Philippines

Food and Agricultural Import Regulations and Standards - Narrative

FAIRS Country Report

Approved By:
Emiko Purdy

Prepared By:
Pia A. Ang

Report Highlights:
This report outlines Philippine government requirements for the importation of food and agricultural products. This report aims to assist U.S. exporters by providing information on labeling, packaging, permitted ingredients and other information. It also provides points of contact for key Philippine government authorities, U.S. government and trade associations. Sections I on Food Laws; IV on Other Regulations and VII on Animal Feed Ingredients have been updated.
Section I. Food Laws:

Food and Drug Administration: On August 18, 2009, President Arroyo signed a new law strengthening the regulatory capacity of the Bureau of Food and Drugs (BFAD) to ensure the safety, quality, and efficacy of medicines and other health products in the country. Republic Act No. 9711 otherwise known as the Food and Drug Administration Act of 2009, also renames BFAD as the Food and Drug Administration (FDA) with improved administrative and technical capacity in the regulation of food, drugs, cosmetic, and device establishments and products. The new law also provides for the establishment of adequate testing laboratories, upgrading the agency’s equipment, augmentation of its human resources complement, and gives it authority to retain its income for its operations. The FDA will also have four new centers on the regulation and research of drugs, food, cosmetics and devices to ensure their safety, efficacy, and quality. These products will be regulated by the FDA in terms of importation, export, manufacturing, distribution, advertising, and marketing.

FDA, an agency under the Department of Health, will have expanded powers, including the ability to ban, recall, and withdraw any health product that have caused death, serious illness or injury to a consumer. The agency will also have the authority to conduct spot checks on establishments for compliance and issue cease-and-desist orders of products that fail safety standards. The agency will continue to assume the primary jurisdiction in the collection and inspection of samples of health products prior to the issuance of appropriate certificates. The law also allowed the FDA to establish a Regulatory Enforcement Unit to serve executive rulings of the FDA as well as execute and serve search warrants and arrests. The law enforcement unit will run for a period of not exceeding five years upon the implementation of RA 9711. Another salient feature of RA 9711 is allowing the FDA to keep its income from testing of products to upgrade their laboratories and other equipment. The law takes effect 15 days after its publication in the Office Gazette or in two national newspapers. To date, RA 9711 has not yet been published.

Health and Agriculture: The two main agencies tasked with developing and enforcing food safety standards in the Philippines are the Bureau of Food and Drugs (BFAD) under the Department of Health (DOH), and the Bureau of Agriculture and Fisheries Product Standards (BAFPS) of the Department of Agriculture (DA). Under the Food, Drug and Cosmetics Act, BFAD was made responsible for the safety of processed food products while the Agriculture and Fisheries Modernization Act (AFMA) made BAFPS accountable for fresh and primary agricultural and fisheries products.

Food, Drug and Cosmetics Act: In 1963, Republic Act No. 3720 (RA 3720) or the "Food, Drug and Cosmetics Act" was enacted to ensure the safety and purity of foods, drugs and cosmetics made available to the public. Under the Food Act, the Food and Drugs Administration (FDA) was created under the DOH. Executive Order No. 175 (EO 175) later renamed the FDA as the Bureau of Food and Drug.

BFAD’s primary function is to ensure the safety, proper handling, efficacy, purity and quality of processed foods, drugs, diagnostic reagents, medical devices, cosmetics and hazardous household substances. The Bureau of Food and Drugs oversees the control of the manufacture and sale of processed foods, where the major concerns are adulteration and mislabeling of food products. It is responsible for the surveillance of imported food products at legal ports of entry.

Agriculture and Fisheries Modernization Act: The Bureau of Agriculture and Fisheries Standards (BAFPS) under the Department of Agriculture was established in 1997 as provided for by Republic Act No. 8435 or the Agriculture Fisheries and Modernization Act. Its major duties include formulating and enforcing standards of quality in the processing, preservation, packaging, labeling, importation, exportation, distribution and advertising of fresh and primary agricultural and fisheries products. BAFPS also provides assistance in establishing the scientific basis for food safety, trade standards and codes of practice and harmonizes them with internationally accepted standards and practices.

BAFPS serves as the National Enquiry Point for Codex Alimentarius and other food safety and standards regulatory bodies. It is in charge of monitoring and disseminating information on international developments in food safety.

Regulatory Agencies: A number of different regulatory bodies exist in the Philippines and these are often supported by specialist commissions which focus on specific technical matters such as meat inspection, biosafety, etc. The main regulatory bodies monitoring the safety aspects of imported agriculture and food products are the Bureau of Animal Industry (BAI), Bureau of Fisheries & Aquatic Resources (BFAR) and the Bureau of Plant Industry (BPI). All these bureaus are under the jurisdiction of DA.
Republic Act No. 3639 (RA 3639) established the BAI and empowered it to prescribe standards for quality in the manufacture, importation, labeling, advertising, distribution and sale of livestock, poultry, meat products, dairy products and animal feeds and veterinary supplies in the country. The BAI is also charged with preventing, controlling, containing and eradicating communicable animal disease by regulating the flow of animals and animal products in the country.

Presidential Decree No. 7 (PD 7) authorizes the National Meat Inspection Commission (NMIC) to implement policies and procedures governing post production flow of livestock, meat and meat products both locally produced and imported through the various stages of marketing. The NMIC supervises the operations of abattoirs and meat establishments and conducts ante- and post-mortem inspections of meat. The Meat Import/Export Services of the NMIC ensures that imported or exportable meat and meat products are produced under acceptable conditions and systems.

In June 2004, Republic Act 9296 (RA 9296) otherwise known as the National Meat Inspection Code was signed into law and its Implementing Rules and Regulations (IRR) were issued in October 2005. The law, which transfers certain NMIC functions to the Local Government Units, was crafted to harmonize Philippine meat inspection laws with international standards to enable the domestic meat processing industry to participate in global trade. Moreover, the NMIC was officially renamed the National Meat Inspection Service (NMIS).

While the BAI has jurisdiction over the import of both live animals and meat, the NMIS plays a key role in the enforcement of the regulations over fresh, chilled and frozen meat and poultry imports into the Philippines.

The Bureau of Plant Industry (BPI), created through series of laws - Republic Acts, Presidential Decrees, Executive and Administrative Orders, has the primary task of promoting the development of plant industries through research and development, crop production and protection and effective technology promotion and transfer.

Presidential Decree No. 1433 (PD 1433), the Plant Quarantine Law authorizes the DA through the BPI to exercise inspection and certification and/or treatment activities on imported and exportable plant products such as fruits and vegetables. PD 1433 also mandates the BPI to prevent the introduction of exotic pests into the country, to prevent further spread of existing plant pests and to enforce phytosanitary measures for the export of plants, plant products and regulated articles.

Presidential Decree No. 704 (PD 704) gives the Bureau of Fisheries and Aquatic Resources the administrative responsibility to control fish and other marine products. The Fisheries Post-Harvest Technology Division (FPHTD) of BFAR issues commodity clearances (i.e., import permits) and other requirements for the import of fish and fishery products.

**Import Regulations:** All imported food and agricultural products are required to comply with the Philippines’ food health and phytosanitary laws. In general, none of these products is allowed to enter the Philippines if it is deemed to pose a danger to human life or well-being, either directly or indirectly.

All food and agricultural products, including plant products that enter the Philippines, are required to pass through procedures designed to check that they are not contaminated with any pest and that they are fit for their intended use.

At present, national microbiological standards for food have not yet been established. Philippine food regulations are thus generally patterned after CODEX Alimentarius Commission guidelines as well as regulations established by the FDA of the United States and similar regulatory bodies in other countries.

The health and phytosanitary regulations and procedures applied on imported agriculture and food products are broadly similar for all types of products. Under Philippine import laws, it is the responsibility of the importer to ensure that any product entering the country’s customs territory is in full compliance with Philippine health and phytosanitary regulations. The enforcing authorities will check for compliance by inspecting the goods and relevant import/export documentation and decide on whether the goods may enter the Philippines.

In cases of non-compliance, the goods may be required to be treated before being released or they may be rejected and ordered destroyed or disposed of outside the Philippines. It is therefore very important that importers and exporters ensure that compliance is achieved before the goods are shipped to the Philippines.
Section II. Labeling Requirements:

Labeling standards that are used in the United States are generally acceptable, and are widely used by Philippine food manufacturers involved in supplying both the local and export markets. Local regulations do, in some cases, require different labeling content for a small number of products. These include bottled water and prepackaged processed meats, which are covered by specific labeling regulations that have been developed by BFAD.

The following information is required to be on the labels of imported food products:
- Name of the food;
- List of ingredients used in the product (in decreasing order of proportion), including additives, flavorings and preservatives used;
- Net contents and drained weight;
- Name and address of manufacturer/packer or distributor, including country of origin for imported products and name and the address of Philippine importer/distributor;
- Lot identification.

Additional information on food labeling contained in BFAD AO No. 88-B (1994) may be obtained from www.bfad.gov.ph.

Nutritional and Health Claims and Advertising: The label of food that is marketed for special dietary uses, e.g., diabetic foods, must include information concerning its vitamin, mineral and other dietary properties as required by the BFAD, and in a manner that fully informs purchasers of the product's intrinsic value in terms of its special use.

BFAD has the authority to prescribe general standards and guidelines for food advertisements. It is also responsible for monitoring and ascertaining the veracity of nutritional and medicinal claims in food advertisements in the various media. BFAD may call upon any manufacturer, distributor, or advertiser to desist from inaccurate or misleading nutritional or medicinal claims in their advertisement.

Should any food manufacturer, distributor or advertiser refuse or fail to obey the BFAD order to desist from using false claims, it can be assessed penalties under the law and regulations.

Imported Food Products: The BFAD requires that importers provide advance copies of the labels of the products they intend to import. This information is required for the registration of imported food and drink products. The content of such labels is scrutinized to establish whether it is acceptable under CODEX and BFAD requirements. Nutritional and medical claims made on such labels are one of the factors considered by BFAD when evaluating applications to register foreign products for import into the Philippines, especially Category II products such as food supplements, infant foods and special dietary foods. Products that have labels, which make claims that cannot be easily substantiated, can be banned from entry into the country.

No labeling for biotechnology or organic products is currently required by the Philippine government.

Section III. Packaging and Container Regulations:

Codex Alimentarius and USFDA regulations serve as the Philippine BFAD’s main reference guidelines for policy pertaining to good manufacturing practices and suitability of packaging materials for food use. Hence, compliance with Codex and/or U.S. regulations for packaged foods will almost always assure compliance with Philippine regulations. Importers need, however, to register packaged products with BFAD before they are sold at retail outlets (see Section VI).

Section IV. Food Additives Regulations:

Food additives must comply with the Philippine Food Act and the regulations that have been established by the BFAD for such products.

Food additives are broadly defined by BFAD as "any substance that becomes a component part of a processed food product or otherwise affects the characteristics of the food product." As such, they include any substance which has a direct or indirect impact on the food as a result of its use in producing, manufacturing, processing and preparing the food product, and
in packing, treating, packaging, transporting, and/or holding the food product.

Please see Appendix I for the list of acceptable food additives by BFAD.

Section V. Pesticides and Other Contaminants:

The Fertilizer and Pesticide Authority (FPA) was created in 1977 by Presidential Decree No.1144 (PD 1144). The FPA is the designated national authority for registration matters. FPA licenses pesticide distributors and dealers and issues import certificates. Registration may be suspended or cancelled when there is imminent danger of misuse of the products or violations of regulations by handlers. Education, training and certification of pesticide handlers and agro-medical officers are also significant activities of the FPA. Registration of new and toxic pesticides requires evaluation by the FPA for risk and benefits.

While the FPA is the designated regulatory agency for registration matters, the Bureau of Plant Industry (BPI) is the agency mandated to monitor the levels of pesticide residue in crops to protect both local and international consumers. It also monitors the level of chemical residues on agricultural crops and by-products and recommends policies for the safety of consumers. Moreover, BPI determines and evaluates practices on the use of pesticides for possible modification.

Section VI. Other Regulations and Requirements:

Registration of Processed Food Products: All processed food products offered for retail sale in the Philippines must be registered with BFAD. Registration of imported products may only be undertaken by a Philippine entity, although some documentation and, for certain types of products, samples need to be provided by the exporter. Products have been divided into two categories with distinct sets of registration requirements and procedures.

Category I includes: bakery & bakery related products; non-alcoholic beverages & beverage mixes; candies & confectionery products; cocoa & cocoa related products; coffee, tea & non-dairy creamer; condiments, sauces & seasonings; culinary products; gelatin, dessert preparation & mixes; dairy products; dressings & spreads; flour/flour mixes & starch; meat & other marine products; fruits, vegetable & edible fungi (prepared); meat and poultry products (prepared); noodles, pastas & pastry wrapper; nut & nut products; native delicacies; oils, fats & shortening; snack foods & breakfast cereals and; sugar & other related products.

Category II includes: alcoholic beverages; food supplements; tea (herbal); bottled drinking water; food for infants and children; foods for special dietary use; transgenic food products (use of genetic engineering/biotechnology) and; ethnic food products with indigenous ingredient(s) not common in the Philippines.

An application for registration should be filed by the Philippine importer for the importation and distribution/offer for sale of each class per brand of product. Only products with a valid Certificate of Product Registration from BFAD will be allowed for retail sale in the Philippines.

Following are the list of requirements for the registration of food products:

Category I

- Letter of application for registration from importer/distributor;
- Accomplished Affidavit of Undertaking, typewritten and notarized;
- Accomplished product list by product classification, three (3) copies;
- Valid License to Operate (from BFAD) with name of supplier/source(s) of imported food product;
- Copy of sales invoice;
- One sample of each product in commercial presentation and a copy of the label that is in conformance with Codex Labeling Regulations and BFAD requirements. In lieu of product sample, a colored picture of each product may be
submitted. A sticker indicating the name and address of the importer must be attached if such information is not printed on the label;

- Registration fee of Pesos 200 per product.

Category II

- Letter of application for registration from importer/distributor;
- Valid License to Operate (LTO) as an importer/distributor (issued by BFAD);
- Product Information
- List of ingredients in decreasing order of proportion. For additives with prescribed limit, the amount added must be indicated;
- Finished product specification (physico-chemical and microbiological);
- Samples of the product in its commercial presentation for laboratory analysis;
- Loose label and labeling materials to be used for the products;
- Estimated shelf-life, parameters used and methods for determining shelf-life;
- Brief description/flow diagram of the method of manufacture;
- Certificate of analysis. Include analytical methods used. Additional requirements for food supplements may apply as necessary;
- Registration fee of Pesos 250 to 1,000 per product plus cost of laboratory analysis.

Laboratory testing by BFAD for products under Category II is mandatory to determine the safety of the product and to assure that there will be no misbranding or adulteration. Products under Category I may be subject to random examination at any time while in the country and the cost of laboratory analysis shall be charged to the importer.

A Certificate of Product Registration (CPR) shall be issued by BFAD and shall be valid for one (1) year. Subsequent renewal of a CPR shall be valid for a period of five (5) years. Cost of renewal ranges from Pesos 1,000 for Category I products to Pesos 5,000 for Category II products and Pesos 5,000 for food supplements and bottled water.

Exporters should also note that a Philippine importer needs to secure a License to Operate (LTO) from BFAD, which is actually a prerequisite for the registration of any food product. The License lists names of foreign suppliers or sources of the products being registered. Thus, the importer is required to obtain from the exporter and submit to BFAD the following: (1) a copy of the Foreign Agency Agreement duly authenticated by the Philippine Consulate in the country of origin and; (2) a Certificate of Status of Manufacture by the exporter issued by the Government Health Agency of the country where the product is manufactured; this should also be authenticated by the Philippine Consulate.

In March 2007, BFAD issued Bureau Circular No. 6-A (2007) imposing additional requirements for imported products to be sold in the Philippines. BFAD requires all importers to obtain a Certificate of Free Sale for the said product from the regulatory agency of the exporting country.

The cost of initial one-year licensing fee is Pesos 4,000. Renewal of License to Operate, valid for two (2) years, is Pesos 8,000.

Additional information may be obtained from the BFAD website:

http://www.bfad.gov.ph/default.cfm
Section VII. Other Specific Standards:

Import Regulations for Food Products: The Philippines is a signatory to the World Trade Organization and has lifted quantitative restrictions (QRs) on imports of food products except for rice. Tariff-Rate Quotas (TRQs) still remain on a number of sensitive products such as corn, poultry meat, pork, sugar, and coffee. Minimum Access Volumes (MAV) has been established for these commodities.

The GRP opened its rice market in 2002 when it allowed the private sector, mainly traders, to import rice. Prior to this, the National Food Authority (NFA) was the sole importer of rice. The NFA expanded rice importation to include farmer groups although this sector was inexperienced in rice importation, and therefore, was unable to fill the allocation it was given. Private sector rice imports are assessed a 50-percent tariff rate and import licenses are regulated by the NFA. Imports by the NFA, on the other hand, usually for buffer stock purposes, are imported duty-free. In 2005, the GRP completed negotiations with other WTO members for the extension of its quantitative restrictions on rice.

Quarantine clearances that serve as import licenses are required prior to the importation of fresh fruits and vegetables as well as meat and meat products. All other food product imports do not have licensing requirements except for commodities entering duty-free or subject to an in-quota tariff such as frozen pork, frozen poultry, fresh/chilled potatoes, coffee beans, corn and coffee extract.

In all cases, imported meat, fish or produce requires that a registered importer be the receiver of the shipment. Consequently, the importer would have to be knowledgeable about the regulations associated with the particular commodity being imported.

Import Regulations for Meat and Meat Products: In September 2005, the DA issued Administrative Order No. 26 (AO 26), which updated its Administrative Order No. 39 (2000) or the “Revised Rules, Regulations and Standards Governing the Importation of Meat and Meat Products into the Philippines.” AO 26 reiterates the need for a DA-accredited importer to obtain a Veterinary Quarantine Clearance (VQC) certificate prior to the importation of meat and meat products. A VQC will now be valid for 60 days from the date of issuance, within which the meat or meat products are to be shipped from the country of origin, and may no longer be extended beyond that. A VQC is non-transferable and can only be used by the
consignee to whom it was issued. A one shipment/bill-of-lading per VQC issued policy will be strictly adhered to. The complete text of Administrative Order No. 26 may be obtained from: http://www.da.gov.ph/agrilaws/ao_2005/ao_26.pdf

At present, all U.S. meat establishments that are regulated and inspected by the USDA Food Safety and Inspection Service (FSIS) are eligible to export meat and poultry to the Philippines.

There is a great deal of sensitivity in the Philippines about U.S. food products that are packed in cartons with labels indicating shipment to another country. It is recommended that such markings be covered or removed since the Philippines does not require the cartons to be marked for export to the Philippines.

**Import Regulations for Live Animals:** On December 22, 2005, the Philippine DA formally agreed to allow U.S. live breeder cattle imports into the country subject to the terms and conditions specified in the Philippine Import Health Protocol for Live Cattle from the United States, negotiated by the APHIS and the Bureau of Animal Industry. As with meat and meat products, importers are required to obtain a Veterinary Quarantine Clearance (VQC) Certificate from BAI prior to the shipment of animals. Specific import terms and conditions contained in the protocol can be obtained from APHIS Veterinary Services.

The Philippines likewise allows imports of live poultry, swine and their products provided that they are accompanied by a USDA health certificate. Specific Philippine import requirements for live animals and animal products may be obtained from:


All live animals from the United States must be accompanied by an APHIS Certificate of Inspection of Export Animals (VS Form 17-37) and a U.S. origin Health Certificate.

The DA also allows the importation of protein-free tallow with insoluble impurities below 0.15% in weight. Moreover, beef products derived from beef from Australia or New Zealand, must be certified as having been legally imported from said countries. For collagen casings of bovine origin, the BAI requires additional FSIS certification that the product was prepared from hides and skins other than that coming from the head.

A summary of Philippine export requirements for meat and poultry products from the United States may be obtained from http://www.fsis.usda.gov/regulations&_policies/Philippines_Requirements/index.asp

**Import Regulations For Fish and Seafood:** In 1999, the Department of Agriculture completed implementing rules and regulations for Republic Act 8550 (RA 8550) of 1998 known as the Fisheries Code. The regulations are embodied in Fisheries Administrative Order 195. The new order clarified the need for importers to obtain quarantine permits.

The importation of fresh/chilled/frozen fish and fishery/aquatic products is allowed only when certified as necessary by the Secretary of Agriculture in order to achieve food security taking into consideration public welfare and safety. Only the importation of fresh/chilled/frozen fish and fishery/aquatic products for canning and processing purposes and those undertaken by institutional buyers is exempt from such certification. Further, all importation must satisfy the Hazard Analysis and Critical Control Point (HACCP) standards as provided under Section 67 of RA 8550.

All fish and fishery/aquatic products imported into the Philippines intended for distribution and further processing must be accompanied by an International Health Certificate issued by the authorized or competent regulatory agency from the country of origin and must be presented as part of the documentation requirements upon arrival. The International Health certificate shall be issued on the basis that the following requirements have been met:

- Fish and fishery/aquatic products meet the quality of fresh fish prior to freezing shall be graded accordingly to size.
- The fishery products must be handled and processed hygienically in processing plants and/or freezer vessels.
- Frozen fishery products must be kept and maintained at -18°C or lower during transport.
- Fish and fishery/aquatic products must be subject to visual inspection for parasite check. Fish infested with parasites, must be removed from the batch.

Moreover, the International Health Certificate shall be supported with the following laboratory test results, which shall not
exceed for the indicator organisms, such as:

Total viable count 10/gram
- E. coli 10 to 100/gram
- Salmonella absent in 25 gram sample
- Shigella absent
- Vibrio cholerae absent

Fishery/aquatic products must be packed under hygienic condition to prevent contamination from lubricants, oils, fuels or any hazardous substances. The following information should appear on the packaging and on the accompanying documents:
- the country of origin written out in full;
- species of fish/fishery products weight and content;
- address of supplier; and
- BFAR Inspection stamp mark. Frozen fishery/aquatic products imported in bulk intended for further processing are not covered by this requirement.

Additional information may be downloaded on fish and fish product importation from http://www.bfar.da.gov.ph/

On January 8, 2007, the Philippine Department of Agriculture (DA) issued Fisheries Administrative Order No. 225 lifting the six-year ban on the importation of live Pacific white shrimps, known scientifically as Penaeus vannamei. The DA projects that the lifting of the ban would result in the doubling of domestic shrimp production within the next two years. The vannamei stock is believed to grow faster that the local black tiger prawn and requires less expensive low-protein feed. This follows a two-year intensive study and testing period by the Bureau of Fisheries and Aquatic Resources (BFAR) on imported Pacific white shrimp stocks.

Fisheries Administrative Order No. 207, issued by the DA in 2001, banned the importation and culture of live shrimp and prawns in the country to protect the local shrimp industry from contamination by the Taura virus that had nearly wiped out shrimp farms in various parts of Asia.

Under the new directive, grow-out farmers must have a permit to import brood stock from BFAR, which will be issued on the basis of inspection of hatchery facilities. Such inspection and accreditation will be undertaken by the National Fishery Research and Development Institute and the concerned BFAR Regional Office.

The administrative order likewise states that the brood stock must come only from the eight brood stock facilities in the United States that are known to have the capacity to produce brood stock that are specific pathogen-free or specific pathogen-resistant. The eight brood stock facilities are High Health Aquaculture, Inc. (Hawaii), Kona Bay Marine Resources (Hawaii), Molokai Sea Farms International (Hawaii), Rainbow Hawaii Farms (Hawaii), Shrimp Production Hawaii, Inc. (Hawaii), Shrimp Improvement Systems, Inc. (Florida), Harlingen Shrimp Farms, Ltd. (Texas) and SyAqua USA (Kentucky).

Also under the guidelines of the directive, a brood stock facility must have a minimum of two years disease-free status, as certified by a competent authority from the country of origin, and must submit a disease history for the period covering its commercial establishment to the present

**Import Regulations for Fresh Produce:** In response to pressure from domestic vegetable producers to limit imports as well as to crack down on illegal importation of fruits and vegetables into the Philippines, the DA has further tightened its import permit application procedures. In March 2003 through Memorandum No. 18 (MO 18), the Bureau of Plant and Industry imposed additional requirements for all imported fresh fruits and vegetables. The implementation of these additional checks and authentication processes, often times result in delays of imports of the affected products.

BPI regulates imports of fresh fruits and vegetables. All imports of fresh produce require phytosanitary clearances from BPI, which also serve as import licenses. These permits are applied for by the Philippine importer for each shipment. Shipments of fresh fruits and vegetables must be accompanied by a USDA Phytosanitary Certificate (PC) issued at the port of origin.
Like meat and meat product, import permits for fruits and vegetables need to be secured prior to exportation from the United States. The date of shipment should not be earlier than the import permit.

In January 2006, the APHIS Regional Office in Manila submitted the pest list for the following U.S. vegetables: broccoli, cauliflower, lettuce, carrots, cabbage and celery to BPI as requested, in order for it to conduct a pest risk analysis. BPI and APHIS are currently in the process of negotiating the import protocols for the concerned vegetables. In the interim, BPI has expressed willingness to allow these products entry into the country provided that they are intended for the high-end market (i.e., hotels, restaurants and supermarkets). However, while BPI insists that it continues to process and issue import permits, Philippine importers have reported some delays in obtaining the permits.

In 1995, BPI established plant health regulations, which allow the import of U.S. apples, grapes, oranges, potatoes, onions, and garlic from the United States, provided these products when necessary, undergo a specified cold treatment to control targeted pests. Importation of Florida grapefruit, oranges, and tangerines into the Philippines is permitted under a March 2000 protocol between the Philippines and the United States. In 2004, BPI formally allowed the entry of U.S. fresh cherries into the country.

More information on import requirements for fresh fruits and vegetables may be downloaded from http://bpi.da.gov.ph/Services.html

Import Regulations for Animal Feed Ingredients and Pet Food: Requirements for pet food are similar to import procedures for meat and meat products. BAI requires Philippine of animal feeds and pet food to be registered with BAI prior to importation. All animal feeds, animal feed ingredients and pet food products entering the Philippines need to be accompanied by a sanitary certificate issued by the relevant U.S. regulatory body. Like meat products, an Import Permit needs to be secured from Animal Feeds Division of the BAI before the goods are shipped out of the United States.

At present, all ruminant meat and bone meal (MBM) from the United States is still banned for export to the Philippines. In 2001, Memorandum Order No. 6 was issued restricting imports of all mammalian MBM into the Philippines. Since then, the Philippines has gradually relaxed the ban, by allowing porcine and poultry MBM. The policy on U.S. ruminant MBM is currently under review.

Genetically Engineered Foods: The Rules and Regulations for the Importation and Release into the Environment of Plants and Plant Products Derived from the Use of Modern Biotechnology (AO8) was signed into law in 2003 and became effective on July 1, 2003. Under AO8, all GE plant varieties (“regulated article”) must be evaluated by a third party panel of Philippine scientists for food, feed and environmental safety prior to entering the Philippines. Any commodity or food containing an unapproved variety regardless of country of origin will be prohibited from entering the Philippines.

Food Fortification Law: The Philippine Food Fortification Law of 2000 or RA 8976 became effective on November 7, 2005. All staple foods -- rice, sugar, flour, salt and cooking oil -- will require fortification by law.

The Philippine government has identified Vitamin A, iron, and iodine as the three most needed micronutrients in the country. Food and agriculture companies would now be required to fortify their products as mandated by RA 8976. The law aims to provide 50 percent or more of the recommended daily allowance (RDA) of Vitamin A and iron among at-risk groups, particularly children below 6 years old and women of reproductive age.

This law applies to all manufacturers or producers, importers, traders, tollees, retailers repackers of staple foods as well as restaurants and food service establishments. The Department of Health through BFAD and the National Nutrition Council are responsible for implementing and monitoring the program. BFAD is mandated to regularly monitor food fortification levels and shall see to it that the fortification process complies with DOH standards. Sanctions for non-compliance include fines of not more than P1 million and revocation of permits and licenses depending on the gravity of the offense.

Section VIII. Copyright and/or Trademark Laws:

All copyright and trademark regulations are contained in the Intellectual Property Code of the Philippines (Republic Act No. 8293). The Philippine Intellectual Property Office under the Department of Trade and Industry is in charge of enforcing these regulations and ensuring that intellectual property rights are enforced.
Trademark: A trademark may not be registered if it is immoral, deceptive or of a scandalous matter; if it is the flag, coat of arm or insignia of the Philippines or any of its political symbols; a name, portrait or signature identifying a particular living individual without that person’s written consent; identical with a registered mark whether or not registered in the Philippines but well known internationally; if it misleads the public; signs that are generic for the goods or services; shapes that may be necessitated by technical factors; color alone, unless defined by a given form and/or anything contrary to public order or morality.

An applicant for a trademark may be a natural person, or juridical person and all applications should be in the name of the applicant, who may sign the application. If there is more than one applicant, all should be named as applicants but any individual applicant may sign the application for and on behalf of all applicants.

A certificate of registration shall remain in force for ten (10) years; provided that, without need of any notice from the Bureau of Trademarks, the applicant shall file a declaration of actual use and evidence to that effect within one year from the fifth (5th) anniversary of the date of registration of the mark. If the owner failed to use the mark, he/she should also file an affidavit of Non-Use with the Bureau of Trademarks showing that non-use of the same is due to causes beyond his/her control. The registration may also be renewed for a period of ten (10) years after its expiration, and there is no limit as to the number of times the registrant may request a renewal of registration provided the prescribed fees are paid. The application for registration of the mark shall be in Filipino or in English and shall contain a request for registration; name and address of applicant; state of which the applicant is a national or where domiciled; the law under which it is organized when the applicant is a juridical entity; appointment of an agent or representative or an indication of claims on priority of an earlier application (if applicable). A reproduction of the mark in the prescribed format must also be submitted along with the list of goods and services for which the registration is sought.

Copyright: Copyright registration is available for books, poetry, plays, short stories, newspapers and newspaper articles, magazines and magazine articles, comic books, musical compositions (words and/or music), recordings, choreographic works, pantomimes, motion pictures, filmstrips, television programs, photographs, paintings, drawings, prints, maps, architectural plans, scale models, sculptural works, craft works, jewelry designs, fabric designs, computer programs, and databases.

In general, a copyright lasts for the life of the author, plus 50 years. The term is different for commissioned works and works where a corporation is the author.

Section IX. Import Procedures:

The basic procedures which apply to the import of food and agricultural products are as follows:
**LIST OF PERMISSIBLE FOOD ADDITIVES**

The substances listed hereto are those that have been approved for use in foodstuffs. These food additives are divided into three major groups:

**Group 1.** Substances that are directly added to food and classified into the following functional categories:
Anticaking Agents
Antimicrobial agents
Antioxidants
Antioxidant Synergists
Emulsifiers
Firming Agents
Flavor Enhancers
Flour Treatment Agents Dough Conditioners
Food Acidulant
Food Colors
Humectants
Leavening Agents
Nutrient Supplements
Ph - Control Agents
Sequestrants
Stabilizers and Thickeners
Surface- Finishing Agents
Surface - Finishing Agents
Sweeteners:
Non-Nutritive Sweeteners
Nutritive Sweeteners
Miscellaneous
Group II Substances that are considered as Processing Aids and classified into:
Antifoaming Agents
Clarifying Agents
Catalyst
Contact Freezing Agents
Extraction/Carrier Solvents
Fat Crystal Modifier
Filtration Aids
Flocculating Agents
Lubricants, Anti Stick Agents and Molding Aids
Propellant and Packaging Cases
Enzyme Preparations
GROUP III Flavoring Substances
(* to be elaborated)

ANTICAKING AGENTS
Substances added to finely powdered or crystalline food products to prevent caking, lumping or agglomeration.
Restriction/Maximum Level of Use

<table>
<thead>
<tr>
<th>Substance</th>
<th>Restriction/Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum Calcium Silicate</td>
<td>2 % in salt; GMP</td>
</tr>
<tr>
<td>Calcium phosphate, tribasic</td>
<td>2% in salt; GMP</td>
</tr>
<tr>
<td>Calcium Silicate</td>
<td>2% in salt; GMP</td>
</tr>
<tr>
<td>Iron ammonium citrate</td>
<td>25 ppm in salt</td>
</tr>
<tr>
<td>Magnesium carbonate</td>
<td>2 % in salt; GMP</td>
</tr>
<tr>
<td>Magnesium silicate</td>
<td>2 % in salt; GMP</td>
</tr>
<tr>
<td>Myristates, pamitates, stearates of aluminum,</td>
<td>GMP</td>
</tr>
<tr>
<td>calcium, magnesium potassium and sodium</td>
<td></td>
</tr>
<tr>
<td>Silicon dioxide</td>
<td>2 %</td>
</tr>
<tr>
<td>Sodium aluminum silicate</td>
<td>2 %</td>
</tr>
<tr>
<td>Sodium calcium alumeno silicate</td>
<td>2 %</td>
</tr>
<tr>
<td>Sodium ferrocyanide (Yellow of Soda)</td>
<td>33 ppm in salt (calculated as anhydrous sodium ferrocyanide)</td>
</tr>
<tr>
<td>Tricalcium silicate</td>
<td>2 % in salt</td>
</tr>
</tbody>
</table>

ANTIOXIDANTS
Substances used to preserve food by retarding deterioration, rancidity or discoloration due to oxidation.
Restriction/Maximum Level of Use

<table>
<thead>
<tr>
<th>Substance</th>
<th>Restriction/Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ascorbic Acid</td>
<td>GMP</td>
</tr>
<tr>
<td>Ascorbyl palmitate</td>
<td>GMP</td>
</tr>
<tr>
<td>Butylated hydroxyanisole</td>
<td>0.02 %*</td>
</tr>
<tr>
<td>Butylated hydroxyanisole</td>
<td>0.02 %*</td>
</tr>
<tr>
<td>Calcium ascorbate</td>
<td>GMP</td>
</tr>
<tr>
<td>Dilauryl thiodipropionate</td>
<td>0.02 %*</td>
</tr>
<tr>
<td>Erythorbic acid</td>
<td>GMP</td>
</tr>
<tr>
<td>Ethoxyquin</td>
<td>100 ppm for color preservation of chili powder and paprika</td>
</tr>
</tbody>
</table>

* to be elaborated
ANTIMICROBIAL AGENTS
Substances used to preserve food by preventing growth of microorganism and subsequent spoilage.
Restrictions/Maximum level of use
Benzoic acid and its potassium and sodium salts 0.1%
Dehydroacetic acid and its sodium salt 65 ppm in cu/peeled squash
Erythorbic acid
Metabisulfites of potassium and sodium Not in meat or food recognized as source of Vit. B (thiamine)*
Methyl paraben 0.1%
Nisin 100 ppm in processed cheese; subject to specific regulatory guidelines
Nitrate of potassium and sodium 500 ppm
Nitrate of sodium 200 ppm
Propyl paraben 0.1 %
Propionic acid and its calcium and sodium salt 0.2 %
Ascorbic acid and its potassium, calcium and sodium salts 0.3 %
Sodium or potassium sulfate not in source of Vitamin B1*
Sulfur dioxide not in sources of Vitamin B1*

ANTIOXIDANT SYNERGIST
Substance used to interact with antioxidants to produce a total greater than the sum of effects produced by the synergist and the antioxidant individually.
Restrictions/Medium Level of Use
Calcium disodium EDTA 25-340 ppm*
Citric acid GMP
Disodium EDTA 36-500 PPM*
Gum guaiac (guaiac resin) GMP
Isopropyl citrate 0.02 %
Monoglyceride Citrate 200 PPM
Phosphoric acid GMP
Potassium citrate GMP
Sodium citrate GMP

EMULSIFIERS
Substances which modify surface tension in the component phase of an emulsion to establish a uniform dispersion or emulsion.
Restrictions/Medium Level of Use
Accetic acid ester of mono and diglycerides GMP
Ammonium salt of phosphatidic acid 50 ppm in cocoa powder and cocoa sugar mixtures
Brominated vegetable oil 15 ppm in beverages
Cholic/Desoxycholic acid 0.1 % in dried egg white
Diacetyl-tartaric acid ester of mono and di-glycerides GMP
Diatyl sodium sulfosticcinate 0.5 - 25 ppm
Ethoxylated mono and diglycerides (Polyglycerate 60) 0.2 - 0.5 %
Glycerol ester of wood resin 110 ppm in beverages
Glyceryl lactoesters of fauy acids GMP
(Lactic acid esters of mono and diglycerides) GMP
Glyceryl (glycol) monostearate 2 % in macaroni products;
Hydroxylated lecithin GMP
Lactylic esters of fatty acids GMP
Lactylated fatty acids esters of glycerol and propylene glycol GMP
Lecithin GMP
Mono-and-di-glycerides GMP*
OX bile extract 0.1 in dried egg white
<table>
<thead>
<tr>
<th>Substance</th>
<th>Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Polyglycerol esters of fatty acids</td>
<td>0.002% in cheese; GMP</td>
</tr>
<tr>
<td>Polyoxyethylene (8) stearate</td>
<td>0.5% in bakery products</td>
</tr>
<tr>
<td>Polyoxyethylene (20) sorbitan mono-stearate (Polysorbate 60)</td>
<td>0.05-1.0%*</td>
</tr>
<tr>
<td>Polyoxyethylene (20) sorbitan tristearate (Polysorbate 65)</td>
<td>0.05-0.5%*</td>
</tr>
<tr>
<td>Polyoxyethylene (20) sorbitan monolaurate (Polysorbate 80)</td>
<td>0.1-1.0%</td>
</tr>
<tr>
<td>Propylene glycol alginate</td>
<td>GMP</td>
</tr>
<tr>
<td>Propylene glycol esters of fatty acids</td>
<td>GMP</td>
</tr>
<tr>
<td>Sodium phosphate</td>
<td>GMP</td>
</tr>
<tr>
<td>Sodium stearoyl-2-lactylate</td>
<td>0.2-0.5%</td>
</tr>
<tr>
<td>Sorbitan monostearate</td>
<td>1.0% in margarine</td>
</tr>
<tr>
<td>Sorbitan tristearate</td>
<td>3.0% in liquid and plastic shortening</td>
</tr>
<tr>
<td>Succinesterin (stearoyl propylene glycol hydrogen succinate)</td>
<td>GMP</td>
</tr>
<tr>
<td>Sucrose esters of fatty acids</td>
<td>1.0-2.0%*</td>
</tr>
<tr>
<td>Tartaric acid esters of mono and di-glycerides</td>
<td>1.0%</td>
</tr>
</tbody>
</table>

**FIRMING AGENTS**

Substances added to precipitate residual pectin, thus strengthening the supporting tissue and preventing its collapse during processing.

Restrictions

<table>
<thead>
<tr>
<th>Substance</th>
<th>Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aluminum Sulfate</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium carbonate</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium Chloride</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium lactobionate</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium phosphate, monobasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium phosphate, dibasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Magnesium chloride</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**FLAVOR ENHANCERS**

Substances added to supplement, enhance, or modify the original taste and/or aroma of a food without imparting a characteristic taste or aroma.

Restrictions

<table>
<thead>
<tr>
<th>Substance</th>
<th>Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Disodium guanylate</td>
<td>GMP</td>
</tr>
<tr>
<td>Disodium inosinate</td>
<td>GMP</td>
</tr>
<tr>
<td>Glutamic acid</td>
<td>GMP</td>
</tr>
<tr>
<td>Monoammonium glutamate</td>
<td>GMP</td>
</tr>
<tr>
<td>Mopotasium glutamate</td>
<td>GMP</td>
</tr>
<tr>
<td>Monosodium glutamate</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**FLOUR TREATMENT AGENTS/DOUGH CONDITIONER**

Substances added to milled flour, at the mill, to improve its color and baking qualities, including bleaching and maturing agents. Dough conditioners modify starch and gluten, thereby producing a more stable dough.

Restrictions

<table>
<thead>
<tr>
<th>Substance</th>
<th>Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acetone peroxide</td>
<td>GMP</td>
</tr>
<tr>
<td>Ammonium chloride</td>
<td>GMP</td>
</tr>
<tr>
<td>Ammonium persulphate</td>
<td>250 ppm of flour</td>
</tr>
<tr>
<td>Ammonium phosphate, monobasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Ammonium phosphate, dibasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Ammonium sulfate</td>
<td>GMP</td>
</tr>
<tr>
<td>Ascorbic acid</td>
<td>200 ppm of flour</td>
</tr>
<tr>
<td>Azodicarbonamide</td>
<td>45 ppm of flour</td>
</tr>
<tr>
<td>Benzoyl peroxide</td>
<td>150 ppm of flour</td>
</tr>
<tr>
<td>Calcium Bromate</td>
<td>75 ppm of flour</td>
</tr>
<tr>
<td>Calcium carbonate</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium iodate</td>
<td>45 ppm of flour</td>
</tr>
<tr>
<td>Calcium lactate</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium peroxide</td>
<td>100 ppm of flour</td>
</tr>
<tr>
<td>Calcium phosphate, monobasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium phosphate, dibasic</td>
<td>GMP</td>
</tr>
<tr>
<td>Calcium stearoyl-2-lactylate</td>
<td>5000 ppm of flour</td>
</tr>
<tr>
<td>Calcium Sulfate</td>
<td>GMP</td>
</tr>
<tr>
<td>Chlorine/chlorine dioxide</td>
<td>GMP</td>
</tr>
<tr>
<td>L-Xysteine (hydrochloride)</td>
<td>GMP</td>
</tr>
<tr>
<td>Ethoxylated mono- and di-glycerides</td>
<td>5000 ppm of flour</td>
</tr>
<tr>
<td>Lactic acid steare</td>
<td>5000 ppm of flour</td>
</tr>
<tr>
<td>Potassium bromate (banned 1994)</td>
<td>100 ppm of flour</td>
</tr>
<tr>
<td>Substance</td>
<td>Maximum Level of Use</td>
</tr>
<tr>
<td>---------------------------------</td>
<td>----------------------</td>
</tr>
<tr>
<td>Potassium iodate</td>
<td>75 ppm of flour</td>
</tr>
<tr>
<td>Potassium persulphate</td>
<td>100 ppm of flour</td>
</tr>
<tr>
<td>Sodium stearoyl-2-lactylate</td>
<td>500 ppm of flour</td>
</tr>
<tr>
<td>Sodium stearyl fumarate</td>
<td>5000 ppm of flour</td>
</tr>
<tr>
<td>Succinylated monoglycerides</td>
<td>5000 ppm of flour</td>
</tr>
</tbody>
</table>

---

**FOOD ACIDULANTS**

Acids normally present in food which, when added to food, produces an agreeable sharp or tart taste in the product.

**Restriction Maximum Level of Use**

<table>
<thead>
<tr>
<th>Acid</th>
<th>GMP*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acetic Acid</td>
<td></td>
</tr>
<tr>
<td>Citric Acid</td>
<td></td>
</tr>
<tr>
<td>Fumaric Acid</td>
<td></td>
</tr>
<tr>
<td>Lactic Acid</td>
<td></td>
</tr>
<tr>
<td>Malic Acid</td>
<td></td>
</tr>
<tr>
<td>Phosphoric Acid</td>
<td></td>
</tr>
<tr>
<td>Tartaric Acid</td>
<td></td>
</tr>
<tr>
<td>and their calcium, potassium and sodium salts.</td>
<td></td>
</tr>
</tbody>
</table>

*not in vinegar or in food products where is claimed that vinegar is the acidulant added.*

---

**HUMECTANTS**

Substances incorporated in food to promote retention of moisture, including anti-dusting agents.

**Restrictions/Maximum Level of Use**

<table>
<thead>
<tr>
<th>Substante</th>
<th>GMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glycerol (Glycerine)</td>
<td></td>
</tr>
<tr>
<td>Propylene Glycol</td>
<td></td>
</tr>
<tr>
<td>Sorbitol</td>
<td></td>
</tr>
<tr>
<td>Triacen (Glycerol triacetate)</td>
<td>GMP</td>
</tr>
</tbody>
</table>

*The label of food whose reasonably forseeable consumption may result in a daily ingestion of 50 grams of sorbitol shall bear the statement "Excess consumption may have a laxative effect".*

---

**FOOD COLORS**

Substances used to impart color or shade to a food

<table>
<thead>
<tr>
<th>Code No.</th>
<th>Restrictions/Maximum Level of Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Annatto extract C1 75120/</td>
<td>GMP</td>
</tr>
<tr>
<td>C1 Natural Orange + ELEC No. E160b</td>
<td></td>
</tr>
<tr>
<td>Beet powder (dehydrated beets) ELEC No.E160a</td>
<td>GMP</td>
</tr>
<tr>
<td>Beta-carotene ELEC No.E160c</td>
<td>GMP</td>
</tr>
<tr>
<td>Beta-apo-8’ carotenal ELEC No.E161g</td>
<td>GMP</td>
</tr>
<tr>
<td>Canthaxanthin C1 75470</td>
<td>GMP</td>
</tr>
<tr>
<td>Carrot oil -</td>
<td>GMP</td>
</tr>
<tr>
<td>Caramel C1 Natural Red + ELEC No. E10</td>
<td>GMP</td>
</tr>
<tr>
<td>Curcumin C1 75300</td>
<td>GMP</td>
</tr>
</tbody>
</table>

Fruit Juice/Vegetable Juice
Grape skin extract (enocianine)
grape color extract
Ironoxides
  a. Yellow (hydrated ferrie oxide) C1 77492)
  b. Red (anhydrous ferrie oxide) C177491)
Paprika/Paprika oleoresin -
Riboflavin (Lactoflavin/Riboflavin 5’ Phosphate-sodium -
Saffron
Titanium dioxide (pigment white 6) C1 774891 1.0 %
(Powdered turmeric, indian saffron) -
Class 11
Allura Red (FD & C Red # 40) C1 16035
Amaranth (FD & C Red # 2) C116185
Brilliant Black PN C1 28-440
  ( Black PN, Brilliant Black PN) C1 Food Black 1
Chocolate Brown HT ELEC. No E151
Brown HT, Brown HS C1 Food Brown 3
Brilliant Blue FCF C1 42090
  (FD & C Blue # 1) C1 Food Bl
Citrus Red 2 only for peel of ranges, 2 ppm
Fast Green FCF C1 42053
  (FD & C Green # 3) C1 Food Green
Indigotine (FD & C Blue # 2) C1 73015
  ( Indigo Carmine ) C1 Food Blue 2
Orange B only for surfate of sausage casing; 150 ppm
Sunset Yellow (FD & C Yellow #6) C1 15985
  (FD & C Red # #) C1 Food Red 3
  EEC No. E123
Tartrazine (FD & C Yellow #5) C1 15985
  C1 Food Yellow 3
  EEC #E110
Erythrosine (FD & C Red #3) C1 45430
  (FD & C Red # #) C1 Food Red 14
  EEC No. E127

* singly or in combination should not exceed 300 ppm

-------------------------------------------------------------------------------------------

LEAVENING AGENTS
Substances used to produce or stimulate production of carbon dioxide in baked goods to impart a light texture.
Restrictions/Maximum Level of Use
Ammonium bicarbonate
Ammonium phosphate, mono- and di-basic
Calcium phosphate, mono-basic
Dried yeast
Glucono-delta lactone
Sodium acid pyrophosphate
Sodium aluminum phosphate
Sodium bicarbonate

-------------------------------------------------------------------------------------------

SURFACE-FINISHING AGENTS
Substances used to enhance palatability, preserve gloss or inhibits discoloration of foods, including glazes, polishes, waxes and protective covering.
Restrictions/Maximum Level of Use
Beeswax 0.4% in confectionary; GMP
Candelila Wax 0.4 % in confectionery;GMP
Carnauba Wax 0.4 % in confectionery;GMP
Castor Oil 500 ppm in hard candy;GMP
Mineral Oil 0.2 % in confectionery;GMP
Petrolatum 0.2 % in confectionery
  0.15 % in bakery products
  0.02 % in dried fruits & vegetables
  on fresh fruits;GMP
Polyethylene glycol Rice bran Wax 50 ppm in candy; fresh fruits & veg.
2.5 % in chewing gum

NUTRIENT SUPPLEMENTS
Substances that are necessary for human body's nutritional and metabolic process.
Restrictions/Maximum Level of Use

Amino acids in the free hydrated or anhydrous form or as the hydrochloride, sodium or potassium salts.
L-Alanine
L-Alginine
L-Asparagine
L-Aspartic acid
L-Cystine
L-Cysteine
L-Glutamic acid
  Glycine (Aminoacetic acid) (not for infant foods)
L-Histidine
L-Isoleucine
L-Leucine
L-Lysine
DL-Methionine
L-Methionine
L-Phenylalanine
L-Proline
L-Serine
L-Theonine
L-Tryptophan
L-Tyrosine
L-Valine
Aluminum nicotinate
N-Acetyl-L-Methionine (except in infant foods and Foods containing, nitrates & nitrates)
Ascorbic acid
Bakers Yeast Protein (Saccharomyces cerevisiae)
Biotin
Calcium citrate
Calcium carbonate
Calcium glycerophosphate
Calcium oxide
Calcium Pantothenate (Calcium chloride Double Salt of)
Calcium Phosphate
Calcium pyrophosphate
Caroteten
Choline Bitartrate
Choline Chloride
Copper Gluconate 0.005 %
Copper (Cuprous) Iodide 0.01 % in table salt
Ferric Phosphate
Ferric Pyrophosphate
Ferric Sodium Pyrophosphate
Ferrous Fumarate
Ferrous Gluconate
Ferrous Lactate
Ferrous Sulfate
Fish Protein Concentrate
Folic Acid (Folacin)

0.1 mg per for infants - below
0.3 mg per day for children (4 years) old

Glutamic acid (or hydrochloride)
Inositol
Iron, reduced
Iron-Choline Citrate Complex
Kelp

As source of Iodine dietary foods

0.4 mg per day for adults and children above 4 years old
0.8 mg per day for pregnant or lactating women
0.045 mg I / day for infants
0.105 mg I / day for children below 4 years old
0.25 mg I / day for adults and children above 4 years old
0.03 mg I / day for pregnant or lactating women

Niacin
Niacinamide
Niacinamide ascorbate
Nicotinamide - ascorbic acid complex
D-Pantothenamide
D-Pantothenyl alcohol
Potassium chloride
Potassium iodide

0.01 mg in salt
0.045 mg I / day for infants
0.105 mg I / day for children below 4 years old
0.225 mg I / day for adults and children above 4 years old
0.30 mg I / day for pregnant or lactating women

Pyridoxine hydrochloride
Riboflavin
Riboflavin-5-phosphate
Sodium pantothenate
Sodium phosphate
Thiamine Hydrochloride
Thiamine mononitrate
Tocopherols
L-Tocopheryl acetate
Vitamin A
Vitamin A acetate
Vitamin A palmitate
Vitamin B6
Vitamin B12
Vitamin D2
Vitamin D3
Vitamin K
Zinc chloride
Zinc gluconate
Zinc methionine sulfate
Zinc oxide
Zinc stearate
Zinc sulfate
Linoleic acid
Magnesium oxide prepared from edible fats & oils
Magnesium phosphate ( di, & Tri basic)
Magnesium Sulfate
Manganese - Chloride ( Citrate, gluconate, glycerolphosphate, orthophosphate, oxide, sulfate)
Manganous oxide

pH-CONTROL AGENTS
Substances added to change or maintain active or basicity, including buffers, acids and alkalies.
Restrictions/Maximum Levels of Use

Acids
Acetic acid
Adipic acid
Citric acid
Glucic acid
Hydrochloric acid
Lactic acid
Malic acid
Phosphoric acid
Succinic acid
Sulfuric acid
Tartaric acid
Alkalies
Ammonium bicarbonate
Ammonium carbonate
Ammonium hydroxide GMP
Calcium carbonate GMP
Calcium hydroxide GMP
Calcium oxide GMP
Magnesium carbonate GMP
Magnesium hydroxide GMP
Magnesium oxide GMP
Potassium bicarbonate GMP
Potassium carbonate GMP
Potassium hydroxide GMP
Magnesium carbonate GMP
Magnesium hydroxide GMP
Magnesium oxide GMP
Potassium hydroxide GMP
Sodium Bicarbonate GMP
Sodium carbonate GMP
Sodium hydroxide GMP

Buffers
Aluminum ammonium sulfate GMP
Aluminum potassium sulfate GMP
Aluminum sodium sulfate GMP
Ammonium phosphatemono-and-di-basic GMP
Ammonium sulfate GMP
Calcium acetate GMP
Calcium chlorate GMP
Calcium citrate GMP
Calcium lactate GMP
Calcium phosphate, mono-and-di-basic GMP
Calcium pyrophosphate GMP
Potassium acetate GMP
Potassium carbonate GMP
Potassium citrate GMP
Potassium phosphate, mono-and-di-basic GMP
Sodium acetate GMP
Sodium citrate GMP
Sodium phosphate, mono-and-di-basic GMP
Sodium pyrophosphate GMP

Refers to annex 1 for Recommended Levels in certain food products.

-----------------------------------------------

SEQUESTRANTS

Substances which combine with polyvalent metal ions to form a soluble metal complex to improve the quality and stability of products.

Restrictions/Maximum Levels of Use

Calcium acetate
Calcium chloride
Calcium citrate
Calcium diacetate
Calcium disodium EDTA
Calcium gluconate
Calcium hexa metaphosphate
Calcium phosphate, monobasic
Calcium phytate
Calcium sulfate
Citric acid
Dipotassium phosphate
Disodium EDTA
Disodium phosphate
Isopropyl citrate

Appendix I. Government Regulatory Agency Contacts:
AGRICULTURAL AFFAIRS OFFICE (AAO)/USDA
U.S. EMBASSY MANILA
25/F Ayala Life-FGU Bldg.
6811 Ayala Avenue, Makati City
Tel: (+632) 887 1137/53
Website: http://www.bfar.da.gov.ph

BUREAU OF FOOD AND DRUGS
DEPARTMENT OF HEALTH
Civic Drive
Filinvest Corporate City
Alabang, Muntinlupa City
Philippines 1770
Tel: (+632) 807 0721/ 807 0725
Fax: (+632) 807 0751
Website: http://www.bfad.gov.ph

NATIONAL MEAT INSPECTION SERVICE
DEPARTMENT OF AGRICULTURE
Tel: (+632) 924-3118-19 Fax: (+632) 924-7973
Website: http://nmic.da.gov.ph

BUREAU OF AGRICULTURE & FISHERIES PRODUCT STANDARDS
DEPARTMENT OF AGRICULTURE
Tel: (+632) 920-6131-33
Fax: (+632) 920-6134
Website: http://www.bafps.da.gov.ph

BUREAU OF IMPORT SERVICES
DEPARTMENT OF TRADE & INDUSTRY
3/F Oppen Building
349 Sen. Gil Puyat Avenue
Makati City, Philippines
Tel: (+632) 896 4430
Fax: (+632) 895 7466
Website: http://www.dti.gov.ph

BUREAU OF INTERNAL REVENUE
DEPARTMENT OF FINANCE
National Internal Revenue Building,
Diliman, Quezon City, M.M. Philippines
Tel: (+632) 922 3293/ 921 0430
Fax: (+632) 925 1789
Website: http://www.bir.gov.ph

BUREAU OF INTERNATIONAL TRADE RELATIONS
DEPARTMENT OF TRADE & INDUSTRY
5/F, New Solid Building
357 Sen. Gil Puyat Avenue
Makati City, Metro Manila, Philippines 1200
Tel: (+632) 890 5148/ 897 8290
Fax: (+632) 890 4812
Website: http://www.dti.gov.ph

BUREAU OF TRADE REGULATION & CONSUMER PROTECTION
DEPARTMENT OF TRADE & INDUSTRY
2/F, Trade & Industry Building
361 Sen. Gil Puyat Avenue
Makati City, Metro Manila
Philippines 1200
Tel: (+632) 896 5785
APPENDIX II

APPENDIX III

SYNERGY ASIA MARKETING SERVICES, INC.
(Philippine representative of Washington Apple Commission and the California Table Grape Commission)
Unit 602-C, Summit Office Tower
530 Shaw Boulevard
Mandaluyong City 1501
Metro Manila
Tel: (632) 534-8534; 534-8221; 534-8223
Fax: (632) 534-8234
Contact: Ms. Evelyn Mercurio, Managing Director
Email: evelynm@synergyasia.com

LIEU MARKETING ASSOCIATES PTE LTD
(ASEAN Representative of California Pistachio Commission, California Tree Fruit Agreement, Florida Department of Citrus, Pear Bureau Northwest, Raisin Administrative Committee, United States Potato Board, Wine Institute of California, Western United States Agricultural Trade Association, Mid-America International Agri-Trade Council, Food Export USA-Northeast and the Southern United States Trade Association)
Block 3 Alexandra Distripark
Unit 08-22, Pasir Panjang Road
Singapore 118483
Tel: (65) 6278-3832
Fax: (65) 6278-4372
Contact: Richard Lieu
Email: richelieu@lieumktg.com.sg

PACRIM ASSOCIATES LTD.
(ASEAN Representative for US Dairy Export Council)
The Regent Hotel
155 Rajadamri Road
Bangkok 10330, Thailand
Tel: (662) 251-6127
Fax: (662) 254-6913
Contact: Mr. Dan Fitzgerald, ASEAN Representative

USA POULTRY AND EGG EXPORT COUNCIL
#15-04 Liat Towers, 541 Orchard Road
Singapore 238881
Tel: (65) 6737-1726
Fax: (65) 6737-1727
Contact: Ms. Margaret Say, ASEAN Representative
Email: usapeec_sing@pacific.net.sg
US MEAT EXPORT FEDERATION
#15-03 Liat Towers, 541 Orchard Road
Singapore 238881
Tel: (65) 6733-4255
Fax: (65) 6732-1977
Contact: Ms. Sabrina Yin, ASEAN Representative
Email: syin@usmef.com.sg

PHILIPPINE ASSOCIATION OF SUPERMARKETS, INC.
Rm 311, Mariwasa Building
Aurora Boulevard, Cubao
Quezon City, Philippines
Tel: (632) 363-4563
Fax: (632) 456-3855
Contact: Mr. Jose Albert, President

MEAT IMPORTERS AND TRADERS ASSOCIATION
91-95 Panay Ave.
Quezon City, Philippines
Tel: (632) 372-3944 to 48
Fax: (632) 372-3253
Contact: Mr. Jess Cham, President

HOTEL AND RESTAURANT ASSOCIATION OF THE PHILIPPINES
4/F Golden Rock Building
168 Salcedo St., Legaspi Village
Makati City, Philippines
Tel: (632) 816-2421
Fax: (632) 816-2419
Contact: Mr. Humphrey O' Leary, President

PHILIPPINE FOOD PROCESSORS AND EXPORTERS ORGANIZATION
1205 Jollibee Plaza,
Emerald Avenue, Ortigas Center
Pasig City, Philippines
Tel: (632) 634-3304/ 634-3466
Fax: (632) 637-7434
E-mail: philfoodex@tri-isys.com
Contact: Mr. Jesus T. Tanchangco, Sr., President

PHILIPPINE ASSOCIATION OF MEAT PROCESSORS, INC.
Suite 204, Sunrise Condominium
Ortigas Avenue, Greenhills
San Juan, Metro Manila
Philippines
Tel: (632) 722-4026
Fax: (632) 721-2385
Contact: Mr. Felix O. Tiukinhoy, President

PHILIPPINE PET FOOD IMPORTERS ASSOCIATION
1313 M. Adriatico St., Ermita, Manila
Tel: (632) 404 0057
Fax: (632) 526 1090
Contact: Mr. Eduardo L. Legarda