

NOTIFICATION

The following notification is being circulated in accordance with Article 10.6.

1.	Member to Agreement notifying: <u>THAILAND</u> If applicable, name of local government involved (Articles 3.2 and 7.2):
2.	Agency responsible: Food and Drug Administration (FDA), Ministry of Public Health Name and address (including telephone and fax numbers, e-mail and web-site addresses, if available) of agency or authority designated to handle comments regarding the notification shall be indicated if different from above:
3.	Notified under Article 2.9.2 [X], 2.10.1 [], 5.6.2 [], 5.7.1 [], other:
4.	Products covered (HS or CCCN where applicable, otherwise national tariff heading. ICS numbers may be provided in addition, where applicable): HS Chapter 1504, ICS: 67.200.10 (Animal and vegetable fats and oils)
5.	Title, number of pages and language(s) of the notified document: Notification of the Ministry of Public Health (No...), B.E.2543(2000) Fats and Oils (6 pages, available in Thai language)
6.	<p>Description of content: The Notification of the Ministry of Public Health (No.22) B.E.2522(1979) Fats and Oils dated 13 September B.E.2522(1979), the Notification of the Ministry of Public Health (No.72) B.E.2525(1982) Amending the Notification of the Ministry of Public Health (No.22) dated 19 November B.E.2525(1982), the Notification of the Ministry of Public Health (No.134) B.E.2534(1991) Fats and Oils (Amendment) dated 15 February B.E.2537(1991), and the Notification of the Ministry of Public Health (No.164) B.E.2525(1982) Amending the Notification of the Ministry of Public Health on Fats and Oils (No.3) dated 19 July B.E.2538(1995) are withdrawn. Good Manufacturing Practice shall be applied for production of fats and oils. Covers edible fats and oils such as glyceride of fatty acids derived from plants or animals which are used as food and are packed in sealed containers, excluding butter and margarine. In addition, this ministerial notification prescribes the following items:</p> <ul style="list-style-type: none"> (1) Classification: <ul style="list-style-type: none"> - Fats and oils derived from plants; - Fats and oils derived from animals; - Mixed fats and oils. (2) Production process (3) Quality or standards, i.e. acid value, peroxide value, water and volatile matter, soap content, insoluble impurities, odour, flavour and free from rancid odour. (4) Permissible limits of contaminants, i.e. iron and copper in edible fats or oils and in mixed fats and oils not exceeding 5.0 and 0.4 mg/1 kg of fats or oils respectively, as for iron and copper in refined fats or oils not exceeding 1.5 and 0.1 mg/1 kg of fats or oils

<p>respectively, lead not exceeding 0.1 mg/1 kg of fats or oils, arsenic not exceeding 0.1 mg/1 kg of fats or oils, aflatoxin not exceeding 20 µg/1 kg of fats or oils and cyclopropenoid fatty acid not exceeding 0.4 percent by weight.</p> <p>(5) Food additives, i.e. colour, flavours, antioxidants, antioxidant synergists, antifoaming agents and crystallization inhibitor.</p> <p>(6) Containers.</p> <p>(7) Labelling.</p> <p>Licenses for food registration or food labelling issued prior to the enforcement of this ministerial notification will be valid for 2 years.</p> <p>Producers or importers who received licenses prior to the enforcement of this ministerial notification must apply for licenses within one year after this ministerial notification comes into force. Upon submitting the application, the former labels can still be valid for 2 years.</p>
<p>7. Objective and rationale, including the nature of urgent problems where applicable: Consumer protection</p>
<p>8. Relevant documents:</p> <p>Publication in which the Notification is published when adopted:</p> <p>- Government Gazette</p>
<p>9. Proposed date of adoption: 19 September 2000</p> <p>Proposed date of entry into force: To be determined</p>
<p>10. Final date for comments: 60 days from the WTO circulation date</p>
<p>11. Texts available from: National enquiry point [X] or address, telephone and fax numbers, e-mail and web-site addresses, if available of the other body:</p>