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Report Highlights:

This report updates the following sections of the FAS/Mexico's Food and Agricultural Importation Regulation (FAIRS) Report MX7052, published July 30, 2007:

Section I. Food Laws; Section II. Labeling Requirements; Section III. Packing and Container Regulations; Section IV. Food Additive Regulations; Section V. Pesticides and Other Contaminants; Section VI. Other Regulations and Requirements; Section VII. Other Specific Standards; Section VIII. Copyright and/or Trademark Laws; Section IX. Import Procedures; Appendix I. Government Regulatory Agency Contacts; Appendix II. Other Important Specialist Contacts; Appendix III. List of Approved Food Additives; Appendix IV. List of Mexican Food and Agriculture Regulatory Agencies.

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This report was prepared by the Agricultural Trade Office of the USDA/Foreign Agricultural Service in Mexico City, Mexico, 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.

SECTION I. FOOD LAWS

The legal framework for Mexico's regulatory process is the [Law of Metrology and Normalization](#). This Law gives to the competent Mexican ministries and agencies the authority to establish regulations relating to the protection of human, animal and plant health, and the environment. The objectives include requirements for products, processes, raw materials, services, testing, labeling, packaging, facilities, and safety and hygiene requirements among others. The Law also lays out the administrative procedures by which regulations are developed and promulgated.

On the basis of the laws, and implementing regulations or Reglamentos, the Mexican Government publishes technical regulations or standards (Norma Oficial Mexicana - often referred to simply as NOM's), through the Diario Oficial de la Federacion (Official Gazette) - the Mexican equivalent of the U.S. Federal Register. Mexico's Ministry of the Economy (Economia or SE) coordinates the regulatory process through its Directorate General of Normas. Although other Mexican federal agencies may promulgate regulations within their jurisdictions, they must work through Economia. NOM's are available on the Ministry of Economy website at <http://www.economia-noms.gob.mx>.

Three additional laws are directly applicable to food and agricultural product imports. These are the General Health Law, the Federal Law for Animal Health, and the Federal Law for Plant Health.

General Health Law - The General Health Law covers all aspects relating to the protection and promotion of human health and assigns the Mexican Ministry of Health (Salud or SSA) the responsibility for issuing regulations related to human health. The law gives the Ministry of Health the authority to require prior import authorization based on health risks. Where prior authorization is not required, the importer must show any documentation required under implementing regulations of the General Health Law, including the health certificate issued by authorities in the country of origin. The Ministry may also randomly sample and inspect imported products to ensure compliance with Mexican requirements. Mexican regulations relating to human health are issued through the Ministry of Health's regulatory agency, the Federal Commission for the Protection against Sanitary Risks (COFEPRIS), and may be found on the Salud website at www.salud.gob.mx.

The Federal Law on Animal Health - The Animal Health Law gives the Ministry of Agriculture (SAGARPA) authority to take animal health measures to prevent the introduction of and to control pests and diseases affecting animal health, to promote the wellbeing of animals, to regulate products consumed or used by livestock such as feed and

pharmaceuticals, to establish best practices in livestock production and in slaughter and meat processing facilities. (Responsibility for meat processing facilities is shared with the Ministry of Health.) The Law also charges the Ministry of Agriculture with promoting harmonization with international standards and for establishing equivalence agreements with other countries. The Ministry of Agriculture also has responsibility for establishing maximum levels of contaminants in animal products and for establishing a list of substances or products of which use on or consumption by animals is prohibited.

The Federal Law on Plant Health – The Plant Health Law authorizes the Ministry of Agriculture to take measures to protect and promote plant health and to reduce the risks of physical, chemical, and microbiological contamination in the production of crops. The law requires that imports likely to host diseases or pests be subject to phytosanitary certificates. While some agricultural products may be the subject of specific regulations, such as NOM-012-FITO-1996 on preventing the introduction of potato pests, the Plant Health Law also provides for SAGARPA to develop Phytosanitary Requirement sheets (Hojas de Requisitos Fitosanitarios) which also lay out requirements for imported plant products.

SECTION II. LABELING REQUIREMENTS

The Mexican requirements regarding specific commercial information which must be marked on products sold to consumers may differ based on product. In general, however, specific labeling requirements for prepackaged food and non-alcoholic beverages are included in NOM-051-SCFI-1994 General Specifications for Labeling Prepackaged Foods and Nonalcoholic Beverages. Mexican Customs at the border will not allow entry to a shipment whose product label is not in compliance with the NOMs. For this reason, U.S. exporters should seek informed advice from an agent, distributor, importer or local consultant familiar with the market requirements.

In keeping with a five-year compulsory reviewing process of standards mandated by Mexican law, the Ministry of the Economy (Economía) is currently revising the General Labeling Specifications for Pre-Packaged Foods and Non-Alcoholic Beverages rule (NOM-051-SCFI-1994). The review is being conducted in conjunction with PROFECO (Procuraduría Federal del Consumidor), the consumer protection agency, and COFEPRIS (Comisión Federal Para la Protección Contra Riesgos Sanitario) the Federal Commission for the Protection Against Sanitary Risks. The revised rule will comply with the Food and Agriculture Organization and World Health Organization's (FAO/WHO) food standards program, CODEX Alimentarius. The new draft regulation should be made available for a sixty-day comment period.

The Mexican Congress is considering amending the law to require adding information on the food label regarding the contents in saturated fat and trans fats.

Labeling Requirements for Packaged Foods and Non-alcoholic Beverages (NOM-051)

Labeling requirements set out by NOM-051-SCFI-1994 indicate all information must be in Spanish. Information in English may appear on the label, but cannot be in lieu of required information in Spanish. In addition, if more than one language is used, the Spanish must be in at least equal font size and obvious manner. Stickers may be permitted so long as they are attached in such a way that they remain available until the moment of consumption under normal conditions.

Mandatory Label Information Required Under NOM-051

-Product name/Product description. Raw or Generic Description of the product must be placed in the Main Exhibit Panel of the product package or label. It must be in Spanish or English and Spanish. If the latter is applied, font sizes and colors must be equal.

-Lot number. Information may be placed anywhere in the package. A lot number system is accepted according to CODEX International Regulations or to specific norms. The label should read Lote or Lote de Producción.

-Country of origin. Must be in Spanish or in Spanish and English and placed anywhere on the package or label. The label must start with words "Producto de" or "Hecho en" followed by E.U.A or EUA or E.E.U.U. or EEUU) or Producto Estadounidense or Producto de los Estados Unidos de América) ,.

-Manufacturer and Importer's Information. Manufacturer's information for products manufactured in Mexico can be placed anywhere in the package and must include: Fabricante: Company name, Address (Street, Colonia, delegation, State and Zip Code), Tax ID, known as RFC.

For Imported Products, the manufacturer's information is optional for printing in the package, the importer's information must include: Importer, Company name, Address (Street, Colonia, delegation, State and Zip Code) plus RFC number.

-List of ingredients. The ingredient list must be headed by the word ingredients (in Spanish); ingredients must be listed in descending order by quantity. Additives must be listed when they perform a technical function in the finished product. Certain generic names, some as vegetable oil or spices may be used. The list of ingredients must be in Spanish or in English and Spanish. It may be placed anywhere in the package sides, back or main label.

INGREDIENTES: CULTIVOS DE LECHE Y CREMA PASTEURIZADA DE VACA, SAL, ESTABILIZADORES (GOMA DE XANTAN Y/O GOMA DE ALGARROBO Y/O GOMA DE GUAR).
INGREDIENTS: PASTEURIZED CULTURED MILK AND CREAM, SALT, STABILIZERS, (XANTHAN AND/OR CAROB BEAN AND/OR GUAR GUMS

-Net content/Drained Mass. According to NOM-30-SCFI-2006, Información commercial-Declaración de cantidad en la etiqueta-Especificaciones, the net content legend has to be placed in the main exhibit panel, it must be space free above and below with at least the same height of the font and left and right with the width of two characters of the same font. The thickness of the font must be at least 1/3 of the height of the font used. Decimal units must be used to declare the content of the product. Metric commas have to be used, not periods. Refer to NOM-08, International Units. The correct label to declare content is: CONTENIDO NETO. Authorized abbreviations are: Cont. Neto, Cont.Net. Contenido Net. Cont. Neto

In accordance with NOM-30, the font height must be adjusted to the main exhibit area or label area as follows:

MAIN EXHIBIT AREA cm2	Font Height mm.
0 - 32	1,6

32 – 161	3,2
161 – 645	4,8
645 – 2580	6,4
Over 2580	12,7

-Expiration Date. According to Codex International Regulations any dating system is accepted DD/MM/YY, MM/DD/YY, July 29, 08, etc. It may be placed anywhere in the package. Preferred date of consumption might be obligatory on specific products.

-Nutritional Information. This information is voluntary but necessary when the manufacturer declares any quantitative or qualitative nutritional characteristic of the product. When a nutritional declaration is included, it is mandatory to include energy content, amounts of proteins, carbohydrates and fats, amount of sodium and the amount of any nutrient about which a declaration is made. The nutritional table may be placed anywhere in the package and must comply with NOM-86 or other specific NOM or health law, and with the percentages defined for the Mexican Population by NOM-51. Presentation of the nutritional information is also stipulated in the NOM. Energetic content, for example, needs to be declared in kilojoules (kcal) per 100g or per serving.

Optional Label Information Under NOM-051

-Preferred Date of Consumption. If included, the preferred date of consumption must state month and year for products whose expiration is 3 or more months or month and day for products whose expiration is 3 months or less. Acceptable labels include:

--Consumase Preferentementente

Antes de: AGO 2009

--Consumase Preferentement|

Antes de: DIC 31

-Forbidden legends or declarations. Labels not allowed in Mexico are those phrases that cannot be proven to be true and that could confuse the consumers.

Products sold in multiple packages. Exemption of NOM-51 non applicable to fish, dairy or meat products indicate that batch information, expiration date and the words "Not labeled for Individual Sale" should be shown on the multiple package surface and not on each of the individual products as long as the main display area is equal to or less than 16 sq cms and the mass of each individual product is equal or less than 25 grams per unit.

There are verification units that provide service for a fee, which includes verification, printing and correction of labels to ensure they comply with the applicable NOMs. The verification unit issues a compliance certificate (dictamen de cumplimiento) once the label is in order that needs to be presented at the Mexican border. For a list of authorized verification units, visit the site: http://www.ema.org.mx/ema/ema/index.php?option=com_content&task=blogcategory&id=100&Itemid=124

Nutritional Labeling. When a U.S. nutrition box appears on the package, then, you must either prepare a nutrition box according to the Mexican requirements or cover the U.S. nutrition box. Enhancements for the nutritional values of the food automatically require a Mexican nutrition box.

For additional information on the labeling NOMS, interested exporters can review NOMS: 002-SCFI (Prepackaged products; net content; tolerances and verification methods); 008-

SCFI (General system of measurement units) and 030-SCFI (Commercial information-quantity statements and specifications in labels). Aside from the requirements in NOM-051, labeling requirements pertaining for alcoholic beverages, meat and cheese are specified in regulations pertaining to these products:

Alcoholic Beverages. Alcoholic beverages containing alcohol of 2% to 55% by volume are required to bear on their packaging the label: "el abuso en el consumo de este producto es nocivo para la salud" (abuse in the consumption of this product is harmful to your health). The label must be easily readable, in contrasting colors and without invoking or making reference to any legal provision.

Specific Labeling Requirements for Cheese. Cheese must bear a Spanish-language label with the legend "Manténgase en refrigeración" o "Consérvase en refrigeración". The origin of products must be indicated when cow milk was not used for their preparation. Preferred date of consumption is also mandatory; the following label has to be included: "Fecha de caducidad _____".

Specific Labeling Requirements for Meat

Information from the plant of origin with the product's generic name, net weight in kilos, plant's name and number as well as the date of packaging has to be included at one end of the product package or on a label issued by the plant of origin which should be placed in such a way as to permit full identification. The boxes or combos should retain visible stamp inspected by the competent health authority from the country of origin, and the batch number. A Spanish-language label with information relevant to the country of origin, name, number and plant address, product name and the legend "Manténgase en refrigeración" ("keep refrigerated") or "Consérvase en refrigeración" ("keep frozen"), as the case may be, is also required.

Biotechnology Labeling

GMO's or products containing GMO's must be identified as such *when the product's characteristics are significantly different from the traditional product*. They are also subject to general labeling requirements

SECTION III. PACKING AND CONTAINER REGULATIONS

The General Health Law grants the Ministry of Health (Salud) authority to regulate the packaging of foods, alcoholic and non-alcoholic beverages and tobacco with respect to health concerns. Nom-002-SSA1-1993 prohibits the sale or import of foods or beverages in metal containers with lead solder and specifies the type of seams permitted for hermetically sealed containers. Nom-130-SSA1-1995 lays out basic sanitary requirements for hermetically sealed products, including limits on microorganisms, heavy metals and additives.

Mexico does not have any strict recycling requirements. However, a significant percentage of soft drink and beer bottles are still returnable

SECTION IV. FOOD ADDITIVE REGULATIONS

Mexican regulations define a food additive as those substances added directly to food and drink during its manufacture in order to provide or intensify aroma, color or flavor, to

improve its stability or its preservation. The term does not include contaminants, substances added to foods to maintain or to improve the nutritional quality, or sodium chloride.

The Ministry of Health through COFEPRIS regulates the use of additives in the preparation of food intended for human consumption. NOM-130-SSA1-1995 for the regulation and sanitary specifications for foods in hermetically sealed containers subject to heat treatment includes the list of authorized food additives for canned foods and their maximum allowable limits. A copy of this list is included in Appendix III. Separate regulations address additives in cheese and meat. NOM-121-SSA1-1994 regarding sanitary specifications for fresh, hard, and processed cheeses specifies permitted colorants, preservatives, acidifiers, emulsificants, flavorings, and enzymes in cheese. NOM-213-SSA1-2002 on sanitary specifications for processed meat products contains a list of permitted additives subject to best manufacturing practices, as well as a list of additives for which specific maximum levels have been established.

SECTION V. PESTICIDES AND OTHER CONTAMINANTS

The inter-secretariat *Commission for the Control of Process and Use of Pesticides, Fertilizers and Toxic Substances* (CICLOPLAFEST) governs the use of pesticides in Mexico. Although it is not itself a regulatory body, the Commission coordinates the Mexican Government actions on pesticides through its member agencies, each of which has regulatory authority for certain aspects of pesticide use, including imports and exports. The four member secretariats are:

- Ministry of Agriculture, Livestock, Fishery and Food (SAGARPA)
- Ministry of Environment and Natural Resources (SEMARNAT)
- Ministry of Health (SSA)
- Ministry of Economy (SE)

The Regulation (Reglamento) on Registration, Import and Export Authorizations, and Export Certificates for Pesticides, Fertilizers, and Toxic Materials, lays out the procedures for pesticide registrations. The Ministry of Health (SSA) through the *Federal Commission for the Protection against Sanitary Risks* (COFEPRIS) is responsible for authorizing registrations and issuing free sale certificate for pesticides, and also granting import permits. SEMARNAT provides technical opinion regarding the protection of the environment. SAGARPA provides technical opinions regarding the biological effectiveness of pesticides and fertilizers and on the phytosanitary aspects of the maximum residue levels.

CICLOPLAFEST is working, primarily through COFEPRIS and SAGARPA, on a proposed NOM that will establish and update maximum residue levels. Completion of the NOM is expected by the end of 2009.

CICLOPLAFEST also works with its counterparts in the United States and Canada under the NAFTA joint technical working groups.

A number of NOM's, such as NOM-004-ZOO, NOM-021-ZOO-1995 and NOM-028-ZOO-1995, address maximum residue limits for specific veterinary medicines (including hormones), pesticides, heavy metals, and industrial contaminants. Limits on contaminants on meat are under the jurisdiction of SAGARPA.

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS

Imports of many agricultural products entering Mexico are subject to physical inspection and/or prior approval to ensure that animal, plant and human health requirements are met. The most important thing for the U.S. exporter is to determine is the exact tariff classification under which his or her products will enter Mexico since the harmonized system number will determine the relevant regulatory agency and the requirements for their importation into Mexico.

Import Requirements Based on Animal and Plant Health Risks (SAGARPA or AGRICULTURA)

Imports of live animals (including aquatic) and plants, animal and plant products and byproducts must comply with the requirements specified by the Ministry of Agriculture, Livestock, Rural Development, Fishery and Food (SAGARPA) and implemented through its regulatory agency, the National Service of Health, Food Safety and Agro Food Quality (SENASICA). SENASICA includes the General Directorate of Plant Health (DGSV) and the General Directorate of Animal Health (DGSA). These agencies are assisted by the General Directorate of Phytozoosanitary Inspection (DGIF) which is responsible for providing the verification, inspection and certification services, including at the border, for the products subject to the regulations.

The plant and animal health requirements are established taking into account countries free of pests and diseases of quarantine importance to Mexico, specific requirements, certification from sanitary authorities from the country of origin, laboratory tests, authorized treatments and the authorized points of entry into the country among other items.

The products regulated by SAGARPA are listed in the "Accord that establishes the classification and codification of products the importation of which is subject to regulations from the Mexican Ministry of Agriculture SAGARPA" last updated on June 30, 2007. For a complete list of the products included in this Accord please see <http://dof.gob.mx>.

The live animals, meats, processed meat products, dairy products, other animal products (e.g. genetic material), animal fats, feeds, pet foods, hides and skins and other products under the tariff classifications included in this list must comply with the requirements of the "HRZ" or Hoja de Requisitos Zoosanitarios issued by the DGSA and are subject to inspection at point of entry to verify that the products are free of pests and diseases. The HRZ is free and can be obtained at <http://148.245.191.4/zooweb/>. Click on one of the documents according to your product:

- "Consulta de Requisitos de Animales Vivos" For live animals or
- "Consulta de Requisitos de Productos de Origen Animal" for other animal products.

If you cannot find your products, it may be that their imports are not allowed or that a sanitary risk assessment has not been done yet.

In the case of aquatic organisms the Accord mentions these must be accompanied by an aquatic health certificate ("Certificado de Sanidad Acuicola") issued by SAGARPA through the General Directorate of Food Safety, Aquaculture and Fishery Aquatic Sanitary Certificate issued by GDOPA. Certain seafood species, such as lobster and shrimp, are subject to inspection at point of entry to ensure they are free of pests and diseases.

Plants and plant products included on the list, such as fresh fruits and vegetables such as potatoes, onions, mushrooms, apples, pears, peaches, cherries, some seeds, herbs, and grain meals, must meet the requirements of an "HRF" or Hoja de Requisitos Fitosanitarios

issued by the DGSV if there is not a specific NOM by which they should abide. For example, grains and seeds not for planting (classified in NOM-028-FITO-1995) and fresh produce (classified in NOM-008-FITO-1995) do not require an HRF but they have to fully comply with these specific relevant NOM's. All imported plants and plant products on the list are subject to inspection at the point of entry by the DGIF to ensure that they are free of pests and diseases. Any plant products that are not specified in a NOM or in a HRF must comply with NOM-006-FITO-1995 and will go through a pest risk assessment to determine if they are approved for imports or not. This is a lengthy process.

Specific "Hojas de Requisitos Fitosanitarios" according to each product, can be obtained for plant health requirements (HRF's) at <http://148.245.191.4/requisitosfito/Formulario.aspx>

The NOMS commonly used to import plant and plant products are:

NOM-007-FITO-1995	Phytosanitary requirements and specifications for the importation of propagative plant material.
NOM-008-FITO-1995	Phytosanitary requirements and specifications for the importation of fresh produce.
NOM-009-FITO-1995	Phytosanitary requirements and specifications for the importation of fresh flowers and foliage.
NOM-028-FITO-1995	Phytosanitary requirements for the importation of grains and seeds except sowing
NOM-044-FITO-2002	Phytosanitary requirements and specifications for the importation of nuts, processed and dried products and by-products.
NOM-062-FITO-1995	Phytosanitary requirements and specifications for importation of vegetables, vegetable products and sub-products by mail or international carrier.

New products or products for which there is no specific NOM must adhere to NOM-006-FITO-1995 which establishes minimum requirements to import vegetables, vegetable products and by-products not regulated in a specific NOM. These products will be subject to a Pest Risk Analysis and the results should be acceptable to avoid entry denial for the product.

For a full list of this NOMS contact us.

Some of the information required to apply for the "Hojas de Requisitos" is: Product Name, importer's legal name, product description, quantity, estimated value, use, tariff code number, country of origin, port of entry and final destination. The estimated cost of an HRF is US\$20.

In order to ensure compliance with these requirements SAGARPA has established 87 approved border crossings where inspection for plant and animal health requirements can take place. Since approved border crossing points change from time to time, exporters should verify current information with their importers.

At the border, the importer by law, has to use a registered customs broker through a customs agent, will provide Mexican agricultural inspectors the necessary documentation showing the shipment meets the relevant Hoja de Requisito. If the documents are in order and the products are found free of pests and diseases the DGIF issues the sanitary import certificate "Certificado de Importación Sanitaria" which must accompany the "Pedimento Aduanal" (see Section IX Import Procedures). The estimated cost for this certificate is US \$140. If quarantine is required, SAGARPA has an approved list of companies that provide quarantine treatments through NOM-022-FITO-1995.

Import requirements based on Public Health Risks (SSA or SALUD)

The Ministry of Health (SSA) issues the regulations designed to improve and protect public health. Imports of foods and beverages for human consumption are subject to compliance with sanitary regulations dictated by SSA. The Federal Commission for the Sanitary Risk Protection (COFEPRIS) www.cofepris.gob.mx is the regulatory agency in charge of the control and surveillance of food and beverages, food supplements, tobacco, plant nutrients, toxic or dangerous substances, biotechnology products, and pesticides among others.

The "Accord that establishes the classification and codification of products the importation of which is subject to regulations from the Mexican Ministry of Health SSA", last updated on September 27, 2007, lists the tariff numbers of the products that are subject to SSA regulation. These products require either an import permit "PERMISO Sanitario de Importación" or simply an import notification "AVISO Sanitario de Importación" to COFEPRIS. Currently, only energy drinks with low levels of ingredients such as ephedrine, taurin, and glucoronolactone are eligible for submitting an AVISO.

Products such as fish, seafood products, dairy products, vegetable oils, fruit and vegetable products, food supplements, and energy drinks with higher levels of the ingredients mentioned before must apply for a "PERMISO".

Again, the most important thing for the U.S. exporter is to determine the exact tariff classification by which his or her products will enter the country since this number will define the regulatory agency and all the necessary documentation for their final importation.

The importer of products subject to SSA regulations must be registered with SALUD and is responsible for securing all the necessary documentation for a seamless import process. The main documents they must submit to apply for these permits are a health certificate or a free sale certificate issued by the U.S. government or other competent authority, original label of the product, Spanish label for the product, and copy of the fees payment and if required a physicochemical, microbiological or physical analysis of the product to be imported.

Import Requirements based on environmental Concerns (SEMARNAT or ECOLOGIA)

The Ministry of the Environment and Natural Resources (SEMARNAT) regulates the imports of products that could potentially disrupt the ecological balance. It issues import authorizations for different products through the General Directorate of Wildlife.

The "Accord that establishes the classification and codification of products the importation of which is subject to regulations from the Mexican Ministry of the Environment SEMARNAT", last updated on June 30, 2007, lists the tariff codes for which SEMARNAT has authority. Some wild animals and plant species, products and byproducts, aquatic species and products, and forestry products among others are included in this list. Among some of the requirements that these products have to meet are the submission of CITES certificates and

the compliance with NOM-059-SEMARNAT-2001. They are subject to inspection at the point of entry. Importers and traders of products regulated by SEMARNAT must be registered within this agency.

SECTION VII. OTHER SPECIFIC STANDARDS

Genetically Modified Organisms (GMO) and Products Containing GMO's

The Biosafety Law ([Ley de Bioseguridad de Organismos Genéticamente Modificados](#)), published in March 2005, regulates the commerce, release, marketing, and import of genetically modified organisms (GMO's) with respect to impact on human health, the environment, biological diversity, and plant, animal and aquatic health.

Approval for Human Consumption. Products containing GMO's that are intended for human use or consumption or for processing of food for human consumption, including for feed of animals destined for human consumption, require an authorization.

Requests for authorization must include an assessment by the Ministry of Health (SALUD) of potential risks presented to human health. The guidelines, requirements, and procedures for applying for authorizations for GMO's or GMO-containing products for human consumption are laid out in the Regulations to the Genetically Modified Organisms Biosafety Law of March 19, 2008. Authorizations are generally to be determined within six months from application. Under these regulations, the list of GMO's authorized for human consumption will be published annually in early February.

The Ministry of Finance and Public Credit (HACIENDA) has authority over importation of GMO's and products containing GMO's. This authority includes ensuring the appropriate permits or authorizations are in place and that any identity requirements provided for under Mexican regulations are met. The law specifically prohibits, for example, the import into Mexico of GMO's or products containing GMO's in cases where such organisms are forbidden in their countries of origin.

In early 2007, Mexico held U.S. rice imports for testing when it learned that some U.S. rice shipments contained an event not approved for human consumption in the United States, nor in Mexico. Normal trade resumed with Mexico's approval of LLRice 62.

Packaging of GMO's and products containing them are subject to official standards jointly issued by the Ministry of Health and the Ministry of the Economy, in accordance with the General Law of Health and the Federal Law on Metrology and Standardization.

In addition to being authorized by the Ministry of Health, GMO's or products containing GMO's must be identified as such *when the product's characteristics are significantly different from the traditional product*. They are also subject to general labeling requirements.

Currently 52 biotechnology derived products (involving one or more events) have been authorized for human consumption in Mexico. By product category these include:

Tomato	3
Alfalfa	1

Sugar Beet	1
Potato	3
Cotton	14
Canola	4
Soybean	2
Rice	1
Corn	23

Approval for Planting. The Mexican regulatory framework for biotech seeds has not been as fully developed as that for products intended for consumption. One of the underlying principles of the Biosafety Law is that the government will take a precautionary approach with respect to the protection of the environment and biological diversity. The permit for commercial release into the environment is to be based on scientific principles as well as on the precautionary approach.

Appellations of Origin

Mexico is one of 19 signatories to the Lisbon Agreement on Appellations of Origin. The Mexican Law of Industrial Property (Art 156) recognizes the appellation of origin as the name of a geographic region of the country used to designate a product originating there, whose quality or characteristics are attributable to that locale. In 1974 Mexico recognized Tequila as a protected appellation of origin, limited to the liquor of agave elaborated in specific areas in Mexico including parts of five states (Guanajuato, Michoacan, Tamaulipas, Nayarit and Jalisco.) Mexico has sought international protection for the use of the term tequila.

Organic Products

Mexico has had a law on Organic Products in place for some time; however, implementing regulations have not yet been issued

SECTION VIII. COPYRIGHT AND/OR TRADEMARK LAWS

Trademarks and brand names are protected under Mexico's Law of Industrial Property ([Ley de la Propiedad Industrial](#)) and its implementing regulations. Trademarks are protected for ten years and can be renewed for an unlimited number of ten-year periods. Companies interested in registering a trademark can contact the Mexican Institute of Industrial Property ([Instituto Mexicano de la Propiedad Industrial](#)) under the Ministry of the Economy.

The Law of Plant Varieties ([Ley Federal de Variedades Vegetales](#)) protects the rights of plant breeders. The Ministry of Agriculture is responsible for approving applications and for maintaining a public registry of protected varieties. Perennial species may be registered for 18 years, and other species for ten years. The law allows the use of protected varieties for research, individual use as seed or grain, or for personal consumption without the permission of the breeder.

SECTION IX. IMPORT PROCEDURES

A large percentage of the shipments stopped at border crossing points are not due to sanitary or phytosanitary problems, nor with problems with the goods themselves, but rather with omitted or incorrectly filled out documentation.

To clear a shipment through custom authorities in Mexico, the importer, usually working with a Mexican Customs broker, requires an Import Declaration (pedimento aduanal). This is required per importer, per product type, and per exporter. The import declaration (pedimento) must be provided to Mexican custom authorities along with the following:

Commercial Invoice or Bill of Sale

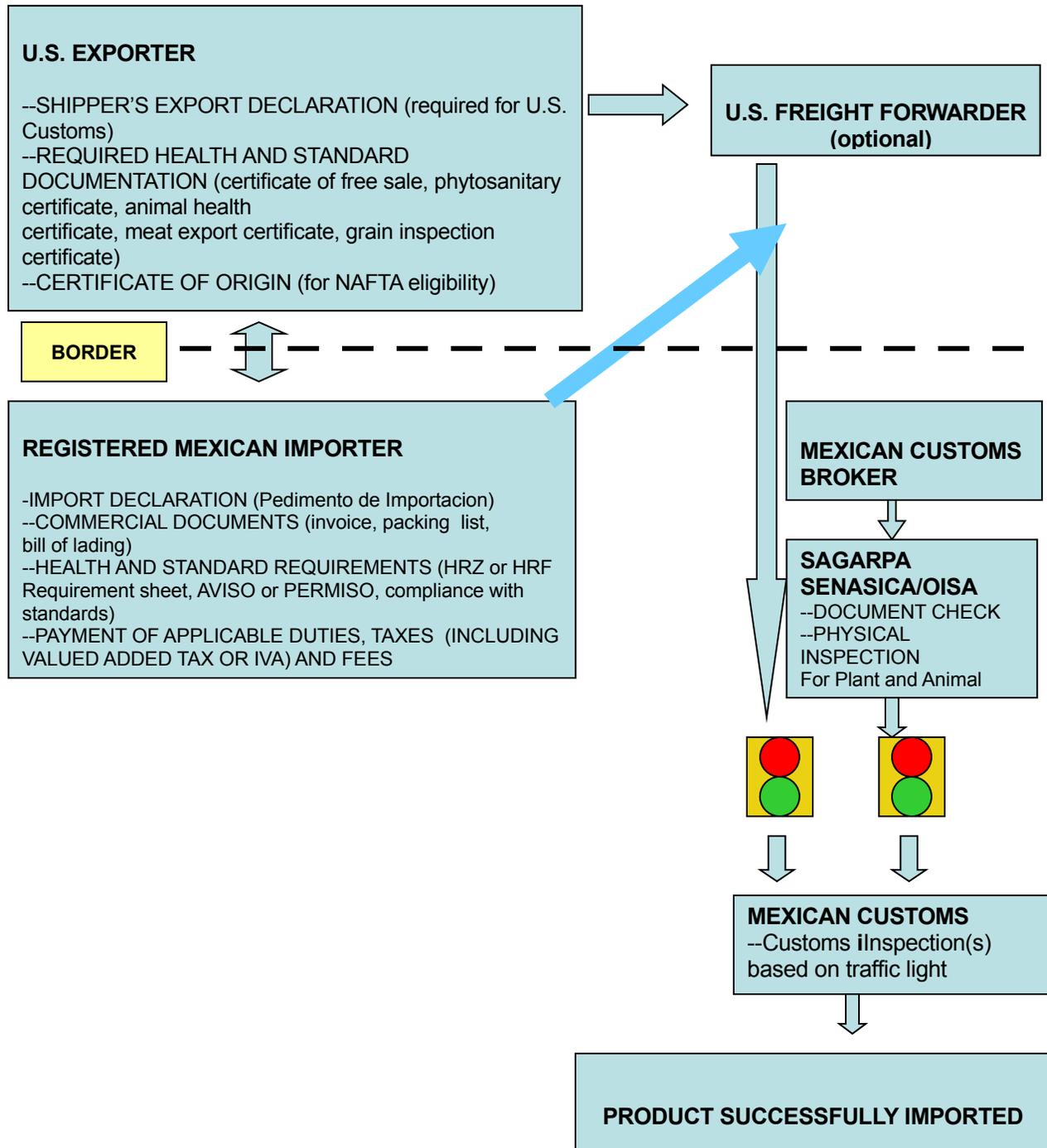
Certificate of Origin

Required Health and Standard Certificates (e.g. Certificate of Free Sale, Sanitary or phytosanitary Certificate)

Technical information related to product classification

The importer will also need to pay any import duties (all U.S. products are now duty-free) and other taxes, such as the value added tax.

The entire customs clearance procedure normally take 24 hours when submission of all required documents is completed. The following flow chart depicts the import process.



The following is a brief description of the documents that may be needed by the U.S. exporter (U.S. Documents) or the Mexican importer (Mexican Documents) depending on the import requirements for the product.

U.S. Documents

Shippers Export Declaration: A Shipper's Export Declaration is required by U.S. Customs for all shipments over \$2,500.

Sanitary or Phytosanitary Certificates

The Hojas de Requisitos issued by SAGARPA may require an export certificate from the U.S. Department of Agriculture regarding plant or animal health aspects of the product. This certification is obtained from the U.S. Department of Agriculture's (USDA) Animal and Plant Health Inspection Service (APHIS). The phytosanitary certificate is issued by the Plant Protection and Quarantine (PPQ) office of APHIS, while the animal health certificate is issued by the Veterinary Service (VS) office of APHIS. In general, the phytosanitary or animal health certificate certifies that the plant or animal products described in the document have been inspected or are considered to be free from quarantine diseases or pests. Any specific requirements are found in the relevant Hoja de Requisitos and may be addressed in the remarks section of the phytosanitary or animal health certificate. An original of this document is required at Mexican Customs. The document is not valid unless signed by an inspector of the PPQ or VS office, listing his name and the date.

Meat and Poultry Export Certificate of Wholesomeness

The Meat and Poultry Export Certificate is issued by the Field Operation Staff of the Food Safety and Inspection Service (FSIS), USDA. In general, the Meat Export Certificate certifies that the meat product meets the requirements of the importing country (Mexico). For Mexico, the export certificate certifies that the meat products included in the shipment are from animals that received both ante-mortem and postmortem inspection and were found sound and healthy, and the meat products proceed from a registered Federally Inspected Slaughterhouse. In the case of poultry and poultry products, it certifies that the birds were officially inspected and are wholesome and fit for human consumption.

This document is issued to the exporter and also includes the general data of the consignee. Other data included in the format is FSIS district office, country of destination, folio number, plant number, city, type of facility, total marked net weight, total containers, and products as labeled with their individual market weight, and number of packages. It is very important to put slaughter date, packing date and lot number in the remarks section. The name of the species on the product description line is also required (for example, hot dogs, beef, pork, or turkey). There are various sanitary statements required in the remarks section, as well. These are listed in the Hoja de Requisitos for any given product. The document is not valid unless signed by an inspector of the Meat and Poultry Inspection Program, listing his name and the date. An original of the document is required.

Certificate of Free Sale

This document may be issued by several state and federal government agencies and US Food and Drug Administration (FDA) certified laboratories. It assures the authorities of the importing country that these products comply with U.S. requirements and are sold freely in the market of the country of origin. For example, the FDA or state health authorities issue these certificates for non-alcoholic goods. The U.S. Bureau of Alcohol, Tobacco and Firearms (ATF) issues U.S. Free Sale Certificates for alcoholic beverages. In the case of poultry

products, the USDA-FSIS export certificates of wholesomeness described above are accepted as an equivalent to the free sale certificates requested by Mexican authorities. In addition, a declaration of the manufacturer, in company letterhead, stating that the products are distributed and authorized for human consumption within the United States is valid.

Commercial Invoice

As in a domestic transaction, the commercial invoice is a bill for the goods from the seller to the buyer. A commercial invoice should include basic information about the transaction, including a description of the goods, the address of the shipper and seller, and the delivery and payment terms. The buyer needs the invoice to prove ownership and to arrange payment. The Mexican government uses the commercial invoice to assess customs duties and other taxes. An original of this document is required at Mexican Customs.

Certificate of Origin

Mexico requires a signed statement as to the origin of the imported item. Such certificates are usually obtained through a semi-official organization such as a local chamber of commerce. This document certifies that the listed products originated in the territory of the exporting company, and comply with the origin requirements specified for those goods in the North America Free Trade Agreement (NAFTA). The certificate ensures NAFTA tariff treatment (i.e. zero duties) for goods originating in the United States. The U.S. Customs Office of the Department of the Treasury issues certificates of origin for exporters.

Export Packing List

An export packing list itemizes the products in each individual package and indicates the type of package: box, crate, drum, carton, etc. It shows the individual net, legal, crate, and gross weights and measurements for each package (in both U.S. and metric systems). Package markings should be shown along with the shipper's and buyer's references. The packing list should be attached to the outside of a package in a waterproof envelope marked "packing list enclosed." The list is used by the shipper or forwarding agent to determine (1) the total shipment weight and volume and (2) whether the correct cargo is being shipped. In addition, customs officials, both Mexican and U.S., use the list to check the cargo. An original of this document is required by Mexican Customs.

Bill of lading

Bills of lading are contracts between the owner of the goods and the carrier (as with domestic shipments). International bills of lading can be consigned so as to accommodate various arrangements between buyer and seller. Provided that the buyer is buying on an open account basis, the bill of lading can be consigned directly to the buyer, and the merchandise is immediately available on arrival at the point of delivery. On the other hand, should the seller want to exchange title and/or possession of the goods for payment, he must state on the bill of lading: Aconsigned to the order of.@ The customer usually needs the original as proof of ownership to take possession of the goods.

Mexican Documents

Hoja de Requisitos Sanitarios - Sanitary Requirements Sheet

This document is issued by the Directorate of Regulation and Sanitary Inspection (Direccion de Regulacion e Inspeccion Sanitaria) of the Mexican Agriculture Ministry (SAGARPA). It lists all the Sanitary requirements to which plant or animal origin products are subject to when

they are being imported into Mexico. This document has to be secured by the importer or representative (i.e. customs broker) and presented at the moment of the SAGARPA inspection. During the inspection process, SAGARPA officials check the shipment's documentation against the requirements. An original of this document is required when clearing Mexican customs. The importer in Mexico must notify the U.S. exporter of the sanitary requirements the shipment has to comply with prior to shipping to Mexico so that the exporter can provide any required documentation, such as APHIS and FSIS certification.

Sanitary (Human Health) Requirements

Mexican imports of processed foods are subject to regulations issued by the Ministry of Health (SSA). The ruling agency that enforces such regulations is the Federal Commission for Sanitary Risks Protection (COFEPRIS). Depending on the product they will be subject to give import notice (AVISO) or to request an import permit (PERMISO). For further information see section VI.

Section X. Other Relevant Reports

- [MX8048](#) Mexico Biotechnology Annual 2008_
- [MX6059](#) Labeling requirements Report
- [MX1223](#) Labeling Procedures for Consumer Products Report
- [MX5086](#) Export Certificate Report

APPENDIX I. GOVERNMENT REGULATORY AGENCY CONTACTS

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APPENDIX II. OTHER IMPORTANT SPECIALIST CONTACTS

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APPENDIX III. LIST OF APPROVED FOOD ADDITIVES HERMETICALLY SEALED FOODS SUBJECT TO HEAT TREATMENT

permitted:

ADDITIVES pH REGULATORS	PRODUCTS	MAXIMUM LIMIT
Acetic acid	Pickled mushrooms Preserved tomatoes and their by-products, preserved asparagus, sauces with or without hot spices and chili peppers, fruit purees. Edible mushrooms and their products, evaporated milk.	20g/kg GMP GMP
Citric acid	Edible mushrooms Processed tomato concentrates Purees, jellies, fruit pastes, jams. Preserved palm hearts, hot mango sauce Sour creams Preserved tomatoes and their by-products, fruits in syrup, sauces, preserved edible mushrooms, juices and nectars, asparagus, beans, onions and peas.	GMP, except for sterilized mushrooms, alone or mixed with lactic acid up to a maximum of 5g/kg GMP GMP GMP GMP
Fumaric acid	Purees, jellies, fruit pastes, jams.	Alone or mixed with tartaric acid and its salts expressed as acid to keep the pH at a level between 2,8 and 3,5 up to a maximum of 3g/kg
Lactic acid	Jellies, fruit pastes and jams. Processed tomato concentrates, evaporated milk Preserved tomatoes, preserved fruits and nectars. Sour creams Edible mushrooms	GMP GMP GMP GMP Alone or mixed with citric acid only for sterilized mushrooms, up to a maximum of 5g/kg.
Malic acid	Processed tomato concentrates Jellies, fruit pastes and jams Preserved tomatoes, preserved fruits, juices and nectars.	GMP GMP GMP
Tartaric acid	Fruits in syrup, purees, jellies, fruit pastes,	Alone or mixed with fumaric

	jams, juices and nectars.	acid and its salts expressed as acid to keep the pH at a level between 2,8 and 3,5 up to a maximum of 3g/kg
Potassium bicarbonate	Fruits in syrup, purees, jellies, fruit pastes, jams.	GMP
Calcium carbonate	Evaporated milk	Alone or mixed up to a maximum of 2g/kg
Potassium carbonate	Fruits in syrup, purees, jellies, fruit pastes, jams. Soups	GMP GMP
Sodium carbonate	Fruits in syrup, purees, jellies, fruit pastes, jams. Processed tomato concentrates and their by-products Peas	GMP GMP Alone or mixed with trisodium citrate (firming and softening agents cannot be used in the same product) up to a maximum of 150 mg/kg.
Sodium citrate	Fruits in syrup, purees, jellies, fruit pastes, jams, juices, nectars and sauces. Cream and sour cream	GMP GMP
Sodium fumarate	Purees, jellies, fruit pastes, jams.	Alone or mixed with tartaric acid and its salts expressed as acid, to keep the pH at a level between 2,8 and 3,5 up to a maximum of 2 g/kg
Calcium lactate	Fruits in syrup, purees, jellies, fruit pastes, jams. Preserved grapefruit, preserved tropical fruit salad, preserved tomatoes and their by-products. Preserved pulses	Alone or mixed with other firming agents expressed as calcium to keep the pH at a level between 2,8 and 3,5 up to a maximum of 200 mg/kg. 350 mg/kg Alone or mixed up to a maximum of 350 mg/kg.
Sodium lactate	Fruits in syrup, purees, jellies, fruit pastes, jams.	GMP
(L+) Potassium tartrate	Fruits in syrup, purees, jellies, fruit pastes, jams.	Alone or mixed with fumaric acid and its salts expressed as acid to keep the pH between 2,8 and 3,5 up to a maximum of 3 g/kg
(L+) Sodium tartrate		Alone or mixed with tartaric acid and its salts expressed as acid to keep the pH between 2,8 and 3,5 up to a maximum of 3 g/kg
(L+) Potassium and sodium tartrate	Fruits in syrup, purees, jellies, fruit pastes, jams.	Alone or mixed with fumaric acid and its salts expressed as acid to keep the pH between 2,8

		and 3,5 up to a maximum of 3 g/kg
ANTIFROTHING AGENTS		
dimethylpolysiloxane	Preserved fruits, jams, purees, jellies, fruit pastes, juices and nectars.	10 mg/kg
ANTIOXIDANTS		
Fruits in syrup, purees, jellies, fruit pastes, jams.	Purees, jelly, fruit paste, jam and apples in syrup.	Alone or mixed with ascorbic acid up to a maximum of 150 mg/kg.
	Puree, jelly, fruit paste, jam and mangos in syrup.	Alone or mixed with ascorbic acid up to a maximum of 200 mg/kg.
	Preserved chestnuts and chestnut puree, preserved palm hearts	300 mg/kg
	Juices and nectars	250 mg/kg
	Preserved fruit cocktail, fruits in syrup, purees, jellies, fruit pastes, jams.	500 mg/kg
	Puree, jelly, fruit paste, jam and peaches in syrup.	550 mg/kg
Eritorbic acid and its sodium salt	Preserved tropical fruit salad	700 mg/kg
	Puree, jelly, fruit paste, jam and blackcurrant in syrup.	750 mg/kg
	Edible mushrooms and their products, preserved seta mushrooms, preserved asparagus, preserved vegetables.	GMP
	Puree, jelly, fruit paste, jam and apples in syrup, juices and nectars.	Alone or mixed with ascorbic acid up to a maximum of 150 mg/kg
COLORINGS		
Natural organic colorings.	Juices and nectars, jams, preserved vegetables and sauces.	GMP
EMULSIFIERS		
Fatty acid monoglycerides and diglycerides	Fruits in syrup, purees, jellies, fruit pastes, jams.	GMP
	Cream	5g/kg alone or mixed with other thickeners
FLAVORING OR AROMA AGENTS		
Bitter almond oil	Preserved tropical fruit salad, preserved fruit salad.	40 mg/kg, total product, only for enhancing the aroma of artificially colored cherries.
Cinnamon aroma or flavor	Fruits in syrup, purees, jellies, fruit pastes and jams.	GMP
Mint aroma or flavor	Fruit in syrup, purees, jellies, fruit pastes, jams and fruit cocktail.	GMP
Natural aromas or flavorings, aromas or flavorings identical to the natural ones	Fruits in syrup, purees, jellies, fruit pastes, jams, preserved grapefruit, preserved fruit salad, preserved fruit cocktail, preserved cucumbers, preserved plums, juices and	GMP

	nectars.	
Cherry laurel essence	Preserved tropical fruit salad, preserved fruit salad	40 mg/kg, total product, only for enhancing the aroma of artificially colored cherries
Vanilla extract and vanillin	Preserved chestnuts and chestnut puree, fruits in syrup, purees, jellies, fruit pastes, jams.	GMP
Liquid smoke	Chipotle chilies, chipotle chili sauces	GMP
FLAVOR ENHANCERS		
Potassium chlorate	Evaporated milk	Alone or mixed up to a maximum of 2 g/kg
L-Monosodium glutamate	Preserved asparagus and preserved mushrooms, tomato and its by-products, non-spicy sauces and soups. Caldo gallego, fabada, beans, paella and pozole	GMP 0,5 g/kg
PRESERVATIVES		
Sorbic acid	Jams	Alone or mixed expressed as sorbic acid up to a maximum of 500 mg/kg
Sodium benzoate	Sauces, fruits in syrup, purees, jellies, fruit pastes, jams and juices	Alone or mixed up to a maximum of 1000 mg/kg
Sulfur dioxide	Preserved chestnuts Fruits in syrup, purees, fruit pastes, jellies, jams.	30 mg/kg calculated as SO ₂ 100 mg/kg due to transfer effect
EDTA	Sauces, mushrooms in brine and in escabeche, mangos in syrup	75 mg/kg
Sodium metabisulfite	Non-spicy sauces, juices	Alone or mixed up to a maximum of 100 mg/kg
Methylparaben	Jellies and fruits in syrup	Alone or mixed up to a maximum of 1000 mg/kg
Potassium sorbate and sodium sorbate	Fruit pastes, jellies and juices	Alone or mixed up to a maximum of 1000 mg/kg expressed as the acid
STABILIZERS		
Potassium phosphate tribasic or sodium phosphate tribasic	Evaporated milk and cream	Alone or mixed up to a maximum of 2 g/kg
Sodium phosphate	Evaporated milk and cream	Alone or mixed up to a maximum of 2 g/kg
Potassium or sodium metaphosphate	Milk beverages Evaporated milk and cream	2 g/l Alone or mixed up to a maximum of 2 g/kg
Sodium tripolyphosphate	Evaporated milk and cream	Alone or mixed up to a maximum of 2 g/kg
THICKENERS		
Ammonium alginate	Products that are heat treated, after fermentation.	Alone or mixed with other stabilizers and thickeners up to

		a maximum of 5 g/kg
Calcium alginate	Bean, corn, asparagus, pea, and mushroom soups, and preserved carrots.	Alone or mixed with other thickeners up to a maximum of 10 g/kg
Potassium alginate and Sodium alginate	Preserved asparagus	Alone or mixed with other solubilizers and dispersants up to a maximum of 500 mg/kg
	Bean, corn, asparagus, pea, and mushroom soups, and preserved carrots Creams	Alone or mixed with other thickeners up to a maximum of 10 g/kg Alone or mixed with other thickeners up to a maximum of 5g/kg
Propylene glycol alginate	Preserved asparagus, preserved mushrooms	Alone or mixed with other solubilizers and dispersants up to a maximum of 500 mg/kg
	Bean, corn, asparagus, pea and mushroom soups and preserved carrots.	Alone or mixed with other thickeners up to a maximum of 10 g/kg
Starches, modified or not	Preserved asparagus, preserved tomatoes and their by-products.	Alone or mixed with other thickeners when the product contains butter, other fats and oils up to a maximum of 10 g/kg
	Sauces	GMP
	Soups	Alone or mixed with other thickeners up to a maximum of 8 g/kg
	Creams	Alone or mixed with other thickeners up to a maximum of 5g/kg
Sodium carboxymethylcellulose	Sauces	GMP
	Tomato-based beverages	GMP
Carragenin	Preserved asparagus	Alone or mixed with other solubilizers and dispersants up to a maximum of 500 mg/kg
	Bean, corn, asparagus, pea and mushroom soups and preserved carrots	Alone or mixed with other thickeners up to a maximum of 10 g/kg
	Evaporated milk	150 mg/kg
	Creams	Alone or mixed with other thickeners up to a maximum of 5g/kg
Carob gum	Preserved carrots	Alone or mixed with other thickeners up to a maximum of 10 g/kg
	Creams	

		Alone or mixed with other thickeners up to a maximum of 5g/kg
	Flavored ready-to-drink dairy beverages	Alone or mixed with other thickeners up to a maximum of 5g/kg
Gum arabic	Preserved asparagus, preserved mushrooms Bean, corn, asparagus, pea and mushroom soups and preserved carrots	Alone or mixed with other thickeners when the product contains butter or other fats and oils up to a maximum of 10 g/kg Alone or mixed with other thickeners up to a maximum of 10 g/kg
Guar gum	Preserved asparagus, preserved mushrooms Bean, corn, asparagus, pea and mushroom soups and preserved carrots Creams	Alone or mixed with other thickeners when the product contains butter or other fats and oils up to a maximum of 10 g/kg Alone or mixed with other thickeners up to a maximum of 10 g/kg Alone or mixed with other thickeners up to a maximum of 5 g/kg
Xanthan gum	Sauces Creams	Alone or mixed with other solubilizers and dispersants up to a maximum of 500 mg/kg Alone or mixed with other thickeners up to a maximum of 5g/kg
Methylcellulose	Preserved mandarin oranges Spaghetti sauce	10 g/kg (as a cloudifier) GMP
Pectin (amidated and non-amidated)	Preserved mangos, juices and nectars, jams, jellies and fruit pastes Chestnuts and chestnut puree Preserved asparagus, sauces	GMP Alone or mixed up to a maximum of 10 g/kg Alone or mixed with other thickeners when the product contains butter or other fats and oils, up to a maximum of 10 g/kg
	Asparagus, pea and mushroom soups Creams	Alone or mixed with other thickeners up to a maximum of 10g/kg Alone or mixed with other thickeners up to a maximum of 5g/kg

APPENDIX IV. LIST OF MEXICAN FOOD AND AGRICULTURE REGULATORY AGENCIES

AGENCY NAME	ACRONYM	NAME IN ENGLISH	NAME USED IN FAIRS REPORT
Secretaría de Economía	SE	Ministry of the Economy	ECONOMÍA
Dirección General de Normas	DGN	General Directorate of Standards	DGN
Secretaría de Salud	SSA	Ministry of Health	SALUD
Comisión Federal para la Protección Contra Riesgos Sanitarios	COFEPRIS	Federal Commission for the Sanitary Risk Protection	COFEPRIS
Secretaría de Agricultura, Ganadería, Desarrollo Rural, Pesca y Alimentación	SAGARPA	Ministry of Agriculture, Livestock, Rural Development, Fisheries and Food	SAGARPA
Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria	SENASICA	National Service of Health, Food Safety and Agro Food Quality	SENASICA
Dirección General de Salud Animal	DGSA	General Directorate of Animal Health	DGSA
Dirección General de Sanidad Vegetal	DGSV	General Directorate of Plant Health	DGSV
Dirección General de Inspección Fitozoosanitaria	DGIF	General Directorate of Phytozoosanitary Inspection	DGIF
Director General de Inocuidad Agroalimentaria, Acuícola y Pesquera	DGIAAP	General Directorate of Food Safety, Aquaculture and Fishery	DGIAAP
Comisión Intersecretarial para el Control del Proceso y Uso de Plaguicidas, Fertilizantes y Sustancias Tóxicas	CICLOPAFES T	The inter-secretariat Commission for the Control of Process and Use of Pesticides, Fertilizers and Toxic Substances	CICLOPLAFEST
Secretaría del Medio Ambiente y Recursos Naturales	SEMARNAT	Ministry of the Environment and Natural Resources	ECOLOGÍA
Dirección General de Vida Silvestre		General Directorate of Wildlife	
Secretaría de Hacienda y Crédito Público	SHCP	Ministry of Finance and Public Credit	HACIENDA
Procuraduría Federal del Consumidor	PROFECO	Federal Consumer Protection Agency	PROFECO
Instituto Mexicano de la Propiedad Industrial	IMPI	Mexican Institute of Industrial Property	IMPI
Comisión Federal de Mejora Regulatoria	COFEMER	Federal Commission for the Regulatory Improvement	COFEMER
Comisión Intersecretarial de Bioseguridad de los Organismos Genéticamente Modificados	CIBIOGEM	Inter-secretariat Bio-safety and GMO Commission	CIBIOGEM