

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

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POLICY

Voluntary Public

Date: 3/31/2016

GAIN Report Number: ID1611

Indonesia

Post: Jakarta

SPS 108 Notification on Requirements for Commercial Sterile Foods

Report Categories:

WTO Notifications

Trade Policy Monitoring

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Report Highlights:

Indonesia's Drug and Food Control Agency (BPOM) has notified draft regulation SPS/108 "Requirements for Commercial Sterile Foods." Comments will be accepted until April 9, 2016.

General Information:

Indonesia's Drug and Food Control Agency (BPOM) has notified draft regulation IDN/SPS/108 "Requirements for Commercial Sterile Foods." The draft regulation specifies requirements on commercially sterile food products processed through heat sterilization. The regulation specifies minimum standards intended to ensure the destruction of *Clostridium botulinum* spores, including F0 scores and hermetic packaging. It notes that there are several techniques to sterilize food, implying that BPOM does not require a specific technique. It also notes that in the event that BPOM does not specify any particular standard, then food manufacturers should refer to the Codex Alimentarius's "Code of Hygienic Practices for Low and Acidified Foods (CAC/RCP 23-1979)," and/or the "Code of Hygienic Practices for Aseptically Processed and Packaged Low-Acid Foods (CAC/RCP 40-1993)."

According to the WTO notification, comments will be accepted until April 9, 2016.