



FOOD PRODUCT CATEGORY & PARAMETER REQUIREMENTS FOR FOOD PRODUCT REGISTRATION

S/N	PRODUCT CATEGORY/ SUBCATEGORY	LOCALLY MANUFACTURED FOOD PRODUCTS	
		MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS

1.	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 foodcolours, 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 Heavy Metals (Pb, As)
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 includewheat, 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</p>	<p>i. Aerobic Plate Count Yeast/Moulds, Salmonella,</p> <p>ii. Aerobic Plate Count Enterobacteriaceae Salmonella</p> <p>ii. Aerobic Plate Count Staphylococcus aureus Enterobacteriaceae, 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 (Dried) Acid insoluble Ash Aflatoxin</p>



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	<p><i>Granola Corn Puffs, Oats, Muesli, Instant cereals), Rice Puddings, Tapioca pudding, Hausa Koko, Banku Mix, TuoZaafi Flour Corn Dough, etc)</i></p> <p>iv. Other Processed Cereal (includingIce kenkey, fullaetc.)</p> <p>b). Unprocessed Cereals (Including Unprocessed - Grains (eg. Whole, broken, or flaked Rice, Corn, Wheat Quinoa etc)</p>	<p>iii. Enterobacteriaceae <i>Staphylococcus aureus</i> Salmonella,</p> <p>b) yeast/ moulds <i>Staphylococcus aureus</i> E. coli</p>	<p>iv. Aflatoxin</p> <p>b). Aflatoxin Heavy Metals Pesticide Residue</p>
5.	<p>CONFECTIONERY</p> <p><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></p>		
	<p>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</p>	<p>a). Enterobacteriaceae, Aerobic Plate Count</p>	<p>a). Moisture, Acid Insoluble Ash</p>

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	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	i. Total solids, Milk fat Aflatoxin M1
	ii. Infant formulae, follow-on formulae, and formulae for special medical purposes for infants	ii. Aerobic Plate Count Enterobacteriaceae Salmonella	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, Aflatoxin M1
	iii. Fermented Milks and Milk Products including Yoghurts, Cheese and Butter	iii. Enterobacteriaceae <i>Staphylococcus aureus</i>	iii. Milk fat Milk Solid Non-Fat
	iv. Other Processed milk Products (including evaporated Milks, condensed Milks, Filled Milks, Milk	v. Enterobacteriaceae <i>Staphylococcus aureus</i>	iv. Total solids, Milk fat Aflatoxin M1 Moisture content for Milk Powders



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	based Drinks, Ice Creams, Milk Powders, etc) 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 milk)	c) Aerobic Plate Count Enterobacteriaceae <i>Staphylococcus aureus</i>	b) Total solids, Milk fat Milk Solid Non-Fat Aflatoxin M1
7.	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) ii. Alcoholic Drinks with alcohol content below 20% (including beers, ciders, wines vodka mixes, Liqueurs etc.) iii. Raw Alcohol (food grade) iv. Bitters (including portable Bitters and Bitters Cocktails etc)	N/A ii. Enterobacteriaceae Aerobic Plate Count Yeast and Moulds N/A Aerobic Plate Count Yeast and Moulds	i. Methanol Particulate matter Alcohol volume ii. Alcohol volume Heavy Metals (Pb, As) iii. Methanol Alcohol volume Heavy Metals (Pb, As) iv. Methanol



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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 and grain beverages, Iced Teas, Teas, Coffee, Coffee substitutes, herbal</p>	<p>Enterobacteriaceae <i>Staphylococcus aureus</i></p> <p>i. Aerobic Plate Count Yeast and Moulds Enterobacteriaceae</p> <p>ii. Aerobic Plate Count Yeast and Moulds</p> <p>iii. Aerobic Plate Count Yeast and Moulds Enterobacteriaceae</p> <p>iv. Aerobic Plate Count Yeast and Moulds</p> <p>c) Aerobic Plate Count Yeast and Moulds Enterobacteriaceae</p>	<p>Alcohol volume Toxicological Report</p> <p>i. Soluble Solids</p> <p>Moisture content</p> <p>ii. Caffeine</p> <p>iii. Caffeine Moisture content</p> <p>c). Moisture (Dried) acid insoluble ash</p>
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	<p>infusions (e.g. Moringa leaf products, Bissap products),</p> <p>i. Plant based Non-Dairy products (coconut, soy, almond 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>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</p> <p>i) Aerobic Plate Count Yeast and Moulds</p>	<p>i. Soluble Solids</p> <p>iii. Moisture content</p> <p>d) Soluble solids</p> <p>i). Moisture content</p>
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8.	<p align="center">FATS AND OILS</p> <p align="center"><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 Aerobic Plate Count	Peroxide value Relative Density *Vitamin A (fortified oils) Sudan dyes for Palm Oil
9.	<p align="center">FISH & FISH PRODUCTS</p> <p align="center"><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) <i>Salmonella</i> <i>Listeria monocytogens</i>	a) Histamine
	b) Cooked (including Smoked and Fried)	b) <i>Salmonella</i> <i>Staphylococcus aureus</i>	b) Free Fatty Acids
	c) Fermented fish	c) Aerobic Plate Count Enterobacteriaceae	c) Formaldehyde(formalin). Histamine
	d) Salted	d) Aerobic Plate Count Mould	d) Formaldehyde(formalin)
	e) Canned fish	e) <i>Clostridium perfringens</i> , Aerobic Plate Count	e) Drained Weight



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10.	<p align="center">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></p>		
	<p>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)</p> <p>i. Canned or Bottled (pasteurized) Fruits</p> <p>b) Unprocessed Fruits (including Peeled and Cut Fresh Fruits, Surface Treated Fresh Fruits and untreated Fresh Fruits)</p>	<p>a) Aerobic Plate Count Enterobacteriaceae, Yeast/Moulds</p> <p>i. Clostridium perfringens, Aerobic Plate Count</p> <p>b) Aerobic Plate Count Enterobacteriaceae Yeast and Moulds</p>	<p>a) Total Solids</p> <p>i. N/A</p> <p>c) Pesticide Residues Patulin (Apple)</p>



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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>		
	a) Processed Meat		
	i. Frozen Meat and Meat Products	i. Aerobic Plate Count, E. coli	i. Veterinary Drug Residue
	ii. Cured Meat (eg, Salted meat, Sausages)	ii. Aerobic Plate Count E. coli, Salmonella <i>Staphylococcus aureus</i>	ii. Nitrites
	iii. Fermented Meat and Meat Products (Salami, Salted Sausage)	ii. Aerobic Plate Count <i>Staphylococcus aureus</i> Salmonella	iii. Nitrites
	iv. Cooked Meat and Meat Products (Smoked or Fried)	iv. Aerobic Plate Count <i>E. coli</i> <i>Staphylococcus aureus</i>	iv. Nitrites
	v. Canned Meat and Meat Products	vi. Clostridium perfringens,	v. Nitrites



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	<p>b) Poultry Meat (Fresh, Frozen)</p> <p>c) Shelf Staple Uncured Meat (Snail, Frog Legs, etc.)</p> <p>d) Game meat</p>	<p>Aerobic Plate Count</p> <p><i>b). Salmonella</i> Aerobic Plate Count <i>Staphylococcus aureus</i></p> <p><i>c) Clostridium perfringens,</i> Aerobic Plate Count <i>Staphylococcus aureus</i></p> <p><i>d) Clostridium perfringens,</i> Aerobic Plate Count <i>Staphylococcus aureus</i></p>	<p>d) Veterinary Drug Residue</p> <p>e) salt content</p> <p>f) N/A</p>
12.	<p>PET FOOD (Including foods for domestic or tamed animals kept for companionship or pleasure. (Including Dog Food, Cat Food etc)</p>		
	<p>Pet Food</p> <p>i) canned</p>	<p><i>Salmonella</i> Enterobacteriaceae</p> <p><i>ii. Clostridium perfringens,</i> Aerobic Plate Count</p>	<p>Moisture Acid Insoluble Ash</p> <p>N/A</p>



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<p align="center">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></p>			
13.	<p>a) Frozen dough products with low acid fillings or high-water activity (including spring rolls, samosa, pizza etc.)</p> <p>b) Frozen refrigerated ready to cook dough product with low acid and high-water activity fillings (including. Unbaked Bread etc)</p> <p>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)</p>	<p>a) <i>Staphylococcus aureus</i> <i>Salmonella</i></p> <p>a) <i>Staphylococcus aureus</i> <i>Salmonella</i></p> <p>b) Aerobic Plate Count Enterobacteriaceae</p> <p>c) Aerobic Plate Count</p>	<p>N/A</p> <p>N/A</p> <p>N/A</p> <p>N/A</p>

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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>d) Clostridium perfringens, Aerobic Plate Count</p>	<p>N/A</p> <p>Moisture (Dried) Acid Insoluble Ash</p>
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ROOTS AND TUBERS

Plants yielding starchy roots, tubers, rhizomes, corms and stems (including Potatoes, Sweet Potatoes, Cassava, Cocoyam, Yams, etc)

14.	<p>a). Processed Roots and Tubers</p> <p>i. Frozen</p>	<p>i. Enterobacteriaceae <i>Staphylococcus aureus</i> Yeast and Moulds</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 Yeast and Moulds iii. Clostridium perfringens, Aerobic Plate Count b) Aerobic Plate Count	ii. Moisture content for Flours ii.N/A b). Cyanide (Cassava)
	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 ii. Powdered Soups and Sauces	i. Aerobic Plate Count Yeast/moulds Salmonella Clostridium perfringens (If Canned) ii. Aerobic Plate Count Enterobacteriaceae Staphylococcus aureus	i. Acid insoluble ash Free Fatty Acids (If product contain Oil) Peroxide value ii. Moisture content Acid Insoluble Ash



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	iii. Liquid Puree or Paste formed Soups and Sauces	iii. Enterobacteriaceae <i>Staphylococcus aureus</i> Aerobic Plate Count	iii. Acid Insoluble Ash Free Fatty Acids (If product contain Oil) Peroxide value
	SPICES, HERBS AND CONDIMENTS <i>Spices are seeds, fruits, roots, barks, or other plant substances primarily used for flavoring or coloring food. e.g. cloves, cummin, cardamom, cinnamon, allspice, nutmeg, pepper, turmeric, ginger, mace, saffron, cummin, dill seed etc</i> <i>Herbs are the leaves, flowers, or stems of plants used for flavoring or as a garnish. basil, bay leaf, celery seed, chives, cilantro, dill, fennel, lemon grass, oregano, parsley, rosemary, sage, tarragon, thyme etc</i> <i>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).</i>		
16.	i. Dry Spices Herbs and Condiments	i. Aerobic Plate Count Enterobacteriaceae <i>Staphylococcus aureus</i>	i. Moisture Acid Insoluble Ash
		ii. Enterobacteriaceae	ii. Acid Insoluble Ash

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	<p>ii. Paste or Liquid Spices Herbs or Condiments</p> <p>iii, Seasonings and boullion(e.g. cubes powders etc.</p>	<p><i>Clostridium perfringens</i>, Aerobic Plate Count</p> <p>Enterobacteriaceae <i>Clostridium perfringens</i> Aerobic Plate Count</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 eg. <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>c) Honey</p>	<p>a) N/A</p> <p>b) Aerobic Plate Count Enterobacteriaceae</p> <p>c) N/A</p>	<p>a) Loss on drying Sulphate Ash Heavy Metals (Pb, As)</p> <p>b) Heavy Metals (Pb, As) Moisture</p> <p>c) Sucrose content Moisture</p>
	<p>VEGETABLES AND VEGETABLE PRODUCTS</p> <p><i>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 (eg. Tomato Pastes and Mix, Groundnut Paste)</i></p>		

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18.	<p>a) Legumes, Pulses & Seeds</p> <p>(i) Processed Legumes, Pulses & Seeds (Dried, Canned, Frozen)</p> <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>i. Aerobic Plate Count Enterobacteriaceae; <i>Clostridium perfringens</i> for Canned variants</p> <p>ii. <i>Aerobic Plate Count</i></p> <p>b) <i>Aerobic Plate Count</i> <i>Yeast /moulds</i></p> <p>i. <i>Salmonella</i> <i>Staphylococcus aureus</i></p> <p>ii. <i>Listeria monocytogens</i> <i>Salmonella</i></p>	<p>i. Moisture (Dried, Paste) Aflatoxins (Dried, Paste)</p> <p>ii. Moisture Aflatoxins Heavy metals (Pb, As) Pesticide Residues</p> <p>b). Total Solids (Tomato Concentrate Based Products)</p> <p>). Soluble solids <i>Erythrosine</i> for tomato(Pastes, Mixes and Sauces)</p> <p>Starch for Tomato Paste</p> <p>i. Moisture Pesticide Residues</p> <p>N/A</p>
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	<p>iii. Canned</p> <p>c) Other Unprocessed including Peeled and Cut Fresh Vegetables, Surface Treated Fresh Vegetables and untreated Fresh Vegetable</p>	<p>iii. <i>Clostridium perfringens</i>, <i>Aerobic Plate Count</i></p> <p>c). <i>Salmonella</i> <i>E. coli</i> 0157</p>	<p>iii). Soluble solids <i>Erythrosine</i> for tomato(Pastes, Mixes and Sauces)</p> <p>Starch for Tomato Paste</p> <p>c) Heavy metals (Pb, As) Pesticide Residues</p>
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PACKAGED WATER

*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)*

19.	<p>a) <i>Drinking Water (such potable water, treated water etc.)</i></p> <p>b) <i>Natural Mineral Water (such underground water, spring water etc).</i></p>	<p>a) Aerobic Plate Count @37/22°C <i>E. coli</i>/coliforms <i>Pseudomonas aeruginosa</i>, <i>Clostridium perfringens</i>,</p> <p>b) Aerobic Plate Count @37/22°C <i>E. coli</i>/coliforms <i>Pseudomonas aeruginosa</i>, <i>Clostridium perfringens</i></p>	<p>a) Net Volume pH</p> <p>b) Borate, Nickel, Selenium Heavy Metals (Cadmium, Chromium (calculated as total Cr), Lead, Mercury Net Volume</p>
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FOOD AND DRUGS AUTHORITY

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FOOD PRODUCT CATEGORY & PARAMETER REQUIREMENTS FOR FOOD PRODUCT REGISTRATION

S/N	PRODUCT CATEGORY/ SUBCATEGORY	LOCALLY MANUFACTURED FOOD PRODUCTS	
		MICROBIOLOGICAL PARAMETERS	PHYSICOCHEMICAL PARAMETERS

			pH
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- NB: 1. Contact the Food and Drugs Authority (FDA) Office for information on Food Products that are NOT Covered by this document.**
- 2. The Food and Drugs Authority (FDA) may still call on Clients to submit additional documents during evaluation when necessary.**
- 3. This document may be updated from time to time base on availability of New Scientific Information**

Signature:.....
(HOD

Date:.....

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