

(Unofficial)

Notification of the Ministry of Public Health

(No. 352) B.E. 2556 (2013)

Re: Other Milk Products.

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It deems appropriate to amend the notification of the Ministry of Public Health, Re: Other milk products.

By the virtue of provisions of Section 5 in the first phrase, and 6(3) (4) (5) (6) (7) (9) 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 notification of the Ministry of Public Health (No. 267) B.E. 2545 (2002), Re: Prescribed other milk products to be specific controlled foods and prescribed qualities or standards, and production processes, dated 19th December 2002, shall be repealed.

**Clause 2.** Other milk products is prescribed food to have qualities or standards.

**Clause 3.** Other milk products mean products which are made from cow' s milk beside cow' s milk, flavoured milk, cultured milk, modified milk for infant and modified follow up formula milk for infant, ice cream, cream, ghee, cheese, butter, butter oil and other products, which are specifically prescribed in the notification of the Ministry of Public Health.

**Clause 4.** Other milk products in liquid form shall be passed through one of the following heat treatment processes:

(1) Pasteurization means the heat treatment process to destroy some microorganisms at temperature not more than 100 degree Celsius by using one of the following temperatures and times:

(1.1) Temperature of not less than 63 degree Celsius and maintaining at this temperature for not less than 30 minutes and immediately cooled to 5 degree Celsius or lower, or

(1.2) Temperature of not less than 72 degree Celsius and maintaining at this temperature for not less than 15 seconds and immediately cooled to 5 degree Celsius or lower.

(2) Sterilization means the heat treatment process to destroy some microorganisms of other milk products in liquid form in sealed containers at temperature of not less than 100 degree Celsius by appropriate length of times and shall be incorporated with the homogenization process.

(3) U.H.T. means the heat treatment process to destroy some microorganisms at temperature of not less than 133 degree Celsius for not less than 1 second and then the treated milk shall be packed in aseptic conditions and shall be incorporated with the homogenization process.

(4) Other equivalent processes to as stipulated in (1), (2), or (3) to be approved by the Food Committee.

**Clause 5.** Pasteurized other milk products in liquid form shall be stored at temperature of not more than 8 degree Celsius at all time after being packed until reached to consumers and total consumable period of not more than 10 days as from the packaged date for sale.

In cases where total consumable period shown is longer than as stipulated in the first phrase, there shall be of qualities or standards control measures at all time after being packed until sold to consumers as agree by Thai Food and drug administration.

**Clause 6.** Other milk products in liquid form which has been passed through heat treatment processes as stipulated in Clause 4(2) or (3) shall be stored at room temperature for not less than 5 days as from the packaged date but prior to sell for inspection of qualities or standards which are prescribed and the characteristics is not changed from the original products.

**Clause 7.** Prescribed other milk products shall be of qualities or standards as follows:

(1) Shall have odour, taste inherent to that characteristics of such other milk products.

(2) Total milk solids content not less than 8% by weight for other milk products in liquid form, or not less than 65% by weight for dry other milk products.

(3) Pathogenic microorganisms shall follow to the notification of the Ministry of Public Health, Re: Food Standards as regards Pathogens.

(4) Free of toxic substances, toxic substances released by microorganisms, and contaminants in quantity which may be hazardous to health, such as: residuals of pesticides, anti-biotic substances, aflatoxin, etc.

(5) Bacterial in pasteurized other milk products shall be detected not more than 10,000 in 1 ml. of other milk products at manufacturing factory and not more than 50,000 at all time from manufactured date to the expiry date on the label.

(6) Coliform bacterial shall be detected not more than 100 in 1 ml. of pasteurized other milk products at manufacturing factory.

(7) Bacteria shall not be detected in 0.1 ml. of both sterilized other milk products in liquid form and U.H.T. other milk products in liquid form.

(8) Bacteria shall be detected not more than 100,000 in 1 gm. of dry other milk products.

**Clause 8.** Usage of containers of other milk products shall follow to the notification of the Ministry of Public Health, Re: Containers.

**Clause 9.** In other milk products production, if food additives are necessary to be used, the use of food additives shall follow to the notification of the Ministry of Public Health, Re: Food additives.

**Clause 10.** Flavoured milk producer or importer shall follow to

(1) The notification of the Ministry of Public Health, Re: production processes, production equipment, and foods storages other than milk products in liquid form which passed through pasteurization heat treatment, acidified and low cid can food.

(2) The notification of the Ministry of Public Health, Re: Production Processes, Production Equipments, and storage of ready-to-consume milk products in liquid form which passed through pasteurization heat treatment;

(3) The notification of the Ministry of Public Health, Re: production processes, production equipment, and foods storages of acidified and low cid can food.

**Clause 11.** Labels of other milk products shall follow to the notification of the Ministry of Public Health, Re: Labels.

**Clause 12.** Any producer or importer of other milk products, who has been granted Registration Permit or Food Labelling Permit, as the case may be, pursuant to the notification of the Ministry of Public Health (No. 267) B.E. 2545 (2002), Re: other milk products, dated 19th December B.E. 2545 (2002), prior to this notification come into force shall continue to use the food serial number as such and shall be regarded that the food has been notified according to this notification.

**Clause 13.** This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 26<sup>th</sup> June 2013

(Signed) Pradit Sintavanarong

(Mr. Pradit Sintavanarong

Minister of Public Health

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**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.