



# REGULATIONS ON MANAGING & USING FOOD ADDITIVES IN VIETNAM

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## Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT Provide guidance on FAs management

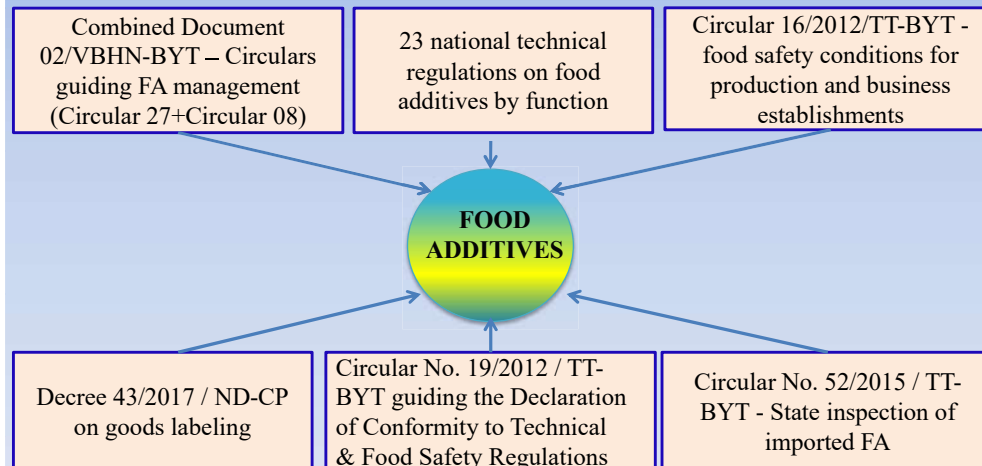
- ❖ A combination of those two circulars above is Document 02/VBHN-BYT
- ❖ Fully conform to Codex Standards (2014).

**CODEX GENERAL STANDARD FOR FOOD ADDITIVES**  
*CODEX STAN 192-1995*

**CODEX ALIMENTARIUS**  
International Food Standards



## VIETNAM'S REGULATIONS OF FA



## Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT Provide guidance on FAs management

1. Scope of adjustment
2. Prohibited behaviors in FAs use
3. List of FAs & maximum limit level

- List of additives permitted for use in food production, processing and trading.
- The maximum limit.
- Requirements for FAs management



**Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT**

**Provide guidance on FAs management**

1. Scope of adjustment

2. Prohibited behaviors in FAs use

3. List of FAs & maximum limit level

- Use of FAs which are not in the list of allowed-to-be-used FAs.
- Use of FAs exceeding the permitted limit and not for the right food.
- Use of FAs which do not fully meet management requirements (facility conditions, technical regulation, labeling ...).
- Use of FAs of unknown origin, provenance or use of expired Fas.



**Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT**

**Provide guidance on FAs management**

1. Scope of adjustment

2. Prohibited behaviors in FAs use

3. List of FAs & maximum limit level

1. The list of FAs allowed to be used in food
  - a. The list of allowable Fas by INS (Appendix 1)

No	INS	Name of FAs		Functions	Regulation on ML (page)
		Vietnamese	English		
1	100(i)	Curcumin	Curcumin	Colouring	89
2	100(ii)	Turmeric	Turmeric	Colouring	90
3	101(i)	Riboflavin	Riboflavin	Colouring	90



**Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT**

**Provide guidance on FAs management**

1. Scope of adjustment

2. Prohibited behaviors in FAs use

3. List of FAs & maximum limit level (cont 1)

1. The list of FAs allowed to be used in food
  - b. The list of allowable FAs by Vietnamese and English name (Appendix 1)

No	INS	Name of FAs		Functions	Regulation on ML (page)
		Vietnamese	English		
1	950	Acesulfam kali	Acesulfame Potassium	Sweetener, Flavour enhancers and flavourings	287
2	472a	Acetic And Fatty Acid Esters Of Glycerol	Acetic And Fatty Acid Esters Of Glycerol	Emulsifiers, Sequestrants, stabilizers	237
3	1422	Acetylated Distarch Adipat	Acetylated Distarch Adipat	emulsifier, stabilizer, thickener, Flour treatment agents	324



**Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT**

**Provide guidance on FAs management**

1. Scope of adjustment

2. Prohibited behaviors in FAs use

3. List of FAs & maximum limit level (cont 2)

2. Maximum limit for FAs in food (Appendix 2)

**CURCUMIN**

INS	Name of FAs
100(i)	Curcumin

Food group code	Food group	ML (mg/kg)	Note
01.2.1	Fermented milks (plain)	100	CS243
01.6.1	Unripened cheese	GMP	CS221, CS283
02.1	Fats and oils essentially free from water	5	



Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT

Provide guidance on FAs management

4. Management requirements for FAs

5. Transitional provisions

1. FAs producing and/or trading establishments must meet the food safety regulations applicable to establishments producing and / or trading food, tools, food packing and storing materials (Circular No. 16/2012/TT-BYT dated 22/10/2012).

2. FAs must be recognized/confirmed to have met technical regulations/standards prior to being produced, traded, imported and used for food production and processing (Circular No. 19/2012 / TT-BYT dated 09/11/2012).



Circular 27/2012 / TT-BYT and Circular 08/2015 / TT-BYT

Provide guidance on FAs management

4. Management requirements for FAs (tiếp)

5. Transitional provisions

3. Apply **GMP** in the process of food production and processing and also follow the followings:

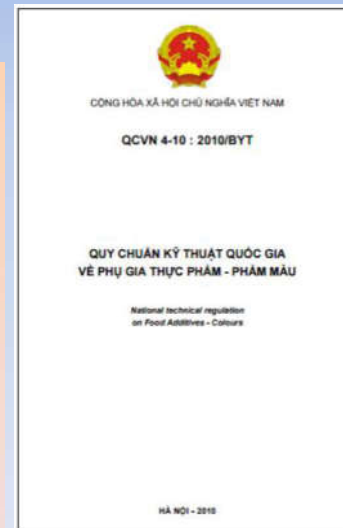
- a) Minimize the FA amount needed to meet technical requirements;
- b) The amount of FAs used in the production, processing, preservation, packaging and transport of food must not alter the nature of the food.

4. **Labeling** of FAs shall comply with current applicable provisions of law.



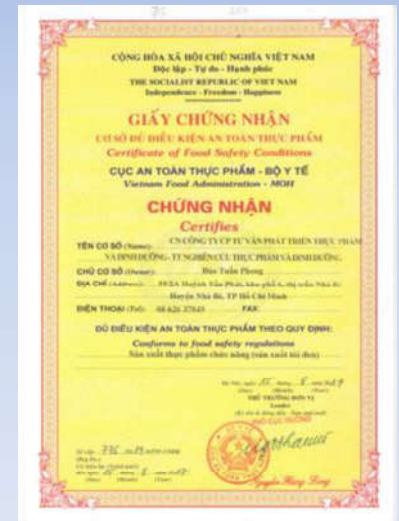
TECHNICAL REQUIREMENTS ON FA

- ❖ 23 national technical regulations on FAs by functional groups
- ❖ Fully conform to JECFA
- ❖ Technical requirements: purity, impurities, heavy metals, microorganisms ...
- ❖ Testing methods
- ❖ As a basis for officially recognizing /declaring FAs



CIRCULAR 16/2012/TT-BYT – FOOD SAFETY CONDITIONS FOR PRODUCTION AND BUSINESS ESTABLISHMENTS

- ❖ Food safety conditions for production establishments
- ❖ Food safety conditions for business establishments
- ❖ Food safety conditions in food preservation
- ❖ Food safety conditions in food transporting processes






## Decree No. 43/2017 / ND-CP- GOODS LABELING C BAT DAU


- ❖ Name of FAs
- ❖ Name and address of the responsible merchants
- ❖ Origin
- ❖ Quantitative components
- ❖ Manufacture date & expiry date
- ❖ Use & maintenance instructions
- ❖ Warning information (if applicable)

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## CIRCULAR 19/2012/TT-BYT GUIDING THE DECLARATION OF CONFORMITY TO TECHNICAL & FOOD SAFETY REGULATIONS

- ❖ Order and application for declaration of manufactured or imported FAs for circulation on the market
- ❖ Order and application for declaration of imported FAs for internal use by enterprises
- ❖ To consider the use of FAs which are not yet specified in the list




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### FOR IMPORTED AND PRODUCED FAs TO BE CIRCULATED ON THE MARKET (Declaration on meeting technical regulations)

- ❖ APPLICATION FOR DECLARATION MUST HAVE THE FOLLOWING DOCUMENTS:
  - Statement of declaration;
  - Product specification;
  - Test results within 12 months of the designated laboratory;
  - Labels circulated in the country of manufacture accompanied with Vietnamese sub-labels;
  - Quality control plan (for domestic production);
  - Certificate of food safety (for domestic production and products with special preservation requirements);
  - Periodic assessment plan;
  - Compliance evaluation report;
  - Business registration;
  - Certificate of conformity with HACCP, ISO 22000 or equivalent (if any)




### FOR IMPORTED AND PRODUCED FAs TO BE CIRCULATED ON THE MARKET

**➔ Submitting declaration applications online:**

<http://congbosanpham.vfa.gov.vn/HomePage.do>

**Within 07-15 working days from the date of receiving the valid declaration application, VFA shall issue a certificate of food safety compliance.**



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## FOR IMPORTED FAs TO BE USED INTERNALLY BY ENTERPRISES

- ❖ **Application for imported FAs to be used internally within enterprises:** Clause 1, Article 6 of Circular No.19/2012/TT-BYT.
- Product specification;
- Certificate of business registration;
- Test results within 12 months of the manufacturer / independent testing laboratories.



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## CIRCULAR 52/2015/TT-BYT- STATE INSPECTION OF IMPORTED FAs

- ❖ 14 state inspection agencies for imported food
- ❖ Inspection bases: declaration documents, Vietnamese and international regulations
- ❖ Inspection methods:
  - Standard inspection: check documents & organoleptically check representative sample
  - Strict inspection: check applications and testing
  - Reduced inspection: check documents only
- ❖ Submit the documents for inspection at the national one-shop portal.



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## REQUIREMENTS FOR FOOD ADDITIVES TO BE CIRCULATED IN VIETNAM

- 1 Issue Certificate of Declaration
- 2 Issue notification to confirm a certain FA meets requirements to be imported (for imported FAs)
- 3 Periodical testing (every 6 or 12 months)



## LOOKING UP DOCUMENTS AND SUBMITTING APPLICATIONS ONLINE

### 1. Submitting declaration applications online

<http://congbosanpham.vfa.gov.vn/HomePage.do>

### 2. Submitting application to register for state inspection and custom clearance

<https://vnsw.gov.vn/>

### 3. Looking up documents on FAs

<http://www.vfa.gov.vn>

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**THANK YOU VERY MUCH!**

