

Thailand initiates programme to inspect soyabean products

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The programme is conducted with local government health bureaus to intensify food safety and sanitation management for public interest



Soybean and other associated products such as tofu, dried tofu, and soybean milk are rich in essential amino acids and vitamins, and have been indispensable nutrients of daily diets.

In the past few years, there were still some unqualified soybean products which violated the “Act Governing Food Safety and Sanitation” that had been revealed by health institutions.

Thus, to ensure the food sanitation and safety of manufacturers of those products, Taiwan Food and Drug Administration (TFDA) has implemented the Soybean Products Inspection programme during August and September in 2020.

The programme is conducted with local government health bureaus to intensify food safety and sanitation management for public interest.

The items of inspection will not only focus on the Regulations of Good Hygiene Practice (GHP) compliance, especially the legality of raw materials, products’ labeling but also examine the legitimacy of food additives such as preservatives and bleaching agents via sampling the processed products.

Food businesses could be fined if any non-conformances of GHP are not validated in time or any final products not in compliance with the regulations.