

(Unofficial)

Notification of the Ministry of Public Health

(No. 208) B.E. 2543 (2000)

Re: Cream

It deems appropriate to amend the notification of the Ministry of Public Health, Re: Cream.

By the virtue of the provisions of Sections 5 and 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 35, Section 48 and Section 50 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. The notification of the Ministry of Public Health No. 49 B.E. 2523 (1980), Re: Cream, dated 4th March B.E. 2523 (1980) shall be repealed.

Clause 2. Cream is prescribed food to have the qualities or standards.

Clause 3. In this notification;

“Cream” means genuine cream, mixed cream and artificial cream

“Genuine cream” means the product, which is separated from milk by various processes and butter fat are main constituents.

“Mixed cream” means genuine cream that are mixed with other fat.

“Imitated cream” means the product which are not made from milk and have other fat except for butter fat is main constituents, or cream which is mixed with butter fat less than 30% of total fat.

“Sour cream” means cream that is fermented with microorganisms shall be free of diseases or toxic, and those microorganisms still alive after fermentation process.

Clause 4. Cream can be classified into 5 types as follows:

- (1) Half cream.
- (2) Cream or single cream.
- (3) Whipping cream.

- (4) Double cream or heavy cream or thick cream.
- (5) Sour cream.

Clause 5. Genuine cream shall be of the qualities or standards as follows:

- (1) Made from milk.
- (2) Butter fat shall be as the followings:
 - (2.1) Not less than 10% and not be up to 18% by weight for half genuine cream.
 - (2.2) Not less than 18% by weight for single genuine cream.
 - (2.3) Not less than 28% by weight for whipping genuine cream.
 - (2.4) Not less than 36% by weight for double genuine cream.
 - (2.5) Not less than 10% by weight for sour genuine cream.
- (3) Acidity, to be calculated as lactic acid, not more than 0.2% by weight, except for sour cream.
- (4) Free of *Escherichia coli* in 0.01 g. of food.
- (5) Free of rancid odour.
- (6) Free of preservatives.
- (7) Free of pathogenic microorganisms.
- (8) Free of toxic substances released by microorganisms in quantity which may be hazardous to health.
- (9) Non toxic or harmless gas to be used in whipping cream production processes.

Clause 6. Dried genuine cream shall be of the qualities or standards as follows:

- (1) Made from milk.
- (2) Shall be in powder form, and no lump, or shall be inherent of that specific characteristic of dried cream.
- (3) Butter fat not less than 42% by weight.
- (4) Moisture content not more than 5% by weight.
- (5) Bacteria shall not present more than 100,000 in 1 g. of food.
- (6) Free of rancid odour.
- (7) Free of preservatives.

- (8) Free of pathogenic microorganisms.
- (9) Free of toxic substances released by microorganisms in quantity which may

be hazardous to health.

Clause 7. Mixed cream shall be of the qualities or standards as follows:

- (1) Butter fat not less than 30% of total fat, and
 - (1.1) Total fat not less than 10% and not up to 18% by weight for half
 - (1.2) Total fat not less than 18% by weight for single mixed cream.
 - (1.3) Not less than 28% by weight for whipping mixed cream.
 - (1.4) Not less than 36% by weight for double mixed cream.
- (2) Acidity, to be calculated as lactic acid, not more than 0.2% by weight.
- (3) Free of *Escherichia coli* in 0.01 g. of food.
- (4) Free of rancid odour.
- (5) Free of preservatives.
- (6) Free of pathogenic microorganisms.
- (7) Free of toxic substances released by microorganisms in quantity which may

be hazardous to health.

- (8) Non toxic or harmless gas is used in whipping cream production processes.

Clause 8. Dried mixed cream shall be of the qualities or standards as follows:

- (1) Shall be in powder, and no lump or shall be inherent of that specific characteristics of dried mixed cream.
- (2) Fat not less than 40% by weight.
- (3) Moisture content not more than 5% by weight.
- (4) Bacteria shall not present more than 100,000 in 1 g. of food.
- (5) Free of rancid odour.
- (6) Free of preservatives.
- (7) Free of pathogenic microorganisms.
- (8) Free of toxic substances released by microorganisms in quantity which may

be hazardous to health.

Clause 9. Imitated cream shall be of the qualities or standards as follows:

- (1) Fat shall be as the followings:
 - (1.1) Not less than 10% and not up to 18% by weight for half imitated cream.
 - (1.2) Not less than 18% by weight for single imitated cream.
 - (1.3) Not less than 28% by weight for whipping imitated cream.
 - (1.4) Not less than 36% by weight for double imitated cream.
- (2) Acidity, to be calculated as lactic acid, shall not more than 0.2% by weight.
- (3) Free of *Escherichia coli* in 0.01 g. of food.
- (4) Free of rancid odour.
- (5) Free of preservatives.
- (6) Free of pathogenic microorganisms.
- (7) Free of toxic substances released by microorganisms in quantity which may be hazardous to health.
- (8) Non toxic or harmless gas is used in whipping imitated cream production processes.

Clause 10. Dried imitated cream shall be of the qualities or standards as follows:

- (1) Shall be in powder, and no lump or shall be inherent of that specific characteristics of dried imitated cream.
- (2) Fat not less than 30% by weight.
- (3) Moisture content not more than 5% by weight.
- (4) Bacteria shall not present more than 100,000 in 1 g. of food.
- (5) Free of rancid odour.
- (6) Free of preservatives.
- (7) Free of pathogenic microorganisms.
- (8) Free of toxic substances released by microorganisms in quantity which may be hazardous to health.

Clause 11. Usage of food additives shall follow to the notification of the Ministry of Public Health, Re: Food additives.

Clause 12. Cream producers or importers for sales shall follow to the notification of the Ministry of Public Health, Re: Production processes, production equipments and foods storages.

Clause 13. Usage of containers for cream shall follow to the notification of the Ministry of Public Health, Re: Containers.

Clause 14. Labels for cream shall follow to the notification of the Ministry of Public Health, Re: Labels.

Clause 15. Food Registration or Food Labelling, which are issued to follow the notification of the Ministry of Public Health No. 49 B.E. 2523 (1980), Re: Cream, dated 4th March B.E. 2523 (1980), prior to this notification, shall be valid for 2 years as from the come into force date of this notification.

Clause 16. Cream producers or importers, whose permits issued prior to this notification, shall apply for food serial number within one year as from come into force date of this notification. After applying for food serial number, cream producers or importers shall be abated from stipulation in Clause 12 for a period of 2 years after this notification come into force. As a result, the remaining labels are allowed to be used but not exceeding to 2 years after this notification come into force.

Clause 17. This notification shall come into force after 180 days as from the day following date of its publication in the Government Gazette.

Notified on 19th September 2000

(Signed) Korn Thupparungsri
(Mr. Korn Thupparuagsri)
Minister of Public Health

(Published in the Government Gazette Vol. 118 Special Part 6 Ngor, dated 24th January 2001)

Note : This English version of the Notification is translated to meet the need of the non-Thai speaking people. In the case of any discrepancy between the Thai original and the English translation, the former will take priority.