

# 10.0 VIETNAM



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

## 1. Establishment registration

Not required for Vietnam

## 2. Halal

Not required for Vietnam

## 3. Shipping and shipping documents

### What documents do I need?

- Transfer document/certificate
- 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

Timing – 2-3 months  
Guide – 3-6 months  
Validity – 3 years

- Key information
- General conditions
- Information to be provided
- Labelling

## 5. Food regulations

Standard parameters

- Milk powders and cream powder
- Milk and milk products – whey, caseine, milk fat, cheese, infant formula

## 6. Import Permit Application

Requirements for:

- Product self-declaration
- Veterinary Quarantine license
- Veterinary medical test
- Food hygiene test
- Full customs documentation 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 Vietnam tariff rates  
Check [DFAT Free Trade Agreement Portal](#) to confirm HS codes and tariff rates

[List](#) of 50 countries that have signed FTA's with Vietnam

## 9. Useful links

# VIETNAM REGISTRATION PROCESS – FOR SELF-NOTIFICATION

Product category: Supplemented Food and Food



Visit this [website](#) to start the application process\*

## Submit Application

Enter the website and fill in the necessary information. Upload the application together with supporting documents

Or post:  
Food Safety Management Authority of Ho Chi Minh City No 18,  
Cach Mang Thang 8 Street,  
Ben Thanh Ward,  
District 1,  
Ho Chi Minh City

Tel: 0283 601 6401

## Application evaluation

If more information is needed

Additional clarification submitted

Review of application by MOH officer

If rejected

Resubmit the application

Result uploaded by MOH staff

## Document Requirements

- Application Form
- Certificate of Free Sale / Health Certificate / Certificate of Exportation (embassy legalisation) – not an official requirement but may be required
- Certificate of Analysis (within 1 year)
- Artwork
- Scientific supporting documents (for health claim) – minimum 10% RNI (Reference Nutrient Intake) for supplemented food only
- Business license
- Letter of Authorisation from Manufacturer (embassy legalisation): not an official requirement but may be required

Foreign-language documents are required to be translated and notarised before submitting to authority.

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



\*For Ho Chi Minh city MOH authority

Subject to the importer's legal address, if importer is located in Ho Chi Minh city, submission should be done to Ho Chi Minh MOH authority. If importer is locating in different province, submission needs to go through provincial MOH.

# REGISTRATION PROCESS – SPECIALISED

**Products category: Health Supplement, Dietary Supplement, Food for Special Medical Purposes, Medical Food, Food for Special Dietary Uses, Infant Formula up to 36 months of age**



Visit this [website](#) to start the application process\*

## Submit Application

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Direct submit or post:  
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Cach Mang Thang 8 Street,  
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Tel: 0283 601 6401

## Application evaluation

If more information is needed  
Additional clarification submitted

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If rejected

Resubmit the application

Result uploaded by MOH staff

## Document Requirements

- Application Form
- Certificate of Free Sale / Health Certificate / Certificate of Exportation (embassy legalization)
- Certificate of Analysis (within 1 year)
- Artwork
- Scientific supporting documents (for health claim) - minimum 15% RNI (Reference Nutrient Intake)
- Good Manufacturing Practice (GMP certificate)
- Business license
- Letter of Authorization from Manufacturer (embassy legalization): not an official requirement but commonly required

Foreign-language documents are required to be translated and notarized before submitting to Authority.

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



\*For Ho Chi Minh city MOH authority

Subject to the importer's legal address, if Importer is locating in Ho Chi Minh city, submission should be done to Ho Chi Minh MOH authority. If Importer is locating in different province, submission needs to go through provincial MOH.

# VIETNAM PROCESS GUIDE

## 1. Establishment registration

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## 2. Halal

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## 3. Shipping and shipping documents

### Transfer document/certificate

A transfer document is required to export Australian made prescribed goods.

Transfer documents can only be issued for registered export establishments (both dispatch and receiving) and for eligible export goods.



[Link: Requirements-transferring-prescribed-goods \(awe.gov.au\)](#)

### Example of transfer document

**Attachment 1:** An example of a declaration showing the minimum details required.  
Note: This example is for dairy products.

 No XX Dairy Rd Somewhere, Aust Ph: (0X) XXX XXXX Registered establishment no. 1234 Company name						
Product	Establishment of origin	Batch / Product code	Manufacture date	Number & kind of packages	Quantity	Net weight
Receiving establishment name ..... Receiving establishment address ..... Receiving establishment registration number .....			Specific importing country requirements ..... EU eligible (if applicable) Yes <input type="checkbox"/> No <input type="checkbox"/>			
Temperature requirements of product while in transit: <input type="checkbox"/> Must be kept frozen (keep at -18°C or less) <input type="checkbox"/> Must be kept chilled (keep at 5°C or less) <input type="checkbox"/> Un-refrigerated						
Date of departure	Estimated date of arrival	Transport company				
<b>Declaration by despatching establishment</b> At the date that I, the undersigned make this declaration, the processed dairy product described above was manufactured in accordance with: 1. the prescribed export conditions, and any other export conditions that apply in relation to the milk and milk products under the Export Control Act 2020; and 2. importing country requirements relating to the milk and milk products have been met. If no specific country has been nominated above, then the product identified in this declaration has been manufactured to the general export standard and not in accordance with any specific importing country requirement. Further information regarding importing country eligibility should be confirmed by contacting <name of company>.i.e. <i>your company</i> I further declare the information contained in this declaration is true and complete Note: If you are EU listed as a dairy manufacturer then you must indicate if the product is EU eligible or not						
Signed: .....			Printed Name: .....			
Dated: ...../...../.....			Position: .....			
Note: The declaration can only be signed by a person listed in the company's approved arrangement as a person eligible to make such a declaration						

### Health certificate for all milk and milk products

For milk and milk products for human consumption (including those classified as a prescribed good by Vietnam), use Health Certificate template ZD035.

### ZD035 Dairy Health Certificate

The ZD035 Certificate including the following:

*I hereby certify that to the best of my knowledge the conditions or restrictions applicable under the particular inspection system prescribed under the Export Control Act have been complied with in respect of the prescribed good described above, being goods that are:*

1. In sound condition
2. Fit for human consumption
3. Of Australian origin.

### Endorsement 343 - DAIRY - VIETNAM The above products are available for sale in Australia

The above products are available for sale in Australia.

For milk and milk products, the ZD035 Health Certificate can be used with optional endorsements; 435, 436, 437, 1192, 1193 or 1194.

### Optional Endorsement 435 - DAIRY - VIETNAM radioactivity & available for sale

*The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.*

The above products are available for sale in Australia.

### Optional Endorsement 436 - DAIRY - VIETNAM radioactivity, disease & available for sale statements

*The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout. Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/kg.*

The above products are available for sale in Australia.

*Animals from which these products were taken were free from clinical diseases caused by the agents listed in the Office International des Epizooties List A for the species concerned, and live in an area free of these diseases. I further certify that Foot and Mouth Disease, Rinderpest and Bovine Spongiform Encephalopathy do not exist in Australia.*

**Optional Endorsement 437 - DAIRY - VIETNAM disease and available for sale statement**

*The above products are available for sale in Australia.*

*Animals from which these products were taken were free from clinical diseases caused by the agents listed in the Office International des Epizooties List A for the species concerned and live in an area free of these diseases. I further certify that Foot and Mouth Disease, Rinderpest and Bovine Spongiform Encephalopathy do not exist in Australia.*

**Optional Endorsement 1192 - DAIRY - VIETNAM radioactivity**

*The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout.*

*Analysis of representative samples of similar products have shown that the radioactivity level does not exceed 50 Bq/Kg.*

**Optional Endorsement 1193 - DAIRY - VIETNAM radioactivity & disease**

*The goods described in this certificate have not been contaminated by radioactive elements from nuclear fallout.*

*Analysis of representative samples of similar products has shown that the radioactivity level does not exceed 50 Bq/Kg.*

*Animals from which these products were taken were free from clinical diseases caused by the agents listed in the Office International des Epizooties List A for the species concerned and live in an area free of these diseases.*

*I further certify that Foot and Mouth Disease, Rinderpest and Bovine Spongiform Encephalopathy do not exist in Australia.*

**Optional Endorsement 1194 - DAIRY - VIETNAM disease**

*Animals from which these products were taken were free from clinical diseases caused by the agents listed in the Office International des Epizooties List A for the species concerned and live in an area free of these diseases.*

*I further certify that Foot and Mouth Disease, Rinderpest and Bovine Spongiform Encephalopathy do not exist in Australia.*

**Fresh milk statements**

*On September 1 2010, Vietnamese authorities released new regulations for imports of raw food products including meat, seafood and dairy (Circular 25). For dairy products, Vietnam has advised that milk under HS0401 (milk and cream, not concentrated or sweetened) must meet Circular 25 requirements but processed dairy products under HS0402-0406 are exempt.*

*Exporters must obtain a statement from the DAFF Department that the product is made from 'fresh cows milk' if the product is:*

- a. Labelled or sold as 'sterilised fresh milk' and*
- b. Contains fresh milk (as defined by Vietnam's standards) at min 99% of the total weight (less than 1% of weight can be milk powder and additional milk fat).*

## 4. Product registration

### Key Information

For milk and milk products, there are two subjects that have to be checked before entering Vietnam to obtain the two certificates: 'food hygiene and safety' and 'veterinary certificate'. Animal quarantine/ animal products quarantine will be conducted in Department of Animal Health (DAH).

- Article 14 Chapter VI → [vanbanphapluat.co/circular-25-2016-tt-bnnptnt-providing-for-the-quarantine-of-terrestrial-animals-products](http://vanbanphapluat.co/circular-25-2016-tt-bnnptnt-providing-for-the-quarantine-of-terrestrial-animals-products)
- In Point 3 part II section 2 of Animal quarantine/ animal products quarantine decision → [Decision No. 45/2005/QĐ-BNN](#)

Imported food and agricultural products are subject to relevant specialised inspections, including food safety inspection, quarantine inspection, and quality inspection at points of entry. Testing of safety indicators (per national technical regulations on food safety) is required for meat, poultry, seafood, and dairy products.

### General Conditions

- Products with technical regulations must be announced and registered with competent state agencies before being circulated on the market.
- Products without technical regulations must be announced in conformity with food safety regulations and registered with a competent state agency before being circulated on the market.
- Information to be Provided for Product Registration
  - Letter of Authorization/Distributor appointment. Document may need to be legalized by Vietnamese Embassy
  - Certificate of Free sale of product within Australia. Document may need to be legalized by Vietnamese Embassy
  - Factory Certifications
  - Specifications
  - Artwork files
  - Certificate of Analysis
  - Certifications – Halal, Organic Certification
  - Documentation to support any claims on pack i.e. Scientific Claims on pack, Cholesterol Free etc



[Promulgating the national technical regulations on microbiological contaminants in food](#)

### Labelling

[\(Article No.4 of Decree No. 43/2017/NĐ-CP\) and Article No.10 of Decree 111/2021/N'-CP](#)

- Name or description of the food
- Name and address of the organisation or individual responsible for the goods
- Origin of goods
- Other contents according to the nature of each type of goods

For drink products, other requirements as below

- Net quantity
- Manufacturing Date
- Expiry date
- Ingredients, nutrition facts, quantitative ingredient declaration
- Warning statements
- Storage instructions/directions
- Instruction for use

Language: Always keep the original labelling in original language and add additional labels in Vietnamese

Colour: Colours of letters, numbers, drawings, images, signs and symbols written on goods labels must be clear. For compulsory contents as prescribed, the letters and numbers must have a colour contrasting with the background colour of the goods label

Size: Letters and numbers must be large enough to be read with the naked eye. Minimum Font 1.2mm. If it is a small label area minimum font size 0.9mm

## 5. Food regulations

### Standard parameters

#### 1. Milk powders and cream powder (national standard No. TCVN 7979:2018)

##### 1.1 Basic ingredients and quality indicators

###### Ingredients: Milk and cream

The following dairy products are allowed to be used for protein regulation purposes:

- Milk retentate: Product obtained by concentrating milk proteins using milk ultrafiltration, partially skimmed milk or skimmed milk
- Milk permeate: Products obtained by separation of milk proteins and milkfat (milkfat) from milk, partially skimmed milk or skimmed milk by ultrafiltration
- Lactose 1

Cream powder	
Minimum total fat content	42% (mass)
Maximum water content	5% (mass)
Minimum milk protein content of milk nonfat dry matter	34% (mass)
Pure milk powder	
Minimum total fat content	at least 26% and less than 42% (mass)
Maximum water content	5% (mass)
Minimum milk protein content of milk nonfat dry matter	34% (mass)
Partially skimmed milk powder	
Minimum total fat content	greater than 1.5% and less than 26% (mass)
Maximum water content	5% (mass)
Minimum milk protein content of milk nonfat dry matter	34% (mass)
Skimmed milk powder	
Minimum total fat content	1.5% (mass)
Maximum water content	5% (mass)
Minimum milk protein content of milk nonfat dry matter	34% (mass)

*The water content does not include water due to lactose crystallization; dry matter content of fat-free milk includes water due to lactose crystallization.*

### 1.2 Food Additives

INS No.	Additive Name	Maximum levels
Stabilizers		
331	Sodium citrate	GMP
332	Potassium Nitrate	GMP
Thickeners		
508	Potassium chloride	Regulated by GMP
509	Calcium chloride	Regulated by GMP
Acidity regulator		
339	Sodium phosphate	4400 mg/kg use alone or in combination, on a dry matter basis
340	Potassium phosphate	
451	Triphosphate	
452	Polyphosphate	
500	Sodium carbonate	
501	Potassium Carbonate	
Emulsifier		
322	Lecithin	Regulated by GMP
471	Monoglycerides and diglycerides of fatty acids	GMP
Anti-caking agent		
170	Calcium carbonate	10 000 mg/kg use alone or in combination
341	Tricalcium Phosphate	
343	Trimagnesium Phosphate	
504	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicate	
554	Sodium aluminum silicate	265 mg/kg in aluminum
Antioxidants		
300	L-form ascorbic acid	500 mg/kg as ascorbic acid
301	Sodium Ascorbate	
304	Ascorbyl palmitate	
320	Butylated hydroxyanisole (BHA)	100mg/kg

### 1.3 Contaminants

Products covered by this standard are subject to the maximum levels of contaminants specified in TCVN 4832:2015 – General Standard for Contaminants and Toxins in Food and Feed.

Milk is used in the manufacture of products covered by this standard, the maximum levels of contaminants and toxins specified in [TCVN 4832:2015](#) – General standard for contaminants and toxins in food and animal feed and maximum limits on residues of veterinary drugs and pesticides for milk according to current regulations.

### 1.4 Product name

- Cream powder
- Whole milk powder
- Partially skimmed milk powder
- Skimmed milk powder

Partially skimmed milk powder can be referred to as “half-fat skimmed milk powder” if the milk fat content is not less than 14 % by mass and not more than 16 % by mass.

If permitted by applicable regulations, “whole milk powder” may be referred to as “whole milk powder” and “skimmed milk powder” may be referred to as “low-fat powdered milk”.

### 1.5 Methods of analysis and sampling

	Pure milk powder	Partially skimmed milk powder	Skimmed milk powder	Test method
Titrated acidity, milliliters of 0.1 N/10 g NaOH solution, fat-free solids	18.0 max	18.0 max	18.0 max	CODEX STAN 234-1999
The scorched particles	level B	level B	level B	CODEX STAN 234-1999
Dissolution index, ml	1.0 max	1.0 max	1.0 max	CODEX STAN 234-1999

## 2. Milk and milk products (National Standard No. [TCVN 11216:2015](#))

### 2.1 Whey (National Standard No. [TCVN 10560:2015](#))

Ingredients: Whey, whey acidic

Allowed ingredients: Granular Lactose<sup>1</sup> (used to produce pre-crystallized powdered whey).

Norm	Minimum content	Control substance content	Maximum content
<b>Whey powder</b>			
Lactose	No specified	61.0 % mass	No specified
Milk protein	10.0 % mass	No specified	No specified
<b>Milk fat</b>	No specified	2.0 % mass	No specified
Water	No specified	No specified	5.0 % mass
Ash Content	No specified	No specified	9.5 % mass
pH (in a 10% solution)	> 5.1	No specified	No specified
<b>Whey Acid Powder</b>			
Lactose	No specified	61.0 % mass	No specified
Milk protein	7.0 % mass	No specified	No specified
Milk fat	No specified	2.0 % khối lượng	No specified
Water	No specified	No specified	4.5 % mass
Ash Content	No specified	No specified	15.0 % mass
pH (in a 10% solution)	No specified	No specified	5.1

Note:

- Lactose: Products may contain both anhydrous lactose and monohydrate lactose, but the lactose content is only expressed as anhydrous lactose.
- Milk protein: The protein content was 6.38 times the total nitrogen content determined by the Kjeldahl method.
- Water: This water content does not include water of crystallization in lactose
- a) Or titratable acidity (as lactic acid) < 0.35%
- b) Or titratable acidity (in terms of lactic acid) ≥ 0.35%

Powdered whey may be modified to meet end product requirements, e.g. neutralisation or demineralisation, but must comply with 4.3.3 of CODEX STAN 206-1999

Food Additives refers to CODEX STAN 192-1995 (table 1 and table 2) and contaminants refers to CODEX STAN 193-1995

Product name:

- For products with a fat and/or lactose content lower or higher than the specified reference level, the product name must include a description of the change or indicate the lactose and/or fat content equivalent response, as part of the product name, or in a prominent position near the product name

The words "sweet" + whey can be used when it meets the following compositional criteria:

- Minimum lactose content: 65%
- Minimum protein content: 11%
- Maximum ash content: 8.5 %
- pH (in 10 % solution): > 6 (or maximum titration acidity 0.16% in lactic acid)

Methods of analysis and sampling: CODEX STAN 234-1999

## 2.2 Casein, Edible casein products (National Standard No. [TCVN 10561:2015](#))

Ingredients: Skimmed milk and/or other products obtained from milk

Allowed ingredients:

- Starter strains of beneficial lactic acid bacteria
- Rennet or other suitable and safe coagulation enzymes

- Drinkable water

Norm	Rennet casein	Acid casein	Caseinate
Milk protein content on dry matter, not less than	84.0 %mass	90.0 % mass	88.0 % mass
Casein content in milk protein, not less than	95.0 % mass	95.0 % mass	95.0 % mass
Water content, not more than	12.0 % mass	12.0 % mass	8.0 % mass
Milk fat content, not more than	2.0 % mass	2.0 % mass	2.0 % mass
Ash content, including phosphorus pentoxide (P2O5)	>7.5 % mass	<2.5% mass	-
Lactose content, not more than	1.0 % mass	1.0 % mass	1.0 % mass
Free acid content, not more than	-	0.27 ml solution NaOH 0.1 N/g	-
pH value, not more than	-	-	8.0

Note:

Milk protein content on dry matter: The protein content was 6.38 times the total nitrogen content, determined by the Kjeldahl method

Water content: This water content does not include water of crystallisation in lactose

Lactose content: Products may contain both anhydrous lactose and monohydrate lactose, but the lactose content is only expressed as anhydrous lactose. 100 parts lactose monohydrate one water molecule contains 95 parts anhydrous lactose

Food grade casein products may be modified to conform to the end product requirements, but must comply with

#### 4.3.3 of CODEX STAN 206-1999

##### Food Additives

INS No.	Name additives	Maximum levels	
<b>Acidity regulator</b>			
170	Calcium citrate	According to Good Manufacturing Practice(GMP)	
261(i)	Potassium Acetate		
262(i)	Sodium Acetate		
263	Calcium Acetate		
325	Sodium lactate		
326	Potassium lactate		
327	Calcium lactate		
328	Ammonium lactate		
329	Magnesium lactate, DL-		
331	Sodium citrate		
332	Potassium citrate		
333	Calcium citrate		
345	Magnesium citrate		
380	Triammonium citrate		
339	Sodium Phosphate		4400 mg/kg use alone or in combination, expressed as phosphorus
340	Potassium Phosphate		
341	Calcium Phosphate		
342	Ammonium Phosphate		
342	Magnesium Phosphate		
452	Polyphosphate	2200 mg/kg alone or in combination, calculated as phosphorus	
500	Sodium carbonate		
501	Potassium carbonate	According to Good Manufacturing Practice(GMP)	
503	Ammonium carbonate		
504	Magnesium carbonate		
524	Sodium hydroxide		
525	Potassium hydroxide		
526	Calcium hydroxide		
527	Ammonium hydroxide		
528	Magnesium hydroxide		
<b>Emulsifier</b>			
322	Lecithin		According to Good Manufacturing Practice(GMP)
471	Mono- and di-glycerides of fatty acids		
<b>Fillers</b>			
325	Sodium lactate	According to Good Manufacturing Practice(GMP)	

INS No.	Name additives	Maximum levels
<b>Anti-caking agent</b>		
170(i)	Calcium carbonate	4400 mg/kg individually or in combination
341(iii)	Tricalcium Phosphate	
343(iii)	Trimagnesium Phosphate	
460	Cellulose	
504(i)	Magnesium carbonate	
530	Magnesium oxide	
551	Silicon dioxide, amorphous	
552	Calcium silicate	
553	Magnesium silicate	
554	Sodium aluminum silicate	
556	Calcium aluminum silicate	
1442	Hydroxypropyl distarch phosphate	4400 mg/kg individually or in combination

Note: The total phosphorus content should not exceed 4 400 mg/kg

Contaminants: must comply with the specified maximum limits for contaminants stated in CODEX STAN 193-19951

Methods of analysis and sampling: CODEX STAN 234-19995

Additional information:

<b>Processing aids</b>			
INS No.	Name		
260	Glacial acetic acid		
270	Lactic Acid, L-, D- and DL-		
330	Citric Acid		
338	Orthophosphoric Acid		
507	Hydrochloric acid		
513	Sulfuric Acid		
<b>Used for rennet</b>			
509	Calcium chloride		
<b>Additional quality factors</b>			
	Casein rennet	Casein axit	Caseinat
<b>Maximum residue (dry seeds)</b>	15 mg/25 g	22,5 mg/25 g	22,5 mg/25 g (spray drying) 81,5 mg/25 g (roller drying)
<b>Heavy metal</b>			
The following limitations apply			
Metal	The maximum limit		
Copper	5 mg/kg		
Iron	20 mg/kg (50 mg/kg in roller-dried caseinate)		

### 2.3 Milk fat

Ingredient: Milk and/or products obtained from milk

Permissible ingredients: Original strains of beneficial lactic acid bacteria

Ingredients of the product:

	Anhydrous milk fat/ Anhydrous butter oil	Liquid milk fat	Liquid butter oil	Ghee
Milk fat content, % mass, not less than	99,8	99,6	99,6	99,6
Water content, % mass, not more than	0,1	-	-	-

Food Additives: Refer to [TCVN 5660 : 2010](#)

Contaminants:

Heavy metal	Maximum levels
Copper	0,05 mg/kg
Iron	0,2 mg/kg

Other quality indicators:

Indicators	Anhydrous milk fat/ anhydrous butter oil	Liquid Milk Fat	Liquid butter oil	Ghee
Total free fatty acid content, mass % by oleic acid	0,3	0,4	0,4	0,4
Maximum peroxide value, milliequivalent oxygen/kg fat	0,3	0,6	0,6	0,6
Smell and taste	Acceptable for market requirements after heating the sample to between 40 °C and 45 °C			
Structure	Smooth and fine to liquid state depending on temperature			

### 2.4 Cheese

Permissible ingredients: Parent strains of flavor and/or lactic acid bacteria and other strains of beneficial microorganisms, Appropriate and safe enzymes, Sodium chloride and Water.

Food Additives:

- Fresh cheeses, Cheese not aged: Use the additives listed in [TCVN 8430: 2010](#)
- Brined cheese: Use the additives listed list in [TCVN 8429: 2010](#)
- Ripe cheeses, including moldy mature cheeses

INS No.	Name additives	Maximum levels
<b>Coloring agent</b>		
100	Curcumin (for edible cheese pulp)	Not allowed
101	Riboflavin	300mg/kg
120	Carmine (vein cheese only)	100mg/kg
140	Chlorophyll (Only for Blue Vein Cheeses)	15mg/kg
141	Copper complex of chlorophyll	15 mg/kg
160a(i)	B-Carotene (synthetic)	100mg/kg
160a(ii)	B-Carotene (plant)	600 mg/kg
160b(ii)	Norbixin-based annatto extract	Not allowed
160c	Paprika oleoresin	Not allowed
160e	B-apo-8'-carotenal	Not allowed
160f	Axit B-apo-8'-carotenoic, methyl este or ethyl este	Not allowed
162	Red radish	Not allowed
171	Titanium Dioxide	Not allowed
<b>Acidity regulator</b>		
170	Calcium carbonate	Regulated by GMP
504	Magnesium carbonate	
575	Glucono delta-lactone	
<b>Preservative</b>		
200	Sorbic Acid	
3 000 mg/kg in sorbic acid		
201	Sodium sorbate	
202	Potassium sorbate	
203	Calcium sorbate	
234	Nisin	12,5 mg/kg

INS No.	Name additives	Maximum levels
239	Hexamethylenetetramine (provolone only)	25 mg/kg, expressed as formaldehyde
251	Sodium nitrate	50 mg/kg, expressed as NaNO <sub>3</sub>
252	Potassium nitrate	
280	Propionic acid	3 000 mg/kg, calculated as propionic acid
281	Sodium propionate	
282	Calcium propionate	
1105	Lysozyme	Regulated by GMP
For surface/core treatment only		
200	Sorbic Acid	
1 g/kg singly or in combination, expressed as sorbic acid		
202	Potassium sorbate	
203	Calcium sorbate	
235	Pimaricin (natamycin)	2 mg/dm <sup>2</sup> surface. Not present at a depth of 5 mm
<b>Additives for multiple purposes</b>		
508	Potassium chloride	Regulated by GMP
<b>Sliced, shredded, grated or crumbled cheese</b>		
<b>Anti-caking agent</b>		
460	Cellulose	Regulated by GMP
551	Silicon dioxide, not crystallized	
10 g/kg singly or in combination.		
Silicate as silicon dioxide		

INS No.	Name additives	Maximum levels
552	Calcium silicate	
553	Magnesium silicate	
554	Sodium aluminum silicate	
555	Potassium aluminum silicate	
556	Calcium aluminum silicate	
559	Aluminum silicate	
560	Potassium silicate	
Preservative		
200	Sorbic Acid	1 g/kg singly or in combination, expressed as sorbic acid
202	Potassium sorbate	
203	Calcium sorbate	

Contaminants: Heavy metal, Residues of pesticides

Product name:

<b>Named for hardness and ripening properties</b>		
By hardness		According to the ripening principle
MFFB %	Name	
< 51	Very hard	Ripped
49 ~ 56	Hard	Ripped with musty
54 ~ 69	Solid/Semi-hard	Unripe/Fresh
> 67	Soft	In salt water
328	Ammonium lactate	
329	Magnesium lactate, DL-	
331	Sodium citrate	
332	Potassium citrate	
333	Calcium citrate	
345	Magnesium citrate	
380	Triammonium citrate	

## 2.5 Infant formula

- Formula food for babies up to 12 months old:
- Products prepared from cow's or other animal's milk (inc. mixes) and/or other ingredients suitable for infant feeding (National standard [TCVN 7108:2014](#))
- Food for babies from 6 months to 36 months old:
- Products prepared from cow's or other animal's milk and/or other animal and/or plant-derived ingredients suitable for children from 6 months to 36 months of age. ([Circular No. 22/2012/TT-BYT](#))

All imported products must be registered with the Vietnam Government. The registration process must be carried out by a registered Vietnamese company. Once the products are registered, the products can be imported.

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

## Food Safety Parameters

### Required Testing - Heavy Metals, Microbiological Limits

#### Microbiological in Food Products

Document reference: [Vietnam Ministry of Health's \(MOH\) Circular 5/TT-BTY](#), dated March 1, 2012, regarding Vietnam National Technical Regulation QCVN 8-3: 2012/BYT on Microbiological Contaminated in Food.

F.1 Limits of microbiological contamination in milk and dairy.

No	Product	Norm	Sampling plan		Allowed limit (CFU/ml or CFU/g)		Norm Rating
			n	c	m	M	
1.2	Powdered dairy	Enterobacteriaceae	5	0	10 <sup>1</sup>		A
		Staphylococci positive for coagulase	5	2	10 <sup>1</sup>	10 <sup>2</sup>	A
		Staphylococcal enterotoxin	5	0		KPH <sup>(2)</sup>	B
		L. monocytogens(1)	5	0		10 <sup>2</sup>	A
		Salmonella	5	0		KPH <sup>(2)</sup>	A
1.3.1	Cheese from raw milk	Staphylococci positive for coagulase	5	2	10 <sup>4</sup>	10 <sup>5</sup>	A
		Staphylococcal enterotoxin	5	0		KPH <sup>(2)</sup>	B
		L. monocytogens(1)	5	0		10 <sup>2</sup>	A
		Salmonella	5	0		KPH <sup>(2)</sup>	A
1.3.2	Cheese from thermo processed milk	E. coli	5	2	10 <sup>2</sup>	10 <sup>3</sup>	A
		Staphylococci positive for coagulase	5	2	10 <sup>2</sup>	10 <sup>3</sup>	A
		Staphylococcal enterotoxin	5	0		KPH <sup>(2)</sup>	B
		L. monocytogens(1)	5	0		10 <sup>2</sup>	A
		Salmonella	5	0		KPH <sup>(2)</sup>	A

1.3.3	Whey Cheese (From thermo-processed whey)	E. coli	5	2	10 <sup>2</sup>	10 <sup>3</sup>	A
		Staphylococci positive for coagulase	5	2	10 <sup>2</sup>	10 <sup>3</sup>	A
		Staphylococcal enterotoxin	5	0		KPH <sup>(2)</sup>	B
		L. monocytogens(1)	5	0		10 <sup>2</sup>	A
1.3.4	Fresh cheese from milk or whey (thermo processed milk or whey)	Staphylococci positive for coagulase	5	2	10 <sup>1</sup>	10 <sup>2</sup>	A
		Staphylococcal enterotoxin	5	0		KPH <sup>(2)</sup>	B
		L. monocytogens(1)	5	0		10 <sup>2</sup>	A
	Other products from cheese	L. monocytogens(1)	5	0		10 <sup>2</sup>	A

Norm A: is the norm required to be tested during the conformity assessment.

Norm B: is the norm not being required to be tested during the conformity assessment if the producers already take risk control measures in the production (HACCP or GMP). If the producer omits taking risk control measures, these norms are compelled to be tested.

n: the number of samples from the consignments to be tested.

c: the maximum amount of samples of which the test results are allowed to lie between m and M. For n samples tested, only c samples are allowed to have the test results lie between m and M.

m: lower limit, it is considered passed if all the test results of n samples do not exceed m.

M: upper limit, it is considered failed if only one test result of n samples exceeds M.

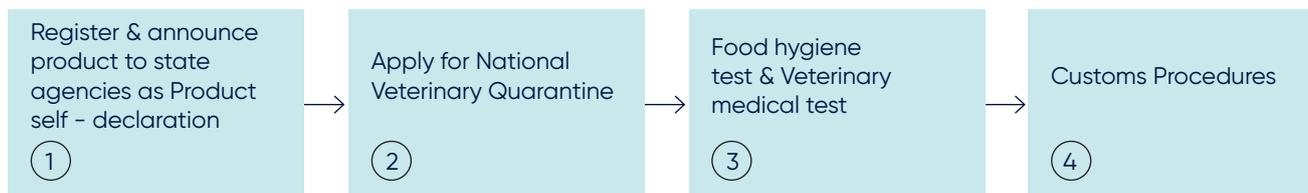
KPH: not detected.

## 6. Import permit application

### Pre-Import Dairy - Vietnam

Besides considering the food regulation aspects, there are actions to be taken to get the import permit, as follows

#### Import procedures



(1) In Article No.2 of [Decree No. 15/2018/NĐ-CP](#)

Tasks to get Product self-declaration:

- Fill in [Registration form No.1 of Decree No. 15/2018/NĐ-CP](#)  
(Sample image in English)

- Certificate of food hygiene and safety for a term of more than 12 months and accredited in accordance with ISO 17025.
- Certificate of Business registration
- Product samples, product label samples, product image

(2) Prepare to get Veterinary Quarantine license:

- Veterinary medical registration [form No.19](#) (1 copy)
- Health letter of commitment (1 copy)
- Health certificate of the Exporting country (1 copy)
- In addition, the Department of Animal Health may ask for the factory number (certificate of registration)

Time: after 2-3 days, the Quarantine Department will issue a Quarantine Manual

(3) Veterinary medical test: (reference [25/2016/TT-BNNPTNT](#) circular)

3.1 The application includes the following documents:

- Veterinary medical registration (3 original copies with duplex printing on A4)
- Veterinary Quarantine license (original copy)
- Commercial invoice
- Packing list
- Health Certificate (original copy)
- Sales and Purchase contract (no need for shipping by sea)

(Note: It is necessary to prepare test specimens in advance)

Sending documents: By post or by email, fax then send the original or in person.

Within five working days from the date of receipt of a valid application, the Department of Animal Health shall issue a written agreement to quarantine imported animals and animal products. In case of disagreement, it must reply in writing and clearly state the reason.

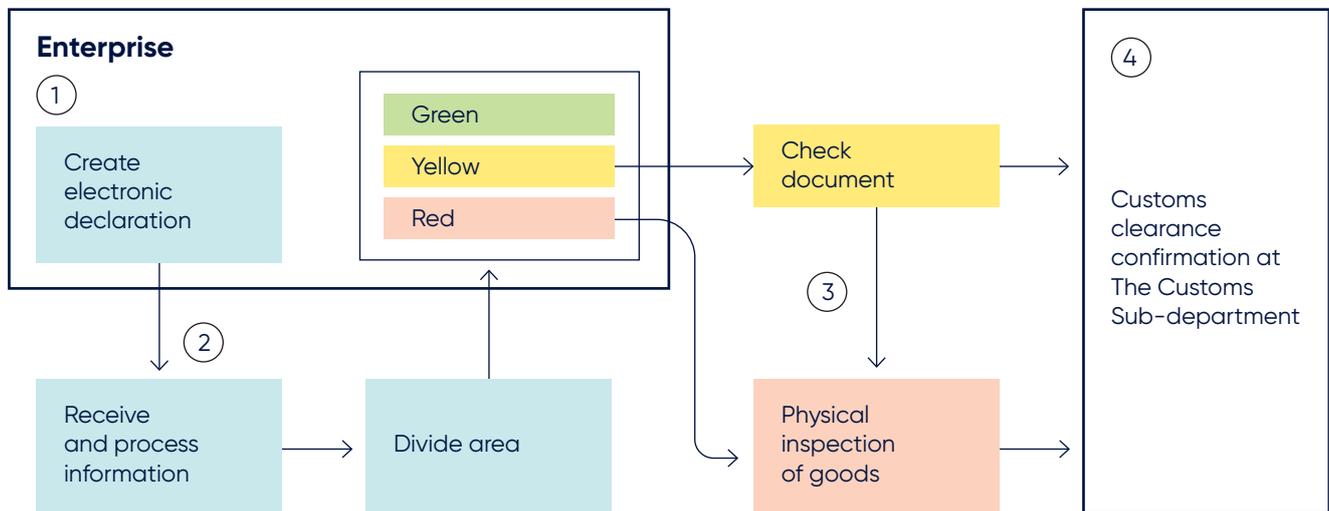
3.2 Food hygiene test (reference [13/2014/TTLT-BYT-BNNPTNT-BCT](#) Joint Circular)

- Imported food inspection registration certificate (3 copies)
- Sale contract
- Commercial invoice
- Packing list
- Bill of lading
- Product quality announcement (each set for each product)
- Certificate of analysis (if any)

(4) Full customs documentation required: (customs procedure circular [No. 38/2015/TT-BTC](#))

- Veterinary Certificate / Health Certificate
- Certificate of food hygiene and safety
- Customs declaration form ([Form in Vietnamese here](#))
- Sale contract
- Commercial Invoice
- Packing list
- Bill of Lading
- Certificate of Origin (C/O) from form AANZ, VJ, VK, AK... (if any)

## Customs declaration gate procedure



## 7. Intellectual property

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

Manufacturers looking to export to Vietnam should undertake an IP audit and better understand key IP considerations by visiting [IP Australia](#). 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.

[Trademarks - Intellectual Property Office of Vietnam \(ipvietnam.gov.vn\)](#)



Sweden's IKEA loses right to use its own name in Indonesia | Reuters

## 8. Tariff quota and HS codes

Australia and Vietnam are both party to the multilateral ASEAN-Australia-New Zealand Free Trade Agreement (AANZFTA). Entry came into force in January 2010, with a reduction in tariffs for selected dairy products. All tariffs (except liquid yoghurt and dairy spreads) were removed from 2020, as per the defined schedule. Australia and Vietnam are also signatories of the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP). This came into force on December 30th, 2018, for Australia and January 14th, 2019, for Vietnam.

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

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

## USEFUL LINKS



[Animal and animal product import and export provision](#)

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

[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](#)

[Licensing and approvals requirements to import/export food | Vietnam | Asia Pacific Food Law Guide | Baker McKenzie Resource Hub](#)

[Trademarks - Intellectual property office of Vietnam \(ipvietnam.gov.vn\)](#)

# VIETNAM SELF-NOTIFICATION REGISTRATION PROCESS

Link of the product registration: [https://eportal.fda.gov.ph/sysFDA\\_WorkFlow/en/neoclassic/login/login](https://eportal.fda.gov.ph/sysFDA_WorkFlow/en/neoclassic/login/login) with the CERR issued User Account e-mailed to the applicant's registered email address

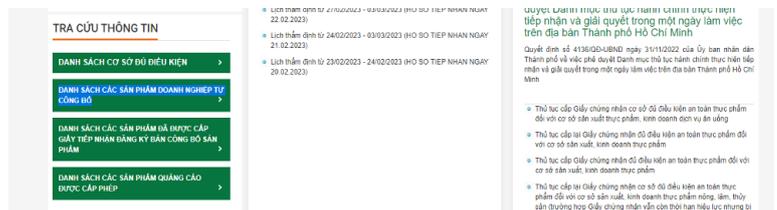
Step 1: Preparation and submission

Step 2: Checking the self-notification result

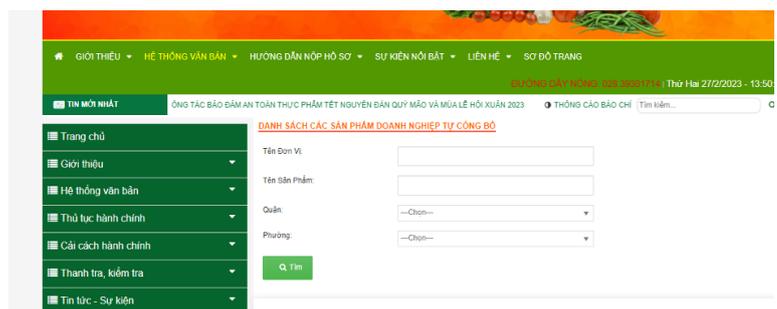
1. Log in to <http://bqlattp.hochiminhcity.gov.vn>



2. Choose "List of self-notification products"



3. Enter the search criteria (company name, product name...) – Self-notification results is normally available in 7 days from submission



## VIETNAM SPECIALISED REGISTRATION PROCESS

1. <http://congbosanpham.vfa.gov.vn/>  
Fill all needed information to activate the Company account

**Thông tin Doanh nghiệp**

Tên tiếng Việt\*  
 Tên tiếng Anh\*  
 Tên viết tắt\*  
 Mã số thuế\*  
 Loại hình\*  
 Số đăng ký KT\*

**Địa chỉ**

Tỉnh/Thành phố\*  
 Địa chỉ chi tiết\*  
 Điện thoại\*  
 Email\*  
 Fax  
 Website

**Người đại diện**

Họ và Tên\*  
 Chức vụ\*  
 Số di động\*

**ĐĂNG KÝ**

2. Fill in the Username and Password

**VFA**

Tên truy cập:  
 Mật khẩu:  
**ĐĂNG NHẬP** | Đăng ký | Xóa | Quên mật khẩu

3. Changing Password is required for the first log-in

**Đổi mật khẩu**

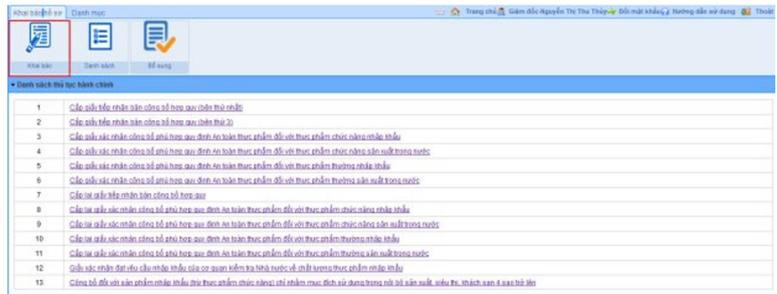
Mật khẩu cũ\*  
 Mật khẩu mới\*  
 Email  
 Tên đăng nhập\*  
 Số di động\*  
 Đơn vị đại diện

Nhập lại mật khẩu\*  
 Email Password  
 Tên đầy đủ\*  
 Đơn vị  
 Chức vụ\*

Giới tính\*  
 Fax  
 Nơi sinh  
 Số CMT  
 Nơi cấp CMT

**Đổi mật khẩu** | Cập nhật thông tin người dùng | Đóng

4. Start a new Application



5. Fill in needed information to start a new application

6. Fill in product information

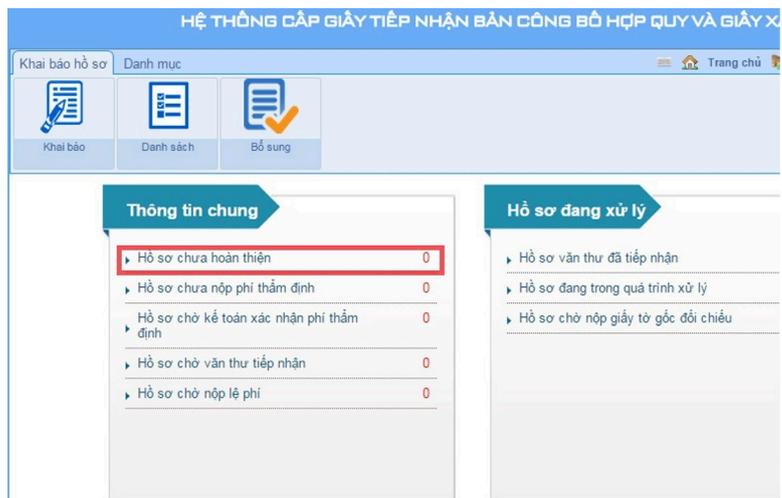
7. Attach the supporting documents

8. Fill in the quality parameters of the product (from Certificate of Analysis)

9. Fill in the excel file (downloaded from system) and upload into system



10. E-sign to kick off the application

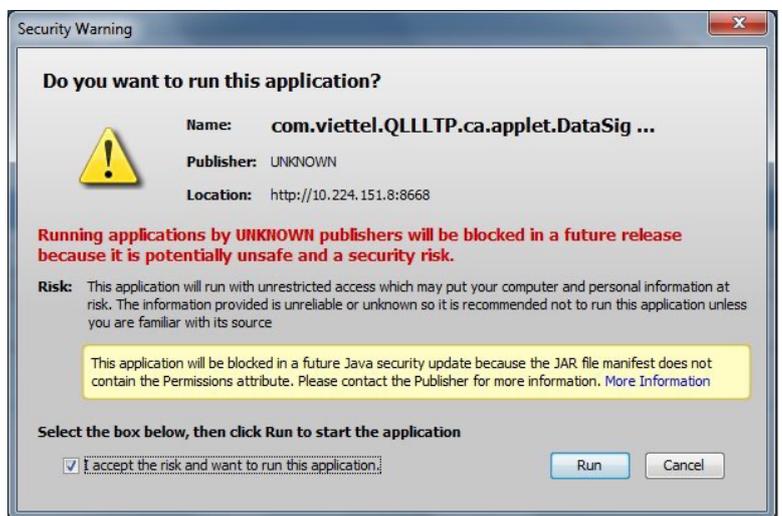


11. E-sign directly on the system

Click CA  to start e-sign process



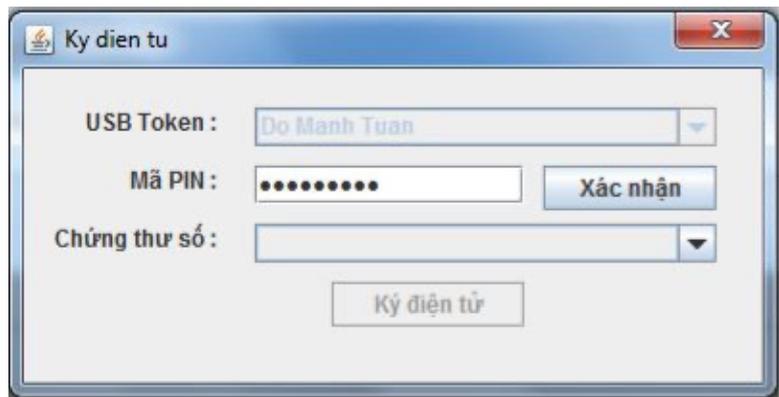
Insert USB Token into computer and click "Sign"



Tick the Checkbox, click "Run" to start the e-sign  
Insert the PIN code (of the Token) to verify

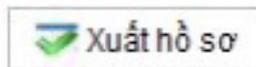


Click "Sign", system will verify and confirm the success of the e-sign process

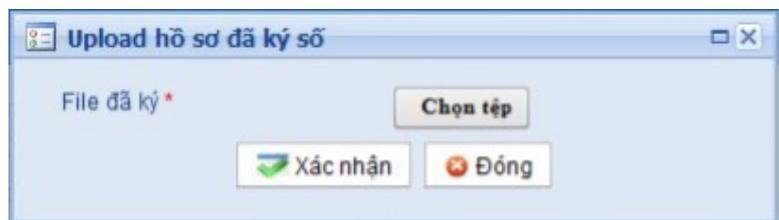


11. Export the application and e-sign on the printed application form.

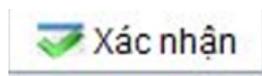
On the Application List, click "Export the application" Save the application and e-sign on the application



12. Upload the e-signed application to complete the process Upload the e-signed application

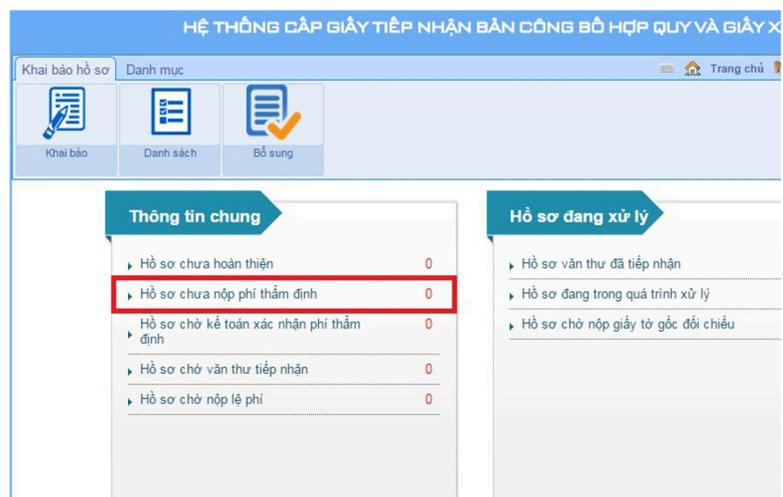


Click "Confirm"

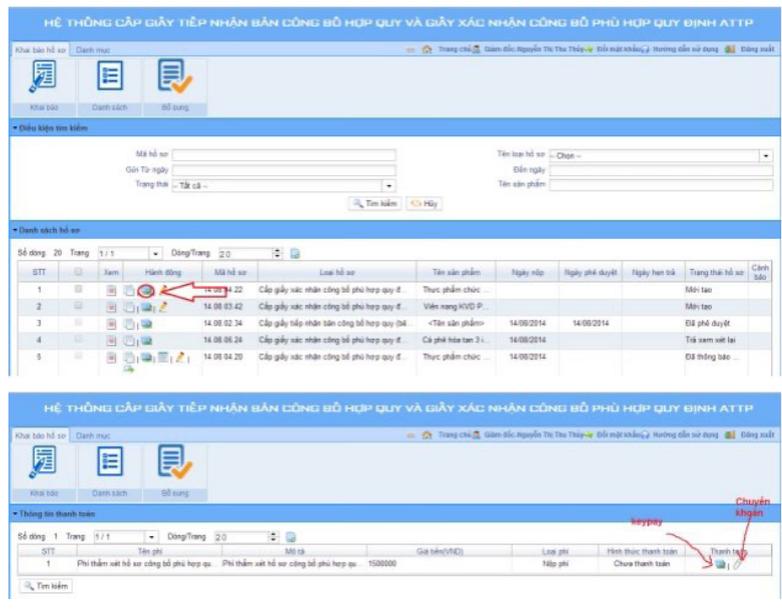


13. Payment to kick off the application

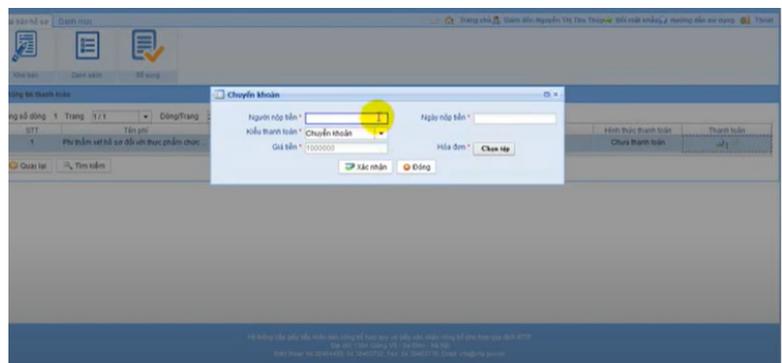
From the main page, tick the unpaid application



Tick the payment method



Method 1: Payment by Banking



Method 2: Manual payment at the Authority office (not recommended)

- Print the application
- Manual payment at the authority office
- Upload the payment evidence to kick off the application