



FOOD AND DRUGS AUTHORITY

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Ver. No.: 01

Effective Date: 01/06/2020

FOOD PRODUCT CATEGORY & PARAMETER REQUIREMENTS FOR FOOD PRODUCT REGISTRATION

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S/ N	PRODUCT CATEGORY	IMPORTED PRODUCT		LOCALLY MANUFACTURED PRODUCTS	
		MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS	MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS
1.	Additives	Aerobic Plate Count	Heavy Metals (Pb, As)	Aerobic Plate Count	Heavy Metals (Pb, As) *Iodine – Food Grade Salt
2.	Animal feed	<i>Salmonella</i>	Moisture Acid Insoluble Ash	<i>Salmonella</i> <i>E. coli</i>	Moisture Acid Insoluble Ash Heavy Metals (Pb, As)
3.	Bakery Products	<i>Salmonella</i>	Potassium Bromate	<i>Salmonella</i> <i>E.coli</i> <i>Staphylococcus aureus</i>	Potassium Bromate
4.	Cereals				
	a). Cereals - Processed	a). <i>Salmonella</i>	a). Moisture Aflatoxin	a). <i>Salmonella</i> , <i>E. coli</i> <i>Staphylococcus aureus</i> Enterobacteriaceae	a). Moisture Total Ash Aflatoxin
	b). Wheat Flour	b). <i>Moulds</i>	b). Moisture *Vitamins (A, B1, B2, B3, Folic Acid, B12, Fe, Zn) Protein content	b). <i>Salmonella</i> , <i>E. coli</i> <i>Staphylococcus aureus</i> Enterobacteriaceae	b). Moisture *Vitamins (A, B1, B2, B3, Folic Acid, B12, Fe, Zn) Protein content
	c). Unprocessed cereals	c). N/A	b). Aflatoxin, Heavy Metals Pesticide Residue	c). Mould	c). Aflatoxin Heavy Metals Pesticide Residue



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5.	Confectionary	Aerobic Plate Count Enterobacteriaceae,	Moisture Acidity of Extracted Fat Heavy (Pb, As)	Enterobacteriaceae, Aerobic Plate Count	Moisture Acidity of Extracted Fat Heavy (Pb, As)
6.	Dairy products a). Processed milk b). Raw milk	a). Enterobacteriaceae b). Aerobic Plate Count Enterobacteriaceae <i>Staphylococcus aureus</i>	Total Solids Milk Fat Aflatoxin M1	a). Salmonella <i>E. coli</i> <i>Staphylococcus aureus</i> b). Enterobacteriaceae <i>(If count exceeds limit, test for Salmonella)</i> <i>Staphylococcus aureus</i>	Total solids, Milk fat Milk Solid Non-Fat Aflatoxin M1
7.	Drinks a). Alcoholic Drinks b). Raw Alcohol (food grade) c). Bitters	Aerobic Plate Count Yeast and Moulds	a). Methanol Particulate matter Alcohol volume b). Methanol Alcohol volume Heavy Metals (Pb, As) Hydroxymethylfurfural (HMF) c). Methanol Alcohol volume Toxicological Report	Enterobacteriaceae Aerobic Plate Count <i>Staphylococcus aureus</i> Yeast and Moulds	a). Methanol Particulate matter Alcohol volume b). Methanol Alcohol volume Heavy Metals (Pb, As) Hydroxymethylfurfural (HMF) c). Methanol Alcohol volume Toxicological Report



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	<p>d). Non-Alcoholic Carbonated Drinks</p> <p>e). Carbonated Drinks with Caffeine</p> <p>f). Fruit Juices/Fruit Drinks</p>		<p>d). Soluble solids</p> <p>e). Caffeine</p> <p>f). Soluble solids</p>		<p>d). Soluble Solids</p> <p>e). Caffeine</p> <p>f) Soluble solids Total Sulphur dioxide</p>
8.	Fats and Oils	<p>Yeast and Moulds</p> <p>Aerobic Plate Count</p> <p><i>Staphylococcus aureus</i></p> <p><i>E. coli</i></p>	<p>Peroxide value</p> <p>*Vitamin A – Vegetable Cooking Oils</p>	<p>Yeast and Moulds</p>	<p>Peroxide value</p> <p>Relative Density</p> <p>Sudan dyes – Palm Oil</p> <p>*Vitamin A – Vegetable Cooking Oils</p>
9.	Fish & fish products				
	a). Frozen	<p>a). <i>Salmonella</i></p> <p><i>Listeria monocytogens</i></p>	<p>a). Histamine</p>	<p>a). <i>Salmonella</i></p> <p><i>Listeria monocytogens</i></p>	<p>a). Histamine</p>
	b). Smoked	<p>b). Aerobic Plate Count</p> <p>Enterobacteriaceae</p>	<p>b). Free Fatty Acids</p> <p>Polycyclic Aromatic Hydrocarbons (PAHs)</p>	<p>b). <i>Salmonella</i></p> <p><i>E. coli</i></p>	<p>b). Free Fatty Acids</p> <p>Polycyclic Aromatic Hydrocarbons (PAHs)</p>
	c). Fermented fish	<p>c). Aerobic Plate Count</p> <p>Enterobacteriaceae</p>	<p>c). Formaldehyde</p> <p>Histamine</p>	<p>c). Aerobic Plate Count</p> <p>Enterobacteriaceae</p>	<p>c). Formaldehyde</p> <p>Histamine</p>



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	d). Salted	d). Aerobic Plate Count Mould	d). Formaldehyde	d). <i>Salmonella</i> Moulds	d). Formaldehyde
	e). Canned fish	e). <i>Clostridium perfringens</i>	e) N/A	e). <i>Clostridium perfringens</i>	e). N/A
10.	Fruits a). Fruit and Fruit Products b). Unprocessed	Aerobic Plate Count Enterobacteriaceae (<i>If count exceeds limit, test for E. coli</i>)	a). Soluble solids Brix Patulin for apple based products b). Heavy Metals (Pb, As) Pesticide Residues	Aerobic Plate Count Enterobacteriaceae <i>E. coli</i> <i>Staphylococcus aureus</i> Yeast and Moulds	a). Soluble solids Total Sulphur dioxide content b). Heavy metals (Pb, As) Pesticide Residues
11.	Meat & Meat products	<i>Salmonella</i> Aerobic Plate Count	Veterinary Drug Residue	<i>Salmonella</i> Aerobic Plate Count	Veterinary Drug Residue
12.	Pet food	<i>Salmonella</i> Enterobacteriaceae	Moisture Acid Insoluble Ash	<i>Salmonella</i> , Enterobacteriaceae	Moisture Acid Insoluble Ash Heavy Metals (Pb, As)
13.	Ready to eat foods a). Frozen dough products with low acid fillings or high water activity	a). <i>Listeria monocytogens</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	N/A	a). <i>Listeria monocytogens</i> <i>Staphylococcus aureus</i> <i>Salmonella</i>	N/A



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	<p>b). Frozen refrigerated ready to cook dough product with low acid and high water activity fillings</p> <p>c). Ready to eat Snack</p>	<p>b). <i>Staphylococcus aureus</i> <i>Salmonella</i></p> <p>c). Aerobic Plate Count Enterobacteriaceae (<i>If count exceeds limit, test for Salmonella and E. coli</i>)</p>		<p>b). <i>Staphylococcus aureus</i> <i>Salmonella</i></p> <p>c). Aerobic Plate Count Enterobacteriaceae (<i>If count exceeds limit, test for Salmonella and E. coli</i>)</p>	
14.	<p>Roots and Tubers</p> <p>a) Processed</p> <p>b) Unprocessed</p>	<p>a). Enterobacteriaceae <i>Staphylococcus aureus</i></p> <p>b). Aerobic Plate Count</p>	<p>a). N/A</p> <p>b). Heavy Metals (Pb, As)</p>	<p>a). <i>Salmonella</i> <i>E.coli</i> <i>Staphylococcus aureus</i> Yeast and Moulds</p> <p>b) Aerobic Plate Count</p>	<p>a). N/A</p> <p>b). Heavy Metals (Pb, As)</p>
15.	<p>Soups and Sauces</p>	<p><i>Salmonella</i></p>	<p>Acid Insoluble Ash Peroxide value (<i>if oil is an ingredient</i>)</p>	<p><i>Salmonella</i> <i>Staphylococcus aureus</i> <i>Clostridium perfringens</i> <i>E. coli</i></p>	<p>Acid Insoluble Ash Peroxide value (<i>if oil is an ingredient</i>)</p>



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16.	Spices, Condiments and Herbs	<i>Salmonella</i>	Moisture	<i>Salmonella</i> <i>E. coli</i> <i>Staphylococcus aureus</i>	Moisture Acid Insoluble Ash
17.	Sugar & Sugar Products a). Solid Sugars and sugar products b). Other Sugars and Syrups including Honey	Aerobic Plate Count Enterobacteriaceae	a). Loss on drying Sulphate Ash b).Hydroxymethylfurfural	Aerobic Plate Count <i>E. coli</i> Enterobacteriaceae,	a). Loss on drying Sulphate Ash Colour b). Hydroxymethylfurfural Moisture Total ash Sucrose content - Honey
18.	Vegetables and Vegetable Products/Legumes & Pulses a). Processed Vegetable and Vegetable Products (b). Fresh cut	a). Aerobic Plate Count Enterobacteriaceae (b). <i>Salmonella</i> , <i>E. coli</i> 0157	a). Soluble solids Added colours (<i>test for Erythrosine for canned Tomato Products</i>) Starch - Tomato Paste b). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues	a). <i>E. coli</i> <i>Salmonella</i> <i>Listeria monocytogens</i> Aerobic Plate Count b). <i>Salmonella</i> <i>E. coli</i> 0157	a). Soluble Solids Total Sulphur dioxide content Added colours (<i>test for Erythrosine for canned Tomato Products</i>) Starch - Tomato Paste b). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues



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	<p>c). Frozen</p> <p>d). Legumes, Pulses & seeds</p> <p>(i) Processed</p> <p>(ii). Unprocessed</p>	<p><i>c). Listeria monocytogens</i> <i>Salmonella</i></p> <p>i). Aerobic Plate Count Enterobacteriaceae (<i>If count exceeds limit, test for Salmonella and E. coli</i>)</p> <p>ii). <i>Aerobic Plate Count</i></p>	<p>c). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues</p> <p>i). Moisture Aflatoxins</p> <p>ii). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues</p>	<p><i>c). Listeria monocytogens</i> <i>Salmonella</i></p> <p>i). Aerobic Plate Count Enterobacteriaceae (<i>If count exceeds limit, test for Salmonella and E. coli</i>) ii). <i>Aerobic Plate Count</i></p>	<p>c). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues</p> <p>i). Moisture Aflatoxins</p> <p>ii). Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues</p>
19.	Water	Aerobic Plate Count @37/22°C	pH	Aerobic Plate Count @37/22°C <i>E. coli</i> /coliforms (<i>If counts exceed limit, test for Pseudomonas aeruginosa, Clostridium perfringens, Streptococcus sp.</i>)	Particulate matter pH



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Signed: Delese A.A.Darko
(CEO)

Date: 16/6/2020