



Republic of the Philippines
Department of Health
OFFICE OF THE SECRETARY
Manila

December 16, 1974

ADMINISTRATIVE ORDER

No. 233 s. 1974

**SUBJECT: Regulation B-1 Definitions and Standards for Food
B-1.6 Condiments, Sauces, Seasoning
B-1.9-01 Tomato Catsup (Catsup)**

B-4.9-01 1. **Identity** -Catsup is the concentrated food prepared from mature, sound, wholesome, red, or reddish tomatoes. It maybe prepared from one or any combination of the liquid strained from tomatoes, the liquid strained from the residue from preparing tomatoes for canning and the liquid strained from the residue from partial extraction of juice from tomatoes from which skins, seeds, and other coarse and hard substances have been removed, with or without the addition of salt, vinegar, spices, or flavorings or both, and onions or garlic or both and is sweetened with sugar.

2. Standard of Quality

- a) Total soluble solids shall be at less than 25 per cent by weight.
- b) Specific gravity (Brix) shall be not less than 1.111 (26⁰)
- c) Total acidity in terms of acetic acid shall be not less than 1.2 per cent by weight.
- d) It shall contain not more than 1.1 parts per million of arsenic, 2.5 parts per million of lead, 20 parts per million of copper, 19 parts per million of zinc and 250 parts per million tin.
- e) Catsup containing added matter such as tamarind, gelatin tragasanti, agar-agar, pectin and starch shall be deemed to be adulterated and its sale is thereby prohibited.
- f) The word "tomato" or any pictorial design or device suggesting tomato shall not appear on the label unless the preparation conforms to the standard for this tomato catsup.

This regulation shall take effect thirty (30) days after publication in the Official Gazette.

Recommended by:

(Sgd) L.M. PESIGAN
Food and Drug Administrator

(Sgd) CLEMENTE S. GATMAITAN, M.D. M.P.H.
Acting Secretary of Health