

The Provisions of Aquatic Product Processing Industries Shall Meet the Regulations on Food Safety Control System

MOHW Food No. 1071300125 promulgated, May 1, 2018

Article 1 This Provision is prescribed in accordance with Paragraph 2 of Article 8 of the Act Governing Food Safety and Sanitation.

Article 2 The terms in this Provision are defined as follows:

1. Processed aquatic products: referring to the food products in which aquatic animals are the main ingredients and made into foods for human consumption, including:

- 1.1.Canned aquatic products: referring to the prepared or unprepared raw materials which are packaged in close containers after degassing, sealing, heat sterilizing and can be stored at room temperature.
- 1.2.Refrigerated and frozen aquatic products: referring to the raw materials which are frozen or stored at low temperature without preparing.
- 1.3.Dried aquatic products: referring to the aquatic products made from raw materials by dehydrating processing, such as dehydrofreezing, hot air dehydration, mechanical dehydration, osmotic dehydration, pressurizing drying, oven-drying method and vacuum frying.
- 1.4.Other aquatic products: referring to aquatic products made by processing the raw materials, which allows the water content and water activity being lower than their salted products, dried salted products, dried products and cooked dried products.

2. Aquatic animals: referring to fishes, shellfishes, cephalopods, crustaceans and other aquatic animals which can be provided as foods for human consumption.

3. Aquatic product processing industries: referring to businesses engaging in the manufacturing, processing and preparing of the aquatic products. The scope is as follows:

- 3.1.Fresh Processing: including head removals, tail removals, organ removals, descaling, peeling/shelling and cutting.

3.2.Secondary processing: including canning, cooking, dehydrating, smoking, salting, prepared refrigerating/freezing, extracting and fermenting.

Article 3 The scope of implementation of this Provision: Businesses engaging in the manufacturing, processing and preparing of the aquatic products which contain 50% or more of the aquatic animals.

Article 4 Aquatic product processing industries of the following scale shall implement the food safety control system as of the date of promulgation of this Provision:

1. According to the Factory Management Act and its related regulations in which the factory registration is required, with the food industry workers of five or more.
2. The amount of capital of NT \$30 million or more, with food industry workers of five or more as well as business registrations or company registrations.