mid 2005. Upon negotiations initiated by USDA, the DLD recently agreed to accept “system audit” concept rather than “individual facility audit”. Nevertheless, the DLD notified FAS/Bangkok unofficially that it might apply requirement of completing questionnaires for approval before the DLD send its team to conduct on-site inspection in each exporting country. According to the DLD, this additional requirement will be applied to new products that have not been imported.

6.6 Specific Import Control on Beef and Beef Products from BSE-Affected Countries

Thailand does not comply with OIE guidelines. The DLD officially notified USDA on February 8, 2006 to reopen the market for U.S. beef, but limited to boneless beef without any tolerance of bone chips/fragments content. The DLD stipulated its health requirement on imports of U.S. beef into Thailand in the following:

- 1) A health certificate in English signed by a full-time authorized veterinary official of the FSIS stating:
 - 1.1 type of cuts and package of the meat/meat products,
 - 1.2 number of pieces or package and net weight,
 - 1.3 names and addresses and registered number of the approved manufacturers,
 - 1.4 names and addresses of the exporter and the consignee,
 - 1.5 dates of slaughter, manufacture or packaging and export,
 - 1.6 certification of condition items (2) to (10)
- 2) The United States of America (USA) is free from Rinderpest and Foot-and-Mouth Disease (FMD) and officially approved by the Office International des Epizooties (OIE) for at least 3 (three) years prior to export.
- 3) The farm(s) or premises of origin have been free from contagious bovine pleuropneumonia during the past 12 (twelve) months preceding the slaughter of the animals and until the time of export. The animals received ante and post mortem inspection and were found healthy and free of clinical signs of the following diseases: tuberculosis, toxoplasmosis, taeniasis and bovine cysticercosis.
- 4) The product was obtained from animals of U.S. origin or legally imported in accordance with U.S. import requirements.

- 5) The cattle have received ante-mortem and post-mortem inspections by FSIS veterinarian or may be performed by an official FSIS inspector with appropriate training, knowledge, skills and abilities.
- 6) The product was obtained from animals less than thirty (30) months of age. The product was obtained from animals which were not stunned by means of gas injection in the cranial cavity, or cutting of the spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity or by a pithing process. The product contains no specified risk materials including brain, skull, eyes, trigeminal ganglia, spinal cord, tonsils, distal ileum, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia. The product does not contain meat from advanced meat recovery and mechanically separated meat. The meat was derived from animals which received ante and post mortem inspection. The meat was not derived from animals that were known suspect or confirmed BSE cases.
- 7) The slaughter, processing, and storage of the product were from establishment(s) under federal inspection.
- 8) The meat contains no preservatives, additives or other substances posing a harmful risk to human health.
- 9) The meat has been produced according to a residue and microbiological sampling program in accordance with USDA regulatory requirements.
- 10) The meat was produced in accordance with the FSIS National Residue Program.
- 11) The vehicles and containers used for transporting the exported boneless beef should be thoroughly cleaned and disinfected immediately prior to export.
- 12) The wrapping and packaging materials of the boneless beef portions must bear a health mark or inspection legend of the USDA. All shipping cartons of the boneless beef must bear slaughter or production date (month, day and year) on the cartons at the time of shipping and must be marked "Product of USA". The health mark label must be applied on the carton and the carton will be closed in a manner whereby tampering would be evident.
- 13) The boneless beef shall be subjected to inspection/detention for laboratory testing up on arrival in Thailand. The owner/importer shall be fully charged for incurred expenses.
- 14) Failure to follow the import procedures may result in returning the meat/meat products to the country of origin or destroying without compensation.

However, the notification did not cover other ruminant animals and products than boneless beef. As a result, boneless meat of buffalo, sheep and goat is still subject to the import ban.

The Ministry of Public Health (MOPH) also officially notified on January 13, 2005 the lifting of its ban on imports and sales of certain bovine products from BSE-risk countries, including the United States.

The products covered in this notification include:

- (1) Milk and milk products;
- (2) Hides and skins;
- (3) Gelatin and collagen prepared from hides and skins;
- (4) Gelatin and collagen prepared from bone;
- (5) Protein-free tallow (maximum level of insoluble impurities of 0.15% in weight) and

- derivatives made from this tallow;
- (6) Dicalcium Phosphate (with no trace of protein or fat);
 - (7) Deboned skeletal muscle meat and its products from cattle 30 months of age or less, which were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process, and which were subject to ante-mortem and post-mortem inspections and were not suspect or confirmed BSE cases, and which has been prepared in a manner to avoid contamination with tissues listed in Article 2.3.13.13 of OIE Terrestrial Animal Health Code 2005. BSE-risk tissues are brains, tonsil glands, spinal cords, eyes, etc.
 - (8) Blood and blood by-products, from cattle which were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.

6.7 Specific Import Control on Poultry and Poultry Products

In June 2007, the Department of Livestock Development officially lifted their poultry and poultry products import ban from California, Missouri, and North Carolina. However, the DLD stipulated a special statement for the health certificate stating, "I hereby declare that the goods are derived from origin of animals which is free from Avian Influenza and Newcastle disease." This statement differs from the existing health certificate language registered in the FSIS export library. Consequently, FAS and APHIS are working with DLD to finalize the new statement in a manner that is acceptable and compliant with the OIE guidelines.

On November 26, 2007, the Department of Livestock (DLD) agreed to accept the proposed certification statement as requested by the Animal and Plant Health Inspection Service (APHIS). A copy of the DLD's official response is attached. As a result, the animal health certificate included with import shipments of U.S.-origin poultry and poultry products must contain the statement:

"The product was derived from birds from an establishment that is free from notifiable avian influenza and exotic Newcastle disease."

This proposed certification statement would replace the two certification statements (Special Statements 1 and 7) regarding highly pathogenic avian influenza (HPAI) and exotic Newcastle disease included in the current agreement with Thailand.

6.8 Specific Import Control on Seafood

Imports of seafood, frozen or chilled, are under the supervision of Thai FDA. Basically, an import permit (normally granted shipment by shipment) is needed, together with a permit for distribution.

6.9 Specific Import Control on Fruits and Vegetables

On March 1, 2008 Thailand's new Plant Quarantine Act (No. 3) B.E. 2551 was published in the Royal Gazette after being endorsed by the King on February 19. This new act combined previous Ministerial Notifications from 2007 requiring Pest Risk Assessments for imported plant materials

as well as established broader powers for the Plant Quarantine Committee. The details of the Act can be seen at [TH8047](#). The Act is scheduled to be in place by August 28, 2008.

The Committee on Plant Quarantine under the Department of Agriculture (DOA) is currently the process of finalizing four draft notifications parallel to the Plant Quarantine Act (No. 3) B.E. 2551. These draft notifications are scheduled to be finalized and implemented by the August 28 deadline. Out of these notifications, the Notification on Principle, Procedure, and Conditions for Importation or Transmission of Prohibited Articles, Restricted Articles, and Non-prohibited Articles has the greatest bearing on trade as it covers all necessary import procedures under the new Act.

Under the mentioned notification, there are three categories of plant articles to be classified, including prohibited articles, restricted articles, and non-prohibited articles, which are subject to different import procedure and requirements.

The table below highlights import requirements after the notification will be in place as of August 28, 2008:

	Pest Risk Analysis (PRA) Approval	Import Permit	Phytosanitary Certificate (PC)	Specific condition
Prohibited Articles:				
• imported for experiment and research		v	v	• Limit point of Entry (POE)
• imported for commercial	v	v	v	• No limit POE
• imported for other purpose	v	v	v	• No limit POE
• transit to the 3 rd country	v	v	v	• No limit POE
Restricted Articles (import or transit)		v	v	• No limit POE
Non-Prohibited Articles (import or transit)			v	• No limit POE

However, the U.S. Department of Agriculture successfully requested the Thai DOA waive PRA requirement under the “Transitory Provisions” in Notification of Ministry of Agriculture and Cooperatives entitled “Specification of plant pests and carriers from certain sources as prohibited articles under the Plant Quarantine Act B.E. 2507 (1964) (No 5), B.E. 2550 (2007). See [TH7073](#). The DOA has agreed to the waiver request for the following products (articles) from the U.S.; 1) apple, 2) apricot, 3) cherry, 4) currant, 5) fig, 6) grape, 7) nectarine, 8) peach, 9) pear, 10) plum, 11) prune, 12) strawberry, 13) seed potato, 14) table potato, 15) sorghum grain, 16) sorghum seed, 17) sweet pepper, 18) corn seed, and 19) eggplant.

As a result of a PRA waiver, all 19 U.S. products would be subject to previous import requirements. This means that all import requirements under the Plant Quarantine Act (No. 3) B.E. 2551 and upcoming Notification on Principle, Procedure, and Conditions for Importation or

Transmission of Prohibited Articles, Restricted Articles, and Non-prohibited Articles do not affect these 19 U.S. products until the PRAs for these products are completed.

Under the previous guidelines, seed potato, table potato, and, corn seed, are classified as restricted articles, requiring only a phytosanitary certificate for import. Apple, apricot, cherry, currant, fig, grape, nectarine, peach, pear, plum, prune, strawberry, sorghum grain, sorghum seed, sweet pepper, and eggplant are classified as non-prohibited articles, neither requiring an import permit or a phytosanitary certificate for import. All other U.S. products which are not on the waiver list are subject to the Plant Quarantine Act (No. 3) B.E. 2551 and upcoming Notification on Principle, Procedure, and Conditions for Importation or Transmission of Prohibited Articles, Restricted Articles, and Non-prohibited Articles. Full report on this development is available in [TH8109](#).

SECTION 7: OTHER SPECIFIC STANDARDS

Each food product listed in the food category table in Section I has its specific product standards/requirements. The FDA is the regulating authority. Special labeling regulations on some products are provided below. Detailed information on particular products can be obtained from the Food Control Division, FDA.

7.1 Quality Labeling

In general, wordings or statements that imply or mark product quality such as “premium grade” or “grade A” are considered misleading by the FDA, thus are prohibited.

7.2 Alcoholic Beverages

Labeling requirements for alcoholic beverages are stipulated in **Ministerial Notification No. 275 of B.E. 2540 (1997)**.

On February 13, 2008, the Alcohol Consumption Control Act was published in the Royal Gazette. The Act is intended to curb alcohol consumption through several measures including health warning labeling, restriction on selling places of alcohol beverage, limiting selling period, limiting selling alcohol beverage to persons under 20 years old, prohibiting sales by vending machine, prohibiting price discount and some types of sale promotions, prohibiting direct advertisement that encourages increased consumption. Additional details on this Act are available in [TH6116](#).

7.3 Coffee Drink

Labeling requirements for alcoholic beverages are stipulated in **Ministerial Notification No. 276 of B.E. 2540 (1997)**.

7.4 Tea Drink

Labeling requirements for alcoholic beverages are stipulated in **Ministerial Notification No. 277 of B.E. 2540 (1997)**.

SECTION 8: COPYRIGHT AND/OR TRADEMARK LAWS

Protecting industrial rights is basically the responsibility of each company. A foreign patent which has not been granted a separate patent in Thailand receives no protection under the **Patent Act**. However, foreign patent holders in foreign countries may enter into business transactions with parties in Thailand and seek equivalent protection through contractual obligations in the form of licensing agreement. Since foreign patents receive no protection under the Thailand's Patent Act, no civil or criminal action can be taken against a third party who produces or sells a patented product in Thailand without paying fees to the holder of the foreign patent or who applies in Thailand for a patent already patented in other countries. Nevertheless, legal solutions to such conflicts may be available under separate legislation.

An application for a patent shall be filed with the Department of Intellectual Property. An applicant domiciled abroad must be represented by one of the patent agents registered with the Department of Intellectual Property.

International copyrights are well defined in the **Copyright Act of B.E. 2537 (1994)**. A copyrighted work of a creator and rights of a performer whose country is a party to the Treaty for the Protection of Copyrights or the Treaty for the Performer's Rights to which Thailand is a party, or a copyrighted work of an international organization of which Thailand is a member shall be protected by the Act.

The **Trademark Act of B.E. 2534 (1991), as amended by the Trademark Act (No 2) B.E. 2543 (2000)**, governs registration and provides protection for trademarks. Included in the Act is a prohibition on importing objects bearing marks which are similar to or counterfeit of trademarks registered with the Trademark Office.

Well-known marks are protected in Thailand by two methods. The first one is preventative in nature as it is embodied in the registration process. The trademark registrar will refuse to register any mark which is identical or similar to the well-known mark, misleading or confusing the public as to the proprietor or origin of the goods. The second one is correction in nature. In the case that the mark has already been registered, any interested party or the registrar may file a petition to the Trademark Board to order the revocation of such mark if it can be proved that the mark is not registrable under the Trademark Act.

Nonetheless, it is basically the responsibility of each proprietor to have a separate trademark registration in Thailand. A trademark applicant must be completed by the proprietor or his appointed attorney/agent, in Thai, and filed with the Department of Intellectual Property on official forms. The proprietor or his attorney or agent must have a place of business or address in Thailand which the Department can contact.

SECTION 9: IMPORT PROCEDURES

Imported goods may not legally enter into Thailand until the shipment has arrived at specified port of entry and delivery of the merchandise has been authorized by the Thai Customs Department. This is normally accomplished by filing the appropriate documents, either by the importer or by its agent.

The Customs Department does not notify the importer of the arrival of a shipment. Notification is usually made by the carrier of the goods. The importer should make their own arrangements to be sure that they or their agent will be informed of the arrival of shipment immediately so that the entry can be filed and delays in obtaining the goods are avoided.

9.1 Custom Duties

Imports arriving by air, sea or land have a clearance process which is similar to that carried out in most other countries. In order to clear goods arriving by sea, the importer has to go to the Customs House and file an entry form, together with all relevant documents, such as the invoice, packing list, a copy of bill of lading, and import declaration. Import documents, if translated into Thai, will help expedite customs clearance. In cases where imports are subject to business tax, the importer is also required to have a business tax registration number.

After these documents have been processed, and the goods have arrived, the importer must pay applicable tariff duties and business taxes. In cases where total duties have not been determined or where urgent clearance is necessary, a deposit may be made. The documents must be taken to the warehouse and presented to an inspector who will make a report on the entry form. If there is a discrepancy, the goods will be retained until additional duty or a fine is paid.

The Port Authority will then calculate landing and storage charges based upon the size or gross weight of the package. After paying these charges, the importer must submit receipts and the release order or delivery order to obtain a warehouse receipt which will allow the imported goods to be claimed. With proper documents, the entire customs clearance normally takes 2-3 days.

For disputed and/or rejected products, an appeal can be made with the Legal Affairs Bureau, Customs Department.

9.2 Customs Clearance of Prepacked Foodstuffs

Prepackaged foodstuffs will need additional inspection by related authorities before proceeding to regular customs formalities. In addition to the FDA, other concerned officers such as animal quarantine officers, plant quarantine officers, and fisheries department officers, are stationed at the port of entry to determine whether certain imported foodstuffs meet the requirements set by their agencies. In such cases, certain certificates i.e. health certificate or phytosanitary certificate, may be required. More detailed information is contained in the relevant sections of this report.

SECTION 10: CONCLUSIONS /RECOMMENDATIONS FOR U.S. EXPORTERS

Thailand's food laws encompass the control of domestic manufacturing, importation and standard requirements. Basically, an import license, product registration, or standards labeling (depending on the types of food) are required for importation of food products for sale. While it is the responsibility of an importer to get an import license, product registration, and standards

labeling, it is essential that U.S. exporters know what the local authority requires so that they can help expedite the processes by providing the required information and documentation.

Product registration and labeling approval can be done within a month if all necessary documents and proper details are well presented. For product registration, the results of a food analysis from a U.S. government certified laboratory, if available, should be provided to avoid any delays that would be caused by local laboratory testing. Details on manufacturing processes are crucial in obtaining a product license. For labeling, note that the Thai authorities have adopted the metric system in weight measures so, for compliance, imperial units should be converted.

Once label approval is granted, exporters should have their local agents prepare stick-on Thai language labels and dispatch them so that they can be applied to products prior to entry. Note that industrial food items imported by food service outlets or manufacturers themselves to be used as ingredients or materials for food processing are exempt from product registration and labeling regulations.

In shipping products, U.S. reliable exporters should remember that Thailand is a tropical (hot and humid) country where few cold chain facilities exist. Hence, proper precautions should be made with regard to product packaging.

For customs clearance of processed food, there is no additional documentation that exporters should provide other than normal shipping documents. Note however, that raw, fresh, chilled or frozen foodstuffs, e.g. meat, vegetables and fruits, are subject to other regulations. In such cases, additional certification, i.e. phytosanitary certificate and health certificates issued by the relevant U.S. authorities, are required. Otherwise, the products will not be released from the Customs House.

Another critical issue is trademark registration. To obtain trademark protection, U.S. exporters should have their trademark registered in Thailand prior to export. As the local regulatory environment is complicated and an applicant is required to have an address in Thailand, we recommend that exporters appoint a local consultant to proceed with the registration on their behalf.

To get started in a new market is challenging, especially for new exporters. Initial visits to the market for industry information and regulatory information in addition to personal interaction with potential business partners/clients are highly recommended. Successful trading relationships are best begun with a firm personal relationship. A visit to the Agricultural Office of the U.S. Embassy in Bangkok can be helpful to get started as we can provide many in-market support services.

APPENDIX 1: GOVERNMENT REGULATORY AGENCY CONTACTS

FOOD AND DRUG ADMINISTRATION, MINISTRY OF PUBLIC HEALTH		
Food Control Division Dr. Tipvon Parinyasiri Director	Tivanont Road, Muang Nonthaburi 11000	Tel. (662) 590-7178 Fax (662) 591-8460 E-mail: tipvon@fda.moph.go.th
Food Control Division Mrs. Jureerat Horkiatti Assistant Director Group of Pre-Marketing Control	Tivanont Road, Muang Nonthaburi 11000	Tel. (662) 590-7195 Fax (662) 591-8460
Inspection Division	Tivanont Road, Muang Nonthaburi 11000	Tel. (662) 590-7323 Fax (662) 591-8477 E-mail: food@fda.moph.go.th
DEPARTMENT OF MEDICAL SCIENCES, MINISTRY OF PUBLIC HEALTH		
Food Analysis Division Department of Medical Sciences	Soi Bumratnaradul Hospital Muang, Nonthaburi 11000	Tel. (662) 951-0000 Ext. 99967 Fax (662) 951-1023
DEPARTMENT OF FOREIGN TRADE, MINISTRY OF COMMERCE		
Bureau of Trade Measures Department of Foreign Trade	Sanam Bin Nam-Nonthaburi Road Nonthaburi 11000	Tel. (662) 547-4737 Fax. (662) 547-4736 E-mail: cdtdft@moc.go.th
Bureau of National Imports- Exports Product Standards Department of Foreign Trade	Sanam Bin Nam-Nonthaburi Road Nonthaburi 11000	Tel. (662) 547-4746 Fax. (662) 547-4816 E-mail : tpdft@moc.go.th
DEPARTMENT OF LIVESTOCK, MINISTRY OF AGRICULTURE AND COOPERATIVES		
Animal Quarantine Inspection Services Department of Livestock Development	Phyathai Road Bangkok 10400	Tel. (662) 653-4444 Ext. 4110 Fax (662) 653-4865 E-mail: dcontrol8@dld.go.th
Bangkok Seaport Animal Quarantine Station Klong Toey Port	Klongtoey Bangkok 10110	Tel. (662) 249-2112 Fax (662) 249-4358
Suvarnabhumi Airport Animal Quarantine Station	Samut Prakarn 10540	Tel. (662) 134-0731 Fax (662) 134-3640

DEPARTMENT OF FISHERIES, MINISTRY OF AGRICULTURE AND COOPERATIVES		
Fisheries Resources Conservation Division Contact : Chief of Fisheries Administration & Management Section	Department of Fisheries Kasetsart University, Chatuchak Bangkok 10900	Tel. (662) 562-0600/15 Ext 3509 Fax (662) 562-0528 E-mail: fishtradeins@dof.thaigov.net
DEPARTMENT OF AGRICULTURE, MINISTRY OF AGRICULTURE AND COOPERATIVES		
Plant Quarantine Subdivision Office of Agricultural Regulation Department of Agriculture	Chatuchak, Bangkok 10900	Tel. (662) 940-6573, 940-6670 Ext. 102 Fax (662) 579-4129 E-mail: wichar_doa@yahoo.com
Plant Quarantine Station	Suvarnabhumi Airport Samut Prakarn 10540	Tel. (662) 134-0717
EXCISE DEPARTMENT, MINISTRY OF FINANCE		
Department of Intellectual Property	44/100 Nonthaburi 1 Rd. Bangkrasor, Muang Nonthaburi 11000	Tel. (662) 547-4685-6 Fax (662) 547-4681
DEPARTMENT OF INTELLECTUAL PROPERTY, MINISTRY OF COMMERCE		
License Subdivision Bureau of Tax Administration 1 Excise Department	1488 Nakhon Chaisri Road Bangkok 10300	Tel/Fax. (662) 243-0525
CUSTOMS DEPARTMENT, MINISTRY OF FINANCE		
Import Formalities Division Customs Department	Klong Toey, Bangkok 10110	Tel. (662) 249-4266, 671-5250 Fax (662) 249-4297
Legal Affairs Bureau Customs Department	Klong Toey, Bangkok 10110	Tel. (662) 671-7560 Ext. 9310, 9311 Fax (662) 671-7626

APPENDIX 2: OTHER IMPORT SPECIALIST CONTACTS

U.S. EMBASSY		
Foreign Agricultural Service U.S. Embassy	120-122 Wireless Road Bangkok 10330	Tel. (662) 205-5106 Fax (662) 255-2907 E-mail: agbangkok@usda.gov
CODEX CONTACT: National Bureau of Agricultural Commodity and Food Standards		
Office of Commodity and System Standard	50 Phaholyothin Rd. Bangkok 10900	Tel. (662) 561-3390 ext 1101 Fax: (662) 561-3697 E-mail: acfs@acfs.go.th
AMERICAN CHAMBER OF COMMERCE		
	Diethelm Tower A, 7th Floor 93/1 Wireless Road Bangkok 10330	Tel. 662-254-1041-5 Fax 662-251-1605 E-mail: info@amchamthailand.com
U.S. DAIRY EXPORT COUNCIL		
Southeast Asian Representative Office U.S. Dairy Export Council	P.O. Box 1492 Nana Post Office Bangkok 10110	Tel. (662) 689-6311 Fax (662) 689-6314 E-mail: usdec@pacrimassociates.com
U.S. DRY PEA AND LENTIL COUNCIL		
AgriSource Co.,Ltd.	No. 416, 4 th Fl., Ambassador's Court 76/1 Soi Langsuan Ploenchit Road Bangkok 10330	Tel. (662) 251-8655/6, 251- 8669, 251-8772 Fax (662) 251-0390 E-mail: agsource@loxinfo.co.th
AMERICAN SOYBEAN ASSOCIATION		
Thailand Representative	59/43 Baan Klangmuang Ladprao 71 Road Bangkok 10230	Tel. (662) 539-5373, 539-5332 Fax (662) 539-5256 E-mail: asathai@loxinfo.co.th

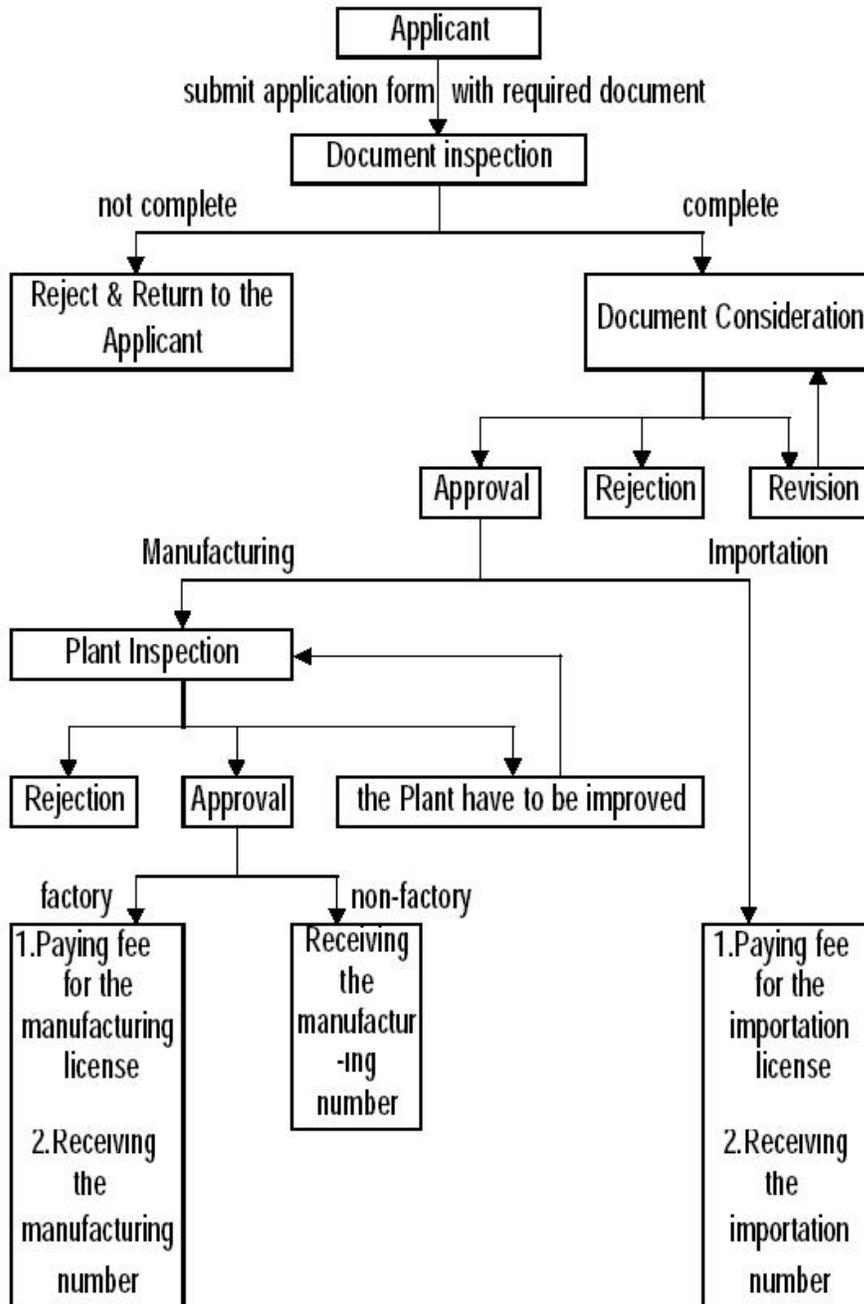
Regional Contacts who also cover Thailand:

AMERICAN SOYBEAN ASSOCIATION (SINGAPORE)	
#11-03 Liat Towers 541 Orchard Road Singapore 238881	Tel: 656-737-6233 Fax: 656-737-5849 E-mail: asaspore@pacific.net.sg

U.S. GRAINS COUNCIL	
Southeast Asia Regional Office Suite 3B-7-3A Block 3B, Level 7 50470, Kuala Lumpur, MALAYSIA	Tel: 603-2273-6826 Fax: 603-2273-2052 E-mail: usgckl@usgc.com.my
USA POULTRY & EGG EXPORT COUNCIL	
#15-04 Liat Towers 541, Orchard Road Singapore 238881	Tel: 656-737-1726 Fax: 656-737-1727 E-mail: usapeec_sing@pacific.net.sg
U.S. MEAT EXPORT FEDERATION	
#15-03 Liat Towers 541 Orchard Road Singapore 238881	Tel: 656-733-4255-6 Fax: 656-732-1977 E-mail: singapore@usmef.com.sg
U.S. WHEAT ASSOCIATES	
#15-02 Liat Towers 541 Orchard Road Singapore 238881	Tel: 656-737-4311 Fax: 656-733-9359 E-mail: msamson@uswheat.org
WINE INSTITUTE OF CALIFORNIA UNITED STATES POTATO BOARD PEAR BUREAU NORTHWEST CALIFORNIA PISTACHIO COMMISSION CALIFORNIA TABLE GRAPE COMMISSION CALIFORNIA TREE FRUIT AGREEMENT RAISIN ADMINISTRATIVE COMMITTEE	
Block 3 Alexandra Distripark Unit 08-22 Pasir Panyang Road Singapore 118383	Tel: 656-278-3832 Fax: 656- 278-4372 E-mail: Richelieu@lieumktg.com.sg

APPENDIX 3: FOOD IMPORT LICENSE APPLICATION

PROCEDURE IN APPLY FOR IMPORTATION LICENSE, MANUFACTURING LICENSE AND MANUFACTURING NUMBER



APPENDIX 4: THE APPLICATION FORM FOR PRODUCT IMPORT LICENSE

1.7

File No.

Date

(For Officer Only)

The Application for Import Food into the Kingdom

Write on

Date Month Year

I. The applicant name Age year

Nationality I/D card No. Given by

Address Trok/Soi Road Commuqe No.

Sub-District/Tambon District/Amphur Province

Tel.

II. To submit import licence in the name of

..... that The manager
(name of the applicant)

The import office name Address

Trok/Soi Road Commuqe No. Sub-District/Tambon

District/Amphur Province Tel.

The storage address Trok/Soi Road Commuqe No.

Sub-District/Tambon District/Amphur Province

Tel.

III. To import food

.....

.....

.....

IV. Enclosed herewith are the following supporting evidences

(1) 2 copies of details of the equipments which store of keep food quality

(2) 2 copies of maps of the import office and the storage and buildings

surrounding

(3) 2 copies of plans inside the store

(4) A copies or photocopy of power of domicile or domestic registration

(5) A copies or photocopy of power of attorney registered at the Ministry of

Commerce

(6) A certificate from the juristic person that permit the applicant of operate

business.

(7) A copy or photocopy of trade or commercial registration

(8) A certificate of nationality of the juristic person from the Ministry of

Commerce

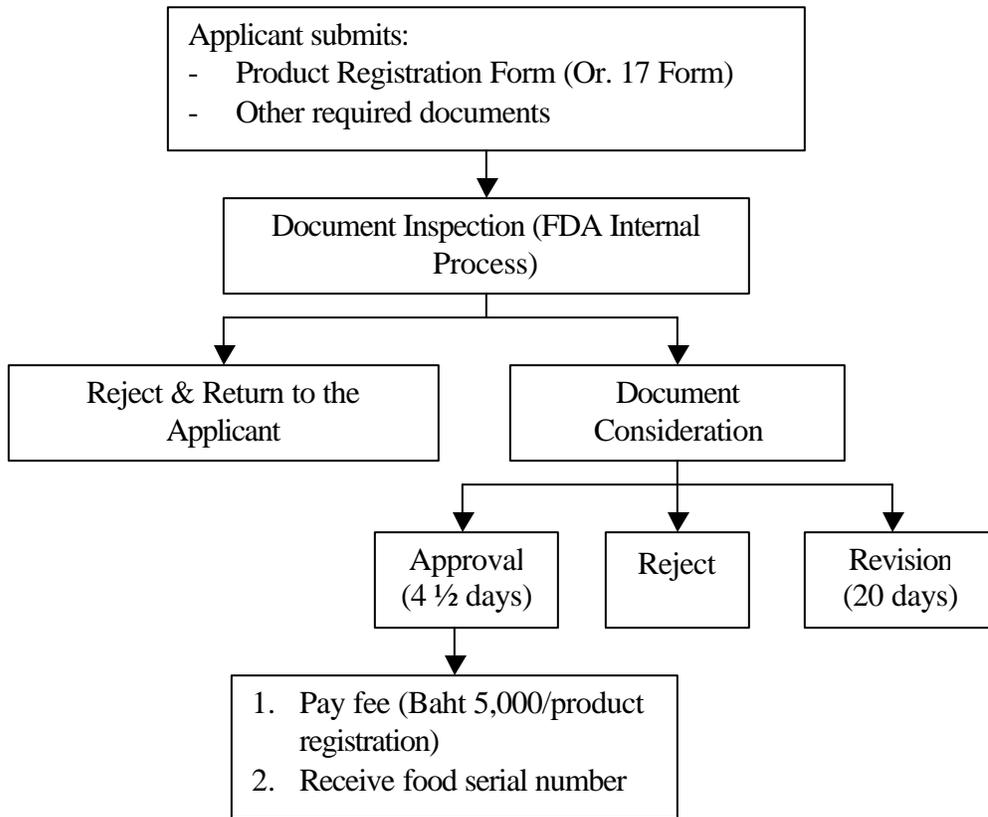
(sign) The Applicant

Download : - The Application for Import Food into the kingdom

- Sanitary Confirmation of Importer

D:\update_web\food\eng\Importation1.doc

APPENDIX 5: PRODUCT REGISTRATION AND LABELING



APPENDIX 6: THE APPLICATION FORM FOR PRODUCT REGISTRATION

Product Registration Application Form * Translation Only *
(Only a Thai application form can be used.)

Specifically-controlled food under Ministerial Notification No.....? ? ..

Trade name in Thai:

In other language:

Category of food:

Type:

Characteristics of food:

Type of Container/Package

Size

List of Ingredient and percentage used

Name	Quantity	Name	Quantity
------	----------	------	----------

Manufacturing Process:

Manufacturer:

Address:

Importer:

Address:

Production license or Import license No.

Issue Date:

Food analysis report from:

- | | | |
|------------|-------------------------------|--------------------------|
| Enclosure: | 1) Product label | 4 copies |
| | 2) Product sample | 1 sample |
| | 3) Product instruction | 4 copies (if applicable) |
| | 4) Food analysis report | 4 copies |
| | 5) Other supporting documents | 4 copies |

(Signature) ? ? ? ? ? ? ? ?

APPENDIX 7: DOCUMENTS REQUIRED FOR PRODUCT REGISTRATION AND FOOD SERIAL NUMBER**(for Factory-manufacturer for specific controlled food products)**

1. An application form for each food product registration, registration, already filled in all information.
2. A certificate of analysis for the applied food product and its copy issued by government laboratory from the country of origin, government laboratory in Thailand or the private laboratory accredited by government. The submitted certificate should have been issued not more than one year. The analysis result have to comply with the quality or standard specified in the Ministerial notification.
3. 4 copies of label in Thai and in foreign language (if any)
4. 4 copies of leaflet (if there is the leaflet enclosed in the applied food package)
5. product formulation (needed for filling the application form to declare the ingredients used)
6. production process in brief but clear enough for identifying the characteristic and physical properties of product
7. 1 unit of product sample
8. 2 copies of translation of text in label or documents attached if the language used is not English
9. A GMP Certificate (or equivalent) and one copy.
10. Copy of import license or manufacturing license.

FDA may ask for additional document in case of the formulation, process, packaging and claim are not clear enough or not correspondent to the product.

If the product contains new ingredients, for example, new type of algae which does not have the safety data for consumption, Certificate of Free Sale or certificate recommended that the product as such is safe for human consumption is required.

APPENDIX 9: DOCUMENTS REQUIRED FOR LABEL APPROVAL AND FOOD SERIAL NUMBER

In general, required documents include:

- (A) 2 copies of filled application form
- (B) 5 copies of label or sample of label
 - if labels of all packing sizes have the same text, it must be certified in the application form, and only one size is needed.
 - if food is imported, there must be 5 copies of foreign labels with Thai Labels attached in the way that food is presented for marketing
- (C) 1 unit of food sample
- (D) 2 copies of certificate of analysis for specific controlled food and standardized food, (one of them is original) issued by government laboratory (from Thailand or country of origin) not later than one year from the date of issuing
 - the analysis result must be in accordance with the quality or standard specified in the Ministerial notification
- (E) 2 copies of translation of text in label or documents attached if the language used is not English.
- (F) A GMP Certificate (or equivalent) and one copy.
- (G) Copy of import license or manufacturing license.

End of Report.