

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

ADMINISTRATIVE ORDER
NO. 235 s. 1975

SUBJECT: Regulation

B - 4 Definitions and Standards for Food
B - 4.6 Dressing for Food
B - 4.6.-01 Mayonnaise (Mayonnaise Dressing and Mayonnaise Salad Dressing)

B - 4.6-01

1. Mayonnaise (Mayonnaise Dressing and Mayonnaise Salad Dressing) shall be semisolid emulsion of:
 - a) Edible vegetable oil
 - b) Whole egg or egg yolk in liquid, frozen or dried form
 - c) Vinegar, lemon or lime juice
2. Mayonnaise may contain one or more of the following:
 - a) Salt
 - b) Sweetening agent
 - c) Spice or other harmless food seasoning except turmeric or saffron
 - d) Citric, tartaric or lactic acid
 - e) Monosodium glutamate
3. The finished product shall contain not less than 65% by weight of edible vegetable oil.
4. Mayonnaise may contain calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate) or disodium EDTA (disodium ethylenediaminetetraacetate) singly or in combination. The quantity of such added ingredient or combination does not exceed 75 ppm by weight of the finished product.
 - a) If mayonnaise contains calcium disodium EDTA OR disodium EDTA or both, the label shall bear the statement "_____ added to protect flavor" or "_____ added as a preservative", the blank being filled in with the words "calcium disodium EDTA" or "disodium EDTA".
5. When the additional acidifying ingredient citric, tartaric, or lactic is used, the label shall bear the statement "_____ added" or "with added _____" as a preservative.

(SGD.)

CLEMENTE S. GATMAITAN, M.D., MPH
Secretary of Health