



Voluntary Report - public distribution

Date: 6/19/2000

GAIN Report #MX0100

Mexico

FAIRS Product Specific

Proposed Rule on Health Provisions and Specifications for Milk

2000

Approved by:

Franklin D. Lee

U.S. Embassy, Mexico

Prepared by:

Sal Trejo

Report Highlights:

On June 16, 2000, Mexico's Secretariat of Health published a proposed standard affecting milk for human consumption. The proposed regulation establishes provisions and health specifications for this product. There is a 60 day comment period.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Mexico [MX1], MX

Introduction: This report summarizes a proposed Official Mexican Standard (NOM) published by Mexico's Secretariat of Health (SSA) in the "*Diario Oficial*" (Federal Register) on June 16, 2000.

Disclaimer: This summary is based on a *cursory* review of the subject announcement and therefore should not, under any circumstances, be viewed as a definitive reading of the regulation in question, or of its implications for U.S. agricultural export trade interests. In the event of a discrepancy or discrepancies between this summary and the complete regulation or announcement as published in Spanish, the latter shall prevail.

FAS/Mexico's Executive Summary: The proposed standard, PROY-NOM-184-SSA1-2000, "Milk for Human Consumption," establishes fixed specifications for: chemical and microbiological tolerance levels; allowed additives; and labeling, packaging, storage and handling (see details below). Compliance will be mandatory for all persons or entities involved in processing or importing this product.

Title: Proposed Mexican Standard PROY-NOM-184-SSA1-2000, Goods and Services. Milk for Human Consumption. Provisions and Health Specifications.

Type of Regulation: Proposed

Important Dates

- 1. Publication Date:** June 16, 2000.
- 2. Public Comment Period:** 60 calendar days from publication.
- 3. Start of Public Comment Period:** June 16, 2000
- 4. End of Public Comment Period:** August 14, 2000

Products Affected: Milk for human consumption

Important Features of the Regulation:

Other Mexican Official Standards that will be used to enforce this NOM:

NOM 051-SCFI-1994 General specifications for labeling of prepackaged foods and non-alcoholic beverages.

NOM-086-SSA1-1994 Goods and services. Foods and non-alcoholic beverages with modifications in their composition. Nutritional specifications.

NOM-088-SSA1-1994 Goods and Services. Contamination by Radionucleus in imported foods for mass consumption. Maximum limits permissible

NOM-092-SSA1-1994 Goods and services. Determination method of plate count of aureus bacterias.

NOM-110-SSA1-1994 Goods and services. Preparation and dilution of food samples for

microbiological analysis.

NOM-112-SSA1-1994 Goods and services. Determination of coliform bacterias. Most probable number technique.

NOM-113-SSA1-1994 Goods and services. Method to determine total plate count of coliform microorganisms.

NOM-114-SSA1-1994 Determination method of Salmonella in food.

NOM-115-SSA1-1994 Determination method of *Staphylococcus aureus* in foods.

NOM-116-SSA1-1994 Goods and Services. Determination of water in foods by thermic treatment. Sand and gauze method.

NOM-117-SSA1-1994 Determination of cadmium, arsenic, lead, tin, copper, iron, zinc and mercury in meals, drinking water and purified water by the atomic absorption spectrometric method.

NOM-120-SSA1-1994 Sanitation and hygiene practices in the processing of foods, alcoholic and non-alcoholic beverages.

NOM-127-SSA1-1994 Environmental health. Water for human consumption. Permissible quality and treatment limits for potable water.

NOM-130-SSA1-1994 Goods and services. Foods packed in hermetically sealed containers and heat treated. Provisions and health specifications.

NOM-143-SSA1-1995 Goods and Services. Determination of *Listeria Monocytogenes*. Microbiological test method on foods.

NOM-145-SSA1-1995 Goods and Services. Meat products. Meat products, cut and cured. Meat products cured and aged. Sanitary specifications.

Health Provisions:

The products under this NOM must comply with the described specifications on: microbiological specifications in plants, microbiological specifications at the sales point, heavy metals contamination and additives.

This NOM establishes that foreign matter is not permitted and is defined as: all material, residues, organic or inorganic waste or debris that is present in the product by contamination and/or non-hygienic handling of the product during its processing. Feces, hair of any species, pieces or fragments of bone and insects that are dangerous to public health are considered as foreign matter.

Import Requirements: All affected products must comply with the maximum tolerances or zero tolerances of the above listed specifications.

Sampling: Sampling of products under this NOM must be done as per regulations specified in the General Health Law.

Test Technique: Verification of physical and chemical specification under this law must be done according to Norms, as specified in the references.

Labeling: In addition to the indications in the specific NOM for labeling and in the General Law on health, labels of milk under this NOM must indicate the following:

- Heat treatment given to product.
- Lot identification number.
- When product is identified with the date, the word "Lot" must precede the date.
- When the lot is identified with the expiration date, the words "Lot and Expiration date" must precede the expiration date.

Conservation legends:

- Milk for human consumption: the legend should state "refrigeration required".
- For ultra high temperature milk: the legend must state: "keep in a cool dry place".
- When applicable, the following legend must be used: "requires refrigeration after opening".
- The declaration of additives in the ingredients list must be specific.

Note: All statements on labels must be in Spanish or must be bilingual.

Packing and Wrapping:

Container: Products under this NOM will be packed in sanitary containers made of innocuous materials resistant to handling during processing, so that products do not react or change their chemical, physical or organoleptic characteristics.

Packaging: Resistant materials will be used to offer adequate protection for containers and prevent its external damage, ease in handling, storage and distribution.

Possible areas of concern:

Public health inspectors will randomly take samples of dairy products under this NOM at the warehouses and sales points to monitor the compliance of the product with the specifications of this NOM. Any positive laboratory results from samples taken at the border or at the warehouse/sales points will initiate an investigation to determine the origin and/or cause of the deficiency/problem. If the investigation finds that the problem was due to plant deficiencies, sanctions will be implemented ranging from the administrative type to cancellation of import permits for that plant.

As routinely stated in all Mexican norms, this NOM is not equivalent to other international rules.

Milk for human consumption

Specifications:

Physical/Chemical. Products submitted to:

Pasteurization

Phosphatase test	4 UF/ml max.
------------------	--------------

Ultrapasteurization:

For ultrapasteurized products delactized	Cryoscopic index	0.760°H
--	------------------	---------

Dehydration:

Foreign matter	Exempt
Humidity	4% max.

Inhibitors:

Specifications	Maximum Limit
Chlorated derivatives	Negative
Ammonium salts quaterned	Negative
Oxidants	Negative
Bacterial	Negative

Products submitted to pasteurization:

Specifications	Maximum limit of Colony Forming Units (CFU)
Aerobic mesophylica	30,000 CFU/ml
Total coliform organisms	<10 CFU/ml
Total coliform organisms at sales point	<20 CFU/ml

Staphylococcus aerobic*	<10 CFU/ml
Listeria monocytogenes*	Absent
Salmonella spp a.*	Absent/25g

*Will be determined only under emergency health situations, when the Health Ministry in accordance to sampling procedures for microbiological analysis and from the results thereof, detect the presence of microorganisms. The Health Ministry will issue instructions to the producer or importer on corrective measures.

Products submitted to ultrapasteurization:

Specifications	Maximum limit
Mesophylic aerobics	Negative
Mesophylic anaerobics	Negative
Thermophylic aerobics	Negative
Thermophylic anaerobics	Negative

Products submitted to dehydration:

Specifications	Maximum limit
Aerobic mesophylics	10,000 CFU/g
Total coliforms	10 CFU/g
Total coliform organisms at sales point	<20 CFU/gl
Staphylococcus aureus	<0.3 MPN/g**
Escherichia	<0.3 MPN/g**
Salmonella spp a.	Absent/25g
Enterotoxins*	Negative

*Will be determined only under emergency health situations, when the Health Ministry in accordance to sampling procedures for microbiological analysis and from the results thereof, detect the presence of microorganisms. The Health Ministry will issue instructions to the producer or importer on corrective measures.

**MPN (Most Probable Number)

Heavy metals or metaloids:

Specifications	Maximum Limit mg/kg
Arsenic	0.2
Mercury	0.005
Lead	0.1

Aflatoxins: The limit of aflatoxins for the product subject of this norm should not be more than 0.5 ug/l.

Additives: For combined milk not containing flavors or aromas.

Additives	Maximum Limit %
Emulsifiers, Stabilizers, and Thickeners	
Ammonium, calcium, potassium or sodium alginate	GMP
Calcium, potassium or sodium carragenates	0.12 alone or combined
Carragenine	0.12 alone or combined
Calcium chloride	0.12 alone or combined
Guar gum	0.12 alone or combined
Sodium or potassium hexametaphosphate	0.12 alone or combined
Lecithin	GMP
Mono and diglycerides fatty acids	0.12 alone or combined
Sodium or potassium tripolyphosphate	0.12 alone or combined

For flavored and aromatized products subject to this norm, only the following additives are permitted:

Specifications	Maximum Limit %
Ph Regulators	
Ammonium or potassium bicarbonate	GMP
Ammonium, magnesium, potassium or sodium carbonates	GMP
Ammonium, magnesium, potassium or sodium hydroxides	GMP

Emulsifiers, emulsions, stabilizers and thickeners	
Agar	GMP
Alginic acid	GMP
Ammonium, potassium or sodium alginates	GMP
Sodium cellulose carboximethyl	GMP
Carragenine	GMP
Ammonium, calcium, potassium or sodium carragenates	GMP
Sodium dibasic phosphate	GMP
Gelatin	GMP
Carob gum	GMP
Arabic gum	GMP
Guar gum	GMP
Karaya gum	GMP
Lecithin	GMP
hydroxypropyl of methyl cellulose	GMP
Mono and diglycerides	GMP
Pectin	GMP
Polyoxyethylene 20 (sorbitan)	0.5%
Polysorbates 65	0.5%

Specifications	Maximum Limit mg/kg
Coloring	
Annato CI 75120	0.05 expressed as bixin
Canthaxanthin CI 40850	GMP (Good Manufacturing Practices)
Chlorophyll CI 75810	GMP
Red No. 6 CI 16255	GMP

Red No. 3 CI 14720	GMP
Riboflavin	GMP
Azafran	GMP
Titanium dioxide	GMP
Curcumin	GMP
Xantophyll	GMP
Apo-8-carotene	35
Carmel	GMP
Allura red CI 16035	300 alone or combined.
Erythrosine CI 45430	300 alone or combined
Indigo carmine CI 73015	300 alone or combined
Yellow No. 6 CI 15985	300 alone or combined
Tartrazine CI 19140	300 alone or combined
Green No. 3 CI 42053	100

For the products subject of this norm, submitted to dehydration, only the following additives are permitted.

Specification	Maximum Limit %
Antioxidants	
Ascorbic acid	0.5 g/kg expressed as ascorbic acid
Sodium ascorbate	0.5 g/kg expressed as ascorbic acid
Ascorbyl palmitate	0.01 % m/m
Ph Regulators	
Sodium dibasic phosphates	5 g/kg alone or combined, expressed as anhydrous substance
Sodium tribasic phosphates	5 g/kg alone or combined, expressed as anhydrous substance
Sodium polymetaphosphates	5 g/kg alone or combined, expressed as anhydrous substance

Anti-caking agents:	
Silicon dioxide	10 g/kg alone or combined.
Potassium chloride	GMP
Emulsifiers, Stabilizers, and thickeners:	
Sodium or potassium citrate	5 g/kg alone or combined, expressed as anhydrous substance
Lecithin	GMP
Monoglycerides and diglycerides of fatty acids	2.5 g/kg

For More Information:

Fax: 011-52-5-208-2115

Email: AgMexico@fas.usda.gov

Internet Connections

FAS Mexico Web Site: We are available at <http://www.atomexico.gob.mx> or visit our headquarter's home page at <http://www.fas.usda.gov> for a complete selection of FAS' worldwide agricultural reporting.

Useful Mexican Web Sites: Mexico's equivalent of the Department of Agriculture (SAGAR) can be found at www.sagar.gob.mx and Mexico's equivalent of the Department of Commerce (SECOFI) can be found at www.secofi.gob.mx These web sites are mentioned for the readers' convenience but USDA does NOT in any way endorse, guarantee the accuracy of, or necessarily concur with the information contained on the mentioned sites.