



FOOD PRODUCT CATEGORY & PARAMETER REQUIREMENTS FOR FOOD PRODUCT REGISTRATION

S/N	PRODUCT CATEGORY/ SUBCATEGORY	IMPORTED FOOD PRODUCTS	
		MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS
	ADDITIVES		
	<p><i>Any natural or synthetic material, other than the basic raw ingredients, used in the production of a food item to enhance the final product. These include food colours, preservatives thickeners, acidulants, etc.; eg Yeast, Salt Ascorbic acid, Baking Soda, Cellulose gel, Xanthan gum, Mono- and di-glycerides of fatty acids Carrageenan, Gellan Gum, Pectins Stevia, Saccharin aspartame etc</i></p>		
	Additives	Aerobic Plate Count Yeast /Moulds	Heavy Metals (Pb, As) *Iodine – Food Grade Salt
2.	ANIMAL FEED		
	<p><i>Foods given to livestock often in course of care and management of farm animals by humans for profit. These include, Poultry Feed, Fish meal, Meat meal, Blood meal Mixed Feeds, Poultry Mash, Corn Husk etc</i></p>		
	Animal Feed	Aerobic Plate Count Enterobacteriaceae	Moisture Acid Insoluble Ash
3.	BAKERY PRODUCTS		
	<p><i>Products that consist of a mixture of flour (usually from cereals especially wheat), with water, salt, and sugar, leavened by yeast. They include categories for bread and ordinary bakery wares and for sweet, salty and savoury fine bakery wares eg. Breads, Biscuits, Crackers, Wafers, cookies, Cakes, Meat/Fish/Vegetable Pies Croissants, Doughnuts Sweet rolls, Sausage rolls etc)</i></p>		
	Bakery Products	Aerobic Plate Count <i>Staphylococcus aureus</i>	Moisture (dry biscuits)

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4.	<p>CEREALS AND CEREAL PRODUCTS</p> <p><u>Cereals</u> are members of the grass family grown for the edible components of their grain composed of endosperm, germ and bran. They include wheat, rice, maize, oat, barley, rye, millet and sorghum</p> <p><u>Cereal Products</u> are processed cereals derived from cereal grains, legumes and pulses including wheat, rye, and oat flours and semolina, cornmeal, corn grits, dough, breakfast cereals, pasta, snack foods, dry cereal mixes, Tom brown etc</p>		
	<p>a). Processed Cereals</p> <p>i. Wheat Flour</p> <p>ii. Processed Cereal based foods for infants and children</p> <p>iii. Other Processed Cereal Products (Including Starch (eg. Custard Powder Corn Starch), Processed -Pastas and noodles and like products, Couscous Breakfast cereals (eg Cornflakes Granola Corn Puffs, Oats, Muesli, Instant cereals), Rice Puddings, Tapioca pudding, Hausa Koko, Banku Mix, Tuo Zaafi Flour Corn Dough, etc)</p>	<p>i. Mould</p> <p>ii Aerobic Plate Count Enterobacteriaceae Salmonella</p> <p>iii Aerobic Plate Count Enterobacteriaceae Salmonella, Bacillus cereus (for cooked cereals)</p>	<p>i. Moisture *Vitamins (A, B1, B2, B3, Folic Acid, B12) Minerals (Fe, Zn), Protein content</p> <p>ii. Moisture content, Acid Insoluble Ash, Micronutrient if fortified (Vitamins, minerals, etc.)</p> <p>iii. Moisture</p>



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	b). Unprocessed Cereals <i>(Including Unprocessed - Grains (eg. Whole, broken, or flaked Rice, Corn, Wheat Quinoa etc)</i>	b) N/A	b). Aflatoxin, Heavy Metals Pesticide Residue
5.	CONFECTIONERY <i>Generally, food items rich in sugar and carbohydrates which include candies, all cocoa and chocolate products, other confectionery products that may or may not contain cocoa, chewing gum, and decorations and icings, or foods produced solely with any combination of foods conforming to these sub-categories</i>		
	a) Cocoa Powder Products and Chocolate Powder Products including imitations and chocolate substitutes, Cocoa-based spreads, incl. Fillings, cocoa-and nut-based spreads incl. Fillings	a). Enterobacteriaceae, Aerobic Plate Count	a). Moisture
	b) Other Confectionery Products (e.g. toffees, chewing gum etc.)	b). Aerobic Plate Count Enterobacteriaceae,	b). Moisture Acidity of Extracted Fat Heavy Metals (Pb, As)
6.	DAIRY PRODUCTS <i>Foods derived from the milk of any milking animal</i>		
	a) Processed Milk Products		
	i. UHT Milk	i. Aerobic Plate Count Enterobacteriaceae Salmonella	i. Total milk Solids Milk Fat



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	<p>ii. Infant formulae, follow-on formulae, and formulae for special medical purposes for infants</p> <p>iii. Fermented Milks and Milk Products including Yoghurts, Cheese and Butter, Brukina etc.)</p> <p>iv. Other Processed milk Products (including evaporated Milks, condensed Milks, Filled Milks, Milk based Drinks, Ice Creams, Milk Powders, etc)</p> <p>b) Raw milk (Milk that has been minimally treated i.e. heated to a specified temperature and time to kill pathogens that may be found in the raw m</p>	<p>ii. Aerobic Plate Count Enterobacteriaceae Salmonella</p> <p>iii. <i>Staphylococcus aureus</i></p> <p>iii. Aerobic Plate Count Enterobacteriaceae Salmonella</p> <p>b) Aerobic plate count Enterobacteriaceae <i>Staphylococcus aureus</i></p>	<p>ii. Vitamin A Vitamin D Ascorbic acid Thiamine Riboflavin Nicotinamide Vitamin B6 Folic acid Pantothenic Vitamin B12 Vitamin K1 Biotin (Vitamin H) Vitamin E Minerals (Sodium, Potassium, Chloride, Calcium, Phosphorus, Magnesium, Iron, Iodine, Copper, Zinc, Manganese, Chlorine) Protein Fat and Linoleate, Aflatoxins M1</p> <p>iii. Milk fat Milk Solid Non-Fat</p> <p>iv. Total Milk Solids Milk Fat Moisture content for Milk Powders</p> <p>b) Total Solids Milk Fat Aflatoxins M1</p>
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N/A	DRINKS <i>Beverages, excluding Dairy products</i>		
	a). Alcoholic Drinks		
	i. Alcoholic Drinks Other than Bitters (including wines, whiskeys, Brandy, Gin, Liqueurs, Vodka, Spirits, Schnapps etc)	i. N/A	i. Methanol Particulate matter Alcohol volume
	ii. Alcoholic Drinks with alcohol content below 20% (including beers, ciders, wines vodka mixes, Liqueurs, Cocktails, etc.)	ii. Aerobic Plate Count Yeast and Moulds	ii. Alcohol volume Methanol
	iii. Raw Alcohol (food grade)	iii. N/A	iii. Methanol Alcohol volume Heavy Metals (Pb, As)
	iv. Bitters (including portable Bitters and Bitters Cocktails etc)	iv. Aerobic Plate Count Yeast and Moulds Enterobacteriaceae	iv. Methanol Alcohol volume



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	<p>b). Non-Alcoholic Drinks</p> <p>i) Non-Alcoholic Drinks without caffeine (including Carbonated Soft Drinks, Flavoured Drinks, Malt Drinks, Ice Lollies, Concentrates for water-based flavoured drinks, Flavoured Water, etc)</p> <p>ii) Powdered Non-Alcoholic Drinks without caffeine</p> <p>iii) Non-Alcoholic Carbonated Drinks with Caffeine (including Energy Drinks, Sports Drinks, Electrolyte Drinks etc</p> <p>iv) Powdered Non-Alcoholic Drinks with caffeine</p> <p>c) Other Beverages (Including Cocoa Drinks chocolate drinks, Hot cereal</p>	<p>i. Aerobic Plate Count Yeast and Moulds</p> <p>ii. Aerobic Plate Count Yeast and Moulds</p> <p>iii. Aerobic Plate Count Yeast and Moulds</p> <p>iv. Aerobic Plate Count Yeast and Moulds</p> <p>c) Aerobic Plate Count Yeast and Moulds</p>	<p>i. Soluble solids</p> <p>ii. Moisture content</p> <p>III. Caffeine</p> <p>Iv Caffeine Moisture content</p> <p>c). moisture acid insoluble ash</p>
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	<p>and grain beverages, Iced Teas, Teas, Coffee, Coffee substitutes, herbal infusions (e.g. Moringa leaf products, Bissap products),</p> <p>I. Plant based Non-Dairy products (coconut, soy, almond milk drinks etc.)</p> <p>II. Non-Dairy creamers)</p> <p>d)Fruit Juices/Fruit Juice Drinks (Including Fruit Juices and Concentrates, Vegetable Juices and Concentrates, Coconut Water, Fruit Nectars, Vegetable Nectars, Coconut Milk Drinks, etc)</p> <p>i. Powdered Fruit Juices/Fruit Drinks</p>	<p>E. coli salmonella</p> <p>i. Aerobic Plate Count Yeast and Moulds Enterobacteriaceae</p> <p>ii. Aerobic Plate Count Enterobacteriaceae</p> <p>d) Aerobic Plate Count Yeast and Moulds Enterobacteriaceae <i>Staphylococcus aureus</i></p> <p>i. Aerobic Plate Count Yeast and Moulds</p>	<p>Heavy metals (Pb, As) - Herbal base</p> <p>i. Soluble solids</p> <p>ii. Moisture content</p> <p>d) Soluble solids Brix (Juices)</p> <p>i. Moisture content</p>
8.	<p>FATS AND OILS</p> <p><i>Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources (Including Vegetable oils, Plant Fats eg. Shea Butter, Animal Fats; Fish oils, Lard, Tallow, Fat Spreads eg Margarines,)</i></p>		
	Fats and Oils	Yeast and Moulds	Peroxide value

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			Relative Density *Vitamin A (fortified oils) Sudan Dyes (Palm Oil)
9.	<p>FISH & FISH PRODUCTS</p> <p><i>Including crustaceans, and echinoderms (including Herrings, Sardines, Tuna, Tilapia, cassava fish, Shrimps, Crabs, Squid, Octopus, oysters, scallops, lobsters, crayfish, Prawns, barnacles, a sea urchin, sea cucumber)</i></p>		
	a) Frozen	a) APC Salmonella Listeria monocytogens	a) Histamine
	b) Cooked (including Smoked and Fried)	b) Aerobic Plate Count Enterobacteriaceae Staphylococcus aureus	b) Free Fatty Acids
	c) Fermented fish	c) Aerobic Plate Count Enterobacteriaceae Staphylococcus aureus	c) Formaldehyde(formalin) Histamine
	d) Salted	d) Aerobic Plate Count Mould Staphylococcus aureus	d) Formaldehyde(formalin)



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	e) Canned fish	e) Clostridium perfringens Aerobic Plate Count	e) Drained Weight
10.	FRUITS <i>The seed-bearing structure that develops from the ovary of a flowering plant. This excludes those designated as vegetables such as Tomatoes)</i>		
	a) Processed Fruit and Fruit Products (Other than Fruit Juices and Coconut Milk Drink) (including Frozen, Dried Cooked or Fermented Fruits, Candied Fruits, Jams, Jellies, Marmalades, Chutneys, , Fruit pulps, Fruit purees, Fruit toppings etc) i. Canned or Bottled (pasteurized) Fruits	a) Aerobic Plate Count Enterobacteriaceae, Yeast/Moulds i. Clostridium perfringens, Aerobic Plate Count	a) N/A N/A
	b) Unprocessed Fruits (including Peeled and Cut Fresh Fruits, Surface Treated Fresh Fruits and untreated Fresh Fruits)	b) Aerobic Plate Count Enterobacteriaceae Yeast/Moulds	b) Pesticide Residues Patulin (Apple)
11.	MEAT & MEAT PRODUCTS <i>All types of meat, poultry, and game products, in pieces and cuts or comminuted, fresh and processed (including Poultry and Game products in whole pieces, cuts or minced, Sausages, Sausage Sasings, Meat balls, Snails etc)</i>		

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	<p>a) Processed Meat</p> <p>i. Frozen Processed Meat and Meat Products</p> <p>ii. Cured Meat (e.g., Salted meat, Sausages)</p> <p>iii. Fermented Meat and Meat Products (Salami, Salted Sausage)</p> <p>iv. Cooked Meat and Meat Products (Smoked or Fried)</p> <p>v. Canned Meat and Meat Products</p> <p>b) Fresh Meat and Poultry (frozen)</p>	<p>i) Aerobic Plate Count, E. coli</p> <p>ii. Aerobic Plate Count, E. coli, Salmonella <i>Staphylococcus aureus</i></p> <p>iii. Aerobic Plate Count <i>Staphylococcus aureus</i> Salmonella</p> <p>iv Aerobic Plate Count <i>E. coli</i> <i>Staphylococcus aureus</i></p> <p>v. Clostridium perfringens, Aerobic Plate Count</p> <p>b) <i>Salmonella</i></p>	<p>i. Veterinary Drug Residue</p> <p>ii. Nitrites</p> <p>iii. Nitrites</p> <p>iv. Nitrites</p> <p>v. Nitrites</p> <p>b). Veterinary Drug Residue</p>
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	<p>c) Shelf Staple Uncured Meat (Snail, Frog Legs, etc.)</p> <p>d) Game meat</p> <p>VI Fresh Whole eggs</p> <p>VII Egg products (liquid, frozen or dried)</p>	<p>Aerobic Plate Count <i>Staphylococcus aureus</i></p> <p>c) Clostridium perfringens, Aerobic Plate Count <i>Staphylococcus aureus</i></p> <p>e) Clostridium perfringens, Aerobic Plate Count <i>Staphylococcus aureus</i></p> <p>Enterobacteriaceae Salmonella</p> <p>APC Salmonella Enterobacteriaceae</p>	<p>c) salt content</p> <p>d) Health Certificate</p> <p>N/A</p> <p>N/A</p>
12.	<p>PET FOOD</p> <p><i>(Including foods for domestic or tamed animals kept for companionship or pleasure. (Including Dog Food, Cat Food etc)</i></p>		
	a) Pet Food	a) Salmonella Enterobacteriaceae	a) Moisture Acid Insoluble Ash

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	I. canned	i. Clostridium perfringens, Aerobic Plate Count	i. N/A
	READY TO EAT FOODS <i>(Foods to be taken through minimal heating before serving or Foods that will not be cooked or reheated before serving or Foods that have been cooked in advance to be served cold.)</i>		
13.	a) Frozen dough products with low acid fillings or high-water activity (including spring rolls, samosa, pizza etc.) b) Frozen refrigerated ready to cook dough product with low acid and high-water activity fillings (including. Unbaked Bread etc) c) Ready To Eat Savories and Snacks (including Plantain Chips, Potato Chips, Energy Bars, Nkatecake, Darkowa, Gari Mix, Dzowe, Processed nuts eg. coated nuts and nut mixtures (with e.g. dried fruit) etc)	a) <i>Listeria monocytogens</i> <i>Staphylococcus aureus</i> <i>Salmonella</i> b) <i>Staphylococcus aureus</i> <i>Salmonella</i> c) Aerobic Plate Count Enterobacteriaceae d) Aerobic Plate Count	N/A N/A N/A N/A



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	<p>d) Pre-packaged Prepared Foods (including Salads (e.g. macaroni salad, potato salad) and Other Prepared Foods eg. Jollof Rice, Fried Rice, etc)</p> <p>(i) Canned varieties (e.g mixed vegetables)</p> <p>e) Prepared Canned or Bottled complementary foods for infants and young children</p>	<p>Enterobacteriaceae</p> <p>i) Clostridium perfringens, Aerobic Plate Count</p> <p>e) Clostridium perfringens, Aerobic Plate Count</p>	<p>N/A</p> <p>e) Moisture Residue of hormones and antibiotics</p>
	<p>ROOTS AND TUBERS <i>Plants yielding starchy roots, tubers, rhizomes, corms and stems (including Potatoes, Sweet Potatoes, Cassava, Cocoyam, Yams, etc)</i></p>		
14.	<p>a). Processed Roots and Tubers</p> <p>i. Frozen</p>	<p>i. Enterobacteriaceae <i>Staphylococcus aureus</i></p>	<p>i. N/A</p>

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	ii. Dried, Cooked, Fried and Flours iii. Canned or bottled (pasteurized) or retort pouch b) Unprocessed Roots and Tubers (including untreated, surface treated, peeled and cut Roots and Tubers)	ii. Aerobic Plate Count Enterobacteriaceae <i>Staphylococcus aureus</i> iii. Clostridium perfringens, Aerobic Plate Count b) Aerobic Plate Count	ii. Moisture content for Flours iii. N/A b) N/A
SOUPS AND SAUCES <i>Ranging from liquids to thinly pureed dishes made from various ingredients (Including Soups and broths, Mixes for soups and broths, Sauces and Gravies, Emulsified Sauces and dips, Non-Emulsified Sauces and dips (eg Soy Sauce, barbecue sauce, Pepper Sauce, Shito, Shito Mix, Mayonnaise, Salad dressings, marmite, Mustard, Onion dips)</i>			
15.	i. Canned or bottled Soups and Sauces	i. Clostridium perfringens (If Canned) Aerobic Plate Count <i>Salmonella</i>	i. Acid Insoluble Ash Peroxide value (If product contain Oil)

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	<p>ii. Powdered Soups and Sauces</p> <p>iii. Liquid Puree or Paste formed Soups and Sauces</p>	<p><i>ii. Aerobic Plate Count Salmonella</i></p> <p><i>iii. iClostridium perfringens Aerobic Plate Count Salmonella</i></p>	<p><i>ii. Moisture content Acid Insoluble Ash</i></p> <p><i>iii. Acid Insoluble Ash Peroxide value (if oil is an ingredient)</i></p>
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SPICES, HERBS AND CONDIMENTS

Spices are seeds, fruits, roots, barks, or other plant substances primarily used for flavouring or colouring food. e.g. cloves, cumin, cardamom, cinnamon, allspice, nutmeg, pepper, turmeric, ginger, mace, saffron, cumin, dill seed etc

Herbs are the leaves, flowers, or stems of plants used for flavouring or as a garnish eg. basil, bay leaf, celery seed, chives, cilantro, dill, fennel, lemon grass, oregano, parsley, rosemary, sage, tarragon, thyme etc

Condiments are substances that are normally added in small portions to enhance food flavor during cooking and/or eating eg. Salt Substitutes, Seasonings, Bouillons, Bouillon Cubes).

16.	i. Dry Spices Herbs and Condiments	<p><i>i. Aerobic Plate Count Enterobacteriaceae Staphylococcus aureus</i></p>	<p><i>i. Moisture Acid Insoluble Ash</i></p>
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	<p>ii. Paste or Liquid Spices Herbs or Condiments</p> <p>lii, Seasonings and bouillon (e.g cubes powders etc.</p>	<p>ii. Enterobacteriaceae <i>Clostridium perfringens</i>, Aerobic Plate Count</p> <p>iii. Enterobacteriaceae <i>Clostridium perfringens</i> Aerobic Plate Count</p>	<p>ii. Acid Insoluble Ash</p> <p>iii. Acid Insoluble Ash</p>
	<p>SUGAR & SUGAR PRODUCTS</p> <p><i>Sweet-tasting, soluble carbohydrates including Refined and Raw sugars, Sugar solutions and syrups, Sugar Toppings, Honey etc</i></p>		
17.	<p>a) Solid Sugar and Sugar Products e.g. <i>White sugar, dextrose anhydrous, dextrose monohydrate, Fructose Lactose, Brown sugars,</i></p> <p>b) Other Sugars and Sugar Products including Syrups eg <i>Molasses, Maple Syrup, Icing Sugar</i></p>	<p>a) N/A</p> <p>b) Aerobic Plate Count Enterobacteriaceae</p>	<p>a) Loss on drying Sulphate Ash Heavy Metals (Pb, As)</p> <p>b) Moisture Heavy Metals (Pb, As)</p>



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	c) Honey	c) Yeast/moulds	c) Sucrose content Moisture
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VEGETABLES AND VEGETABLE PRODUCTS

Vegetables are parts of plants (excluding Fruits as defined in 10 above) that are consumed by humans as food. Including common vegetables, mushrooms and fungi, pulses and legumes, and aloe vera, seaweeds, and nuts and seeds and Products of these Vegetables (e.g. Tomato Pastes and Mix, Groundnut Paste)

18.	<p>a) Legumes, Pulses & Seeds</p> <p>(i) Processed Legumes, Pulses & Seeds (Dried, Canned, Frozen)</p>	<p>i. Aerobic Plate Count Enterobacteriaceae <i>Clostridium perfringens</i>, Aerobic Plate Count for Canned variants** <i>Listeria monocytogens</i> for Frozen variants</p>	<p>i. Moisture (Dried)</p>
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	<p>(ii) Unprocessed Legumes, Pulses & Seeds including Surface Treated and untreated Fresh Legumes, Pulses & Seeds</p> <p>b) Other Processed Vegetable and Vegetable Products</p> <p>i. Dried</p> <p>ii. Frozen</p> <p>iii. Canned</p> <p>iv. Cooked</p>	<p>ii. <i>Aerobic Plate Count</i></p> <p>b) <i>Aerobic Plate Count</i> Yeast/moulds</p> <p>(i) <i>Salmonella</i> <i>Staphylococcus aureus</i></p> <p>(ii) <i>Listeria monocytogens</i> <i>Salmonella</i></p> <p>(iii) <i>Clostridium perfringens</i>, <i>Aerobic Plate Count</i></p> <p>(iv). <i>Aerobic Plate Count</i> Enterobacteriaceae</p>	<p>ii. Moisture Aflatoxins (Dried) Heavy metals (Pb, As) Pesticide Residues</p> <p>b). Soluble solids <i>Erythrosine</i> for tomato(Pastes, Mixes and Sauces) Starch for Tomato Paste</p> <p>i. Moisture Pesticide Residues</p> <p>ii. Heavy metals (Pb, As)</p> <p>iii.) Heavy metals (Pb, As) Soluble solids <i>Erythrosine</i> for tomato (Pastes, Mixes and Sauces) Starch for Tomato Paste</p> <p>(iv)Heavy metals (Pb, As)</p>
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	c) Other Unprocessed including Peeled and Cut Fresh Vegetables, Surface Treated Fresh Vegetables and untreated Fresh Vegetable	c) <i>Salmonella,</i> <i>E. coli 0157</i>	N/A
	PACKAGED WATER <i>Waters for human consumption that may contain minerals, naturally occurring or intentionally added; may contain carbon dioxide, naturally occurring or intentionally added; but shall not contain sugars, sweeteners, flavourings or other foodstuffs. (Including Pre-packaged Natural Mineral Water, Drinking Water, Ice Cubes)</i>		
19.	a) <i>Drinking Water (such potable water, treated water etc.)</i> b) <i>Natural Mineral Water (such underground water, spring water etc).</i>	a) Aerobic Plate Count @37/22°C b) Aerobic Plate Count @37/22°C	a) pH b) pH



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FOOD PRODUCT CATEGORY & PARAMETER REQUIREMENTS FOR FOOD PRODUCT REGISTRATION

S/N	PRODUCT CATEGORY/ SUBCATEGORY	IMPORTED FOOD PRODUCTS	
		MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS

NB: 1. Clients Should Contact the Food and Drugs Authority (FDA) Office for information on Food Products that are NOT Covered by this document.

- 1. The Food and Drugs Authority (FDA) may still call on Clients to submit additional documents during evaluation when necessary.**
- 2. This document may be updated from time to time base on availability of New Scientific Information**

Signature.....
(HOD)

Date.....

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