

**CENTER FOR FOOD REGULATION AND RESEARCH  
EXTERNAL**

## 1. ISSUANCE OF CERTIFICATE OF PRODUCT REGISTRATION (CPR)

### 1.1. ISSUANCE OF CERTIFICATE OF PRODUCT REGISTRATION (CPR) – AMENDMENT (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2))

*‘Registration’ means the process of approval of an application to register health products prior to engaging in the manufacture, importation, exportation, sale, offer for sale, distribution, transfer, and where applicable, the use, testing, promotion, advertisement, and/or sponsorship of health products. (Republic Act No. 9711)*

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 <a href="#">Administrative Order 50 s. 2001</a> + Legal Research Fee (LRF).  Change or Extension of Shelf-life: Php 1,000.00 + 1% LRF Other Types of Amendment: Php 200.00 + 1% LRF

#### GENERAL GUIDELINES

*Please refer to:*

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

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

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

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	<a href="#">Administrative No. Order 2014-0029</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>

<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by current FDA regulations.		<a href="#">Administrative Order 50 s. 2001</a>	Systems/Means prescribed by FDA
<input checked="" type="checkbox"/> Scanned Application Letter stating the intended changes (indicate ALL the changes/amendments to be made)		<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company
<input checked="" type="checkbox"/> VALID AND APPROPRIATE FDA LICENSE TO OPERATE (LTO) (REQUIRED FOR ALL TYPES OF CPR APPLICATION) *The product being applied must be listed in the FDA approved Product Line/Category.		<a href="#">Administrative No. Order 2014-0029</a> <a href="#">Republic Act 9711</a>	FDA Philippines
ADDITIONAL Requirements per Amendment Type			
AMENDMENT TYPE	<input checked="" type="checkbox"/> ADDITIONAL REQUIREMENTS	BASIS	WHERE TO SECURE
2a. Change in Brand Name	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations <input checked="" type="checkbox"/> Authority from the source or the owner of the brand (imported & local) <input checked="" type="checkbox"/> IPO registration, if available.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company  Source/Supplier/Brand Owner  IPO/Source/Supplier
2b. Change in Product Name/Additional Product Description	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations  *Change in % Alcohol Content and Vintage in Wines as per <a href="#">FDA Circular No. 2020-033-B</a> .	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2c. Change in Company Name/Business Name	<input checked="" type="checkbox"/> Proof of change in business name (e.g. License to Operate)	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier

	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations		
2d. Change in/Additional Supplier	<input checked="" type="checkbox"/> Any of the following scanned copy of the original documents: Foreign Agency Agreement or Certificate of Distributorship or Appointment letter or Proforma Invoice or Memorandum of Agreement from the new supplier.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2e. Change in Packaging Material and/or Additional Packaging Type	<input checked="" type="checkbox"/> Clear and complete proposed loose labels or artworks, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations <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. <input checked="" type="checkbox"/> Proof of suitability of packaging material for food, including stability of the product in the new packaging.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2f. Change of Packaging in Commercial Presentation (Change/Additional Packaging Size)	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2g. Change or Extension in Shelf-Life	<input checked="" type="checkbox"/> Stability study results with conclusion to support extension or change in shelf-life	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier

<p>2h. Change in/Additional Packaging design</p>	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations</p> <p>*Change in % Alcohol Content and Vintage in Wines as per <a href="#">FDA Circular No. 2020-033-B</a>.</p>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2hi. Addition of Claims for Logos</p>	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.</p> <p><input checked="" type="checkbox"/> Valid Certificate (e.g. HALAL, Sangkap pinoy seal, Organic, Kosher, etc.)</p>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2hii. Change in Label Color</p>	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.</p>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2hiii. Change in Font Size for Product Information</p>	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.</p>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2hiv. Change/Additional Claims for Source of Vitamins/Minerals and Health and Nutrition Claims</p>	<p><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.</p>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>

	<input checked="" type="checkbox"/> Certificate of Analysis (duly signed by competent technical staff including the complete name with appropriate parameters and result) or documents to substantiate claims.		
<i>2hv. Change /Update in Nutrition Information (Vitamin and Mineral)</i>	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. <input checked="" type="checkbox"/> Certificate of Analysis (duly signed by competent technical staff including the complete name with appropriate parameters and result).	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
<i>2hvi. Change/Additional Menu or Serving suggestion (Photograph)</i>	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
<i>2hvii. Compliance to CPR Remarks</i>	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
<i>2hviii. Declaration of Distributor</i>	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. <input checked="" type="checkbox"/> Distributorship Agreement (Notarized, signed by the MAH/	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier

	Applicant Company and distributor reflecting the correct address		
2hix. Change of Manufacturer's Name	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. <input checked="" type="checkbox"/> Attestation letter from the manufacturer stating the reason for change in manufacturer's name, <b>and/or</b> ANY of the scanned copy of the original document issued by the Regulatory/ Health Authority/Recognized Issuing body/ Attested by recognized Association or duly authenticated by the Philippine Consulate from the country of origin: Certificate of Registration with GMP Compliance or its equivalent or Valid Sanitary Phyto-Sanitary Certificate or Health Certificate or ISO 22000 Certificate or FSSC Certificate or HACCP Certificate or Certificate of Free Sale.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2hx. <i>Locally Produced with Additional Activity for Export</i>	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. <input checked="" type="checkbox"/> LTO as food exporter if the company is not manufacturer.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier

2hxi. Declaration of "Exclusively Distributed by"	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations. <input checked="" type="checkbox"/> Terms of Agreement/Exclusive Distributorship Agreement.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2hxi. Declaration of Manufacturer's Office Address on the Label	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2i. Transfer of Ownership of a Registered Product	<input checked="" type="checkbox"/> Proof of Agreement between previous and current owners of the product transferring ownership <input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier
2j. Change in Importer/Distributor/Trader	<input checked="" type="checkbox"/> Termination of agreement/Deed of assignment <input checked="" type="checkbox"/> Agreement of new manufacturer/importer/distributor or Appointment letter <input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Source/Supplier



<p>2k. For Change in Importer/Distributor/Trader using a new user account:</p>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Termination of agreement/Deed of assignment</li> <li><input checked="" type="checkbox"/> Agreement of new manufacturer/importer/distributor or Appointment letter</li> <li><input checked="" type="checkbox"/> Clear and complete loose labels or artworks, as applicable, of all packaging sizes, or equivalents, reflecting the change/s, as defined by FDA Regulations.</li> <li><input checked="" type="checkbox"/> Upload ALL INITIAL requirements</li> </ul>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2l. Change in Company Address/Business Address (Not Applicable to Manufacturer and Repacker)</p>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Proof of change in business name (e.g. License to Operate)</li> <li><input checked="" type="checkbox"/> Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations</li> </ul>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2m. Change in LTO Number and/or LTO Validity</p>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Copy of updated License to Operate</li> </ul>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
<p>2n. Exportation of Previously Registered Product Initially for Local Distribution.</p>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> Clear and complete loose labels or artworks as applicable, of all packaging sizes, or equivalents as defined by FDA regulations or reflecting compliance to labelling requirements of importing country (if label is different from the approved one)</li> <li><input checked="" type="checkbox"/> Copy of License to Operate as Food Exporter</li> </ul>	<p><a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>

<p>2o. Other Cases as Declared in Succeeding FDA Issuances (Examples but not limited to the following; as long as there is no change in formulation and no change in manufacturer's address)</p>	<p>e.g. Change in Product Specification  <input checked="" type="checkbox"/> Copy of updated Product Specification Sheet</p> <p>e.g. Change in Lot Code and Interpretation  <input checked="" type="checkbox"/> Copy of updated Product Specification Sheet  <input checked="" type="checkbox"/> Clear and complete loose labels or artworks reflecting the change, as applicable, of all packaging sizes, or equivalents as defined by FDA regulations</p>	<p><a href="#">Administrative No. Order 2014-0029</a>  <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/ Source/Supplier</p>
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CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
<p>1.1. Files using the specific product/CASE NUMBER in the INBOX folder, and then accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> 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>1.2. Forwards the application to <b>PRE-ASSESSMENT</b>.</p>	<p>1. Pre-assesses ONLY the completeness of the submitted documents through E-Registration System/E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a>.</p> <p>Result of Pre-assessment will be received by the account holder.</p>	<p>Day 0</p>	<p>Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))</p>

<p>A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.</p>			
<p>2. (If COMPLETE) Receives the Order of Payment.  (If INCOMPLETE) Receives result of Pre-Assessment (Letter of Denial)</p>	<p>2. If found <b>COMPLETE</b>, Generates Order of Payment through the email of the account holder/client.  If found <b>INCOMPLETE</b>, Generates result of Pre-Assessment.</p>	<p>Day 0</p>	<p>CFRR PRE-ASSESSOR (e.g. FDRO)</p>
<p>3. Pays the assessed fee through Systems/Mean prescribed by FDA.</p>	<p>3.1. Receives the payment/Official Receipt (OR)/ proof of payment through Systems/Mean prescribed by FDA, and then posts the payment.  3.2. Forwards application to CFRR, <b>once payment is posted.</b></p>	<p>Day 0 <b>Refer to FDA Cashier's Citizen Charter</b></p>	<p>Administrative and Finance Services (AFS) STAFF</p>
<p>4. Receives Acknowledgement Receipt with the application and pre-assessment details.</p>	<p>4.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.</p>	<p>8 Working Days</p>	<p>LRD EVALUATOR (e.g. FDRO)</p>
	<p>4.2. Checks application, ALL the submitted documentary requirements, the drafted recommendation of the EVALUATOR, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.</p>	<p>7 Working Days</p>	<p>LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)</p>

	<p>4.3 Reviews the checked application, ALL the submitted documentary requirements, the drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, and then finalizes the application by issuing <b>Certificate of Product Registration (CPR) (for APPROVED application)</b> or <b>Letter of Denial (LOD) (for DISAPPROVED application)</b>, through the E-Registration System.</p>	<p>5 Working Days</p>	<p>CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)</p>
<p>5. If the application is <b>APPROVED</b>, Receives an e-mail notification from FDA indicating that the application is approved, and other pertinent information.</p> <p>If <b>DISAPPROVED</b>, receives a Letter of Denial/Disapproval (LOD) and another e-mail notification containing pertinent information about the application.</p>	<p>5. Generates electronically signed CPR or LOD.</p>		<p>Information and Communication Technology Management Division (ICTMD) STAFF</p>
		<p><b>TOTAL: 20</b> Working Days</p>	
<p>Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: <a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a></p>			

**1.2. ISSUANCE OF CERTIFICATE OF PRODUCT REGISTRATION (CPR) – AUTOMATIC RENEWAL APPLICATION (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2))**

*‘Registration’ means the process of approval of an application to register health products prior to engaging in the manufacture, importation, exportation, sale, offer for sale, distribution, transfer, and where applicable, the use, testing, promotion, advertisement, and/or sponsorship of health products. (Republic Act No. 9711)*

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

**GENERAL GUIDELINES**

**Please refer to:**

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

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

<b>GENERAL REQUIREMENTS</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by FDA regulations. e.g. E-Registration System. Select “RENEWAL” as type of application	<a href="#">FDA Circular No.2020-033</a> <a href="#">FDA Circular No.2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>

using the same case number used in initial application.		
<input checked="" type="checkbox"/> Proof of payment of fees as prescribed by current FDA regulations	<a href="#">Administrative Order 50 s. 2001</a>	Systems/Mean prescribed by FDA
<input checked="" type="checkbox"/> Valid and appropriate FDA License to Operate (required for all types of CPR application) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">Republic Act 9711</a>	FDA Philippines
<input checked="" type="checkbox"/> A sworn statement indicating no change in or variation whatsoever in the product is attached to the application.	<a href="#">Implementing Rules and Regulations of Republic Act No. 9711</a>	Applicant Company

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
<p>1.1. Files using the specific product/CASE NUMBER in the INBOX folder, and accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> 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>1.2. Forwards the application to <b>PRE-ASSESSMENT</b>.</p> <p>A system generated E-mail notification from FDA will be received by the client</p>	<p>1. Pre-assesses ONLY the completeness of the submitted documents through E-Registration System/E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a>.</p> <p>Result of Pre-assessment will be received by the account holder.</p>	Day 0	Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

upon submission of application for Pre-Assessment.			
2. (If <b>COMPLETE</b> ) Receives the Order of Payment.  (If <b>INCOMPLETE</b> ) Receives result of Pre-Assessment (Letter of Denial)	2. If found <b>COMPLETE</b> , Generates Order of Payment through the email of the account holder/client.  If found <b>INCOMPLETE</b> , Generates result of Pre-Assessment.	Day 0	CFRR PRE-ASSESSOR (e.g. FDRO)
3. Pays the assessed fee through Systems/Means prescribed by FDA	<b>3.1.</b> Receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then posts the payment.  <b>3.2.</b> Forwards application to CFRR, <b>once payment is posted.</b>	Day 0 <b>Refer to FDA Cashier's Citizen Charter</b>	Administrative and Finance Services (AFS) STAFF
4. Receives Acknowledgement Receipt with the application and pre-assessment details.	4. Finalizes the application by issuing <b>Certificate of Product Registration (CPR) (for APPROVED application) or Letter of Denial (LOD) (for DISAPPROVED application)</b> , through the E-Registration System.	3 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5. If the application is <b>APPROVED</b> , Receives an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR), and other pertinent information.  If <b>DISAPPROVED</b> , Receives an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD), and other pertinent information.	5. Generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF

		<b>TOTAL: 3 Working Days</b>	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: <a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>			



### 1.3. ISSUANCE OF CERTIFICATE OF PRODUCT REGISTRATION (CPR): AUTOMATIC RENEWAL (DATA CAPTURE)

*‘Registration’ means the process of approval of an application to register health products prior to engaging in the manufacture, importation, exportation, sale, offer for sale, distribution, transfer, and where applicable, the use, testing, promotion, advertisement, and/or sponsorship of health products. (Republic Act No. 9711)*

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

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

#### **GENERAL GUIDELINES**

***Please refer to:***

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

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

<b>GENERAL REQUIREMENTS</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by FDA regulations. e.g. E-Registration System.	<a href="#">FDA Circular No.2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Proof of payment of fees as prescribed by current FDA regulations	<a href="#">Administrative Order 50 s. 2001</a>	Systems/Mean prescribes by FDA
<input checked="" type="checkbox"/> Valid and appropriate FDA License to Operate (LTO) (required for all types of CPR application) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">Republic Act No. 9711</a>	FDA
<input checked="" type="checkbox"/> A sworn statement indicating no change in or variation whatsoever in the product is attached to the application.	<a href="#">Implementing Rules and Regulations of Republic Act No. 9711</a>	Applicant Company
<input checked="" type="checkbox"/> Upload <b>ALL INITIAL</b> requirements.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ In reference to the previously filed and approved INITIAL application (The validity of the documents to be submitted must be in accordance to current FDA regulation/s).

<b>CLIENT STEPS</b>	<b>AGENCY ACTION</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
1.1. Accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> based on the desired type of application in accordance to current FDA regulation/s on the use of	1. Pre-assesses ONLY the completeness of the submitted documents through E-Registration System/E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> . Result of Pre-assessment will be received by the account holder.		Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))

<p>the E-Registration Portal/E-Services.</p> <p>1.2. Forwards the application to <b>PRE-ASSESSMENT</b>.</p> <p>A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.</p>			
<p>2. (If COMPLETE) Receives the Order of Payment.</p> <p>(If INCOMPLETE) Receives result of Pre-Assessment (Letter of Denial)</p>	<p>2. If found <b>COMPLETE</b>, Generates Order of Payment through the email of the account holder/client.</p> <p>If found <b>INCOMPLETE</b>, Generates result of Pre-Assessment. To refile, the applicant must <b>start a NEW CASE</b> and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned.</p>		<p>CFRR PRE-ASSESSOR (e.g. FDRO)</p>
<p>3. Pays the assessed fee through Systems/Means prescribed by FDA</p>	<p>3.1. Receives the payment/Official Receipt (OR)/ proof of payment through Systems/Means prescribed by FDA, and then post the payment.</p> <p>3.2. Forwards application to CFRR, <b>once payment is posted.</b></p>	<p><b>Refer to FDA Cashier's Citizen Charter</b></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>4.1 Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, then drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.</p>	<p>3 Working Days</p>	<p>LRD EVALUATOR (e.g. FDRO)</p>

	4.2 Reviews 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, then drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	2 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4.3 Reviews 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, and then finalizes the application by issuing <b>Certificate of Product Registration (CPR) (for APPROVED application)</b> or <b>Letter of Denial (LOD) (for DISAPPROVED application)</b> , through the E-Registration System.	2 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5. If the application is <b>APPROVED</b> , Receives an e-mail notification from FDA regarding the issuance of Certificate of Product Registration (CPR), and other pertinent information.  If <b>DISAPPROVED</b> , Receives an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD), and other pertinent information.	5. Generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		<b>TOTAL: 7</b> Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: <a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>			

#### 1.4. CERTIFICATE OF PRODUCT REGISTRATION (CPR) – INITIAL/ RENEWAL DATA CAPTURE (REGULAR)/ AMENDMENT DATA CAPTURE/ RE-APPLICATION DATA CAPTURE

*‘Registration’ means the process of approval of an application to register health products prior to engaging in the manufacture, importation, exportation, sale, offer for sale, distribution, transfer, and where applicable, the use, testing, promotion, advertisement, and/or sponsorship of health products. (Republic Act No. 9711)*

(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.

<b>Center/Office/Division</b>	:	Center for Food Regulation and Research (CFRR)
<b>Classification</b>	:	Government to Business
<b>Type of Transaction</b>	:	Highly Technical
<b>Who May Avail</b>	:	All FOOD Manufacturers/Traders/Distributors (Importers/ Wholesalers/ Exporters)
<b>Fees to be Paid</b>	:	In accordance to <a href="#">Administrative Order No. 50 s. 2001</a> + 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**

<b>GENERAL REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<input checked="" type="checkbox"/> ANNEX D - REQUIREMENTS FOR APPLICATION OF CERTIFICATE OF PRODUCT REGISTRATION	<a href="#">Administrative Order No. 2014-0029</a>	
<input checked="" type="checkbox"/> Accomplished Initial Application Form as prescribed by current FDA regulations. e.g. E-Registration System	<a href="#">FDA Circular No.2020-033</a> <a href="#">FDA Circular No.2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by FDA regulations. Please refer to the table <b><i>Fees to be Paid:</i></b>	<a href="#">Administrative Order No. 50 s. 2001</a>	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.	<a href="#">Administrative Order No. 2014-0030</a> ; and other existing FDA regulation/s with specific labelling requirement/s (e.g. <a href="#">Republic Act No. 8172</a> <a href="#">Republic Act No. 8976 and its IRR</a> <a href="#">Department Circular No. 2008-0006</a> <a href="#">Bureau Circular</a>	Applicant Company/Manufacturer/Source/Supplier

	<a href="#">No. 2 s. 1999</a> and etc.)	
<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.	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> For FOOD SUPPLEMENT, a sample in actual commercial presentation shall be submitted.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	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 Diamond Sangkap Pinoy Seal, Sangkap Pinoy, Saktong Iodine sa Asin, Halal, Organic, or Kosher food and in compliance with current labeling regulations.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">Administrative Order No. 2014-0030</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> VALID AND APPROPRIATE FDA LICENSE TO OPERATE (LTO) (REQUIRED FOR ALL TYPES OF CPR APPLICATION) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Manufacturer/Source/Supplier
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: • Valid, notarized, and duly signed Distributorship Agreement or Memorandum of Agreement For TRADER: • Valid, notarized, and duly signed Toll Manufacturing Agreement	<a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2016-007</a>	Applicant Company/ Manufacturer/Source/Supplier

<p>For imported products:</p> <p><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</p> <p><input checked="" type="checkbox"/> Scanned copy of ANY of the following original and valid documents issued to the source by the regulatory or health authority from the country of origin per source:</p> <p>i) Valid manufacturer's certificate of registration with Good Manufacturing Practices (GMP) compliance or its equivalent; or</p> <p>ii) Valid Sanitary Phytosanitary Certificate/ Health Certificate; or</p> <p>iii) Valid ISO 22000 Certification/FSSC Certificate; or</p> <p>iv) Valid Hazard Analysis and Critical Control Point (HACCP) Certificate; or</p> <p>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)</p>	<p><a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2016-007</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>	
<p>*For export market only product, indicate the term FOR EXPORT MARKET ONLY as part of the product name in the data entry. Otherwise, your application will be evaluated as for local market distribution.</p>			
<p>*For institutional use only products, indicate the term FOR INSTITUTIONAL USE ONLY as part of the product name in the data entry. Otherwise, your application will be evaluated as conventional food for retail market distribution.</p>			
<p><b>ADDITIONAL REQUIREMENT/S PER FOOD CATEGORY: RAW MATERIAL, LOW RISK, MEDIUM RISK AND HIGH RISK FOOD PRODUCTS</b></p>			
<p><b>RAW MATERIALS FOOD CATEGORIES</b></p>	<p><input checked="" type="checkbox"/> <b>ADDITIONAL REQUIREMENT/S</b></p>	<p><b>BASIS/ISSUANCE</b></p>	<p><b>WHERE TO SECURE</b></p>
<p><b>RAW MATERIALS</b> - all substances that are employed in the processing of a finished product, packed in bulk containers and not labelled as finished product. Raw materials or ingredients would have product specifications that comply with the client requirements and not necessarily a single component.</p>	<p><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.</p>	<p><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



(Source: IV. Definition of terms, No. 36, page 6 of AO No. 2014-0029)			
<p><b>RM01 – Fats, Oils and Fat Emulsions</b> 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 <b>COOKING OILS</b> (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><a href="#">Republic Act No. 8976</a> <a href="#">Implementing Rules and Regulation of Republic Act No. 8976</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>RM02 - Processed Fruits, Vegetable and Edible Fungi, Seaweeds and Nuts</b></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><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>RM03 - Confectionery</b></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</p>	<p><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

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

	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).		
<b>RM07 - Salt, Spices, Soups, Sauces, Salads and Protein Products</b> e.g. Iodized Salt, Soy Sauce	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Iodine Content used for <b>IODIZED SALT</b>  *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).	<a href="#">Republic Act No. 8172</a> <a href="#">FDA Circular No. 2013-007</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for 3MCPD content of <b>SOY SAUCE</b>	<a href="#">FDA Memorandum No. 2011-028</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>RM08 - Beverages (excluding Dairy Products) Non-Alcoholic</b>	*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).	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier

<b>RM09 - Beverages (excluding Dairy Products) Alcoholic</b>	<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><a href="#"><u>Administrative Order No. 2014-0029</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<b>RM10- Dairy products and Analogues</b>	<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><a href="#"><u>Administrative Order No. 2014-0029</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<b>RM11- Frozen Desserts</b>	<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><a href="#"><u>Administrative Order No. 2014-0029</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<b>RM12 - Processed Fish and Fish Products Including Molluscs, Crustaceans and Echinoderms</b>	<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</p>	<p><a href="#"><u>Administrative Order No. 2014-0029</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	must be through declaration in the E-Registration data entry (e.g. under Product Specifications).		
<b>RM13 - Herbal Products</b>	*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).	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>RM14 - Vitamins and Minerals</b>	*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).	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>RM15 - Products with Nutritional Substances</b>	*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).	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>RM16 - Food Additives</b>	*Finished food products in bulk intended for further processing shall conform with the applicable	<a href="#">Administrative Order No. 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier

	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).		
<b>RM17 - Edible Casings (except natural casings from animal sources)</b>	*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).	<a href="#"><u>Administrative Order No. 2014-0029</u></a>	Applicant Company/Manufacturer/Source/Supplier
<b>RM18 - Processed Meat and Meat Products, including poultry and game</b>	*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).	<a href="#"><u>Administrative Order No. 2014-0029</u></a>	Applicant Company/Manufacturer/Source/Supplier
<b>LOW RISK FOOD PRODUCTS</b>	<b><input checked="" type="checkbox"/> ADDITIONAL REQUIREMENT/S</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<b>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.</b>			

<p><b>A1 - Butter oil, anhydrous milkfat, ghee</b>  <i>"The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and nonfat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and nonfat solids; it has a specially developed flavour and physical structure"</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=41">https://www.fao.org/gsfaonline/foods/details.html?id=41</a>)</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 <b>BUTTER</b> (Whipped, Pasteurized)</p>	<p><a href="#">Administrative Order 132 s. 1970</a></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 <b>WHEY BUTTER</b></p>	<p><a href="#">Administrative Order 132 s. 1970</a></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 <b>MARGARINE</b></p> <p>*The product shall conform with the standards for optional</p>	<p><a href="#">Administrative Order No. 232 s. 1974</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	ingredients and additional label declaration for MARGARINE.		
<p><b>A2 - Vegetable Oils and Fats</b> e.g. Coconut, Palm, Soybean and Corn <i>"Edible fats and oils obtained from edible plant sources. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Virgin oils are obtained by mechanical means (e.g., pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat. Examples include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati."</i> (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=42">https://www.fao.org/qsfaonline/foods/details.html?id=42</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Vitamin A fortificant (in mg RE/L) used for <b>COOKING OILS</b> (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><a href="#">Republic Act No. 8976</a> <a href="#">Implementing Rules and Regulation of Republic Act No. 8976</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>A3 - Animal Fats</b> <i>"All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the "killing fat." Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odor and taste obtained by rendering (60-65C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the</i></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 <b>LARD</b></p>	<p><a href="#">Administrative Order No. 231 s. 1974</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p><i>rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies. Other examples include: tallow and partially defatted beef or pork fatty tissue."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=43">https://www.fao.org/gsfaonline/foods/details.html?id=43</a>)</p>			
<p><b>A4 - Fat emulsions mainly of type oil-in-water</b> <i>"Includes fat-based counterparts of dairy-based foods excluding dessert products."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=50">https://www.fao.org/gsfaonline/foods/details.html?id=50</a>) 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>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A5 - Fat emulsions mainly of type water-in-oil</b> <i>"Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=44">https://www.fao.org/gsfaonline/foods/details.html?id=44</a>) e.g., Margarine, reduced-fat based desserts</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A6 - Fat-based desserts excluding dairy-based desserts</b> <i>"Includes fat-based counterparts of dairy-based desserts. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts."</i> e.g., ice cream-like product made with vegetable fats (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=51">https://www.fao.org/gsfaonline/foods/details.html?id=51</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>B1 - Dehydrated fruits or vegetables, including candied fruits</b></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>"Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried). Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g. used in holiday fruitcakes), and mostarda di frutta."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=66">https://www.fao.org/gsfonline/foods/details.html?id=66</a>)</p>			
<p><b>B2 - Jams, jellies, marmalades</b> <i>"Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it has a smoother consistency and does not contain fruit pieces. Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added.38,40 Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, and strawberry jam"</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=64">https://www.fao.org/gsfonline/foods/details.html?id=64</a>)</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: Soluble Solids for <b>JELLY/JELLIES</b></p> <p>*The product shall conform with the standard of quality and additional label declaration for JELLY/JELLIES.</p>	<p><a href="#"><u>Administrative Order No. 239 s. 1975</u></a></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: Soluble Solids for <b>PRESERVES OR JAMS</b></p>	<p><a href="#"><u>Administrative Order No. 238 s. 1975</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	*The product shall conform with the standard of quality and additional label declaration for PRESERVES OR JAMS.		
<b>B3 - Dehydrated vegetable protein products</b> e.g., Textured Vegetable Protein	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>B4 - Fruits or Vegetables in vinegar, oil or brine</b> <i>"Products prepared by treating raw vegetables with salt solution excluding fermented soybean products."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=80">https://www.fao.org/gsfaonline/foods/details.html?id=80</a> ) 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	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>B5 - Fruit-based spreads excluding jams, jellies and marmalades</b> <i>"Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=65">https://www.fao.org/gsfaonline/foods/details.html?id=65</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>B6 - Fruit Preparations</b> e.g. fruit pulp, purees, fruit toppings, fruit sauce, fruit syrup, coconut milk and cream <i>"Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g., mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g., pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added</i>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g., blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g., for pancakes. Non-fruit toppings are included in category 05.4 (sugar- and chocolate-based toppings) and sugar syrups (e.g. maple syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or "light") forms. Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet)." (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=67">https://www.fao.org/gsfonline/foods/details.html?id=67</a>)</p>			
<p><b>B7 - Cooked fruits</b> "Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: baked apples, fried apple rings, and</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>

<p><i>peach dumplings (baked peaches with a sweet dough covering."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=71">https://www.fao.org/gsfaonline/foods/details.html?id=71</a>)</p>			
<p><b>B8 - Frozen vegetables, seaweeds, and nuts and seeds</b> <i>"Fresh vegetables are usually blanched and frozen. Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=78">https://www.fao.org/gsfaonline/foods/details.html?id=78</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>B9 - Vegetable seaweeds, nut and seed in pulps and preparations other than food in HR Letter B2</b> e.g. Aloe extract, potato pulp, horseradish pulp</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>B10 - Cooked or fried vegetables and seaweeds</b> <i>"Vegetables that are steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (tsukudani)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=85">https://www.fao.org/gsfaonline/foods/details.html?id=85</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>C1 - Confectionery</b> <i>"Includes all types of products that mainly contain sugar and other dietetic counterparts and may or may not contain cocoa (e.g. Hard candy, soft candy, nougats and marzipans"</i> Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=93">https://www.fao.org/gsfaonline/foods/details.html?id=93</a></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>C2 - Chewing gum</b> <i>"Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>nutritive), aroma compounds, and other additives. Includes bubble gum and breath-freshener gum products."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=97">https://www.fao.org/gsfaonline/foods/details.html?id=97</a>)</p>			
<p><b>C3 - Decorations, toppings (non-fruit), and sweet sauces</b> <i>"Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=98">https://www.fao.org/gsfaonline/foods/details.html?id=98</a>) e.g., Ready-to-eat icings and frostings for cakes, cookies etc, maple, caramel and flavoured syrups</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D1 - Flour, starches (including soybean powder) and flour mixes</b> <i>"The basic milled products of cereal grains, roots, tubers, pulses, pith or soft core of palm tree or legumes sold as such or used as ingredients (e.g. in baked goods)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=101">https://www.fao.org/gsfaonline/foods/details.html?id=101</a>) e.g. Wheat flour, corn flour, bran</p>	<p><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 <b>WHEAT FLOUR</b></p> <p>*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.</p>	<p><a href="#">Republic Act No. 8976 Implementing Rules and Regulation of Republic Act No. 8976</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>D2 - Breakfast cereals including rolled oats</b> <i>"Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>from soy or bran, and extruded-type breakfast cereals made from grain flour or powder."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=104">https://www.fao.org/gsfaonline/foods/details.html?id=104</a>) e.g. granola type breakfast cereals, corn flakes, multi-grain</p>			
<p><b>D3a - Fresh pastas and noodles and like products</b> <i>"Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and "skins" or crusts for spring rolls, wontons, and shuo mai."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=106">https://www.fao.org/gsfaonline/foods/details.html?id=106</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D3b - Dried pastas and noodles and like products</b> <i>"Products that are untreated (i.e. not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=107">https://www.fao.org/gsfaonline/foods/details.html?id=107</a>) e.g. spaghetti pasta, bean vermicelli, rice vermicelli, macaroni, rice noodles</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D3c - Pre-cooked pastas and noodles and like products</b> <i>"Products that are treated (i.e. heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g. pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE



<p>serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles (sokuseki-men; e.g. pre-cooked ramen, udon, rice noodles), that are pre-gelatinized , heated and dried prior to sale to the consumer." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=108">https://www.fao.org/gsfaonline/foods/details.html?id=108</a> ) e.g. Instant noodles</p>			
<p><b>D4 - Cereal and starch-based desserts</b> "Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (dango), a steamed yeast-fermented wheat flour dough dessert (musipan), and a starchy pudding based dessert (namagashi)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=109">https://www.fao.org/gsfaonline/foods/details.html?id=109</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D5 - Batters</b> "Products containing flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, water, milk) are used as a coating for fish or poultry. Products are usually sold as dry mix of the cereal or grain component. Examples include breading for tempura batter." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=110">https://www.fao.org/gsfaonline/foods/details.html?id=110</a> ) e.g. for breading or batters for fish or poultry</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE



<b>D6 - Pre-cooked or processed rice products</b> 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 <b>RICE</b>  *The specific form of Iron fortificant used (e.g. Ferrous Sulfate) shall be declared in the Electronic Registration Data Entry.	<a href="#">Republic Act No. 8976</a> <a href="#">Implementing Rules and Regulation of Republic Act No. 8976</a>	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: Iron Content (in mg Iron (Fe)/100g and Moisture Content for <b>IRON RICE PREMIX</b>  *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	<a href="#">FDA Circular No. 2007-010-A</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>D7a - Soybean based beverages</b> <i>"Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate."</i>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=269">https://www.fao.org/gsfaonline/foods/details.html?id=269</a> )</p>			
<p><b>D7b - Soybean based film</b> <i>"Film formed on the surface of boiling soybean-based beverage that is dried."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=270">https://www.fao.org/gsfaonline/foods/details.html?id=270</a> ) e.g. Fuzhu - asian food which is a protein–lipid film isolated from soymilk surface through high-temperature incubation</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D7c - Soybean curd (tofu)</b> <i>"Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g. soft, semi-firm, firm)"</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=271">https://www.fao.org/gsfaonline/foods/details.html?id=271</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D7d - Semi-dehydrated soybean curd</b> <i>"Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried. Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=272">https://www.fao.org/gsfaonline/foods/details.html?id=272</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>D7e - Dehydrated soybean curd</b></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>"Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=276">https://www.fao.org/gsfaonline/foods/details.html?id=276</a> )</p>			
<p><b>D7f - Other soybean protein products</b> "Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=279">https://www.fao.org/gsfaonline/foods/details.html?id=279</a> ) e.g. Soy-based "chicken" meat</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1a - Breads and rolls - yeast leavened breads and specialty breads, soda breads</b> "Includes yeast-leavened and specialty breads and soda bread." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=115">https://www.fao.org/gsfaonline/foods/details.html?id=115</a> ) e.g. White bread, raisin bread, whole wheat bread, hamburger rolls, hotdog buns</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1b - Crackers excluding sweet crackers</b> "The term "cracker" refers to a thin, crisp wafer, usually of unsweetened dough." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=118">https://www.fao.org/gsfaonline/foods/details.html?id=118</a> ) e.g. Soda Crackers, Rye Crisps, Matzohs</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1c - Other ordinary bakery products</b> "Includes all other ordinary bakery wares, such as</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>cornbread and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “biscuit,” which is a “cookie” or “sweet cracker”</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=119">https://www.fao.org/gsfaonline/foods/details.html?id=119</a> ) e.g. Bagels, pita, English muffins</p>			
<p><b>F1d - Bread-type products, including bread stuffing and bread crumbs</b> <i>"Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g. for biscuits)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=120">https://www.fao.org/gsfaonline/foods/details.html?id=120</a> ) e.g. Croutons</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1e - Steamed bread and buns</b> <i>"Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (mantou), and those with filling are called steamed buns (baozi or bao). Twisted rolls of various shapes (huajuan) may also be prepared. Examples include: filled dumplings and steamed bun with meat, jam or other filling (manjyu)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=121">https://www.fao.org/gsfaonline/foods/details.html?id=121</a> ) Other e.g., Siopao</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1f - Mixes for bread and ordinary bakery wares</b> <i>"Includes all the mixes containing the dry ingredients to</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=122">https://www.fao.org/gsfonline/foods/details.html?id=122</a> )</p>			
<p><b>F2 - Fine bakery wares and mixes - Mixes for fine bakery wares</b> <i>"Mixes containing the dry ingredients to which wet ingredients (e.g. water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods."</i> e.g. cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=126">https://www.fao.org/gsfonline/foods/details.html?id=126</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>G1 - Refined and raw sugars</b> <i>"Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=174">https://www.fao.org/gsfonline/foods/details.html?id=174</a> ) e.g. Refined Sugar, Raw Cane Sugar</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Vitamin A fortificant used for <b>REFINED SUGAR</b>	<a href="#">Republic Act No. 8976</a> <a href="#">Implementing Rules and Regulation of Republic Act No. 8976</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>G2 - Brown Sugar</b> <i>"Includes large-grain, brown or yellow lump sugars, such as Demerara sugar"</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=182">https://www.fao.org/gsfonline/foods/details.html?id=182</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>G3 - Sugar solutions and syrups</b> <i>"Includes co-products of the sugar refining process (e.g. treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><i>sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=183">https://www.fao.org/gsfaonline/foods/details.html?id=183</a> ) e.g. Maple Syrup, Vanilla Syrupm Flavoured Syrups</p>			
<p><b>G4 - Other sugars and syrups including coconut sugar</b> e.g. Coloured sugar crystals for cookies</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>G5- Honey</b> <i>"Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=185">https://www.fao.org/gsfaonline/foods/details.html?id=185</a> ) e.g. Wildflower Honey and Clover Honey</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>G6- Table-top sweeteners, including those containing high-intensity sweeteners</b> <i>"Includes products that are preparations of high-intensity sweeteners (e.g. acesulfame potassium) and/or of polyols (e.g. sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g. tablets or cubes), or liquid form."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=186">https://www.fao.org/gsfaonline/foods/details.html?id=186</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><b>I1 - Salt and Salt substitutes</b> Salt - <i>"Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=189">https://www.fao.org/gsfaonline/foods/details.html?id=189</a> ) <i>"Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=190">https://www.fao.org/gsfaonline/foods/details.html?id=190</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Iodine Content for <b>SALT, ROCK SALT, SEA SALT</b> (Excluding Himalayan Pink Salt, Gourmet Salt)</p> <p>* "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 iodized salt fortification lies on the said food manufacturers/processor." – RA No. 8172</p>	<p><a href="#">Republic Act No. 8172</a> <a href="#">FDA Circular No. 2013-007</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>I2 - Herbs, spices, seasonings and condiments</b> <i>"Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. Spices may also be found as blends in powder or paste form."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=192">https://www.fao.org/gsfaonline/foods/details.html?id=192</a> )</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>

<p><i>"Condiments and seasonings are mixtures of herbs and spices together with other food ingredients (such as salt, vinegar, lemon juice, molasses, honey or sugar, and sweeteners). Examples include meat tenderizers, onion salt, garlic salt, Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g. dried seaweed flakes, sesame seeds and seasoning), and seasoning for noodles. The term "condiments" as used in the Food Category System does not include condiment sauces (e.g. ketchup, mayonnaise, mustard) or relishes."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=193">https://www.fao.org/gsfaonline/foods/details.html?id=193</a> )</p>			
<p><b>I3 – Vinegars</b> <i>"Liquid produced from fermentation of ethanol from a suitable source (e.g. wine, cider). Examples include, cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=194">https://www.fao.org/gsfaonline/foods/details.html?id=194</a> )</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: % Acidity; % Total Solids; % Ash; Lead Content; Copper Content and Arsenic Content; *Additional for <b>Malt Vinegar</b>: Phosphorus Pentoxide and Nitrogen Contents for <b>VINEGAR</b></p>	<p><a href="#">Administrative Order No. 134 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>I4 – Mustards</b> <i>"Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and "hot" mustard (prepared from seeds with hulls)."</i></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>



<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=195">https://www.fao.org/gsfaonline/foods/details.html?id=195</a> )</p>			
<p><b>I5 - Soups and broths</b> "Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups (e.g. mentsuyu); and stock cubes and powders." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=198">https://www.fao.org/gsfaonline/foods/details.html?id=198</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>I6a - Mixes for sauces and gravies</b> "Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g. Italian or ranch dressing)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=202">https://www.fao.org/gsfaonline/foods/details.html?id=202</a> )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>I6b - Clear Sauces (Fish Sauce)</b> "Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g. on roast beef). Examples include: oyster sauce, and Thai fish sauce (nam pla)." Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=203">https://www.fao.org/gsfaonline/foods/details.html?id=203</a> )</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: Specific Gravity; Total Solids; Salt Content; Protein Content for <b>PATIS</b>	<a href="#">Administrative Order No. 325 s. 1977</a>	Applicant Company/ Manufacturer/Source/Supplier

<p><b>I7 - Yeast and like products</b>  <i>"Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products koji (rice or wheat malted with A. oryzae) used in the production of alcoholic beverages."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=205">https://www.fao.org/gsfaonline/foods/details.html?id=205</a>          )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>I8a - Fermented Soybean Paste (e.g. Miso)</b>  <i>"The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes dou jiang (China), doenjang (Republic of Korea), or miso (Japan), which maybe used in the preparation of soups or dressings, or as a seasoning."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=207">https://www.fao.org/gsfaonline/foods/details.html?id=207</a>          )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>I8b- Soybean Sauce</b>  <i>"A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g. hydrolysis) of soybeans, or by hydrolysis of vegetable protein"</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=211">https://www.fao.org/gsfaonline/foods/details.html?id=211</a>          )</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for 3-MCPD for <b>SOY SAUCE</b>	<a href="#">FDA Memorandum 2011-028</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>I9- Protein products other than from soybeans, marinades</b>  <i>"Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, fu (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g. in miso soup) and proteinaceous meat and fish substitutes."</i></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=218">https://www.fao.org/gsfaonline/foods/details.html?id=218</a> ) e.g. Vegetable Protein Analogues</p>			
<p><b>J1a - Non-alcoholic (soft) beverages without herbal ingredients</b> e.g. Roasted coffee beans, coffee grounds, Freeze-dried coffee</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: 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 <b>INSTANT COFFEE</b></p>	<p><a href="#"><u>Administrative Order No. 136-A s. 1985</u></a></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: Moisture Content (%w/w); Caffeine (%w/w, dry basis); Ash (%w/w, dry basis; Water-insoluble Solids (%w/w, dry basis); Carbohydrates (% w/w, dry basis); pH; Solubility; Sensory Attributes; Arsenic Content; Lead Content for <b>SOLUBLE COFFEE</b></p>	<p><a href="#"><u>Administrative Order No. 136-B s. 1985</u></a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<b>WITH ADDED CARBOHYDRATES</b>		
<b>J1b - Non-alcoholic (soft) beverages with herbal ingredients</b> e.g. Green Tea, Chamomile Tea	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>J2a - Beer and Malt Beverages</b> <i>"Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=254">https://www.fao.org/gsfaonline/foods/details.html?id=254</a> )	<input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b> : 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)	<a href="#">Memorandum Circular No. 13 s. 1989</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b> : 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	<a href="#">Memorandum Circular No. 13 s. 1989</a>	Applicant Company/Manufacturer/Source/Supplier
<b>J2b - Cider and Perry</b> <i>"Fruit wines made from apples (cider) and pears (perry). Also includes cidre bouche."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=255">https://www.fao.org/gsfaonline/foods/details.html?id=255</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><b>J2c - Grape Wines</b>  <i>"Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice)."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=256">https://www.fao.org/gsfaonline/foods/details.html?id=256</a>          )          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</p>	<p><input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b>: 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)</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b>: 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</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
<p><b>J2d - Wines other than grape</b>  <i>"Includes wines made from fruit other than grapes, apples and pears, and from other agricultural products, including grain (e.g. rice). These wines may be still or sparkling. Examples include: rice wine (sake), and sparkling and still fruit wines."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=260">https://www.fao.org/gsfaonline/foods/details.html?id=260</a>          )          e.g. Fruit wine, rice wine</p>	<p><input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b>: 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)</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b>: a) Technical</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>

	specifications of raw materials and finished product (including methanol content); b) source of ethyl alcohol, used as raw material for compounded alcoholic beverages		
<b>J2e - Mead</b> <i>"Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=261">https://www.fao.org/gsfonline/foods/details.html?id=261</a> ) e.g. Honey wine	<input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b> : 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)	<a href="#">Memorandum Circular No. 13 s. 1989</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b> : 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	<a href="#">Memorandum Circular No. 13 s. 1989</a>	Applicant Company/Manufacturer/Source/Supplier
<b>J2f - Distilled spirituous beverages (&gt;15%alcohol)</b> <i>"Includes all distilled spirituous beverages derived from grain (e.g. corn, barley, rye, wheat), tubers (e.g. potato), fruit (e.g. grapes, berries) or sugar cane that contain greater than 15% alcohol."</i>	<input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b> : 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	<a href="#">Memorandum Circular No. 13 s. 1989</a>	Applicant Company/Manufacturer/Source/Supplier

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=262">https://www.fao.org/gsfaonline/foods/details.html?id=262</a>) e.g. Brandy, whisky, rum, tequila, vodka</p>	<p>for alcoholic beverages; c) copy of standards and regulation stated in (b)</p>		
<p><b>J2g - Aromatized alcoholic beverages</b> <i>"Includes all non-standardized alcoholic beverage products."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=263">https://www.fao.org/gsfaonline/foods/details.html?id=263</a>) e.g. Aperitif wine</p>	<p><input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b>: 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</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> For <b>IMPORTED ALCOHOLIC BEVERAGES</b>: 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)</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> For <b>LOCALLY MANUFACTURED ALCOHOLIC BEVERAGE</b>: 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</p>	<p><a href="#">Memorandum Circular No. 13 s. 1989</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

<p><b>K1 - Snacks - potato - cereal - or starch-based (from roots and tubers, pulses and legumes)</b>  <i>"Includes all savoury snacks, with or without added flavourings, but excludes unsweetened crackers. Examples include potato chips, popcorn, pretzels, rice crackers (senbei), flavoured crackers (e.g. cheese-flavoured crackers), bhujia (namkeen; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes)."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=265">https://www.fao.org/gsfaonline/foods/details.html?id=265</a>            )</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>K2 - Chicharon</b>            e.g. Pork chicharon, mushroom chicharon</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>K3 - Snacks - fish-based</b>  <i>"This describes savoury crackers with fish, fish products or fish flavouring."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=267">https://www.fao.org/gsfaonline/foods/details.html?id=267</a>            )            e.g. Fish Crackers, dried fish chips</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>MEDIUM RISK FOOD PRODUCTS</b></p>	<input checked="" type="checkbox"/> <b>ADDITIONAL REQUIREMENT/S</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<p><b>MEDIUM RISK FOOD PRODUCTS</b> - <i>foods that may contain pathogenic micro-organisms but will not normally support their growth because of food characteristics; or food that is unlikely to contain pathogenic micro-organisms because of food type or processing, but may support the formation of toxins or</i></p>			



<p>the growth of pathogenic micro-organisms. (AO No. 2014-0029)</p>			
<p><b>A1a - Condensed milk (plain)</b>  <i>"Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating."</i>  <i>"Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoa (cow or buffalo milk concentrated by boiling)."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=13">https://www.fao.org/gsfaonline/foods/details.html?id=13</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Total Milk Solids and % Milk Fat for <b>EVAPORATED MILK, EVAPORATED WHOLE MILK, EVAPORATED FULL CREAM MILK, UNSWEETENED CONDENSED WHOLE MILK, UNSWEETENED FULL CREAM CONDENSED MILK</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></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 <b>SWEETENED CONDENSED MILK, SWEETENED CONDENSED WHOLE MILK, SWEETENED FULL CREAM CONDENSED MILK</b></p> <p>*The product shall conform with the standards for optional ingredients and additional label declaration for Sweetened Condensed Milk, Sweetened Condensed Whole Milk, Sweetened Full Cream Condensed Milk.</p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids for <b>EVAPORATED SKIMMED MILK,</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

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

	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Non-Fat Milk Solids, Vitamin A and Vitamin D (if added) for <b>EVAPORATED FILLED MILK</b></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><a href="#">Administrative Order No. 132 s. 1970</a></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 <b>SWEETENED CONDENSED FILLED MILK</b></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><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SWEETENED CONDENSED MILK</b>: Coliforms CFU/g, Yeast &amp; Mold Count CFU/g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>LIQUID MILK (EVAPORATED): Commercial Sterility</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>A1b - Beverage whiteners</b>  <i>"Milk or cream substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins for use in beverages such as coffee and tea. Also includes the same type of products in powdered form."</i>  <i>"Includes condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=14">https://www.fao.org/gsfaonline/foods/details.html?id=14</a>)            e.g. Condensed creamer</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A2 - Milk powder and cream powder and powder analogues (plain)</b>  <i>"Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=20">https://www.fao.org/gsfaonline/foods/details.html?id=20</a>)  <i>"Milk cream powder analogues are products based on a fat-water emulsion and dried for use other than as a beverage whitener. Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form."</i></p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for <b>WHOLE MILK POWDER (DRIED FULL CREAM MILK, FULL CREAM MILK POWDER, DRY WHOLE MILK, MILK POWDER, DRIED MILK)</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Solids, % Fat and % Water for <b>SKIMMED MILK POWDER</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids, % Milk Fat and % Water for <b>PARTLY SKIMMED MILK POWDER</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=22">https://www.fao.org/gsfaonline/foods/details.html?id=22</a>)</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and Moisture Content for <b>MALTED MILK POWDER</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat, % Total Milk Solids and Moisture Content for <b>BUTTERMILK POWDER (DRIED BUTTERMILK)</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY &amp; WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS): Salmonella/25g</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>A3 - Milk products for specific age groups or target population</b> e.g. Powdered milk for children above 3 years and pregnant women</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MILK POWDER (e.g. WHOLE, NONFAT, FILLED MILK, BUTTERMILK, WHEY &amp; WHEY PROTEIN AND MILK INTENDED FOR CHILDREN MORE THAN 36 MONTHS OF AGE AND ADULTS): Salmonella/25g</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information declaration on the label	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">Administrative</a>	Applicant Company/Manufacturer/Source/Supplier

		<a href="#">Order No. 2014-0030</a>	
<p><b>B1 - Non-Dairy based frozen desserts</b>  <i>"Includes fat-based counterparts of dairy-based desserts. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=51">https://www.fao.org/gsfaonline/foods/details.html?id=51</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ICE CREAM &amp; SHERBET (PLAIN AND FLAVORED)</b>: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g &amp; S. aureus CFU/g</p>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)</b>: Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Aerobic Plate Count CFU/g &amp; Listeria monocytogenes/25g</p>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>B2 - Edible ices - popsicles</b>  <i>"This category includes water-based frozen desserts, confections and novelties, such as "Italian"-style ice, and flavoured ice."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=52">https://www.fao.org/gsfaonline/foods/details.html?id=52</a>)            e.g. Ice candy, ice popsicles</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FLAVORED ICE</b>: Aerobic Plate Count CFU/g, Coliforms MPN/g or CFU/g or /25g, Yeast and Mold Count CFU/g &amp; Salmonella/25g</p>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>C1 - Tomato products</b>            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 <b>TOMATO CATSUP</b></p>	<a href="#">Administrative Order No. 233 s. 1974</a>	Applicant Company/Manufacturer/Source/Supplier

	*The product shall conform with the identity and standard of quality of Tomato Catsup.		
<p><b>C2 - Frozen fruits</b>  <i>"Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup. Examples include frozen fruit salad and frozen strawberries."</i>            (Source URL:  <a href="https://www.fao.org/qsfaonline/foods/details.html?id=60">https://www.fao.org/qsfaonline/foods/details.html?id=60</a>)</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN FRUITS (pH &gt;4.5):</b> E. coli CFU/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>C3 - Canned or bottled (pasteurized) or retort pouch fruit and vegetable preserve in juice, syrup, brine</b>  <i>"Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches. Examples include: canned fruit salad, and applesauce in jars."</i>            (Source URL:  <a href="https://www.fao.org/qsfaonline/foods/details.html?id=63">https://www.fao.org/qsfaonline/foods/details.html?id=63</a>)</p> <p><i>"Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g. brine, water, oil or sauce), and heat-sterilized or pasteurized. Examples include: canned chestnuts, canned chestnut puree, asparagus packed in glass jars, canned and cooked pink beans, canned tomato paste (low acid), and canned tomatoes (pieces, wedges or whole)."</i>            (Source URL:  <a href="https://www.fao.org/qsfaonline/foods/details.html?id=81">https://www.fao.org/qsfaonline/foods/details.html?id=81</a>)</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FRUITS AND VEGETABLE PRODUCTS IN HERMETICALLY SEALED CONTAINERS:</b> Commercial Sterility	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier

e.g. Mushroom whole in brine, Lychee in heavy syrup, Pitted green olives in brine			
<b>C4 - Fruit-based desserts, gelatin</b> <i>"Includes the ready-to-eat products and mixes. Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatin, rote gruze, frutgrod, fruit compote, nata de coco, and mitsumame (gelatin-like dessert of agar jelly, fruit pieces and syrup)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=68">https://www.fao.org/gsfaonline/foods/details.html?id=68</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>C5 - Fermented fruit products</b> <i>"Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=69">https://www.fao.org/gsfaonline/foods/details.html?id=69</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>C6 - Fruit fillings for pastry</b> <i>"Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees. These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=70">https://www.fao.org/gsfaonline/foods/details.html?id=70</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>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)</b> <i>"Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Examples include: red pepper paste, fermented vegetable products, kimchi (fermented</i>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FERMENTED VEGETABLE (READY TO EAT) (e.g. KIMCHI)</b> : 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	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier



<p><i>Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage)."</i> (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=84">https://www.fao.org/qsfaonline/foods/details.html?id=84</a>)</p>			
<p><b>C8 - Vegetable protein products (canned and frozen)</b></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>
<p><b>D - Cocoa products and chocolate products</b> <i>"Cocoa Mixes (powders) and cocoa mass/cake: Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages."</i> (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=88">https://www.fao.org/qsfaonline/foods/details.html?id=88</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COCOA POWDER:</b> Molds CFU/g, Salmonella/25g, Coliforms, MPN/g or CFU/g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>Cocoa Mixes (syrops)</b> <i>"Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate."</i> (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=89">https://www.fao.org/qsfaonline/foods/details.html?id=89</a>)</p> <p><b>Cocoa-based spreads, including fillings</b> <i>"Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter, fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (Nutella-type product)."</i> (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=90">https://www.fao.org/qsfaonline/foods/details.html?id=90</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CHOCOLATE PRODUCTS:</b> Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g &amp; Aerobic Plate Count CFU/g.</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CHOCOLATE CONFECTIONARIES:</b> Molds CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

**Cocoa and Chocolate Products Chocolate**

*"Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g. nuts). This category is for chocolate as defined in the Standard for Chocolate and Chocolate Products (CODEX STAN 87-1981) and for confectionery that meet the standard and may contain other contain other ingredients, for example chocolate-covered nuts and fruit (e.g. raisins). This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g. for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, and chocolate with added edible ingredients."*

*(Source URL:*

*<https://www.fao.org/qsfaonline/foods/details.html?id=91>)*

**Imitation Chocolate, Chocolate substitute products**

*"Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that contain greater than 5% vegetable fat. These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate, flavoured and coloured compound chocolate, compound chocolate*

<p>coatings, and imitation chocolate covered nuts and fruit (e.g. raisins)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=92">https://www.fao.org/gsfaonline/foods/details.html?id=92</a>)</p>			
<p><b>E1 - Fermented soybeans</b> "The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as dou chi (China), natto (Japan), and tempe (Indonesia)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=277">https://www.fao.org/gsfaonline/foods/details.html?id=277</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>E2 - Fermented soybean curd</b> "The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=278">https://www.fao.org/gsfaonline/foods/details.html?id=278</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>F1ai - Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts</b> "Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON)</b>: S. aureus CFU/g, Salmonella/25g &amp; Listeria monocytogenes/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p><i>injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here. Examples include: 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)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=133">https://www.fao.org/gsfaonline/foods/details.html?id=133</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CURED/SMOKED POULTRY</b>: S. aureus CFU/g &amp; Salmonella/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>F1aii - Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts</b> <i>"The meat cuts may be cured or salted and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=134">https://www.fao.org/gsfaonline/foods/details.html?id=134</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PACKAGED COOKED, CURED/SALTED MEAT (HAM, BACON)</b>: S. aureus CFU/g, Salmonella/25g &amp; Listeria monocytogenes/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CURED/SMOKED POULTRY</b>: S. aureus CFU/g &amp; Salmonella/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></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><a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>F1aiii - Fermented non-heat treated processed meat, poultry and game products - processed meat in whole pieces or cuts</b> <i>"Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the</i></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>

<p>presence of salt. Examples include: potted beef and pickled (fermented) pig's feet." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=135">https://www.fao.org/gsfaonline/foods/details.html?id=135</a> )</p>			
<p><b>F2ai - Cured (including salted) non-heat treated processed comminuted meat, poultry and game products</b> "Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here. Examples include: 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)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=133">https://www.fao.org/gsfaonline/foods/details.html?id=133</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED:</b> Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonellas/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED:</b> Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonellas/25g</p> <p>Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonellas/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>e.g. chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)</p>	<p><a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a></p>	

<p><b>F2aii - Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products (jerky, shredded beef/pork)</b>  <i>"The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or smoked pork sausage), and sobrasada."</i>          (Source URL;  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=141">https://www.fao.org/gsfaonline/foods/details.html?id=141</a>          )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>DRIED ANIMAL PRODUCTS: S. aureus CFU/g, Clostridium perfringens CFU/g and Salmonella/25</b></p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED: Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonellas/25g</b></p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED: Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonellas/25g</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p>Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)</p>	<p><a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a></p>	



<p><b>F2aiii - Fermented non-heat treated processed comminuted meat, poultry and game products</b>  <i>"Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=142">https://www.fao.org/gsfaonline/foods/details.html?id=142</a>          )          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 <b>FERMENTED, COMMINUTED MEAT, NOT COOKED (DRY &amp; SEMI-DRY FERMENTED SAUSAGES)</b>: E. coli MPN/g, S. aureus CFU/g &amp; Salmonella/25gCFU/g &amp; Salmonella/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p>Valid Certificate of Analysis for Nitrate and/or Nitrite Content (if utilized)</p>	<p><a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
<p><b>H1a - Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms</b>  <i>"Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish. Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; dried</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ETHNIC FOOD PRODUCTS - DRIED, SALTED FISH</b>: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Coliforms MPN/g, E. coli MPN/g and S. aureus MPN/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SMOKED FISH</b>: Aerobic Plate Count CFU/g, Salmonella/25g, E. coli MPN/g and S. aureus CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>

<p><i>and salted species of the Gadidae species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (katsuobushi), and boiled, dried fish (niboshi)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=158">https://www.fao.org/gsfaonline/foods/details.html?id=158</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SALT FERMENTED FISH AND SHRIMPS (BAGOONG)</b>: Aerobic Plate Count CFU/g and Coliforms CFU/g</p>		
<p><b>H2a - Fish and fish products, includings molluscs, crustaceans and echinoderms - marinated and/or in jelly</b> <i>"Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. Examples include: "rollmops" (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=160">https://www.fao.org/gsfaonline/foods/details.html?id=160</a> )</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>
<p><b>H2b - Fish and fish products, includings molluscs, crustaceans and echinoderms - pickled and/or in MH2brine</b> <i>"Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with with a salt and vinegar or alcohol (e.g., wine) solution. Examples include: 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-</i></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>



<p><i>pickled fish (su-zuke); pickled whale meat; and pickled herring and sprat."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=161">https://www.fao.org/gsfaonline/foods/details.html?id=161</a> )</p>			
<p><b>H2c - Salmon substitutes, caviar and other fish roe products</b> <i>"Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term "caviar" refers only to the roe of the sturgeon species (e.g. beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g., cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Examples include: salted salmon roe (sujiko), processed, salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar."</i> Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=162">https://www.fao.org/gsfaonline/foods/details.html?id=162</a> )</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>
<p><b>H2d - Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms, excluding products under MR Letter H.1 a to c.</b> <i>"Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=163">https://www.fao.org/gsfaonline/foods/details.html?id=163</a> )</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>

e.g. fish or crustacean pates and traditional Oriental fish paste			
<b>I1 - Preserved eggs, including alkaline, salted and canned eggs (salted eggs, century eggs)</b> <i>"Includes traditional Oriental preserved products, such as salt-cured duck eggs (Hueidan), and alkaline treated "thousand-year-old-eggs" (pidan)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=171">https://www.fao.org/gsfaonline/foods/details.html?id=171</a> ) e.g. salt-cured duck eggs (Hueidan), and alkaline treated "thousand-year-old-eggs" (pidan)	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>I2 - Egg-based desserts</b> <i>"Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g. pies)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=172">https://www.fao.org/gsfaonline/foods/details.html?id=172</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>Ja - Cakes, cookies, pies pastries, doughnuts, sweet rolls, scones, muffins, waffles - plain/without filling</b> e.g. pancakes, waffles, filled sweet buns (anpan), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>BAKED GOODS</b> : Yeast CFU/g, Mold CFU/g, Aerobic Plate Count, CFU/g, Coliforms CFU/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>Jb - Frozen dough</b>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN AND REFRIGERATED DOUGHS</b> : Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>K1 - Soups and broths</b> <i>"Water- or milk-based products consisting of vegetable,</i>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>meat or fish broth with or without other ingredients (e.g. vegetables, meat, noodles). Examples include: bouillon, broths, consommés, water- and cream-based soups, chowders, and bisques." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=197">https://www.fao.org/gsfaonline/foods/details.html?id=197</a> )</p>			
<p><b>K2a - Emulsified sauces and dips</b> "Sauces, gravies, dressings, and dips based, at least in part, on a fat- or oil-in water emulsion. Examples include: 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)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=200">https://www.fao.org/gsfaonline/foods/details.html?id=200</a> )</p>	<p><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 <b>MAYONNAISE</b></p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate) or disodium EDTA (disodium ethylenediaminetetraacetate) content, IF ADDED in <b>MAYONNAISE</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for MAYONNAISE.</p>	<p><a href="#">Administrative Order No. 235 s. 1975</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>EMULSIFIED SAUCE PH ≤ 4.6 (E.G. MAYONNAISE, THOUSAND ISLAND, RANCH,</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<p><b>FRENCH):</b> Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g &amp; Listeria monocytogenes/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SALADS AND SANDWICH SPREADS (excluding cocoa milk based sandwich spreads):</b> Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g, Salmonella/25g &amp; Listeria monocytogenes/25g</p>		
<p><b>K2b - Non-emulsified sauces (ketchup, cheese sauce, cream sauce, brown gravy)</b> <i>"Include water-, coconut milk-, and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, 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)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=201">https://www.fao.org/gsfaonline/foods/details.html?id=201</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Total Solids; Titratable Acidity (as acetic acid); pH for <b>BANANA SAUCE/BANANA CATSUP</b></p> <p>*The product shall conform with the standards for the identity, essential composition, quality factors and label declaration for BANANA SAUCE/BANANA CATSUP.</p>	<p><a href="#">Administrative Order No. 123-A s. 1985</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>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)</b> <i>"Includes prepared salads, milk-based sandwich</i></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>

<p><i>spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad)"</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=204">https://www.fao.org/gsfaonline/foods/details.html?id=204</a> )</p>			
<p><b>L1a - Fruit and vegetable juices - (fruit juice, vegetable juice, concentrates for fruit juice, concentrates for vegetable juice)</b></p> <p><b>FRUIT JUICE</b> <i>"Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. A single juice is obtained from one kind of fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g. by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN JUICE CONCENTRATES</b>: Aerobic Plate Count CFU/ml &amp; Yeast and Mold Count CFU/ml</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.)</b>: Commercial Sterility</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate for Microbiological parameters for <b>POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES)</b>: Aerobic Plate</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p><i>(food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g., prune juice from dried prunes). Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice, and coconut water."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=239">https://www.fao.org/gsfaonline/foods/details.html?id=239</a> , you may also refer to AO No. 90-A s. 1980)</p> <p><b>VEGETABLE JUICE</b> <i>"Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g. carrot) or blends of vegetables (e.g. carrots, celery)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=240">https://www.fao.org/gsfaonline/foods/details.html?id=240</a> )</p> <p><b>CONCENTRATES FOR FRUIT JUICE</b> <i>"It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined, with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit</i></p>	<p>Count CFU/g, Yeast and Mold Count CFU/g &amp; Coliforms CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FRUIT BEVERAGE PRODUCTS:</b> Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml &amp; E.coli CFU/ml.</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
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<p><i>juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=241">https://www.fao.org/gsfaonline/foods/details.html?id=241</a> )</p> <p><b>CONCENTRATES FOR VEGETABLE JUICE</b> <i>"Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=242">https://www.fao.org/gsfaonline/foods/details.html?id=242</a> )</p>			
<p><b>L1b - Fruit and vegetable nectars (fruit nectar, vegetable nectar, concentrates for fruit nectar, concentrates for vegetable nectar)</b></p> <p><b>FRUIT NECTAR</b> <i>"Fruit nectar is the unfermented but fermentable product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p><i>purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends. Examples include: pear nectar and peach nectar."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=244">https://www.fao.org/gsfonline/foods/details.html?id=244</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN JUICE CONCENTRATES</b>: Aerobic Plate Count CFU/ml &amp; Yeast and Mold Count CFU/ml</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>VEGETABLE NECTAR</b> <i>"Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=245">https://www.fao.org/gsfonline/foods/details.html?id=245</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>JUICES IN HERMETICALLY SEALED CONTAINERS (TETRA PACK ETC.)</b>: Commercial Sterility</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>VEGETABLE NECTAR</b> <i>"Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=245">https://www.fao.org/gsfonline/foods/details.html?id=245</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate for Microbiological parameters for <b>POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES)</b>: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g &amp; Coliforms CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>CONCENTRATES FOR FRUIT NECTAR</b> <i>"Prepared by the physical removal of water from fruit nectar or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=246">https://www.fao.org/gsfonline/foods/details.html?id=246</a>)</p> <p><b>CONCENTRATES FOR VEGETABLE NECTAR</b></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FRUIT BEVERAGE PRODUCTS</b>: Aerobic Plate Count CFU/ml, Yeast and Mold Count CFU/ml, Coliforms CFU/ml &amp; E.coli CFU/ml.</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



<p><i>"Prepared by the physical removal of water from vegetable nectar. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=247">https://www.fao.org/gsfaonline/foods/details.html?id=247</a> )</p>			
<p><b>L1c - "Sport," "energy", or "electrolyte drinks"</b> <i>"Includes so-called "energy" drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=249">https://www.fao.org/gsfaonline/foods/details.html?id=249</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>Valid Certificate of Analysis for Caffeine and Vitamin B and/or mineral/s (whichever is applicable) content</p>	<p><a href="#">Administrative No. Order 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>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."</p>	<p><a href="#">Administrative Order No. 2014-0030</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p><b>L1ci - Carbonated water-based flavored drinks</b>  <i>"Includes water-based flavored drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes gaseosa (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces). Includes so-called "energy" drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine). (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=249">https://www.fao.org/gsfonline/foods/details.html?id=249</a>)</i>          e.g. colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>Valid Certificate of Analysis for Caffeine Content for <b>COLA-TYPE BEVERAGE</b></p>	<p><a href="#">Administrative Order 88-A s. 1984</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>L1cii - Non-carbonated water-based flavored drinks</b>  <i>"Include water-based flavoured drinks without added carbon dioxide, fruit and vegetable juice-based drinks (e.g. almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g. lemonade, orangeade), squashes (citrus-based soft drinks), capile groselha, lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappucino drinks) and "sports" drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g. fruit pieces), and may be unsweetened or sweetened with sugar or a non-nutritive high-intensity sweetener. Includes so-called "energy" drinks that are non-carbonated and contain</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CHILLED YOUNG COCONUT WATER (BUKO JUICE)</b>: Aerobic</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p><i>high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=250">https://www.fao.org/gsfaonline/foods/details.html?id=250</a> )</p>	<p>Plate Count CFU/mL, Yeast and Mold Count CFU/mL and Coliforms CFU/mL</p>		
<p><b>L1ciii - Concentrates (liquid or solid) for water-based flavored drinks</b> <i>"Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g. cola syrup), fruit syrups for soft drinks, frozen or powdered concentrate for lemonade and iced tea mixes."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=251">https://www.fao.org/gsfaonline/foods/details.html?id=251</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN JUICE CONCENTRATES</b>: Aerobic Plate Count CFU/ml &amp; Yeast and Mold Count CFU/ml</p> <p><input checked="" type="checkbox"/> Valid Certificate for Microbiological parameters for <b>POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES)</b>: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g &amp; Coliforms CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>L1d - Powdered cocoa drink mixes (cocoa)</b> <i>"Examples include: 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."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=88">https://www.fao.org/gsfaonline/foods/details.html?id=88</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate for Microbiological parameters for <b>POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES)</b>: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g &amp; Coliforms CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COCOA POWDER</b>: Molds CFU/g, Salmonella/25g, Coliforms,</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	MPN/g or CFU/g & Aerobic Plate Count CFU/g		
<p><b>M1 - Vitamins and minerals as Food Supplement</b>  <i>"Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions etc., where national jurisdictions regulate these products as food"</i>            (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=232">https://www.fao.org/gsfonline/foods/details.html?id=232</a>)</p> <p><i>"means a processed food product intended to supplement the diet that bears or contains one or more of the following dietary ingredients: vitamin, mineral, herb, or other botanical, amino acid, and dietary substance to increase the total daily intake in amounts conforming to the latest Philippine recommended energy and nutrient intakes or internationally agreed minimum daily requirements. It usually is in the form of capsules, tablets, liquids, gels, powders or pills and not represented for use as a conventional food or as the sole item of a meal or diet or replacement of drugs and medicines."</i>            (Source URL: <a href="https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/">https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/</a>)            e.g. Vitamin C + Zinc Food Supplement Capsule</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	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable)	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">Office Order No. 22 s 1991</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/Manufacturer/Source/Supplier
	*The amount of Vitamins shall conform with the prescribed level of <a href="#">Office Order No. 22 s 1991</a>		
	<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	<a href="#">Bureau Circular No. 2 s 1999</a>	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 <a href="#">FDA Circular No. 2020-033</a>	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/Manufacturer/Source/Supplier	

<p><b>M2 - Amino acids as Food Supplement</b>  <i>"Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions etc., where national jurisdictions regulate these products as food"</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=232">https://www.fao.org/gsfaonline/foods/details.html?id=232</a>          )  <i>"means a processed food product intended to supplement the diet that bears or contains one or more of the following dietary ingredients: vitamin, mineral, herb, or other botanical, amino acid, and dietary substance to increase the total daily intake in amounts conforming to the latest Philippine recommended energy and nutrient intakes or internationally agreed minimum daily requirements. It usually is in the form of capsules, tablets, liquids, gels, powders or pills and not represented for use as a conventional food or as the sole item of a meal or diet or replacement of drugs and medicines."</i>          (Source URL:  <a href="https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/">https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/</a>)          e.g. Branched-Chain Amino Acids (BCAA) Food Supplement Powder</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><a href="#">Administrative Order No. 2014-0029</a>  <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis of the physico-chemical (Vitamins or Minerals or Amino Acids Assays) and/or microbiological parameters of the finished product (whichever is applicable)</p> <p>*The amount of Vitamins shall conform with the prescribed level of <a href="#">Office Order No. 22 s 1991</a></p>	<p><a href="#">Administrative Order No. 2014-0029</a>  <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</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>	<p><a href="#">Bureau Circular No. 2 s 1999</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><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 <a href="#">FDA Circular No. 2020-033</a></p>	<p><a href="#">Administrative Order No. 2014-0029</a>  <a href="#">FDA Circular No. 2020-033</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
<p><b>N - Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruits)</b></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SNACK FOODS</b>: Molds, CFU/g,</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>

e.g. Yoghurt-, cereal-, and honey-covered nuts, and dried fruit-nut-and-cereal snacks (e.g. "trail mixes")	Yeast & Yeast-like fungi, CFU/g, Coliforms, CFU/g, Aerobic Plate Count, CFU/g.		
<b>HIGH RISK FOOD PRODUCTS</b>	<input checked="" type="checkbox"/> <b>ADDITIONAL REQUIREMENTS</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<b>HIGH RISK FOOD PRODUCTS</b> - <i>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.</i> (AO No. 2014-0029)			
<p><b>A1a - Milk (plain) and buttermilk (plain)</b>  <i>"Plain fluid milk obtained from milking animals (e.g., cows, sheep, goats, buffalo) that has been processed. Includes pasteurized, ultra-high temperature (UHT) treated, sterilized, homogenized, or fat adjusted milk. Includes, but is not limited to, skim, part-skim, low-fat and whole milk."</i>            (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=3">https://www.fao.org/gsfaonline/foods/details.html?id=3</a>)</p> <p><i>"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."</i>            (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=4">https://www.fao.org/gsfaonline/foods/details.html?id=4</a>)</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for <b>MILK, CARABAO'S AND/OR BUFFALO'S MILK AND GOAT'S (NATIVE) MILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for <b>SKIM MILK OR SKIMMED MILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat and % Milk Fat for <b>RECONSTITUTED, RECONSTRUCTED OR RECOMBINED MILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat for <b>RECONSTITUTED, RECONSTRUCTED OR RECOMBINED SKIMMED MILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Solids Not Fat for <b>BUTTERMILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier



	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for <b>LOWFAT MILK AND RECONSTITUTED, RECONSTRUCTED OR RECOMBINED LOWFAT MILK</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	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 <b>FILLED MILK</b>  *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 Filled Milk.	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<b>*PASTEURIZED MILK AND STERILISED MILK</b> shall conform with the prescribed standard of identity and quality	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>LIQUID MILK (EVAPORATED &amp; READY TO DRINK)-UHT/STERILIZED: Commercial Sterility</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PASTEURIZED MILK: Coliforms CFU/mL, Salmonella/25mL, Listeria monocytogenes/25mL,</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier

	Psychrotrophic bacteria cfu/mL & Aerobic Plate Count CFU/g <b>(Plain/Flavored)</b>		
<b>A1b - Dairy-based drinks, flavored and/or fermented</b> <i>"Includes all mixes and ready-to-drink fermented or not fermented milk-based drinks with flavourings and/or food ingredients that intentionally impart flavour, excluding mixes for cocoa. Examples, include but are not limited to, chocolate milk, chocolate malt drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, whey-based drinks, and lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or intense sweetener)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=6">https://www.fao.org/gsfaonline/foods/details.html?id=6</a> )	<b>*FLAVORED MILK, FLAVORED RECONSTITUTED MILK, FLAVORED DRINK OR FLAVORED DAIRY DRINK, AND CHOCOLATE DRINK OR CHOCOLATE FLAVORED DRINK</b> shall conform with the prescribed standard of identity and quality	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>LIQUID MILK (READY TO DRINK)-UHT/STERILIZED: Commercial Sterility</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS):</b> Yeast and Mold Count CFU/mL, Coliforms CFU/mL & Aerobic Plate Count CFU/mL	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>A2ai - Fermented milk (plain), non heat-treated after fermentation</b> <i>"Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=9">https://www.fao.org/gsfaonline/foods/details.html?id=9</a> )	<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 <b>YOGURT AND FLAVORED YOGURT</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	



			Applicant Company/ Manufacturer/Source/Supplier
	* <b>Toned Milk</b> shall conform with the prescribed standard of identity and quality	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>YOGURT AND OTHER FERMENTED MILK</b> : S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL & Lactic acid CFU/mL (required minimum level: $\geq 10^6$ CFU/mL)	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>A2aii - Fermented milks (plain), heat-treated after fermentation</b> <i>Includes fluid and non-fluid plain products, such as yoghurt and plain drinks based on fermented milk. - "except that they have been heat-treated (e.g. sterilized or pasteurized) after fermentation."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=10">https://www.fao.org/gsfaonline/foods/details.html?id=10</a> )	<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 <b>YOGURT AND FLAVORED YOGURT</b>	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/ Manufacturer/Source/Supplier
	* <b>Toned Milk</b> shall conform with the prescribed standard of identity and quality	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>HEAT TREATED, FERMENTED MILK (STERILIZED, UHT)</b> : Commercial Sterility	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>A2b - Renneted milk (plain)</b> <i>"Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk."</i>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=11">https://www.fao.org/gsfaonline/foods/details.html?id=11</a>)</p>			
<p><b>A3a - Pasteurized cream (plain)</b> <i>"Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and "half-and-half.""</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=16">https://www.fao.org/gsfaonline/foods/details.html?id=16</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PASTEURIZED CREAM:</b> Coliforms CFU/g, Salmonella/25g, Listeria monocytogenes/25g, Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>A3b - Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)</b> <i>"Includes every cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=17">https://www.fao.org/gsfaonline/foods/details.html?id=17</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat for <b>CREAM</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat for <b>LIGHT CREAM TABLE CREAM OR COFFEE CREAM</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for <b>WHIPPING CREAM</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Butterfat for <b>LIGHT WHIPPING CREAM</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for <b>HEAVY CREAM OR HEAVY WHIPPING CREAM</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for <b>HALF-AND HALF</b></p>	<p><a href="#">Administrative Order No. 132 s. 1970</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<b>CREAM (UHT/STERILIZED):</b> Commercial Sterility		
<p><b>A3c - Clotted cream (plain)</b>  <i>"Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour cream (cream subjected to lactic acid fermentation."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=18">https://www.fao.org/gsfaonline/foods/details.html?id=18</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A3d - Cream analogues</b>  <i>"Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener. Includes instant whipped cream toppings and sour cream substitutes."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=19">https://www.fao.org/gsfaonline/foods/details.html?id=19</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A4a - Unripened cheese</b>  <i>"Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), cream cheese (rahmfrischkase, an uncured, soft spreadable cheese), mozzarella and scamorza cheeses. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a "skin" such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=24">https://www.fao.org/gsfaonline/foods/details.html?id=24</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and % Moisture for  <b>CREAM CHEESE</b></p> <p>*The product shall conform with the identity and standards for optional ingredients for Cream Cheese.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	Applicant Company/Manufacturer/Source/Supplier
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and % Moisture for  <b>COTTAGE CHEESE DRY CURD or DRY CURD COTTAGE CHEESE</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	Applicant Company/Manufacturer/Source/Supplier

	<p>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 <b>COTTAGE CHEESE</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Cottage Cheese.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat and % Moisture for <b>LOW FAT COTTAGE CHEESE</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Low Fat Cottage Cheese.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat for <b>SKIM MILK CHEESE</b></p> <p>*The product shall conform with the identity for Skim Milk Cheese.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SOFT CHEESE (FROM PASTEURIZED MILK):</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

	<p>monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>HARD AND SEMI-HARD CHEESE:</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CREAM CHEESE PRODUCTS:</b> 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 <b>ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE &gt; 50%, pH &gt; 5.0:</b> Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g &amp; S. aureus CFU/g</p>		
<p><b>A4bi - Ripened cheese, includes rind</b> <i>"Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese. Examples of ripened cheese include: blue cheese, brie, gouda, havarti, hard grating cheese, and Swiss cheese."</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for <b>CHEDDAR CHEESE</b></p> <p>*The product shall conform with the identity and standards for</p>	<p><a href="#">FDA Circular No. 2022-012</a></p> <p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p> <p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=26">https://www.fao.org/gsfaonline/foods/details.html?id=26</a>)</p>	<p>optional ingredients for Cheddar Cheese.</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture and % Milk Fat (of solids) for <b>WASHED CURD CHEESE (SOAKED CURD CHEESE)</b></p> <p>*The product shall conform with the identity and standards for Washed Curd Cheese (Soaked Curd Cheese).</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></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 <b>COLBY CHEESE</b></p> <p>*The product shall conform with the identity and standards for Colby Cheese.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></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 <b>GRANULAR CHEESE (STIRRED CURD CHEESE)</b></p> <p>*The product shall conform with the identity and standards for Granular Cheese (Stirred Curd Cheese).</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></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 <b>BRICK CHEESE</b></p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

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

	<p>*The product shall conform with the identity and standards for optional ingredients Parmesan Cheese.</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SOFT CHEESE (FROM PASTEURIZED MILK):</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>HARD AND SEMI-HARD CHEESE:</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CREAM CHEESE PRODUCTS:</b> 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><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE &gt; 50%, pH &gt; 5.0:</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g		
<b>A4bii - Rind of ripened cheese</b> <i>"Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=27">https://www.fao.org/gsfaonline/foods/details.html?id=27</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>A4biii - Cheese powder (for reconstitution)</b> <i>"Dehydrated product prepared from a variety or processed cheese. Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g. with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese."</i> Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=28">https://www.fao.org/gsfaonline/foods/details.html?id=28</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>A4c - Whey cheese</b> <i>"A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product. Includes the whole cheese and the rind of the cheese."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=29">https://www.fao.org/gsfaonline/foods/details.html?id=29</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>A4di - Plain processed cheese</b>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and %	<a href="#">Administrative Order No. 200-A s. 1973</a>	Applicant Company/Manufacturer/Source/Supplier

<p><i>"Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, requeson."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=31">https://www.fao.org/gsfaonline/foods/details.html?id=31</a>)</p>	<p>Lactose for <b>PASTEURIZED PROCESS CHEESE</b></p> <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 <b>PASTEURIZED PROCESS CHEESE FOOD</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content and % Fat Content for <b>PASTEURIZED PROCESS CHEESE SPREAD</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.</p>	<p><a href="#">Administrative Order No. 200-A s. 1973</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SOFT CHEESE (FROM PASTEURIZED MILK):</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>HARD AND SEMI-HARD CHEESE:</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CREAM CHEESE PRODUCTS:</b> 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><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE &gt; 50%, pH &gt; 5.0:</b> Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g &amp; S. aureus CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PROCESSED CHEESE SPREAD</b> : Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>A4dii - Flavored processed cheese</b> <i>"Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: neufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=32">https://www.fao.org/gsfaonline/foods/details.html?id=32</a> )	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content in Dry Matter and % Lactose for <b>PASTEURIZED PROCESS CHEESE</b>  *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese.	<a href="#">Administrative Order No. 200-A s. 1973</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content, % Fat Content and % Milk Fat (when the food contains other foodstuffs) for <b>PASTEURIZED PROCESS CHEESE FOOD</b>  *The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Food.	<a href="#">Administrative Order No. 200-A s. 1973</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Moisture Content and % Fat	<a href="#">Administrative Order No. 200-A s. 1973</a>	Applicant Company/Manufacturer/Source/Supplier

	<p>Content for <b>PASTEURIZED PROCESS CHEESE SPREAD</b></p> <p>*The product shall conform with the identity, standards for optional ingredients and additional label declaration for Pasteurized Process Cheese Spread.</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SOFT CHEESE (FROM PASTEURIZED MILK):</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>HARD AND SEMI-HARD CHEESE:</b> Enterobacteriaceae CFU/g, E.coli CFU/g, Salmonella/ 25g, Listeria monocytogenes/ 25g &amp; S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CREAM CHEESE PRODUCTS:</b> 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><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ALL RAW MILK CHEESE; RAW MILK UN-RIPENED CHEESE W/ MOISTURE &gt; 50%, pH &gt; 5.0:</b> Campylobacter/25g, Listeria monocytogenes/25g, Salmonella/25g & S. aureus CFU/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PROCESSED CHEESE SPREAD:</b> Coliforms CFU/g, S. aureus CFU/g & Aerobic Plate Count CFU/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>A4e - Cheese analogues</b> <i>"Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=33">https://www.fao.org/gsfaonline/foods/details.html?id=33</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>A4f - Whey protein cheese</b> <i>"Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Example: ricotta cheese."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=34">https://www.fao.org/gsfaonline/foods/details.html?id=34</a> )	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<b>A5 - Dairy-based desserts</b> <i>"Includes ready-to-eat flavoured dairy dessert products and dessert mixes."</i>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for % Milk Fat Content by weight; % Milk Solids Non-Fat Content by	<a href="#">Administrative Order No. 132 s. 1970</a>	Applicant Company/ Manufacturer/Source/Supplier

<p><i>"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."</i></p> <p><i>Other examples include: "jellied milk, frozen flavoured yoghurt, 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)." (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=35">https://www.fao.org/gsfonline/foods/details.html?id=35</a>)</i></p>	<p>weight; Acidity of the product when solid for <b>YOGURT AND FLAVORED YOGURT</b></p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>YOGURT AND FERMENTED MILK</b>: S. aureus CFU/mL, Coliforms CFU/mL, Salmonella/25mL &amp; Lactic acid CFU/mL (required minimum level: <math>\geq 10^6</math> CFU/mL)</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ETHNIC MILK-BASED CONFECTIONERIES (e.g. PASTILLAS and YEMA)</b>: Yeast and Mold Count CFU/g, Salmonella/25, Coliforms MPN/g or CFU/g and Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>A6a - Liquid whey and whey products</b></p> <p><i>"Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese."</i></p> <p><i>(Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=37">https://www.fao.org/gsfonline/foods/details.html?id=37</a>)</i></p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>



<p><b>A6b - Dried whey and whey products</b>  <i>"Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=38">https://www.fao.org/gsfaonline/foods/details.html?id=38</a>)</p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A7 - Milk for manufacture</b></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>A8 - Dairy-based frozen desserts</b>  <i>"Includes frozen dairy confections and novelties, and dairy-based fillings."</i>  <i>"Other examples include: 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)"</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=35">https://www.fao.org/gsfaonline/foods/details.html?id=35</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ICE CREAM &amp; SHERBET (PLAIN AND FLAVORED)</b>: Coliforms CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Aerobic Plate Count CFU/g &amp; S. aureus CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ICE CREAM WITH ADDED INGREDIENTS (NUTS, FRUITS, COCOA ETC.)</b>: Coliforms CFU/g, S. aureus CFU/g, Salmonella/25g, Salmonella/25g CFU/g &amp; Listeria monocytogenes/25g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
<p><b>B1 - Dried fruits and vegetable - plain/sun-dried seaweeds, and nuts and seeds</b>  <i>"Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder"</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>SUN DRIED FRUITS</b>: Mold CFU/g, Osmophilic Yeasts CFU/g &amp; E. coli MPN/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>

<p>and beet powder. Examples include: dried potato flakes and dried lentil. Examples of Oriental dried products include: 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)." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=79">https://www.fao.org/gsfaonline/foods/details.html?id=79</a>)</p>	<p><b>DRIED VEGETABLE:</b> E. coli MPN/g</p>		
<p><b>B2 - Vegetable seaweed, and nut and seed - purees, spreads</b> "Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to packaging. Examples include: 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." (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=82">https://www.fao.org/gsfaonline/foods/details.html?id=82</a>)</p>	<p>Valid Certificate of Analysis for % Fat Content and % Water Insoluble Inorganic Residue for Peanut Butter</p> <p>*The product shall conform with the identity and label statement for optional ingredients for Peanut Butter.</p>	<p><a href="#">Administrative Order No. 228 s. 1974</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>D - Chocolate with nuts</b></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PEANUT BUTTER &amp; OTHER NUT BUTTERS:</b> Salmonella/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CHOCOLATE PRODUCTS:</b> Molds CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g &amp; Aerobic Plate Count CFU/g.</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CHOCOLATE CONFECTIONARIES:</b> Molds</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	CFU/g, Osmophilic yeast CFU/g, Salmonella/25g, Coliforms MPN/g or CFU/g & Aerobic Plate Count CFU/g		
<p><b>F1 - Fine bakery products with fillings: meat, milk, poultry, cream, and other perishable foods; icings and coatings</b></p> <p><i>"The term "sweet cracker" or "sweet biscuit" used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including kasutera), moist cake (type of starchy dessert (namagashi)), western cakes, moon cakes, sponge cake, fruit-filled pies (e.g. apple pie), oatmeal cookies, sugar cookies and British "biscuits" (cookies or sweet crackers)."</i></p> <p>(Source URL: <a href="https://fao.org/gsfaonline/foods/details.html?id=124">https://fao.org/gsfaonline/foods/details.html?id=124</a>)</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>BAKED GOODS:</b> Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COATED OR FILLED, DRIED SHELF-STABLE BISCUITS:</b> Coliforms MPN/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>ETHNIC FLOUR-BASED CONFECTIONERIES e.g. PIAYA):</b> Yeast and Mold Count CFU/g and Coliforms CFU/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN BAKERY PRODUCTS (READY TO EAT) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS:</b> S. aureus CFU/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier

	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN BAKERY PRODUCTS (TO BE COOKED) WITH LOW ACID OR HIGH Aw FILLINGS OR TOPPINGS:</b> S. aureus CFU/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>F2 - Cookies with nuts</b>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>BAKED GOODS:</b> Yeast CFU/g, Mold CFU/g, Aerobic Plate Count CFU/g, Coliforms CFU/g & Salmonella/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<b>G1a - Heat-treated processed meat, poultry and game products in whole pieces or cuts (canned)</b> <i>"Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani)."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=136">https://www.fao.org/gsfaonline/foods/details.html?id=136</a> )	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS:</b> Commercial Sterility  <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PACKAGED COOKED CURED/SALTED MEAT:</b> S. aureus, CFU/g, Salmonella/25g, Listeria Monocytogenes/25g  <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MARINATED MEAT PRODUCTS:</b> Salmonella/25g, Listeria	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier

	<p>monocytogenes/25g, S. aureus, CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate or Nitrite Content (if utilized)</p>	<p><u>Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</u></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
<p><b>G1b - Frozen processed meat, poultry and game products in whole pieces or cuts (marinated pork/beef/chicken cuts)</b>  <i>"Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks."</i>          (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=137">https://www.fao.org/gsfonline/foods/details.html?id=137</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MARINATED MEAT PRODUCTS</b>: Salmonella/25g, Listeria monocytogenes/25g, S. aureus, CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED</b>: Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonella/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED</b>: Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonella/25g</p>	<p><u>FDA Circular No. 2022-012</u></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FOODS COOKED IMMEDIATELY PRIOR TO SALE OR CONSUMPTION (e.g. Takeaway food, burgers, kebabs, sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration)</b>: 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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COOKED POULTRY MEAT, FROZEN TO BE REHEATED BEFORE EATING</b>: Aerobic Plate Count, CFU/g, S. aureus, CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Campylobacter Jejuni/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COLD CUTS, FROZEN &amp; CHILLED HOTDOGS</b>: E. coli MPN/g or CFU/g or /25g, Salmonella/25g, S. aureus CFU/g,</p>		
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	L. monocytogenes/25g & Aerobic Plate Count CFU/g		
<p><b>G2a - Heat-treated processed comminuted meat, poultry and game products (canned)</b>  <i>"Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: 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)."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=143">https://www.fao.org/gsfaonline/foods/details.html?id=143</a>          )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MEAT PRODUCTS IN HERMETICALLY SEALED CONTAINERS</b>: Commercial Sterility</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MARINATED MEAT PRODUCTS</b>: Salmonella/25g, Listeria monocytogenes/25g, S. aureus, CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM POULTRY MEAT INTENDED TO BE EATEN COOKED</b>: Aerobic Plate Count, CFU/g, E.coli, CFU/g, Salmonella/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE EATEN COOKED</b>: Aerobic Plate</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>



	<p>Count, CFU/g, E.coli, CFU/g, Salmonella/25g</p> <p><input checked="" type="checkbox"/> <b>Valid Certificate of Analysis for Microbiological parameters for FOODS COOKED IMMEDIATELY PRIOR TO SALE OR CONSUMPTION</b> (e.g. Takeaway food, burgers, kebabs, sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration): Aerobic Plate Count CFU/g, Enterobacteriaceae CFU/g, E. coli CFU/g, S. aureus (coagulase +) CFU/g, Salmonella/25g and Listeria monocytogenes/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COOKED POULTRY MEAT, FROZEN TO BE REHEATED BEFORE EATING:</b> Aerobic Plate Count, CFU/g, S. aureus, CFU/g, Listeria monocytogenes/25g, Salmonella/25g, Campylobacter Jejuni/25g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COLD CUTS, FROZEN &amp; CHILLED HOTDOGS:</b> E. coli</p>		
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	MPN/g or CFU/g or /25g, Salmonella/25g, S. aureus CFU/g, L. monocytogenes/25g & Aerobic Plate Count CFU/g		
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Nitrate and Nitrite Content (if utilized)	<a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>G2b - Frozen processed comminuted meat, poultry and game products (nuggets, patties, dumplings salami, meat loaf, hotdog)</b>  <i>"Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers."</i>          (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=144">https://www.fao.org/gsfaonline/foods/details.html?id=144</a>          )</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COLD CUTS, FROZEN &amp; CHILLED HOTDOGS</b> : E. coli MPN/g or CFU/g or /25g, Salmonella/25g, S. aureus CFU/g, L. monocytogenes/25g & Aerobic Plate Count CFU/g  <input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>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)</b> : Aerobic Plate Count CFU/g, S. aureus CFU/g, Listeria monocytogenes/25g, Salmonella/25 and Campylobacter jejuni/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier

	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MARINATED MEAT PRODUCTS (e.g. Marinated meat and meat preparations (tapa, sisig, etc.), - Marinated poultry, Dim sum made from meat (siomai))</b>: Salmonella/25g, Listeria monocytogenes/25g and S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FOODS COOKED IMMEDIATELY PRIOR TO SALE OR CONSUMPTION (e.g. Takeaway food, burgers, kebabs, sausages, pizza, ready meals (cook/chill and cook/freeze) after regeneration)</b>: 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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MINCED MEAT AND MEAT PREPARATIONS MADE FROM SPECIES OTHER THAN POULTRY INTENDED TO BE</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<p><b>EATEN COOKED:</b> Salmonella/25g, Aerobic Plate Count CFU/g and E. coli CFU/g</p>		
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>MEAT PASTE &amp; PATE:</b> Salmonella/25g, Clostridium perfringens CFU/g, S. aureus CFU/g, Coliforms CFU/g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></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><a href="#">Administrative Order No. 154 s. 1971 and Bureau Circular No. 2006-016</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>H1a - Frozen fish, fish fillets and fish products</b> <i>"Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing. Examples include: 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."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=151">https://www.fao.org/gsfonline/foods/details.html?id=151</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FRESH FROZEN FISH:</b> E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus MPN/g, Salmonella/25g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN RAW CRUSTACEANS:</b> E. coli MPN/g, S. aureus CFU/g, Salmonella/25g, V. parahaemolyticus MPN/g, Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FRESH &amp; FROZEN BIVALVE</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<b>MOLLUSCS:</b> E. coli MPN/g, Salmonella/25g, V. parahaemolyticus MPN/g & Aerobic Plate Count CFU/g		
<p><b>H1b - Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms</b>  <i>"Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include: frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or batter-coated fish fillets, fish portions and fish sticks (fish fingers)."</i>            (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=152">https://www.fao.org/gsfaonline/foods/details.html?id=152</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FISH AND CRUSTACEAN BASED PROCESSED MEAT (e.g. fish ball, squid ball):</b> Aerobic Plate Count CFU/g, S. aureus CFU/g, V. parahaemolyticus MPN/g and E. coli MPN/g.</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
<p><b>H1c - Frozen minced and creamed fish products</b>  <i>"Uncooked product prepared from minced fish pieces in cream-type sauce"</i>            (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=153">https://www.fao.org/gsfaonline/foods/details.html?id=153</a>)</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>
<p><b>H1di - Cooked fish and fish products</b>  <i>"Cooked products include steamed, boiled or any other cooking method except frying. The fish may be whole, in portions or comminuted. Examples include: fish sausage; cooked fish products boiled down in soy sauce (tsukudani); cooked surimi product (kamaboko); crab-flavoured cooked kamaboko product (kanikama); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (chikuwa); and cooked fish and lobster paste (surimi-like products.)"</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>AQUATIC PRODUCTS:</b> Salmonella/25g, V. parahaemolyticus MPN/g and S. aureus CFU/g</p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>

<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=155">https://www.fao.org/gsfaonline/foods/details.html?id=155</a> )</p>	<p><b>PRE-COOKED BREADED FISH:</b> E.coli, MPN/g, S. aureus, CFU/g, Aerobic Plate Count, CFU/g</p>		
<p><b>H1dii - Cooked molluscs, crustaceans and echinoderms</b> <i>"Cooked products include steamed, boiled or any other cooking method except frying. Examples include: cooked crangon crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=156">https://www.fao.org/gsfaonline/foods/details.html?id=156</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FROZEN COOKED CRUSTACEANS:</b> E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus CFU/g, Salmonella/25g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>(Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=156">https://www.fao.org/gsfaonline/foods/details.html?id=156</a> )</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>COOKED, CHILLED &amp; FROZEN CRABMEAT:</b> E. coli MPN/g, S. aureus CFU/g, V. parahaemolyticus MPN/g &amp; Aerobic Plate Count CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>H1diii - Fried fish and fish products</b> <i>"Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil. Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=157">https://www.fao.org/gsfaonline/foods/details.html?id=157</a> )</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>	<p>NOT APPLICABLE</p>
<p><b>H2 - Fully preserved including canned or fermented fish and fish products</b> <i>"Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in</i></p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FISH &amp; SHELLFISH PRODUCTS, COOKED</b></p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

<p><i>vacuum-sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. Examples include: canned tuna, clams, crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized)."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=164">https://www.fao.org/gsfonline/foods/details.html?id=164</a>)</p>	<p><b>CRUSTACEANS IN HERMETICALLY SEALED CONTAINERS (THERMALLY PROCESSED) EG. COOKED BAGOONG/SHRIMP PASTE:</b> Commercial Sterility</p>		
<p><b>Ia - Liquid egg products</b> <i>"The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g. by addition of salt)."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=168">https://www.fao.org/gsfonline/foods/details.html?id=168</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Total Solids, Protein and NaCl for <b>BAGOONG (FISH AND SHRIMP)</b></p> <p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED):</b> Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g (<b>for dried products</b>) &amp; SPC/APC CFU/g</p>	<p><a href="#">Administrative Order No. 128 s. 1970</a></p> <p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p> <p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>Ib - Frozen egg products</b> <i>"The purified whole egg, egg yolk or egg white is pasteurized and frozen."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=169">https://www.fao.org/gsfonline/foods/details.html?id=169</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED):</b> Coliforms CFU/g, Salmonella/25g, Yeast and Mold Count CFU/g (<b>for dried products</b>) &amp; SPC/APC CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p><b>Ic - Dried and/or heat coagulated egg products</b> <i>"Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried."</i> (Source URL: <a href="https://www.fao.org/gsfonline/foods/details.html?id=170">https://www.fao.org/gsfonline/foods/details.html?id=170</a>)</p>	<p><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>PASTEURIZED EGG PRODUCTS (SMOKED LIQUID, FROZEN, DRIED):</b> Coliforms CFU/g, Salmonella/25g, Yeast</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>



	and Mold Count CFU/g (for dried products) & SPC/APC CFU/g		
<b>J1 - Infant formula, follow-on formula and formula for special medical purposes for infants</b>	<b>INFANT FORMULA &amp; FORMULAS FOR SPECIAL MEDICAL PURPOSES INTENDED FOR INFANTS</b>		
<p><b>INFANT FORMULA</b>  <i>"A human milk substitute for infants (aged no more than 12 months) that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=225">https://www.fao.org/gsfaonline/foods/details.html?id=225</a>            )</p> <p><b>FOLLOW-UP FORMULA</b>  <i>"Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6 months) and for young children (aged 1-3 years). They may be ready-to-eat or in a powdered form to be reconstituted with water."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=226">https://www.fao.org/gsfaonline/foods/details.html?id=226</a>            )</p> <p><b>FORMULA FOR SPECIAL MEDICAL PURPOSES FOR INFANTS</b>  <i>"Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical supervision. They are intended for the exclusive</i></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	<a href="#">Codex Stan 72-1981 Rev. 2007</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>POWDERED INFANT FORMULA WITH OR WITHOUT ADDED LACTIC ACID PRODUCING CULTURES (INTENDED FOR 0 TO 6 MONTHS OLD)</b> : Cronobacter spp./10g, Salmonella/25g, Aerobic Plate Count CFU/g & Enterobacteriaceae/10g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>INFANT FORMULA- LIQUID (UHT/STERILIZED)</b> : Commercial Sterility	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Department Circular 2008-0006	<a href="#">Department Circular No. 2008-0006</a>	Applicant Company/Manufacturer/Source/Supplier

<p><i>or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=227">https://www.fao.org/gsfaonline/foods/details.html?id=227</a>)</p>	<input checked="" type="checkbox"/> For FSMP: Scientific Studies indicating safety and benefits of the product for intended medical condition	<a href="#">Codex Stan 72-1981 Rev. 2007 and Administrative Order No. 2014-0029</a>	Applicant Company/Manufacturer/Source/Supplier
	<b>FOLLOW-UP FORMULA/MILK SUPPLEMENT</b>		
	<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.	<a href="#">Codex Stan 156-1987</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>FOLLOW-UP FORMULA/MILK SUPPLEMENT (FROM 6 MONTHS INFANTS TO 36 MONTHS YOUNG CHILDREN); FORMULA FOR SPECIAL MEDICAL PURPOSES FOR YOUNG CHILDREN:</b> Salmonella/25g, Aerobic Plate Count CFU/g & Enterobacteriaceae/10g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Department Circular 2008-0006.	<a href="#">Department Circular No. 2008-0006</a>	Applicant Company/Manufacturer/Source/Supplier	
<b>CEREAL-BASED FOODS FOR INFANTS &amp; YOUNG CHILDREN</b>			

<p><b>J2 - Complementary foods for infants and young children</b>  <i>"Foods that are intended for infants 6 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. Examples include: cereal-, fruit-, vegetable-, and meat-based "baby foods" for infants, "toddler foods," and "junior foods"; lactea flour, biscuits and rusks for children."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=228">https://www.fao.org/gsfaonline/foods/details.html?id=228</a>            )</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Energy, Protein, Carbohydrates, Lipids, Minerals and Vitamins per 100 kcal or 100 kJ	<a href="#">Codex Stan 074-1981, Rev 1-2006</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>CEREAL-BASED FOODS FOR INFANTS</b> : Bacillus cereus CFU/g, Clostridium perfringes CFU/g, Aerobic Plate Count CFU/g, Salmonella/25g & Coliforms MPN/g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>DRIED AND INSTANT PRODUCTS REQUIRING RECONSTITUTION</b> : Coliforms MPN/g, Aerobic Plate Count CFU/g, Salmonella/25g & Listeria monocytogenes/25g	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>DRIED PRODUCTS REQUIRING RECONSTITUTION AND BOILING BEFORE CONSUMPTION</b> : Coliforms MPN/g, Salmonella/25g & Aerobic Plate Count CFU/g	<a href="#">FDA Circular No. 2022-012</a>	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,	<a href="#">Department Circular No. 2008-0006</a>	Applicant Company/Manufacturer/Source/Supplier

	indigenous and natural food in combination with continued breastfeeding based on Department Circular 2008-0006.		
	<b>CANNED BABY FOODS</b>		
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 73-1981 amended 1989</a>	
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>BABY FOODS IN HERMETICALLY SEALED CONTAINERS: Commercial Sterility</b>	<a href="#">FDA Circular No. 2022-012</a>	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 2008-0006.	<a href="#">Department Circular No. 2008-0006</a>	Applicant Company/ Manufacturer/Source/Supplier
<b>J3. Dietetic foods intended for special medical purposes (excluding products under HR Letter J.1.)</b> <i>"Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement,</i>	<input checked="" type="checkbox"/> Scientific Studies indicating safety and benefits of the product for intended medical condition	<a href="#">Codex Stan 180-1991 and Administrative No. Order 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 180-1991</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with Codex Stan 180-1991.	<a href="#">Codex Stan 180-1991</a>	Applicant Company/ Manufacturer/Source/Supplier

<p><i>whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=229">https://www.fao.org/gsfaonline/foods/details.html?id=229</a> )</p>			
<p><b>J4 - Dietetic formula for slimming purposes and weight reduction</b> <i>"Formula foods that when presented as "ready-to-eat" or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet. Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=230">https://www.fao.org/gsfaonline/foods/details.html?id=230</a> )</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 181-1991</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with <a href="#">Codex Stan 181-1991</a>	<a href="#">Codex Stan 181-1991</a>	Applicant Company/ Manufacturer/Source/Supplier
<p><b>J5 - Dietetic foods (e.g. supplementary foods for dietary use) excluding products under HR Letter J.1 to 4 and Letter K, Food Supplements)</b> <i>"Products of high nutritional content, in liquid or solid form (e.g. protein bars), to be used by individuals as part of a balanced diet to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen."</i> (Source URL: <a href="https://www.fao.org/gsfaonline/foods/details.html?id=231">https://www.fao.org/gsfaonline/foods/details.html?id=231</a> )</p>	<input checked="" type="checkbox"/> Scientific Studies indicating safety and suitability of the product to specific disease and disorder to which it is intended	<a href="#">Codex Stan 146-1985 and Administrative No. Order 2014-0029</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 146-1985</a>	Applicant Company/ Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with <a href="#">Codex Stan 146-1985</a>	<a href="#">Codex Stan 146-1985</a>	Applicant Company/ Manufacturer/Source/Supplier
<p><b>J6 - Weaning foods for infants and growing children</b></p>	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE

<p><b>J7 - Dietetic foods for special medical purpose</b>  <i>"Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two"</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=229">https://www.fao.org/gsfaonline/foods/details.html?id=229</a>            )</p>	<input checked="" type="checkbox"/> Scientific Studies indicating safety and benefits of the product for intended medical condition	<a href="#">Codex Stan 180-1991 and Administrative No. Order 2014-0029</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 180-1991</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with <a href="#">Codex Stan 180-1991</a>	<a href="#">Codex Stan 180-1991</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>READY-TO-USE THERAPEUTIC FOODS (RUTF) AND READY-TO-USE-SUPPLEMENTARY FOODS (RUFs), 6-59 MONTHS OF AGE: Salmonella/25g</b>	<a href="#">FDA Circular No. 2022-012</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>J8 - Dietetic formulas for weight control</b>  <i>"Formula foods that when presented as "ready-to-eat" or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet. Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar- and/or fat-substitutes."</i>            (Source URL:  <a href="https://www.fao.org/gsfaonline/foods/details.html?id=230">https://www.fao.org/gsfaonline/foods/details.html?id=230</a>            )</p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis to support Nutrition Information	<a href="#">Codex Stan 181-1991</a>	Applicant Company/Manufacturer/Source/Supplier
	<input checked="" type="checkbox"/> Clear and complete loose labels or artworks compliant with <a href="#">Codex Stan 181-1991</a>	<a href="#">Codex Stan 181-1991</a>	Applicant Company/Manufacturer/Source/Supplier
<p><b>J - Bottled Water</b>  <i>"means water that is placed in a sealed container or packaged and is offered for sale for human consumption as drinking water."</i></p>	<input checked="" type="checkbox"/> Valid Certificate of Analysis for Physico-Chemical Properties (Turbidity, Color, Odor, Taste, pH, TDS, Conductivity, Calcium.	<a href="#">Administrative Order No. 18-A.s. 1993</a>	Applicant Company/Manufacturer/Source/Supplier



<p>(Source: AO No. 18-A s. 1993)</p>	<p>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 &amp; Related Substances (Carbamates, Organochlorines, Organophosphates, Herbicides, Fungicides, PCB), Radionuclides (Gross Alpha Activity, Gross Beta Activity) and Microbiological Parameters (Coliforms, Fecal Streptococci, Pseudomonas Aeruginosa, HPC)</p>		
	<p>Clear and complete loose labels or artworks compliant with <a href="#">Administrative Order No. 39 s. 1996</a> and <a href="#">Administrative Order No. 18-A s. 1993</a>.</p>	<p><a href="#">Administrative Order No. 39 s. 1996</a> and <a href="#">Administrative Order No. 18-A s. 1993</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>
<p><b>K1 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Food Supplement</b> <i>"Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions etc.,</i></p>	<p>Shelf-life study with stability data containing relevant information on the critical parameters of the finished product, period conducted and conclusion</p>	<p><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/Manufacturer/Source/Supplier</p>



<p>where national jurisdictions regulate these products as food" (Source URL: <a href="https://www.fao.org/qsfaonline/foods/details.html?id=232">https://www.fao.org/qsfaonline/foods/details.html?id=232</a> )</p>	<p>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)</p> <p>*The amount of Vitamins shall conform with the prescribed level of <a href="#">Office Order No. 22 s 1991</a></p>	<p><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
<p>"means a processed food product intended to supplement the diet that bears or contains one or more of the following dietary ingredients: vitamin, mineral, herb, or other botanical, amino acid, and dietary substance to increase the total daily intake in amounts conforming to the latest Philippine recommended energy and nutrient intakes or internationally agreed minimum daily requirements. It usually is in the form of capsules, tablets, liquids, gels, powders or pills and not represented for use as a conventional food or as the sole item of a meal or diet or replacement of drugs and medicines." (Source URL: <a href="https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/">https://www.officialgazette.gov.ph/2009/08/18/republic-act-no-9711/</a>)</p>	<p>Clear and complete loose labels or artworks declaring the term "Food Supplement" and the phrase "NO APPROVED THERAPEUTIC CLAIMS" based on <a href="#">BC 2 S. 1999</a></p>	<p><a href="#">Bureau Circular No. 2 s 1999</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>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 <a href="#">FDA Circular 2020-033</a></p>	<p><a href="#">Administrative Order No. 2014-0029</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p>For <b>VIRGIN COCONUT OIL FOOD SUPPLEMENT WITH FLAVOR:</b></p> <p>1) That the raw material (virgin coconut oil) used conforms with the Philippine National Standards for Virgin Coconut Oil;</p>	<p><a href="#">Bureau Circular 2006-018</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

	<p>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><input checked="" type="checkbox"/> Valid Certificate of Analysis for Microbiological parameters for <b>VIRGIN COCONUT OIL</b>: 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><a href="#">FDA Circular No. 2022-012</a></p>	
	<p>For <b>GINKGO BILOBA</b>:          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 used with warfarin and other thrombolytic agents</i>"</p>	<p><a href="#">Bureau Circular No. 02 s. 2004</a></p>	<p>Applicant Company/          Manufacturer/Source/Supplier</p>

	<p>For <b>TAHEEBO / Pau d'arco / Lapacho</b>:  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 &amp; 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><a href="#">Bureau Circular No. 17 s. 2004</a></p>	<p>Applicant Company/  Manufacturer/Source/Supplier</p>
	<p>For <b>PROBIOTICS WHICH BACTERIAL STRAINS NOT FOUND IN THE ACCEPTABLE LIST</b> 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</p>	<p><a href="#">Bureau Circular No. 16 s. 2004</a></p>	<p>Applicant Company/  Manufacturer/Source/Supplier</p>

	<p>Evaluation of Probiotics in Food” (2002).</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"> <li>a. beneficial effect on the host organism</li> <li>b. should be able to survive in the digestive tract</li> <li>c. should adhere to the mucosal epithelial cells</li> <li>d. should exhibit enhancement and protection of the intestinal ecology</li> <li>e. should remain viable during periods of storage and use.</li> </ul> <p>B. For the demonstration of the safety of a Probiotic, the following documents should be submitted:</p> <ul style="list-style-type: none"> <li>a. Determination of antibiotic resistance patterns</li> <li>b. Assessment of certain metabolic activities (e.g., D-lactate production, bile salt deconjugation)</li> <li>c. Assessment of side-effects during human studies</li> <li>d. Epidemiological surveillance of adverse incidents in consumers (post-market)</li> </ul>		
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	<p>e. If the strain under evaluation belongs to a species that is a known mammalian toxin producer, it must be tested for toxin production. One possible scheme for testing toxin production has been recommended by the EU Scientific Committee on Animal Nutrition (SCAN, 2000)</p> <p>f. If the strain under evaluation belongs to a species with known hemolytic potential, determination of hemolytic activity is required.</p>		
<p><b>K2 - Herbs and botanicals and/or Products with other nutritional substances and/or combination as Conventional Food Product</b> 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 <b>NON-ALCOHOLIC BEVERAGES (e.g. READY TO DRINK, SOFTDRINKS, ICED TEA, ENERGY DRINKS, JELLY DRINKS)</b>: Yeast and Mold Count CFU/mL, Coliforms CFU/mL &amp; Aerobic Plate Count CFU/mL</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>
	<p><input checked="" type="checkbox"/> Valid Certificate for Microbiological parameters for <b>POWDERED BEVERAGES (e.g. ICED TEA, POWDERED JUICES/MIXES)</b>: Aerobic Plate Count CFU/g, Yeast and Mold Count CFU/g &amp; Coliforms CFU/g</p>	<p><a href="#">FDA Circular No. 2022-012</a></p>	<p>Applicant Company/ Manufacturer/Source/Supplier</p>

L. New in the international or local market/Other New Products/Unclassified or Unlisted in A.O. 2014-0029 Annex A	NOT APPLICABLE	NOT APPLICABLE	NOT APPLICABLE
<p><b>FOOD PRODUCTS CONTAINING TRANS-FATTY ACIDS (TFA)</b>  <a href="#">FDA Circular 2021-028</a>, <a href="#">FDA Circular No.2021-028-A</a></p>	<p><input checked="" type="checkbox"/> technical specifications of raw materials indicating specific oil(s) and/or fat(s) used and the processing it underwent;</p> <p><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</p> <p><input checked="" type="checkbox"/> for prepackaged processed food containing naturally-occurring TFA of more than 2g TFA per 100g or ml of 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</p>	<p><a href="#">FDA Circular No. 2021-028</a>  <a href="#">FDA Circular No. 2021-028-A</a>  <a href="#">FDA Circular No. 2020-033-B</a>            Administrative Order No. 2021-0039</p>	<p>Applicant Company/            Manufacturer/Source/Supplier</p>

	<p>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.

<b>GENERAL REQUIREMENTS</b>	<b>BASIS/ISSUANCE</b>	<b>WHERE TO SECURE</b>
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by FDA regulations e.g. E-Registration System	<a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by current FDA regulations.	<a href="#">Administrative Order No. 50 s. 2001</a>	Systems/Mean prescrib'd by FDA
<input checked="" type="checkbox"/> Scanned Application Letter stating the intended changes (indicate ALL the changes/amendments to be made)	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> VALID AND APPROPRIATE FDA LICENSE TO OPERATE (LTO) (REQUIRED FOR ALL TYPES OF CPR APPLICATION) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Upload ALL INITIAL requirements if previously approved application is in the old E-Registration System (Version 1) or thru manual registration system	<a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Additional Requirements per Amendment Type. Please refer to TITLE OF	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	Applicant Company/ Manufacturer/Source/Supplier

CERTIFICATION/PERMIT: CERTIFICATE OF PRODUCT REGISTRATION (CPR) – AMENDMENT (INITIAL APPLICATION APPROVED FROM MODIFIED E-REGISTRATION (VERSION 2) - III. ADDITIONAL Requirements per Amendment Type.		
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**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	<a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<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.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</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.	<a href="#">Administrative Order No. 50 s. 2001</a>	Systems/Meanas 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	<a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>



<input checked="" type="checkbox"/> VALID AND APPROPRIATE FDA LICENSE TO OPERATE (LTO) (REQUIRED FOR ALL TYPES OF CPR APPLICATION) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Upload ALL INITIAL requirements if previously approved application is in the old E-Registration System (Version 1) or thru manual registration system	<a href="#">Administrative Order No. 2014-0029</a> <a href="#">FDA Circular No. 2020-033</a> <a href="#">FDA Circular No. 2020-033-A</a>	Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Proof of Payment of Fees as prescribed by current FDA regulations.	<a href="#">Administrative Order No. 50 s. 2001</a>	Systems/Mean prescrib'd by FDA

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
<p>1.1. Accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> 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>1.2. Forwards the application to <b>PRE-ASSESSMENT</b>.</p> <p>A system generated E-mail notification from FDA will be received by the client upon submission of application for Pre-Assessment.</p>	<p>1. Pre-assesses ONLY the completeness of the submitted documents through E-Registration System/E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a>.</p> <p>Result of Pre-assessment will be received by the account holder.</p>		<p>Center for Food Regulation and Research (CFRR) PRE-ASSESSOR (e.g. Food-Drug Regulation Officer (FDRO))</p>

<p>2. (If COMPLETE) Receives the Order of Payment.</p> <p>(If INCOMPLETE) Receives result of Pre-Assessment (Letter of Denial)</p>	<p>2. If found <b>COMPLETE</b> Generates Order of Payment through the email of the account holder/client.</p> <p>If found <b>INCOMPLETE</b>, Generates result of Pre-Assessment. To refile, the applicant must <b>start a NEW CASE</b> and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned.</p> <p><i>For Food Supplement application, the proof of submission of sample can be re-uploaded to the new application.</i></p>		<p>CFRR PRE-ASSESSOR (e.g. FDRO)</p>
<p>3. Pays the assessed fee through Systems/Mean prescribed by FDA.</p>	<p>3.1. Receives the payment/Official Receipt (OR)/ proof of payment through Systems/Mean prescribed by FDA, and then posts the payment.</p> <p>3.2. Forwards application to CFRR, <b>once payment is posted.</b></p>	<p><b>Refer to FDA Cashier's Citizen Charter</b></p>	<p>Administrative and Finance Services (AFS) STAFF</p>
<p>4. Receives Acknowledgement Receipt with the application and pre-assessment details.</p>	<p>4.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.</p>	<p>8 Working Days</p>	<p>LRD EVALUATOR (e.g. FDRO)</p>

	4.2. Reviews 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, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	7 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	4.3. Reviews 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, and then finalizes the application by issuing <b>Certificate of Product Registration (CPR) (for APPROVED application)</b> or <b>Letter of Denial (LOD) (for DISAPPROVED application)</b> , through the E-Registration System.	5 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5. If the application is <b>APPROVED</b> , receives Certificate of Product Registration (CPR), and other pertinent information.  If <b>DISAPPROVED</b> , receives an e-mail notification from FDA regarding the issuance of Letter of Denial/Disapproval (LOD), and other pertinent information.	5. Generates electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		<b>TOTAL: 20</b> Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: <a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>			

### 1.5. ISSUANCE OF CERTIFICATE OF PRODUCT REGISTRATION (CPR) – RE-APPLICATION (INITIAL APPLICATION DISAPPROVED FROM MODIFIED E-REGISTRATION)

*‘Registration’ means the process of approval of an application to register health products prior to engaging in the manufacture, importation, exportation, sale, offer for sale, distribution, transfer, and where applicable, the use, testing, promotion, advertisement, and/or sponsorship of health products. (Republic Act No. 9711)*

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

#### GENERAL GUIDELINES

**Please refer to:**

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

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

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

GENERAL REQUIREMENTS	BASIS/ISSUANCE	WHERE TO SECURE
<input checked="" type="checkbox"/> Accomplished Application Form as prescribed by current regulations.	<a href="#">FDA Circular No.2020-033</a> <a href="#">FDA Circular No.2020-033-A</a> <a href="#">Administrative No. Order 2014-0029</a>	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a> 1) For the Certificate of Analysis: a) Applicant Company/

Through the E-Registration System, upload/attach the compliance to the deficiencies stated in the previously issued Letter of Denial (LOD) within 6 months upon receipt of LOD, using the same case number.		Manufacturer/Source/Supplier; or b) Laboratory analysis issued/conducted by FDA accredited laboratories.  2) For other technical document(s): a) Applicant Company/ Manufacturer/Source/Supplier
<input checked="" type="checkbox"/> Proof of payment of fees as prescribed by current FDA regulations.	<a href="#">Administrative Order 50 s. 2001</a>	Systems/Mean prescribed by FDA
<input checked="" type="checkbox"/> Valid and appropriate FDA License to Operate (required for all types of CPR application) *The product being applied must be listed in the FDA approved Product Line/Category.	<a href="#">Administrative No. Order 2014-0029</a> <a href="#">Republic Act No. 9711</a>	FDA Philippines

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
<p>1.1. Files using the specific product/CASE NUMBER in the INBOX folder, and then accomplishes (including uploading of the COMPLETE documentary requirements) the E-Registration System through the E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a> 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>1.2. Forwards the application to <b>PRE-ASSESSMENT</b>.</p>	<p>1. Pre-assesses ONLY the completeness of the submitted documents through E-Registration System/E-Portal <a href="https://eportal.fda.gov.ph">https://eportal.fda.gov.ph</a>.</p> <p>Result of Pre-assessment will be received by the account holder.</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>2. (If COMPLETE) Receives the Order of Payment.  (If INCOMPLETE) Receives result of Pre-Assessment (Letter of Denial)</p>	<p>2. If found <b>COMPLETE</b>, Generates Order of Payment through the email of the account holder/client.  If found <b>INCOMPLETE</b>, Generates result of Pre-Assessment. To refile, the applicant must <b>start a NEW CASE</b> and upload initially submitted documentary requirements together with the documents for compliance to the deficiencies mentioned.</p>	<p>Day 0</p>	<p>CFRR PRE-ASSESSOR (e.g. FDRO)</p>
<p>3. Pays the assessed fee through Systems/Mean prescribed by FDA</p>	<p>3.1. Receives the payment/Official Receipt (OR)/ proof of payment through Systems/Mean prescribed by FDA, and then post the payment.  3.2. Forwards application to CFRR, <b>once payment is posted.</b></p>	<p>Day 0 <b>Refer to FDA Cashier's Citizen Charter</b></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>4. 1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then will forward the same to the CHECKER.</p>	<p>Day 0 8 Working Days</p>	<p>LRD EVALUATOR (e.g. FDRO)</p>
	<p>4.2. Reviews 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, drafts recommendation if the application is</p>	<p>7 Working Days</p>	<p>LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)</p>

	for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.		
	4.3. Reviews the checked application, ALL the submitted documentary requirements, drafted recommendation of the CHECKER, in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, and then finalizes the application by issuing <b>Certificate of Product Registration (CPR) (for APPROVED application)</b> or <b>Letter of Denial (LOD) (for DISAPPROVED application)</b> , through the E-Registration System.	5 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
5. If the application is <b>APPROVED</b> , Receives an e-mail notification from FDA indicating that the application is approved, and other pertinent information.  If <b>DISAPPROVED</b> , receives a Letter of Denial/Disapproval (LOD), and other pertinent information.	5. <b>Generates</b> electronically signed CPR or LOD.		Information and Communication Technology Management Division (ICTMD) STAFF
		<b>TOTAL: 20</b> Working Days	
Always refer to the current FDA regulation/s on the use of the E-Registration System/E-Services: <a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>			

## 2. ISSUANCE OF DIAMOND SANGKAP PINOY SEAL

*Diamond Sangkap Pinoy Seal – refer to the seal of good nutrition quality that will be awarded as an incentive to BFAD (FDA) registered staple manufacturer who will fortify their products according to standards. (Administrative Order No. 82 s. 2003)*

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

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



CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1. Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.	8 Working Days	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.2. Reviews 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, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	5 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	2.3. Prints the authorization.	1 Working Day	CFRR ADMINISTRATIVE STAFF
	2.4. Signs the Certification/Authorization.	4 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
	3. Forwards the Certificate/Authorization to the Office of Director General, for signature.	1 Working Day	CFRR ADMINISTRATIVE STAFF
		<b>TOTAL: 20 Working Days</b>	

### 3. ISSUANCE OF E-REGISTRATION PORTAL USER ACCOUNT

The applicant shall be assigned an FDA account to apply through the E-Registration System.

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

CHECKLIST OF REQUIREMENTS	WHERE TO SECURE
<p><b>GENERAL GUIDELINES</b>  <i>Please refer to:</i>            C. Procedural Guidelines, IV. GUIDELINES, pages 5-6 of <a href="#">FDA Circular No. 2020-033</a>    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”</p>	<p><a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a></p>
<p><b>ISSUANCE OF CFRR E-REGISTRATION USER ACCOUNT</b></p> <p><input checked="" type="checkbox"/> Send a request for a user account to <a href="mailto:cfrr@fda.gov.ph">cfrr@fda.gov.ph</a></p> <p><b>SUBJECT:</b> CFRR: E-Registration</p> <p><b>BODY:</b></p> <p>Email Address:            Last Name:            First Name:            Middle Name:            Company Name:            LTO No.:            LTO validity:</p>	<p>Applicant Company</p>

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

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

LTO validity:	
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<b>CLIENT STEPS</b>	<b>AGENCY ACTION</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
1. Submits required documents/information to the above-mentioned e-mail address.	1.1. Checks the e-mail request.  1.2. If compliant, user name and password will be issued to the client, via e-mail.  Otherwise, the personnel will send an e-mail to the applicant company/authorized representative to request for lacking document(s) or clarify information.	3 Working Days	Food Drug Action Center (FDAC) or Center for Food Regulation and Research (CFRR) STAFF

#### 4. ISSUANCE OF GOOD MANUFACTURING PRACTICES (GMP) CERTIFICATE

*Good manufacturing practices refer to a quality assurance system aimed at ensuring that products are consistently manufactured, packed, repacked or held to quality standards appropriate for the intended use. It is thus concerned with both manufacturing and quality control procedure. (Republic Act No. 10611)*

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

<b>CHECKLIST OF REQUIREMENTS</b>	<b>WHERE TO SECURE</b>
Submit ONE (1) scanned copy of the required document.	
<input checked="" type="checkbox"/> Inspection report with certificate of Compliance/ Recommendation Letter from RFO	FDA Regional Office
<input checked="" type="checkbox"/> Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
<input checked="" type="checkbox"/> Proof of payment	Systems/Mean prescribed by FDA

<b>CLIENT STEPS</b>	<b>AGENCY ACTION</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
	1. Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or	8 Working Days	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))

	Disapproval, and then forwards the same to the CHECKER.		
	2.2. Reviews 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, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	5 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	2.3. Prints the authorization.	1 Working Day	CFRR ADMINISTRATIVE STAFF
	2.4. Signs the Certification/Authorization.	4 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
3. Receives the Certificate/Authorization.	3. Forwards the Certificate/Authorization to Food and Drug Action Center (FDAC) for release of Records Section.	1 Working Day	CFRR ADMINISTRATIVE STAFF
		<b>TOTAL:</b> 20 Working Days	



## 5. ISSUANCE OF HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) CERTIFICATE

*Hazard Analyses at Critical Control Points (HACCP) refer to a science-based system which identifies, evaluates and controls hazards which are significant for food safety at critical points during a given stage in the food supply chain. (Republic Act No. 10611)*

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

<b>CHECKLIST OF REQUIREMENTS</b>	<b>WHERE TO SECURE</b>
Submit ONE (1) scanned copy of the required document.	
<input checked="" type="checkbox"/> Inspection report with certificate of Compliance/ Recommendation Letter from RFO	FDA Regional Office
<input checked="" type="checkbox"/> Copy of valid and appropriate LTO issued by the FDA	FDA Philippines
<input checked="" type="checkbox"/> Proof of payment	Systems/Mean prescribed by FDA

<b>CLIENT STEPS</b>	<b>AGENCY ACTION</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
	1. Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))

	2.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.	8 Working Days	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.2. Reviews 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, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	5 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	2.3. Prints the authorization.	1 Working Day	CFRR ADMINISTRATIVE STAFF
	2.4. Signs the Certification/Authorization.	4 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
3. Receives the Certificate/Authorization.	3. Forwards the Certificate/Authorization to Food and Drug Action Center (FDAC) for release of Records Section.	1 Working Day	CFRR ADMINISTRATIVE STAFF
		<b>TOTAL:</b> 20 Working Days	

## 6. ISSUANCE OF IMPORT PERMIT

*Import permit is the authorization issued by the FDA to an establishment to import a prepackaged processed food, bulk food and raw materials in the Philippines for the purpose of research and development and shall not be intended for market testing purposes and donated food products.*

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

<b>CHECKLIST OF REQUIREMENTS</b>	<b>WHERE TO SECURE</b>
Submit ONE (1) scanned copy of the required document.	
<b>FOR RELEASE OF SAMPLES:</b>	
<input checked="" type="checkbox"/> Application Letter	No specific format, this document is initiated by applicant company
<input checked="" type="checkbox"/> Notarized Affidavit of Undertaking	See sample template (Annex A)
<input checked="" type="checkbox"/> Certificate of Analysis/ Certificate of Free Sale	Country of Origin or Source of Product to be imported
<input checked="" type="checkbox"/> Pro Forma Invoice	Product Source/company
<input checked="" type="checkbox"/> Packing List	Product Source/company
<input checked="" type="checkbox"/> Bill of Lading/Airway Bill (if available)	Courier or Shipping company
<input checked="" type="checkbox"/> Valid License to Operate	FDA Issued
<input type="checkbox"/> Payment (Php 510.00/inclusive of 1% LRF)	FDA Cashier/Other FDA Authorized Payment Portals or Banks
<b>FOR RELEASE OF DONATED FOOD:</b>	
<input checked="" type="checkbox"/> BIHC Endorsement Letter	BIHC of DOH (The Director)

	* Please refer to DOH Administrative Order 2020-0001) for the requirement to secure BHIC endorsement.
<input checked="" type="checkbox"/> Letter request from Donee	From Donee
<input checked="" type="checkbox"/> Certificate of Quality (should reflect the expiration or last recommended date of consumption) / Certificate of Free Sale	Product Source/Company
<input checked="" type="checkbox"/> Certificate of Donation	From Donor
<input checked="" type="checkbox"/> Deed of Acceptance	From Donee
<input checked="" type="checkbox"/> Invoice Packing List	From product source/company
<input checked="" type="checkbox"/> Bill of Lading/Airway Bill (if available)	Courier or shipping company
<input checked="" type="checkbox"/> Payment (Php 510.00/inclusive of 1% LRF)	FDA Cashier/Other FDA Authorized Payment Portals or Banks

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1. Submits documents through email to the Food and Drug Action Center (FDAC).	1. Receives the submitted documents.	Day 0	Food Drug Action Center (FDAC) (e.g. Information Officer I or II)
2. Receives the Document Tracking number as reference for payment.	2. Issues an Acknowledgement Receipt and 14-digit Document Tracking Number (DTN) as reference of the applicant.	Day 0	Food Drug Action Center (FDAC) (e.g. Information Officer I or II)
3. Pays the assessed fee through any FDA Authorized means (e.g. Landbank LinkBiz). (Php 510.00/Invoice).	3. Receives the complete documents and proof of payment through automated transaction.	Day 0	Food Drug Action Center (FDAC) (e.g. Information Officer I or II)
4. Sends the proof of payment to FDAC through email.	4.1. Receives the proof of payment and updates the FDA FIS.	Day 0	Food Drug Action Center (FDAC) (e.g. Information Officer I or II)

	4.2. Verifies and posts the payment through FDA FIS.	Day 0	Administrative and Finance Services (AFS)
	4.3. Forwards the application to CFRR receiving, and also updates the FIS indicating that the application is transmitted to CFRR.	4 Hours	Food Drug Action Center (FDAC) (e.g. Information Officer I or II)
	4.4. Receives application and updates the FIS indicating that the application is forwarded to assigned CFRR evaluator.	4 Hours	Center for Food Regulation and Research (e.g. Administrative Assistant III)
	4.5. Evaluates the correctness of documents and updates the FIS indicating that the application is forwarded to checker for quality assurance.	4 Hours	Center for Food Regulation and Research (e.g. Food-Drug Regulation Officer (FDRO II or III))
	4.6. Checks if the recommendation is appropriate/accurate, and updates the FIS indicating that the application is forwarded to the Center Director.	4 Hours	Center for Food Regulation and Research (e.g. Senior FDRO or Division Chief)
	4.7. Renders the final decision on the recommendation and updates the FIS.	4 Hours	Center for Food Regulation and Research Approving Authority (e.g. Director IV)
5. Receives the IMPORT PERMIT.	5. Forwards the Permit/Authorization to Records section for release and updates the FIS indicating the same.	4 Hours	Center for Food Regulation and Research (e.g. Administrative Aide VI)
		TOTAL: 3 Working Days	

## 7. ISSUANCE OF LAW ENFORCEMENT AGENCY (LEA) REQUEST FOR PRODUCT/ LICENSE-TO-OPERATE VERIFICATION THROUGH THE REGULATORY ENFORCEMENT UNIT

*Verification of the authorization (i.e., License-to-Operate and Certificate of Product Registration) of the establishment and products as requested by the Law Enforcement Agency in line with an ongoing investigation.*

<b>Center/Office/Division</b>	: Center for Food Regulation and Research (CFRR) – Food Safety Unit (FSU)
<b>Classification</b>	: Government to Government (G2G)
<b>Type of Transaction</b>	: Highly Technical Transaction
<b>Who May Avail</b>	: FDA Center - Regulatory Enforcement Unit (REU)
<b>Fees to be Paid</b>	: None

<b>CHECKLIST OF REQUIREMENTS</b> Submit ONE (1) scanned copy of the required document.	<b>WHERE TO SECURE</b>
<input checked="" type="checkbox"/> Letter Request for Product Verification/ License-to-Operate Verification/ Food Products from Law Enforcement Agencies	Requesting Party
<input checked="" type="checkbox"/> Output Documents (Verification Report)	Food Safety Technical Staff
<input checked="" type="checkbox"/> Technology (Internet, Printer, Computer)	Office

<b>INTERNAL CLIENT STEPS</b>	<b>AGENCY ACTION</b>	<b>PROCESSING TIME</b>	<b>PERSON RESPONSIBLE</b>
1. Creates referral for the received Product Verification/ License-to-Operate Verification Letter Request from Law Enforcement Agencies (LEAs)		Day 0	Regulatory Enforcement Unit Staff (Requesting Office)

	1.1 Receives, double-checks the completeness of the documents/ samples referred and decks referral.	1 Working Day	Food Safety Unit (FSU) Administrative Staff
	1.2 Verifies the status of License to Operate of the Establishment / Registration of the Food Product and/or Food Supplement.	15 Working Days	FSU Evaluator (e.g. Food-Drug Regulation Officer (FDRO))
	1.3 Reviews the Information and Recommendation of the Evaluator, and forwards the Referral Report to the OIC, Food Safety Unit for Quality assurance.	2 Working Days	FSU Checker (e.g. Senior Food-Drug Regulation Officer)
	1.4 Checks the Referral Report for Quality Assurance, and then forwards the Referral to the CFRR Director.	1 Working Day	FSU, Officer In-Charge (OIC)
	1.5 Checks and signs the Final Referral for release.	1 Working Day	Center for Food Regulation and Research (CFRR) Approving Authority (e.g. DIRECTOR IV)
	1.6 Mails the final referral to the requesting Law Enforcement Agency		CFRR STAFF
		<b>TOTAL: 20 Working Days</b>	

## 8. ISSUANCE OF SALES PROMO PERMIT (INITIAL AND AMENDMENT APPLICATION)

*Authorization issued for activities conducted by the companies which is intended for broad consumer participation which contains promises of gain such as prizes, in cash or in kind, as reward for the purchase of a product, security, service or winning in a contest, game, tournament, and other similar competitions which involves determination of winner/s and which utilize mass media or other widespread means of information. It is also issued for activities purely intended to increase the sales, patronage and/or goodwill of a product.*

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

### CHECKLIST OF REQUIREMENTS

Submit ONE (1) scanned copy of the required document.

### WHERE TO SECURE



<b>INITIAL APPLICATION</b>	
<input checked="" type="checkbox"/> Integrated Application Form	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Completely and accurately filled-up Information Sheet and Mechanics of Sales Promotion	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Photocopy of valid Certificate of Product Registration (CPR) and Cosmetic Notification (NN)of the company	FDA Issued
<input checked="" type="checkbox"/> Advertising/Collateral Materials to be used in the promotion, if any	Applicant Company
<input checked="" type="checkbox"/> Proof of Payment of Fees	FDA Cashier/Other FDA Authorized Payment Portals or Banks (where payment was made)
<b>AMENDMENT APPLICATION</b>	
<input checked="" type="checkbox"/> Integrated Application Form	<a href="https://www.fda.gov.ph/">https://www.fda.gov.ph/</a>
<input checked="" type="checkbox"/> Letter of Intent stating the desired changes	Applicant Company
<input checked="" type="checkbox"/> Photocopy of Approved Permit	FDA Issued
<input checked="" type="checkbox"/> Additional Advertising/Collateral Materials to be used in Promotion if any	Applicant Company
<input checked="" type="checkbox"/> Proof of Payment of Fees	FDA Cashier/Other FDA Authorized Payment Portals or Banks (where payment was made)

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

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
1. Requests for DTN and schedule of submission for pre-assessment to Food and Drug Action Center (FDAC) through email.	1. Provides the DTN and schedule of submission for pre-assessment through email to the client.	Day 0	Food Drug Action Center (FDAC)
2. Submits documents for pre-assessment through email to Center for Food Regulation and Research (CFRR) on their assigned schedule.	2. Pre-assesses the completeness and correctness of the submitted documents.	Day 0	CFRR EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
3. Receives an email to proceed with the payment and must pay through any FDA Authorized means (e.g. Landbank LinkBiz) or an email stating the deficiency/ies noted on the documents for the client to comply.	3. If complete and correct, Sends an email stating that the company can proceed with the payment will be sent to the email address of the authorized representative.  A CFRR pre-assessment slip will also be attached on the email. Otherwise, an email stating the deficiency/ies noted on the documents for the client to comply and they will be advice to secure another DTN and schedule.	Day 0	CFRR STAFF
4. Pays the indicated fee as per Integrated Application Form through any applicable payment system prescribed by FDA.	4.1 Verifies and posts the payment through updating the FDA FIS.	Refer FDA Cashier Citizen's Charter	Administrative and Finance Services (AFS) STAFF

	4.2. Forwards the application to CFRR and updates the FIS indicating the same.	1 Working Day	FDAC STAFF
	4.3. Receives the Sales Promo Permit Application, decks the application to the assigned evaluator, and updates the FIS indicating the same.	1 Working Day	CFRR STAFF
	4.4. Evaluates the consistency of the documents submitted during the pre-assessment stage and the documents received from FDAC, and then forwards the application to the Checker and updates the FIS indicating the same.	1 Working Day	CFRR EVALUATOR (e.g. FDRO)
	4.5. Checks if the recommendation is appropriate and updates the FIS indicating that the application is forwarded to the Center Director.	1 Working Day	CFRR CHECKER (e.g. SENIOR FDRO or DIVISION CHIEF)
	4.6. Renders the final decision on the recommendation and updates the FIS.	1 Working Day	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
	4.7. Forwards the Sales Promotion Permit to FDA Records section for release, and updates the FIS indicating the same	1 Working Day	CFRR STAFF
5. Receives the Certificate/Authorization through courier or pick-up.	5. Updates the status via FIS and release the Certificate/Authorization through courier or pick-up	1 Working Day	Releasing Section Staff
		<b>TOTAL: 7</b> working days	

## 9. ISSUANCE OF SANGKAP PINOY SEAL

*Sangkap Pinoy Seal Program (SPSP) - a strategy to encourage food manufacturers to fortify processed foods or food products with essential nutrients at levels approved by the DOH. The fundamental concept of the program is to authorize food manufacturers to use the DOH seal of acceptance for processed foods or food products, after these products passed a set of defined criteria. The seal is a guide used by consumers in selecting nutritious foods. (Republic Act No. 8976)*

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

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

CLIENT STEPS	AGENCY ACTION	PROCESSING TIME	PERSON RESPONSIBLE
	1. Receives document requirements from FDA Regional Field Office and decks the same to CFRR technical evaluators.	1 Working Day	LICENSING AND REGISTRATION DIVISION (LRD) EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.1. Evaluates the application and ALL the submitted documentary requirements in accordance to existing FDA regulation/s and Quality Work/Standard Procedures, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the CHECKER.	8 Working Days	LRD EVALUATOR (e.g. Food-Drug Regulation Officer (FDRO))
	2.2. Reviews 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, drafts recommendation if the application is for Approval or Disapproval, and then forwards the same to the APPROVING AUTHORITY.	5 Working Days	LRD CHECKER (e.g. SENIOR FDRO or SUPERVISOR or DIVISION CHIEF)
	2.3. Prints the authorization.	1 Working Day	CFRR ADMINISTRATIVE STAFF
	2.4. Signs the Certification/Authorization.	4 Working Days	CFRR APPROVING AUTHORITY (e.g. DIRECTOR IV)
	3. Forwards the Certificate/Authorization to the Office of Director General, for signature.	1 Working Day	CFRR ADMINISTRATIVE STAFF
		<b>TOTAL: 20</b> Working Days	