

1.1	Document Number and Name based on certification (Standard/Criteria etc.)	RIPTION BASED ON DOCUMENTATION  LAW OF REPUBLIC OF INDONESIANUMBER 33 YEAR 2014  REBULAUIONS OF u=E =ALAL PRODUCU ASSURANCEORBANI-IN8 ABENCY BPKP= NUMBER 3 OF 2023 ON BUIDELINES FOR ACCREDIDATION AND OR  ASSESSMENU OF CONFORMILY OF FOREIBN =ALAL CERUIFICATION BODY  u=E DECREE OF u=E MINISUER OF RELIBIOUS AFFAIRS OF u=E REPUBLIC OF INDONESIA NUMBER 4 YEAR 2021  - SNI 99002 201, SNI 99003 2018
1.2	Product name/Class/Type/Type/	A. Food
	Type	Product group: 1.Milk and its analogue
		Details of Product Type
		Classification Code 1.1 Fermented milk and milk products from enzyme coagulation
		- Plain fermented milk
		- Fermented milk or cultured milk
		- Fermented milk products without heatinFermented milk products with heating
		- Acidified milk
		- Acidophilus milk
		- Colostrum
		- Yogurt
		- Alternate yoghurt culture
		- Kefir
		- Kumys
		- Milk that is coagulated with rennet
		- Fermented milk and other enzyme coagulated milk products
		1.2 Condensed milk and its analogue
		- Condensed milk
		- Evaporated milk
		- Sterilized milk
		- UHT milk
		- Pasteurized milk
		- Probiotic milk
		- Sour milk
		- Evaporated skim milk
		- Partially evaporated skim milk
		- Evaporated vegetable fat milk / evaporated vegetable oil milk
		- Sweet condensed milk



- Vegetable fat sweet condensed milk/vegetable oil sweet condensed milk
- Sweetened condensed skim milk
- Sweetened condensed cream
- Sweetened condensed creamer
- Khoa/koya/kova
- Creamer for beverages
- Condensed milk and other condensed milk analogue

#### 1.3 Cream and its kind

- Sterilized cream
- Pasteurized cream
- Half and half
- Whipping cream
- Whipped cream
- Low fat cream
- Coagulated cream
- Cream that are coagulated using enzyme
- Sour cream
- Acidified cream
- Analogue cream
- Vegetable cream
- Other cream and its kind

#### 1.4 Powder milk, powder cream and analogue powder

- Powder milk and powder cream
- Powder milk full cream
- Instant powder milk full cream
- Partially skimmed powder milk
- Skim powder milk
- Mixture of milk and powder cream
- Powder cream
- Buttermilk powder
- Analogue milk and cream powder
- Vegetable fat powder milk/vegetable oil powder milk
- Other powder milk, powder cream and analogue powder

### 1.5 Cheese and its analogue

- Cheese
- Cheese analogue
- Cheese without ripening (raw cheese)



GIMDES	TIALAL CLITTI ICATION STILL
FIND E	- Cottage cheese - Creamed cottage cheese - Creamed cottage cheese - Mozzarella cheese - Bocconcini cheese - Ripened Cheese - Totally ripened cheese including the crust - Cheddar cheese - Edam cheese - Edam cheese - Camembert cheese - Bath cheese - Bondard cheese - Bondard cheese - Bougon cheese - Bouquet des moines cheese - Blue cheese - Brick cheese - Brick cheese - Brick cheese - Havarti cheese - Brick cheese - Brick cheese - Havarti cheese - Brick cheese - Ripened cheese - Ripened cheese - Swiss Cheese - Ripened cheese crust - Powder cheese (for reconstitution, forexample in processing of cheese sauce)



- Milk premix
- Flavored yoghurt
- Junket/sweet custard
- Dulce de leche/sweet caramel milk
- Dairy mousse
- Milk pudding powder
- Other milk based dessert
- 1.7 Whey and whey product, except whey cheese
  - Whey
  - Sour whey
  - Whey powder
  - Demineralized whey powder
  - Permeate whey powder
  - Other whey and whey product, except whey cheese
- 1.8 Other milk and its analogue products

Product group: 2. Fat, oil, and oil emulsion

- 2.1 Fat and oil (edible)
  - Anhydrous milk fat (AMF), butter oil
  - Ghee
  - Vegetable fat and oil
  - Virgin oil
  - Ekstra virgin olive oil
  - Virgin olive oil
  - Candlenut oil
  - Canola oil
  - Soybean oil
  - Frying oil
  - Frying fat
  - Cooking oil
  - Salad oil
  - Fat powder
  - Vegetable ghee
  - Shortening
  - Butter oil substitute
  - Refined bleached deodorized palm kerneloil/RBDPKO



- Minyak kelapa sawit (refined bleached deodorized palm oil/RBDPO)
- Refined bleached deodorized palm olein
- Refined bleached deodorized palm stearin/rbdps
- Palm cooking oil
- Unrefined coconut oil/crude coconut oil
- Refined bleached deodorized coconut oil
- Refined bleached deodorized peanut oil/Refined bleached deodorized groundnut oil
- Refined bleached deodorized corn oil
- Refined bleached deodorized candlenut/Lumbang oil
- Refined bleached deodorized csoybean oil
- Refined bleached deodorized olive oil
- Refined bleached deodorized safflower oil
- Refined bleached deodorized sunflower oil
- Refined bleached deodorized rice bran oil
- Refined bleached deodorized cottonseed oil
- Rapeseed oil (turnip rape oil/colza oil/ravison oil/sarson oil/toria oil)
- Rapeseed oil low erucic acid (low erucic acid turnip rape oil/low erucic acid colza oil/canola oil)
- Mustardseed oil (refined bleached deodorized mustardseed oil)
- Sesame oil
- Flaxseed oil/flax oil/linseed oil
- Oleoresin
- Essential oil
- Animal fat fresh/dry
- Prime beef fat (premier juice or oleo stock)
- Edible beef fat
- Dripping or edible tallow from cattle, sheep, goat, buffalo
- Secunda beef fat
- Suet (melting of the fat tissue of kidney,
- loin, or caul of beef, goat, or lamb)
- Fish oil
- Fat powder
- Other fat and oil (edible)
- 2.2 Fat emulsion, mainly water in oil emulsion type
  - Butter and butter concentrate
  - Butter
  - Recombined butter
  - Margarine



- Blends of butter and margarine
- Cream margarine, margarine spread (fat spread), margarine compound, bread compound, bakery compound
- "Minarin" or" halvarine" (fat emulsion in solid or semi-solid form)
- Pan release
- Other fat emulsion, mainly water in oil emulsion type
- 2.3 Fat emulsion, oil in water emulsion type, including mixed products of fat emulsions with flavors
  - Non-dairy toppings, fillings, frostings
  - Non dairy whipped cream
  - Other fat emulsion, oil in water emulsion type, including mixed products of fat emulsions with flavors
- 2.4 Fat based desserts, not including milkbased dessert
  - Melorin non-dairy ice cream
  - Non-dairy mousse
  - Other fat based desserts, not including milk based dessert
- 2.5 Other fat, oil, and oil emulsion

**Product group:** 3. Edible ice, including sherbet and sorbet

- 3.1 Edible ice
  - Ice cubes for sale/public consumption
  - Frozen product made from water and sugar
  - Ice stick
  - Fruit ice
  - Coconut milk-based ice cream
  - Coconut milk-based ice stick
  - Frozen product made from mungbean starch or other starch
  - Sorbet
  - Sherbet
  - Shaved ice
  - Mix shaved ice dessert
  - Flavored ice
  - Milk contained ice
  - Milk flavored ice
  - Ice premix powder
  - Liquid ice premix
  - Liquid preparations to be consumed in a frozen state



TIALAL CLRTIFICATION SHILL
- Other edible ice
3.2 Other edible ice, including sherbet and sorbet
Product group: 4. Fruits and vegetables by processing and adding food additives
4.1 Processed fruit
- Fresh whole fruit with processed and food-additives-added surface - Mixed dried fruit - Coconut milk powder - Coconut milk in packaging - Fruit flour - Pickled fruit - Fruit salad seasoning - Fruit in packaging - Fruit cocktail in packaging - Fruit jam - Fruit jam - Fruit jelly - Marmelade - Fruit based spread products (such as:chutney) - Mango chutney - Coated fruit
- Coated fruit - Sugary fruit - Crystalized fruit - Sugary fruit skin - Fruit pulp - Fruit puree - Fruit paste - Fruit sauce - Fruit topping - Tamarind concentrate - Tamarind powder - Fruit bars - Candied fruit - Javanese spicy fruit salad sauce - Nata in packaging - Jelly - Seaweed extract powder



- Seaweed extract in paper form
- Carrageenan powder
- Jelly powder
- Flavored pudding mix
- Mitsumame
- Dried and smoked banana
- Processed green grass jelly
- Black grass jelly
- Fermented fruit products
- Fruit pickle
- Tempoyak (a lactic acid fermented durian)
- Fruit products for pastry filling
- Cooked fruit
- Fruit Chips
- Simulated fruit chips
- Fruit/vegetable dodol
- Fruit/vegetable lempok
- Fruit wajik
- Other processed fruit
- 4.2 Fresh vegetables, seaweed, nuts, and beans that are processed and given food additives
  - Processed vegetables, seaweed, nuts, and beans with food additives
  - Frozen french fries
  - Frozen potato fritters
  - Flavored Nori
  - Dried salted vegetable
  - "Kuaci" (Dried products obtained from watermelon seeds, machete seeds, dried sunflower seeds and added salt.)
  - Cooked "melinjo" (Gnetum gnemon) chips (local cracker)
  - Cooked dog fruit (Archidendron pauciflorum) chips (local cracker)
  - Potato flakes
  - Tomato flour/dried tomato pulp/dried tomato paste
  - Red beet flour
  - Moringa leaves flour with food additives
  - Vegetables and seaweed in vinegar, oil, salty solution, or soy sauce
  - Mushrooms in olive oil or in other vegetable oil
  - Salted vegetable
  - Salted mushroom
  - Sweet pickle



- Ginger pickle
- Packaged vegetables
- Tomatoes in packaging
- Sweet corn in packaging
- Carrot in packaging
- Mushroom in packaging
- Green bean in packaging
- Asparagus in packaging
- Bamboo shoots in packaging
- Green peas in packaging
- Roots/tubers/legumes in packaging
- Packaged sweetened seaweed
- Aloe vera in packaging
- Puree and spread products of vegetables, nuts, and grains
- Tomato puree
- Peanut butter
- Spread of peanuts
- Spread contains nuts
- Vegetable jam
- Raw materials and pulp of vegetables, nuts, and grains (such as: desserts and vegetables sauce, sugary vegetables)
- Tomatoes paste
- Tuber paste
- Jelly products that are not ready for consumption
- Products of fermented vegetables and seaweed
- Pickle (fermentation)
- Mustard greens
- Sauerkraut
- Fermented mushroom
- Kimchi
- Gochujang
- Cooked vegetables and seaweed
- Spinach chips
- Button mushroom chips
- Getuk (local dessert, a product from cassava)
- Vegetable tsukudani (vegetable that is boiled in soy sauce)
- Dog fruit (Archidendron pauciflorum) crackers
- Other fresh vegetables, seaweed, nuts, and beans that are processed and given food additives
- 4.3 Other fruit and vegetable products that are processed and given food additives



**Product group:** 5. Confectionary/candy and chocolate

5.1 Cocoa and chocolate products, including chocolate substitutes.

- Cocoa liquor
- Cocoa powder
- Cocoa butter
- Cake cocoa
- Cocoa dust/ cocoa bean fraction from the process of peeling and separating the skin of cocoa beans
- Drinking cocoa
- Drinking chocolate
- Instant cocoa
- Instant chocolate
- Chocolate powder
- Chocolate paste (oil based)
- Chocolate paste (water based)
- Chocolate bar
- Chocolate chip
- Cream chocolate
- Dark chocolate, semisweet, bittersweet chocolate
- Sweet chocolate
- Dark chocolate couverture
- Milk chocolate
- Milk chocolate couverture
- White chocolate
- White chocolate couverture
- Chocolate sprinkle
- Milk chocolate sprinkle
- Chocolate bonbon
- Praline
- Truffles
- Filled chocolate
- Flavored chocolate
- Flavored chocolate
- Chocolate for lamination
- Composite chocolate
- Compound chocolate



- Compound chocolate sprinkle
- Imitation chocolate
- Lauric cocoa butter replacer/substitute CBS lauric
- Non-lauric cocoa butter replacer/substitute CBS non-lauric
- Carob coatings
- Deffated wheat germ coating
- Other cocoa and chocolate products, including chocolate substitutes
- 5.2 Confectionery/candy includes hard and soft confectionery/hard and soft candy, nougats, etc.
  - Hard candy/boiled sweet
  - Pastilles
  - Pressed candy/lozenges
  - Candy filled with milk
  - Soft candy
  - Caramelized candy
  - Fudge
  - Licorice
  - Toffee
  - Krokant/brittles
  - Marshmallow
  - Starch jelly
  - Jelly and gelatin confectionery
  - Cotton candy
  - Gulali (local sweet, a paste dough from heated sugar and water, and molded into various shapes)
  - Nut brittles
  - Raw marzipan, base almond paste
  - Marzipan, almond paste
  - Other confectionery/candy includes hard and soft confectionery/hard and soft candy, nougats, and similar products
- 5.3 Bubble gum
- 5.4 Sugars for decoration
  - Icing
  - Frosting
  - Chocolate sauce/topping/spread
  - Sweet sauce/topping/spread



- Non-fruit sauce/topping/spread
- Sugar based topping
- Other sugars for decoration

#### 5.5 Other confectionary/candy and chocolate

**Product group:** 6. Cereals and cereal products that are derivative products of cereal seeds, roots and tubers, nuts and pith with processing and adding food additives

#### 6.1 Processed grain

- Instant rice
- Rice chip
- Instant porridge
- Instant oats
- Other processed grains

#### 6.2 Flour and starch added with food additives

- Rice flour added with food additives
- Glutinous rice flour added with food additives
- Corn flour added with food additives
- Peeled mungbean flour added with food additives
- Mungbean flour added with food additives
- Red bean flour added with food additives
- Soybean flour added with food additives
- Semolina durum wheat
- Durum wheat flour
- Whole durum wheat semolina and whole durum wheat flour
- Pearl millet flour added with food additives
- Sorghum flour added with food additives
- Wheat flour
- Self-raising wheat flour
- Modified wheat flour
- Wheat gluten powder
- Wheat flour with protein addition
- Wholemeal wheat flour
- Fine bran



- Cassava flour added with food additives
- Mocaf flour
- Other tuber flour (potato flour, sweet potato flour, arrowroot flour, canna flour, etc)
- Palm flour added with food additives
- Konjac flour
- Maida flour
- "Hanjeli" (Coix lacryma-Jobi) flour (local flour) added with food additives
- "Porang" (Amorphophallus muelleri) flour (local flour) added with food additives
- "Suweg" (Amorphophallus campanulatus) flour (local flour) added with food additives
- Inulin
- "Iles-iles" (Amorphophallus muelleri) flour (local flour)
- Arrowroot starch
- Corn starch or maizen
- Sago starch
- Mungbean starch
- Tapioca/cassava starch
- Dextrin
- Maltodextrin
- Modified starch
- Pre-gelatinized starch
- Other flour and starch added with food additives
- 6.3 Breakfast cereals, including rolled oats
  - Bulgur
  - Meal
  - Wheat germ meal
  - Oatmeal
  - Degermed corn meal
  - Corn rice
  - Ready to eat cereal
  - Whole grain ready to eat cereal
  - Cereal drink powder
  - Degermed corn grits
  - Gari (cassava granules)
  - Granola
  - Malt extract
  - Other breakfast cereals, including rolled oats



6.4 Pasta and noodles as well assimilar products (such as: rice paper, rice vermicelli, soybeanpasta and soybean noodles)

- Uncooked wet noodles
- Other uncooked wet noodles
- Skin of dumpling/"risol"/spring roll/"siomay"/dim sum
- Dumpling/pasties/spring roll/"risol"/samosa
- Dried kuetiaw (dried flat rice noodles)
- Processed pasta product
- Whole wheat pasta
- Wheat and soybean pasta product
- Vegetable noodle product
- Other pasta
- Wheat and soybean noodle product
- Vegetable noodle product
- Instant pasta
- Other instant pasta
- Dried noodle
- Seasoned instant vermicelli
- Instant "kuetiaw" (flat rice noodles)
- Instant macaroni
- Cooked wet noodles
- Other cooked wet noodles
- Instant noodle
- Other instant noodle
- "Mie soa" (dried noodles from wheat flour added with other raw material and white color)
- Uncooked crackers
- Other pasta and noodle as well as similar products (such as: rice paper, rice vermicelli, soybean pasta and soybean noodles)

6.5 Cereal and starch-based dessert (such as: rice pudding flour, tapioca pudding flour)

- Cereal and starch-based dessert (such as: rice pudding flour, tapioca pudding flour)
- Pearl typed sago
- Cereal and starch-based dessert premix
- Other cereal and starch-based dessert (such as: rice pudding flour, tapioca pudding flour)

6.6 Flour for dough (such as for surface coating of fish or chicken meat)



- Coating flour
- Seasoning flour
- Flour for vegetables fritter
- Flour for dough of meat ball
- Other flour for dough

#### 6.7 Soybean products

- Soy juice powder
- Soy drink powder
- Soy juice concentrate
- A thin layer of soy liquid
- Semi-dried tofu
- Semi-dried tofu that is processed with thick sauce
- Deep-fried semi-dried tofu
- Other semi-dried tofu
- Dried tofu
- Tofu
- "Tauco" (fermented soybean paste)
- Fermented soybean
- "Dou chi" (Chinese fermented black bean)
- "Natto"(Japanese fermented soybean)
- Fermented tofu
- Soybean protein product
- Soybean texturized vegetable protein (TVP)
- Soybean Isolated Soy Protein (ISP)
- Soybean hydrolyzed vegetable protein (HVP)
- Frukto-oligosakarida (FOS)
- Galakto-oligosakarida (GOS)
- Other soybean products

6.8 Other cereals and cereal products that are derivative products ofcereal seeds, roots and tubers, nutsand pith with processing and adding food additives



Product group: 7. Bakery products 7.1 Unsweetened bread and bakery products Bread and cadet bread (roll) White bread Bread added with other food ingredients White bread without skin Rye bread Pumpernickel bread Bread with fruits/raisins/chocochips Whole wheat bread Mix of flour and fine bran Baguette/pain courant français Malt bread Whole wheat cadet bread Milk cadet bread Wheat germ bread Meal bread Whole meal bread Quick bread Shortened bread Bagel Pita bread Canai bread (flatbread) Lace pancake Maryam bread (Round thin-shaped bread) Crouton Bread for stuffing "Mantao" (steam bun without filling) "Bakpao/Pao" (Steam bun filled with meat, mung bean or others) Steam bun Other unsweetened bread and bakery products 7.2 Special bakery products (sweet, salty, savory) Cake

Butter cake



G/MDES	TWAN A CENTRAL TO A THORAGON AND A STREET
	- Cheesecake
	- Pound cake or quatre quarts
	- Brownies
	- Pie
	- Stuffed pie
	- "Bolu kukus" (Indonesian Steamed Cake)
	- Egg roll
	- Crepes
	- Pastry
	- Sweet bread
	- Stuffed bread
	- Scone
	- Doughnut
	- American muffin
	- English muffin
	- Roti buaya (Crocodile-shaped bread/ local bread)
	- Kue tambang (a deep fried rope-shapedsnack made of flour and other ingredients)
	- Waffle
	- "Stroopwafel" (Dutch cookies)
	- Pancake
	- "Bakpia" (local snack)
	- "Bolu emprit" (local snack)
	- Other special bakery products (sweet, salty, savory)
	7.3 Traditional wet/semi-wet cakes that are made from rice and others
	- "Dodol/jenang/gelamai" (local snack)
	- "Mochi" (Japanese delicacies).
	- "Wajik/wajit"(local snack)
	- "Teuck/tteok"(Korean delicacies)
	- Rice cake
	- "Nagasari/Banana cake" (local snack)
	- "Putu ayu"(local snack)
	- "Kue mangkok"(local snack)
	- "Jongkong kelapa muda" (local snack)
	- "Talam ebi" (local snack)
	- "Kue lapis" (local snack)

"Juadah kering/mayang papan" (local snack)



G/MDES	TITALE CERTIFICATION STILET
S/MSE	- "Petah" (local snack) - "Ampara tatak pisang (local snack) - "Lampu-lampu" (local snack) - "Isang hijau (local snack) - "Temo coe" (local snakc) - "Lemper ayam" (local snack) - "Semar mendem" (local snack) - "Jadah manten" (local snack) - "Jadah manten" (local snack) - "Kue ku" (local snack) - "Negondo" (local snack) - "Seri muka" (local snack) - "Seri muka" (local snack) - "Seri muka" (local snack) - "Kekicak/gegicak" (local snack) - "Katrisolo" (local snack) - "Katrisolo" (local snack) - "Lapek bugis" (local snack) - Unbus-ombus - Legomoro - Eclairs - "Lapis (legit" (layer cake) - "Bika ambon" (local snack) - "Serabi" (local snack) - "Serabi" (local snack) - "Serabi" (local snack) - "Pukis" (local snack) - "Pukis" (local snack) - "Apen" (local snack)
	- Other traditional delicacies  7.4 Dried snack
	<ul> <li>Cookies</li> <li>Soft cookies</li> <li>Sweet cookies</li> <li>Oatmeal cookies</li> <li>"Nastar" (Pineapple jam-filled cookies)</li> <li>"Kastengel" (Cheese cookies)</li> <li>"Putri salju" (Snow white cookies)</li> <li>"Bagelen" (Sweet dried bread)</li> </ul>



GIMDES	TITLE RESERVITION STILLET
	- Other dried snacks
	7.5 Ready to eat pudding
	<ul> <li>Milk pudding</li> <li>Fruit pudding</li> <li>Flavored pudding</li> <li>Other ready to eat puddings</li> </ul>
	7.6 Other bakery products
	Product Group: 8. Meat products and meat processed products
	8.1 Fresh slaughtered meat, poultry meat and mammal meat
	- Mammal carcass - Carcass - Half carcass - Quarter carcass - Hind quarter/leg quarter - Forequarter - Hindquarter - Short ribs - Prime ribs - Poultry or mammals leg - Poultry or mammals shoulder - Non-carcass mammals parts - Offal - Innards - Rack - Breast
	- Foreshank - Half poultry - Front quarter/breast quarter - Whole back - Tail - Back - Stripped back



G/MV		
	- Full breast	
	- Wishbone	
	- Trimmed breast	
	- Half trimmed breast	
	- Wing	
	- Head	
	- Neck	
	- Feet or claws	
	- Poultry or mammal giblets	
	- Poultry or mammal chilled meat	
	- Poultry or mammal frozen meat	
	- Poultry or mammal dried meat	
	- Rib meat	
	- Meat parting types	
	- Rib eye	
	- Cuberoll	
	- Brisket	
	- Shin and shank	
	- Shank/foreshank	
	- Flank	
	- Mammal tenderloin	
	- Mammal striploin/sirloin	
	- Mammal has (tenderloin)	
	- Mammal loin	
	- Topside	
	- Riverside	
	- Rump	
	- Round	
	- Chuck tender	
	- Chuck	
	- Blade	
	- Boneless meat that is sold in bulk packing	
	- Tetelan (Acquired portion of meat, fat and tendon during trimming of meat in prime cut making or from bone after the	: meat (prime cut) is
	obtained)	
	- Fat	
1 1		

Patties



- Raw sausages
- Minced meat
- Ground meat
- Parting of poultry meat and slaughtered animal meat that are removed from their bones, mechanically grinded and shaped (with or without coating)
- Mechanically deboned meat (MDM)
- Desinewed minced meat (DMM)
- Other fresh slaughtered of meat, poultry meat and mammal meat
- 8.2 Processed products of meat, poultry meat, and slaughtered mammals meat in whole or parting form
  - Processed products of meat, poultry meat, and slaughtered mammals meat in whole or parting form that is cured (including salted process) without heat treatment
  - Marinated meat
  - Marinated mammal meat
  - Marinated poultry meat
  - Smoked meat
  - Meat jerky
  - Fermented meat
  - Daging cangkuk (Jambi's traditional meat dish)
  - Cooked cured mammal shoulder
  - Seasoned processed meat
  - Packaged meat and gravy
  - Canned meat
  - Meat floss
  - Processed products of meat, poultry meat, and slaughtered mammals meat in whole or parting form that is cured (including salted process) and dried
  - without heating treatment
  - Products of meat, poultry meat, and slaughtered mammals meat in whole or parting form that is fermented without heating treatment
  - Corned meat
  - Products of meat, poultry meat, and slaughtered mammal meat in whole or parting form that is processed by heating treatment
  - Cooked thigh meat of slaughtered mammal (curing)
  - Cooked cured shoulder of slaughtered mammal
  - Rendang made from slaughtered products of mammals/poultry
  - Stew made from slaughtered products of mammals/poultry
  - Seasoned processed meat
  - Packaged meat and gravy
  - Canned meat



- "Sup konro" (local dish, rib soup Makassar style)
- "Kaledo" (local dish)
- Tengkleng (local dish)
- "Rawon" (local dish, black soup)
- Meat/marrow/rib/tetelan soto
- Meat/marrow/rib/"tetelan" soup
- Grilled ribs
- "Asam-asam iga" (local dish)
- "Iga penyet" (local dish, Javanese beef rib)
- "Ayam penyet" (local dish, spicy chicken)
- Steak
- Skin/hide crackers
- Lung crackers
- Meat, poultry meat and slaughtered mammals meat-based crackers
- Fried chicken intestine.
- Processed products of meat, poultry and slaughtered mammals meat in frozen whole or parting form (processed, stored, or traded in frozen form)
- Chicken katsu
- Chicken karage
- Fried chicken
- Frozen chicken strip
- Chicken cordon bleu
- Fried chicken skin
- Frozen packaged cut of meat with sauce
- Frozen seasoned processed meat
- "Pindang daging" (local dish, beef stew)
- "Empal daging" (local dish, Sundanese bruised fried meat)
- Meat satay
- Other processed products of meat, poultry meat, and slaughtered mammals meat in whole or parting form
- 8.3 Processed products of meat, poultry meat, and slaughtered mammals meat that are grinded

Products of meat, poultry meat, and slaughtered mammals meat that are grinded, without heating treatment

Meat, poultry meat, and slaughtered mammal meat that are grinded and cured (including salted process) without heating treatment Smoked sausages (all kinds of smoked sausages from halal animal)

Meat sausages (all kinds of meat sausages from halal animal)

Non-sterilization corned meat

Meat, poultry meat, and slaughteredmammals meat that are grinded, fermented without heating treatment



Salami (coarse ground meat that is fermented with bacterial starter withor without the addition of other foodingredients)

Meat, poultry meat, and slaughtered mammal meat that are grinded and processed with heating treatment

Pastrami

Meat pate

Meat ball

Seasoned minced meat

Soft roast patties

Brawn and head cheese

Sterilization corned meat

Cooked luncheon

Meat pasta

Non-casing meat sausage

Ready-to-eat meat sausage

Terrines (mixture of cooked meat minced)

Meat roulade

Seasoned processed grinded meat

Cut meat/minced meat/ground meat with sauce in the package

Pepperoni

Meat, poultry meat, and slaughtered mammals meat that are grinded, processed and frozen

"Dragon leg" made from poultry/mammal meat

Patty/meat burger

Chicken nuggets

Meat nuggets

Smoked chicken breast

Meat dumpling

Gyoza/swikiau/meat kuotieh"(Japanese/Chinese pan-fried dumpling) "

Keecho/heecho (chicken meat covered with tofu skin)

Egg wrapped with meat

Collagen sausage casing

Sausage casing from co-extrusion collagen

Natural sausage casing

Cellulose sausage casing

Plastic sausage casing

Other processed products of meat, poultry meat, and slaughtered mammals meat that are grinded

8.4. Processed by-products of the meat industry



- Gelatin
- Collagen
- Chondroitin
- Glucosamine
- Flour of bone
- Flour of meat
- Meat/bone broth
- Meat extract
- Other processed by-products of the meat industry

Product Group: 9. Fish and fishery products include mollusks, crustaceans and echinoderms by processing and adding food additives

9.1 Fish and other fishery products including mollusks, crustaceans and echinoderms, which have undergone processing

Frozen fish, fish fillets and fishery products including mollusks, crustaceans and echinoderms

Frozen grilled eel

Frozen boiled fish "pempek"

(Palembang 's traditional fish processed product)

Frozen fish ball

Frozen breaded fish, fish fillet, and fisheries products, including Mollusca, Crustacean, Echinodermata

Frozen breaded stick, fillet, and ground of fish meat

Frozen breaded shrimp

Frozen fish/shrimp/squid/oyster nuggets

Frozen fish minced products with cream, including Mollusca, Crustacean, and Echinodermata.

Cooked and/or fried fish and fishery products, including Mollusca, Crustacean, and Echinodermata.

Steamed or boiled fish and fish products "Ikan pindang" (ocal dish, fish is cooked by boiling salt water)

"Ikan presto" (local dish, soft bones fish)

Canned fish

Fish tofu

Fish pickel

"Kaki naga" made from fish ingredients

Fish cake/"Kamaboko"

(Boiled/steamed)

Fish bakwan (local fish cake; boiled/steamed).

Fish tempura

Imitation crab stick

Fish floss



Filled milkfish

Fish dim sum

Fish dumplings

"Tekwan ikan" (local dish, boiled ground fresh fish meat)

"Pepes ikan" (local dish, steamed fish with banana leaves)

Combination fish sausage

"Ekado" (Japanese dish)

Fish roulade

Fish burger

"Tsukudani" (Japanese dish)

"Terasi" (local seasoning, fermented fish or shrimp paste)

Cooked fish eggs

Processed seasoned fish

Steamed squid/cuttlefish/shrimp cake

Shrimp/fish dim sum

Mollusks/crustaceans/echinoderms meatball

Shrimp sausage

Cold boiled crab meat

Popcorn shrimp

Fish/mollusks/crustaceans/ec hinoderms meatballs (dry)

Fish cake/"kamaboko" (fried/grilled)

Stir-fried chili sauce with shrimp

(Shrimp fried chili-sauce – Sambal goreng udang)

Stir-fried chili sauce with fish (Fish fried chili sauce - Sambal goreng ikan)

Fried fish skin chips

Fish "pempek" (fried/grilled)

(Palembang 's traditional fish dish)

Crispy fish

Fish chips

Eel chips

Fish tortillas

Tuna "rendang" (West Sumatera's traditional dish)

"Kaki naga or dragon leg" (local dish)

Clam "rendang"

Fish and fishery products including mollusk, crustaceans, and echinoderms that being smoked, dried, fermented, and/or salted

Fish, shrimp, mollusca crackers (raw)

Raw fish skin crackers

Fish jerky



Shrimp/fish terasi

Fish paste

"Bekasam/bekasang" (local dish, fermented fish or fish offal)

"Rusip" (local dish, fermented anchovy)

"Masin" (local dish, fermented fresh small shrimp)

"Sashimi" (Japanese dish)

Fish flour

Sea urchin gonand paste

"Ebi furai" (Japanese dish)

"Ebi katsu" (Japanese dish, shrimp cutlet)

Other fish and other fishery products including mollusks, crustaceans and echinoderms, which have undergone processing

- 9.2 Semi-durable fish and fishery products including mollusca, crustaceans and echinoderms
  - Rollmops
  - Sea gel
  - Aspic fish
  - Fish and fishery products, including mollusca, crustaceans, and echinoderms that are processed into pickle, and/or immersed in salt solution
  - The substitutes for salmon eggs, caviar, and other fish egg products
  - Caviar
  - Red caviar
  - Golden caviar
  - Caviar substitute
  - Shrimp paste
  - Preserved fish and fishery products, including canned or fermented fish and fishery products, including mollusca, crustaceans, and echinoderms
  - Ready-to-eat sausage of fish/mollusca/crustaceans/echinoderms
  - Ready-to-eat processed fish/mollusca/crustaceans/echinoderms
  - Packaged tuna
  - Packaged shrimp
  - Packaged shells
  - Packaged sterilized crab meat
  - Packaged pasteurized crab meat
  - Packaged oysters
  - Packaged salmon
  - Sardines and mackerel in cans
  - Packaged squids
  - Packaged cuttlefishes



- Packaged fish
- Packaged fish processed
- Other semi-durable fish and fishery products including mollusca, crustaceans and echinoderms

9.3 Other fish and fishery products include mollusks, crustaceans and echinoderms by processing and adding food additives

Product Group: 10. Processed egg

10.1 Processed egg product and processed egg products

10.2 Mixed liquid egg/liquid egg premix

- Frozen mixed egg/frozen egg premix
- Whole egg flour
- Egg white flour
- Egg yolk flour
- Fully cooked/half cooked egg with food additive
- "Pindang egg" (traditional style egg processing ) with food additive
- Fermented egg
- Mixed egg flour/egg flour premix
- Egg "rendang"
- Other mixed liquid egg/liquid egg premix

10.3 Preserved egg, including traditional preserved egg products using alkalis, salt, and canning method

- Sterile processed egg
- Black egg ("pidan/pitan/bitan")
- Salted egg with food additive addition
- "Hulidan" (Other style of preserved egg)
- "Dsaudan" (Other style of preserved egg)
- Egg-based desserts (such as: custard)
- Kaya jam
- Custard flour with egg
- "Egg Martabak" (Egg crepes filled with spices and pieces of meat)
- Other preserved egg, including traditional preserved egg products using alkalis, salt, and canning method

10.4 Other processed egg products



**Product Group:** 11. Sugar and sweetene rs, including honey

#### 11.1 Raw sugar and refined sugar

- Raw sugar
- Refined crystal sugar
- Dextrose anhydrous
- Dextrose monohydrate
- Fructose
- Sugar powder (icing sugar)
- Dextrose powder (icing dextrose)
- Soft white sugar
- Glucose
- Dry glucose syrup
- Glucose syrup
- Lactose
- White crystalline sugar or granulated sugar
- Other raw sugar and refined sugar

### 11.2 Palm sugar

- Coconut sugar block
- Coconut sugar powder
- Coconut sugar liquid
- Palm sugar block
- Palm sugar powder
- Palm sugar liquid
- Palmyra palm sugar block
- Palmyra palm sugar powder
- Palmyra palm sugar liquid
- Nipa palm sugar block
- Nipa palm sugar powder
- Nipa palm sugar liquid
- Other palm sugar
- 11.3 Sugar solutions and syrup, as well as invent sugar (some), including treacle and molasses
  - Inverted sugar



- High fructose syrup
- High fructose glucose syrup
- Corn syrup
- Cane syrup
- Liquid sucrose sugar
- Other sugar solutions and syrup, as well as invent sugar (some), including treacle and molasses
- 11.4 Sugar and other syrups (such as: xylose, maple syrup, decorative sugar)
  - Gula hias
  - Maple syrup
  - Sorghum syrup
  - Table syrup
  - Chocolate syrup
  - Fruit syrup
  - Flavored syrup
  - Flavored watery syrup
  - Tea syrup
  - Coffee syrup
  - Agave syrup
  - Other sugar and other syrups (such as: xylose, maple syrup, decorative sugar)

#### 11.5 Honey

- Honey powder
- Honey liquid with food additive
- Honey liquid with addition other ingredients
- 11.6 Other sugar product and sweetener including honey

Product Group: 12. Salt, spice, sup, sauce, salad, as well as protein products

- 12.1 Salt with food additive
  - Mixed salt
  - Seasoned salt
  - Iodized salt
  - Other salt with food additives



12.2 Seasonings and condiments
<ul> <li>Herbs and spices powder</li> <li>Fennel powder</li> <li>Chicory root</li> <li>Mustard seed powder</li> <li>Chili pulp</li> <li>Chili powder</li> <li>Pepper powder</li> <li>Cloves powder</li> </ul>
- Fenugreek powder
- Fenugreek powder
- Mace powder

White caraway powder Cardamom powder

Ginger pulp Ginger powder Black caraway powder

- Cinnamon powder
- "Kencur" ( Kaempferia galanga)
- powder
- Coriander powder
- Nutmeg powder
- Paprika powder
- Sweet paprika powder
- Wasabi
- Five spice powder
- Ready-to-use seasoning
- Beef extract seasoning
- Beef flavored seasoning
- Chicken extract seasoning
- Shrimp extract seasoning
- Squid extract seasoning
- Meat extract pasta seasoning (such as: beef and chicken extract pasta seasoning)
- Fish flavored seasoning
- Shrimp flavored seasoning
- Chicken flavored seasoning



- Powder/block/cubes/paste of chicken/beef, shrimp/cheese extract
- Various instant cooking seasoning
- Other flavoring seasoning
- Other seasoning
- Other condiment

### 12.3 Mustard/mustard sauce

#### 12.4 Soup and broth

- Essence of chicken
- Broth and consommé
- Instant soup
- Instant pasta soup (such as: instant macaroni soup)
- Instant cream soup
- Instant pasta cream soup (such as: instant macaroni cream soup)
- Other soup and broth

#### 12.5 Sauces and similar products

- Mayonais, mayonnaise
- Salad dressing (such as: thousand
- island, blue cheese, burger dressing,
- caesar pouring sauce) Tar tar sauce
- Saus tar tar (tar tar sauce)
- French dressing (italian dressing, greek dressing)
- Sandwich spread
- Chili paste
- Chili sauce
- Peanut sauce
- Cheese sauce
- Radish sauce
- Barbeque sauce
- Pizza sauce
- Spaghetti sauce
- Oyster sauce
- Marinated sauce
- Tomato sauce



- Sweet and sour sauce
- Worchester sauce
- Teriyaki sauce
- Topping sauce
- Salsa sauce
- White sauce (cream based)
- Mixing for sauces, gravies, dressings
- Fish sauce
- Clear oyster sauce
- Other sauce and similar products

12.6 Spreads products for salads (such as: macaroni salad, potato salad) and sandwiches, not including chocolate and nut-based spreads

Spreads/sauces

12.7 Seasonings and condiments made of soybean

- Miso
- Soy sauce
- Salty soy sauce
- Non-fermented salty soy sauce/hydrolysate
- Hydrolyzed vegetable protein sauce
- Other soy sauces
- Sweet soy sauce
- Dried soy sauce/soy sauce powder (Fermented soy sauce powder)
- Hot soy sauce
- Seasoning soy sauce
- Hydrolyzed vegetable protein blend sauce
- Mushroom broth
- Protein products
- Other seasonings and condiments made of soybean

#### 12.8 Wheat protein products

- Hydrolyzed vegetable protein (HVP, ISP, soy concentrated protein/SCP/protein concentrate protein)
- Gluten processed products salt, spice, soup, sauce, salad, and protein products
- Other wheat protein products



12.9 Other products of salt, spice, soup, salad, and protein products

**Product Group:** 13. Processed food for special nutrition needs

13.1 Infant formulas, advanced formulas, and growth formulas

- Infant formula
- Advanced formula
- Growth formula

#### 13.2 Infant formula for Special Medical Purpose Food (PKMK)

- Processed food for medical purposes, especially for babies and children
- PKMK for patients with metabolic disorders (inborn errors of metabolism)
- PKMK for patients with metabolic disorders Isovaleric Acidemia
- PKMK for patients with metabolic disorders Tyrosinernia
- PKMK for patients with metabolic disorders Phenylketonuria (PKU)
- PKMK for patients with Maple Syrup Urine Disease (MSUD) metabolic disorders
- PKMK for nutritional support for children at risk of growth failure, malnutrition or poor nutrition
- PKMK for premature babies
- PKMK for supplementary nutrition of breast milk (Human Milk Fortifier/HMF)
- PKMK for patients allergic to dairy milk protein
- PKMK for a ketogenic diet
- PKMK for lactose intolerant infants
- PKMK for malabsorption patients
- PKMK for patients with chronic liver disease
- PKMK for patients with inflammatory bowel disease

#### 13.3 Food for infants and kids during growth period

- Complementary feeding of breastfeeding (MP-ASI)
- The main complementary feding (MP-ASI)
- Snacks of complementary feding (MP-ASI)

#### 13.4 Processed food for medical purposes (PKMK) especially for adults

PKMK for people with diabetes



- PKMK for patients with chronic kidney disease
- PKMK for patients with chronic liver disease
- PKMK for nutritional support for malnourished adult patients
- PKMK for the ketogenic diet
- 13.5 Dietary processed food for weight control
- 13.6 Special dietary processed food, excluding products from categories 13.1, 13.2, 13.3, 13.4, dan 13.5
  - Beverages specifically for pregnant women and/or nursing mothers
  - Sports drinks
  - Supplementary food for sportsmen
  - Other special dietary processed food
- 13.7 Other processed food for special nutrition needs

Product Group: 14. Ready-to-eat snacks

- 14.1 Processed foods made from potatoes, tubers, cereals, flour or starch
  - Potato chips
  - "Gadung chips" (local potato, diascorea hispida)
  - Rice crackers (senbei)
  - Sandwich crackers
  - Flavor crackers
  - Cassava chips
  - "Dakak-dakak" (local chip, typical West Sumatran cassava chips)
  - "Lanting/karang kaliang" (local chip, cassava based snack)
  - Sweet potato chips
  - Tempe chips
  - Fermented peanut meal chips
  - Tofu/bean curd product chips
  - Taro chips
  - Simulated snack
  - "Kecimpring:" (local chip, fried snacks from cassava)
  - "Opak" (local chips, roasted snacks from rice flour or cassava or other tubers)
  - "Simping" (local chips, typical West Java snacks from tapioca)
  - "Slondok" (local chips, snack from cassava flour or tapioca mixed with other starch or ingredients)



- "Pilus" (local snacks from extruded product of tapioca mixed with other starch or ingredients and spices
- Popcorn "Marning jagung" (local snack from corn)
- "Jipang jagung" (local snack from extruded product of corn)
- "Jipang beras" (local snack from rice and/or glutinous rice)
- "Jipang melinjo" (local snack from extruded product of "melinjo" (Gnetum gnemon) )
- "Kerupuk beras" (local cracker from rice flour or glutinous rice flour)
- "Kerupuk karak" (local cracker from cooked rice)
- "Kerupuk intip" (local craker from the result of cooked rice that sticks to the bottom of the container)
- "Rengginang/batiah" (local snack from cooked glutinous rice)
- "Patilo/rengginang singkong" (local snack from cooked cassava)
- "Rempeyek" (local crackers from rice flour and peanut or mung bean or fish or other ingredients)
- Extruder product snacks
- Fried "emping melinjo" (local cracker from (Gnetum gnemon) crackers
- Snacks in the form of bars
- "Malkist" (biscuit from wheat flour and/or non-fermented wheat flour and coated with sugar)
- Biscuit
- Non-flour biscuit
- "Marie" (sweet biscuit)
- Coated sweet biscuit
- Layer/Sandwich biscuit
- Cereal bar biscuit with filling (biskuit bar sereal isi)
- Biskuit with chocolate cream
- Wafer
- Wafer roll/wafer stick
- Coated wafer
- Crackers
- Cream crackers
- Water biscuit
- Krekers soda
- Traditional snacks
- Other processed foods made from potatoes, tubers, cereals, flour or starch
- 14.2 Processed nuts, including coated nuts and nut mixes (for example with dried fruit)
  - Roasted unshelled peanuts
  - Fried peanuts
  - Other fried nuts
  - Garlic flavor fried peanuts



- Roasted peanuts
- Other roasted nuts
- "Kacang atom/sukro" (fried or roasted flour mix coated peanut)
- Other fried or roasted flour mix coated nuts
- "Kacang telur" (fried flour and egg coated peanuts)
- "Kacang goyang" (sugary dough coated peanuts)
- "Jipang/kipang kacang" (peanuts or nuts based snacks)
- Coated peanut
- Other processed nuts, including coated nuts and nut mixes (for example with dried fruit)

#### 14.3 Fish-based snacks

- Crackers from fishery products
- "Rempeyek ikan" (local snack fish flake brittle)
- "Sumpia udang" (local snack, dried and smaller shrimp spring rolls)
- Fish-based snack

#### 14.4 Other ready-to-eat snacks

#### Product Group: 15. Ready-to-eat food

- 15.1 Rice-based ready meals
- 15.2 Noodles/vermicelli-based ready meals
- 15.3 Potato-based ready meals
- 15.4 Pasta-based ready meals
- 15.5 Tuber-based ready meals
- 15.6 Bread-based ready meals
- 15.7 Soup-based ready meals
- 15.8 Vegetable-based ready meals
- 15.9 Other ready-to-eat food

#### **Product Group**: 16. Food and beverages providers with processing

- 16.1 Restaurant
- 16.2 Canteen/Cafeteria
- 16.3 Small restaurant
- 16.4 Food stall
- 16.5 Food outlet



16.6 Catering

16.7 Other food and beverages providers with processing

Product Group: 17. Food additives

## 17.1 Antifoaming agent

- Calcium alginate

## 17.2 Anticaking agent

- Tricalcium orthophosphate
- Powdered cellulose
- Salts of oleic acid with calcium, potassium, and sodium (Ca, K, Na)

### 17.3 Antioxidant

- Ascorbic acid
- Sodium ascorbate
- Calcium ascorbate
- Potassium ascorbate
- Ascorbyl palmitate
- Ascorbyl stearate
- Tocopherol
- Erythorbic acid
- Sodium erythorbate
- Rosemary extract

### 17.4 Emulsifying salt

- Sodium dihydrogen citrate
- Trisodium citrate
- Potassium dihydrogen citrate
- Tripotassium citrate
- Dicalcium diphosphate
- Acetic and fatty acid esters of glycerol
- Lactic and fatty acid esters of glycerol
- Citric and fatty acid esters of glycerol



Diacetyltartaric and fatty acid esters of glycerol 17.5 Humectant Sodium lactate Potassium lactate Glycerol Polydextroses Triacetin 17.6 Glazing agent Pullulan Other glazing agent 17.7 Sweetener Sorbitol Mannitol Inositol Nectar agave Stevia and its derivatived products Tagatosa Isomalt/Isomaltitol Thaumatin Steviol glycosides Maltitol Lactitol Silitol (xylitol) Erythritol Acesulfame potassium Aspartame Cyclamic acid Sucralose/Trichlorogalactosucrose Neotame

17.8 Carrier

Sucrose acetatae isobutyrate



Triethyl citrate 17.9 Gelling agent Processed eucheuma seaweed Jelly flour Carboxymethyl cellulose (CMC) Gellan gum 17.10 Foaming agent Quillaia Extract (Type 1) Quillaia Extract (Type 2) 17.11 Acidity regülatör Lactic acid Potassium lactate Calcium lactate Malic acid Fumaric acid Citric acid Citric acid and its salts Tartaric acid and potassium hydrogen tartrate Tartaric acid Potassium hydrogen tartrate Potassium hydrogen tartrate Sodium malate Calcium DL-malate Adipic acid and its salts Adipic acid Adipic sodium Adipic potassium Calcium sulphate Glucono delta lactone 17.12 Preservative



Nisin Natamycin Lysozyme hydrochloride 17.13 Raising agent - Starch acetate 17.14 Emulsifier Lecithins Pectins Beta glucan Galactomannan Octenyl succinic acid modified gum arabic Polysorbates/preservative Ammonium phosphatide Glycerol ester of wood rosin Calcium Dihydrogen Diphosphate Sodium calcium polyphosphate Calcium polyphosphate Methyl cellulosa Hydroxypropyl cellulose Hydroxypropyl methyl cellulose Methyl ethyl cellulose Sodium carboxymethyl cellulose

Salts of oleic acid with calcium, potassium, and sodium (Ca, K, Na)

Mono- and di- glycerides of fatty acid Acetic and fatty acid esters of glycerol Lactic and fatty acid esters of glycerol Citric and fatty acid esters of glycerol Diacetyltaric and fatty acid esters of glycerol

Propylene glycol esters of fatty acids

Polyglycerol esters of interesterified ricinoleic acid

Sucrose esters of fatty acid Polyglycerol esters of fatty acids

Sodium stearoyl-2-lactylate Sorbitan esters of fatty acids

Page40/61



- Sorbitan monooleate
- Acid treated starch
- Bleached starch
- Oxidized starch
- Enzymed treated starch
- Monostarch phosphate
- Distarch phosphate
- Phosphated distarch phosphate
- Acetylated distarch phosphate
- Acetylated distarch adipate
- Hydroxypropyl starch
- Hydroxypropyl distarch phosphate
- Starch sodium octenyl succinate
- Acetylated oxidized starch
- Sodium caseinate

### 17.15 Thickener

- Processed eucheuma seaweed
- Xanthan gum
- Gum ghatti
- Alpha-Cyclodextrin
- Gamma-Cyclodextrin
- Ethyl cellulose
- Ordinary modified starch
- Sodium carboxymethyl cellulose, enzymatically hydrolysed

### 17.16 Firming agent

- Calcium gluconate
- Ticalcium citrate

### 17.17 Flavour enhancers

- L-glutamic acid and its salts
- L-glutamic acid
- Monosodium l-glutamate
- Monopotassium l-glutamate



- Calsium di-l-glutamate
- Guanylic acid and its salts
- 5'-guanylic acid
- Disodium 5'-guanylatae
- Dipotassium 5'-guanylate
- Calcium 5'-guanylate
- Inosinic acid and its salts
- 5'-inosinic acid
- Disodium 5'-inosinate
- Dipotassium 5'-inosinate
- Calcium 5'-inosinate
- Salts of 5'-ribonucleotides
- Calcium 5'-ribonucleotides
- Disodium 5'-ribonucleotides

## 17.18 Bulking agent

- Alginic acid
- Sodium alginate
- Propylene glycol alginate
- Guar gum
- Tragacanth gum
- Arabic gum
- Karaya gum
- Glycerol ester of wood rosin

### 17.19 Stabilizer

- Calcium acetate
- Disodium monohydrogen citrate
- Potassium alginate
- Locust bean gum
- Tara gum
- Disodium diphosphate
- Trisodium diphosphate
- Tetrasodium diphosphate
- Tetrapotassium diphosphate
- Dicalcium diphosphate



- Croscarmellose sodium
- Myristic, palmitic & stearic acids and
- their calcium potassium and sodium (Ca, K, Na) salts
- Salts of oleic acid with calcium, potassium, and sodium (Ca, K, Na)
- Acetic and fatty acid esters of glycerol
- Lactic and fatty acid esters of glycerol
- Citric and fatty acid esters of glycerol
- Diacetyltaric and fatty acid esters of glycerol
- Polyglycerol esters of interesterified ricinoleic acid
- Starch sodium octenyl succinate

17.20 Color retention agents

Ferrous Gluconate

17.21 Flour treatment agent

- L-Ammonium lactate
- Sodium stearoil-2-lactylate
- Calcium oxide

### 17.22 Pewarna (colour)

- Curcumin Cl. No. 75300
- Riboflavin
- Carmines and cochineal extract Cl. No. 75470:
- Carmines Cl. No. 75470
- Cochineal extract No. 75470
- Chlorophyll Cl. No. 75810
- Chlorophylls and chlorophyllins, copper complexes
- Chlorophylls, copper complexes CI. No. 75810
- Chlorophyllin copper complexes, sodium and potassium salts Cl. No. 75815
- Caramel I plain
- Caramel II caustic sulphite process
- Caramel III ammonia process
- Caramel IV sulphite ammoniaprocess
- Vegetable carbon Cl. 77266
- Beta-carotenes (vegetable) Cl. No.75130



- Annatto extracts (bixin based) Cl. No. 75120
- Carotenoids
- Beta-carotenes, synthetic Cl. No. 40800
- Beta-carotenes from blakeslea trispora
- Beet red
- Anthocyanins
- Iron oxide, Red
- Propellant

### 17.23 Sequestrant

- Calcium disodium ethylene diamine tetra acetate
- Isopropyl citrates
- Sodium gluconate
- Potassium gluconate

## 17.24 Other food additives group

**Product Group:** 18. Other material groups

## 18.1 Bakery ingredient

- Instant flour
- Bread filling materials
- Food softener materials
- Greasing pan
- "Tepung panir" (Flour of oven-dried white bread and then ground)
- Bread crumb
- Dipping/coating/topping for decorating bread, cakes, and other bakery products that do not include decorating sugar
- Premiks untuk stuffing
- Premix for bakery products
- Premiks untuk filling
- Bakery preservative
- Shortened bread dough
- Ice cream cone
- Other bakery ingredients

18.2 Vanilla (powder and liquid)



	18.3 Glazing agent 18.4 Flour treatment agent 18.5 Swallow's nest
1.3 Legal Terms (if any)	Veterinary Services, Plant Health, Food and Feed Law No. 5996 -Biosafety Law No. 5977 - Turkish Food Codex Regulation - Turkish Food Codex Regulation on Substances and Materials in Contact with Food - Regulation on Special Hygiene Rules for Foods of Animal Origin - Turkish Food Codex Regulation on Classification and Maximum Residue Limits of Pharmacological Active Substances That May Be Found in Foods of Animal Origin - Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides - Turkish Food Codex Contaminants Regulation - TGKFermented Dairy Products Communiqué - TGKCommuniqué on Butter and Other Milk Fat Based Spreads and Ghee, - TGKThickened Milk and Milk Powder Communiqué - TGKCheese Communiqué - TGKCheese Communiqué - TGK Drinking Milk Communiqué - TGK Communiqué on Raw Milk and Heat Treated Drinking Milk - TGK Microbiological Criteria Regulation - TGK Pesticides Maximum Residue Limits Regulation - Turkish Food Codex Food Additives Regulation - Turkish Food Codex Food Additives Regulation - Turkish Food Codex Regulation on Flavorings and Food Ingredients with Flavoring Features - TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods - Turkish Food Codex Regulation on Genetically Modified Organisms and Products - TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods - TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods - TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods



7/19/0:	
	In case there is legislation (directive, regulation, regulation, etc.) in force that the organization must comply with regarding the packaging of the product
	subject to certification placed on the market, the relevant obligations (approval, definition, design, components, age group, declaration of conformity,
	risk analysis, supplier evaluations, test reports, etc.) are the responsibility of the organization itself.
	-Turkish Food Codex. Food Labeling and Consumer Information Regulation
	-TS OIC/SMIIC 24-General Requirements for Food Additives and Other Chemicals Added to Halal Food
	Note: In inspections carried out abroad, the legal conditions of the relevant country are taken as basis.



#### PRODUCTION FACILITY AND PROCESS REQUIREMENTS 2.1 Conditions for the The floor of the production facility should be made of material that is waterproof, non-slippery, washable, does not allow pests and microorganisms to **Production Facility**

settle, should not have cracks, and should be easy to clean and disinfect. (Nonconformance Category: Minor)

There should be odor-trapped channels with sufficient slope to prevent the accumulation of washing water on the floor of the production area. (Nonconformance Category: Minor)

The walls at the production site should be made of smooth and light-coloured material that is waterproof, washable and does not allow pests and microorganisms to settle, there should be no cracks, it should be easy to clean and disinfect, and the places where the wall and the base meet should be rounded and dirt-proof. (Nonconformance Category: Minor)

Windows and their frames, including ventilation fans, should be made of durable stainless material, and the opening wings should have window screens to prevent flies, insects and rodents from entering. (Nonconformance Category: Minor)

Input, semi-finished and finished products that are not suitable for halal production; must be clearly identified and separated to prevent accidental use. (Nonconformance Category: Critical/Significant)

Doors at the production site must be wide enough for internal transport vehicles to pass through easily, must have smooth and waterproof surfaces, must be made of stainless material and must be self-closing. (Nonconformance Category: Minor)

In workplaces and all areas where cleaning is carried out, there must be a constant supply of potable hot and cold water at sufficient pressure and a sufficient number of faucets, preferably of a type that is not operated by hand or lever. Liquid cleaning materials are used in the sinks here for halal food production.should be appropriate.

Liquid cleaning materials, paper towels and foot-openable garbage bins should be kept in sinks. Toilets should not open directly to production areas. (Nonconformance Category: Critical/Significant)

Liquid soap for personnel cleaning, disinfectant water suitable for halal food production and paper towels should be available in toilets. Additionally, bonnets, galoshes, etc. are required at the entrance to the production areas. materials should be available and their effective use should be ensured. (Nonconformance Category: Minor)

Along with the production area, there is a dining hall, storage areas, toilets, changing rooms, etc. All areas of the factory must comply with cleaning and hygiene rules. (Nonconformance Category: Critical/Significant)

Storage areas; It should be arranged in such a way that raw materials and finished materials used in halal food production are stored separately from other non-halal inputs and finished materials. Inputs, semi-finished products and finished products that are not suitable for halal food production; must be clearly identified and separated to prevent accidental use. (Nonconformance Category: Critical/Significant)

Chemicals used in the hygiene and sanitation of production equipment must be suitable for halal food production, stored separately and used in accordance with the instructions for use. (Nonconformance Category: Critical/Significant)

For cleaning and disinfection of the tools used in the production area, containing water at a temperature of at least +82 C or disinfectant suitable for halal food production are kept in appropriate places of the work areas. (Nonconformance Category: Critical/Significant)

There should be sufficient size and number of cold stores according to the capacity of the production site, and cold stores should have appropriate cooling equipment. (Nonconformance Category: Minor)

Necessary protective measures should be taken to prevent cross-contamination. (Nonconformance Category: Minor)

In case of water supply from a source other than city mains water, the water source must be protected against all kinds of contamination and water disinfection must be carried out according to a plan and records must be kept. (Nonconformance Category: Minor)



		Analyzes of water used in production must be carried out within the framework of the provisions of the Regulation on Water for Human Consumption
		published by the Ministry of Health of the Republic of Turkey. (Nonconformance Category: Minor)
		After transportation, vehicles must be washed with hot water and chemicals suitable for Halal food, as specified in the hygiene instructions, and recorded. (Nonconformance Category: Minor)
		Packaging materials used; It should not be made of non-halal material, should not be produced with machines that have come into contact with non-
		halal material, should be physically separated from other non-halal materials during storage, and should not contain hazardous components that affect human health. (Nonconformance Category: Critical/Significant)
		Disinfectant mats and hand disinfectants suitable for halal food production should be available at the entrances to production areas and at the toilet
		exits. (Nonconformance Category: Minor)
		Detailed hygiene control programs should be made at the production site, and cleaning and disinfection processes should be recorded.  (Nonconformance Category: Minor)
		There must be dressing and rest rooms for personnel working at the production site. (Nonconformance Category: Minor)
		The organization must appoint a person and/or work with expert organizations for pest control activities within the framework of the relevant legislation.  Precautions must be taken against insects and pests. (Nonconformance Category: Minor)
		The use and application of pesticides should be done only by trained people, and a control system should be established to prevent safety hazards in
		the product. (Nonconformance Category: Minor)
		The resulting waste and residues must be disposed of and evacuated in accordance with hygienic conditions, without harming the environment and
		public health. (Nonconformance Category: Minor)
		There must be instructions regarding occupational safety in the business and precautions must be taken in accordance with these instructions.
		(Nonconformance Category: Minor)
		Input, semi-finished and finished products that are not suitable for halal production; must be clearly identified and separated to prevent accidental use.  (Nonconformance Category: Critical/Significant)
2.2	Conditions Regarding	Transport vehicles used to transport milk and dairy products must have a cooling system, the internal temperature of the vehicle must not be higher
	the Production Process/Equipment	than +5 °C during transportation, and the interior surfaces of the vehicles must be made of stainless material. (Nonconformance Category: Minor)
	Troccssy Equipment	System, unit, machine, etc. used in production. The parts in contact with the product must be made of stainless steel. (Nonconformance Category: Minor)
		The facility must have temperature meters and weighing devices. (Nonconformance Category: Minor)
		There must be instructions for use and maintenance of machines and devices used in production. (Nonconformance Category: Minor)
		There must be a generator of sufficient power at the workplace. (Nonconformance Category: Minor)
		Oils used in production equipment; It must be food safe and must not contain any non-halal ingredients. (Nonconformance Category: Critical/Significant)
		After transportation, vehicles should be washed with hot water and chemicals that comply with halal conditions, as specified in the hygiene instructions. (Nonconformance Category: Minor)



3.1	Minimum documentation to be implemented by the organization Conditions	1- Control of Documents and Records (Nonconformance Category: Minor) 2- Definitions of Responsibility and Authority (Nonconformance Category: Minor) 3- Prerequisite Programs (Nonconformance Category: Critical/Important) 4- Hazard Analysis (Operational Prerequisite Programs / HACCP Plans) (Nonconformance Category: Critical/Important) 6- Control of Measuring and Monitoring Devices (Nonconformance Category: Critical/Important) 7- Correction and Corrective Actions (Nonconformance Category: Minor) 8- Production Flow Charts (specifying Halal Control Points) (Nonconformance Category: Minor)
3.2	Additional Terms (if any)	In the halal certification program conformity assessment activities, first of all, compliance with legal conditions (defining the product in terms of physical chemical and microbiological parameters) will be sought. If there are no legal requirements regarding the product under review, the conditions specified in the certification sheet are required.

QUALITY CONTROL REQUIREMENTS				
4	4.1	Personnel Conditions and Qualifications	At least 1 technical staff (Veterinarian, Food Engineer, Agricultural Engineer, Chemical Engineer, Chemist, Biologist, Biochemist) must be employed within the company as the manager responsible for production and quality control. (Nonconformance Category: Critical/Significant)	
Training should be planned and halal training records should be kept according to the training plan. (N			Training should be planned and halal training records should be kept according to the training plan. (Nonconformity Category:Minor)	
	There should be a sufficient number of personnel according to the service capacity, they should wear clothes according to daily personal hygiene should be checked and these checks should be recorded. (Nonconformance Category: Minor)			
			Before personnel are hired, they must be examined by an official health institution; They must have a report stating that they do not carry a contagious disease, those who are sick or carriers should not be employed, and these documents should be kept in their personal files. Health checks of all production-related personnel must be carried out in the periods specified in the relevant legislation and records must be kept. Regarding personnel health checks, the conditions of the "Hygiene Training Regulation", which was prepared by the Ministry of Health, the Ministry of Internal Affairs and the Ministry of Agriculture and Forestry and came into force after being published in the Official Gazette dated 5 July 2013 and numbered 28698, should be met. (Nonconformance Category: Critical/Significant)	
4	4.2	Inspections and Tests that must be performed on each product (100%) at the		
		Production Site		



4.3	Inspections and Experiments that must be carried out with sampling (Mandatory at the Production Site)	he organization must carry out the end product inspection and tests specified in the standard/criteria within the framework of a quality control lan. This quality control plan may include all or some of the tests required by the standard.		
	Inspections and Experiments that need to be done with sampling (Those that can be used in external laboratories)	The organization must have inspections and tests that are within the scope of the standard/criteria and cannot be performed at the production site, carried out in external laboratories that can be monitored within the framework of a quality control plan.		
4.4	Type Tests and Validity Periods (if any)	It is not implemented in the halal certification program.		
4.5	Additional Terms (if any)	1. For inspections and tests that the organization cannot perform in its own quality control laboratory but are covered by other legal regulations of the country; a. Test reports made in traceable laboratories should be requested from suppliers for input and auxiliary materials, including packaging materials. b. Tests regarding the suitability of final products must be carried out in a Public Institution / University Laboratory for inspections / tests that do not have an Accredited / Test Service Laboratory Approval Certificate. (Nonconformance Category: Critical/Significant) 2. If starter culture and animal origin yeast are used, their origin and informational documents should be examined.		

SAMPL	LE PROCEDURES	
5.1	Experiment Laboratories to which the Sample will	It is stated in ANNEX 1 Table.  Note: When it comes to receiving services from test laboratories not specified in this certification sheet; The process is carried out according to PR-0
	be Sent	Laboratory Selection and Approval Procedure.
5.2	Sample Determination	It is stated in ANNEX 1 Table.
	(Selection) Method (According to Scope)	
5.3	Sampling Method and	It is stated in ANNEX 1 Table.
	Sample Quantity	In cases where the sample cannot be taken with its original packaging, this should be stated in the FR-16 Sample Collection Report and the produ should be described in a descriptive way and visually supported when necessary.
5.4	Conditions for Delivery of	Samples must be delivered to the laboratory specified in Annex 1, packaged in a way that prevents them from being affected by external impacts,
	the Sample to the	not directly exposed to sunlight, and provides controlled temperature conditions.
	Laboratory (if necessary)	Taking into account the place where the sample was taken and the service address of the inspection and testing laboratory; Service can be received from inspection and test laboratories not specified in the leaflet, provided that these laboratories are accredited in the relevant inspection and tests.



5.5	Critical Inspections/Tests That Directly Affect Product	It is stated in ANNEX 1 Table.			
Safety/Performance					
5.6	Special Situations (if any)	1) During the sampling process from the production site, a witness sample of the same amount as the test sample should be taken and delivered to			
		the organization official (if the customer requests).			
		2) If the sample cannot be taken in its original packaging; The compliance of the product with the market placement clause of the relevant standard			
		or legislation must be evaluated by the inspection team.			

6	AUDIT PROGRAM						
	Control Type	Duration (Month or Year)	Production Site Inspection (MEMBER)	From Production Site Sampling (MSN)			
	Certification	-	X	X			
	1. Surveillance	1 year	X	X			
	2. Surveillance	1 year					
	Document Renewal	1 year	X	X			
	Unannounced	1 year (3 times)	X	X			

### Special Case (if any):

**Note 1**: If the organization has certificates from more than one brand within the same product group, an examination can be carried out by taking a sample from a brand. In this case, the inspection and test results of the sampled brand are considered valid for the organization's other brands.

Note 2: Note 1: While determining the sample, samples can be taken from different products of different brands.

Note 3: Note 1 conditions do not apply to products for which samples cannot be taken because they are not in production or in stock at the time of examination.

**Note 4:**If the organization is a contract manufacturer and certified for the product(s) within the same product group; The inspection and test results of the sampled brand can also be considered valid for the product(s) of the contract manufacturer organization.

**Note 5:**Sampling procedures are planned to take samples from all products within the scope of the document within the 3-year certificate validity period. A single sampling process is applied for products with the same production processes.

Control Type Inspections and Tests to be Performed				
CertificationAll inspections and tests specified in ANNEX-1 table1. SurveillanceIn all products specified in ANNEX-1 table; microbiological analyses, peroxidase, sterilization control (UHT milk, flavored milk), Type Identification				
				2. Surveillance
Document Renewal in the table ANNEX-1natamycin, benzoic acid, sorbic acid, vegetable oil search, melamine, gelatin (yoghurt), other experiments (continuation for				



8 SCOPE OF CERTIFICATION

**Example**: C FOOD MANUFACTURER PROCESSING OF PERMANENT ANIMAL PRODUCTS

In the Milk and Dairy Products Product Group;

-White Cheese (From Sheep's Milk)

### APPENDIX 1 Table:

The sample is taken from the batch.

The provisions of PR-09 Sampling Inspection and Test Procedure are applied in determining the products to be sampled.

TABLE: INSPE	CTIONS AND TESTS TO BE	CARRIED OUT					
Name of the product	Relevant Legislation / Standard / Criterion	Experiment Name	Sample Determination Method	Sample Quantity	Experiment Laboratory	Critical inspections/tests that directly affect Product Safety/Performance	
	TGK Contaminants Regulation  TS 1018 TS 11044 TS 11045 TS 11046  TGK Pesticides Maximum Residue Limits Regulation	Aflatoxin M1	and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods  TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control	2 units in their original packaging representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	<b>√</b> √	
		Pb (Lead)		2 units in their original packaging representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	<b>√</b> √	
Raw milk		Dioxins and PCBs		2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √	
		TS 1018 TS 11044	Total number of live bacteria	TGK Communiqué on Sampling, Sample Preparation	5 units in their original packaging representing the same lot (at	MIKROKİM, INTERTEK	✓✓
		Somatic call number	and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods	least 1 kg in total)		<b>/</b> /	
		Pesticide Residue Analysis	TGK Pesticides Maximum Residue Limits Regulation Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √	



	Regulation on Classification of Pharmacological Active Substances and Maximum Residue Limits	Pharmacological Active Substance (Antibiotic) Residue	PR-09 Sampling Inspection and Test Procedure	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods  TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	<b>√</b> √
Pasteurized Milk	TGK Microbiological Criteria Regulation	Enterobacteriaceae	nd Analysis Method Criteria for the Official Control the Levels of Dioxins, Dioxin-like Polychlorinated 5	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
	TS 1019	natamycin Benzoic and Sorbic Acid Aflatoxin M1 Pb (Lead) peroxidase	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TGK Contaminants Regulation	Aflatoxin M1 Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging		<b>/</b> /	
		(For products with more than 2% fat) Dioxins and PCBs	PR-09 Sampling Inspection and Test Procedure TS 1192 TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods TGK Communiqué on Sampling, Sample Preparation	representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	<b>/</b> /
Long Life Milk		Pb (Lead) of Myc TGK Cc		2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
		Sterilization Control	and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated			✓✓
	TS 1192	Benzoic and Sorbic Acid	Biphenyls in Certain Foods TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging representing the same lot (at	MIKROKİM, INTERTEK	<b>/</b> /
		natamycin	and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods	least 1 kg in total)		√√
Milkshake		Aflatoxin M1			MIKROKİM, INTERTEK	√√



	TGK Contaminants Regulation	(For products with more than 2% fat) PR-09 Sampling Inspection and Test PDioxins and PCBs  Regulation Dioxins and PCBs TGK Contaminants  Regulation Toxical PCBs TGK Communiqué on Sampling, Samp	PR-09 Sampling Inspection and Test Procedure TS 5004 TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging representing the same lot (Total minimum 2 kg)		<b>*</b> *
		Pb (Lead)	and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated			√√
	TGK Microbiological Criteria Regulation	Enterobacteriaceae	Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging	MIKROKİM, INTERTEK	√√
	TS 5004	Sterilization Control	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods	representing the same lot (at least 1 kg in total)	WIRNORINI, INTENTER	<b>*</b>
	TGK Additives Regulation	Searching for Dyes (For Chocolate Milk) Searching for E120 Carmine (for Strawberry Milk)		2 units of samples in their original packaging, representing the same lot	MIKROKİM, INTERTEK MIKROKİM, INTERTEK	<b>√</b> √
		Aflatoxin M1	Milk and dairy products - Sampling guide (ISO			√√
	TGK Contaminants Regulation	fnan 2% faf)	707:2008) PR-09 Sampling Inspection and Test Procedure TS 1329 TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	**
		Pb (Lead)	and Analysis Method Criteria for the Official Control			√√
Milk powder	TGK Microbiological Criteria Regulation	-Enterobacteriaceae -Coagulase Positive Staphylococci -Salmonella	of Mycotoxin Levels in Foods TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
Whey and protein concentrat e	TS OIC / SMIIC 1	-Species determination	PR-09 Sampling Inspection and Test Procedure	500 ml sample	MIKROKİM, INTERTEK	<b>* * *</b>
Whey Powder	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure TS	2 units in their original packaging representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	<b>* *</b>
	TS 11860	Aflatoxin M1	11860			√√



			TGK Communiqué on Sampling, Sample Preparation			✓
	TGK Microbiological Criteria Regulation	-Enterobacteriaceae -Coagulase Positive Staphylococci -Salmonella	and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
Yeast of animal origin	TS OIC/SMIIC 1	Species determination	PR-09 Sampling Inspection and Test Procedure	500 ml sample	MIKROKİM, INTERTEK	<b>*</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure	2 units in their original packaging	MIKROKİM, INTERTEK	<b>//</b>
		Aflatoxin M1	TS 591	representing the same lot (at least 1 kg in total)		<b>√</b> √
	TS 591	Starch	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods  TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods			✓
Feta cheese	13 331	natamycin Vegetable oil		2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes		5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>/ /</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs		representing the same lot (Total	MIKROKİM, INTERTEK	<b>//</b>
		starch	PR-09 Sampling Inspection and Test Procedure	minimum 2 kg)		✓
Cheddar cheese	TS 3272	natamycin Vegetable oil Sorbic Acid	TS 3272  TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>11</b>
	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>



	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Picture of the Level of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
Hellim cheese	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	Milk and dairy products - Sampling guide (ISO 707:2008)  PR-09 Sampling Inspection and Test Procedure	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* * *</b>
	TS 12513	Aflatoxin M1 Benzoic Acid Natamisina starch	TS 12513  TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
Tulum	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
cheese	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	PR-09 Sampling Inspection and Test Procedure TS 3001	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	11
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
Gruyere Cheese	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
	TS 2174	Aflatoxin M1 Starch Natamisina Vegetable Oil	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b> *
Melting Cheese	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b> *
	TGK Microbiological Criteria Regulation	-Staphylococcal Enterotoxins -E.Coli -L. monocytogenes	PR-09 Sampling Inspection and Test Procedure TGK Communiqué on Sampling, Sample Preparation and	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √



		Aflatoxin M1	Analysis Method Criteria for the Official Control of	2 units in their original packaging	MIKROKİM, INTERTEK	<b>√</b> √
		Starch	Mycotoxin Levels in Foods	representing the same lot (Total minimum 2 kg)	Windle Kill, INTERTER	✓
	TS 2176	natamycin Benzoic Acid Sorbic Acid Vegetable oil	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
Emmental Cheese	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	PR-09 Sampling Inspection and Test Procedure TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	✓ ✓
	TS 2175	Aflatoxin M1 Starch natamycin Vegetable oil	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure TS	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
Curd Cheese	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	13358  TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	6 units in their original packaging representing the same lot (at	MIKROKİM, INTERTEK	<b>√</b> √
	TS 13358	-Vegetable oil -Starch -Aflatoxin M1,	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
String Cheese	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √



	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella -L. monocytogenes	PR-09 Sampling Inspection and Test Procedure TS 3002 TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* * *</b>
	TS 2002	Starch	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b>
	TS 3002	natamycin Vegetable oil	Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Mycotoxin Levels in Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
	TGK Fermented Dairy Products Communiqué	E.Coli	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
Ayran	TS 6800 TGK Fermented	Aflatoxin M1		2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>*</b>
	Dairy Products	natamycin	707:2008)	2 units in their original packaging	MIKROKİM, INTERTEK	✓✓
	Communiqué	Vegetable oil Sorbic Acid	PR-09 Sampling Inspection and Test Procedure TS 6800	representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b>
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
Kefir	TGK Fermented Dairy Products Communiqué	E.Coli coliform Mold Total Specific microorganism (cfu/g)	Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods  Milk and dairy products - Sampling guide (ISO 707:2008)  PR-09 Sampling Inspection and Test Procedure	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	Milk and dairy products - Sampling guide (ISO 707:2008)	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>4</b> 4
Yogurt	TGK Fermented Dairy Products Communiqué	E.Coli	PR-09 Sampling Inspection and Test Procedure TS 1330	5 units in their original packaging representing the same lot (at	MIKROKİM, INTERTEK	<b>*</b> *
	TS 1330	Starch		least 1 kg in total)		✓



	TGK Fermented Dairy Products Communiqué		TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b>
		Gelatine	Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
		natamycin Vegetable oil Sorbic Acid		2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
Cream and Cream	TGK Microbiological Criteria Regulation	For the cream; -Salmonella -L.monocytogenes To slide; -Salmonella -L.monocytogenes -Coagulase Positive Staphylococci	and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods  Milk and dairy products - Sampling guide (ISO 707:2008)	7 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TS 1864	Pb (Lead)	PR-09 Sampling Inspection and Test Procedure TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods		MIKROKİM, INTERTEK	<b>√</b> √
	TS OIC/SMIIC 1	Vegetable oil Detection	of frace Lieffields and Containmant Levels in Foods	MIKROKIM, INTE	MIKROKİM, INTERTEK	<b>√</b> √
Ready-to- Eat Milk Desserts	TGK Microbiological Criteria Regulation	-E.Coli -Salmonella -L.monocytogenes -Staphylococcus aureus -Yeast, Mold	Milk and dairy products - Sampling guide (ISO 707:2008)  PR-09 Sampling Inspection and Test Procedure	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>/</b> /
		Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation	2 units in their original packaging	MIKROKİM, INTERTEK	√√
Butter	TGK Contaminants Regulation	PAHs	and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated	representing the same lot (at least 1 kg in total)	, ,	✓✓
	Regulation	Erucic Acid	Biphenyls and Non-Dioxin-like Polychlorinated			√√
	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella	Biphenyls in Certain Foods  TGK Communiqué on Sampling and Analysis Method Criteria for the Official Control of Frucic Acid Level in	5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
	TS 1331	Vegetable oil	Certain Foods			



			Milk and dairy products - Sampling guide (ISO	2 units in original packaging		
			707:2008) PR-09 Sampling Inspection and Test Procedure	representing the same lot (at least 500g in total)	MIKROKİM, INTERTEK	✓✓
	TS/OIC SMIIC 1	Species determination	PR-09 Sampling Inspection and Test Procedure	500 g sample in original packaging	MIKROKİM, INTERTEK	11
Dairy Spreads	TGK Contaminants Regulation	(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of the Levels of Dioxins, Dioxin-like Polychlorinated Biphenyls and Non-Dioxin-like Polychlorinated Biphenyls in Certain Foods Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure	2 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>* *</b>
	TGK Microbiological Criteria Regulation	-Coagulase Positive Staphylococci -Salmonella		5 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
		(For products with more than 2% fat) Dioxins and PCBs	TGK Communiqué on Sampling and Analysis Method Criteria for the Official Control of Erucic Acid Level in Certain Foods	2 units in their original packaging		**
Whey Protein	TGK Contaminants Regulation	Lead (Pb)	TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control of Trace Elements and Contaminant Levels in Foods	representing the same lot (Total minimum 2 kg)	MIKROKİM, INTERTEK	✓✓
Concentrat e			TGK Communiqué on Sampling, Sample Preparation and Analysis Method Criteria for the Official Control			√√
	TGK Microbiological Criteria Regulation	Aflatoxin M1 -Coagulase Positive Staphylococci -Salmonella	of Mycotoxin Levels in Foods Milk and dairy products - Sampling guide (ISO 707:2008) PR-09 Sampling Inspection and Test Procedure	6 units in their original packaging representing the same lot (at least 1 kg in total)	MIKROKİM, INTERTEK	<b>√</b> √
follow-on milk	TGK Attendance Formulas Communiqué	Total aerobic mesophilic organism coliform Total mold and yeast Bacillus cereus Escherichia coli Salmonella spp. Staphylococcus aureus Clostridium perfringens Listeria monocytogenes Sesame oil,cotton oil trans fatty acid content Erucic acid content Linoleic acid/Alpha linolenic acid ratio	PR-09 Sampling Inspection and Test Procedure	7 units *500 ml in their original packaging, representing the same lot	MIKROKİM, INTERTEK	~~



follow-on milk	TGK Attendance Formulas Communiqué	-Cadusafos Demeton-S- methyl/demeton Protein	PR-09 Sampling Inspection and Test Procedure	2 units *500 ml in their original packaging, representing the same lot	MIKROKİM, INTERTEK	<b>//</b>
Milk, milk powder, baby formula	TGK Additives regulation	Melamine	PR-09 Sampling Inspection and Test Procedure	2 units* 250 g in original packaging representing the same lot	MIKROKİM, INTERTEK	11
thickened milk	TGK Microbiological Criteria Regulation	E.coli Salmonella	PR-09 Sampling Inspection and Test Procedure	5 units *500 ml in original packaging representing the same batch	MIKROKİM, INTERTEK	11
milk based beverage	TGK drinking milk notification	Amount of final product milk	PR-09 Sampling Inspection and Test Procedure	1 unit sample in its original packaging representing the same lot	MIKROKİM, INTERTEK	<b>V</b>

Explanation: ✓ Minor non-compliance that does not affect halal production conditions (Minor)

✓✓ Critical/important nonconformity affecting halal production conditions (Critical/Important) a Inspections and tests that must be carried out with sampling (mandatory ones at the production site)

### Notes:

- 1. Packaging and Marking control must be carried out in accordance with the relevant legislation and article 12.1 of the TS OIC/SMIIC 1:2019 standard. Findings are recorded in the LS-15 Halal Food Stage 2 Question List.
- 2. In assessing the compliance of the packaging materials used in production with the TS OIC/SMIIC 1 standard, the inspections and tests specified in the HBF-036 Food Contact Substances and Materials Certification Sheet are taken as basis.
- 3. Additives used in products must comply with the provisions of the Turkish Food Codex Food Additives Regulation.
- 4. Flavorings and food ingredients with flavoring properties used in products must comply with the provisions of the Turkish Food Codex Regulation on Flavorings and Food Ingredients Having Flavoring Features.
- 5. The maximum amounts of food additives other than colorants and sweeteners used in products that are allowed to be used in foods must comply with the Communiqué on Food Additives Other than Colorants and Sweeteners.
- 6. In order to detect non-halal content in the product, the inspection team performs genetically modified organism (GMO) detection analyzes in the product or input, depending on the product feature and the raw material used, in accordance with the provisions of the Regulation on Genetically Modified Organisms and Their Products, in accordance with the provisions of the Turkish Food Codex Maximum Residue Limits of Pesticides Regulation. Appropriately, Pesticide Analysis, DNA analysis and Antibiotic Residue analysis can be performed on products with animal-derived inputs.