



B. CERTIFICATE OF PRODUCT REGISTRATION (CPR)

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

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

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

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

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



GENERAL GUIDELINES

Please refer to:

- 1) A. General Guidelines, B. Specific Guidelines, and C. Procedural Guidelines, IV. GUIDELINES, pages 2-10 of [FDA Circular No. 2020-033](#) || Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 “Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products”; and
- 2) III. General Guidelines, and IV. Specific Guidelines of [FDA Circular No. 2020-033-A](#) || Addendum to FDA Circular 2020-033, “Procedure for the Use of the Modified Electronic Registration System for Raw Materials and Prepackaged Processed Food Products Repealing FDA Circular No. 2016-014 “Procedure for the Use of Electronic Registration System for Prepackaged Processed Food Products” to include Guidelines for Pre-assessment and Reiteration of Pre-Assessment Procedures in Applying for Certificate of Product Registration for Food

CHECKLIST OF REQUIREMENTS

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

GENERAL REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	BASIS/ISSUANCE	WHERE TO SECURE
<input checked="" type="checkbox"/> ANNEX D - REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	Administrative Order No. 2014-0029	
<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	Systems/Means prescribed by FDA
<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations.	Administrative Order No. 2014-0030 Other existing FDA regulation/s with specific labelling requirement/s (e.g. Republic Act No. 8172 Republic Act No. 8976 and its IRR Department Circular No. 2008-0006 Bureau Circular No. 2 s. 1999 and etc.)	Applicant Company/ Manufacturer/Source/Supplier



<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 FDA Circular No. 2020-033	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 Administrative Order No. 2014-0030	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	FDA Philippines
SOURCE DOCUMENTS		
For locally produced products: <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: <ul style="list-style-type: none"> • Valid, notarized, and duly signed Distributorship Agreement or Memorandum of Agreement For TRADER: <ul style="list-style-type: none"> • Valid, notarized, and duly signed Toll Manufacturing Agreement 	FDA Circular No. 2020-033 FDA Circular No. 2016-007	Applicant Company/ Manufacturer/Source/Supplier
For imported products: <input checked="" type="checkbox"/> Distributorship Agreement or Contract Agreement signed by duly authorized representative of the establishment or Foreign Agency Agreement, Certificate of Distributorship or Appointment Letter or Proforma Invoice or Memorandum of Agreement from each supplier; and <input checked="" type="checkbox"/> Scanned copy of ANY of the following original and valid documents issued to the	FDA Circular No. 2020-033 FDA Circular No. 2016-007	Applicant Company/ Manufacturer/Source/Supplier



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



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



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



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



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



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



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



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



	<p>*The product shall conform with the standards for optional ingredients and additional label declaration for MARGARINE.</p>		
<p>A2 - Vegetable Oils and Fats e.g. Coconut, Palm, Soybean and Corn</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Vitamin A fortificant (in mg RE/L) used for COOKING OILS (e.g. Coconut, Palm, Soybean and Corn)</p> <p>*The specific form of Vitamin A fortificant used (e.g. Retinol Palmitate) shall be declared in the Electronic Registration Data Entry.</p>	<p>Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>A3 - Animal Fats</p>	<p><input checked="" type="checkbox"/> In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Saponification Value; Iodine Value for LARD</p>	<p>Administrative Order No. 231 s. 1974</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>			
<p>A5 - Fat emulsions mainly of type water-in-oil</p>			



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	<input checked="" type="checkbox"/> In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Soluble Solids for JELLY/JELLIES *The product shall conform with the standard of quality and additional label declaration for JELLY/JELLIES.	Administrative Order No. 239 s. 1975	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> In the Electronic Registration Data Entry – Product Specifications Physical/Chemical/Microbiological, declare the results (under specification) for the following Parameters: Soluble Solids for PRESERVES OR JAMS *The product shall conform with the standard of quality and additional label declaration for PRESERVES OR JAMS.	Administrative Order No. 238 s. 1975	Applicant Company/ Manufacturer/Source/Supplier
B3 - Dehydrated vegetable protein products			
B4 - Fruits or Vegetables in vinegar, oil or brine			



<p>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</p>			
<p>B5 - Fruit-based spreads excluding jams, jellies and marmalades e.g. Apple butter, lemon curd, mango chutney, raisin chutney</p>			
<p>B6 - Fruit Preparations e.g. fruit pulp, purees, fruit toppings, fruit sauce, fruit syrup, coconut milk and cream</p>			
<p>B7 - Cooked fruits e.g. Baked apples, fried apple rings, peach dumplings (baked peaches with a sweet dough covering)</p>			
<p>B8 - Frozen vegetables, seaweeds, and nuts and seeds</p>			
<p>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</p>			
<p>B10 - Cooked or fried vegetables and seaweeds</p>			
<p>C1 - Confectionery e.g. Includes all types of products that mainly contain sugar and other dietetic counterparts and may or may not</p>			



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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Vitamin A fortificant (in mg/kg as retinol) and Iron fortificant (in mg Fe/kg) used for WHEAT FLOUR *The specific form of Vitamin A fortificant used (e.g. Retinol Palmitate) and Iron fortificant used (e.g. Elemental Iron, Ferrous Sulfate, Ferrous Fumarate) shall be declared in the Electronic Registration Data Entry.	Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976	Applicant Company/ Manufacturer/Source/Supplier
D2 - Breakfast cereals including rolled oats e.g. granola type breakfast cereals, corn flakes, multi-grain			
D3a - Fresh pastas and noodles and like products e.g. Unboiled noodles, lumpia wrapper			
D3b - Dried pastas and noodles and like products e.g. spaghetti pasta, bean			



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



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



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



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



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



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



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



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



MEDIUM RISK FOOD PRODUCTS	<input checked="" type="checkbox"/> ADDITIONAL REQUIREMENT/S	BASIS/ISSUANCE	WHERE TO SECURE
<p>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 microorganisms because of food type or processing, but may support the formation of toxins or the growth of pathogenic micro-organisms.</p>			
<p>A1a - Condensed milk (plain) (Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling))</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Total Milk Solids and % Milk Fat for EVAPORATED MILK, EVAPORATED WHOLE MILK, EVAPORATED FULL CREAM MILK, UNSWEETENED CONDENSED WHOLE MILK, UNSWEETENED FULL CREAM CONDENSED MILK</p>	<p>Administrative Order No. 132 s. 1970</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Total Milk Solids and % Milk Fat for SWEETENED CONDENSED MILK, SWEETENED CONDENSED WHOLE MILK, SWEETENED FULL CREAM CONDENSED MILK</p> <p>*The product shall conform with the standards for optional ingredients and additional label declaration for Sweetened Condensed Milk, Sweetened Condensed Whole Milk,</p>	<p>Administrative Order No. 132 s. 1970</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



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



	<p>MILK: Coliforms CFU/g, Yeast & Mold Count 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 SWEETENED CONDENSED MILK: Coliforms CFU/g, Yeast & Mold Count CFU/g & Aerobic Plate Count CFU/</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for LIQUID MILK (EVAPORATED): 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 (EVAPORATED): Commercial Sterility</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<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>			



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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for WHOLE MILK POWDER (DRIED FULL CREAM MILK, FULL CREAM MILK POWDER, DRY WHOLE MILK, MILK POWDER, DRIED MILK)	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Solids, % Fat and % Water for SKIMMED MILK POWDER	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for PARTLY SKIMMED MILK POWDER	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and Moisture Content for MALTED MILK POWDER	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat, % Total Milk Solids and Moisture Content for BUTTERMILK POWDER (DRIED BUTTERMILK)	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<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	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 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>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, 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>THAN 36 MONTHS OF AGE AND ADULTS): Salmonella/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information declaration on the label</p>	<p>Administrative Order No. 2014-0029 Administrative Order No. 2014-0030</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & 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 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>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 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>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><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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>C1 - Tomato products e.g. Tomato Catsup, tomato sauce, tomato paste</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Total Soluble Solids, Specific Gravity, Total Acidity in terms of acetic acid, Arsenic Content, Lead Content, Copper Content, Zinc Content and Tin Content for TOMATO CATSUP</p>	<p>Administrative Order No. 233 s. 1974</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	*The product shall conform with the identity and standard of quality of Tomato Catsup.		
C2 - Frozen fruits e.g. frozen fruit salad and frozen strawberries	<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
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	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C4 - Fruit-based desserts, gelatin e.g. fruit-flavoured gelatin, rote gruze,			



frutgrod, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup)			
C5 - Fermented fruit products e.g. fermented plums			
C6 - Fruit fillings for pastry e.g. Cherry pie filling and raisin filling for oatmeal cookies			
C7 - Fermented vegetable products and seaweed products, excluding fermented soybean products MR Letter E.1 and E.2 (fermented soybeans and fermented soybean curd) and LR Letters I.8.b. 1 to 3) (soybean sauces) e.g. red pepper paste, fermented vegetable products, kimchi (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage)	<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 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	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
C8 - Vegetable protein products (canned and frozen)			
D - Cocoa products and chocolate products e.g bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate	<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	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



<p>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>Or upon effectivity of FDA Circular No. 2022-012</p> <p><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><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>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>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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)	<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	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 PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON): S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/25g	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)	Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016	Applicant Company/ Manufacturer/Source/Supplier
F1a ii - 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	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 PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON): S. aureus CFU/g, Salmonella/25g & Listeria monocytogenes/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 Nitrate and/or Nitrite Content (if utilized)</p>	<p>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</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 dried sausages, beef jerky, Chinese</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>Applicant Company/ Manufacturer/Source/Supplier</p>



sausages (including traditional cured or smoked pork sausage), and sobrasada	CFU/g, Clostridium perfringens CFU/g and Salmonella/25		
<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>
	Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)	<p>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</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</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>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>shellfish, dried bonito (katsuobushi), and boiled, dried fish (niboshi)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for SMOKED FISH: Aerobic Plate Count CFU/g, Salmonella/25g, E. coli MPN/g and S. aureus CFU/g</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>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</p>			



<p>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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	GOODS: Yeast CFU/g, Mold CFU/g, 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"/> In the Electronic Registration Data Entry – under Complete List of Ingredients, declare the % by weight of edible vegetable oil content of the finished product for MAYONNAISE <input checked="" type="checkbox"/> Valid Certificate of Analysis for calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate)	Administrative Order No. 235 s. 1975	Applicant Company/ Manufacturer/Source/Supplier



	<p>or disodium EDTA (disodium ethylenediaminetetraacetate) content, IF ADDED in MAYONNAISE</p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for MAYONNAISE.</p>		
	<p><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 & 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 EMULSIFIED SAUCE PH ≤ 4.6 (E.G. MAYONNAISE, THOUSAND ISLAND, RANCH, FRENCH): Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g</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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	CFU/g, Salmonella/25g & Listeria monocytogenes/25g		
K2b - Non-emulsified sauces (ketchup, cheese sauce, cream sauce, brown gravy) e.g. barbecue sauce, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (tonkatsu sauce), chili sauce, sweet and sour dipping sauce, and white (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g. butter) and flour, with or without seasoning or spices)	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Total Solids; Titratable Acidity (as acetic acid); pH for BANANA SAUCE/BANANA CATSUP *The product shall conform with the standards for the identity, essential composition, quality factors and label declaration for BANANA SAUCE/BANANA CATSUP.	Administrative Order No. 123-A s. 1985	Applicant Company/ Manufacturer/Source/Supplier
K3 - Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads under HR Letter B.8 (peanut butter) and MR D.1.c (cocoa-based spreads) e.g. Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad)			
L1a - Fruit and vegetable juices - (fruit juice, vegetable juice, concentrates for fruit juice, concentrates for vegetable juice)	<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	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 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><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>	<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. 2013-010 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>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 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><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>	<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>L1c - "Sport," "energy", or "electrolyte drinks"</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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



	ICED TEA, ENERGY DRINKS, JELLY DRINKS): Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL		
	Valid Certificate of Analysis for Caffeine Content for COLA-TYPE BEVERAGE	Administrative Order 88-A s. 1984	Applicant Company/ Manufacturer/Source/Supplier
L1cii - Non-carbonated water-based flavored drinks e.g. almond, aniseed, coconut-based drinks, and ginseng drink, lemonade, orangeade, citrus-based soft drinks, iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks	<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 CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for CHILLED YOUNG COCONUT WATER (BUKO JUICE): Aerobic Plate Count CFU/mL, Yeast and Mold Count CFU/mL and Coliforms CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



<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 mixture; and dry mixes for sugar-cocoa confectionery)</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>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>



	<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 declaring the term “Food Supplement” and the phrase “NO APPROVED THERAPEUTIC CLAIMS” based on	Bureau Circular No. 2 s 1999	Applicant Company/ Manufacturer/Source/Supplier
	<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
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	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier



	<p>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><input checked="" type="checkbox"/> Clear and complete loose labels or artworks declaring the term “Food Supplement” and the phrase “NO APPROVED THERAPEUTIC CLAIMS” based on</p>	Bureau Circular No. 2 s 1999	Applicant Company/ Manufacturer/Source/Supplier
	<p><input checked="" type="checkbox"/> Sample in actual commercial presentation</p> <p>*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</p>	Administrative Order No. 2014-0029 FDA Circular No. 2020-033	Applicant Company/ Manufacturer/Source/Supplier
N - Processed buts, including coated nuts and nut mixtures (with e.g. dried fruits) e.g. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. “trail mixes”)			
HIGH RISK FOOD PRODUCTS	<input checked="" type="checkbox"/> ADDITIONAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
HIGH RISK FOOD PRODUCTS - foods that may contain pathogenic microorganisms and will support the formation of toxins and or the growth or pathogenic microorganisms and foods that may contain harmful chemicals.			



<p>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</p> <p>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</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for MILK, CARABAO'S AND/OR BUFFALO'S MILK AND GOAT'S (NATIVE) MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for SKIM MILK OR SKIMMED MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for RECONSTITUTED, RECONSTRUCTED OR RECOMBINED MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat for RECONSTITUTED, RECONSTRUCTED OR RECOMBINED SKIMMED MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat for BUTTERMILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for LOWFAT MILK AND RECONSTITUTED, RECONSTRUCTED OR RECOMBINED LOWFAT MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Non-Fat Milk Solids, Vitamin A and Vitamin D (if added) for FILLED MILK	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<p>*The % Total Oil Content shall be</p>		



	<p>declared in the Electronic Registration Data Entry.</p> <p>**The product shall conform with the identity, standards for optional ingredients and additional label declaration for Filled Milk.</p>		
	<p>*PASTEURIZED MILK AND STERILISED MILK shall conform with the prescribed standard of identity and quality</p>	<p>Administrative Order No. 132 s. 1970</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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 (EVAPORATED & 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 PASTEURIZED MILK: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & SPC/APC CFU/ml (for flavored milk)</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 PASTEURIZED MILK: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL, Psychrotrophic bacteria cfu/mL & Aerobic Plate Count CFU/g (Plain/Flavored)</p>		
<p>A1b - Dairy-based drinks, flavored and/or fermented e.g. Chocolate Milk, Chocolate Malt Drinks, Drinking Yoghurt, Whey-based drinks</p>	<p>*FLAVORED MILK, FLAVORED RECONSTITUTED MILK, FLAVORED DRINK OR FLAVORED DAIRY DRINK, AND CHOCOLATE DRINK OR CHOCOLATE FLAVORED DRINK shall conform with the prescribed standard of identity and quality</p>	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<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>	Applicant Company/ Manufacturer/Source/Supplier



	<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 CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier
A2ai - Fermented milk (plain), non heat-treated after fermentation e.g. Yoghurt and plain drinks based on fermented milk	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat Content by weight; % Milk Solids Non-Fat Content by weight; Acidity of the product when solid for YOGURT AND FLAVORED YOGURT	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	*Toned Milk shall conform with the prescribed standard of identity and quality	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<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	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 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>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 % Milk Fat Content by weight; % Milk Solids Non-Fat Content by weight; Acidity of the product when solid for YOGURT AND FLAVORED YOGURT</p>	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<p>*Toned Milk shall conform with the prescribed standard of identity and quality</p>	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<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,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	Applicant Company/ Manufacturer/Source/Supplier



	Salmonella/25mL & Lactic acid 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 % Butterfat for CREAM	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat for LIGHT CREAM TABLE CREAM OR COFFEE CREAM	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for WHIPPING CREAM	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat for LIGHT WHIPPING CREAM	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier



	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for HEAVY CREAM OR HEAVY WHIPPING CREAM	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for HALF-AND HALF	Administrative Order No. 132 s. 1970	Applicant Company/ Manufacturer/Source/Supplier
	<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			
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)	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and % Moisture for CREAM CHEESE *The product shall conform with the identity and standards for optional ingredients for Cream Cheese.	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and % Moisture for COTTAGE CHEESE DRY CURD or DRY CURD COTTAGE CHEESE	Administrative Order No. 200-A s. 1973	Applicant Company/ Manufacturer/Source/Supplier



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



	<p>(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>		
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	<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 % Moisture and % Milk Fat (of solids) for CHEDDAR CHEESE</p> <p>*The product shall conform with the identity and standards for optional ingredients for Cheddar Cheese.</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for WASHED CURD CHEESE (SOAKED CURD CHEESE)</p> <p>*The product shall conform with the</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



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



	<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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
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	<p>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>
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	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and % Lactose for PASTEURIZED PROCESS CHEESE</p> <p>*The product shall conform with the identity, standards for optional</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>ingredients and additional label declaration for Pasteurized Process Cheese.</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content and % Milk Fat (when the food contains other foodstuffs) for PASTEURIZED PROCESS CHEESE FOOD</p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content and % Fat Content for PASTEURIZED PROCESS CHEESE SPREAD</p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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,</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



	<p>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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for 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>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>A4dii - Flavored processed cheese e.g. eufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and % Lactose for PASTEURIZED PROCESS CHEESE</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



balls (formed processed cheese coated in nuts, herbs or spices)	<p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese.</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content and % Milk Fat (when the food contains other foodstuffs) for PASTEURIZED PROCESS CHEESE FOOD</p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content and % Fat Content for PASTEURIZED PROCESS CHEESE SPREAD</p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.</p>	<p>Administrative Order No. 200-A s. 1973</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>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>		
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	<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 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>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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><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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
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	<p>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 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:</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



	(e.g. PASTILLAS and YEMA): Yeast and Mold Count CFU/g, Salmonella/25, Coliforms MPN/g or CFU/g and Aerobic Plate Count CFU/g		
A6a - Liquid whey and whey products			
A6b - Dried whey and whey products			
A7 - Milk for manufacture			
A8 - Dairy-based frozen desserts e.g. ice cream (frozen dessert that may contain whole milk, skim milk products, cream or butter, sugar, vegetable oil, egg products, and fruit, cocoa, or coffee), ice milk (product similar to ice cream with reduced whole or skim milk content, or made with nonfat milk), jellied milk, frozen flavoured yoghurt	<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	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 & SHERBET (PLAIN AND FLAVORED) : Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g & S. aureus CFU/g		
	<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	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



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



	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for DRIED VEGETABLE: E. coli MPN/g		
B2 - Vegetable seaweed, and nut and seed - purees, spreads e.g. tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter)	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Fat Content and % Water Insoluble Inorganic Residue for Peanut Butter *The product shall conform with the identity and label statement for optional ingredients for Peanut Butter.	Administrative Order No. 228 s. 1974	Applicant Company/ Manufacturer/Source/Supplier
	<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	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 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 (Nama Gashi)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British “biscuits” (cookies or sweet crackers)</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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)</p>	<p>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</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 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"/> 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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)</p>	<p>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</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.</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>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 (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,</p>		
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	<p>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>Or 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>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 PASTE & PATE: Salmonella/25g, Clostridium perfringens CFU/g, S. aureus CFU/g, Coliforms CFU/g & Aerobic Plate Count CFU/g</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)</p>	<p>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>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</p>	<p><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</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 FISH: E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus MPN/g, Salmonella/25g & Aerobic Plate Coun 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 RAW CRUSTACEANS: E.</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<p>coli MPN/g, S. aureus (coagulase +) CFU/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 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-</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>coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)</p>	<p>MPN/g, <i>S. aureus</i> (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: <i>E. coli</i> MPN/g, <i>S. aureus</i> 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, <i>S. aureus</i> CFU/g, <i>V. parahaemolyticus</i> MPN/g and <i>E. coli</i> 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</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: <i>Salmonella</i>/25g, <i>V. parahaemolyticus</i> MPN/g and <i>S. aureus</i> CFU/g</p>	<p>FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p>product (chikuwa); and cooked fish and lobster paste (surimi-like products.)</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>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>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 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</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



	<p>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>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): 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>J1 - Infant formula, follow-on formula and formula for special medical purposes for infants</p>	<p align="center">INFANT FORMULA & FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Energy, Protein, Total Fat, Linolenic Acid, Total Carbohydrates per 100g, Vitamins and Minerals, Trace Minerals and Other Substances, Lauric/Mystiric/Trans Fatty Acids, Optional Ingredients- Taurine, DHA and Contaminants</p>	<p>Codex Stan 72-1981 Rev. 2007</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
		<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES:</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>



	<p>Cronobacter spp./10g, 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 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</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for INFANT FORMULA- LIQUID (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 INFANT FORMULA- LIQUID (UHT/STERILIZED): Commercial Sterility</p>	<p>FDA Circular No. 2013-010 FDA Circular No. 2022-012</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Department Circular No. 2008-0006	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> For FSMP: Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 72-1981 Rev. 2007 and Administrative Order No. 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
FOLLOW-UP FORMULA/MILK SUPPLEMENT			
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Energy, Protein, Total Fat, Linolenic Acid, Total Carbohydrates per 100g, Vitamins and Minerals, Trace Minerals and Other Substances, Lauric/Mystiric/Trans Fatty Acids, Optional Ingredients- suitable for 6 months onwards and scientifically proven.	Codex Stan 156-1987	Applicant Company/ Manufacturer/Source/Supplier
	<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 Or upon effectivity of FDA Circular No. 2022-012 <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for FOLLOW-UP FORMULA/MILK	FDA Circular No. 2013-010 FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



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



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



	<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
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks declaring the statement “Infants six months onwards should be given fresh, indigenous and natural food in combination with continued breastfeeding based on Department Circular No. 2008-0006.	Department Circular No. 2008-0006	Applicant Company/ Manufacturer/Source/Supplier
J3. Dietetic foods intended for special medical purposes (excluding products under HR Letter J.1.)	<input checked="" type="checkbox"/> Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 180-1991 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Codex Stan 180-1991.	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
J4 - Dietetic formula for slimming purposes and weight reduction	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier



	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Codex Stan 181-1991	Codex Stan 181-1991	Applicant Company/ Manufacturer/Source/Supplier
J5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products under HR Letter J.1 to 4 and Letter K, Food Supplements)	<input checked="" type="checkbox"/> Scientific Studies indicating safety and suitability of the product to specific disease and disorder to which it is intended	Codex Stan 146-1985 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	Codex Stan 146-1985	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Codex Stan 146-1985	Codex Stan 146-1985	Applicant Company/ Manufacturer/Source/Supplier
J6 - Weaning foods for infants and growing children			
J7 - Dietetic foods for special medical purpose	<input checked="" type="checkbox"/> Scientific Studies indicating safety and benefits of the product for intended medical condition	Codex Stan 180-1991 and Administrative No. Order 2014-0029	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Codex Stan 180-1991	Codex Stan 180-1991	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> 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) ,	FDA Circular No. 2022-012	Applicant Company/ Manufacturer/Source/Supplier



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



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



	<p>Oil; 2) That the flavoring added should be generally recognized as safe and suitable for human consumption as evidenced by a certification from the supplier. The nature of flavor used (natural, nature-identical, artificial) shall be indicated in the list of ingredients; 3) No other food additive shall be allowed except the flavor; 4) The label shall conform with BC 2 s. 1999; 5) The term "Food Supplement" shall be part of the product name</p>		
	<p>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</p>	<p>FDA Circular No. 2022-012</p>	
	<p>For GINKGO BILOBA: 1.) Valid Certificate of Analysis for the Ginkgo Biloba Content; 2.) Clear and complete label declaring the precaution "<i>It is advised that Ginkgo Biloba should not be taken for 6 months and longer and it should not be</i></p>	<p>Bureau Circular No. 02 s. 2004</p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



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



	<p>A. The BFAD also would like to inform everyone concerned that, for a Probiotic to be effective, the following properties should be demonstrated:</p> <ul style="list-style-type: none">a. beneficial effect on the host organismb. should be able to survive in the digestive tractc. should adhere to the mucosal epithelial cellsd. should exhibit enhancement and protection of the intestinal ecologye. should remain viable during periods of storage and use. <p>B. For the demonstration of the safety of a Probiotic, the following documents should be submitted:</p> <ul style="list-style-type: none">a. Determination of antibiotic resistance patternsb. Assessment of certain metabolic activities (e.g., D-lactate production, bile salt deconjugation)c. Assessment of side-effects during human studiesd. Epidemiological surveillance of adverse incidents in consumers (post-market)e. If the strain under evaluation belongs to a species that is a known mammalian toxin producer, it must be tested for toxin production. One possible scheme for testing toxin production has		
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	<p>been recommended by the EU Scientific Committee on Animal Nutrition (SCAN, 2000)</p> <p>f. If the strain under evaluation belongs to a species with known hemolytic potential, determination of hemolytic activity is required.</p>		
<p>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</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"/> 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>		



	<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		
L. New in the international or local market/Other New Products/Unclassified or Unlisted in A.O. 2014-0029 Annex A			
FOOD PRODUCTS CONTAINING TRANS-FATTY ACIDS (TFA) Upon effectivity of FDA Circular 2021-028 , FDA Circular No.2021-028-A	<input checked="" type="checkbox"/> technical specifications of raw materials indicating specific oil(s) and/or fat(s) used and the processing it underwent; <input checked="" type="checkbox"/> recent (within 12 months from date of application) certificate of analysis of the finished product from an accredited laboratory of the FDA and Philippine Accreditation Board/Office (PAB/PAO) or from the country of origin (for imported products), reflecting the TFA content per 100g or ml, validated reference methods of analysis, and the limit of detection for the method used in the analysis of TFA; and <input checked="" type="checkbox"/> for prepackaged processed food containing naturally-occurring TFA of more than 2g TFA per 100g or ml of	FDA Circular 2021-028 FDA Circular No.2021-028-A	Applicant Company/ Manufacturer/Source/Supplier



	<p>the total fat, recent (within 12 months from date of application) certificate of analysis showing that the TFA is naturally-occurring and/or obtained from ruminant animal, from an accredited laboratory of the FDA and Philippine Accreditation Board/Office (PAB/PAO) or from the country of origin, with validated reference method of analysis and the limit of detection for the method used in the analysis.</p>		
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FOR AMENDMENT DATA CAPTURE		
DATA CAPTURE in the modified E-Registration System refers to applications processed in the old E-Registration System (Version 1) or thru manual registration system.		
GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	FDA Website
<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order No. 50 s. 2001	Systems/Mean prescribed by FDA
<input checked="" type="checkbox"/> Scanned Application Letter stating the intended changes (indicate ALL the changes/amendments to be made)	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Upload ALL INITIAL requirements.	FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Additional Requirements per Amendment Type. Please refer to TITLE OF CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR) – AMENDMENT (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2) - III. ADDITIONAL Requirements per Amendment Type.	Administrative Order No. 2014-0029 FDA Circular No. 2020-033 FDA Circular No. 2020-033-A	Applicant Company/ Manufacturer/Source/Supplier

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



		previously filed and disapproved INITIAL application
<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by current FDA regulations.	Administrative Order No. 50 s. 2001	Systems/Mean prescribed by FDA

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

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>If found COMPLETE, an Order of Payment will be automatically generated and will be sent to the email of the account holder/client.</p>	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))



<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 INCOMPLETE, a notification with result of Pre-Assessment from FDA will be received. To refile, the applicant must start a NEW CASE and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned. <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 FDA Cashier receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment. The application will then be forwarded to CFRR, once payment is posted.</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 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>8 Working Days (Days 1-8)</p>	<p>LRD EVALUATOR (e.g. FDRO)</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>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 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 Working Days (Days 16-20)</p>	<p>CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)</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>	

Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: [FDA Website](#)

Please be advised that as per RA No.11032 IRR, page 22 of 48, Section 3, b) **The maximum time prescribed in Section 9 (b) (1) of the Act may be extended only once for the same number of days, which shall be indicated in the Citizen's Charter.**