DEPARTMENT OF HEALTH

FOOD AND DRUG ADMINISTRATION

CITIZEN'S CHARTER

2023 (4th Edition)

CENTER FOR FOOD REGULATION AND RESEARCH (CFRR)

Effectivity Date: 31 MARCH 2023

Profile

I. Mandate:

To protect the general public by ensuring the safety, efficacy, and quality of health products.

II. Vision:

To be an internationally recognized center of excellence in health product regulation by 2026.

III. Mission:

To guarantee the safety, quality, purity, efficacy of health products in order to protect and promote the right to health of the general public.

IV. Service Pledge:

Ensure the safety, efficacy, quality, and purity of health products by fostering integrity, transparency, and excellence-based standards and policies, in a healthy and safe work environment

Center for Food Regulation and Research

LIST OF EXTERNAL SERVICES

CENTER FOR FOOD REGULATION AND RESEARCH

A. E-REGISTRATION PORTAL USER ACCOUNT

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Simple
Who May Avail	:	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	:	NONE

CHECKLIST OF REQUIREMENTS	WHERE TO SECURE
GENERAL GUIDELINES ***Please refer to:*** C. Procedural Guidelines, IV. GUIDELINES, pages 5-6 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"	FDA Website
ISSUANCE OF CFRR E-REGISTRATION USER ACCOUNT	
☑ Send a request for a user account to cfrr@fda.gov.ph **SUBJECT:** CFRR: E-Registration **BODY:** Email Address: Last Name: First Name: Middle Name: Company Name: LTO No.: LTO validity:	Applicant Company

☑ The email must contain an attached scanned copy of notarized authorization letter (please see Annex B of FDA Circular No. 2020-033) from a company with a valid License-to-Operate (LTO).	Applicant Company
CHANGE IN THE APPLICANT COMPANY'S REPRESENTATIVE	Applicant Company
☑ Send a request for change in credentials of the CFRR E-Registration User Account to cfrr@fda.gov.ph SUBJECT**:** CFRR: E-Registration BODY**:** Email Address: Last Name: First Name: Middle Name: Company Name: LTO No.: LTO validity:	Applicant Company
☑ The email must contain an attached scanned copy of notarized Affidavit of Undertaking (please see Annex C of FDA Circular No. 2020-033) from a company with a valid License-to-Operate (LTO).	Applicant Company
RENEWAL OF USER ACCOUNT AT LEAST 90 DAYS PRIOR TO EXPIRATION	Applicant Company
☑ Send a request for renewal of user account to cfrr@fda.gov.ph SUBJECT: CFRR: E-Registration BODY: Email Address: Last Name: First Name: Middle Name: Company Name: LTO No.: LTO validity:	Applicant Company

ISSUED USER ACCOUNT BY THE FDAC FOR E-LTO CAN BE REVALIDATED TO ACCESS E-REGISTRATION	Applicant Company
☑ Send a request for revalidation of user account to cfrr@fda.gov.ph SUBJECT: CFRR: E-Registration BODY: Email Address: Last Name: First Name: Middle Name: Company Name: LTO No.: LTO validity:	Applicant Company
RETRIEVAL OF USER NAME AND/OR PASSWORD OF E-REGISTRATION ACCOUNT (IN CASES OF PROBLEMS WITH USER NAME AND/OR PASSWORD)	Applicant Company
☑ Send a request for retrieval of user name and/or password to cfrr@fda.gov.ph SUBJECT: CFRR: E-Registration BODY: Email Address: Last Name: First Name: Middle Name: Company Name: LTO No.: LTO validity:	Applicant Company

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1) The applicant company/ authorized representative submits required documents/information to the above-mentioned e-mail address.	1) The FDA/CFRR Personnel checks the e-mail request. If compliant, user name and password will be issued to the client, via e-mail. Otherwise, the personnel will send an e-mail to the applicant company/authorized representative to request for lacking document(s) or clarify information.	3 Working Days	Food Drug Action Center (FDAC) or Center for Food Regulation and Research (CFRR) STAFF
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

B. CERTIFICATE OF PRODUCT REGISTRATION (CPR)

(COVERING ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS)

I. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR)** – INITIAL/ RENEWAL DATA CAPTURE (REGULAR)/ AMENDMENT DATA CAPTURE/ RE-APPLICATION DATA CAPTURE

(DATA CAPTURE in the modified e-Registration System/Portal refers to applications processed in the old e-Registration Portal (Version 1) or thru manual registration system).

RENEWAL DATA CAPTURE (REGULAR) in the modified e-Registration System/Portal refers to applications processed in the old e-Registration Portal (Version 1) or thru manual registration system) which is not qualified to the General Guideline/s of AUTOMATIC RENEWAL.

Center/Office/Division	**:**	Center for Food Regulation and Research (CFRR)
Classification	**:**	Government to Business
Type of Transaction	**:**	Highly Technical
Who May Avail	**:**	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	**:**	In accordance to Administrative Order No. 50 s. 2001 + Legal Research Fee (LRF). Conventional Food (Category 1): Php 200.00/year of validity + 1% LRF Conventional Food (Category 2): Php 250.00/year of validity + 1% LRF Food Supplement: Php 1,000.00/year of validity + 1% LRF Bottled Water: Php 1,000.00/year of validity + 1% LRF

GENERAL GUIDELINES ***Please refer to:*** 1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and 2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food		
CHECKLIST OF REQUIREMENTS **FOR ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS**		
GENERAL REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	**BASIS/ISSUANCE**	**WHERE TO SECURE**
☑ ANNEX D - REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	Administrative Order No. 2014-0029	
☑ Accomplished Initial Application Form as prescribed by current FDA regulations. e.g. E-Registration System	FDA Circular No.2020-033 FDA Circular No.2020-033-A	FDA Website
☑ Proof of Payment of Fees as prescribed by FDA regulations. Please refer to the table ***Fees to be Paid:***	Administrative Order No. 50 s. 2001	Systems/Means prescribed by FDA
☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations.	Administrative Order No. 2014-0030 Other existing FDA regulation/s with specific labelling requirement/s (e.g. Republic Act No. 8172 Republic Act No. 8976 and its IRR Department Circular No. 2008-0006 Bureau Circular No. 2 s. 1999 and etc.)	Applicant Company/ Manufacturer/Source/Supplier

☑ Pictures of the product in all angles and in different packaging sizes, and from at least two different perspectives allowing visual recognition of a product as the same with the one being registered, as applicable.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
☑ For FOOD SUPPLEMENT, a sample in actual commercial presentation shall be submitted.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
☑ As applicable, documents to substantiate claims, such as technical, nutritional or health studies or reports, market-research studies, Certificate of Analysis, quantitative analysis and computations, scientific report or studies published in peer-reviewed scientific journals, certificates or certification to support use of logo/seal on Sangkap Pinoy, Halal, Organic, or Kosher food and in compliance with current labeling regulations.	Administrative Order No. 2014-0029 Administrative Order No. 2014-0030	Applicant Company/ Manufacturer/Source/Supplier
☑ VALID AND APPROPRIATE FDA LICENSE TO OPERATE (REQUIRED FOR ALL TYPES OF CPR APPLICATION)	Administrative Order No. 2014-0029	FDA Philippines
SOURCE DOCUMENTS		
For locally produced products: ☑ Distributorship Agreement or Contract Agreement signed by duly authorized representative of the establishment or Certificate of Distributorship or Appointment Letter or Memorandum of Agreement from each supplier. e.g. For WHOLESALER: • Valid, notarized, and duly signed Distributorship Agreement or Memorandum of Agreement For TRADER: • Valid, notarized, and duly signed Toll Manufacturing Agreement	FDA Circular No. 2020-033 FDA Circular No. 2016-007	Applicant Company/ Manufacturer/Source/Supplier
For imported products: ☑ Distributorship Agreement or Contract Agreement signed by duly authorized representative of the establishment or Foreign Agency Agreement, Certificate of Distributorship or Appointment Letter or Proforma Invoice or Memorandum of Agreement from each supplier; and ☑ Scanned copy of ANY of the following original and valid documents issued to the	FDA Circular No. 2020-033 FDA Circular No. 2016-007	Applicant Company/ Manufacturer/Source/Supplier

source by the regulatory or health authority from the country of origin per source: i) Valid manufacturer's certificate of registration with Good Manufacturing Practices (GMP) compliance or its equivalent; or ii) Valid Sanitary Phytosanitary Certificate/ Health Certificate; or iii) Valid ISO 22000 Certification/FSSC Certificate; or iv) Valid Hazard Analysis and Critical Control Point (HACCP) Certificate; or v) Certificate of Free Sale (CFS issued by the Regulatory/Health Authority attested by recognized Association or duly authenticated by the Philippine Consulate from the country of origin)			
USE AND DECLARATION OF BRAND NAME on the submitted loose labels or artworks, applicable to Raw Materials, Low Risk, Medium Risk and High Risk Food Products; or as applicable (ONLY WHEN DECLARED ON THE LABEL) to Raw Materials and For Institutional Use Only.			
☑ Affidavit of undertaking (a) to change the brand name so submitted should the proper authority decides with finality that he/she/it has no right to appropriate and utilize said brand name; and (b) to acknowledge and agree to indemnify and/or hold BFAD (FDA) free and harmless against any and all third party claims arising from the acceptance of such brand name of the product for registration with BFAD (FDA).		Administrative Order No. 2005-0016	Applicant Company
☑ Authorization Letter or equivalent certification duly signed by the brand owner (legally binding) for the use of Brand Name which is identical to those already registered with the CFRR-FDA. Refer to: FDA Verification Portal		Administrative Order No. 2005-0016 Administrative Order No. 2014-0030	Brand Name Owner
ADDITIONAL REQUIREMENT/S PER FOOD CATEGORY: RAW MATERIAL, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS			
RAW MATERIALS FOOD CATEGORIES	**☑ ADDITIONAL REQUIREMENT/S**	**BASIS/ISSUANCE**	**WHERE TO SECURE**
RAW MATERIALS - all substances that are employed in the processing of a finished product, packed in bulk containers and not labelled as finished product. Raw materials or ingredients would have product specifications that	☑ As applicable, certification to support use of logo/seal on Sangkap Pinoy, Halal, Organic, or Kosher food and in compliance with current labelling regulations.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier

comply with the client requirements and not necessarily a single component.			
RM01 – Fats, Oils and Fat Emulsions e.g. Cooking Oils (Coconut, Palm, Soybean and Corn)	☑ Valid Certificate of Analysis for Vitamin A fortificant used for COOKING OILS (e.g.Coconut, Palm, Soybean and Corn) *Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
RM02 - Processed Fruits, Vegetable and Edible Fungi, Seaweeds and Nuts	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).	Administrative Order No. 2014-0029	
RM03 - Confectionery	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through	Administrative Order No. 2014-0029	

	declaration in the E-Registration data entry (e.g. under Product Specifications).		
RM04 - Cereals	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).	Administrative Order No. 2014-0029	
RM05 - Bakery Wares and Bakery Related Products e.g. Wheat Flour	☑ Valid Certificate of Analysis for Vitamin A and Iron fortificant used for WHEAT FLOUR *Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
RM06 - Sweeteners including Honey e.g. Refined Sugar, Brown Sugar, Cane Sugar	☑ Valid Certificate of Analysis for Vitamin A fortificant used for **REFINED SUGAR** *Finished food products in bulk intended for further processing shall	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier

	conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		
RM07 - Salt, Spices, Soups, Sauces, Salads and Protein Products e.g. Iodized Salt, Soy Sauce	☑ Valid Certificate of Analysis for Iodine Content used for **IODIZED SALT** *Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).	Republic Act No. 8172 FDA Circular No. 2013-007	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for 3MCPD content of **SOY SAUCE**	FDA Memorandum No. 2011-028	Applicant Company/ Manufacturer/Source/Supplier
RM08 - Beverages (excluding Dairy Products) Non-Alcoholic	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier

RM09 - Beverages (excluding Dairy Products) Alcoholic	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM10- Dairy products and Analogues	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM11- Frozen Desserts	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM12 - Processed Fish and Fish Products Including Molluscs, Crustaceans and Echinoderms	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-		Applicant Company/ Manufacturer/Source/Supplier

	Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		
RM13 - Herbal Products	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM14 - Vitamins and Minerals	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM15 - Products with Nutritional Substances	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data		Applicant Company/ Manufacturer/Source/Supplier

	entry (e.g. under Product Specifications).		
RM16 - Food Additives	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM17 - Edible Casings (except natural casings from animal sources)	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier
RM18 - Processed Meat and Meat Products, including poultry and game	*Finished food products in bulk intended for further processing shall conform with the applicable Administrative Orders set forth for Low-Risk, Medium-Risk and High-Risk Food Products. Compliance must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		Applicant Company/ Manufacturer/Source/Supplier

LOW RISK FOOD PRODUCTS	☑ ADDITIONAL REQUIREMENT/S	BASIS/ISSUANCE	WHERE TO SECURE
LOW RISK FOOD PRODUCTS - *foods that are unlikely to contain pathogenic microorganisms and will not normally support their growth because of food characteristics and foods that are unlikely to contain harmful chemicals.*			
A1 - Butter oil, anhydrous milkfat, ghee	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: %Milk Fat by weight; % Milk Solids not fat by weight; % water by weight; Salt (optional) for **BUTTER** (Whipped, Pasteurized)	Administrative Order 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: %Milk Fat by weight; % Milk Solids not fat by weight; % water by weight; Salt (optional) for **WHEY BUTTER**	Administrative Order 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: % Fat; % Moisture for **MARGARINE**	Administrative Order No. 232 s. 1974	Applicant Company/ Manufacturer/Source/Supplier

	***T**he product shall conform with the standards for optional ingredients and additional label declaration for MARGARINE.		
A2 - Vegetable Oils and Fats e.g. Coconut, Palm, Soybean and Corn	☑ Valid Certificate of Analysis for Vitamin A fortificant (in mg RE/L) used for **COOKING OILS** (e.g. Coconut, Palm, Soybean and Corn) *The specific form of Vitamin A fortificant used (e.g. Retinol Palmitate) shall be declared in the Electronic Registration Data Entry.	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
A3 - Animal Fats	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Saponification Value; Iodine Value for **LARD**	Administrative Order No. 231 s. 1974	Applicant Company/ Manufacturer/Source/Supplier
A4 - Fat emulsions mainly of type oil-in-water e.g. Imitation milk - a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats (coconut, safflower or corn oil), non-dairy whipped cream, non-dairy toppings and vegetable cream			
A5 - Fat emulsions mainly of type water-in-oil			

A6 - Fat-based desserts excluding dairy-based desserts e.g. Ice cream like product made with vegetable fats			
B1 - Dehydrated fruits or vegetables, including candied fruits			
B2 - Jams, jellies, marmalades	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Soluble Solids for **JELLY/JELLIES** *The product shall conform with the standard of quality and additional label declaration for JELLY/JELLIES.	Administrative Order No. 239 s. 1975	Applicant Company/ Manufacturer/Source/Supplier
	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Soluble Solids for **PRESERVES OR JAMS** *The product shall conform with the standard of quality and additional label declaration for PRESERVES OR JAMS.	Administrative Order No. 238 s. 1975	Applicant Company/ Manufacturer/Source/Supplier
B3 - Dehydrated vegetable protein products			
B4 - Fruits or Vegetables in vinegar, oil or brine			

Note: Fruits or vegetables in vinegar, oil or brine in canned, bottled or hermetically sealed containers must be file under Medium Risk Food Product - MRC3			
B5 - Fruit-based spreads excluding jams, jellies and marmalades e.g. Apple butter, lemon curd, mango chutney, raisin chutney			
B6 - Fruit Preparations e.g. fruit pulp, purees, fruit toppings, fruit sauce, fruit syrup, coconut milk and cream			
B7 - Cooked fruits e.g. Baked apples, fried apple rings, peach dumplings (baked peaches with a sweet dough covering			
B8 - Frozen vegetables, seaweeds, and nuts and seeds			
B9 - Vegetable seaweeds, nut and seed in pulps and preparations other than food in HR Letter B2 e.g. Aloe extract, potato pulp, horseradish pulp			
B10 - Cooked or fried vegetables and seaweeds			
C1 - Confectionery e.g. Includes all types of products that mainly contain **sugar** and other dietetic counterparts and may or may not			

contain cocoa (e.g. Hard candy, soft candy, nougats and marzipans			
C2 - Chewing gum			
C3 - Decorations, toppings (non-fruit), and sweet sauces e.g. Ready-to-eat icings and frostings for cakes, cookies etc, maple, caramel and flavoured syrups			
D1 - Flour, starches (including soybean powder) and flour mixes e.g. Wheat flour, corn flour, bran	☑ Valid Certificate of Analysis for Vitamin A fortificant (in mg/kg as retinol) and Iron fortificant (in mg Fe/kg) used for **WHEAT FLOUR** *The specific form of Vitamin A fortificant used (e.g. Retinol Palmitate) and Iron fortificant used (e.g. Elemental Iron, Ferrous Sulfate, Ferrous Fumarate) shall be declared in the Electronic Registration Data Entry.	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
D2 - Breakfast cereals including rolled oats e.g. granola type breakfast cereals, corn flakes, multi-grain			
D3a - Fresh pastas and noodles and like products e.g. Unboiled noodles, lumpia wrapper			
D3b - Dried pastas and noodles and like products e.g. spaghetti pasta, bean			

vermicelli, rice vermicelli, macaroni, rice noodles			
D3c - Pre-cooked pastas and noodles and like products e.g. Instant noodles			
D4 - Cereal and starch-based desserts e.g. rice pudding, tapioca pudding			
D5 - Batters e.g. for breading or batters for fish or poultry			
D6 - Pre-cooked or processed rice products e.g. Prepackaged Rice in Retail Size, Iron Rice Premix	☑ Valid Certificate of Analysis for Iron fortificant (in mg Fe/kg) used for **RICE** *The specific form of Iron fortificant used (e.g. Ferrous Sulfate) shall be declared in the Electronic Registration Data Entry.	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Iron Content (in mg iron (Fe)/100g) and Moisture Content for **IRON RICE PREMIX** *The specific form of Iron fortificant used (e.g. Ferrous Sulfate) shall be declared in the Electronic Registration Data Entry. **The product shall conform with the Composition and Quality Factors for Iron Rice Premix	FDA Circular No. 2007-010-A	Applicant Company/ Manufacturer/Source/Supplier
D7a - Soybean based beverages			

D7b - Soybean based film e.g. Fuzhu - asian food which is a protein–lipid film isolated from soymilk surface through high-temperature incubation			
D7c - Soybean curd (tofu)			
D7d - Semi-dehydrated soybean curd			
D7e - Dehydrated soybean curd			
D7f - Other soybean protein products e.g. Soy-based "chicken" meat			
F1a - Breads and rolls - yeast leavened breads and specialty breads, soda breads e.g. White bread, raisin bread, whole wheat bread, hamburger rolls, hotdog buns			
F1b - Crackers excluding sweet crackers			
F1c - Other ordinary bakery products e.g. Bagels, pita, English muffins			
F1d - Bread-type products, including bread stuffing and bread crumbs e.g. Croutons			
F1e - Steamed bread and buns e.g. Mantou			
F1f - Mixes for bread and ordinary bakery wares e.g. French bread mix, ciabatta mix			
F2 - Fine bakery wares and mixes - Mixes for fine bakery wares			

G1 - Refined and raw sugars e.g. Refined Sugar, Raw Cane Sugar	☑ Valid Certificate of Analysis for Vitamin A fortificant used for **REFINED SUGAR**	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
G2 - Brown Sugar			
G3 - Sugar solutions and syrups e.g. Maple Syrup, Vanilla Syrupm Flavoured Syrups			
G4 - Other sugars and syrups including coconut sugar e.g. Coloured sugar crystals for cookies			
G5- Honey			
G6- Table-top sweeteners, including those containing high-intensity sweeteners			
I1 - Salt and Salt substitutes	☑ Valid Certificate of Analysis for Iodine Content for **SALT, ROCK SALT, SEA SALT** (Excluding Himalayan Pink Salt, Gourmet Salt) ** "All food manufacturers processors using food-grade salt are also required to use iodized salt in the processing of their products and must comply with the provisions of this Act not later than one (1) year from its effectivity. Provided, That the use of iodized salt shall not prejudice the quality and safety of their food products: Provided, however, That the burden of proof and testing for any prejudicial effects due to*	Republic Act No. 8172 FDA Circular No. 2013-007	Applicant Company/ Manufacturer/Source/Supplier

	iodized salt fortification lies on the said food manufacturers/processor." – RA No. 8172		
I2 - Herbs, spices, seasonings and condiments			
I3 - Vinegars	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: % Acidity; % Total Solids; % Ash; Lead Content; Copper Content and Arsenic Content; *Additional for **Malt Vinegar**: Phosphorus Pentoxide and Nitrogen Contents for **VINEGAR**	Administrative Order No. 134 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
I4 - Mustards			
I5 - Soups and broths e.g. Mixes for soup and broths - bouillon powders and cubes			
I6a - Mixes for sauces and gravies			
I6b - Clear Sauces (Fish Sauce)	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Specific Gravity; Total Solids; Salt Content; Protein Content for **PATIS**	Administrative Order No. 325 s. 1977	Applicant Company/ Manufacturer/Source/Supplier
I7 - Yeast and like products			
I8a - Fermented Soybean Paste (e.g. Miso)			

I8b- Soybean Sauce	☑ Valid Certificate of Analysis for 3-MCPD for **SOY SAUCE**	FDA Memorandum 2011-028	Applicant Company/ Manufacturer/Source/Supplier
I9- Protein products other than from soybeans, marinades e.g. Vegetable Protein Analogues			
J1a - Non-alcoholic (soft) beverages without herbal ingredients e.g. Roasted coffee beans, coffee grounds, Freeze-dried coffee	☑ In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Moisture Content (%w/w); Caffeine (%w/w dry basis); Ash (%w/w dry basis; Water-insoluble Solids (%w/w, dry basis); pH; Solubility; Sensory Attributes; Arsenic Content; Lead Content for **INSTANT COFFEE**	Administrative Order No. 136-A s. 1985	Applicant Company/ Manufacturer/Source/Supplier
		Administrative Order No. 136-B s. 1985	Applicant Company/ Manufacturer/Source/Supplier
J1b - Non-alcoholic (soft) beverages with herbal ingredients e.g. Green Tea, Chamomile Tea			
J2a - Beer and Malt Beverages	☑ For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
		Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
J2b - Cider and Perry			

J2c - Grape Wines e.g. Still grape wine, sparkling and semi-sparkling grape wines, fortified grape wine, grape liquor wine, sweet grape wine, red wine, white wine, rose wine	☑ For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
	☑ For **LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE**: a) Technical specifications of raw materials and finished product (including methanol content); b) source of ethyl alcohol, used as raw material for compounded alcoholic beverages	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
J2d - Wines other than grape e.g. Fruit wine, rice wine	☑ For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
	☑ For **LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE**: a) Technical specifications of raw materials and finished product (including methanol content); b) source	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier

	of ethyl alcohol, used as raw material for compounded alcoholic beverages		
J2e - Mead e.g. Honey wine	☑For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
	☑For **LOCALLY MANUFACTURED ALCOHOLIC BEVERAG**E: a) Technical specifications of raw materials and finished product (including methanol content); b) source of ethyl alcohol, used as raw material for compounded alcoholic beverages	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
J2f - Distilled spirituous beverages (>15%alcohol) e.g. Brandy, whisky, rhum, tequila, vodka	☑ For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
	☑ For **LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE**: a) Technical specifications of raw	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier

	materials and finished product (including methanol content); b) source of ethyl alcohol, used as raw material for compounded alcoholic beverages		
J2g - Aromatized alcoholic beverages e.g. Aperitif wine	☑ For **IMPORTED ALCOHOLIC BEVERAGES**: a) Technical specifications of raw materials and finished product (including methanol content); b) a certificate of compliance with the country of origin's standards and regulation for alcoholic beverages; c) copy of standards and regulation stated in (b)	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
	☑ For **LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE**: a) Technical specifications of raw materials and finished product (including methanol content); b) source of ethyl alcohol, used as raw material for compounded alcoholic beverages	Memorandum Circular No. 13 s. 1989	Applicant Company/ Manufacturer/Source/Supplier
K1 - Snacks - potato - cereal - or starch-based (from roots and tubers, pulses and legumes) e.g. Corn chips, crunchies, potato chips			
K2 - Chicharon e.g. Pork chicharon, mushroom chicharon			
K3 - Snacks - fish-based e.g. Fish Crackers, dried fish chips			

MEDIUM RISK FOOD PRODUCTS	☑ ADDITIONAL REQUIREMENT/S	BASIS/ISSUANCE	WHERE TO SECURE
MEDIUM RISK FOOD PRODUCTS - foods that are unlikely to contain pathogenic microorganisms and will not normally support their growth because of food characteristics; or food that is unlikely to contain pathogenic micro-organisms because of food type or processing, but may support the formation of toxins or the growth of pathogenic micro-organisms.			
A1a - Condensed milk (plain) (Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling))	☑ Valid Certificate of Analysis for % Total Milk Solids and % Milk Fat for **EVAPORATED MILK, EVAPORATED WHOLE MILK, EVAPORATED FULL CREAM MILK, UNSWEETENED CONDENSED WHOLE MILK, UNSWEETENED FULL CREAM CONDENSED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Total Milk Solids and % Milk Fat for **SWEETENED CONDENSED MILK, SWEETENED CONDENSED WHOLE MILK, SWEETENED FULL CREAM CONDENSED MILK** *The product shall conform with the standards for optional ingredients and additional label declaration for Sweetened Condensed Milk, Sweetened Condensed Whole Milk,	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier

	Sweetened Full Cream Condensed Milk.		
	☑ Valid Certificate of Analysis for % Milk Solids for **EVAPORATED SKIMMED MILK, UNSWEETENED CONDENSED SKIMMED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids for **SWEETENED CONDENSED SKIMMED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for %Milk Fat and % Solids-Not-Fat for **RECONSTITUTED, RECONSTRUCTED OR RECOMBINED EVAPORATED MILK** *The product shall conform with the standards for optional ingredients and additional label declaration for Reconstituted, Reconstructed or Recombined Evaporated Milk.	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat and % Solids-Not-Fat for **RECONSTITUTED, RECONSTRUCTED OR RECOMBINED SWEETENED CONDENSED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids for **RECONSTITUTED, RECONSTRUCTED OR**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier

	RECOMBINED EVAPORATED SKIMMED MILK		
	☑ Valid Certificate of Analysis for % Non-Fat Milk Solids, Vitamin A and Vitamin D (if added) for **EVAPORATED FILLED MILK** *The % Total Oil Content shall be declared in the Electronic Registration Data Entry. **The product shall conform with the identity, standards for optional ingredients and additional label declaration for Evaporated Filled Milk.	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Non-Fat Milk Solids, Vitamin A and Vitamin D (if added) for **SWEETENED CONDENSED FILLED MILK** *The % Total Oil Content shall be declared in the Electronic Registration Data Entry. **The product shall conform with the identity, standards for optional ingredients and additional label declaration for Sweetened Condensed Filled Milk.	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **SWEETENED CONDENSED**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	MILK: Coliforms CFU/g, Yeast & Mold Count CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SWEETENED CONDENSED MILK:** Coliforms CFU/g, Yeast & Mold Count CFU/g & Aerobic Plate Count CFU/		
	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED)**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A1b - Beverage whiteners (Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat) e.g. Condensed creamer			

A2 - Milk powder and cream powder and powder analogues (plain) e.g. imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form	☑ Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for **WHOLE MILK POWDER (DRIED FULL CREAM MILK, FULL CREAM MILK POWDER, DRY WHOLE MILK, MILK POWDER, DRIED MILK)**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Solids, % Fat and % Water for **SKIMMED MILK POWDER**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for **PARTLY SKIMMED MILK POWDER**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat and Moisture Content for **MALTED MILK POWDER**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Butterfat, % Total Milk Solids and Moisture Content for **BUTTERMILK POWDER (DRIED BUTTERMILK)**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (E.G. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g		
A3 - Milk products for specific age groups or target population e.g. Powdered milk for children above 3 years and pregnant women	☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (E.G. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	THAN 36 MONTHS OF AGE AND ADULTS): Salmonella/25g		
	☑ Valid Certificate of Analysis to support Nutrition Information declaration on the label	Administrative Order No. 2014-0029 Administrative Order No. 2014-0030	Applicant Company/ Manufacturer/Source/Supplier
B1 - Non-Dairy based frozen desserts e.g. Sherbet, sorbet	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.):** Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Aerobic Plate Count CFU/g & Listeria monocytogenes/25g		
B2 - Edible ices - popsicles e.g. Ice candy, ice popsicles	☑ Valid Certificate of Analysis for Microbiological parameters for **FLAVORED ICE:** SPC/APC cfu/g, Coliforms MPN/g, YMC cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FLAVORED ICE:** Aerobic Plate Count CFU/g, Coliforms MPN/g or CFU/g or /25g, Yeast and Mold Count CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C1 - Tomato products e.g. Tomato Catsup, tomato sauce, tomato paste	☑ Valid Certificate of Analysis for Total Soluble Solids, Specific Gravity, Total Acidity in terms of acetic acid, Arsenic Content, Lead Content, Copper Content, Zinc Content and Tin Content for **TOMATO CATSUP**	Administrative Order No. 233 s. 1974	Applicant Company/ Manufacturer/Source/Supplier

	*The product shall conform with the identity and standard of quality of Tomato Catsup.		
C2 - Frozen fruits e.g. frozen fruit salad and frozen strawberries	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN FRUITS**: E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN FRUITS (pH >4.5)**: E. coli CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C3 - Canned or bottled (pasteurized) or retort pouch fruit and vegetable preserve in juice, syrup, brine e.g. Mushroom whole in brine, Lychee in heavy syrup, Pitted green olives in brine	☑ Valid Certificate of Analysis for Microbiological parameters for **FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS:** Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C4 - Fruit-based desserts, gelatin e.g. fruit-flavoured gelatin, rote gruze,			

frutgrod, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup			
C5 - Fermented fruit products e.g. fermented plums			
C6 - Fruit fillings for pastry e.g. Cherry pie filling and raisin filling for oatmeal cookies			
C7 - Fermented vegetable products and seaweed products, excluding fermented soybean products MR Letter E.1 and E.2 (fermented soybeans and fermented soybean curd) and LR Letters I.8.b. 1 to 3) (soybean sauces) e.g. red pepper paste, fermented vegetable products, kimchi (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage	☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED VEGETABLE (READY TO EAT):** YMC CFU/g, Coliforms MPN/g, E. coli MPN/g, Salmonella/25g & S.aureus CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED VEGETABLE (READY TO EAT)**: Yeast and Mold Count cfu/g, Coliforms MPN/g or CFU/g or /25g, E. coli MPN/g or CFU/g or /25g, Salmonella/25g & S. aureus cfu/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C8 - Vegetable protein products (canned and frozen)			
D - Cocoa products and chocolate products e.g bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate	☑ Valid Certificate of Analysis for Microbiological parameters for **COCOA POWDER:** Molds CFU/g, Salmonella/25g, Coliforms, MPN/g & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

chips (e.g. for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based “shell” or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, cocoa based spreads, tablea, imitation chocolate, chocolate substitute products)	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COCOA POWDER**: Molds CFU/g, Salmonella/25g, Coliforms, MPN/g or CFU/g & Aerobic Plate Count CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS/CONFECTIONARIES**: Molds CFU/g, Salmonella/25g, Coliforms MPN/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS:** Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g. ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE CONFECTIONARIES:** Molds CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

E1 - Fermented soybeans e.g. dou chi (China), natto (Japan), and tempe (Indonesia)			
E2 - Fermented soybean curd			
F1ai - Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts e.g. bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinaded beef; and different types of Oriental pickled products: miso-pickled meat (miso-zuke), koji-pickled meat (koji-zuke), and soy sauce-pickled meat (shoyu-zuke)	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT:** S. aureus (coagulase +) CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON)**: S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
F1aii - Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts e.g. dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT:** S. aureus (coagulase +) CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON)**: S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
F1aiii - Fermented non-heat treated processed meat, poultry and game products - processed meat in whole pieces or cuts e.g. potted beef and pickled (fermented) pig's feet			
F2ai - Cured (including salted) non-heat treated processed comminuted meat, poultry and game products e.g. chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.			
F2aii - Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products (jerky, shredded beef/pork) e.g. pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED ANIMAL PRODUCTS:** S. aureus	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

sausages (including traditional cured or smoked pork sausage), and sobrasada	CFU/g, Clostridium perfringens CFU/g and Salmonella/25		
F2aiii - Fermented non-heat treated processed comminuted meat, poultry and game products e.g. pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).	☑ Certificate of Analysis for Microbiological parameters for **FERMENTED, COMMINUTED MEAT, NOT COOKED (DRY & SEMI-DRY FERMENTED SAUSAGES):** E. coli MPN/g, S. aureus (coagulase +) cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED, COMMINUTED MEAT, NOT COOKED (DRY & SEMI-DRY FERMENTED SAUSAGES)**: E. coli MPN/g, S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
H1a - Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms (e.g. salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the Gadidae species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC FOOD PRODUCTS - DRIED, SALTED FISH:** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Coliforms MPN/g, E. coli MPN/g and S. aureus MPN/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

shellfish, dried bonito (katsuobushi), and boiled, dried fish (niboshi)	☑ Valid Certificate of Analysis for Microbiological parameters for **SMOKED FISH:** Aerobic Plate Count CFU/g, Salmonella/25g, E. coli MPN/g and S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **SALT FERMENTED FISH AND SHRIMPS (BAGOONG):** Aerobic Plate Count CFU/g and Coliforms CFU/g		
H2a - Fish and fish products, includings molluscs, crustaceans and echinoderms - marinated and/or in jelly e.g. “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic			
H2b - Fish and fish products, includings molluscs, crustaceans and echinoderms - pickled and/or in MH2brine e.g. different types of Oriental pickled products: koji-pickled fish (koji-zuke), lees-pickled fish (kasu-zuke), miso-pickled fish (miso-zuke), soy sauce-pickled fish (shoyu-zuke), and vinegar-pickled fish (su-zuke); pickled whale meat; and pickled herring and sprat			
H2c - Salmon substitutes, caviar and other fish roe products			

e.g. salted salmon roe (sujiko), processed, salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar			
H2d - Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms, excluding products under MR Letter H.1 a to c. e.g. fish or crustacean pates and traditional Oriental fish paste			
I1 - Preserved eggs, including alkaline, salted and canned eggs (salted eggs, century eggs) e.g. salt-cured duck eggs (Hueidan), and alkaline treated “thousand-year-old-eggs” (pidan)			
I2 - Egg-based desserts e.g. flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies)			
Ja - Cakes, cookies, pies pastries, doughnuts, sweet rolls, scones, muffins, waffles - plain/without filling e.g. pancakes, waffles, filled sweet buns (anpan), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS**: S. aureus (coagulase +) CFU/g, MYC CFU/g, SPC/APC CFU/g & Coliforms CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	GOODS: Yeast CFU/g, Mold CFU/g, Aerobic Plate Count, CFU/g, Coliforms CFU/g & Salmonella/25g		
Jb - Frozen dough	☑ Valid Certificate of Analysis for Microbiological parameters for FROZEN AND REFRIGERATED DOUGHS: Molds cfu/g, Yeast & Yeastlike Fungi cfu/g, Coliforms cfu/g, Psychrotrophic bacteria cfu/g & SPC/APC cfu/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN AND REFRIGERATED DOUGHS**: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
K1 - Soups and broths e.g. bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques			
K2a - Emulsified sauces and dips e.g salad dressing (e.g., French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, fatty sauces and snack dips (e.g., bacon and cheddar dip, onion dip)	☑ In the Electronic Registration Data Entry – under Complete List of Ingredients, declare the % by weight of edible vegetable oil content of the finished product for **MAYONNAISE** ☑ Valid Certificate of Analysis for calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate)	Administrative Order No. 235 s. 1975	Applicant Company/ Manufacturer/Source/Supplier

	or disodium EDTA (disodium ethylenediaminetetraacetate) content, IF ADDED in **MAYONNAISE** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for MAYONNAISE.		
	☑ Valid Certificate of Analysis for Microbiological parameters for **SALAD DRESSING, pH ≤ 4.6**: SPC/APC CFU/g, YMC CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **EMULSIFIED SAUCE PH ≤ 4.6 (E.G. MAYONNAISE, THOUSAND ISLAND, RANCH, FRENCH)**: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **SALADS AND SANDWICH SPREADS (excluding cocoa milk based sandwich spreads):** Aerobic Plate Count CFU/g, Yeast and Mold Count	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
K2b - Non-emulsified sauces (ketchup, cheese sauce, cream sauce, brown gravy) e.g. barbecue sauce, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (tonkatsu sauce), chili sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices	☑ Valid Certificate of Analysis for Total Solids; Titratable Acidity (as acetic acid); pH for **BANANA SAUCE/BANANA CATSUP** *The product shall conform with the standards for the identity, essential composition, quality factors and label declaration for BANANA SAUCE/BANANA CATSUP.	Administrative Order No. 123-A s. 1985	Applicant Company/ Manufacturer/Source/Supplier
K3 - Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads under HR Letter B.8 (peanut butter) and MR D.1.c (cocoa-based spreads) e.g. Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad)			
L1a - Fruit and vegetable juices - (fruit juice, vegetable juice, concentrates for fruit juice, concentrates for vegetable juice)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC CFU/mL & YMC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.):** Commercial Sterility	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUIT BEVERAGE PRODUCTS:** Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml & E.coli CFU/ml.	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1b - Fruit and vegetable nectars (fruit nectar, vegetable nectar, concentrates for fruit nectar, concentrates for vegetable nectar)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC CFU/mL & YMC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.):** Commercial Sterility	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUIT BEVERAGE PRODUCTS:** Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml & E.coli CFU/ml.	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1c - "Sport," "energy", or "electrolyte drinks"	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	Valid Certificate of Analysis for Caffeine and Vitamin B and/or mineral/s (whichever is applicable) content	Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	Label bearing the Precaution Statement: “Excessive intake of caffeine may cause sleeplessness, palpitation and other similar side effects. Not recommended for children, pregnant and lactating women, people who may have heart problems and/or those sensitive to caffeine.”	Administrative Order No. 2014-0030	Applicant Company/ Manufacturer/Source/Supplier
L1ci - Carbonated water-based flavored drinks e.g. colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS,**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	ICED TEA, ENERGY DRINKS, JELLY DRINKS): Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	Valid Certificate of Analysis for Caffeine Content for **COLA-TYPE BEVERAGE**	Administrative Order 88-A s. 1984	Applicant Company/ Manufacturer/Source/Supplier
L1cii - Non-carbonated water-based flavored drinks e.g. almond, aniseed, coconut-based drinks, and ginseng drink, lemonade, orangeade, citrus-based soft drinks, iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHILLED YOUNG COCONUT WATER (BUKO JUICE):** Aerobic Plate Count CFU/mL, Yeast and Mold Count CFU/mL and Coliforms CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

L1ciii - Concentrates (liquid or solid) for water-based flavored drinks e.g. fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC CFU/mL & YMC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1d - Powdered cocoa drink mixes (cocoa) e.g. drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery)	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
M1 - Vitamins and minerals as Food Supplement e.g. Vitamin C + Zinc Food Supplement Capsule	☑ Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable) *The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991	Administrative Order No. 2014-0029 Office Order No. 22 s 1991 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks declaring the term “Food Supplement” and the phrase “NO APPROVED THERAPEUTIC CLAIMS” based on	Bureau Circular No. 2 s 1999	Applicant Company/ Manufacturer/Source/Supplier
	☑ Sample in actual commercial presentation *for the procedure on submission, please refer to: IV. Guidelines, C. Procedural Guidelines 2. L. ii., Pages 7-8 of FDA Circular No. 2020-033	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
M2 - Amino acids as Food Supplement e.g. Branched-Chain Amino Acids (BCAA) Food Supplement Powder	☑ Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier

	finished product (whichever is applicable) *The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991		
	☑ Clear and complete loose labels or artworks declaring the term “Food Supplement” and the phrase “NO APPROVED THERAPEUTIC CLAIMS” based on	Bureau Circular No. 2 s 1999	Applicant Company/ Manufacturer/Source/Supplier
	☑ Sample in actual commercial presentation *for the procedure on submission, please refer to: IV. Guidelines, C. Procedural Guidelines 2. L. ii., Pages 7-8 of FDA Circular No. 2020-033	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
N - Processed buts, including coated nuts and nut mixtures (with e.g. dried fruits) e.g. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. “trail mixes”)			
HIGH RISK FOOD PRODUCTS	**☑ ADDITIONAL REQUIREMENTS**	**BASIS/ISSUANCE**	**WHERE TO SECURE**
HIGH RISK FOOD PRODUCTS - foods that may contain pathogenic microorganisms and will support the formation of toxins and or the growth or pathogenic microorganisms and foods that may contain harmful chemicals.			

A1a - Milk (plain) and buttermilk (plain) Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, 1 homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk Includes plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages	☑ Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for **MILK, CARABAO'S AND/OR BUFFALO'S MILK AND GOAT'S (NATIVE) MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for **SKIM MILK OR SKIMMED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for **RECONSTITUTED, RECONSTRUCTED OR RECOMBINED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids Not Fat for **RECONSTITUTED, RECONSTRUCTED OR RECOMBINED SKIMMED MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Solids Not Fat for **BUTTERMILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat for **LOWFAT MILK AND RECONSTITUTED, RECONSTRUCTED OR RECOMBINED LOWFAT MILK**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Non-Fat Milk Solids, Vitamin A and Vitamin D (if added) for **FILLED MILK** *The % Total Oil Content shall be	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier

	declared in the Electronic Registration Data Entry. **The product shall conform with the identity, standards for optional ingredients and additional label declaration for Filled Milk.		
	*__PASTEURIZED MILK AND STERILISED MILK__ shall conform with the prescribed standard of identity and quality	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED:** Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED MILK**: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & SPC/APC CFU/ml **(for flavored milk)**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED MILK**: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & Aerobic Plate Count CFU/g **(Plain/Flavored)**		
A1b - Dairy-based drinks, flavored and/or fermented e.g. Chocolate Milk, Chocolate Malt Drinks, Drinking Yoghurt, Whey-based drinks	***FLAVORED MILK, FLAVORED RECONSTITUTED MILK, FLAVORED DRINK OR FLAVORED DAIRY DRINK, AND CHOCOLATE DRINK OR CHOCOLATE FLAVORED DRINK** shall conform with the prescribed standard of identity and quality	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED:** Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (READY TO DRINK)-UHT/STERILIZED**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A2ai - Fermented milk (plain), non heat-treated after fermentation e.g. Yoghurt and plain drinks based on fermented milk	☑ Valid Certificate of Analysis for % Milk Fat Content by weight; % Milk Solids Non-Fat Content by weight; Acidity of the product when solid for **YOGURT AND FLAVORED YOGURT**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	*__Toned Milk__ shall conform with the prescribed standard of identity and quality	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL (required minimum level: ≥10^6 CFU/mL)		
A2aii - Fermented milks (plain), heat-treated after fermentation e.g. Sterilized or pasteurized plain drinks based on fermented milk	☑ Valid Certificate of Analysis for % Milk Fat Content by weight; % Milk Solids Non-Fat Content by weight; Acidity of the product when solid for **YOGURT AND FLAVORED YOGURT**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	*__Toned Milk__ shall conform with the prescribed standard of identity and quality	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL,	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Salmonella/25mL & Lactic acid CFU/mL (required minimum level: ≥10^6 CFU/mL)		
A2b - Renneted milk (plain) e.g. Curdled milk			
A3a - Pasteurized cream (plain)	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED CREAM**: Coliforms cfu/g, Salmonella/25g, Listeria monocytogenes/25g, Psychrotrophic bacteria cfu/g & SPC/APC cfu/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED CREAM**: Coliforms cfu/g, Salmonella/25g, Listeria monocytogenes/25g, Aerobic Plate Count cfu/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A3b - Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) e.g. whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings	☑ Valid Certificate of Analysis for % Butterfat for **CREAM**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Butterfat for **LIGHT CREAM TABLE CREAM OR COFFEE CREAM**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat for **WHIPPING CREAM**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Butterfat for **LIGHT WHIPPING CREAM**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for % Milk Fat for **HEAVY CREAM OR HEAVY WHIPPING CREAM**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat for **HALF-AND HALF**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM (UHT/STERILIZED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM (UHT/STERILIZED**): Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A3c - Clotted cream (plain)			
A3d - Cream analogues			
A4a - Unripened cheese e.g. cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),2 cream cheese (rahmfrischkase, an uncured, soft spreadable cheese),3 mozzarella and scamorza cheeses. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella)	☑ Valid Certificate of Analysis for % Milk Fat and % Moisture for **CREAM CHEESE** *The product shall conform with the identity and standards for optional ingredients for Cream Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat and % Moisture for **COTTAGE CHEESE DRY CURD or DRY CURD COTTAGE CHEESE**	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

	*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Cottage Cheese Dry Curd or Dry Curd Cottage Cheese.		
	☑ Valid Certificate of Analysis for % Milk Fat and % Moisture for **COTTAGE CHEESE** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Cottage Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat and % Moisture for **LOW FAT COTTAGE CHEESE** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Low Fat Cottage Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Milk Fat for **SKIM MILK CHEESE** *The product shall conform with the identity for Skim Milk Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	(MOISTURE > 39% & PH > 5): S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g. E. coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		

	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A4bi - Ripened cheese, includes rind e.g. Ripened cheese may be soft (e.g., camembert), firm (e.g., edam, gouda), hard (e.g., cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **CHEDDAR CHEESE** *The product shall conform with the identity and standards for optional ingredients for Cheddar Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for WASHED CURD **CHEESE (SOAKED CURD CHEESE)** *The product shall conform with the	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

	identity and standards for Washed Curd Cheese (Soaked Curd Cheese).		
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **COLBY CHEESE** *The product shall conform with the identity and standards for Colby Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **GRANULAR CHEESE (STIRRED CURD CHEESE)** *The product shall conform with the identity and standards for Granular Cheese (Stirred Curd Cheese).	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **BRICK CHEESE** *The product shall conform with the identity and standards for optional ingredients for Brick Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **SWISS CHEESE** *The product shall conform with the	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

	identity and standards for optional ingredients Swiss Cheese.		
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **GRUYERS CHEESE** *The product shall conform with the identity and standards for optional ingredients Gruyers Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **EDAM CHEESE** *The product shall conform with the identity and standards for optional ingredients Edam Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **PARMESAN CHEESE** *The product shall conform with the identity and standards for optional ingredients Parmesan Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for **PARMESAN CHEESE** *The product shall conform with the identity and standards for optional ingredients Parmesan Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/g or MPN/g or /25g. E. coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A4bii - Rind of ripened cheese			
A4biii - Cheese powder (for reconstitution) e.g. Spray-dried cheese			
A4c - Whey cheese			
A4di - Plain processed cheese e.g. American Cheese, requeson	☑ Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and % Lactose for **PASTEURIZED PROCESS CHEESE** *The product shall conform with the identity, standards for optional	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

	ingredients and additional label declaration for Pasteurized Process Cheese.		
	☑ Valid Certificate of Analysis for % Moisture Content, % Fat Content and % Milk Fat (when the food contains other foodstuffs) for **PASTEURIZED PROCESS CHEESE FOOD** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture Content and % Fat Content for **PASTEURIZED PROCESS CHEESE SPREAD** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g,	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g. E. coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**:	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD**: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:** Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A4dii - Flavored processed cheese e.g. eufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese	☑ Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and % Lactose for **PASTEURIZED PROCESS CHEESE**	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier

balls (formed processed cheese coated in nuts, herbs or spices)	*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese.		
	☑ Valid Certificate of Analysis for % Moisture Content, % Fat Content and % Milk Fat (when the food contains other foodstuffs) for **PASTEURIZED PROCESS CHEESE FOOD** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for % Moisture Content and % Fat Content for **PASTEURIZED PROCESS CHEESE SPREAD** *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g. E. coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		

	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD**: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:** Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

A4e - Cheese analogues e.g. imitation cheese, imitation cheese mixes, and imitation cheese powders	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/g or MPN/g or /25g. E. coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD**: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g		
A4f - Whey protein cheese e.g. ricotta cheese			
A5 - Dairy-based desserts e.g. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Other junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from khoa (cow or buffalo milk concentrated by boiling), or chhena (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. maida (refined wheat flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi	☑ Valid Certificate of Analysis for % Milk Fat Content by weight; % Milk Solids Non-Fat Content by weight; Acidity of the product when solid for **YOGURT AND FLAVORED YOGURT**	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL (required minimum level: ≥10^6 CFU/mL) ☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC MILK-BASED CONFECTIONERIES**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	(e.g. PASTILLAS and YEMA): Yeast and Mold Count CFU/g, Salmonella/25, Coliforms MPN/g or CFU/g and Aerobic Plate Count CFU/g		
A6a - Liquid whey and whey products			
A6b - Dried whey and whey products			
A7 - Milk for manufacture			
A8 - Dairy-based frozen desserts e.g. ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	(coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)**: Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Salmonella/25g CFU/g & Listeria monocytogenes/25g		
B1 - Dried fruits and vegetable - plain/sun-dried seaweeds, and nuts and seeds e.g. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder, dried potato flakes and dried lentil, dried sea tangle (kelp; kombu), dried sea tangle with seasoning (shio-kombu), dried seaweed (tororo-kombu), dried gourd strips (kampyo), dried laver (nori), and dried laminariales (wakame)	☑ Valid Certificate of Analysis for Microbiological parameters for **SUN DRIED FRUITS**: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SUN DRIED FRUITS**: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED VEGETABLE**: E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED VEGETABLE:** E. coli MPN/g		
B2 - Vegetable seaweed, and nut and seed - purees, spreads e.g. tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter)	☑ Valid Certificate of Analysis for % Fat Content and % Water Insoluble Inorganic Residue for Peanut Butter *The product shall conform with the identity and label statement for optional ingredients for Peanut Butter.	Administrative Order No. 228 s. 1974	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PEANUT BUTTER & OTHER NUT BUTTERS**: Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PEANUT BUTTER & OTHER NUT BUTTER**S: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
D - Chocolate with nuts	☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS/CONFECTIONARIES**: Molds CFU/g, Salmonella/25g, Coliforms MPN/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS:** Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g. ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE CONFECTIONARIES:** Molds CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g		
F1 - Fine bakery products with fillings: meat, milk, poultry, cream, and other perishable foods; icings and coatings e.g. butter cake, cheesecake, fruit-filled cereal bars, pound cake (including kasutera), moist cake (type of starchy dessert (Nama Gashi)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers)	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS (MICROBIOLOGICALLY SENSITIVE TYPES E.G. CONTAINING EGGS & DAIRY PRODUCTS)**: S. aureus (coagulase +) cfu/g, MYC cfu/g, SPC/APC cfu/g & Coliforms cfu/g) Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS:** Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **COATED OR FILLED, DRIED SHELF-STABLE BISCUITS**: Coliforms MPN/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COATED OR FILLED, DRIED SHELF-STABLE BISCUIT**S: Coliforms MPN/g & Salmonella/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC FLOUR-BASED CONFECTIONERIES e.g. PIAYA):** Yeast and Mold Count CFU/g and Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus (coagulase +) CFU/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus CFU/g & Salmonella/25g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (TO BE COOKED) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus (coagulase +) CFU/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (TO BE COOKED) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
F2 - Cookies with nuts	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS (MICROBIOLOGICALLY SENSITIVE TYPES E.G. CONTAINING EGGS & DAIRY PRODUCTS)**: S. aureus (coagulase +) cfu/g, MYC cfu/g, SPC/APC cfu/g & Coliforms cfu/g)	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS:** Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g		
G1a - Heat-treated processed meat, poultry and game products in whole pieces or cuts (canned) e.g. cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani)	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINER**S: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
G1b - Frozen processed meat, poultry and game products in whole pieces or cuts (marinated pork/beef/chicken cuts) e.g. frozen whole chickens, frozen, marinated chicken, frozen chicken parts, and frozen beef steaks	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH/FROZEN RAW CHICKEN**: SPC/APC cfu/g Or upon effectivity of FDA Circular No. 2022-012: NONE	FDA Circular No. 2013-010	Applicant Company/ Manufacturer/Source/Supplier

G2a - Heat-treated processed comminuted meat, poultry and game products (canned) e.g. pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture)	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINER**S: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
G2b - Frozen processed comminuted meat, poultry and game products (nuggets, patties, dumplings salami, meat loaf, hotdog) e.g. frozen hamburger patties; frozen breaded or battered chicken fingers	☑ Valid Certificate of Analysis for Microbiological parameters for **COLD CUTS, FROZEN & CHILLED HOTDOGS**: E. coli MPN/g, Salmonella/25g, S. aureus (coagulase +) CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COLD CUTS, FROZEN & CHILLED HOTDOGS**: E. coli MPN/g or CFU/g or /25g, Salmonella/25g, S. aureus, L.	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	monocytogenes/25g & Aerobic Plate Count CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED POULTRY MEAT, FROZEN TO BE REHEATED BEFORE EATING (e.g. prepared frozen meals chicken burgers, chicken turkey rolls, chicken nuggets, other breaded poultry meat products):** Aerobic Plate Count CFU/g, S. aureus CFU/g, Listeria monocytogenes/25g, Salmonella/25 and Campylobacter jejuni/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **MARINATED MEAT PRODUCTS (e.g. Marinated meat and meat preparations (tapa, sisig, etc.), - Marinated poultry, Dim sum made from meat (siomai)):** Salmonella/25g, Listeria monocytogenes/25g and S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **FOODS COOKED IMMEDIATELY PRIOR TO SALE OR CONSUMPTION (e.g. Takeaway food, burgers, kebabs,**		

	sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration): Aerobic Plate Count CFU/g, Enterobacteriaceae CFU/g, E. coli CFU/g, S. aureus (coagulase +) CFU/g, Salmonella/25g and Listeria monocytogenes/25g		
	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED**: Aerobic Plate Count CFU/g, E. coli CFU/g and Salmonella/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED**: Salmonella/25g, Aerobic Plate Count CFU/g and E. coli CFU/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PASTE & PATE**: Salmonella/25g, Clostridium perfringens CFU/g, S. aureus (coagulase +) CFU/g, Coliforms	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PASTE & PATE**: Salmonella/25g, Clostridium perfringens CFU/g, S. aureus CFU/g, Coliforms CFU/g & Aerobic Plate Count CFU/g		
	☑ Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
H1a - Frozen fish, fish fillets and fish products e.g. frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH FROZEN FISH**: E. coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFUu/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH FROZEN FISH**: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus MPN/g, Salmonella/25g & Aerobic Plate Coun CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN RAW CRUSTACEANS**: E.	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN RAW CRUSTACEANS**: E. coli MPN/g, S. aureus CFU/g, Salmonella/25g, V. parahaemolyticus MPN/g, Aerobic Plate Count CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH & FROZEN BIVALVE MOLLUSCS**: E. coli MPN/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH & FROZEN BIVALVE MOLLUSCS**: E. coli MPN/g, Salmonella/25g, V. parahaemolyticus MPN/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H1b - Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms e.g. frozen raw breaded or batter-	☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)	MPN/g, S. aureus (coagulase +) CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli MPN/g, S. aureus CFU/g & Aerobic Plate Count CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **FISH AND CRUSTACEAN BASED PROCESSED MEAT (e.g. fish ball, squid ball):** Aerobic Plate Count CFU/g, S. aureus CFU/g, V. parahaemolyticus MPN/g and E. coli MPN/g.		
H1c - Frozen minced and creamed fish products e.g. Uncooked product prepared from minced fish pieces in cream-type sauce			
H1di - Cooked fish and fish products e.g. fish sausage; cooked fish products boiled down in soy sauce (tsukudani); cooked surimi product (kamaboko); crab-flavoured cooked kamaboko product (kanikama); cooked fish roe; cooked surimi; cooked, tube-shaped surimi	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for AQUATIC PRODUCTS: Salmonella/25g, V. parahaemolyticus MPN/g and S. aureus CFU/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

product (chikuwa); and cooked fish and lobster paste (surimi-like products.)			
H1dii - Cooked molluscs, crustaceans and echinoderms e.g. cooked crangon crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN COOKED CRUSTACEANS**: E. coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN COOKED CRUSTACEANS**: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED, CHILLED & FROZEN CRABMEAT**: E. coli MPN/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED, CHILLED & FROZEN**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CRABMEAT: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus CFU/g & SPC/APC CFU/g		
H1diii - Fried fish and fish products e.g. ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs			
H2 - Fully preserved including canned or fermented fish and fish products e.g. canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized)	☑ Valid Certificate of Analysis for Microbiological parameters for **FISH & SHELLFISH PRODUCTS IN HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FISH & SHELLFISH PRODUCTS, COOKED CRUSTACEANS IN HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED) EG. COOKED BAGOONG/SHRIMP PASTE**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Total Solids, Protein and NaCl for **BAGOONG (FISH AND SHRIMP)**	Administrative Order No. 128 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
Ia - Liquid egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/g, Salmonella/25g, YMC CFU/g (for dried products) & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED**): Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g (for dried products) & SPC/APC CFU/g		
Ib - Frozen egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, YMC CFU/g (for dried products) & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED**): Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g **(for dried products)** & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

Ic - Dried and/or heat coagulated egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, YMC CFU/g (for dried products) & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g (for dried products) & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
J1 - Infant formula, follow-on formula and formula for special medical purposes for infants	**INFANT FORMULA & FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS**		
	☑ Valid Certificate of Analysis for Energy, Protein, Total Fat, Linolenic Acid, Total Carbohydrates per 100g, Vitamins and Minerals, Trace Minerals and Other Substances, Lauric/Mystiric/Trans Fatty Acids, Optional Ingredients- Taurine, DHA and Contaminants	Codex Stan 72-1981 Rev. 2007	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES**:	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Cronobacter spp./10g, Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae/10g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Valid Certificate of Analysis for Microbiological parameters for **POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES (INTENDED FOR 0 TO 6 MONTHS OLD)**: Cronobacter spp./10g, Salmonella/25g, SPC/APC cfu/g & Enterobacteriaceae/10g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **INFANT FORMULA- LIQUID (UHT/STERILIZED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **INFANT FORMULA- LIQUID (UHT/STERILIZED)**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Clear and complete loose labels or artworks compliant with Department Circular No. 2008-0006	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
	☑ For FSMP: Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 72-1981 Rev. 2007 and Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	FOLLOW-UP FORMULA/MILK SUPPLEMENT		
	☑ Valid Certificate of Analysis for Energy, Protein, Total Fat, Linolenic Acid, Total Carbohydrates per 100g, Vitamins and Minerals, Trace Minerals and Other Substances, Lauric/Mystiric/Trans Fatty Acids, Optional Ingredients- suitable for 6 months onwards and scientifically proven.	Codex Stan 156-1987	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **FOLLOW-UP FORMULA MILK/SUPPLEMENT (INTENDED FOR INFANTS 6 MONTHS ON AND FOR YOUNG CHILDREN 12-36 MONTHS)**: Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae/10g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FOLLOW-UP FORMULA/MILK**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	SUPPLEMENT (FROM 6 MONTHS INFANTS TO 36 MONTHS YOUNG CHILDREN); FORMULA FOR SPECIAL MEDICAL PURPOSES FOR YOUNG CHILDREN: Salmonella/25g, Aerobic Plate Count CFU/g & Enterobacteriaceae/10g		
	☑ Clear and complete loose labels or artworks compliant with Department Circular No. 2008-0006.	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
J2 - Complementary foods for infants and young children e.g. cereal-, fruit-, vegetable-, and meat-based "baby foods" for infants, "toddler foods," and "junior foods"; lactea flour, biscuits and rusks for children.	**CEREAL-BASED FOODS FOR INFANTS & YOUNG CHILDREN**		
	☑ Valid Certificate of Analysis for Energy, Protein, Carbohydrates, Lipids, Minerals and Vitamins per 100 kcal or 100 kJ	Codex Stan 074-1981, Rev 1-2006	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CEREAL-BASED FOODS FOR INFANTS**: Bacillus cereus CFU/g, Clostridium perfringes CFU/g, SPC/APC CFU/g, Salmonella/25g & Coliforms MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CEREAL-BASED FOODS FOR INFANTS**: Bacillus cereus CFU/g, Clostridium perfringes CFU/g, Aerobic	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Plate Count CFU/g, Salmonella/25g & Coliforms MPN/g		
	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED AND INSTANT PRODUCTS REQUIRING RECONSTITUTION:** Coliforms MPN/g, Aerobic Plate Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED PRODUCTS REQUIRING RECONSTITUTION AND BOILING BEFORE CONSUMPTION:** Coliforms MPN/g, Salmonella/25g & Aerobic Plate Count CFU/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks declaring the statement "Infants six months onwards should be given fresh, indigenous and natural food in combination with continued breastfeeding based on Department Circular No. 2008-0006.	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
	CANNED BABY FOODS		
	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 73-1981 amended 1989	

	☑ Valid Certificate of Analysis for Microbiological parameters for **BABY FOODS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BABY FOODS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks declaring the statement "Infants six months onwards should be given fresh, indigenous and natural food in combination with continued breastfeeding based on Department Circular No. 2008-0006.	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
J3. Dietetic foods intended for special medical purposes (excluding products under HR Letter J.1.)	☑ Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 180-1991 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with Codex Stan 180-1991.	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
J4 - Dietetic formula for slimming purposes and weight reduction	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier

	☑ Clear and complete loose labels or artworks compliant with Codex Stan 181-1991	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier
J5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products under HR Letter J.1 to 4 and Letter K, Food Supplements)	☑ Scientific Studies indicating safety and suitability of the product to specific disease and disorder to which it is intended	Codex Stan 146-1985 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 146-1985	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with Codex Stan146-1985	Codex Stan 146-1985	Applicant Company/ Manufacturer/Source/Supplier
J6 - Weaning foods for infants and growing children			
J7 - Dietetic foods for special medical purpose	☑ Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 180-1991 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with Codex Stan 180-1991	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **READY-TO-USE THERAPEUTIC FOODS (RUTF) AND READY-TO-USE-SUPPLEMENTARY FOODS (RUFS),**	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	6-59 MONTHS OF AGE: Salmonella/25g		
J8 - Dietetic formulas for weight control	☑ Valid Certificate of Analysis to support Nutrition Information	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with Codex Stan 181-1991	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier
J - Bottled Water	☑ Valid Certificate of Analysis for Physico-Chemical Properties (Turbidity, Color, Odor, Taste, pH, TDS, Conductivity, Calcium. Magnesium, Sodium, Potassium, Chloride, Sulfate), Contaminants (Nitrates, Nitrites, Iron, manganese, Copper, Zinc, Aluminum, Fluoride, organic Matter, Surfactants), Toxic Contaminants (Arsenic, Cadmium, Cyanide, Chromium, Lead, Mercury, Selenium, Phenolic Substances), Volatile Organic Compounds (Carbon tetrachloride, Benzene, Trihalomethanes), Pesticides & Related Substances (Carbamates, Organochlorines, Organophosphates, Herbicides, Fungicides, PCB), Radionuclides (Gross Alpha Activity, Gross Beta Activity) and Microbiological Parameters (Coliforms, Fecal Strepcocci, Pseudomonas Aeruginosa, HPC)	Administrative Order No. 18-A s. 1993	Applicant Company/ Manufacturer/Source/Supplier

	Clear and complete loose labels or artworks compliant with Administrative Order No. 39 s. 1996 and Administrative Order No. 18-A s. 1993.	Administrative Order No. 39 s. 1996 and Administrative Order No. 18-A s. 1993	Applicant Company/ Manufacturer/Source/Supplier
K1 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Food Supplement e.g. Ginkgo Biloba + Co-Q10 + Korean Ginseng Food Supplement Capsule	Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids or Ingredient Assays) and/or microbiological parameters of the finished product (whichever is applicable)	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	Clear and complete loose labels or artworks declaring the term “Food Supplement” and the phrase “NO APPROVED THERAPEUTIC CLAIMS” based on BC 2 S. 1999	Bureau Circular No. 2 s 1999	Applicant Company/ Manufacturer/Source/Supplier
	Sample in actual commercial presentation	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	For **TRADITIONALLY USED HERBAL PRODUCTS**: Valid Certificate of Analysis for Heavy Metals in the finished product	Administrative Order No. 184 s. 2004	Applicant Company/ Manufacturer/Source/Supplier
	For **VIRGIN COCONUT OIL FOOD SUPPLEMENT WITH FLAVOR**: 1) That the raw material (virgin coconut oil) used conforms with the Philippine National Standards for Virgin Coconut	Bureau Circular 2006-018	Applicant Company/ Manufacturer/Source/Supplier

	Oil; 2) That the flavoring added should be generally recognized as safe and suitable for human consumption as evidenced by a certification from the supplier. The nature of flavor used (natural, nature-identical, artificial) shall be indicated in the list of ingredients; 3) No other food additive shall be allowed except the flavor; 4) The label shall conform with BC 2 s. 1999; 5) The term “Food Supplement” shall be part of the product name		
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for VIRGIN COCONUT OIL: Aerobic Plate Count CFU/ml, Coliform MPN/ml or CFU/ml, Yeast and Mold Count CFU/ml, Salmonella spp. /25ml and E. coli MPN/ml or CFU/ml	FDA Circular No. 2022-012	
	For **GINKGO BILOBA**: 1.) Valid Certificate of Analysis for the Ginkgo Biloba Content; 2.) Clear and complete label declaring the precaution "*It is advised that Ginkgo Biloba should not be taken for 6 months and longer and it should not be*	Bureau Circular No. 02 s. 2004	Applicant Company/ Manufacturer/Source/Supplier

	used with warfarin and other thrombolytic agents"		
	For **TAHEEBO / Pau d'arco / Lapacho**: Clear and complete label declaring the precautions: 1. "This product is not intended to diagnose, treat, cure, and prevent disease" 2. "Maximum daily intake up to 3 cups per day only" 3. "should not be taken with aspirin, ticlopidine, ginkgo biloba, ginseng, warfarin & heparin" 4. "should not be taken by pregnant or breast-feeding mother" 5. "should not be taken at least one week before contemplated operation" 6. Stop intake of this product in the event of nausea, vomiting, diarrhea, skin pallor, bruises and nose bleeding.	Bureau Circular No. 17 s. 2004	Applicant Company/ Manufacturer/Source/Supplier
	For **PROBIOTICS WHICH BACTERIAL STRAINS NOT FOUND IN THE ACCEPTABLE LIST** shall be subject to (1) demonstration of evidence of safe use as food supplement and (2) analysis of the bacterial species found in formulation. Likewise, BFAD shall use as reference: WHO-FAO "Guidelines for the Evaluation of Probiotics in Food" (2002).	Bureau Circular No. 16 s. 2004	Applicant Company/ Manufacturer/Source/Supplier

	A. The BFAD also would like to inform everyone concerned that, for a Probiotic to the effective, the following properties should be demonstrated: a. beneficial effect on the host organism b. should be able to survive in the digestive tract c. should adhere to the mucosal epithelial cells d. should exhibit enhancement and protection of the intestinal ecology e. should remain viable during periods of storage and use. B. For the demonstration of the safety of a Probiotic, the following documents should be submitted: a. Determination of antibiotic resistance patterns b. Assessment of certain metabolic activities (e.g., D-lactate production, bile salt deconjugation) c. Assessment of side-effects during human studies d. Epidemiological surveillance of adverse incidents in consumers (post-market) e. If the strain under evaluation belongs to a species that is a known mammalian toxin producer, it must be tested for toxin production. One possible scheme for testing toxin production has		

	been recommended by the EU Scientific Committee on Animal Nutrition (SCAN, 2000) f. If the strain under evaluation belongs to a species with known hemolytic potential, determination of hemolytic activity is required.		
K2 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Conventional Food Product e.g. Powdered Juice with marine collagen, coffee powder with barley grass, tongkat ali and royal jelly	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g		
L. New in the international or local market/Other New Products/Unclassified or Unlisted in A.O. 2014-0029 Annex A			
FOOD PRODUCTS CONTAINING TRANS-FATTY ACIDS (TFA) Upon effectivity of FDA Circular 2021-028, FDA Circular No.2021-028-A	☑ technical specifications of raw materials indicating specific oil(s) and/or fat(s) used and the processing it underwent; ☑ recent (within 12 months from date of application) certificate of analysis of the finished product from an accredited laboratory of the FDA and Philippine Accreditation Board/Office (PAB/PAO) or from the country of origin (for imported products), reflecting the TFA content per 100g or ml, validated reference methods of analysis, and the limit of detection for the method used in the analysis of TFA; and ☑ for prepackaged processed food containing naturally-occurring TFA of more than 2g TFA per 100g or ml of	FDA Circular 2021-028 FDA Circular No.2021-028-A	Applicant Company/ Manufacturer/Source/Supplier

	the total fat, recent (within 12 months from date of application) certificate of analysis showing that the TFA is naturally-occurring and/or obtained from ruminant animal, from an accredited laboratory of the FDA and Philippine Accreditation Board/Office (PAB/PAO) or from the country of origin, with validated reference method of analysis and the limit of detection for the method used in the analysis.		

FOR AMENDMENT DATA CAPTURE DATA CAPTURE in the modified E-Registration System refers to applications processed in the old E-Registration System (Version 1) or thru manual registration system.		
GENERAL REQUIREMENTS	**BASIS/ISSUANCE**	**WHERE TO SECURE**
☑ Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	FDA Website
☑ Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order No. 50 s. 2001	Systems/Means prescribed by FDA
☑ Scanned Application Letter stating the intended changes (indicate ALL the changes/amendments to be made)	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier
☑ Upload ALL INITIAL requirements.	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier
☑ Additional Requirements per Amendment Type. Please refer to TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR) – AMENDMENT (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2) - III. ADDITIONAL Requirements per Amendment Type.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier

FOR RE-APPLICATION DATA CAPTURE DATA CAPTURE in the modified E-Registration System refers to applications processed in the old E-Registration System (Version 1) or thru manual registration system.		
GENERAL REQUIREMENTS	**BASIS/ISSUANCE**	**WHERE TO SECURE**
☑ Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	FDA Website
☑ Upload ALL INITIAL requirements AND compliance to the deficiencies stated in the previously issued Letter of Denial (LOD) within 6 months upon receipt of LOD.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ In reference to the

		previously filed and disapproved INITIAL application
☑ Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order No. 50 s. 2001	Systems/Means prescribed by FDA

FOR RENEWAL DATA CAPTURE (REGULAR) DATA CAPTURE in the modified E-Registration System refers to applications processed in the old E-Registration System (Version 1) or thru manual registration system.		
GENERAL REQUIREMENTS	**BASIS/ISSUANCE**	**WHERE TO SECURE**
☑ Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	FDA Website
☑ Upload ALL INITIAL requirements.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier
☑ Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order No. 50 s. 2001	Systems/Means prescribed by FDA

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

The client shall forward the application to **PRE-ASSESSMENT**. A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client. If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. To refile, the applicant must **start a NEW CASE** and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned. *For Food Supplement application, the proof of submission of sample can be re-uploaded to the new application.*		
(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	
3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	
	3) **EVALUATION** The CFRR-Licensing and Registration Division (LRD) Technical Personnel will evaluate the application and	8 Working Days (Days 1-8)	LRD EVALUATOR (e.g. FDRO)

	ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.		
	4) **CHECKING or Quality Assurance (QA)** The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	7 Working Days (Days 9-15)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	5) **FINAL DECISION** The CFRR Approving Authority will review the checked application, ALL the submitted documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR Approving Authority will then finalize the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or	5 Working Days (Days 16-20)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)

	Letter of Denial (LOD) (for DISAPPROVED application), through the E-Registration System.		
5) If the application is **APPROVED**, an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR) will be received. If **DISAPPROVED**, an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD) will be received. ***For Amendment:*** If the application is approved, the applicant company will receive an e-mail notification from FDA indicating that the application is approved (this includes those amendments with multiple applications with approved and disapproved results) and another e-mail notification containing the Amendment Decision Summary Table. If disapproved, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.	6) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		TOTAL: 20 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

II. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR) –** AMENDMENT (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2))

Center/Office/Division	**:**	Center for Food Regulation and Research (CFRR)
Classification	**:**	Government to Business
Type of Transaction	**:**	Highly Technical
Who May Avail	**:**	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	**:**	In accordance to Administrative Order 50 s. 2001 + Legal Research Fee (LRF). Change or Extension of Shelf-life: Php 1,000.00 + 1% LRF Other Types of Amendment: Php 200.00 + 1% LRF

GENERAL GUIDELINES

Please refer to:

1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and

2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular No. 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

CHECKLIST OF REQUIREMENTS FOR ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
☑ Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	Administrative No. Order 2014-0029	FDA Website
☑ Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order 50 s. 2001	Systems/Means prescribed by FDA

☑ Scanned Application Letter stating the intended changes (indicate ALL the changes/amendments to be made)	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company
☑ Valid and appropriate FDA License to Operate (required for all types of CPR application)	Administrative No. Order 2014-0029 Republic Act 9711	FDA Philippines

ADDITIONAL Requirements per Amendment Type			
AMENDMENT TYPE	**☑ ADDITIONAL REQUIREMENTS**	**BASIS**	**WHERE TO SECURE**
2a. Change in Brand Name	☑ Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations ☑ Authority from the source or the owner of the brand (imported & local) ☑ IPO registration, if available.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company Source/Supplier/Brand Owner IPO/Source/ Supplier
2b. Change in Product Name/Additional Product Description	☑ Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2c. Change in Company Name/Business Name	☑ Proof of change in business name (e.g. License to Operate) ☑Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2d. Change in/Additional Supplier	☑ Any of the following scanned copy of the original documents: Foreign Agency Agreement or Certificate of Distributorship or Appointment letter or Proforma Invoice or Memorandum of Agreement from the new supplier.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

2e. Change in Packaging Material and/or Additional Packaging Type	☑ Clear and complete proposed loose labels or artworks, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations ☑ Pictures of the product in all angles and in different packaging sizes, and from at least two different perspectives allowing visual recognition of a product as the same with the one being registered. ☑ Proof of suitability of packaging material for food, including stability of the product in the new packaging.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2f. Change of Packaging in Commercial Presentation (Change/Additional Packaging Size)	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2g. Change or Extension in Shelf-Life	☑ Stability study results with conclusion to support extension or change in shelf-life	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2h. Change in/Additional Packaging design	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
***2hi*. Addition of Claims for Logos**	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Valid Certificate (e.g. HALAL, Sangkap pinoy seal, Organic, Kosher, etc.)	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hii. Change in Label Color	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hiii. Change in Font Size for Product Information	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

2hiv. Change/Additional Claims for Source of Vitamins/Minerals and Health and Nutrition Claims	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Certificate of Analysis (duly signed by competent technical staff including the complete name with appropriate parameters and result) or documents to substantiate claims.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hv. Change /Update in Nutrition Information (Vitamin and Mineral)	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Certificate of Analysis (duly signed by competent technical staff including the complete name with appropriate parameters and result).	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hvi. Change/Additional Menu or Serving suggestion (Photograph)	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hvii. Compliance to CPR Remarks	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hviii. Declaration of Distributor	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Distributorship Agreement (Notarized, signed by the MAH/ Applicant Company and distributor reflecting the correct address	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hix. Change of Manufacturer's Name	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Attestation letter from the manufacturer stating the	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

	reason for change in manufacturer's name. ☑ ANY of the scanned copy of the original document issued by the Regulatory/ Health Authority/Recognized Issuing body/ Attested by recognized Association or duly authenticated by the Philippine Consulate from the country of origin: Certificate of Registration with GMP Compliance or its equivalent or Valid Sanitary Phyto-Sanitary Certificate or Health Certificate or ISO 22000 Certificate or FSSC Certificate or HACCP Certificate or Certificate of Free Sale. (if available).		
2hx. Locally Produced with Additional Activity for Export	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ LTO as food exporter if the company is not manufacturer.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hxi. Declaration of "Exclusively Distributed by"	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Terms of Agreement/Exclusive Distributorship Agreement.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2hxii. Declaration of Manufacturer's Office Address on the Label	☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2i. Transfer of Ownership of a Registered Product	☑ Proof of Agreement between previous and current owners of the product transferring ownership ☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

2j. Change in Importer/Distributor/Trader	☑ Termination of agreement/Deed of assignment ☑ Agreement of new manufacturer/importer/distributor or Appointment letter ☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2k. For Change in Importer/Distributor/Trader using a new user account:	☑ Termination of agreement/Deed of assignment ☑ Agreement of new manufacturer/importer/distributor or Appointment letter ☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. ☑ Upload ALL INITIAL requirements	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2l. Change in Company Address/Business Address (Not Applicable to Manufacturer and Repacker)	☑ Proof of change in business name (e.g. License to Operate) ☑ Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2m. Change in LTO Number and/or LTO Validity	☑ Copy of updated License to Operate	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier
2n. Exportation of Previously Registered Product Initially for Local Distribution.	☑ Clear and complete loose labels or artworks as applicable, of all packaging sizes, or equivalents as defined by FDA regulations or reflecting compliance to labelling requirements of importing country (if label is different from the approved one) ☑ Copy of License to Operate as Food Exporter	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

2o. Other Cases as Declared in Succeeding FDA Issuances (Examples but not limited to the following; as long as there is no change in formulation and no change in manufacturer's address)	e.g. Change in Product Specification ☑ Copy of updated Product Specification Sheet e.g. Change in Lot Code and Interpretation ☑ Copy of updated Product Specification Sheet ☑ Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Source/Supplier

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company double clicks on the specific product/CASE NUMBER in the INBOX folder, accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services. The client shall forward the application to **PRE-ASSESSMENT**. A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder. If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client. If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. The application will return to client's E-Registration System INBOX. The client may refile by proceeding as stated on **CLIENT STEPS: 1)**.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	
3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	
	3) **EVALUATION** The CFRR-Licensing and Registration Division (LRD) Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Days 1-8)	LRD EVALUATOR (e.g. FDRO)
	4) **CHECKING or Quality Assurance (QA)** The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures.	7 Working Days (Days 9-15)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)

	The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.		
	5) **FINAL DECISION** The CFRR Approving Authority will review the checked application, ALL the submitted documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR Approving Authority will then finalizes the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or **Letter of Denial (LOD) (for DISAPPROVED application)**, through the E-Registration System.	5 Working Days (Days 16-20)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5) If the application is **APPROVED**, the applicant company will receive an e-mail notification from FDA indicating that the application is approved (this includes amendment with multiple applications with approved and disapproved results) and another e-mail notification containing the Amendment Decision Summary Table. If **DISAPPROVED**, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.	6) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		TOTAL: 20 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

III. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR)** – AUTOMATIC RENEWAL APPLICATION (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2))

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Highly Technical
Who May Avail	:	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	:	In accordance to Administrative Order 50 s. 2001 + Legal Research Fee (LRF). Conventional Food (Category 1): Php 1,000.00/5 years of validity + 1% LRF Conventional Food (Category 2): Php 1,250.00/5 year of validity + 1% LRF Food Supplement: Php 5,000.00/5 years of validity + 1% LRF Bottled Water: Php 5,000.00/5 years of validity + 1% LRF

GENERAL GUIDELINES
Please refer to:
1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and

2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular No. 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
☑ Accomplished Application Form as prescribed by FDA regulations. e.g. E-Registration System. Select "RENEWAL" as type of application using the same case number used in initial application.	FDA Circular No.2020-033 FDA Circular No.2020-033-A	FDA Website

☑ Proof of payment of fees as prescribed by current FDA regulations	Administrative Order 50 s. 2001	Systems/Means prescribed by FDA
☑ Valid and appropriate FDA License to Operate (required for all types of CPR application)	Administrative No. Order 2014-0029 Republic Act 9711	FDA Philippines
☑ A sworn statement indicating no change in or variation whatsoever in the product is attached to the application.	Implementing Rules and Regulations of Republic Act No. 9711	Applicant Company

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company double clicks on the specific product/CASE NUMBER in the INBOX folder, accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services. The client shall forward the application to **PRE-ASSESSMENT**. A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder. If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client. If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. The application will return to client's E-Registration System INBOX. The client may refile by proceeding as stated on **CLIENT STEPS: 1)**.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))
(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	

3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	
	3) **FINAL DECISION** The CFRR Approving Authority will then finalizes the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or **Letter of Denial (LOD) (for DISAPPROVED application)**, through the E-Registration System.	3 Working Days (Days 1-3)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5) If the application is **APPROVED**, an e-mail notification from FDA regarding the issaunce of Certificate of Product Registration (CPR) will be received. If **DISAPPROVED**, an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD) will be received.	4) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		TOTAL: 3 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

IV. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR):** AUTOMATIC RENEWAL (DATA CAPTURE)

(DATA CAPTURE in the modified e-Registration System/Portal (Version 2) refers to applications processed in the old e-Registration Portal (Version 1) or thru manual registration system)

Center/Office/Division	**:**	Center for Food Regulation and Research (CFRR)
Classification	**:**	Government to Business
Type of Transaction	**:**	Highly Technical
Who May Avail	**:**	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	**:**	In accordance to Administrative Order 50 s. 2001 + Legal Research Fee (LRF). Conventional Food (Category 1): Php 1,000.00/5 years of validity + 1% LRF Conventional Food (Category 2): Php 1,250.00/5 year of validity + 1% LRF Food Supplement: Php 5,000.00/5 years of validity + 1% LRF Bottled Water: Php 5,000.00/5 years of validity + 1% LRF

GENERAL GUIDELINES

Please refer to:

1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and

2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular No. 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

CHECKLIST OF REQUIREMENTS FOR ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS		
GENERAL REQUIREMENTS	**BASIS/ISSUANCE**	**WHERE TO SECURE**
☑ Accomplished Application Form as prescribed by FDA regulations. e.g. E-Registration System.	FDA Circular No.2020-033 FDA Circular No. 2020-033-A	FDA Website
☑ Proof of payment of fees as prescribed by current FDA regulations	Administrative Order 50 s. 2001	Systems/Means prescribed by FDA
☑ Valid and appropriate FDA License to Operate (required for all types of CPR application)	Administrative No. Order 2014-0029 Republic Act No. 9711	FDA
☑ A sworn statement indicating no change in or variation whatsoever in the product is attached to the application.	Implementing Rules and Regulations of Republic Act No. 9711	Applicant Company
☑ Upload **ALL INITIAL** requirements.	Administrative No. Order 2014-0029 FDA Circular No. 2020-033	Applicant Company/ In reference to the previously filed and approved INITIAL application (The validity of the documents to be submitted must be in accordance to current FDA regulation/s).

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services. The client shall forward the application to **PRE-ASSESSMENT**.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder. If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. To refile, the applicant must **start a NEW CASE** and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned. *For Food Supplement application, the proof of submission of sample can be re-uploaded to the new application.*		
(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	
3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	
	3) **EVALUATION** The CFRR-Licensing and Registration Division (LRD) Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft	3 Working Days (Days 1-3)	LRD EVALUATOR (e.g. FDRO)

	recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.		
	4) **CHECKING or Quality Assurance (QA)** The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	2 Working Days (Days 4-5)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	5) **FINAL DECISION** The CFRR Approving Authority will review the checked application, ALL the submitted documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR Approving Authority will then finalizes the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or **Letter of Denial (LOD) (for DISAPPROVED application)**, through the E-Registration System.	2 Working Days (Days 6-7)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5) If the application is **APPROVED**, an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR) will be received. If **DISAPPROVED**, an e-mail notification from	6) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF

FDA regarding the issuance of Letter of Denial/Disapproval (LOD) will be received. ***For Amendment:*** If the application is approved, the applicant company will receive an e-mail notification from FDA indicating that the application is approved (this includes those amendments with multiple applications with approved and disapproved results) and another e-mail notification containing the Amendment Decision Summary Table. If disapproved, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.			
		TOTAL: 7 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

V. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR)** – RE-APPLICATION (INITIAL APPLICATION DISAPPROVED FROM MODIFIED E-REGISTRATION)

Center/Office/Division	**:**	Center for Food Regulation and Research (CFRR)
Classification	**:**	Government to Business
Type of Transaction	**:**	Highly Technical
Who May Avail	**:**	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	**:**	In accordance to Administrative Order 50 s. 2001 + Legal Research Fee (LRF). Re-application Fee PhP 200.00 + 1% LRF

GENERAL GUIDELINES

Please refer to:

1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and

2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular No. 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

CHECKLIST OF REQUIREMENTS FOR ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
☑ Accomplished Application Form as prescribed by current regulations. Through the E-Registration System, upload/attach the compliance to the deficiencies stated in the previously issued Letter of Denial (LOD) within 6 months upon receipt of LOD, using the same case number.	FDA Circular No.2020-033 FDA Circular No.2020-033-A Administrative No. Order 2014-0029	FDA Website 1) For the Certificate of Analysis: a) Applicant Company/ Manufacturer/Source/Supplier; or b) Laboratory analysis issued/conducted by FDA accredited laboratories.

		2) For other technical document(s): a) Applicant Company/ Manufacturer/Source/Supplier
☑ Proof of payment of fees as prescribed by current FDA regulations.	Administrative Order 50 s. 2001	Systems/Means prescribed by FDA
☑ Valid and appropriate FDA License to Operate (required for all types of CPR application)	Administrative No. Order 2014-0029 Republic Act No. 9711	FDA Philippines

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company double clicks on the specific product/CASE NUMBER in the INBOX folder, accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services. The client shall forward the application to **PRE-ASSESSMENT**. A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder. If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client. If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. The application will return to client's E-Registration System INBOX. The client may refile by proceeding as stated on **CLIENT STEPS: 1)**.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))
(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	

3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	
	3) **EVALUATION** The CFRR-Licensing and Registration Division (LRD) Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Days 1-8)	LRD EVALUATOR (e.g. FDRO)
	4) **CHECKING or Quality Assurance (QA)** The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft	7 Working Days (Days 9-15)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)

	recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.		
	5) **FINAL DECISION** The CFRR Approving Authority will review the checked application, ALL the submitted documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR Approving Authority will then finalizes the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or **Letter of Denial (LOD) (for DISAPPROVED application)**, through the E-Registration System.	5 Working Days (Days 16-20)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5) If the application is **APPROVED**, the applicant company will receive an e-mail notification from FDA indicating that the application is approved (this includes amendment with multiple applications with approved and disapproved results) and another e-mail notification containing the Amendment Decision Summary Table. If **DISAPPROVED**, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.	6) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		TOTAL: 20 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

VI. **TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR)** – FOR EXPORT MARKET ONLY

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Highly Technical
Who May Avail	:	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
Fees to be Paid	:	In accordance to Administrative Order 50 s. 2001 + Legal Research Fee (LRF). Conventional Food (Category 1): Php 1,000.00/5 years of validity + 1% LRF Conventional Food (Category 2): Php 1,250.00/5 year of validity + 1% LRF Food Supplement: Php 5,000.00/5 years of validity + 1% LRF Bottled Water: Php 5,000.00/5 years of validity + 1% LRF

GENERAL GUIDELINES

Please refer to:

1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of FDA Circular No. 2020-033 || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products"; and

2) III. General Guidelines, and IV. Specific Guidelines of FDA Circular No. 2020-033-A || Addendum to FDA Circular No. 2020-033, "Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 "Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products" to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

CHECKLIST OF REQUIREMENTS FOR ALL TYPES OF FOOD PRODUCTS/FOOD CATEGORIZATION: RAW MATERIALS, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
☑ ANNEX D - REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	Administrative Order No. 2014-0029	FDA Website
☑ Accomplished Initial Application Form as prescribed by current FDA regulations. e.g. E-Registration System	FDA Circular No.2020-033 FDA Circular No.2020-033-A	FDA Website

☑ Proof of Payment of Fees as prescribed by FDA regulations. Please refer to the table Fees to be Paid:	Administrative Order No. 50 s. 2001	Buyer/Recipient
☑ Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations and ***shall comply with existing regulations of the importing country.***	Administrative Order No. 2014-0029	FDA Philippines
☑ Pictures of the product in all angles and in different packaging sizes, and from at least two different perspectives allowing visual recognition of a product as the same with the one being registered, as applicable.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
☑ For FOOD SUPPLEMENT, a sample in actual commercial presentation shall be submitted.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
☑ As applicable, documents to substantiate claims, such as technical, nutritional or health studies or reports, market-research studies, Certificate of Analysis, quantitative analysis and computations, scientific report or studies published in peer-reviewed scientific journals, certificates or certification to support use of logo/seal on Sangkap Pinoy, Halal, Organic, or Kosher food and in compliance with current labeling regulations.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
☑ VALID AND APPROPRIATE FDA LICENSE TO OPERATE (REQUIRED FOR ALL TYPES OF CPR APPLICATION)	Administrative Order No. 2014-0029 Republic Act No. 9711	Applicant Company/ Manufacturer/Source/Supplier and FDA Philippines
SOURCE DOCUMENTS		
For locally produced products: ☑ Distributorship Agreement or Contract Agreement signed by duly authorized representative of the establishment or Certificate of Distributorship or Appointment Letter or Memorandum of Agreement from each supplier. e.g. For WHOLESALER: ☑ Valid, notarized, and duly signed Distributorship Agreement or Memorandum of Agreement For TRADER: ☑ Valid, notarized, and duly signed Toll Manufacturing Agreement	FDA Circular No.2020-033 FDA Circular No.2020-033-A	Applicant Company/ Manufacturer/Source/Supplier

☑ copy of ANY of the following: Request for Quotation OR purchase order OR packing list OR valid notarized agreement signed by importing and exporting parties OR Proforma Invoice, whichever is applicable, OR any supporting document/s that the product is for export market.			Buyer/Recipient
RAW MATERIALS FOOD CATEGORIES	**ADDITIONAL REQUIREMENTS**	**BASIS**	**WHERE TO SECURE**
RAW MATERIALS - all substances that are employed in the processing of a finished product, packed in bulk containers and not labelled as finished product. Raw materials or ingredients would have product specifications that comply with the client requirements and not necessarily a single component.			
RM01 – Fats, Oils and Fat Emulsions e.g**.** Cooking Oils (Coconut, Palm, Soybean and Corn)			
RM02 - Processed Fruits, Vegetable and Edible Fungi, Seaweeds and Nuts			
RM03 - Confectionery			
RM04 - Cereals			
RM05 - Bakery Wares and Bakery Related Products e.g. Wheat Flour			
RM06 - Sweeteners including Honey e.g. Refined Sugar, Brown Sugar, Cane Sugar			
RM07 - Salt, Spices, Soups, Sauces, Salads and Protein Products e.g. Iodized Salt, Soy Sauce			
RM08 - Beverages (excluding Dairy Products) Non-Alcoholic			
RM09 - Beverages (excluding Dairy Products) Alcoholic			

RM10- Dairy products and Analogues			
RM11- Frozen Desserts			
RM12 - Processed Fish and Fish Products Including Molluscs, Crustaceans and Echinoderms			
RM13 - Herbal Products			
RM14 - Vitamins and Minerals			
RM15 - Products with Nutritional Substances			
RM16 - Food Additives			
RM17 - Edible Casings (except natural casings from animal sources)			
RM18 - Processed Meat and Meat Products, including poultry and game			
LOW RISK FOOD PRODUCTS	**ADDITIONAL REQUIREMENTS**	**BASIS**	**WHERE TO SECURE**
LOW RISK FOOD PRODUCTS - foods that are unlikely to contain pathogenic microorganisms and will not normally support their growth because of food characteristics and foods that are unlikely to contain harmful chemicals.			
A1 - Butter oil, anhydrous milkfat, ghee			
A2 - Vegetable Oils and Fats e.g. Coconut, Palm, Soybean and Corn			
A3 - Animal Fats			
A4 - Fat emulsions mainly of type oil-in-water e.g. Imitation milk - a fat-substituted milk produced from nonfat milk solids by addition of vegetable fats (coconut, safflower or corn oil), non-dairy whipped cream, non-dairy toppings and vegetable cream			
A5 - Fat emulsions mainly of type water-in-oil			

A6 - Fat-based desserts excluding dairy-based desserts e.g. Ice cream like product made with vegetable fats			
B1 - Dehydrated fruits or vegetables, including candied fruits			
B2 - Jams, jellies, marmalades			
B3 - Dehydrated vegetable protein products			
B4 - Fruits or Vegetables in vinegar, oil or brine Note: Fruits or vegetables in vinegar, oil or brine in canned, bottled or hermetically sealed containers must be file under Medium Risk Food Product - MRC3			
B5 - Fruit-based spreads excluding jams, jellies and marmalades e.g. Apple butter, lemon curd, mango chutney, raisin chutney			
B6 - Fruit Preparations e.g. fruit pulp, purees, fruit toppings, fruit sauce, fruit syrup, coconut milk and cream			
B7 - Cooked fruits e.g. Baked apples, fried apple rings, peach dumplings (baked peaches with a sweet dough covering			
B8 - Frozen vegetables, seaweeds, and nuts and seeds			
B9 - Vegetable seaweeds, nut and seed in pulps and preparations other than food in HR Letter B2			

e.g. Aloe extract, potato pulp, horseradish pulp			
B10 - Cooked or fried vegetables and seaweeds			
C1 - Confectionery e.g. Includes all types of products that mainly contain **sugar** and other dietetic counterparts and may or may not contain cocoa (e.g. Hard candy, soft candy, nougats and marzipans			
C2 - Chewing gum			
C3 - Decorations, toppings (non-fruit), and sweet sauces e.g. Ready-to-eat icings and frostings for cakes, cookies etc, maple, caramel and flavoured syrups			
D1 - Flour, starches (including soybean powder) and flour mixes e.g. Wheat flour, corn flour, bran			
D2 - Breakfast cereals including rolled oats e.g. granola type breakfast cereals, corn flakes, multi-grain			
D3a - Fresh pastas and noodles and like products e.g. Unboiled noodles, lumpia wrapper			
D3b - Dried pastas and noodles and like products e.g. spaghetti pasta, bean vermicelli, rice vermicelli, macaroni, rice noodles			

D3c - Pre-cooked pastas and noodles and like products e.g. Instant noodles			
D4 - Cereal and starch-based desserts e.g. rice pudding, tapioca pudding			
D5 - Batters e.g. for breading or batters for fish or poultry			
D6 - Pre-cooked or processed rice products e.g. Prepackaged Rice in Retail Size, Iron Rice Premix			
D7a - Soybean based beverages			
D7b - Soybean based film e.g. Fuzhu - asian food which is a protein–lipid film isolated from soymilk surface through high-temperature incubation			
D7c - Soybean curd (tofu)			
D7d - Semi-dehydrated soybean curd			
D7e - Dehydrated soybean curd			
D7f - Other soybean protein products e.g. Soy-based "chicken" meat			
F1a - Breads and rolls - yeast leavened breads and specialty breads, soda breads e.g. White bread, raisin bread, whole wheat bread, hamburger rolls, hotdog buns			
F1b - Crackers excluding sweet crackers			
F1c - Other ordinary bakery products e.g. Bagels, pita, English muffins			
F1d - Bread-type products, including bread stuffing and bread crumbs e.g. Croutons			

F1e - Steamed bread and buns e.g. Mantou			
F1f - Mixes for bread and ordinary bakery wares e.g. French bread mix, ciabatta mix			
F2 - Fine bakery wares and mixes - Mixes for fine bakery wares			
G1 - Refined and raw sugars e.g. Refined Sugar, Raw Cane Sugar			
G2 - Brown Sugar			
G3 - Sugar solutions and syrups e.g. Maple Syrup, Vanilla Syrup Flavoured Syrups			
G4 - Other sugars and syrups including coconut sugar e.g. Coloured sugar crystals for cookies			
G5- Honey			
G6- Table-top sweeteners, including those containing high-intensity sweeteners			
I1 - Salt and Salt substitutes			
I2 - Herbs, spices, seasonings and condiments			
I3 - Vinegars			
I4 - Mustards			
I5 - Soups and broths e.g. Mixes for soup and broths - bouillon powders and cubes			
I6a - Mixes for sauces and gravies			
I6b - Clear Sauces (Fish Sauce)			
I7 - Yeast and like products			
I8a - Fermented Soybean Paste (e.g. Miso)			

I9- Protein products other than from soybeans, marinades e.g. Vegetable Protein Analogues			
J1a - Non-alcoholic (soft) beverages without herbal ingredients e.g. Roasted coffee beans, coffee grounds, Freeze-dried coffee			
J1b - Non-alcoholic (soft) beverages with herbal ingredients e.g. Green Tea, Chamomile Tea			
J2a - Beer and Malt Beverages			
J2b - Cider and Perry			
J2c - Grape Wines e.g. Still grape wine, sparkling and semi-sparkling grape wines, fortified grape wine, grape liquor wine, sweet grape wine, red wine, white wine, rose wine			
J2d - Wines other than grape e.g. Fruit wine, rice wine			
J2e - Mead e.g. Honey wine			
J2f - Distilled spirituous beverages (>15%alcohol) e.g. Brandy, whisky, rhum, tequila, vodka			
J2g - Aromatized alcoholic beverages e.g. Aperitif wine			
K1 - Snacks - potato - cereal - or starch-based (from roots and tubers, pulses and legumes) e.g. Corn chips, crunchies, potato chips			

K2 - Chicharon e.g. Pork chicharon, mushroom chicharon			
K3 - Snacks - fish-based e.g. Fish Crackers, dried fish chips			
MEDIUM RISK FOOD PRODUCTS	**ADDITIONAL REQUIREMENTS**	**BASIS**	**WHERE TO SECURE**
MEDIUM RISK FOOD PRODUCTS - foods that are unlikely to contain pathogenic microorganisms and will not normally support their growth because of food characteristics; or food that is unlikely to contain pathogenic micro-organisms because of food type or processing, but may support the formation of toxins or the growth of pathogenic micro-organisms.			
A1a - Condensed milk (plain) (Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling))	☑ Valid Certificate of Analysis for Microbiologicalparameters for **SWEETENED CONDENSED MILK:** Coliforms CFU/g, Yeast & Mold Count CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SWEETENED CONDENSED MILK:** Coliforms CFU/g, Yeast & Mold Count cfu/g & Aerobic Plate Count cfu/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED)**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

A1b - Beverage whiteners (Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat) e.g. Condensed creamer			
A2 - Milk powder and cream powder and powder analogues (plain) e.g. imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form	☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (E.G. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A3 - Milk products for specific age groups or target population e.g. Powdered milk for children above 3 years and pregnant women	☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (E.G. WHOLE, NONFAT, FILLED MILK,**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS): Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY & WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS)**: Salmonella/25g		
B1 - Non-Dairy based frozen desserts e.g. Sherbet, sorbet	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g,	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.):** Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Aerobic Plate Count CFU/g & Listeria monocytogenes/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
B2 - Edible ices - popsicles e.g. Ice candy, ice popsicles	☑ Valid Certificate of Analysis for Microbiological parameters for **FLAVORED ICE:** SPC/APC cfu/g, Coliforms MPN/g, YMC cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **FLAVORED ICE:** Aerobic Plate Count CFU/g, Coliforms MPN/g or CFU/g or /25g, Yeast and Mold Count CFU/g & Salmonella/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE PRODUCTS (PRE-PACKAGED TUBED AND CUBED ICE):** Coliforms MPN/100ml or /100ml, Thermo-tolerant MPN/100ml or Coliform/ E. coli /100ml and Heterotrophic Plate Count CFU/ml		
C1 - Tomato products e.g. Tomato Catsup, tomato sauce, tomato paste			
C2 - Frozen fruits e.g. frozen fruit salad and frozen strawberries	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN FRUITS**: E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN FRUITS (pH >4.5)**: E. coli CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

C3 - Canned or bottled (pasteurized) or retort pouch fruit and vegetable preserve in juice, syrup, brine e.g. Mushroom whole in brine, Lychee in heavy syrup, Pitted green olives in brine	☑ Valid Certificate of Analysis for Microbiological parameters for **FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS:** Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C4 - Fruit-based desserts, gelatin e.g. fruit-flavoured gelatin, rote gruze, frutgrod, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup			
C5 - Fermented fruit products e.g. fermented plums			
C6 - Fruit fillings for pastry e.g. Cherry pie filling and raisin filling for oatmeal cookies			
C7 - Fermented vegetable products and seaweed products, excluding fermented soybean products MR Letter E.1 and E.2 (fermented soybeans and fermented soybean curd) and LR Letters I.8.b. 1 to 3) (soybean sauces) e.g. red pepper paste, fermented vegetable	☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED VEGETABLE (READY TO EAT):** YMC CFU/g, Coliforms MPN/g, E. coli MPN/g, Salmonella/25g & S.aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

products, kimchi (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED VEGETABLE (READY TO EAT)**: Yeast and Mold Count cfu/g, Coliforms MPN/g or CFU/g or /25g, E. coli MPN/g or CFU/g or /25g, Salmonella/25g & S. aureus CFU/g		
C8 - Vegetable protein products (canned and frozen)			
D - Cocoa products and chocolate products e.g bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g. for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, cocoa based spreads, tablea, imitation chocolate, chocolate substitute products)	☑ Valid Certificate of Analysis for Microbiological parameters for **COCOA POWDER:** Molds CFU/g, Salmonella/25g, Coliforms, MPN/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COCOA POWDER**: Molds CFU/g, Salmonella/25g, Coliforms, MPN/g or CFU/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS/CONFECTIONARIES**: Molds CFU/g, Salmonella/25g, Coliforms MPN/g & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS:** Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g. ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE CONFECTIONARIES:** Molds CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g		
E1 - Fermented soybeans e.g. dou chi (China), natto (Japan), and tempe (Indonesia)			
E2 - Fermented soybean curd			
F1ai - Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts e.g. bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinaded beef; and different types of Oriental pickled products: miso-pickled meat (miso-zuke), koji-pickled meat (koji-zuke), and soy sauce-pickled meat (shoyu-zuke	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT:** S. aureus (coagulase +) CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT**: S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **CURED/SMOKED POULTRY:** S. aureus (coagulase +) cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CURED/SMOKED POULTRY**: S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
F1aii - Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts e.g. dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and proscuitto-type ham	☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED, CURED/SALTED MEAT:** S. aureus (coagulase +) CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PACKAGED COOKED,**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CURED/SALTED MEAT: S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **CURED/SMOKED POULTRY:** S. aureus (coagulase +) cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CURED/SMOKED POULTRY**: S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
F1aiii - Fermented non-heat treated processed meat, poultry and game products - processed meat in whole pieces or cuts e.g. potted beef and pickled (fermented) pig's feet			
F2ai - Cured (including salted) non-heat treated processed comminuted meat, poultry and game products e.g. chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.			
F2aii - Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products (jerky, shredded beef/pork) e.g. pasturmas, dried sausages, cured and	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED ANIMAL PRODUCTS:** S. aureus	FDA Circular No. 2022-012	

dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada	CFU/g, Clostridium perfringens CFU/g and Salmonella/25		
F2aiii - Fermented non-heat treated processed comminuted meat, poultry and game products e.g. pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).	☑ Certificate of Analysis for Microbiological parameters for **FERMENTED, COMMINUTED MEAT, NOT COOKED (DRY & SEMI-DRY FERMENTED SAUSAGES):** E. coli MPN/g, S. aureus (coagulase +) cfu/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FERMENTED, COMMINUTED MEAT, NOT COOKED (DRY & SEMI-DRY FERMENTED SAUSAGES)**: E. coli MPN/g, S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H1a - Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms e.g. salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried and salted species of the Gadidae species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (katsuobushi), and boiled, dried fish (niboshi)	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC FOOD PRODUCTS - DRIED, SALTED FISH:** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Coliforms MPN/g, E. coli MPN/g and S. aureus MPN/g ☑ Valid Certificate of Analysis for	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **SMOKED FISH:** Aerobic Plate Count CFU/g, Salmonella/25g, E. coli MPN/g and S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **SALT FERMENTED FISH AND SHRIMPS (BAGOONG):** Aerobic Plate Count CFU/g and Coliforms CFU/g		
H2a - Fish and fish products, includings molluscs, crustaceans and echinoderms - marinated and/or in jelly e.g. “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic	☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli MPN/g, S. aureus (coagulase +) CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli MPN/g, S. aureus CFU/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H2b - Fish and fish products, includings molluscs, crustaceans and echinoderms - pickled and/or in MH2brine e.g. different types of Oriental pickled products: koji-pickled fish (koji-zuke), lees-pickled fish (kasu-zuke), miso-pickled fish (miso-zuke), soy sauce-pickled fish (shoyu-zuke), and vinegar-pickled fish (su-zuke); pickled whale meat; and pickled herring and sprat			

H2c - Salmon substitutes, caviar and other fish roe products e.g. salted salmon roe (sujiko), processed, salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar			
H2d - Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms, excluding products under MR Letter H.1 a to c. e.g. fish or crustacean pates and traditional Oriental fish paste			
I1 - Preserved eggs, including alkaline, salted and canned eggs (salted eggs, century eggs) e.g. salt-cured duck eggs (Hueidan), and alkaline treated “thousand-year-old-eggs” (pidan)			
I2 - Egg-based desserts e.g. flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies)			
Ja - Cakes, cookies, pies pastries, doughnuts, sweet rolls, scones, muffins, waffles - plain/without filling e.g. pancakes, waffles, filled sweet buns (anpan), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS**: S. aureus (coagulase +) CFU/g, MYC CFU/g, SPC/APC CFU/g & Coliforms CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS**: Yeast CFU/g, Mold CFU/g,	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Aerobic Plate Count, CFU/g, Coliforms CFU/g & Salmonella/25g		
Jb - Frozen dough	☑ Valid Certificate of Analysis for Microbiologicalparameters for **FROZEN AND REFRIGERATED DOUGHS**: Molds cfu/g, Yeast & Yeastlike Fungi cfu/g, Coliforms cfu/g, Psychrotrophic bacteria cfu/g & SPC/APC cfu/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN AND REFRIGERATED DOUGHS**: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
K1 - Soups and broths e.g. bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques			
K2a - Emulsified sauces and dips e.g salad dressing (e.g., French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, fatty sauces and snack dips (e.g., bacon and cheddar dip, onion dip	☑ Valid Certificate of Analysis for Microbiological parameters for **SALAD DRESSING, pH ≤ 4.6**: SPC/APC CFU/g, YMC CFU/g, Salmonella/25g & Listeriamonocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **EMULSIFIED SAUCE PH ≤ 4.6 (E.G.**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	MAYONNAISE, THOUSAND ISLAND, RANCH, FRENCH): Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **SALADS AND SANDWICH SPREADS (excluding cocoa milk based sandwich spreads)**: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
K2b - Non-emulsified sauces (ketchup, cheese sauce, cream sauce, brown gravy) e.g. barbecue sauce, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (tonkatsu sauce), chili sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices			
K3 - Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads under HR Letter B.8 (peanut butter) and MR D.1.c (cocoa-based spreads) e.g. Includes prepared salads, milk-based sandwich spreads, non-standardized			

mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad)			
L1a - Fruit and vegetable juices - (fruit juice, vegetable juice, concentrates for fruit juice, concentrates for vegetable juice)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC cfu/mL & YMC cfu/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.):** Commercial Sterility	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUIT BEVERAGE PRODUCTS:** Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml & E.coli CFU/ml.	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

L1b - Fruit and vegetable nectars (fruit nectar, vegetable bectar, concentrates for fruit nectar, concentrates for vegetable nectar)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC CFU/mL & YMC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.):** Commercial Sterility	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRUIT BEVERAGE PRODUCTS:** Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml & E.coli CFU/ml.	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1c - "Sport," "energy", or "electrolyte drinks"	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
L1ci - Carbonated water-based flavored drinks e.g. colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types)	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1cii - Non-carbonated water-based flavored drinks e.g. almond, aniseed, coconut-based drinks, and ginseng drink, lemonade, orangeade, citrus-	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL,	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

based soft drinks, iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks	Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
L1ciii - Concentrates (liquid or solid) for water-based flavored drinks e.g. fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes	☑ Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: SPC/APC CFU/mL & YMC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN JUICE CONCENTRATES**: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1d - Powdered cocoa drink mixes (cocoa) e.g. drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

mixture; and dry mixes for sugar-cocoa confectionery)	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g		
M1 - Vitamins and minerals as Food Supplement e.g. Vitamin C + Zinc Food Supplement Capsule	☑ Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable) *The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991	Administrative Order No. 2014-0029 Office Order No. 22 s 1991 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with the existing labelling regulation of the importing country.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Sample in actual commercial presentation *for the procedure on submission,	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier

	please refer to: IV. Guidelines, C. Procedural Guidelines 2. L. ii., Pages 7-8 of FDA Circular No. 2020-033		
M2 - Amino acids as Food Supplement e.g. Branched-Chain Amino Acids (BCAA) Food Supplement Powder	☑ Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable) *The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991	Administrative Order No. 2014-0029 Office Order No. 22 s 1991 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with the existing labelling regulation of the importing country.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Sample in actual commercial presentation *for the procedure on submission, please refer to: IV. Guidelines, C. Procedural Guidelines 2. L. ii., Pages 7-8 of FDA Circular No. 2020-033	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
N - Processed buts, including coated nuts and nut mixtures (with e.g. dried fruits) e.g. Yoghurt-, cereal-, and honey-covered			

nuts, and dried fruit-nut-and-cereal snacks (e.g. “trail mixes”)			
HIGH RISK FOOD PRODUCTS	**☑ ADDITIONAL REQUIREMENTS**	**BASIS**	**WHERE TO SECURE**
HIGH RISK FOOD PRODUCTS - foods that may contain pathogenic microorganisms and will support the formation of toxins and or the growth or pathogenic microorganisms and foods that may contain harmful chemicals.			
A1a - Milk (plain) and buttermilk (plain) Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, 1 homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk Includes plain recombined fluid milks, plain reconstituted fluid milks, plain composite milks, non-flavoured vitamin and mineral fortified fluid milks, protein adjusted milks, lactose reduced milk, and plain milk-based beverages	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED**: Commercial Sterility	FDA Circular No. 2013-010	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED MILK**: Coliforms cfu/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & Aerobic Plate Count cfu/g **(for flavored milk)** Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED MILK**: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & Aerobic Plate Count CFU/g **(Plain/Flavored)**	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

A1b - Dairy-based drinks, flavored and/or fermented e.g. Chocolate Milk, Chocolate Malt Drinks, Drinking Yoghurt, Whey-based drinks	☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED:** Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **LIQUID MILK (READY TO DRINK)-UHT/STERILIZED**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

A2ai - Fermented milk (plain), non heat-treated after fermentation e.g. Yoghurt and plain drinks based on fermented milk	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL (required minimum level: ≥10^6 CFU/mL)	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A2aii - Fermented milks (plain), heat-treated after fermentation e.g. Sterilized or pasteurized plain drinks based on fermented milk	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/mL (required minimum level: ≥10^6 CFU/mL)		
A2b - Renneted milk (plain) e.g. Curdled milk			
A3a - Pasteurized cream (plain)	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED CREAM**: Coliforms cfu/g, Salmonella/25g, Listeria monocytogenes/25g, Psychrotrophic bacteria CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED CREAM**: Coliforms cfu/g, Salmonella/25g, Listeria monocytogenes/25g, Aerobic Plate Count cfu/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A3b - Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain) e.g. whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings	☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM (UHT/STERILIZED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM (UHT/STERILIZED**): Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

A3c - Clotted cream (plain)			
A3d - Cream analogues			
A4a - Unripened cheese e.g. cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture),2 cream cheese (rahmfrischkase, an uncured, soft spreadable cheese),3 mozzarella and scamorza cheeses. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella)	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g, E.coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A4bi - Ripened cheese, includes rind e.g. Ripened cheese may be soft (e.g., camembert), firm (e.g., edam, gouda), hard (e.g., cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CHEESE (FROM PASTEURIZED MILK): Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g, E.coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0: Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g		
A4bii - Rind of ripened cheese			
A4biii - Cheese powder (for reconstitution) e.g. Spray-dried cheese			
A4c - Whey cheese			
A4di - Plain processed cheese e.g. American Cheese, requeson	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g, E.coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:** Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g		
A4dii - Flavored processed cheese e.g. eufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices)	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g, E.coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:** Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g		
A4e - Cheese analogues e.g. imitation cheese, imitation cheese mixes, and imitation cheese powders	☑ Valid Certificate of Analysis for Microbiological parameters for **CHEESE AND CHEESE PRODUCTS (MOISTURE > 39% & PH > 5)**: S. aureus (coagulase +) CFU/g, E. coli MPN/g, Coliforms MPN/g, Psychrotrophic bacteria CFU/g, Salmonella/25g & Listeria monocytogenes/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SOFT CHEESE (FROM PASTEURIZED MILK):** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **HARD AND SEMI-HARD CHEESE:** Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **CREAM CHEESE PRODUCTS:** Coliforms CFU/g or MPN/g or /25g, E.coli CFU/g or MPN/g or /25g and Yeast and Molds CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE**: Campylobacter/25g, Salmonella/25g, Listeria monocytogenes/25g and S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE > 50%, pH > 5.0:** Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PROCESSED CHEESE SPREAD:** Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g		
A4f - Whey protein cheese e.g. ricotta cheese			
A5 - Dairy-based desserts e.g. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee) have been added) that may or may not be heat-treated after fermentation. Other junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from khoa (cow or buffalo milk concentrated by boiling), or chhena (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g. maida (refined wheat	☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK:** S. aureus (coagulase +) CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **YOGURT AND FERMENTED MILK**: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL (required minimum level: ≥10^6 CFU/mL)	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi	☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC MILK-BASED CONFECTIONERIES (e.g. PASTILLAS and YEMA):** Yeast and Mold Count CFU/g, Salmonella/25, Coliforms MPN/g or CFU/g and Aerobic Plate Count CFU/g		
A6a - Liquid whey and whey products			
A6b - Dried whey and whey products			
A7 - Milk for manufacture			
A8 - Dairy-based frozen desserts e.g. ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM & SHERBET (PLAIN AND FLAVORED)**: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	INGREDIENTS (NUTS, FRUITS, COCOA ETC.): Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)**: Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Salmonella/25g CFU/g & Listeria monocytogenes/25g		
B1 - Dried fruits and vegetable - plain/sun-dried seaweeds, and nuts and seeds e.g. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder, dried potato flakes and dried lentil, dried sea tangle (kelp; kombu), dried sea tangle with seasoning (shio-kombu), dried seaweed (tororo-kombu), dried gourd strips (kampyo), dried laver (nori), and dried laminariales (wakame)	☑ Valid Certificate of Analysis for Microbiological parameters for **SUN DRIED FRUITS**: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **SUN DRIED FRUITS**: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED VEGETABLE**: E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED VEGETABLE:** E. coli MPN/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
B2 - Vegetable seaweed, and nut and seed - purees, spreads e.g. tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter)	☑ Valid Certificate of Analysis for Microbiological parameters for **PEANUT BUTTER & OTHER NUT BUTTERS**: Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PEANUT BUTTER & OTHER NUT BUTTER**S: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
D - Chocolate with nuts	☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE PRODUCTS/CONFECTIONARIES**: Molds CFU/g, Salmonella/25g, Coliforms MPN/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **CHOCOLATE PRODUCTS:** Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g. ☑ Valid Certificate of Analysis for Microbiological parameters for **CHOCOLATE CONFECTIONARIES:** Molds CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g		
F1 - Fine bakery products with fillings: meat, milk, poultry, cream, and other perishable foods; icings and coatings e.g. butter cake, cheesecake, fruit-filled cereal bars, pound cake (including kasutera), moist cake (type of starchy dessert (namagashi)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British "biscuits" (cookies or sweet crackers)	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS (MICROBIOLOGICALLY SENSITIVE TYPES E.G. CONTAINING EGGS & DAIRY PRODUCTS)**: S. aureus (coagulase +) cfu/g, MYC CFU/g, SPC/APC CFU/g & Coliforms CFU/g) Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS:** Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	☑ Valid Certificate of Analysis for Microbiological parameters for **COATED OR FILLED, DRIED SHELF-STABLE BISCUITS**: Coliforms MPN/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COATED OR FILLED, DRIED SHELF-STABLE BISCUIT**S: Coliforms MPN/g & Salmonella/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **ETHNIC FLOUR-BASED CONFECTIONERIES e.g. PIAYA):** Yeast and Mold Count CFU/g and Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus (coagulase +) CFU/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus CFU/g & Salmonella/25g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (TO BE COOKED) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus (coagulase +) CFU/g & Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN BAKERY PRODUCTS (TO BE COOKED) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS**: S. aureus CFU/g & Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
F2 - Cookies with nuts	☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS (MICROBIOLOGICALLY SENSITIVE TYPES E.G. CONTAINING EGGS & DAIRY PRODUCTS)**: S. aureus (coagulase +) cfu/g, MYC cfu/g, SPC/APC cfu/g & Coliforms cfu/g)	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BAKED GOODS:** Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g		
G1a - Heat-treated processed meat, poultry and game products in whole pieces or cuts (canned) e.g. cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani)	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINER**S: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
G1b - Frozen processed meat, poultry and game products in whole pieces or cuts (marinated pork/beef/chicken cuts) e.g. frozen whole chickens, frozen, marinated chicken, frozen chicken parts, and frozen beef steaks	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH/FROZEN RAW CHICKEN**: SPC/APC cfu/g Or upon effectivity of FDA Circular No. 2022-012: NONE	FDA Circular No. 2013-010	Applicant Company/ Manufacturer/Source/Supplier
G2a - Heat-treated processed comminuted meat, poultry and game products (canned) e.g. pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS**: Commercial	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucises de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture)	Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINER**S: Commercial Sterility		
G2b - Frozen processed comminuted meat, poultry and game products (nuggets, patties, dumplings salami, meat loaf, hotdog) e.g. frozen hamburger patties; frozen breaded or battered chicken fingers	☑ Valid Certificate of Analysis for Microbiological parameters for **COLD CUTS, FROZEN & CHILLED HOTDOGS**: E. coli MPN/g, Salmonella/25g, S. aureus (coagulase +) CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COLD CUTS, FROZEN & CHILLED HOTDOGS**: E. coli MPN/g or CFU/g or /25g, Salmonella/25g, S. aureus, L. monocytogenes/25g & Aerobic Plate Count CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED POULTRY MEAT, FROZEN TO BE REHEATED BEFORE EATING**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	(e.g. prepared frozen meals chicken burgers, chicken turkey rolls, chicken nuggets, other breaded poultry meat products): Aerobic Plate Count CFU/g, S. aureus CFU/g, Listeria monocytogenes/25g, Salmonella/25 and Campylobacter jejuni/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **MARINATED MEAT PRODUCTS (e.g. Marinated meat and meat preparations (tapa, sisig, etc.), - Marinated poultry, Dim sum made from meat (siomai)):** Salmonella/25g, Listeria monocytogenes/25g and S. aureus CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **FOODS COOKED IMMEDIATELY PRIOR TO SALE OR CONSUMPTION (e.g. Takeaway food, burgers, kebabs, sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration):** Aerobic Plate Count CFU/g, Enterobacteriaceae CFU/g, E. coli CFU/g, S. aureus (coagulase +) CFU/g, Salmonella/25g and Listeria monocytogenes/25g		

	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED:** Aerobic Plate Count CFU/g, E. coli CFU/g and Salmonella/25g ☑ Valid Certificate of Analysis for Microbiological parameters for **MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED:** Salmonella/25g, Aerobic Plate Count CFU/g and E. coli CFU/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT PASTE & PATE**: Salmonella/25g, Clostridium perfringens CFU/g, S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **MEAT**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	PASTE & PATE: Salmonella/25g, Clostridium perfringens CFU/g, S. aureus CFU/g, Coliforms CFU/g & Aerobic Plate Count CFU/g		
H1a - Frozen fish, fish fillets and fish products e.g. Frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH FROZEN FISH**: E. coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFUu/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH FROZEN FISH**: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus MPN/g, Salmonella/25g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN RAW CRUSTACEANS**: E. coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	FROZEN RAW CRUSTACEANS: E. coli MPN/g, S. aureus CFU/g, Salmonella/25g, V. parahaemolyticus MPN/g, Aerobic Plate Count CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH & FROZEN BIVALVE MOLLUSCS**: E. coli MPN/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FRESH & FROZEN BIVALVE MOLLUSCS**: E. coli MPN/g, Salmonella/25g, V. parahaemolyticus MPN/g & Aerobic Plate Count CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H1b - Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms e.g.frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)	☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli MPN/g, S. aureus (coagulase +) CFU/g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PRE-COOKED BREADED FISH**: E. coli	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	MPN/g, S. aureus CFU/g & Aerobic Plate Count CFU/g ☑ Valid Certificate of Analysis for Microbiological parameters for **FISH AND CRUSTACEAN BASED PROCESSED MEAT (e.g. fish ball, squid ball):** Aerobic Plate Count CFU/g, S. aureus CFU/g, V. parahaemolyticus MPN/g and E. coli MPN/g.		
H1c - Frozen minced and creamed fish products e.g. Uncooked product prepared from minced fish pieces in cream-type sauce			
H1di - Cooked fish and fish products e.g. fish sausage; cooked fish products boiled down in soy sauce (tsukudani); cooked surimi product (kamaboko); crab-flavoured cooked kamaboko product (kanikama); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (chikuwa); and cooked fish and lobster paste (surimi-like products.)	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **AQUATIC PRODUCTS:** Salmonella/25g, V. parahaemolyticus MPN/g and S. aureus CFU/g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H1dii - Cooked molluscs, crustaceans and echinoderms e.g. cooked crangon crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs	☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN COOKED CRUSTACEANS**: E. coli MPN/g, S. aureus (coagulase +) CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FROZEN COOKED CRUSTACEANS**: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g & Aerobic Plate Count CFU/g		
	☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED, CHILLED & FROZEN CRABMEAT**: E. coli MPN/g, V. parahaemolyticus CFU/g, Salmonella/25g & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **COOKED, CHILLED & FROZEN CRABMEAT**: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus CFU/g & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
H1diii - Fried fish and fish products e.g. ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs			
H2 - Fully preserved including canned or fermented fish and fish products	☑ Valid Certificate of Analysis for Microbiological parameters for **FISH & SHELLFISH PRODUCTS IN**	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

e.g. canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized)	**HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED)**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FISH & SHELLFISH PRODUCTS, COOKED CRUSTACEANS IN HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED) EG. COOKED BAGOONG/SHRIMP PASTE**: Commercial Sterility		
Ia - Liquid egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, YMC CFU/g (for dried products) & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED**): Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g (for dried products) & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

Ib - Frozen egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, YMC CFU/g (for dried products) & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED**): Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g **(for dried products)** & SPC/APC CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
Ic - Dried and/or heat coagulated egg products	☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (LIQUID, FROZEN, DRIED)**: Coliforms CFU/g, Salmonella/25g, YMC CFU/g **(for dried products)** & SPC/APC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED**):	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g **(for dried products)** & SPC/APC CFU/g		
J1 - Infant formula, follow-on formula and formula for special medical purposes for infants	**INFANT FORMULA & FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS**		
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES**: Cronobacter spp./10g, Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae/10g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Valid Certificate of Analysis for Microbiological parameters for **POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES (INTENDED FOR 0 TO 6 MONTHS OLD)**: Cronobacter spp./10g, Salmonella/25g, SPC/APC cfu/g & Enterobacteriaceae/10g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis for Microbiological parameters for **INFANT FORMULA- LIQUID (UHT/STERILIZED)**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **INFANT FORMULA- LIQUID (UHT/STERILIZED)**: Commercial Sterility		
	FOLLOW-UP FORMULA/MILK SUPPLEMENT		
	☑ Valid Certificate of Analysis for Microbiological parameters for **FOLLOW-UP FORMULA MILK/SUPPLEMENT (INTENDED FOR INFANTS 6 MONTHS ON AND FOR YOUNG CHILDREN 12-36 MONTHS)**: Salmonella/25g, SPC/APC CFU/g & Enterobacteriaceae/10g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **FOLLOW-UP FORMULA/MILK SUPPLEMENT (FROM 6 MONTHS INFANTS TO 36 MONTHS YOUNG CHILDREN); FORMULA FOR SPECIAL MEDICAL PURPOSES FOR YOUNG CHILDREN**: Salmonella/25g, Aerobic Plate Count CFU/g & Enterobacteriaceae/10g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

J2 - Complementary foods for infants and young children e.g. cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.	**CEREAL-BASED FOODS FOR INFANTS & YOUNG CHILDREN**		
	☑ Valid Certificate of Analysis for Microbiological parameters for **CEREAL-BASED FOODS FOR INFANTS**: Bacillus cereus CFU/g, Clostridium perfringes CFU/g, SPC/APC CFU/g, Salmonella/25g & Coliforms MPN/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **CEREAL-BASED FOODS FOR INFANTS**: Bacillus cereus CFU/g, Clostridium perfringes CFU/g, SPC/APC CFU/g, Salmonella/25g & Coliforms MPN/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **DRIED AND INSTANT PRODUCTS REQUIRING RECONSTITUTION:** Coliforms MPN/g, Aerobic Plate Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	Microbiological parameters for **DRIED PRODUCTS REQUIRING RECONSTITUTION AND BOILING BEFORE CONSUMPTION:** Coliforms MPN/g, Salmonella/25g & Aerobic Plate Count CFU/g		
	CANNED BABY FOODS		
	☑ Valid Certificate of Analysis for Microbiological parameters for **BABY FOODS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **BABY FOODS IN HERMETICALLY SEALED CONTAINERS**: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
J3 - Dietetic foods intended for special medical purposes (excluding products under HR Letter J.1)			
J4 - Dietetic formula for slimming purposes and weight reduction			
J5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products under HR Letter J.1 to 4 and Letter K, Food Supplements)			
J6 - Weaning foods for infants and growing children			

J7 - Dietetic foods for special medical purpose	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **READY-TO-USE THERAPEUTIC FOODS (RUTF) AND READY-TO-USE-SUPPLEMENTARY FOODS (RUFS), 6-59 MONTHS OF AGE:** Salmonella/25g	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
J8 - Dietetic formulas for weight control			
J - Bottled Water			
K1 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Food Supplement e.g. Ginkgo Biloba + Co-Q10 + Korean Ginseng Food Supplement Capsule	☑ Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable) *The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991	Administrative Order No. 2014-0029 Office Order No. 22 s 1991 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	☑ Clear and complete loose labels or artworks compliant with the existing labelling regulation of the importing country.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier

	☑ Sample in actual commercial presentation *for the procedure on submission, please refer to: IV. Guidelines, C. Procedural Guidelines 2. L. ii., Pages 7-8 of FDA Circular No. 2020-033	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
	upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **VIRGIN COCONUT OIL:** Aerobic Plate Count CFU/ml, Coliform MPN/ml or CFU/ml, Yeast and Mold Count CFU/ml, Salmonella spp. /25ml and E. coli MPN/ml or CFU/ml	FDA Circular No. 2022-012	
K2 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Conventional Food Product e.g. Powdered Juice with marine collagen, coffee powder with barley grass, tongkat ali and royal jelly	☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES:** YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate of Analysis for Microbiological parameters for **NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)**: Yeast and Mold Count	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier

	CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	☑ Valid Certificate of Analysis for Microbiological parameters for **POWDERED BEVERAGE**: SPC/APC CFU/g & YMC CFU/g Or upon effectivity of FDA Circular No. 2022-012 ☑ Valid Certificate for Microbiological parameters for **POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES):** Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g & Coliforms CFU/g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L. New in the international or local market/Other New Products/Unclassified or Unlisted in A.O. 2014-0029 Annex A			

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1)The authorized representative of the applicant company accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal https://eportal.fda.gov.ph based on the desired type of application in accordance to current FDA regulation/s on the use of the E-Registration Portal/E-Services. The client shall forward the application to **PRE-ASSESSMENT**.	1) **PRE-ASSESSMENT** FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph. Result of Pre-assessment will be received by the account holder.	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.	If found **COMPLETE**, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client. If found **INCOMPLETE**, a notification with result of Pre-Assessment from FDA will be received. To refile, the applicant must **start a NEW CASE** and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned. *For Food Supplement application, the proof of submission of sample can be re-uploaded to the new application.*		
(PRE-ASSESSMENT: COMPLETE) 2) The applicant company receives the Order of Payment		Day 0	
3) The applicant company pays the assessed fee through Systems/Means prescribed by FDA	2) **POSTING** of payment FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, **once payment is posted**.	Day 0 ***Refer to FDA Cashier 's Citizen Charter***	Administrative and Finance Services (AFS) STAFF
4) The applicant company receives Acknowledgement Receipt with the application and pre-assessment details.		Day 0	

	3) **EVALUATION** The CFRR-Licensing and Registration Division (LRD) Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Days 1-8)	LRD EVALUATOR (e.g. FDRO)
	4) **CHECKING or Quality Assurance (QA)** The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	7 Working Days (Days 9-15)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	5) **FINAL DECISION** The CFRR Approving Authority will review the checked application, ALL the submitted	5 Working Days (Days 16-20)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)

	documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR Approving Authority will then finalize the application by issuing **Certificate of Product Registration (CPR) (for APPROVED application)** or **Letter of Denial (LOD) (for DISAPPROVED application)**, through the E-Registration System.		

5) If the application is **APPROVED**, an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR) will be received. If **DISAPPROVED**, an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD) will be received. ***For Amendment:*** If the application is approved, the applicant company will receive an e-mail notification from FDA indicating that the application is approved (this includes those amendments with multiple applications with approved and disapproved results) and another e-mail notification containing the Amendment Decision Summary Table. If disapproved, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.	6) **GENERATION OF RESULT OF APPLICATION** The E-Registration System generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		TOTAL: 20 Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website			
Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

C. OTHER CFRR AUTHORIZATIONS

I. TITLE OF CERTIFICATION/PERMIT: SANGKAP PINOY SEAL

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Highly Technical Transaction
Who May Avail	:	All FOOD Manufacturers of Fortified Products
Fees to be Paid	:	P8,000.00 non-refundable fee for the use of the seal (Regular Seal) P500.00 processing fee for every application (Regular Seal or Diamond Seal) + 1% LRF

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
☑ Basic Requirements based on RA No. 8976 (Food Fortification Law of 2000), RA No. 8172 (ASIN Law), the Sangkap Pinoy Seal Program Manual of Operations (December 2000) and Administrative Order No. 82 s. 2003 (Guidelines on the Granting of Diamond Sangkap Pinoy Seal to Manufacturers of Fortified Products):	FDA Website
☑ Duly accomplished application forms	FDA Philippines
☑ Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
☑ Results of product analysis for vitamin A, Iron and Iodine from an FDA recognized laboratory.	For the Certificate of Analysis: Laboratory analysis issued/conducted by FDA accredited laboratories.
☑ Sample label with Sangkap Pinoy Seal	Applicant Company/ Manufacturer/Source/Supplier
☑ Proof of payment	Systems/Means prescribed by FDA
☑ Inspection report with Certificate of Compliance	FDA Regional Field Office

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1) RECEIVING Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day (Day 1)	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2) EVALUATION The CFRR-LRD Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Day 2-9)	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	3) CHECKING or Quality Assurance (QA) The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	5 Working Days (Day 10-14)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4) PRINTING	1 Working Day (Day 15)	CFRR ADMINISTRATIVE STAFF
	5) SIGNING OF CERTIFICATE/AUTHORIZATION	4 Working Days (Day 16-19)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
	6) ENDORSEMENT	1 Working Day (Day 20)	CFRR ADMINISTRATIVE STAFF

	The CFRR personnel will forward the Certificate/Authorization to the Office of Director General, for signature.		
		TOTAL: 20 Working Days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

II. TITLE OF CERTIFICATION/PERMIT: DIAMOND SANGKAP PINOY SEAL

Center/Office/Division	**:**	Center for Food Regulation and Research (CFRR)
Classification	**:**	Government to Business
Type of Transaction	**:**	Highly Technical Transaction
Who May Avail	**:**	All FOOD Manufacturers of Fortified Products
Fees to be Paid	**:**	P8,000.00 non-refundable fee for the use of the seal (Regular Seal) P500.00 processing fee for every application (Regular Seal or Diamond Seal) + 1% LRF

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
☑ Basic Requirements based on RA No. 8976 (Food Fortification Law of 2000), RA No. 8172 (ASIN Law), the Sangkap Pinoy Seal Program Manual of Operations (December 2000) and Administrative Order No. 82 s. 2003 (Guidelines on the Granting of Diamond Sangkap Pinoy Seal to Manufacturers of Fortified Products):	FDA Website
☑ Duly accomplished application forms	FDA Philippines
☑ Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
☑ Results of product analysis for vitamin A, Iron and Iodine from an FDA recognized laboratory.	For the Certificate of Analysis: Laboratory analysis issued/conducted by FDA accredited laboratories.
☑ Sample label with Diamond Sangkap Pinoy Seal	Applicant Company/ Manufacturer/Source/Supplier
☑ Proof of payment	Systems/Means prescribed by FDA
☑ Inspection report with Certificate of Compliance	FDA Regional Field Office

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1) RECEIVING Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day (Day 1)	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2) EVALUATION The CFRR-LRD Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Day 2-9)	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	3) CHECKING or Quality Assurance (QA) The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	5 Working Days (Day 10-14)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4) PRINTING	1 Working Day (Day 15)	CFRR ADMINISTRATIVE STAFF
	5) SIGNING OF CERTIFICATE/AUTHORIZATION	4 Working Days (Day 16-19)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)

	6) ENDORSEMENT The CFRR personnel will forward the Certificate/Authorization to the Office of Director General, for signature.	1 Working Day (Day 20)	CFRR ADMINISTRATIVE STAFF
		TOTAL: 20 Working Days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

III. TITLE OF CERTIFICATION/PERMIT: GOOD MANUFACTURING PRACTICES (GMP) CERTIFICATE

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Highly Technical Transaction
Who May Avail	:	All FOOD Manufacturers (Importer of raw material for own use/Exporters)
Fees to be Paid	:	GMP – Php 500.00 + LRF per year

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
☑ Inspection report with certificate of Compliance/ Recommendation Letter from RFO	FDA Regional Office
☑ Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
☑ Proof of payment	Systems/Means prescribed by FDA

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1) RECEIVING Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day (Day 1)	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2) EVALUATION The CFRR-LRD Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Day 2-9)	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))

	3) CHECKING or Quality Assurance (QA) The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	5 Working Days (Day 10-14)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4) PRINTING	1 Working Day (Day 15)	CFRR ADMINISTRATIVE STAFF
	5) SIGNING OF CERTIFICATE/AUTHORIZATION	4 Working Days (Day 16-19)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
1) RECEIVING The applicant company receives the Certificate/Authorization.	**6) RELEASING** The FDA personnel will forward the Certificate/Authorization to Food and Drug Action Center (FDAC) for release.	1 Working Day (Day 20)	FDAC STAFF
		TOTAL: 20 Working Days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

IV. TITLE OF CERTIFICATION/PERMIT: HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) CERTIFICATE

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Highly Technical Transaction
Who May Avail	:	All FOOD Manufacturers (Importer of raw material for own use/Exporters)
Fees to be Paid	:	HACCP – Php1,000.00 + LRF per year

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
☑ Inspection report with certificate of Compliance/ Recommendation Letter from RFO	FDA Regional Office
☑ Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
☑ Proof of payment	Systems/Means prescribed by FDA

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1) RECEIVING Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day (Day 1)	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2) EVALUATION The CFRR-LRD Technical Personnel will evaluate the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the CHECKER.	8 Working Days (Day 2-9)	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))

	3) CHECKING or Quality Assurance (QA) The CFRR-LRD Technical Personnel will review the evaluated application, ALL the submitted documentary requirements, and the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures. The CFRR-LRD Technical Personnel will then draft recommendation if the application is for Approval or Disapproval, then will forward the same to the APPROVING AUTHORITY.	5 Working Days (Day 10-14)	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4) PRINTING	1 Working Day (Day 15)	CFRR ADMINISTRATIVE STAFF
	5) SIGNING OF CERTIFICATE/AUTHORIZATION	4 Working Days (Day 16-19)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
1) RECEIVING The applicant company receives the Certificate/Authorization.	**6) RELEASING** The FDA personnel will forward the Certificate/Authorization to Food and Drug Action Center (FDAC) for release.	1 Working Day (Day 20)	FDAC STAFF
		TOTAL: 20 Working Days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

V. TITLE OF CERTIFICATION/PERMIT: IMPORT PERMIT

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Simple Transaction
Who May Avail	:	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters) and Donee/Consignee
Fees to be Paid	:	In accordance to Administrative Order No. 50 s. 2001 Import Permit: Php 500.00/invoice + 1% LRF

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
FOR RELEASE OF SAMPLES:	
☑ Application Letter	FDA Website
☑ Notarized Affidavit of Undertaking	FDA Website
☑ Certificate of Analysis/ Certificate of Free Sale	FDA Issued
☑ Pro Forma Invoice	Applicant Company
☑ Packing List	Product Source/company
☑ Bill of Lading/Airway Bill (if available)	Courier or Shipping company
☑ Valid License to Operate	FDA Issued
☑ Payment	FDA Cashier/Other FDA Authorized Payment Portals or Banks
FOR RELEASE OF DONATED FOOD:	
☑ BIHC Endorsement Letter	BIHC of DOH (The Director)
☑ Letter request from Donee	From Donee
☑ Certificate of Quality (should reflect the expiration or last recommended date of consumption) / Certificate of Free Sale	Product Source/Company
☑ Certificate of Donation	From Donor
☑ Deed of Acceptance	From Donee
☑ Invoice Packing List	From product source/company

☑ Bill of Lading/Airway Bill (if available)	Courier or shipping company
☑ Payment (Php 510.00/inclusive of 1% LRF)	FDA Cashier/Other FDA Authorized Payment Portals or Banks

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1) The applicant company submits documents through email to the Food and Drug Action Center (FDAC) for pre-assessment	1) **RECEIVING** FDA Personnel will pre-assess the completeness of the submitted documents. If complete, Order of Payment will be generated and will be given to the client. Otherwise, all the documents will not be received and will be returned to the client for compliance. The client may refile by proceeding as stated on CLIENT STEPS:	Day 0	Food Drug Action Center (FDAC) or Center for Food Regulation and Research (CFRR) STAFF
2) The applicant company receives the Order of Payment		Day 0	
3) The applicant company pays the assessed fee as per the system generated Order of Payment Form through any FDA Authorized means (e.g. Landbank LinkBiz).	2) FDA Personnel receives the complete documents and Official Receipt (OR)/ proof of payment through automated transaction.	Day 0	FDAC or CFRR STAFF
4) The applicant company receives Acknowledgement stating the completeness of the submitted documents & Official Receipt of payment.		Day 0	

	3) **POSTING OF PAYMENT** FDA Cashier will verify and post the payment through FDA FIS.	Day 0	Administrative and Finance Services (AFS) STAFF
	4) FDAC forwards the application to CFRR receiving. FDAC also updates the FIS indicating that the application is transmitted to CFRR.	4 Hours (Day 1)	FDAC STAFF
	5) CFRR Personnel receives application and updates the FIS indicating that the application is forwarded to assigned CFRR evaluators	4 Hours (Day 1)	CFRR STAFF
	6) **EVALUATION** The CFRR Technical Personnel evaluates the correctness of documents and updates the FIS indicating that the application is forwarded to checker for quality assurance.	4 Hours (Day 2)	CFRR EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO)
	7) **CHECKING or Quality Assurance (QA)** The CFRR Technical Personnel checks if the recommendation is appropriate and updates the FIS indicating that the application is forwarded to the Center Director.	4 Hours (Day 2)	CFRR Technical Personnel (e.g. FDRO)
	8) **FINAL DECISION** The Center Director renders the final decision on the recommendation and updates the FIS.	4 Hours (Day 3)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5) The applicant company shall claim the IMPORT PERMIT	9) **RELEASING** The CFRR personnel forwards the Permit/Authorization to Records section for release and updates the FIS indicating the same.	4 Hours (Day 3)	CFRR STAFF
		TOTAL: 3 Working Days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

ANNEX A

Affidavit of Undertaking

(Name of Applicant) of legal age, (Position in the Company) and/or duly authorized representative of (Name of Company and Address), after having been sworn in accordance with law, hereby declare that:

1. The aforementioned company has imported from (Country of Origin) the food products: see attached product list.

2. The said importation is covered by Proforma Invoice No. ____ dated _____ of (Source/Principal of the Importer), copy of which is cross-checked with the original.

3. The applicant company has a valid License to Operate as an importer, with LTO No. _____ covering the said shipment.

4. The products are not adulterated nor misbranded, and contain ingredients and additives that are permitted for use in human and in accordance with relevant regulations issued by FDA.

5. The said product is for use by (Company Name) for sampling purposes and product development only. Moreover, it will not find its way in the market for sale or for distribution.

6. The company understands and agrees that the products may be subjected to FDA Laboratory examination at any time to verify the food product safety and quality and that the cost of laboratory examination shall be charged to the importing company.

7. This Affidavit is executed to confirm the truth of the foregoing.

(Date) at (Place of Execution)

(Affiant)
Subscribed and sworn to before me this (date) day of (month), (year) at _____.

Notary Public

VI. TITLE OF CERTIFICATION/PERMIT: SALES PROMO PERMIT (INITIAL AND AMENDMENT APPLICATION)

Center/Office/Division	:	Center for Food Regulation and Research (CFRR)
Classification	:	Government to Business
Type of Transaction	:	Complex Transaction
Who May Avail	:	Food Manufacturers, Importers, Exporters, Wholesalers/Distributors and Third Party Marketing Agencies
Fees to be Paid	:	In accordance to DTI-DOH JAO NO. 1 s. 2000 **Amount of Prizes: (Fees)** Php 150,000.00- below Php 300,000.00: Php 1,000.00.00 + 1% LRF Php 300, 001.00-Php 500,000.00: Php 2,000.00 + 1% LRF Php 500,001.00- Php 1,000,000.00: Php 3,000.00 + 1% LRF Above Php 1,000.000.00: Php 5,000.00 + 1% LRF **Coverage: (Fees)** NCR only or in several regions in NCR and Nationwide: Php 1,000.00.00 + 1% LRF More than one (1) region in NCR and Nationwide: Php 750.00 + 1% LRF Several provinces/cities/municipalities within a single region: Php 500.00 + 1% LRF Single province/city/municipality: Php 250.00 + 1% LRF **Amendment/Extension:** Php 300.00 + 1% LRF

CHECKLIST OF REQUIREMENTS Submit ONE (1) scanned copy of the required document.	**WHERE TO SECURE**
INITIAL APPLICATION	
☑ Integrated Application Form	FDA Website
☑ Completely and accurately filled-up Information Sheet and Mechanics of Sales Promotion	FDA Website
☑ Photocopy of valid Certificate of Product Registration (CPR) and Cosmetic Notification (NN)of the company	FDA Issued
☑ Advertising/Collateral Materials to be used in the promotion, if any	Applicant Company
☑ Proof of Payment of Fees	FDA Cashier/Other FDA Authorized Payment Portals or Banks (where payment was made)

AMENDMENT APPLICATION	
☑ Integrated Application Form	FDA Website
☑ Letter of Intent stating the desired changes	Applicant Company
☑ Photocopy of Approved Permit	FDA Issued
☑ Additional Advertising/Collateral Materials to be used in Promotion if any	Applicant Company
☑ Proof of Payment of Fees	FDA Cashier/Other FDA Authorized Payment Portals or Banks (where payment was made)

SALES PROMO PERMIT (INITIAL AND AMENDMENT APPLICATION) PROCESS FLOW based on FDA Circular No.2021-013: Interim Guidelines of the Center for Food Regulation and Research (CFRR) for the Application and Receiving of Sales Promo Permit Applications in Compliance to the Republic Act No. 11032 otherwise known as The Ease of Doing Business and Efficient Government Service Delivery Act Of 2018 or current FDA regulation.

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1) The applicant company requests for DTN and schedule of submission for pre-assessment to Food and Drug Action Center (FDAC) through email.	**1) RECEIVING** FDAC personnel will send the DTN and schedule of submission for pre-assessment through email to the client.	Day 0	Food Drug Action Center (FDAC) or Center for Food Regulation and Research (CFRR) STAFF
2) Applicant company submits documents for pre-assessment through email to Center for Food Regulation and Research (CFRR) on their assigned schedule.	**2) PRE-ASSESSMENT** FDRO will pre-assess the completeness and correctness of the submitted documents. If complete and correct, an email stating that the company can proceed with the payment will be sent to the email address of the authorized representative. A CFRR pre-assessment slip will also be attached on the email. Otherwise, an email stating the deficiency/ies noted on the documents for the client to comply and they will be advice to secure another DTN and schedule. FDRO will update the FIS if the application is approved or denied during pre-assessment stage.	Day 0	CFRR EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO)

3) Applicant company receives email to proceed with the payment and must pay through any FDA Authorized means (e.g. Landbank LinkBiz).		Day 0	CFRR STAFF
4) The applicant company pays the indicated fee as per Integrated Application Form through any applicable payment system prescribed by FDA	**3) POSTING OF PAYMENT** FDA Cashier will verify and post the payment through updating the FDA FIS.	Refer FDA Cashier Citizen's Charter	Administrative and Finance Services (AFS) STAFF
	4) FDAC Personnel forwards the application to CFRR and updates the FIS indicating the same.	1 Working Day (Day 1)	FDAC STAFF
	5) CFRR Database controller receives the Sales Promo Permit Application, decks the application to the assigned evaluator and updates the FIS indicating the same.	1 Working Day (Day 2)	CFRR STAFF
	6) EVALUATION The CFRR Personnel checks the consistency of the documents submitted during the pre-assessment stage and the documents received from FDAC. CFRR personnel evaluates further the application, forwards the application to the Checker and updates the FIS indicating the same.	1 Working Day (Day 3)	CFRR EVALUATOR (e.g. FDRO)
	7) CHECKING / QUALITY ASSURANCE (QA) The CFRR Personnel checks if the recommendation is appropriate and updates the FIS indicating that the application is forwarded to the Center Director.	1 Working Day (Day 4)	CFRR CHECKER (e.g. SENIOR FDRO or DIVISION CHIEF)

	8) FINAL DECISION The Center Director renders the final decision on the recommendation and updates the FIS.	1 Working Day (Day 5)	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
	9) CFRR Database controller forwards the Sales Promotion Permit to FDA Records section for release and updates the FIS indicating the same	1 Working Day (Day 6)	CFRR STAFF
6) The applicant company receives the Certificate/Authorization through courier or pick-up.	10) FDA Records will schedule a date for release via FIS of the Certificate/Authorization through courier or pick-up	1 Working Day (Day 7)	FDAC STAFF
		TOTAL: 7 working days	
Please be advised that as per RA 11032 IRR, page 22 of 48, Section 3, b) ***The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.***			

CFRR. END. NOTHING FOLLOWS.

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