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Report Highlights:

This report provides an overview of Chile's current Sanitary Regulation for Food Products (known as RSA by its name in Spanish), as well as any other regulations with potential to disrupting food trade. Since the last version of this report in 2023, Chile updated the list of maximum residue levels of pesticides in food products. For more information, please refer to Section V: Pesticides and Contaminants.

DISCLAIMER: This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Santiago, Chile for U.S. exporters of 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.

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Executive Summary**:**
The United States is among the top three suppliers of food and agricultural products to Chile, following neighboring Argentina, Brazil, and Paraguay. The top ten U.S. categories shipped to Chile are: feed and fodder, wheat, dairy products, beef and beef products, poultry meat and products, pork and pork products, food preparations, and distilled spirits.

Chile has an open economy and is highly dependent on international trade. Chile has 34 trade agreements with 65 markets, which represent 88 percent of the global gross domestic product. The Chilean modernization agreement with the EU, the European Free Trade Area (EFTA), and South Korea are pending ratification by the Chilean Congress. The Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP) was ratified by the Chilean Congress on October 11, 2022, and became effective on February 21, 2023.

This report describes Chilean food regulations elaborated by the Ministry of Health (MOH) and enforced by the Regional Health Offices (Seremi) and by the Ministry of Agriculture (MOA), enforced by the Agricultural and Livestock Service (SAG). Regulations from the MOH control domestic production, commercialization, and distribution of food products and also affect imports. SAG regulations are more specific to imports as they intent to protect the sanitary and phytosanitary status of the country.

Section I. Food Laws**:**

Chile's Ministry of Health and Ministry of Agriculture regulate food products. While the MOH's Office of Food and Nutrition regulates food and non-alcoholic beverages for human consumption, MOA's Agricultural and Livestock Service regulates feed for animals, including pet food and feed supplements. In addition, SAG is responsible for enforcing specific regulations concerning alcoholic beverages, certification of organic foods, animal and plant quarantine, animal products for human consumption, and beef grading and labeling.

The MOH is permanently working on bringing Chile's Sanitary Regulation of Food (RSA) into conformity with *Codex Alimentarius*' standards. An RSA committee with representation from different government agencies meets regularly to review and propose updates. The official version in Spanish of Decree 977, also known as Chile's Sanitary Regulation for Food Products (RSA), can be found here. The RSA is divided into 30 Titles, which will be referenced in this report.

Food safety and sanitary regulations are applied both for domestically produced food products, as well as imported ones. In the case of domestic food production, officials from MOH and SAG conduct regular inspections of the producing establishments and retailers. In the case of imported products, MOH and SAG perform physical inspections as part of the import process. Non-compliance with Chilean regulations will result in the destruction or the re-export of the imported product at the expense of the importer. When SAG/MOH rejects a shipment, SAG officials may authorize further processing of the product for use as animal feed.

Chile actively participates in the World Trade Organization (WTO) and the *Codex Alimentarius Commission*. Chile is concerned that unscientific technical trade barriers may adversely affect its

exports. As a result, the Chilean government supports the global standardization of sanitary and phytosanitary (SPS) regulations.

The MOA coordinates the Chilean Codex Office. The Executive Secretary of the Chilean Agency for Quality and Safety of Food (ACHIPIA), which is under MOA was elected as Co-Chair of the Codex Alimentarius Commission for the period February 2022 to November 2024. SAG houses the SPS office that notifies to the WTO's SPS Committee, while the Undersecretariat of International Economic Relations (SUBREI) is responsible for Technical Barriers to Trade (TBT) notifications.

Section II. Labeling Requirements:

General labeling requirements in Spanish can be accessed on Chile's RSA. (See Title II, Paragraphs 106 to 112 of Decree 977, MOH for original in Spanish):

Imported products should comply with all labeling provisions of the RSA. Any information required by the RSA that is not included in the original label, not in Spanish, or not shown as required can be added on a sticker. The importer is responsible for this procedure.

Importers who are importing food products in the Metropolitan Region (Santiago) should submit labels to the MOH's Regional Office (*SEREMI de Salud*, Calle Bulnes #194, Santiago) for review and approval prior to import. For other regions, importers must submit requests to their respective MOH's Regional Office.

All labels must bear the following information:

1. *Food name*: The name must specifically indicate the true nature of the food. Notwithstanding the name, the brand may be given. In substitute products, this condition must be clearly indicated. Next to the name or very close to it there must appear the additional words or phrases necessary to avoid errors or deceit regarding the true nature and physical condition of the food, including but not limited to the packing type or medium, the form of presentation, or the type of treatment it has undergone.

2. *Net content:* Content volume must be expressed in metric units, with the unit symbol or full word. No term with ambiguous meaning may accompany the values of net content. In addition to the declaration of net content, for food packed in a liquid medium, the drained weight of the food must be indicated in metric units.

3. *Domestic foods*: Include the name or business name and address of the manufacturer, producer, processor, packer, or distributor, as applicable.

4. *Country of origin:* Must be clearly indicated in both domestic and imported products, in accordance with Decree No. 297 of 1992, of the Ministry of Economy, Development, and Reconstruction, or in the legislation that replaces it.

5. *MOH's regional office*: The name of the MOH's regional office that issued the resolution (date and number) authorizing the establishment that prepared or packed the product or authorized its importation.

6. *Date of manufacture or packaging date of the product*: This must be legible, and placed in an area of the package that is easily located and must be stated in the following order:

    - The day, using two digits.
    - The month, using two digits or the first three letters of the month.
    - And the year, using the last two digits.

    For products whose minimum duration is less than or equal to 90 days, the year may be omitted. For products whose minimum duration is more than three months, the day may be omitted.

    The industry can identify the date of manufacture with the code corresponding to the production batch. In this case, the records must always be available to the health authority.

7. *Expiration date or duration of the product:* This information should be placed on the packaging in a place that is easily located and with a prominent legend. The expiration date must be indicated in the format and order set for the date of manufacture. The duration must be indicated in terms of days or months or years, as applicable, always using whole units, unless it is of "indefinite duration," in which case the information must be entered. For products identifying the date of manufacture with the code of the production batch, the duration must be labeled in terms of the expiration date, while those expressly indicating the date of manufacture may use the expiration date or duration period. Products with a label of "indefinite" must indicate the date of manufacture.

8. *Ingredients*: The label must be included the list of all ingredients and additives that make up the product, with their specific names, in descending order of proportion, except for flavor and aroma enhancers, pursuant to the provisions of Article 136 of the RSA.

    When the food, ingredient, or derivative is or contains any of the substances that cause hypersensitivity (food allergens), as officially recognized by resolution of MOH, published in the Official Gazette, the allergen must be indicated in the list of ingredients, in letters of a size no less than the letters of the general ingredients, or with the heading "Contains ... " or similar. If the ingredient is a derivative of any of the allergens recognized by the resolution, then both the ingredient and the allergen must be labeled, as in the following example: casein (milk) or milk casein.

    If the food is at risk of contamination, from production or processing to marketing, from said allergens, then any of the following phrases must be included after the list of ingredients: "May contain ... ", "Contains small amounts of ...", "Contains traces of ... " or "Made in lines that also process ....", listing the allergen in question.

9. *Additives*: The incorporation of additives must be indicated on the label, in descending order of concentration, with their specific names, with the exceptions noted in the corresponding title.

Any food additive that has been used in raw materials and other ingredients in a food and passes to the food in sufficient quantity to transformation in it, must be included in the ingredient list.

10. *Nutritional information*: Pursuant to the provisions of Article 115 of the RSA. Please refer to section Requirements Specific to Nutritional Labeling below.

11. *Storage instructions:* In addition to the date of minimum duration, special conditions required for the preservation of food must be indicated on the label. If, once opened, the product requires refrigeration or another special environment, this should also be noted in the labeling.

12. *Instructions for use*: The label must contain the necessary instructions, including reconstitution, where applicable, to ensure the correct use of the food.

13. *Imported products*: The name and address of the importer. The importer must maintain a record of all items admitted into the country, for a minimum of 90 days after the expiration date or the duration of the product, as appropriate. Foods of indefinite duration must be kept on record for at least three years. This record must provide background information to the customs agency at destination, the health history of the product, the authorization for use and consumption, the codes of the production batches or dates of manufacture, expiration date, country of origin, type of product, brand, the name of the foreign supplier and must be, at all times, available to the Ministry of Health.

    The code of the production batch or date of manufacture shall also be stamped on the package and thus distinguish, unequivocally, different production batches or lots.

14. *Genetically engineered food:* The food and/or raw material for human consumption, modified through biotechnology events that present different nutritional characteristics to those of the food and/or conventional feedstock must be listed on the label.

In the case of frequently imported items, where the import and consumption permits are issued by the same MOH's Regional Office, the MOH's Regional Office may authorize labeling in the country of origin. The agency must then publish a resolution authorizing subsequent imports and the label must show the date and number of the resolution, as well as the name of the authorizing agency. For food items imported under the above provision, the package label must have an indelible key number that shows the production batch or lot and all the other labeling standards. Import and consumption permits will be issued on an individual batch basis, each batch being subject to controls.

All food products in a container must be labeled including the institutional packed size. The only exception is for food samples imported without a commercial value and a volume of less than 20 kilograms. These products cannot be sold in the local market.

Specific Requirements: This section contains new specific certification or labeling requirements.

Alcohol Labeling Law

On July 7, 2024, Decree 98 from the Ministry of Interior and Safety that establishes rules on the commercialization and advertising of alcoholic beverages entered into force. According to the law,

alcoholic beverages are defined as those with an alcohol content equal to or greater than 0.5 percent by volume.

The law mandates the use of warning labels on the potential health impacts of alcohol, and a legend explaining the risks and consequences of consumption, especially for at-risk populations such as pregnant women, drivers, and minors. Compliance is the responsibility of the producer for domestic production or the importer, for imported products.

Warning labels are as follows.

Beef Labeling Requirements

In the case of beef, the product must be labeled according to Decree 239/1993 of the Ministry of Agriculture, in Spanish at the point of production. The resolution also establishes that a label must be inserted on each cut (between the meat and the plastic) and another in the box. Chilean authorities created an exception for U.S. product, which allows the label to be on the outside of the plastic only if the product is packaged on a USDA labeled plastic bag.

For the specific labeling requirements for beef, please refer to the FSIS Export Library.

Requirements Specific to Nutritional Labeling

(See Title 2, Article 113 to 120 of Decree 977)

Nutritional labeling is required for all processed food products. Nutritional claims must be scientifically recognized, not encourage unnecessary consumption, or give the impression that consumption offers protection against sickness and must be approved by the Ministry of Health. A nutritional label must contain the following information.

1. Value of energy in calories.

2. Quantities of protein, available carbohydrates, and fats in grams (available carbohydrates being understood to mean total carbohydrates excluding dietary fiber).

3. Quantity of any other nutrient, dietary fiber, and cholesterol, concerning which a representation of properties is made. Cholesterol content shall be included in all food items representing nutritional or health-related claims in connection with fat or cholesterol.

Values are to be given per 100 g or 100 ml. Number of servings in the container, size of the serving in domestic units and grams (g) or millimeters (ml) must be stated. Values given in the representation of nutrients must be weighted average values derived from data specifically obtained from analyses of products representative of the product subject to representation.

In addition to the three points above, nutritional information must include the following information:

1. When a representation of nutritional properties is made regarding quantity or type of carbohydrates, total sugars must be given. Quantity of starch and other carbohydrate constituents may be shown also. All this information should be stated immediately following the representation of total carbohydrate content.

2. When a representation of nutritional properties regarding dietary fiber is made, quantity and percentage of soluble and insoluble fiber must be shown.

3. When nutritional properties associated to quantity and type of fatty acids are specifically represented, quantities of saturated, monounsaturated, polyunsaturated fatty acids, and cholesterol must be given immediately following representation of total fat content.

4. Representation of nutritional properties, representation of health-related properties, representation of nutrients, and supplementary nutritional information must adhere to the technical standards issued on the subject by the MOH, to be published in the Official Gazette.

5. When a representation of nutrients is made, vitamins and minerals may also be listed if present in significant quantities, five percent or more of the recommended intake for the relevant population. For the population over four years, the Daily Reference Dose must be used for energy, protein, vitamins, and minerals proposed in the *Codex Alimentarius*; for vitamin E, biotin, pantothenic acid, copper, and selenium, not specified in the *Codex Alimentarius*, the Reference Daily Intake (RDI) values proposed by the U.S. Food and Drug Administration must be used.

6. For infants and children under four years of age, pregnant and nursing women, the relevant RDIs shall be used as Daily Reference Dose. For iron and vitamin A during pregnancy the Daily Reference Dose is 30 md/day for iron and 800 mcg/day for vitamin A, as established in the nutritional guidelines of MOH.

7. Numerical information on vitamins and minerals must be given in metric units, international system for 100 g or 100 ml, for one serving, in percentage of the recommended Daily Reference Dose, and per container if only one serving is contained. In addition, information must be given per serving on the label when the number of servings per container is shown.

8. Supplementary nutritional information that may be added to the representation of nutrients must aid consumer understanding of the nutritional value of the food item concerned and help consumers to interpret the representation of nutrients.

Requirements for Critical Nutrient Labeling/ Front of Package Label

Chile requires front of package labeling for food product that exceed specific thresholds for salt, sugar, and saturated fats. The label includes an octagonal symbol with a black background and white border with the text inside reading "HIGH IN," followed by: "SATURATED FATS" "SODIUM", "SUGAR" or "CALORIES". The text must be written in white capital letters. In addition, in the same symbol, the sentence "Ministry of Health" should be written in white letters, according to Figure 1.

Figure 1: Sample Front of Package Labels

Front of package labels are required when sodium, sugar, or saturated fats have been added to a food product and the content is over the value defined in Table 1 below. Labels must note the nutritional characteristics of the added nutrient. Energy content must be labeled when sugar, honey, syrup or saturated fats been added in excess of the amount defined below.

Table 1: Content Limits, Calories, Sodium, Sugar, Saturated Fats

Nutrient or Energy	Liquid Foods	Solid Foods
Energy cal/100g	70	275
Sodium mg/100g	100	400
Total sugars g/100g	5	10
Saturated fats g/100g	3	4

The following food products are excluded from the labeling requirements:

1. Foods or mixes with no added sugar, honey, syrup, sodium, or saturated fats.

2. Foods marketed in bulk, or in portions, or divided/prepared on request, even if they are packaged at the moment of sale.

3. The following foods of Title XXVIII, "Foods for Special Diets:"

    a. Paragraph II Baby Formulas.
    b. Paragraph III Commercially Prepared Baby Foods (purées and solid foods), except for those with added sugar.
    c. Paragraph IV Food for infant use made out of cereals, except for those with added sugar.
    d. Paragraph V Foods for medical or therapeutic purposes.
    e. Paragraph VII Foods for weight control diets.

4. The following foods under Title XXIX, "Supplementary Foods and Foods for Athletes:"

    a. Paragraph I. Food Supplements.
    b. Paragraph II. Athletic Foods, if they comply with the requirements described in Article 540, letters a), b), c) and d).

5. Zero-calorie, free-sugar tabletop sweeteners, regulated under Article 146.

The dimensions of the referred symbol or symbols will be determined according to the area of the label's main face, in accordance with Table 2.

Table 2 Symbol Dimensions

Label Main Face Area	**Symbol size (height/width)**
Under 30 cm2	Symbol on container packaging
Greater than 30 and less than 60 cm2	1.5 x 1.5 cm
Greater than 60 and less than 100 cm2	2.0 x 2.0 cm
Greater than 100 and less than 200 cm2	2.5 x 2.5 cm
Greater than 200 and less than 300 cm2	3.0 x 3.0 cm
Above or equal to 300 cm2	3.5 x 3.5 cm

For packages with a label's main front area between 30 cm² and 60 cm², the symbol or symbols shall be labeled on another visible front of the packaging. Refer to graphic manual of the “High in” descriptor for more information here.

According to this law, no advertising may be targeted towards children under the age of 14, if the product's nutritional composition contains energy, sodium, sugar, or saturated fat in amounts exceeding those detailed here under Table 1.

For these purposes, advertising shall not be directed to children under 14 years of age, and therefore cannot use childish characters and figures, animations, cartoons, toys, children's music, childish voices, language, or expressions typical of youngsters, or situations that represent their daily life, such as school, breaks or children's games, or anything that can attract their attention.

Health Claims

For processed food products, please refer here, Article 114 to 121.

Organic Labeling

Organic products have the same labeling requirements as conventional products. There is a mandatory certification requirement for marketing and promotion of organic products in Chile. Law 20089 from 01/17/2006 establishes that the labels "Organic product, ecological product or biological product" must be certified.

GE Labeling

Biotechnology events that modify certain foods and raw materials for human consumption must be reviewed and specifically approved by the MOH at which point the product may be used in domestic and imported foods. (See Title 1, Paragraphs 3 of Decree 977).

Chile only allows transgenic seeds to be reproduced under strict field controls for export. There are no labeling requirements on these exported seeds.

There are two initiatives in Congress that would establish mandatory labeling for food and bulk products that were manufactured with ingredients or additives that had been genetically modified, both initiatives are still pending vote. A mandatory labeling requirement (Boletin 3818-11/2005) and the Biotech Framework (Boletin 4690-01/2006).

Plant-based Meats and / or Dairy:

According to Title VIII, Article 198 of Decree 977, milk is the normal mammary secretion free of colostrum, from dairy animals, obtained by one or more milking, without any type of addition or extraction, intended for consumption in the form of liquid milk or for further processing. For labeling purposes, milk without another denomination is the product of the cow. Milk from other animals will be named according to the species they come from, as well as the products derived from it. The use of the name "milk" in plant-based drinks in not allowed in Chile.

There is no formal regulation for the use of the name meat, nevertheless, Article 107, of Decree 977, states that "the name shall specify the true nature of the food item". The brand name may be added to the name. In the case of substitute products, this condition shall be clearly stated.

Next to the name or very close to, additional wording should appear as necessary to avoid misleading or deceiving in respect of the true nature and physical condition of the food including, the type or means of

covering, form of presentation or type of treatment to which the item was submitted. The same rationale for milk should be used for meat.

Labeling Requirements for Follow-Up-Formula:

(See Title XXVIII, Article 493 to 505 of Decree 977**)**

a. Origin of the proteins contained in the product. If at least 90 percent of the proteins come from milk, it must be labeled “Milk-based infant formula”; if the product does not contain milk or any of its derivatives, it must be labeled “does not contain milk or milk products”.

b. Labeling of the available energy value (expressed in calories), content of proteins, lipids and available carbohydrates (expressed in grams), must be listed according to Article 91 of the RSA.

c. Labeling of other optional nutrients is required according to Article 491 of the Regulation.

d. Products containing a minimum of 1 mg of iron per 100 usable calories shall have the designation “Formula with iron for infants”.

e. Label must say in prominent characters that the formula “DOES NOT SUBSTITUTE BREAST MILK”.

f. In the labeling and advertising of infant formulas, it is forbidden to use the terms “humanized”, “maternalized” or other similar terms and images that may induce an undue comparison with breastfeeding or discourage its practice. This applies to images of infants, women, baby bottles, among others.

g. In addition, the label of each package must contain a clear, visible and easily legible message including the words "IMPORTANT NOTICE: BREAST MILK IS THE BEST FOOD FOR YOUR CHILD" or an equivalent statement that unequivocally expresses the superiority of breast milk over infant formulas.

h. The need to combine the infant food with complementary feeding appropriate to the child's development, from 6 months of age onwards, must be stated.

i. The product intended for infants with special nutritional needs must indicate the special need for which the formula is to be used and the dietary properties on which it is based.

j. Product must note that it should be used only under the direction of a health professional.

k. The label must include the date of elaboration, expiration date, and instructions on its correct preparation and use, as well as its storage and conservation before and after opening the package.

Section III. Packaging and Container Regulations:

Plastic packaging materials must not transfer more than 0.05 ppm of vinyl chloride or acrylonitrile or any other substance utilized in the manufacture of plastic elements that may be harmful to health. All plastic utensils, vessels, containers, packing, wrappings, sheets, film, parts of apparatus, piping, and accessories contacting food items and raw materials cannot contain residual monomers amounting to more than 0.25 percent styrene, 1.0 ppm vinyl chloride, and 11 ppm acrylonitrile. Likewise, all objects made of plastics shall not release into food more than 0.05 ppm vinyl chloride or acrylonitrile, or other substance used in plastics manufacture that may be health hazards.

Plastic net bags are customarily used to pack citrus, onions, and potatoes. They are also used for grapes and other fruits. Plastic trays with plastic film covers are used for a wide variety of fruits and vegetables.

Sustainable Packaging Measures

Single Use Plastics

On August 13, 2021, the Ministry of Environment published in the Official Gazette, Law 21,368 that limits the use of single-use plastic products and encourages the reuse of plastics. This law is an addition to a 2016 measure setting new measures for waste management and recycling. The new restrictions will prohibit the delivery of single-use plastic products to food service establishments, regardless of the material from which they have been made. The food service establishments most impacted will likely include supermarkets, restaurants, corner stores, and fast-food chains. Outside of food service, only returnable plastic bottles and non-plastic containers will be allowed.

Products immediately affected after the six-month implementation period are plastic cups, bowls, forks, spoons, knives, chopsticks, bowls, drink mixers, straws, plates, to-go food containers, trays, sachets (sugar, mustard, mayonnaise, and ketchup), and any individual lids other than bottle caps. After this date the only way single use products can remain in the market is if they contain either compostable or recyclable material and carry a “certified plastic” certificate. Certified plastics will be required to meet two conditions: First, they must contain at least 20 percent of materials produced using renewable resources (ie non-petroleum); the required percentage will increase over time. Second, certified plastics must be composable, meaning that they must biodegrade completely within one year when placed in a compost pile with other organic compostable materials.

Single use plastic bottles will not be subject to the immediate ban, but producers and users will need to begin to adopt changes. The new law requires that an increasing amount of recycled plastic be included in bottle production. The recycled material must be of Chilean origin. By 2025, bottles will be required to contain 15 percent recycled material. Required percentages will increase to 25 percent by 2030, 50 percent by 2040, 60 percent by 2050, and 70 percent by 2060. Disposable plastic bottles will only be permitted if they meet the required recycled content percentage.

This law falls under the umbrella of Law 20920 of 2016 that establishes the framework for waste management, extended producer responsibility, and promotion of recycling.

Section IV. Food Additives Regulations**:**

All additives must comply with the identification, purity, and toxicity evaluation rules in accordance with the *Codex Alimentarius*. It is mandatory that additives be indicated on the label with their specific name, according to the International Numbering System (S.I.N.) and in descending order of proportion. The exceptions to this rule are flavorings, which may be listed in a generic manner without any ingredient detail. Only additives on the positive list found in Title 3, Paragraph II of Chile's food regulations (Decree 977) may be used. The MOH may add to this list by further decree if there is a need. The addition of substances for therapeutic purposes (pharmaceutical ingredients) is prohibited. In addition, the use of an additive is prohibited if it significantly reduces the nutritional value of an important ingredient, conceals poor quality, or misleads the consumer regarding the quantity or nature of the food product. See Section VI for "fortified" or vitamin enriched foods.

Section V. Pesticides and Other Contaminants:

Chile follows the Codex guidelines for pesticide residues on food. The Ministry of Health is the competent authority responsible for establishing tolerance levels allowed in food products for pesticide residues, heavy metals, mycotoxin, and microbiological contamination, and for enforcement of the regulations.

Random controls are performed and the office responsible for these controls is:

Office of Pesticides
Ministry of Health
Monjitas 565, 10th floor
Santiago
+56 2 2574 0617
pchavez@minsal.cl

Maximum tolerance levels are set for all approved pesticides. Codex maximum residue limits (MRLs) are accepted for imported food products. When there is no MRL set by Codex, Chile would adopt the one of the European Union (EU) and then the one of the United States. The Technical Norm 209 from the MOH contains the list of MRLs by product, and the latest update of 2024 can be found here. Unfortunately, there is no consolidated document.

Ministry of Agriculture's *Servicio Agricola y Ganadero* must approve the use of pesticides. SAG regulates the use of pesticides in Chile. For more information regarding approvals and/or maximum residue level, contact:

División Protección Agrícola y Forestal
Agricultural and Livestock Protection Service (SAG)
Ministry of Agriculture
Av. Bulnes 140 Santiago, Chile
+56 2 2345 1201

SAG's list of approved pesticides can be obtained here under "Lista de plaguicidas". For additional questions email: plaguicidas@sag.gob.cl.

Section VI. Other Regulations and Requirements and Registrations Measures

Facility and Product Registration

U.S. Beer Registration

On February 22, 2022, SAG recognized U.S. and Chilean beer as substantially similar products. As similar products, Chilean authorities can no longer require the testing of imported U.S. beer, if they were appropriately registered in SAG's Alcoholic Beverage Registry. The registration process remained unchanged and must be completed by the importer prior to requesting an import permit. Product must be registered on SAG's beverage list only a single time and new products may be added to the registry any time before being exported to Chile.

U.S. Beef registration

As per Resolution 3138 of 1999 from SAG and its further modifications, all establishments (slaughtering plant, cold storage, warehouses, processing plant), interested in exporting animals or animal products to Chile need to be authorized. The authorization is based on the verification and analysis of the technical and scientific information and in meeting the specific health requirements, regarding the sanitary quality of the animals and the safety of the products. Authorizations are valid for two years by means of a resolution from SAG; they can be renewed after a supervisory visit by SAG or by delegating the supervision to the local sanitary authority. Establishments that are authorized will be listed on the Official List of Plants authorized for export to Chile.

Resolution 1459 of 2003 from SAG recognizes as equivalent the inspection system applied by the Food Safety Inspection Service (FSIS) of USDA on bovine, ovine, porcine meats and their processed products destined to Chile. As such, SAG delegates the authority to authorize U.S. establishments that want to export to Chile to FSIS. All establishments under Federal supervision are eligible to export to Chile. Modification to the list of establishments under Federal supervision needs to be notified.

Similarly, Resolution 441 of 2008 from SAG recognizes as equivalent the inspection system applied by the Food Safety Inspection Service of USDA on poultry meats and their process products destined to Chile. As with beef, SAG delegates the authority to authorize U.S. establishments that want to export to Chile to FSIS. All establishments under Federal supervision are eligible to export to Chile. Modification to the list of establishments under Federal supervision needs to be notified.

In the case of dairy products, the plants that want to export to Chile need to be on the listed on the Food and Drug Administration (FDA)'s List of U.S. Dairy Product Manufacturers / Processors with Interest in Exporting to Chile. The list is updated quarterly and the instructions to be added on the list can be found here.

Manufacturers of processed products for human or animal consumption containing animal ingredients, must complete a product registration, which includes a process monograph for the goods to be exported. The registration process for these establishments consists of submitting a process monograph for approval to SAG. The list of products exempt from this process can be found in Regulation

3081. Products authorized under this method are listed on the official list of products authorized by monograph to be exported to Chile. A copy of the guide to prepare the process monograph can be found in the FAIRS Certificate report.

Section VII. Other Specific Standards:

1. Consumer Packaging or Municipal Waste Disposal: Containers and wrappers used in the distribution of food products must be made or lined with materials that will resist the transfer of toxic or contaminating substances that might modify the organoleptic or nutritional nature of the products. The packaging in immediate contact with the food cannot be recycled.

2. Vitamin Enrichment Requirements:

    - Milk and Flour Fortification with Vitamin D: On July 5. 2022, the Chilean Ministry of Health published the modification of articles 211, 216, and 350 that establishes the requirement to domestically fortify milk and flour with specific levels of Vitamin D. This requirement does not apply to imported powder milk.

    - Limits for Vitamins and Minerals in Foods: The MOH has established maximum limits for vitamins and minerals added for food. See Table 3 below. Resolution 393 and 394 dated February 20, 2002, are the applicable regulations. Beyond these levels, the food becomes a food supplement, and it must receive specific approval from MOH.

      The above limits do not apply to foods designed for special regimes, such as foods fortified to address a specific public health need. A calcium fortification limit is set by MOH for each specific food product, according to the type of calcium salts used and the target population of the product.

Table 3: Maximum Limits for Vitamins and Minerals

Vitamins	**% RDA/Serving**
Hydro-soluble vitamins	50
Vitamin C	100
E and K oil-soluble vitamins	100
A oil-soluble vitamins	25
D oil-soluble vitamins	40

3. Novel Foods: These types of products do not have any specific labeling requirements; they must comply with the same regulations as any other food product.

4. Diet or Special Use Foods: Chilean food regulation defines food for special diets as food specially prepared or processed to meet nutrition demands owing to specific physical, physiological, or metabolic conditions. The composition should be substantially different from

ordinary food of similar nature, if any. Synthetic ingredients replacing lipids, carbohydrates, dietary fiber, and other nutrients used in such food must adhere to technical standards issued on the subject by the MOH. Such foods are required to carry a statement of nutritional and health properties. In additional to nutritional information and general labeling, description of essential characteristics of the product should be stated close to the name of the food. The total quantity of specific nutrients or other components should be stated per 100 g or per 100 ml or per serving.

Food for weight control should state in their nutritional information the phrase "Food for weight control". The same happens with low-fat and/or low-calorie foods, which besides the main designation of the food name and the nutritional information; it should state the category or essential characteristic of the food as "low-…" or "…-free".

For "gluten-free foods" denomination, Title 28, Paragraph 6, article 518 of Decree 977 establishes the maximum limit of gluten to 5 (mg/kg) milligrams per kilogram of final product.

See Title XXVIII, Paragraph 8 of Decree 977 regarding infant formula, commercial preparations of children's food, food for low-sodium diets, cereal-based processed foods for children, food for low-sodium diets, for weight-control diets, and low fat and low-calorie food products.

5. Fish and Seafood: See Titles XII (fish) and XIII (shellfish) of Decree 977.

6. Animal Products: The MOH's regional offices have the authority to enforce strict salmonella testing on imports or domestic production of fresh and frozen poultry as a quarantine measure. If any samples of a shipment are found to be positive for salmonella, the shipment may not enter the country or be destined to human/animal consumption. MOH inspectors conduct random sampling of fresh and frozen poultry. In addition, there are strict animal health and sanitary requirements including materials that can be used during processing. Cooked poultry may enter Chile under the conditions specified in Regulation Nº 1552 of March 28, 2008, issued by the Division of Livestock Protection, SAG. There is an equivalency agreement established between SAG and FSIS that allows each agency to certify plants to export to each country.

   The most current requirements to export frozen and chilled poultry from the U.S. to Chile are governed by SAG's Resolution Nº 3817/2006. Information about the required letterhead certificate can be found at FSIS website at FSIS Requirements for Chile.

   The current beef import requirements are available on SAG's web page at Resolution Nº 833, which establishes the Sanitary Requirements for Imports of Red Meat (beef), states that:

   - The bovine meat being imported must be covered by an official certificate issued by the corresponding sanitary authority in the country of origin (the US Food Safety Inspection Service in the United States), in which it is indicated the zone and the place of origin of the animal, the name of the slaughter house and its number, the identification of the product, the species of the animal, the number of boxes in the shipment, the quality and grade of the meat, the name of the cuts, the identity of the exporter and importer and the means of transport. The grading certificate must be attached to the health certificate.

- Animals must come from an area free of Foot and Mouth Disease, Rinderpest, Bovine Contagious Pleuropneumonia, and Bovine Spongiform Encephalopathy.
- Animals and products must comply with the requirements in Resolutions #3138, which establishes the requirements for approving production facilities in the country of origin and Resolution #1150, which is an amendment to the general requirements of importing animals and by-products.

To access to the import requirements from SAG's web page, click on the following links:

- Requirements for plant products can be found here.
- Requirements for forestry products can be found here.
- Requirements for animal products can be found here.

7. Wine, Beer and Other Alcoholic Beverages: SAG regulates alcoholic beverages. Labels on wine may indicate origin, variety of grape, and year of harvest when at least 75 percent of the grapes used to produce the wine fit the description used. The expression *"Estate Bottled*" or similar expressions may be used when the wine comes from grapes grown on lands owned or rented by the vineyard and located in the same geographical area as the denomination of origin. SAG's authority to enforce the labeling law is found under law No. 18.455.

For further information, contact:
Departamento Protección Agrícola
Subdepartamento Viñas y Vinos
Servicio Agrícola y Ganadero
Av. Presidente Bulnes No. 140 Santiago
+56 2 2345 1369
vinas@sag.minagri.gob.cl

Wine, beer, and other alcoholic beverages of domestic and/or import origin are subject to a tax, which is 31,5 percent for distilled beverages and 20,5 percent for wine and beer. Additionally, all alcoholic beverages are subject to a 19 percent Value Added Tax (VAT).

8. Organic Foods and Health Foods: SAG regulates organic production and certification. The market for organic foods within Chile is small, but domestic production is growing. With a view toward developing the industry, the National Institute of Standards (Instituto Nacional de Normalización) in 1999 established Norma NCh 2439, which establishes the voluntary principles or rules for the production, packaging, labeling and sale of organic products for export. Norma Nch 2079, approved in March 2000, establishes the general criteria for the accreditation of organizations certifying products as "organic".

For further information, contact:

Departamento de Agricultura Orgánica
Servicio Agrícola y Ganadero
Av. Bulnes 197 Piso 3º Santiago
+56 2 2345 1531

claudio.cardenas@sag.gob.cl

9. Product Samples: A sample is considered of no commercial value when its weight does not exceed 20 kilograms of solid product. In the case of additives, or granulated products, the limit is 250 grams. In the case of higher quantities for personal use or for laboratory samples, these must be declared to the Seremi. This letter is necessary for customs clearance. In the case of the United States where the access to all products has zero tariffs, the implementation of the limits of 20 grams for solid product or 250 grams for additives is not relevant.

10. Irradiated Foods: Chile allows the irradiation of food products. See Title VI of Decree 977. The irradiation of foods shall be done in conformity with the Code of Good Irradiation Practices of the International Consultative Group for Irradiation of Foods established under the auspices of the Food and Agricultural Organization of the United Nations (FAO), the International Atomic Energy Agency (IAEA), and the World Health Organization (WHO). When more than five percent of a product's ingredients have been treated with radiation or ionizing energy, the label must indicate very close to the product name the treatment employed, using phrases such as: *"treated with ionizing energy"*, *"processed with ionizing energy"* or *"preserved with ionizing energy"*. It may also carry the logo or symbol, internationally acknowledged for these effects. Decree 977 does not limit the use of radiation to particular food products.

Section VIII. Copyright and/or Trademark Laws:

Chile belongs to the World Intellectual Property Organization, (WIPO). Patents, trademarks, industrial designs, models, and copyrights are protected in Chile by the provisions of the International Convention for the Protection of Industrial Property.

However, Chile's intellectual property regime is not WTO/TRIPS compliant. The U.S.-Chile Free Trade Agreement (FTA) requires Chile to accede to several international IPR agreements: the Patent Cooperation Treaty (1984) which has been ratified; the International convention for the Protection of New Varieties of Plants (1991), that has not been ratified; the Trademark Law Treaty (1994); the Convention Related to the Distribution of Program - Carrying Signals Transmitted by Satellite (1974); to make efforts to accede the Patent Law Treaty (2000); the Hague Agreement Concerning the International Registration of Industrial Designs (1999); and the Protocol related to the Agreement Concerning the International Registration of Marks (1989).

Trademarks may be perpetually registered in periods of ten years at a time. Firms wishing to register their trademarks should contact Chile's Ministry of Economy, Instituto Nacional de Propiedad Industrial, http://www.inapi.cl/.

In December 2022, Chile signed a modernization agreement of their FTA with the European Union. The agreement still needs to be ratified by the Chilean congress, so its implementation date is pending. The agreement includes the protection on 222 geographical indications that includes cheeses and meats. When the ratification of the agreement is effective, and implemented, Chile will protect those indications domestically and also internationally. The U.S. was able to negotiate the signature of a side letter with Chile that will protect bilateral trade of products that use common names as parmesan and gruyere and feta.

IX. Import Procedures:

Please refer to FAIRS Certificate Report for more detailed information**.**
For commercial imports to Chile, it is necessary to have a local agent or importer to clear customs. Products regulated by SAG (See Section I) will be first reviewed by SAG and then by the regional office of MOH. This inspection includes a document and a physical inspection.

The imports and certifications procedure implemented by SAG obtained ISO 9001 on a Quality Assurance System certification in June 2013. Under this new inspection scenario, inspectors have little room for discretionary decisions and full enforcement of the law is required at the ports of entry.

SAG authorities stress that all the information contained in either AMS or FSIS sanitary certificate matches the name, address, and official number on the packaging label of the shipped product, otherwise, shipments will be rejected.

1. For beef: The complete enforcement of the Chilean Meat Law is required. During the visual inspection of imported beef, SAG can no longer accept:
   - Re- labeled boxes or individual packages after arriving to Chile.
   - If four or more boxes of the sample taken for inspection have any of following mistakes the shipment will be rejected:

     - The label does not contain all the information required (see FSIS Export Library).
     - The cut is mislabeled (the name of the cut on the label does not correspond to the cut).

2. For other food products: All food products need to obtain clearance from the Regional Office of the Ministry of Health before they are moved from the port of entry and commercialized in the country. The request for clearance can be done in line at www.asrm.cl.

   The first step is to request "Customs Destination Approval" (CDA), which authorizes the retrieval of the products from Customs and their transfer to bonded storage, where they must be stored intact and separate from other goods pending sampling and inspection by health authorities. Obtaining the CDA usually takes 72 hours (3 working days). Forms should be obtained from the Customer Service Office (Oficina Atención al Usuario) of *SEREMI de Salud*, located in Av. Bulnes 194, Santiago, from Monday through Friday, between 8:30 to 15:00. Fees are assessed by weight in kilograms. For more information check *SEREMI de Salud's* homepage www.asrm.cl under "Trámites", then "Alimentos" and in that page "Comercio Exterior".

3. Required customs documents**:**
   - The original and five copies of the Customs Destination Form #2003 ("Solicitud Certificado Destinación Aduanera").
   - A photocopy of the resolution certifying to the sanitary condition of the warehouse to which the products will be moved upon leaving customs.
   - Air waybill, ocean bill of lading, or product invoice.

4. Vegetable products:

   Document verification:

   - If the product comes to Chile with no certification from the Official Sanitary Authority or if the product is not regulated in Chile, the shipment will be rejected.

   Physical verification:

   - If the shipment contains soil or the species does not match what the certification says, the shipment will be rejected.
   - Adulteration of the labels leads to the rejection of the shipment.
   - In the case of live pest interception, the shipment will be rejected if:

     - It is a quarantine pest or,
     - There is no effective treatment to control the pest or there are no means of verification of the effectiveness of the treatment or,
     - There are no authorized companies in Chile to apply the treatment or,
     - In the case of plants or parts of plants that need quarantine post entry, if this is a quarantine pest or the identification of the pest is not possible due to the evolutionary stage.

5. Pesticides**:**

   Physical inspection:

   - If the information on the certificate does not coincide with the information on the label and is not possible to obtain a reasonable explanation or rectification, the shipment is rejected.

6. Fertilizers:

   Document verification:

   - If the importer is not able to present the product's composition the shipment is rejected

   Physical inspection:

   - If the composition declared in the documents does not coincide with the information on the product the shipment is rejected.

7. Wine, Alcoholic Beverages, and Vinegar:

   - If the product uses a protected geographical indicator's name that does not correspond to the indicator, the shipment must be rejected.
   - If the raw materials of the products or their mixture are not authorized to be imported to Chile (energy drink with alcohol, etc.) the shipment will be rejected.
   - If the information on the documents do not coincide with the products on the shipment, the shipment will be rejected.

Section X. Trade Facilitation**:**

Chile does not allow advance ruling for imports, all shipments must be inspected and cleared by SAG and the Ministry of Health before they can be commercialized. The average release time from the port is three days. Delays at port are usually due to missing or erroneous information in the sanitary certificates. If the information on the certificate does not match the information on the label of the products, certificates must be corrected.

1. E-Certification:

Chile has two systems for e-certification: one is the transfer of certificates government to government, and the second is the zero paper or paperless system where signed documents are issued to the exporter directly. Live animals and animal products from the United States require paper certificates. Plant products can be e-certified using the IPPC Hub.

2. Import Fees:

Fees are based on SAG's operating expenses at port and expressed in labor hours. The value per hour is $65 and inspections are usually done in 0.5 hours. Fees charged by the Ministry of Health depend on the weight of products cleared.

To obtain the customs destination certificate:

1 Kg to 500 Kg	$ 28
501 Kg to 1,000 Kg	$ 30
1,001 Kg to 2,000 Kg	$ 37
2,001 Kg to 4,000 Kg	$ 43
4,000 Kg to 6,000 Kg	$ 49
For very additional two tons	$ 7
With a maximum of	$135

To obtain the use and disposal certificate:

1 Kg to 500 Kg	$ 33
501 Kg to 1,000 Kg	$ 34
1,001 Kg to 2,000 Kg	$ 37
2,001 Kg to 4,000 Kg	$ 41
4,000 Kg to 6,000 Kg	$ 47
For very additional two tons	$6
With a maximum of	$133

3. Other Fees:

Non-alcoholic beverages, energy drinks, syrups, and other product that substitute them are subject to a ten percent tax. If any of these beverages have a nutritional composition of sugar content higher than 15 grams for every 240 ml, the tax rate is 18 percent.

Wines, chichas, ciders, beers, and other alcoholic beverages are subject to a tax rate of 20.5 percent tax. Liquors, piscos, whiskey, spirits, and distillates, including liquor or flavored wines like vermouth, are subject to 31.5 percent tax. Cigars are subject to a 52.6 percent tax, tobacco elaborated products, pay a 59.7 percent tax, and cigarettes pay a 30 percent tax plus an additional percentage based on the Monthly Tax Unit. These additional taxes are charged at the retail level, much as a sales tax or value added tax. Additionally, all imports are subject to the same 19 percent Value Added Tax (IVA) imposed on domestic goods.

Appendix I. **Government Regulatory Agency Contacts:**

Sanitary/Phytosanitary (SPS)
Servicio Agrícola y Ganadero
Departamento de Asuntos Internacionales
Avenida Bulnes 140, piso 5, Santiago
+56 2 2345 1575
sps_chile@sag.gob.cl
www.sag.gob.cl

Technical Barriers to Trade (TBT)
Subsecretria de Relaciones Económicas Internacionales
Ministerio de Relaciones Exteriores
Teatinos 180, piso 9, Santiago
+56 2 2827 5447
tbt_chile@subrei.cl
www.subrei.cl

Sampling and Inspection of Imported Foods in the Metropolitan Area
Servicio de Salud Metropolitano del Ambiente (SEREMI de Salud Metropolitano)
Avenida Bulnes 174, Santiago
+56 2 2576 4989

Compliance with Pesticide Residue Regulations
División Protección Agrícola
Servicio Agrícola y Ganadero (SAG) Ministerio de Agricultura
Av. Bulnes 140, piso 3, Santiago
+56 2 2345 1201
SAG Listado de Plaguicidas

Pesticides Office, Ministry of Health
Monjitas 565, 10th floor, Santiago
+56 2 2574 0617
pchavez@minsal.cl

Chilean Standards
Instituto Nacional de Normalización – INN
Matías Cousiño 64, piso 6, Santiago
+56 2 2445 8800
info@inn.cl
http://www.inn.cl/

Appendix II. **Other Import Specialist Contacts:**

Analysis of Products for Compliance with Existing Food Regulations

Chilean Institute of Public Health
Avenida Maratón No, 1000, Ñuñoa, Santiago
+56 2 2575 5101; +56 2 2575 5202
oirs@ispch.cl
http://www.ispch.cl/

Instituto de Nutrición y Tecnología de los Alimentos - INTA Universidad de Chile
Av. El Líbano 5524 Casilla 138 Correo 11, Santiago
+56 2 2978 1411 / +56 2 2978 1400
http://www.inta.uchile.cl/

U.S. Embassy Santiago, Chile
Office of Agricultural Affairs
Avenida Andres Bello 2800 - Las Condes, Santiago
+56 2 2330 3704
AgSantiago@fas.usda.gov
www.usdachile.cl

Author Defined:

According to the Chilean Sanitary Code, also known as the Food Law, MOH reserves the right of testing all food products that are produced domestically or imported to the country, for reference please take a look at Title V of Decree 977.

There are no mandatory quality certification standards for fruits and vegetables.

As a result of the U.S.-Chile Free Trade Agreement, U.S. meat grading standards are accepted in Chile. Since Chile provides grades for all parts of bovine animal, be sure to consult both the AMS Verification Program (http://www.ams.usda.gov/) and the FSIS export library.

Attachments:

No Attachments