



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
<input checked="" type="checkbox"/> ANNEX D - REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	Administrative Order No. 2014-0029	FDA Website
<input checked="" type="checkbox"/> 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



<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> For FOOD SUPPLEMENT, a sample in actual commercial presentation shall be submitted.	Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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		
<p>For locally produced products:</p> <input checked="" type="checkbox"/> 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: <input checked="" type="checkbox"/> Valid, notarized, and duly signed Distributorship Agreement or Memorandum of Agreement For TRADER: <input checked="" type="checkbox"/> Valid, notarized, and duly signed Toll Manufacturing Agreement	FDA Circular No.2020-033 FDA Circular No.2020-033-A	Applicant Company/ Manufacturer/Source/Supplier



<input checked="" type="checkbox"/> 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
<i>LOW RISK FOOD PRODUCTS</i> - 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))	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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



<p>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</p>			
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>A3 - Milk products for specific age groups or target population e.g. Powdered milk for children above 3 years and pregnant women</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MILK POWDER (E.G. WHOLE, NONFAT, FILLED MILK,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>B1 - Non-Dairy based frozen desserts e.g. Sherbet, sorbet</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for ICE CREAM & SHERBET (PLAIN AND FLAVORED): Coliforms CFU/g,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g</p>		
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>B2 - Edible ices - popsicles e.g. Ice candy, ice popsicles</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FLAVORED ICE: SPC/APC cfu/g, Coliforms MPN/g, YMC cfu/g & Salmonella/25g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FROZEN FRUITS : E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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



<p>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</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>C4 - Fruit-based desserts, gelatin e.g. fruit-flavoured gelatin, rote gruze, frutgod, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup)</p>			
<p>C5 - Fermented fruit products e.g. fermented plums</p>			
<p>C6 - Fruit fillings for pastry e.g. Cherry pie filling and raisin filling for oatmeal cookies</p>			
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>products, kimchi (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage)</p>	<p>Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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</p>		
<p>C8 - Vegetable protein products (canned and frozen)</p>			
<p>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)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for COCOA POWDER: Molds CFU/g, Salmonella/25g, Coliforms, MPN/g & SPC/APC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for CHOCOLATE PRODUCTS/CONFECTIONARIES: Molds CFU/g, Salmonella/25g, Coliforms MPN/g & SPC/APC CFU/g</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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.</p> <p><input checked="" type="checkbox"/> 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</p>		
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; marinated 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)	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PACKAGED COOKED, CURED/SALTED MEAT: S. aureus (coagulase +) CFU/g, Salmonella/25g & Listeria monocytogenes/25g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	Applicant Company/ Manufacturer/Source/Supplier



	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PACKAGED COOKED, CURED/SALTED MEAT : S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 prosciutto-type ham	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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



	<p>CURED/SALTED MEAT: S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for CURED/SMOKED POULTRY: S. aureus (coagulase +) cfu/g & Salmonella/25g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for CURED/SMOKED POULTRY: S. aureus CFU/g & Salmonella/25g</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>			
<p>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.</p>			
<p>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</p>	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for DRIED ANIMAL PRODUCTS: S. aureus</p>	<p>FDA Circular No. 2022-012</p>	



<p>dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada</p>	<p>CFU/g, Clostridium perfringens CFU/g and Salmonella/25</p>		
<p>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).</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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)</p>	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Microbiological parameters for SMOKED FISH: Aerobic Plate Count CFU/g, Salmonella/25g, E. coli MPN/g and S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for SALT FERMENTED FISH AND SHRIMPS (BAGOONG): Aerobic Plate Count CFU/g and Coliforms CFU/g</p>		
<p>H2a - Fish and fish products, including 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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>H2b - Fish and fish products, including 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</p>			



<p>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</p>			
<p>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</p>			
<p>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)</p>			
<p>I2 - Egg-based desserts e.g. flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies)</p>			
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for BAKED GOODS: Yeast CFU/g, Mold CFU/g,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	Aerobic Plate Count, CFU/g, Coliforms CFU/g & Salmonella/25g		
Jb - Frozen dough	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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)	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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



	<p>MAYONNAISE, THOUSAND ISLAND, RANCH, FRENCH): Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>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</p>			
<p>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</p>			



<p>mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad)</p>			
<p>L1a - Fruit and vegetable juices - (fruit juice, vegetable juice, concentrates for fruit juice, concentrates for vegetable juice)</p>	<p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FROZEN JUICE CONCENTRATES: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.): Commercial Sterility</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for POWDERED BEVERAGE: SPC/APC CFU/g & YMC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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.</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>L1b - Fruit and vegetable nectars (fruit nectar, vegetable nectar, concentrates for fruit nectar, concentrates for vegetable nectar)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for NON-ALCOHOLIC BEVERAGES: YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Certificate of Analysis for Microbiological parameters for FROZEN JUICE CONCENTRATES: SPC/APC CFU/mL & YMC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FROZEN JUICE CONCENTRATES: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.): Commercial Sterility</p>	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for POWDERED BEVERAGE: SPC/APC CFU/g & YMC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010</p> <p>FDA Circular No. 2022-012</p>	Applicant Company/ Manufacturer/Source/Supplier
	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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.</p>	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
L1c - "Sport," "energy", or "electrolyte drinks"	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for NON-ALCOHOLIC BEVERAGES: YMC</p>	<p>FDA Circular No. 2013-010</p> <p>FDA Circular No. 2022-012</p>	Applicant Company/ Manufacturer/Source/Supplier



	<p>CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>L1ci - Carbonated water-based flavored drinks e.g. colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for NON-ALCOHOLIC BEVERAGES: YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>L1cii - Non-carbonated water-based flavored drinks e.g. almond, aniseed, coconut-based drinks, and ginseng drink, lemonade, orangeade, citrus-</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for NON-ALCOHOLIC BEVERAGES: YMC CFU/mL,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>based soft drinks, iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks</p>	<p>Coliforms CFU/mL & SPC/APC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>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</p>	<p><input checked="" type="checkbox"/> Certificate of Analysis for Microbiological parameters for FROZEN JUICE CONCENTRATES: SPC/APC CFU/mL & YMC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FROZEN JUICE CONCENTRATES: Aerobic Plate Count CFU/ml & Yeast and Mold Count CFU/ml</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for POWDERED BEVERAGE: SPC/APC CFU/g & YMC CFU/g</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>mixture; and dry mixes for sugar-cocoa confectionery)</p>	<p>Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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</p>		
<p>M1 - Vitamins and minerals as Food Supplement e.g. Vitamin C + Zinc Food Supplement Capsule</p>	<p><input checked="" type="checkbox"/> Valid Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion</p>	<p>Administrative Order No. 2014-0029 FDA Circular No. 2020-033</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> 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)</p> <p>*The amount of Vitamins shall conform with the prescribed level of Office Order No. 22 s 1991</p>	<p>Administrative Order No. 2014-0029 Office Order No. 22 s 1991 FDA Circular No. 2020-033</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with the existing labelling regulation of the importing country.</p>	<p>Administrative Order No. 2014-0029 FDA Circular No. 2020-033</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Sample in actual commercial presentation *for the procedure on submission,</p>	<p>Administrative Order No. 2014-0029 FDA Circular No. 2020-033</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	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	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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 butts, 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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



<p>A1b - Dairy-based drinks, flavored and/or fermented e.g. Chocolate Milk, Chocolate Malt Drinks, Drinking Yoghurt, Whey-based drinks</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for LIQUID MILK (EVAPORATED & READY TO DRINK)-UHT/STERILIZED: Commercial Sterility</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for LIQUID MILK (READY TO DRINK)-UHT/STERILIZED: Commercial Sterility</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for NON-ALCOHOLIC BEVERAGES: YMC CFU/mL, Coliforms CFU/mL & SPC/APC CFU/mL</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>A2ai - Fermented milk (plain), non heat-treated after fermentation e.g. Yoghurt and plain drinks based on fermented milk</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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: $\geq 10^6$ CFU/mL)</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>A2aii - Fermented milks (plain), heat-treated after fermentation e.g. Sterilized or pasteurized plain drinks based on fermented milk</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for YOGURT AND FERMENTED MILK: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	CFU/mL (required minimum level: $\geq 10^6$ CFU/mL)		
A2b - Renneted milk (plain) e.g. Curdled milk			
A3a - Pasteurized cream (plain)	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for CREAM (UHT/STERILIZED) : Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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			
<p>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)</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for SOFT</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>CHEESE (FROM PASTEURIZED MILK): Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g & S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>		
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for ALL RAW MILK CHEESE; RAW MILK</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	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	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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



	<p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>		
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PROCESSED CHEESE SPREAD: Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g</p>		
<p>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)</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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		
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



	<p>PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PROCESSED CHEESE SPREAD: Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g</p>		
<p>A4e - Cheese analogues e.g. imitation cheese, imitation cheese mixes, and imitation cheese powders</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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		
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



	<p>PROCESSED CHEESE SPREAD: S. aureus (coagulase +) CFU/g, Coliforms CFU/g & SPC /APC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PROCESSED CHEESE SPREAD: Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g</p>		
<p>A4f - Whey protein cheese e.g. ricotta cheese</p>			
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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: $\geq 10^6$ CFU/mL)</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



flour), flavours and colours (e.g. peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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



	<p>INGREDIENTS (NUTS, FRUITS, COCOA ETC.): Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, SPC/APC CFU/g & S. aureus (coagulase +) CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>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)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for SUN DRIED FRUITS: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for SUN DRIED FRUITS: Mold CFU/g, Osmophilic Yeasts cfu/g & E. coli MPN/g</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for DRIED VEGETABLE: E. coli MPN/g Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> 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)	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PEANUT BUTTER & OTHER NUT BUTTERS: Salmonella/25g Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PEANUT BUTTER & OTHER NUT BUTTERS: Salmonella/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
D - Chocolate with nuts	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> Valid Certificate of Analysis for	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



	<p>Microbiological parameters for CHOCOLATE PRODUCTS: Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g.</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>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)</p>	<p><input checked="" type="checkbox"/> 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)</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for COATED OR FILLED, DRIED SHELF-STABLE BISCUITS: Coliforms MPN/g & Salmonella/25g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for COATED OR FILLED, DRIED SHELF-STABLE BISCUITS: Coliforms MPN/g & Salmonella/25g</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Microbiological parameters for FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS: S. aureus CFU/g & Salmonella/25g</p>		
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>F2 - Cookies with nuts</p>	<p><input checked="" type="checkbox"/> 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)</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>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)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRESH/FROZEN RAW CHICKEN: SPC/APC cfu/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012: NONE</p>	<p>FDA Circular No. 2013-010</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>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; sausages de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture)</p>	<p>Sterility</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</p>		
<p>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</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for COOKED POULTRY MEAT, FROZEN TO BE REHEATED BEFORE EATING</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>(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</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>		
--	--	--	--



	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for MEAT</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRESH FROZEN FISH: 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for		



	<p>FROZEN RAW CRUSTACEANS: E. coli MPN/g, S. aureus CFU/g, Salmonella/25g, V. parahaemolyticus MPN/g, Aerobic Plate Count CFU/g</p> <p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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)</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PRE-COOKED BREADED FISH: E. coli</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>MPN/g, S. aureus CFU/g & Aerobic Plate Count CFU/g</p> <p><input checked="" type="checkbox"/> 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.</p>		
<p>H1c - Frozen minced and creamed fish products e.g. Uncooked product prepared from minced fish pieces in cream-type sauce</p>			
<p>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.)</p>	<p>upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for AQUATIC PRODUCTS: Salmonella/25g, V. parahaemolyticus MPN/g and S. aureus CFU/g</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>H1dii - Cooked molluscs, crustaceans and echinoderms e.g. cooked crangon crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs</p>	<p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>H1diii - Fried fish and fish products e.g. ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs</p>			
<p>H2 - Fully preserved including canned or fermented fish and fish products</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FISH & SHELLFISH PRODUCTS IN</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>e.g. canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized)</p>	<p>HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED): Commercial Sterility</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>		
<p>1a - Liquid egg products</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>Ib - Frozen egg products</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>Ic - Dried and/or heat coagulated egg products</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED):</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	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		
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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



	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for INFANT FORMULA- LIQUID (UHT/STERILIZED): Commercial Sterility</p>		
FOLLOW-UP FORMULA/MILK SUPPLEMENT			
	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



J2 - Complementary foods for infants and young children	CEREAL-BASED FOODS FOR INFANTS & YOUNG CHILDREN		
<p>e.g. cereal-, fruit-, vegetable-, and meat-based “baby foods” for infants, “toddler foods,” and “junior foods”; lactea flour, biscuits and rusks for children.</p>	<p><input checked="" type="checkbox"/> 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</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	Microbiological parameters for DRIED PRODUCTS REQUIRING RECONSTITUTION AND BOILING BEFORE CONSUMPTION : Coliforms MPN/g, Salmonella/25g & Aerobic Plate Count CFU/g		
	CANNED BABY FOODS		
	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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
	<input checked="" type="checkbox"/> 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



	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> 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



	<p>CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for POWDERED BEVERAGE: SPC/APC CFU/g & YMC CFU/g</p> <p>Or upon effectivity of FDA Circular No. 2022-012</p> <p><input checked="" type="checkbox"/> 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>L. New in the international or local market/Other New Products/Unclassified or Unlisted in A.O. 2014-0029 Annex A</p>			

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
<p>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.</p> <p>The client shall forward the application to PRE-ASSESSMENT.</p>	<p>1) PRE-ASSESSMENT</p> <p>FDA Personnel will pre-assess ONLY the completeness of the submitted documents through E-Registration System/E-Portal https://eportal.fda.gov.ph.</p> <p>Result of Pre-assessment will be received by the account holder.</p>	<p>Day 0</p>	<p>Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))</p>



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



	<p>3) EVALUATION</p> <p>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.</p> <p>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.</p>	<p>8 Working Days (Days 1-8)</p>	<p>LRD EVALUATOR (e.g. FDRO)</p>
	<p>4) CHECKING or Quality Assurance (QA)</p> <p>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.</p> <p>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.</p>	<p>7 Working Days (Days 9-15)</p>	<p>LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)</p>
	<p>5) FINAL DECISION</p> <p>The CFRR Approving Authority will review the checked application, ALL the submitted</p>	<p>5 Working Days (Days 16-20)</p>	<p>CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)</p>



	<p>documentary requirements, and the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures.</p> <p>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.</p>		
--	---	--	--



<p>5) If the application is APPROVED, an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR) will be received.</p> <p>If DISAPPROVED, an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD) will be received.</p> <p>For Amendment:</p> <p>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.</p> <p>If disapproved, a Letter of Denial/Disapproval (LOD) and another e-mail notification containing the Amendment Decision Summary Table will be received.</p>	<p>6) GENERATION OF RESULT OF APPLICATION</p> <p>The E-Registration System generates electronically signed CPR or LOD.</p>		<p>Information and Communication Technology Management Division (ICTMD) STAFF</p>
		<p>TOTAL: 20 Working Days</p>	
<p>Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: FDA Website</p>			
<p>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.</p>			