

# Draft of Sanitation Standard for Algae

## Article 1

The Standards are prescribed in accordance with the provisions of Article 10 of the Act Governing Food Sanitation.

## Article 2

This Standard applies to the edible algae foods, include to blue algae, green algae, brown algae and red algae.

## Article 3

The microbiological criteria for algae, depending on the different type, such as fresh or processed, are applies to the standard for "Sanitation Standard for General Foods", "Sanitation Standard for Foods to be Eaten Raw" and "Sanitation Standard for Ready-to-Eat (RTE) Foods".

## Article 4

The maximum tolerance of heavy metals:

heavy metal	maximum tolerance (ppm)
lead	1.0
cadmium	1.0
mercury	0.5
inorganic arsenic	1.0
note: fresh weight basis (85% hydration)	

## Article 5

The limit of pheophorbide:

item	type	
	green algae	blue algae
existing pheophorbide	60 mg/100g	50 mg/100g
total pheophorbide	80 mg/100g	100 mg/100g
notes:		
1. This standard is applied to green algae and blue algae which moisture content is less than 7%. Fresh products, red algae and brown algae are not applied.		
2. "mg/100g" means the contents of existing pheophorbide or total pheophorbide (mg) per 100 gram foods.		

## Article 6

This Standard shall be implemented from the date of promulgation.