

(Unofficial)

**Notification of the Ministry of Public Health**

**Re: Food seasoning derived from hydrolysis or fermentation of soybean protein**

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It deems appropriate to amend the Notification of the Ministry of Public Health; Re: Food seasoning derived from hydrolysis or fermentation of soybean protein.

By the virtue of provisions of Section 5 and 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 33, Section 41, Section 43 and Section 45 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The following Notifications shall be repealed;

(1) Notification of the Ministry of Public Health (No. 202) B.E.2543 (2000); Re: Food seasoning derived from hydrolysis or fermentation of soybean protein dated 19<sup>th</sup> September B.E. 2543 (2000);

(2) Notification of the Ministry of Public Health (No. 248) B.E.2544 (2001); Re: Food seasoning derived from hydrolysis or fermentation of soybean protein (No.2) dated 28<sup>th</sup> November B.E. 2544 (2001).

Clause 2. Food seasoning derived from hydrolysis or fermentation of soybean protein is prescribed food to have qualities or standards.

Clause 3. Food seasoning derived from hydrolysis or fermentation of soybean protein means product in liquid form, which is derived from hydrolysis or fermentation of soybean protein or other suitable process, and flavour or colour may be added, such as soybean sauces, seasoning sauces, etc, including dehydrated products from the hydrolysis of soybean protein.

Clause 4. Food seasonings derived from the hydrolysis or fermentation of soybean protein shall be of the qualities or standards as follows:

(1) Odour and taste inherent to that specific characteristics of food seasonings derived from the hydrolysis soybean protein

(2) Protein content:

(2.1) Not less than 4% by weight for food seasonings derived from fermentation of soybean protein which flavour or colour is not added.

(2.2) Not less than 1.5% by weight for food seasonings derived from fermentation of soybean protein which flavour or colour is added.

(2.3) Not less than 10% by weight for food seasonings derived from the hydrolysis of soybean protein.

(2.4) Subject to approval by the Food and Drug Administration for food seasonings derived from the hydrolysis or fermentation of soybean protein by other appropriate processes.

(3) Contaminants shall be detected not more than the following:

(3.1) Lead not more than 1 mg per 1 kg of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(3.2) Copper not more than 20 mg per 1 kg of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(3.3) Arsenic, to be calculated as arsenic, not more than 2 mg per 1 kg of food seasonings derived from the hydrolysis or fermentation of soybean protein.

(3.4) 3-MPCD or 3-Chloro-1, 2-propanediol in food seasoning derived from hydrolysis or fermentation of soybean protein, as the case may be

(3.4.1) not more than 0.4 mg per 1 kg of food seasoning derived from hydrolysis or fermentation of soybean protein which having dry matter not more than 40%

(3.4.2) not more than 1 mg per 1 kg of food seasoning derived from hydrolysis or fermentation of soybean protein which having dry matter more than 40% ; however the value of 3-MPCD shall be calculated according to the ratio of dry matter in (3.4.1)

(4) Free of toxic substances released by microorganisms or other toxic substances in quantity which may be hazardous to health.

(5) Pathogenic microorganisms shall be complied with Notification of the Ministry of Public Health ; Re: Criteria for Pathogenic microorganisms in Food.

(6) Detected Yeast and Mold shall not be more than 10 in 1 g of food seasoning derived from hydrolysis or fermentation of soybean protein.

(7) Detected coliform by MPN (Most Probable Number) method shall be less than 3 in 1 g of food seasoning derived from hydrolysis or fermentation of soybean protein.

(8) No color added except for caramel color.

Clause 5. Dehydrated food seasoning derived from hydrolysis or fermentation of soybean protein shall have qualities or standards not only as stipulated in (1) (3.4) of (3) (4)

and (8) of Clause 4, but also to have other qualities and standards to be approved by the Food and Drug Administration.

Clause 6. Manufacturers or importers of food seasoning derived from hydrolysis or fermentation of soybean shall follow the Notification of the Ministry of Public Health; Re: Production Processes, Production Equipments and Food Storages.

Clause 7. Use of Food Additives shall follow the Notification of the Ministry of Public Health; Re: Food Additives.

Clause 8. Use of Packaging for food seasoning derived from hydrolysis or fermentation of soybean shall follow the Notification of the Ministry of Public Health; Re: Packaging.

Clause 9. Labeling of food seasoning derived from hydrolysis or fermentation of soybean shall follow the Notification of the Ministry of Public Health; Re: Label.

Clause 10 Manufacturers, Importers of food seasoning derived from hydrolysis or fermentation of soybean whom have been approved prior to this Notification comes into force, shall comply with this Notification within 2 years as from this Notification comes into force.

Clause 11. This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 6<sup>th</sup> May B.E. 2553 (2010)

(Signed) Jurin Laksanawisith  
(Mrs. Jurin Laksanawisith)  
Minister of Public Health

(Published in the Government Gazette Vol. 127, Special Part 74 Ngor, dated 14<sup>th</sup> June 2010.)

**Note:** This English version of the notification is translated to meet the need of the non-Thai speaking people. In case of any discrepancy between the Thai original and the English translation, the former will take priority.