

(Draft)

Notification of the Ministry of Public Health (No.) B.E.

Issued by virtue of the Food Act B.E. 2522 (1979)

Re: Goat Milk and Flavored Goat Milk

Whereas goat milk and flavored goat milk products are currently available as beverages in hermetically sealed containers, specific standards governing quality, safety, and labeling have yet to be established. It is, therefore, necessary to prescribe clear criteria and labeling requirements to ensure consumer protection and to elevate the product quality to meet consumption standards.

By virtue of the provisions of Section 5, paragraph one, and Section 6 (3) (4) (5) (6) (7) and (10) of the Food Act B.E. 2522 (1979), the Minister of Public Health hereby issues the following notification:

Clause 1 This Notification shall come into force from the day following the date of its publication in the Government Gazette.

Clause 2 Goat milk and flavored goat milk are hereby designated as foods with prescribed quality or standards.

Clause 3 In this Notification:

"Goat Milk" means milk obtained from goats which has undergone sterilization processes, with no substances added or removed, except for the separation or addition of milk fat, or the adjustment of milk solids using goat milk powder not exceeding 1% by weight. This includes goat milk powder.

"Reconstituted Goat Milk" means milk obtained from reconstituting goat milk powder to achieve quality or standards equivalent to goat milk.

"Flavored Goat Milk" means products obtained from goat milk through various manufacturing processes and flavoring. Flavors, colors, or other substances non-hazardous to health may be added.

"Reconstituted Flavored Goat Milk" means milk obtained from reconstituting goat milk powder and flavoring it to achieve quality or standards equivalent to flavored goat milk.

Clause 4 Goat milk and flavored goat milk shall be free from pathogenic microorganisms communicable to humans.

Clause 5 Liquid goat milk and flavored goat milk must undergo one of the following sterilization processes:

(1) Pasteurization: A thermal process to reduce microbial load to a safe level for consumers and to inactivate the phosphatase enzyme, using one of the following time-temperature combinations:

(1.1) Temperature not less than 63°C, held for at least 30 minutes, then immediately cooled to 5°C or lower; or

(1.2) Temperature not less than 72°C, held for at least 15 seconds, then immediately cooled to 5°C or lower; or

(1.3) Any other temperature and time combination providing equivalent sterilization efficacy as (1.1) or (1.2), followed by immediate cooling to 5°C or lower.

(2) Sterilization: A process of heating goat milk after it is packed in hermetically sealed containers to achieve commercial sterilization. The product must also undergo homogenization.

(3) UHT (Ultra High Temperature): A sterilization process using aseptic processing and aseptic packaging systems. The product must also undergo homogenization.

(4) Other processes with standards equivalent to (1), (2), or (3) as approved by the Food and Drug Administration.

Clause 6 Goat milk shall meet the following quality or standards:

(1) Possess the characteristic organoleptic properties (odor and flavor) of goat milk.

(2) Free from foreign matter and adulteration.

(3) Free from colostrum contamination.

(4) Homogeneous liquid appearance.

- (5) Milk Solids-Non-Fat (MSNF) not less than 7.5% by weight.
- (6) Milk protein not less than 2.8% by weight.
- (7) *Escherichia coli* not detected in 0.1 ml.
- (8) Total bacterial count in pasteurized goat milk not exceeding 50,000 per 1 ml.
- (9) Bacterial count in sterilized and UHT goat milk not detected in 0.1 ml.

Clause 7 Goat milk powder shall meet the following quality or standards:

- (1) Possess characteristic odor and flavor of goat milk.
- (2) Free from foreign matter and adulteration.
- (3) Powdered form, free from lumps.
- (4) Moisture content not exceeding 5% by weight.
- (5) Milk protein in MSNF not less than 34% by weight.
- (6) *Escherichia coli* not detected in 0.1 g.
- (7) Total bacterial count not exceeding 50,000 per 1 g.

Clause 8 Flavored goat milk shall meet the following quality or standards:

- (1) Possess characteristic odor and flavor.
- (2) Free from foreign matter and adulteration.
- (3) Free from colostrum contamination.
- (4) Milk Solids-Non-Fat (MSNF) not less than 7% by weight.
- (5) Milk protein not less than 2.6% by weight.
- (6) *Escherichia coli* not detected in 0.1 ml.
- (7) Total bacterial count in pasteurized flavored goat milk not exceeding 50,000 per 1 ml.
- (8) Bacterial count in sterilized and UHT flavored goat milk not detected in 0.1 ml.

Clause 9 Dried flavored goat milk shall meet the following quality or standards:

- (1) Possess characteristic odor and flavor.
- (2) Free from foreign matter and adulteration.
- (3) Powdered form, free from lumps.
- (4) Moisture content not exceeding 5% by weight.

(5) MSNF not less than 7% by weight when reconstituted for consumption according to the label instructions.

(6) Milk protein not less than 2.6% by weight when reconstituted for consumption according to the label instructions.

(7) *Escherichia coli* not detected in 0.1 g.

(8) Total bacterial count not exceeding 100,000 per 1 g.

Clause 10 Contaminants shall not exceed the limits prescribed in the Notification of the Ministry of Public Health regarding food standards containing contaminants.

Clause 11 Pathogenic microorganisms shall not exceed the limits prescribed in the Notification of the Ministry of Public Health regarding the quality, standards, criteria, conditions, and methods for the analysis of pathogenic microorganisms in food.

Clause 12 Veterinary drug residues shall not exceed the limits prescribed in the Notification of the Ministry of Public Health regarding food containing veterinary drug residues.

Clause 13 The use of food additives shall comply with the Notification of the Ministry of Public Health regarding food additives.

Clause 14 Containers for goat milk and flavored goat milk shall comply with the Notification of the Ministry of Public Health regarding containers.

Clause 15 Manufacturers or importers of goat milk and flavored goat milk for sale shall comply with the Notification of the Ministry of Public Health regarding production methods, production tools/utensils, and food storage (GMP).

Clause 16 Food labeling for goat milk and flavored goat milk shall comply with the Notification of the Ministry of Public Health regarding the labeling of prepackaged foods, and must display the following statements, as the case may be:

(1) The terms "Goat Milk", "Goat Milk Powder", "Reconstituted Goat Milk", "Flavored Goat Milk", or "Reconstituted Flavored Goat Milk" as part of or accompanying the food name.

(2) The terms "Pasteurized", "Sterilized", "UHT", or "[Other authorized process]" as part of or accompanying the food name for liquid products.

Clause 17 Nutrition claims shall comply with the Notification of the Ministry of Public Health regarding nutrition labeling.

Clause 18 Health claims shall comply with the Notification of the Ministry of Public Health regarding health claims in food.

Clause 19 Manufacturers or importers of goat milk and flavored goat milk previously authorized under the Notification regarding Beverages in Hermetically Sealed Containers must comply with this Notification within two years from its effective date.

Announced on [Date]

(Signature) Minister of Public Health