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This table summarises the general requirements and standards for food and agricultural imports into Thailand.

Certification/ Requirements	Remarks
Food Laws	<ul style="list-style-type: none">• Food Act of B.E.2522 (1979) and subsequent laws stipulated by the Ministry of Public Health, available at http://www2.fda.moph.go.th/exporters/frm_fd_eng.asp• The Food Act classifies foods into three main categories as follows:<ol style="list-style-type: none">(1) Specially Controlled Foods – Before producing or importing such foods, the application for product registration is required. Legal provisions are related to food standard quality, specifications, packaging, and labeling requirements, as well as other aspects of good manufacturing practices.(2) Standardized Foods – Standard foods do not require registration but their quality and labeling have to meet the standard requirements as specified in the Notification of the Ministry of Public Health. Food in this category is mainly locally produced food from small-scale or household industry.(3) Food Required to Bear Label - the category which needs less-restricted control than the first two categories, as food under this category exposes a low risk of hazard to consumers' health. The main objective is to control the labeling in order to do away with misleading or cheating of consumers.(4) General food - Food that is either raw, cooked, preserved or non-preserved, processed or non-processed, if they are not listed under category 1, 2 or 3 will be considered as general food. Although registrations are not required, general food products are controlled and monitored on hygiene, safety, labeling and advertisement.• Specifically-controlled food and standardized food are food products subject to official laboratory testing• More details about import procedures for different categories of food products are available in GAIN Report TH8116 Food Product Registration in Thailand (http://www.fas.usda.gov/gainfiles/200807/146295238.pdf)
Regulatory/ Enforcement Agencies	<ul style="list-style-type: none">• Minister of Public Health<ul style="list-style-type: none">- Executes Food Act B.E.2522- Ministry of Public Health notifications are available at http://www.qmaker.com/fda/new/web_cms/subcol.php?SubCol_ID=77&Col_ID=14 or http://www.fda.moph.go.th/eng/eng_food/foodnotification.htm• The Food and Drug Administration (FDA: www.fda.moph.go.th/eng/index.stm)<ul style="list-style-type: none">- A department in the Ministry of Public Health- Responsible for legal food control operations with the support of food analytical services

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	<p>of the Department of Medical Sciences.</p> <ul style="list-style-type: none">• The Food Control Division, under the FDA (http://www.fda.moph.go.th/eng/food/index.stm)<ul style="list-style-type: none">- responsible for the control of licensing of local manufacturing and importation of food products, registration of specifically-controlled food, and food labeling- Issues Ministerial Notifications for standard requirements for specifically-controlled food and codes of hygienic practices as guidelines• The Advertisement Control and Public Relations Division under the FDA<ul style="list-style-type: none">- responsible for approval of the statements and visual presentations to be used in food advertising
Product Registration	<ul style="list-style-type: none">• Required only for specifically-controlled food• Applications for product registration should be submitted to the Food Control Division, FDA• Exemptions are granted for products imported directly by food service outlets and manufacturers for their own use as ingredients or materials for food processing
Import License	<ul style="list-style-type: none">• Required for importing food for sale in Thailand• Approvals granted by Office of Food and Drug Administration (FDA - http://www.fda.moph.go.th/)• FDA inspectors will visit and examine the appropriateness of the designated storage place or warehouse before a license is issued.• A temporary import license will be needed for occasional import of food i.e. for exhibition. An exemption will be granted only for the import of food samples for laboratory test and consideration for purchase.
Import Permit for Animal and Animal Products	<ul style="list-style-type: none">• The Department of Livestock Development (DLD - http://www.dld.go.th/webenglish/move1.html), Ministry of Agriculture and Cooperatives directly monitors the importation of meat• Only the animals or animal products originated from accredited establishments shall be permitted to import into Thailand• An import permit from DLD is required for these products, frozen or chilled• Prior to importation, an application for a permit should be completed and submitted to the Animal Quarantine Station at the port (sea or air) of entry where the products will be shipped, whether by air or by sea
Health Certificate	<ul style="list-style-type: none">• Required for animal and animal products• May be required for customs clearance of prepacked foodstuffs

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Phytosanitary Certificate	<ul style="list-style-type: none">• Required for fruit and vegetable• May be required for customs clearance of prepacked foodstuffs
Lab Analysis Report	<ul style="list-style-type: none">• Importers of certain products need to present a lab analysis report during the food product registration process to ensure products imported are pathogen free or do not exceed maximum specified limits stated in this notification• The Thai FDA is accepting a lab analysis report issued by government laboratory from the country of origin, government laboratories in Thailand, private laboratories accredited by Thai government or laboratories accredited by international accreditation agencies.• The background of the notification can be found under Report TH9054: Amendments on Food Pathogen Standards 2009
Labeling	
General Information	<ul style="list-style-type: none">• In general, must follow Notifications of the Ministry of Public Health No.194 (B.E.2544)• Imported food products, which are categorized as specifically-controlled food, standardized food, and food required to bear labels, are required to bear standard labels.• Labels with statements, pictures, photographs, signs, trademarks, etc. shall not give misleading or exaggerating implications about the products.• The label shall not contain pictures, photographs, signs, trademarks, and etc., which either explicitly or implicitly advertise other products.• In general, wordings or statements that imply or mark product quality such as "premium grade" or "grade A" are considered misleading by the FDA, thus are prohibited.
Language	<ul style="list-style-type: none">• In Thai language• Stick-on label containing the mandatory information are acceptable
Required Information	<ul style="list-style-type: none">• Name of food• Food serial number (Product registration number or label approval number depending on category of food to be imported)• Name and address of manufacturer/repacker, together with the country where the product is manufactured• Net content of food (in metric system)<ul style="list-style-type: none">- Powdered, dry or solid food products shall display net weight- Liquid food products shall display net volume- Semi-solid or semi-liquid food products can display either net weight or net volume- Other food products shall display net weight. Food products in sealed containers shall display net content as well as drained weight except food ingredients cannot be

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	<p>separated from the liquid part.</p> <ul style="list-style-type: none">• Essential ingredients listed as percentage of the total, starting with the major ingredient.<ul style="list-style-type: none">- For concentrated products or those needing to be diluted or dissolved before consumption, the proportion of the products when diluted or dissolved must be displayed.• The words "Preservatives used", if any.• The words "Natural food color added" or "Chemical food color added" shall appear if used.• The words "Natural flavor added", "Artificial flavor added", etc. shall be presented, if used.• The words "Artificial sweetener added" if used.• The words "Natural scent enhanced" or "Artificial scent enhanced" if any.• Date, month and year of manufacture; month and year of manufacture; date, month and year of expiry; or date, month and year within which food remains in good quality or conforms to the standard.• Storage instructions, if any• Preparation instructions, if any.• Specific texts to be displayed clearly are usually for food products that need precautions before use. For example, "Not Used As Infant Food" and "Not to Replace Milk for Infant" shall be presented.• Instructions on use and other useful information for products for use by a specific group of consumers e.g. a table showing baby-feeding schedule.
Date Marking	<ul style="list-style-type: none">• Accompanied by the word "Manufactured", "Expire" or "Use Before", as the case may be:<ul style="list-style-type: none">- A) Shelf life ≤ 90 days: The date, month and year of manufacture/expiry/within which food remains in good quality or conforms to the standard- B) Shelf life > 90 days: The month and year of manufacture; the date, month and year of expiry/within which food remains in good quality or conforms to the standards- C) Certain food products specified by the FDA e.g. modified milk for infants, infant food, supplementary food for infants and children, etc.: The date, month and year of expiry• The information on item (a) and (b) mentioned above shall be presented in the "Principal Display Panel" whereas the information concerning item (c) can be displayed either in the "Principal Display Panel" or on the top or the bottom part of the container. If displayed at the bottom part of the food container, there shall be a statement indicating where to check for the manufactured date, expiry date or the date within which the food still remains in good quality or conforms to the standard.

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Alcoholic Beverages	<ul style="list-style-type: none">• Warning labels on bottles of alcoholic beverages are required to alert consumers to drinking risks• Stipulated in Ministerial Notification No. 275 of B.E. 2540 (1997).• The Alcohol Consumption Control Act is intended to curb alcohol consumption through several measures including health warning and labeling• Additional details on this Act are available in GAIN Report TH8030. USDA's GAIN Reports are available at http://gain.fas.usda.gov/Pages/Default.aspx
Fruits and Vegetables	<ul style="list-style-type: none">• Regulated by the Plant Quarantine Act (No. 3) B.E. 2551. The details of the Act can be seen at GAIN Report TH8047.• On September 12, 2008, the Director General of the Department of Agriculture (DOA) officially notified guidelines for the importation of prohibited, restricted and non-prohibited articles (GAIN Report TH8161).• The import procedures were also addressed by the DOA (GAIN Report TH8109).
Production Ingredients	<ul style="list-style-type: none">• Food Products Sold to Food Manufacturers as Production Ingredients• A Thai label is required except for imported products where the English label is allowed. The label must at least contain the following:<ol style="list-style-type: none">1. Name and type of food2. Food serial number (FDA's product registration number or label approval number)3. Net content of food in metric system4. Name and country of the manufacturer
Processed Foods (Snack Foods)	<ul style="list-style-type: none">• Issues concerning snack foods fall under the domain of the Ministry of Public Health• Warning message on food labeling: "Should take less, and exercise for a better health"<ul style="list-style-type: none">- Applicable to Potato chips, Corn chips, Extruded snack foods, Biscuits/crackers, Assorted wafers
Modified Milk for Infant	<ul style="list-style-type: none">• Regulated by notification No. 307 and No. 308 of B.E. 2550 (2007)• More details are available in GAIN Report TH7135 (http://www.fas.usda.gov/gainfiles/200710/146292602.pdf)
Nutrition Labelling	<ul style="list-style-type: none">• Based on Ministerial Notification No. 182 of B.E. 2541 (1998) and No. 219 of B.E. 2544 (2001) available at http://www.qmaker.com/fda/new/images/cms/top_upload/1147229682_182-41(update).pdf and http://www.qmaker.com/fda/new/images/cms/top_upload/1148369767_219-44(1).pdf respectively.

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	<ul style="list-style-type: none">• Mandatory for the following types of food:<ul style="list-style-type: none">- Food making a specific nutritional claim- Food which makes use of nutritional values in sale promotion- Food which specifically targets a group of consumers e.g. students, executives, elderly people, etc- Other foods which may be specified by the FDA• Exemptions from these nutrition-labeling regulations (as defined in Ministerial Notification No. 182): Infant food, supplementary food for infants and children and other types of food for which labeling requirements have been otherwise regulated; food not directly sold to consumers; and food packed in small containers which aims to be repacked and sold in a larger container.• Thai Recommended Daily Intakes may not be identical to the U.S. Recommended Daily Intakes. In addition, differences may exist in serving size and reference amount.
Nutritional Claims	<ul style="list-style-type: none">• Thai FDA generally uses Codex and U.S. FDA standards as guidelines• The descriptors used in nutrient content claim (e.g. low in cholesterol) and comparative claims (e.g. "less", "reduced") generally have very similar definitions to those of U.S. Food Labeling. However, there may be some differences in the use of certain terms such as "good source of", "rich in", etc.• Note that differences may exist in serving size, reference amount and local recommended daily intakes. Further details can be obtained from the Food Control Division, FDA.• Nutritional claims constitute nutrient content claim, comparative claim and nutrient function claim.• Please refer to GAIN Report TH9119 Section 2.4.1 for more information.
Health Claims	No health claim is allowed on food products in Thailand
GMO	<ul style="list-style-type: none">• Commercial planting of transgenic seed is banned in Thailand• Imports of transgenic soybeans and corn for a wide-range of domestic uses are allowed in both the feed milling and food processing industries.• Ministry of Public Health's labeling law for food containing Genetically Modified Organisms (GMO) materials/products is apparently based on the Japanese model allowing for a 5 percent tolerance.<ul style="list-style-type: none">- Under the regulations for processed products containing more than one ingredient, labeling will only be required for the top three ingredients by weight, if each ingredient constitutes 5 percent or more of the final product and 5 percent or more of that ingredient is derived from GMO ingredients.

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	<ul style="list-style-type: none">• More details about GMO labeling procedures are provided in the Manual for Labeling Procedures for GMO Products according to the Ministerial Notification No. 251, B.E. 2545 (2002).
Other Information	Remarks
Inspection	<ul style="list-style-type: none">• Food surveillance is conducted by several ministerial organizations, e.g. Ministry of Agriculture and Co-operatives, Ministry of Science, Technology and Environment, Ministry of Industry, Office of the Prime Minister, and the Bangkok Metropolitan Administration.• FDA inspectors will take samples of food in markets from time to time and whenever problems are identified.• The samples will be delivered to the Food Analysis Division, Department of Medical Science, for further analysis of toxins, pesticide residues, heavy metals, nutritional values, and standard conformity.
Good Manufacturing Practice	<ul style="list-style-type: none">• The Ministerial Notification No. 193, B.E. 2543 (2000), Titled "Method of Food Manufacturing and Equipment for Manufacturing Food and Food Storage", is applied to all domestic manufacturers and foreign suppliers of 54 types of products• Any importer of the covered products must present an equivalent certificate of GMP for certain factories or plants, which manufacture those products in line with the Thai GMP Law.• The GMPs accepted can be any of the following: a) GMP by Thai Law; b) GMP by Codex; c) HACCP; d) ISO 9000; and e) other practice equivalent to (a)-(d).
Packaging and Container Regulations	<ul style="list-style-type: none">• The Thai FDA requires that all packaging and containers of food must comply with the Ministerial Notification No. 92, B.E. 2528 (1985) and No. 295, B.E. 2548 (2005).• The Ministry of Public Health announced additional measures prohibiting objects other than food to be packed into food packaging in the Ministerial Notification No. 310, B.E. 2551 (2008).• Exporters should note that few cold storage facilities and delivery trucks are available. Due to the hot and humid climate in Thailand, moisture resistant outer and inner packaging will be needed to preserve product quality.
Food Additives Regulations	<ul style="list-style-type: none">• Food additives are specified as specifically-controlled food of which the quality or standards are defined.• Use of food additives must follow the set objectives for specified kinds of food and maximum permissible quantity, food additive functional classes categorized according to CODEX as listed below: Acid; Acidity regulator; Anticaking agent; Antifoaming agent;

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	<p>Antioxidant; Bulking agent; Colour; Colour retention agent; Emulsifier; Emulsifying salt; Firming agent; Flavour enhancer; Flour treatment agent; Foaming agent; Gelling agent; Glazing agent; Humectant; Preservative; Propellant; Raising agent; Stabilizer; Sweetener; Thickener</p> <ul style="list-style-type: none"> • Use of food additives for purposes other than stated must be petitioned for the FDA's approval. • Any food additives not prohibited, and are available under CODEX (GSFA) are generally acceptable by the Thai FDA • Prohibited Additives: 1. Brominated vegetable oil 2. Salicylic acid 3. Boric acid 4. Borax 5. Calcium iodate or Potassium iodate 6. Nitrofurazone, 7. Potassium chlorate 8. Formaldehyde, Formaldehyde solution and Paraformaldehyde 9. Coumarin; 1,2-Benzopyrone; 5,6-Benzo-alpha-pyrone; Cis-o-coumaric acid, anhydride; or O-hydroxycinnamic acid, lactone 10. Dihydrocoumarin, Benzodihydropyrone, 3,4-Dihydrocoumarin or Hydrocoumarin 11. Methyl alcohol or Methanol 12. Diethyleneglycol, Dihydroxydiethyl ether, Diglycol, 2,2'-Oxybis-ethanol or 2,2'-Oxydiethanol 13. Dulcin (Para-phenetolcarbamide) 14. Cyclamic acid and its salts (except Sodium Cyclamate) 15. AF-2 (Furylframide) 16. Potassium bromate 17. Daminozide or Succinic acid 2,2-dimethylhydrazide 18. Stevia and derivatives. 19. Melamine and its analogues (Cyanuric acid, Ammelide and Ammeline)
Pesticides and Other Contaminants	<ul style="list-style-type: none"> • Food containing pesticide residues and contaminants are categorized as standardized food, which the Ministry of Public Health regulates. • The tolerance levels of residues allowed in foodstuffs are defined as Extraneous Residue Limit (ERL) and Maximum Residue Limit (MRL). Detailed information on pesticide residues is available in the Ministerial Notification No. 288 of B.E. 2548 (2005). • Two agencies of the Ministry of Agriculture & Cooperatives – Department of Agriculture (DOA) and the National Bureau of Agricultural Commodity & Food Standards (NBACFS) – are responsible for establishing the MRL. <ul style="list-style-type: none"> - DOA is responsible for conducting research and analysis and NBACFS is responsible for monitoring and conducting international negotiations • Codex has been used as a guideline and its pesticide levels are generally acceptable. • Ministerial Notification No. 98 of B.E. 2529 (1986) and Ministerial Notification No. 273 of B.E. 2546 (2003) specify the limits for contaminants required in certain food
Product Samples and Mail Order Shipments	<ul style="list-style-type: none"> • A limited amount of processed or packaged food samples for product registration and consideration for purchase can be brought in without an import license from the FDA.

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	<ul style="list-style-type: none"> • However, samples of raw, fresh or frozen foodstuffs e.g. meat, vegetables and fruits may be subject to other regulations established by the concerned authorities. In certain cases, a health certificate or phytosanitary certificate will be required. • Mail order shipment of products for sale are also subject to the same rules and regulations imposed by the FDA and other relevant authorities as those of regular imports.
Prohibited Foods	<ol style="list-style-type: none"> 1. Substances prohibited to be manufactured, imported or sold: Dulcin, cyclamic acid and its salts, AF-2 (Furylframide), potassium bromate, food containing Daminozide (Succinic acid 2, 2-dimethyl hydrazide). Except for export: sodium cyclamate, stevia. 2. Food prohibited to be manufactured, imported, or sold: corn and corn products with Cry 9C DNA Sequence. 3. Food prohibited to be imported or sold: (a) food of which declared "expiration date" or "best before date" has been passed; (b) beef and beef products from Great Britain, Portugal, France, Ireland, Switzerland, Belgium, Germany, Netherlands, Denmark, Italy, Liechtenstein, Luxembourg, Spain, Czech Republic, Greece, Japan, Slovakia, Slovenia, Austria, Finland, Israel, Poland, Canada, and U.S.A.; except milk and milk products, hides and skins, gelatin and collagen prepared from hides and skins and bone, protein-free tallow, dicalcium phosphate, deboned skeletal muscle meat and its products from cattle 30 months of age or less, blood and blood by-products (see more details in item 6.6 of Section 6). 4. Substances prohibited to be used as ingredients in food

	Category 1 (Specific controlled food)	Category 2 (Prescribed food to have quality or standard)	Category 3 (Prescribed food to have label)	General Food or other food
Importers	<ul style="list-style-type: none"> • Import licence • Food registration 	<ul style="list-style-type: none"> • Import licence • Food record declaration • except for Royal Jelly and Royal Jelly products with additional • food labeling application 	<ul style="list-style-type: none"> • Import food licence • Food record declaration • Except for special purposed diet and garlic products with additional • Food labeling application 	<ul style="list-style-type: none"> • Import food licence • Serial number not required • Except for GM food
Producers whose premise is not	<ul style="list-style-type: none"> • Food production licence • Food labeling application 	<ul style="list-style-type: none"> • Food production licence • Food record declaration 	<ul style="list-style-type: none"> • Food production licence • Food record declaration 	<ul style="list-style-type: none"> • No form and serial number required

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recognized as factory		<ul style="list-style-type: none"> • Except for honey, soybean milk, royal honey and royal honey products, iodised table salt need additional • Food labeling application 	<ul style="list-style-type: none"> • Except for special purpose diet with additional • Food labeling application 	<ul style="list-style-type: none"> • Except for GM food
Manufacturers whose premise is recognized as factory	<ul style="list-style-type: none"> • Food manufacturing licence • Food registration 	<ul style="list-style-type: none"> • Food manufacturing licence • Food record declaration • Except for royal honey and royal honey products need additional • Food labeling application 	<ul style="list-style-type: none"> • Food manufacturing licence • Food record declaration • Except for special purpose diet, products need additional • Food labeling application 	<ul style="list-style-type: none"> • Food manufacturing licence • Serial number not required • Except for GM food
Examples	<ul style="list-style-type: none"> • Modified milk for infant and follow-up formula modified milk for infant and young children • Infant food and follow-up formula food for infant and young children • Supplementary foods for infant and young children • Sodium Cyclamate and food containing Sodium Cyclate • Food additives • Weight-control foods • Stevioside and food containing Stevioside • Beverages in sealed containers • Foods in sealed containers 	<ul style="list-style-type: none"> • Electrolyte drinks • Tea • Herbal tea • Coffee • Soybean milk in sealed container • Ice • Drinking water in sealed container • Natural mineral water • Peanut oil • Coconut oil • Palm oil • Fat and oil • Butter oil • Butter • Cheese • Margarine • Ghee • Iodized table salt 	<ul style="list-style-type: none"> • Special purpose foods • Irradiated foods • General food obtained through certain techniques of genetic modification/genetic engineering • Processed gelatin and jelly • Chewing gum and candy • Bread • Sauces in sealed containers • Brine for cooking • Brown rice flour • Meat products • Flavoring agent • Ready-to-cook and ready-to-eat foods 	<ul style="list-style-type: none"> • Animals and their products such as fresh meat, fresh seafood, eggs, etc. • Plants and their products such as fresh vegetables, fresh fruits, nuts, etc. • Extracts/ synthetic substances such as herbal extract used as raw materials, etc. • Nutrients such as Amino acid used as raw materials, etc. • Flour and products such as cassava flour, mung bean

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	<ul style="list-style-type: none"> • Flavored milk • Yogurt milk • Cow's milk • Other milk products • Ice cream 	<ul style="list-style-type: none"> • Vitamin fortified rice • Alkaline-preserved eggs • Cream • Chocolate • Some types of sauces • Vinegar • Fish sauce • Honey • Food seasonings derived from the hydrolysis or fermentation of soybean protein • Jam, jelly, and marmalade in sealed containers • Food supplement • Royal jelly and royal jelly products • Semi-processed food 		<ul style="list-style-type: none"> noodle, noodle, etc. • Other not-ready-to-eat products for cooking • Seasonings such as seasoning pack in instant noodle, etc. • Sugar • Spices such as mustard, pepper, red pepper, etc.
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Reference: Thailand Food and Drug Administration website (<http://www.fda.moph.go.th>)

USDA FAS GAIN Reports

Thai Industrial Standards Institute (<http://203.154.78.183/>)**DISCLAIMER:**

This document has been prepared by SPRING Singapore with the intention of assisting Singapore based exporters of food products. While every possible care has been taken in the preparation of this document, the information may not be completely accurate as policies may have changed or clear and consistent information on these policies were not available. They cannot be taken as the official interpretation of the regulations. It is highly recommended that Singapore based exporters verify the full set of certification and import requirements with the relevant authorities in importing country. **Please note that final import approval of any product is subject to the importing country's rules and regulations as interpreted by custom officials at the point of entry.**