

## 12.0 THAILAND



Always check the latest in-country requirements on [Micor](#)

### 1. Establishment registration

Not required for Thailand

### 2. Halal

Not required for Thailand

### 3. Shipping and shipping documents

Please see the list below of standard shipping documents required to be supplied to the importer/distributor for the clearance of goods in Thailand:

- Health Certificate or Certificate as to the Condition
- Certificate of Origin
- Commercial Invoice
- Packing List
- Certificate of Analysis for each product
- Fit for Human Consumption Letter
- Bill of Lading or Seaway Bill

### 4. Product registration

All dairy products need to be registered with the Thailand Government  
Validity – 5 years

- Things to know before importing
- Product labelling
- Product registration flow chart

### 5. Food regulations

Standard parameters Thailand

- Micro-parameter
- Additives
- Prohibited Food Substances
- Heavy metals

### 6. Import Permit Application

Application approval – 5 working days  
Validity – up to 90 days

- Key information
- Documents required

### 7. Intellectual property

Intellectual property, trademarks and brand protection are key considerations for manufacturers when commencing exports

### 8. Tariff quota and HS Codes

See the [Trade Agreement Comparison Guide](#) for Thailand tariff rates.

Check [DFAT Free Trade Agreement Portal](#) To confirm HS codes and tariff rates.

NOTE : Tariffs for Liquid Milk and Cream and for Skim Milk Powder will be removed from 1st January 2025

### 9. Useful links

# THAILAND REGISTRATION PROCESS



Visit this website to start the application process

## Submit Application

Submit the power of attorney (POA) to access to the FDA [e-submission system](#)

Select the applicable parameters and download the application. Fill in the necessary information and upload the application together with supporting documents

## Payment

Pay the official reviewing fee

## Application evaluation

If more information is needed

Additional clarification submitted

Review of application by FDA officer

If rejected

Resubmit the application

## Payment

Pay the government fee (If any)

**Download the food product license**

## Document Requirements

- Artwork
- Certificate of Analysis (COA)
- Quality manufacturing certificates (GMP, HACCP, FSSC...) – public notary
- Trademark certificate
- Letter of Authorization
- Flow Chart
- Supporting documents (claiming)

[See appendix for detailed e-submission guide](#)



# THAILAND PROCESS GUIDE

## 1. Establishment registration

Not required for Thailand

## 2. Halal

Not required for Thailand

## 3. Shipping and shipping documents

Import formality/procedure will involve Customs Dept (Ministry of Finance) & Thai FDA office, which based in the entrance port. The documents required are as follows:

- Commercial Invoice,
- Packing List (with production and expiry date),
- AWB/Bill of Lading,
- Certificate of Origin (COO/FTA),
- Certificate of Analysis (COA),
- Heath Certificate and others (which may request if required by Thai Authorities)

Please check the DFAT website for current safeguard limits for relevant HS Code.

## 4. Product registration

All imported products must be registered with the Thailand Government and the process can only be carried out by a registered Thailand company. Once the products are registered and an Import Permit issued, the products can be imported.

A sticker can be placed on the products on their arrival in Thailand.

### Things to know before importing:

THAI FDA Registration Documents Required:

- Product Specification Sheets (each product)
- Ingredient's statement, percentage break down (each product)
- Processing Flow Chart (each product)
- Product Labels / Product Pack shots (each product)
- Halal Certificate (if applicable - for each product)
- Factory Certificate either one of these documents (GMP, ISO, HACCP, BRC, IFS or FSSC). The certificates needs to be notified as a "True Copy" by notary public.

- Statement confirm that the product(s) do not contain PHOs (Partially Hydrogenated Oil) in the ingredient / formulation. Submit one document with sign and stamp under company letter head and declare each product name in the letter.
- Compliance with Thai Food Laws {such as Pathogens, Contaminants such as chemical, heavy metals and Pesticides etc.}
- Free Sale Certificate or Certificate of Free Sale
- Manufacturing Business Licence
- Establishment Registration Certificate with the Australian Government

### Product Labelling

Refer to the Ministry of Public Health (No. 367) B.E. 2557 (2014) Labeling of Prepackaged Foods. Brief information about the standards are:

Imported food product need to have text in Thai language and the following particulars, unless the Food and Drug Administration (Thai FDA) make an exemption for any text.

1. Name of food (if any)
2. Food serial number
3. Name and address of manufacturer, packers, importers or head office

Food imported from foreign countries are required to display the name and address of importers with text of "importer" or "imported by" and display name and country of manufacturers.

Contents of Food in metric system:

1. For solid foods, by net weight
2. For liquid foods, by net volume
3. For semi-solid or other, by net weight or net volume.

If foods have been prescribed for drain weight, the drain weight should be displayed with:

1. Percentage by weight of main ingredients in descending orders, excluding
  - 1.1 Label of food with total space less than 35 cm<sup>2</sup>, however text of main ingredients need to be displayed on the containers of food or
  - 1.2 Food with only one ingredient, excluding food additives or flavour as mixture or

1.3 Dried, powdered, or concentrated food that have to dilute or dissolve before consumption can display either main ingredients in average percentage by weight, or when such food is diluted or dissolved, or both according to instructions on label.

1.4 Text of "Information for food allergy: contain....." for ingredients in food or "information for food allergy: may contain....." before contamination in process, as the case maybe, (specify types and kinds of allergen or hypersensitivity substances). If text of "Information for food allergy" is not applicable, the information for allergen may be displayed as "contain....." or "may contain....." in a frame. Colour of letter should contrast with background colour of the frame and the colour frame should contrast with background colour of the label.

Types and kinds of food that are allergen or hypersensitivity substances are:

1. Cereals containing gluten
2. Crustacea
3. Eggs and egg products
4. Fish and fish products
5. Peanut, soybeans, tree nuts and their products
6. Milk and dairy products including lactose; except lactitol from milk and milk products
7. Sulphite at concentrations of 10 mg/kg or more.

Due to texts in Clause (IV) exclude food which contains allergens or hypersensitivity substances as main ingredients which their names have been clearly declared as allergens or hypersensitivity substances such as fresh cow's milk, baked peanuts.

Declare functional class titles of food additives together with specific names or with International Numbering System: INS for Food Additives. If food additives are carried into a food in an amount sufficient to perform a technological function the following text needs to be declared, as per the case:

1. "Natural colour" or "synthetic colour" follows with specific name or International Numbering System: INS for Food Additives

2. Function category follows with specific name for flavouring enhancers and sweeteners. For food additives other than preservatives, flavour enhancers, sweeteners, and colours, text of "food additive" can be displayed instead of functional class titles of food additives together with specific names or with International Numbering System: INS for Food Additives

Text of "natural imitation odour added", "artificial flavour added", "natural flavour added" or "natural imitation flavour added" if use.

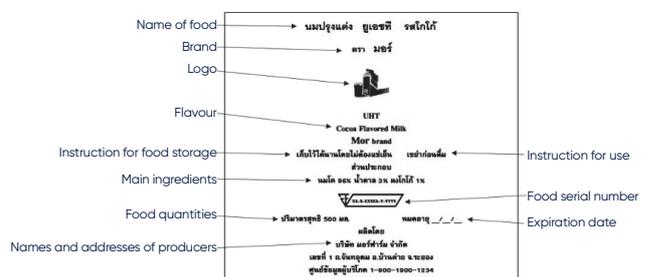
Display date/month and year if shelf life of such food is not longer than 90 days, or display month and year when shelf life of such food is longer than 90 days, with words "should consume by" or "Expiration Date".

**Other information:**

1. Warning statement;
2. Storage instruction;
3. Cooking instruction;
4. Instruction for use and essential text for food intended for infant or new-born baby or for particular individuals
5. Additional texts as specified in an Annex
6. Particular texts as specified by particular Notification

Label of foods should be placed, tagged, or presented on containers or packets of food in a prominent position and the size of label and containers or packets should be proportionate. There should be no misleading information on the label.

**Example of labelling standard**



## 5. Food regulations

### Standard parameters Thailand

#### Micro-parameter



Refer to document from Ministry of Public Health (No. 416) B.E. 2563 (2020) issued under the Food Act B.E. Terms and Conditions and methods for analysing pathogenic microbial food.

Product	Pathogenic microbes	Standard
(1.1) Modified milk for infant (powder or dry type) (1.2) Infant food (powder or dry type)	Salmonella spp.	Not found in 25 grams (g)
	Staphylococcus aureus	Not found in 0.1 grams (g)
	Bacillus cereus	Not more than 100 in 1 gram (CFU/g)
	Chronobacter Species	Not found in 10 grams (g)
(1.3) Modified follow-on formula milk for infants and young children (powder or dry type) (1.4) Follow-up formula food for infants and young children (powder or dry type)	Salmonella spp	Not found in 25 grams (g)
	Staphylococcus aureus	Not found in 0.1 grams (g)
	Bacillus cereus	Not more than 100 in 1 gram (CFU/g)
(1.5) Modified milk for infants and milk Not found in 25 grams (g) Not found in 0.1 grams (g) Modified follow-on formula for infants and young children other than powder or dry form (1.6) Infant food other than powder or dry form	Salmonella spp.	Not found in 25 grams (g) or milliliters (mL)
	Staphylococcus aureus	Not found in 0.1 gram (g) or milliliters (mL)
(4.2) Milk powder (4.3) Flavored milk (dry type) (4.4) Dairy products (dry type)	Salmonella spp	Not found in 25 grams
	Staphylococcus aureus	Not more than 100 in 1 gram
	Bacillus cereus	Not more than 100 in 1 gram (CFU/g)
	Listeria monocytogenes	Not found in 25 milliliters (mL)
(6.1) Cheese with free water content (aW) 0.9	Salmonella spp	Not found in 25 grams
	Staphylococcus aureus	Not more than 100 in 1 gram (CFU/g)
	Bacillus cereus	Not more than 100 in 1 gram (CFU/g)
	Clostridium perfringens	Not more than 100 in 1 gram (CFU/g)
	Listeria monocytogenes	Not found in 25 grams (g)
(6.2) Cheese with free water content (aW) between 0.82-0.9	Salmonella spp	Not found in 25 grams
	Staphylococcus aureus	Not more than 100 in 1 gram (CFU/g)
	Bacillus cereus	Not more than 500 in 1 gram (CFU/g)
	Listeria monocytogenes	Not found in 25 grams (g)
(6.3) Cheese with free water content (aW) 0.82	Salmonella spp	Not found in 25 g (g)
	Staphylococcus aureus	Not more than 100 in 1 gram (CFU/g)
	Listeria monocytogenes	Not found in 25 grams (g)

Reference:

<https://www.fda.moph.go.th/>

<https://www.fas.usda.gov/>

<https://www.gov.br/>

Thailand has adopted the following microbiological standards for infant formula:

1. *Enterobacter sakazakii*: n=3, c=0, m=0/100g.

Thailand has adopted the sampling plan for *E. sakazakii* specified in the Codex standard for *Powdered Follow up and Formula for Special Medical Purposes for Young Children* (the Codex standard was adopted by the last meeting of the Codex Committee on Food Hygiene, as per Alinorm 08/31/13 Annex II).

2. *Bacillus cereus*: the level of *B. cereus* in infant formula shall not exceed 100 cfu/g, which is equivalent to the Australian standard as outlined in Standard 1.6.1. of the Food Standards Code.

Export registered establishments producing infant formula for export to Thailand must reflect the above microbiological standards in their Approved Arrangement product testing procedure. A NATA accredited laboratory does not need to be used, however the Australian Standard test method should be used and reflected in the test results. The specific batch that was exported does not need to be

tested. The Approved Arrangement product testing procedure must indicate that infant formula exported to Thailand is tested within the fortnight of production –either plus or minus 14 days. For example, if infant formula exported to Thailand was manufactured on 14/10/08 there should be at least one test result available between 1/10/08 and 28/10/08.

The export registered establishment's Approved Arrangement product testing procedure for Thai requirements for infant formula and test results for infant formula exported to Thailand are subject to audit. Thailand has no other known additional requirements for microbial and residue sampling of milk and milk products that differ from those required in the Export Control (Milk and Milk Products) Rules 2021.

The Export Control Rules references the Food Standards Australia and New Zealand (FSANZ) where there are no known requirements, in this case Thailand.



[Australia New Zealand Food Standards Code – Schedule 27 – Microbiological limits in food \(legislation.gov.au\)](https://www.legislation.gov.au)

#### S27–4 Microbiological limits in food under the Australian New Zealand Standards Code

	(n)	(c)	(m)	(M)
<b>All cheese</b>				
<i>Escherichia coli</i>	5	1	10/g	102/g
<b>Raw milk cheese</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
Staphylococcal enterotoxins	5	0	not detected in 25 g	
<b>Soft and semi-soft cheese (moisture content &gt; 39%) with pH &gt; 5.0</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Dried milk</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Unpasteurised milk for retail sale</b>				
<i>Campylobacter</i>	5	0	not detected in 25 mL	
Coliforms	5	1	102/mL	103/mL
<i>Escherichia coli</i>	5	1	3/mL	9/mL
<i>Salmonella</i>	5	0	not detected in 25 mL	
SPC	5	1	2.5x10 <sup>4</sup> /mL	2.5x10 <sup>5</sup> /mL
<b>Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> can occur</b>				
<i>Listeria monocytogenes</i>	5	0	not detected in 25 g	
<b>Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> will not occur</b>				
<i>Listeria monocytogenes</i>	5	0	102cfu/g	

	(n)	(c)	(m)	(M)
<b>Cereal-based foods for infants</b>				
Coliforms	5	2	less than 3/g	20/g
<i>Salmonella</i>	10	0	not detected in 25 g	
<b>Powdered *infant formula, other than powdered *follow-on formula</b>				
<i>Cronobacter</i>	30	0	not detected in 10g	
<i>Salmonella</i>	60	0	not detected in 25 g	
<b>Powdered follow-on formula</b>				
<i>Salmonella</i>	60	0	not detected in 25 g	

## Prohibited materials

According to the US FDA Food and Agriculture – Regulations Report – Thailand prohibited substances in import food products are as follows:

1. Substances prohibited in foods:
  - a. Calcium iodate or potassium iodate (except to adjust nutrition that relates to iodine deficiency as approved by the TFDA)
  - b. Nitrofurazone
  - c. Formaldehyde, formaldehyde solution and paraformaldehyde
  - d. Methyl alcohol or methanol (except for use as processing aids for export purposes)
2. Foods prohibited to be manufactured, imported, or sold:
  - a. Brominated vegetable oil
  - b. Salicylic acid
  - c. Boric acid
  - d. Borax
  - e. Potassium chlorate
  - f. Coumarin, or 1,2-benzopyrone, or 5,6-benzo-alpha-pyrone, or cis-o-coumaric acid anhydride, or o-hydroxycinnamic acid, lactone
  - g. Dihydrocoumarin, or benzo dihydropyrone, or 3,4-dihydrocoumarin, or hydroxycoumarin
  - h. Diethylene glycol, or dihydroxy diethyl ether, or diglycol, or 2,2'-oxybis-ethanol, or 2,2'-oxydiethanol
  - i. Dulcin or 4-ethoxyphenylurea or para-phenetolcarbamide
  - j. AF-2 or 2-(2-furyl)-3-(5-nitro-2-furyl) acrylamide or furylfuramide
  - k. Potassium bromate
  - l. Formaldehyde, formaldehyde solution and paraformaldehyde
  - m. Melamine and its analogues, specifically cyanuric acid
  - n. Foods in which substance no. 1-13 is used as ingredient
  - o. Genetically modified foods containing Cry9C DNA Sequence
  - p. Ready-to-eat gelatin and jelly, containing glucomannan or konjac flour packed in small containers with a diameter or diagonal width no larger than 4.5 cm
  - q. All kinds of puffer fish and foods containing puffer fish meat as an ingredient
  - r. Food containing objects other than food packed inside food packages, except for the purposes of food quality or standard preservation such as desiccator, oxygen absorber, etc., and in separate packages, seasonings, or consuming accessories (such as plastic spoons, chopsticks, measuring spoons, etc.)
  - s. Partially hydrogenated oils and foods contain partially hydrogenated oils

## Heavy Metals Limits

The limits set by the Thailand Government for Dairy (excluding Infant Milk Formula) are set as per CODEX standards. Please refer to the link below.

[CXS\\_193e.PDF \(ico.org\)](#)

1. Aflatoxin: 0.5 ug/kg
2. Lead: 0.02 mg/kg

## 6. Import Permit Application

### Key information

Dairy products imported into Thailand must be registered/approved by Thai FDA (Ministry of Public Health)

Imports must comply with other Thai Authorities rules and regulations such as

- Dept. of Livestock Development (Ministry of Agriculture & Cooperatives);
- Dept of Foreign Trade (Ministry of Commerce);
- Excise Tax Dept (Ministry of Finance)

### Documents required

Import formality/procedure will involve Customs Dept (Ministry of Finance) & Thai FDA office which based in the entrance port. The documents requirement are as follows

- Commercial Invoice,
- Packing List (with production and expiry date),
- AWB/Bill of Lading,
- Certificate of Origin (COO/FTA),
- Certificate of Analysis (COA),
- Heath Certificate and others (which may request if required by Thai Authorities)

## 7. Intellectual property

Intellectual property, trademarks and brand protection are key considerations for manufacturers when commencing exports.

Manufacturers looking to export to Thailand should undertake an IP audit and better understand key IP considerations by visiting [IP Australia](#) and the [ipthailand.go.th](#) websites.

Companies should protect these rights through the registration of their brands and trademarks either at a country level as a starting point, or via the global brand registration system, the Madrid System (The World Intellectual Property Organization - WIPO).

Intellectual property such as key ingredient information or production processes should be protected via confidentiality agreements or non-disclosure agreements.

As an example, please see link below for an article on IKEA.



[Sweden's IKEA loses right to use its own name in Indonesia | Reuters](#)

## 8. Tariff quota and HS codes

The Thailand-Australia free trade agreement (TAFTA) entered into force on 1 January 2005, with an immediate reduction in tariff rates for all dairy products. From 1 January 2020, the ASEAN Australia New Zealand free trade agreement (AANZFATA) replaced the TAFTA as the preferential agreement for export of dairy products to Thailand. This is for all dairy products except liquid milk and SMP. In these two cases, the TAFTA agreement remains the preferred agreement with special safeguard volume restrictions set to be phased out by 2025. Exporters are advised to consult a specialist customs broker before entering the Thai market.

Please check the DFAT website below for current safeguard limits for relevant HS Code.



[DFAT Free Trade Agreement Portal](#)

### USEFUL LINKS



[Austrade: New service helps dairy processors get export ready](#)

[Dairy | Micor \(agriculture.gov.au\)](#)

[Thailand \(TH\) | Micor \(agriculture.gov.au\)](#)

[DAFF: Charging guidelines 2022](#)

[DAFF: Export facilitator service](#)

[DAFF: Requirements for transferring prescribed goods between export registered establishments](#)

[DFAT Free Trade Agreement Portal](#)

[Export Control \(Milk and Milk Products\) Rules 2021](#)

[Exporting non-prescribed goods from Australia](#)

[IP Thailand](#)

[Thailand: Implementation of improved quotas for some dairy products under the Thailand-Australia](#)

[Free Trade Agreement \(2019-01\) - DAFF \(agriculture.gov.au\)](#)

[Australia New Zealand Food Standards Code - Schedule 27 - Microbiological limits in food \(legislation.gov.au\)](#)

# THAILAND REGISTRATION PROCESS

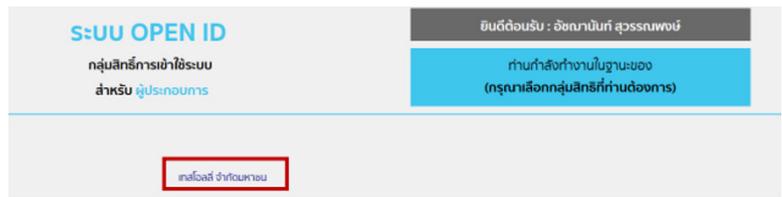
1. Enter to website [privus.fda.moph.go.th](http://privus.fda.moph.go.th) and select entrepreneur



2. Enter to website [privus.fda.moph.go.th](http://privus.fda.moph.go.th) and select entrepreneur



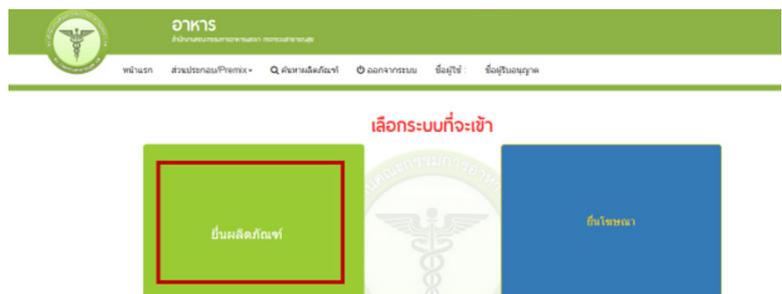
3. Choose the company name



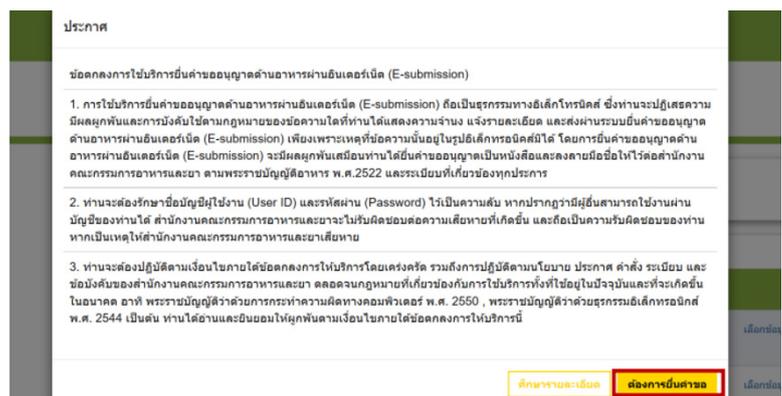
4. Select "food system"



5. Select "submit for product"



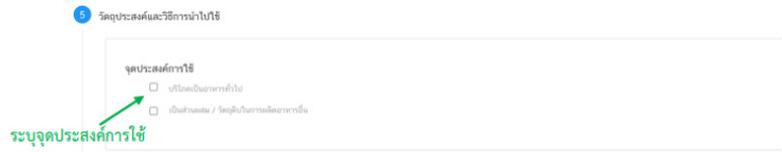
6. Select "want to submit the application"



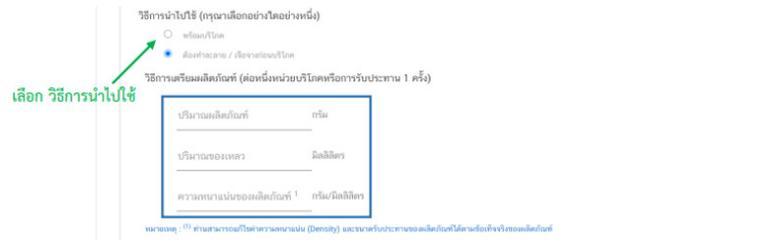




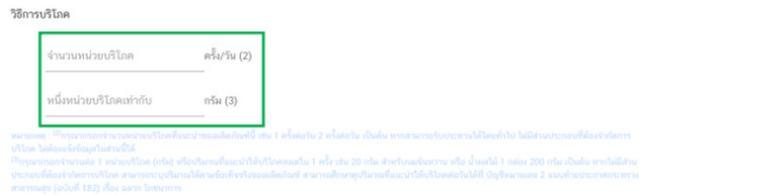
18. Objection for use



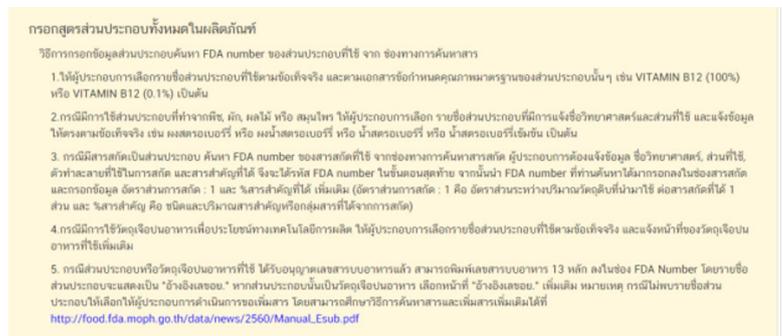
19. Direction of use



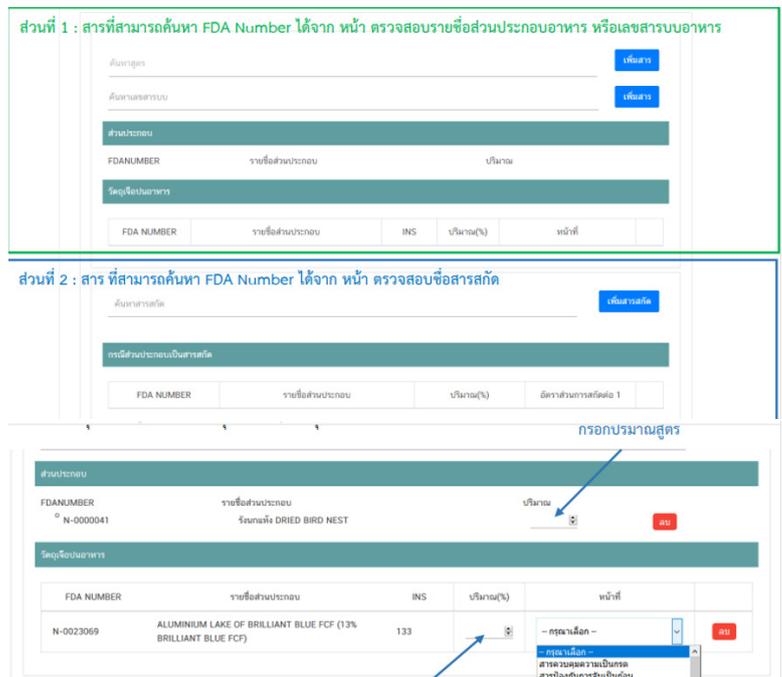
20. Serving suggestion



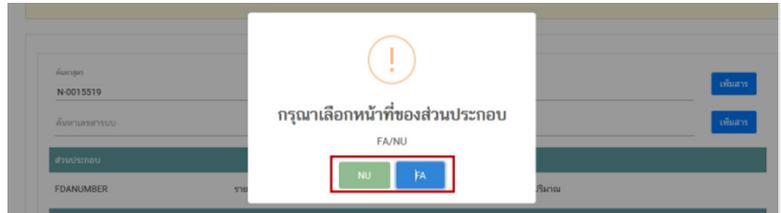
21. Fill in the composition



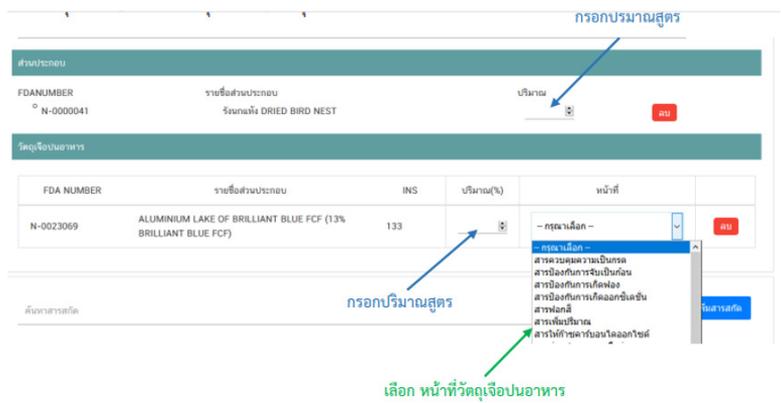
22. Search FDA number from system. Add the content of each ingredient



23. Selection the function of ingredient.  
 NU = nutrient. FA = food additive



24. Add the content



25. In case of use food license number instead.  
 Fill in the food license number



26. Add the content



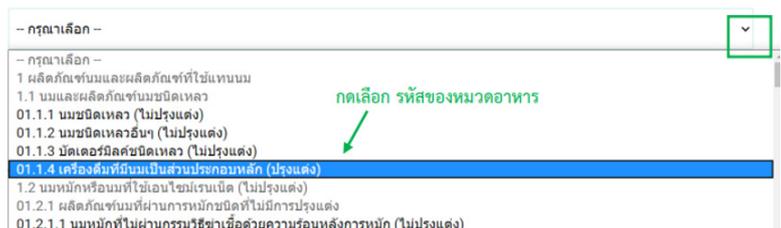
27. For plant extraction  
 Type FDA number of plant extraction



28. Add the content, extraction ratio  
 and active ingredient content



29. Select the food category number  
 follow food additive regulation



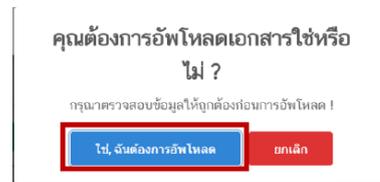
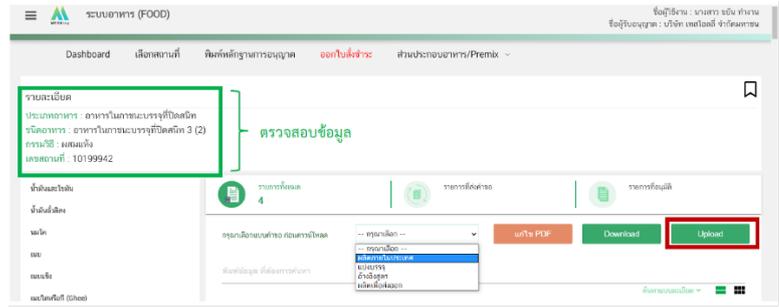
30. Download application

กดปุ่ม "DOWNLOAD" เพื่อดาวน์โหลดแบบฟอร์มคำขอหลังจากที่ทำการกรอกรายละเอียดเรียบร้อยแล้วและเมื่อได้รับแบบฟอร์มคำขอ  
ให้ท่านตรวจสอบความถูกต้องของข้อมูลทั้งหมดอีกครั้งก่อนทำการอัปโหลดคำขอ



หมายเหตุ : ส่วนราชการ ระบุ "DOWNLOAD" เป็นการดาวน์โหลดแบบฟอร์มที่จะขอข้อมูลในรูปแบบไฟล์ PDF เพื่อทำการใช้ในภายหลังได้

31. Upload the supporting documents for system check



32. System's acceptance after uploading is successful

