(Unofficial)

Announcement of the Food and Drug Administration
Re: Prescription of Qualities or Standards of Single Food Additives (No.4)

To prescribe qualities or standards of single food additives additional permitted by the Food and Drug Administration.

By the virtue of provisions of (2) of Clause 4 of the Notification of Ministry of Public Health (No.281) Re: Food additives dated 18th August B.E. 2547 (2004) which has been issued by the virtue of provisions of Section 5 and 6 (1) (2) (4) (5) (6) (7) (9) and (10) of the Food Act B.E.2522 (1979) in which contain provisions in relation to the restriction of Rights and Liberties of the Persons, in respect of which Section 29 and in conjunction with Section 33, Section 41, Section 43, and Section 45 of the constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Food and Drug Administration by the approval of the Food Committee has announced as follows:

The following texts shall be added as (15) and (16) of Clause 2 of the announcement of the Food and Drug Administration, Re: Prescription of qualities or standards of single food additives, dated 24th June B.E.2548 (2005):

"(15) Monopotassium Tartrate

Synonyms: Monopotassium tartrate or Potassium acid tartrate or Potassium bitartrate or Cream of tartar [CAS: 868-14-4, INS: 336 (i), E : 336 (i)]

Formula: $C_4H_5KO_6$ Molecular weight 188.18

Description: White flake or colorless

Characteristics:
- $C_4H_5KO_6$ content 99.0%-101.0%
- Ammonia passed the test
- Insoluble matters passed the test

Limitation of impurities
- Lead not more than 2 mg/kg

Packing and storage: Kept in sealed containers

Qualities and standards: Refer to Food Chemical Codex Monograph Fifth Edition 2004 if there are any amendments of qualities or standards, updated version shall be used.

(16) L-Cysteine hydrochloride

Synonyms: L-2-Amino-3-mercaptopropanoic acid monohydrochloride or L-Cysteine monohydrochloride [CAS : 7048-04-6 (monohydrate) and 52-89-1 (anhydrous), INS : 920, E : 920]

Formula: $C_3H_7NO_2S•HCl•H_2O$ (monohydrate) and $C_3H_7NO_2S•HCl$ (anhydrous)

Molecular weight: 175.63 (monohydrate) and 157.62 (anhydrous)

Description: White crystals or powder or colorless, soluble in water and alcohol; there are 2 types: monohydrate and anhydrous
For anhydrous, it will be degenerated at 175°C
Therefore raw materials used for this food additive production shall not be produced from human hair.

Characteristics:
- $C_3H_7NO_2S•HCl$ content 98.0% - 101.5% (on dry basis)
- Loss on drying 8.0-12.0% for monohydrate or not more than 2% for anhydrous
- Residues after ignition not more than 0.1%
- Specific rotation +5.0° to +8.0° at $[\alpha]_D^{20}$ or + 4.9° to 7.9° at $[\alpha]_D^{25}$

Limitation of impurities
- Lead not more than 5 mg/kg

Packing and storage: Kept in sealed containers

Qualities or standards: Refer to Food Chemical Codex Monograph Fifth Edition 2004 or if there are any amendments of qualities or standards, updated version shall be used and Commission Directive 2000/63/EC".

Announced on date 5th July B.E.2553 (2010)
(Signed) Pipat Yingseree

(Mr. Pipat Yingseree)
Secretary-General of the Food and Drug Administration

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