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Approved by: John Wade U.S. Embassy

Prepared by:

Truong Minh Dao/Bui Thi Huong

Report Highlights: The report updates Section II: Labeling Requirements; Section III: Packaging and Container Requirements; Section V: Pesticides and Other Contaminants and Section VI: Other Regulations and Requirements. Government Regulatory Agency for Contacts in Appendix II is also updated.

Includes PSD Changes: No Includes Trade Matrix: No Annual Report Hanoi [VM1]

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DISCLAIMER

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in (Hanoi and Ho Chi Minh City, Vietnam) for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY

SECTION I: FOOD LAWS

Vietnam is working to update the Food Safety Ordinance ratified in 2003 to the Vietnam's Food Safety Law. Recently, a Food Safety Law drafting committee was formed that is headed by the health minister. Vietnam plans to have the final law draft to submit to the National Assembly by June 2009. Post will follow-up the law updating progress.

Vietnam's Standing Committee of the National Assembly (NA), the country's legislature approved the Ordinance on Food Safety in July 22, 2003, which regulates the hygienic processing of foods and foodstuffs.

The ordinance, with seven chapters and 58 articles, provides that all food producers and processors, including households, individuals, and organizations, must ensure hygiene during processing.

It bans all activities processing stale, addled, contaminated, poisonous and unclean foods, which are harmful to people's health. The trading of food and foodstuffs containing germs or disease is also prohibited.

The ordinance regulates all genetically modified foods, which are quite new for most Vietnamese consumers, must be clearly labeled as such.

The ordinance became effective from November 01, 2003 (for more detail pls. see VM 3014)

SECTION II: LABELLING REQUIREMENTS

On August 30, 2006, Prime Minister Nguyen Tan Dung signed Decree No. 89/2006/ND-CP on goods labeling. This replaces Prime Minister Decision No. 178/1999/QDTTg of August 30, 1999 that promulgated the Regulation on labeling of domestically circulated and exported and imported goods, and Decision No. 95/2000/QD-TTg of August 15, 2000 that provided adjustments and supplements to it. The new decree would normally have been effective in March 2007, six months after publication in the Official Gazette, but due to a delay in issuing the implementing guidelines, it only went into effect from September 2007. (see VM7037)

On April 6, 2007 Ministry of Science and Technology (MOST) issued Circular No.09/2007/TT-BKHCN to provides guidance on the implementation of the Good Labelling Decree No.86/2006/ND-CP (see VM $\underline{7038}$)

In addition, Vietnam Food Administration (VFA) of Ministry of Health (MOH) also completed a draft regulation on labelling of packaged food products (see VM 8020). However, the regulation is not approved.

SECTION III: PACKAGING AND CONTAINER REGULATIONS

There are no regulations on the size or weight of imported food containers. Additionally, there are no laws or regulations on container product recycling.

However, there are restrictions on the use of packaging materials. On December 19, 2007, Vietnam Ministry of Health (MOH) issued Decision No.46/2007/QD-BYT on "Maximum Permitted Level of Biological and Chemical Residue Allowed in Food". Part 4 of the Decision sets requirements on hygiene and safety requirements on food packaging materials (see VM8055) that replace the hygiene requirement on food packaging materials stated in MOH's Decision No.867/1998/QD-BYT dated April 4, 1998 (see VM9019). Restrictions area imposed on the following groups of packaging materials:

- Ceramics and Glass
- Synthetic Plastic
- Tin Foil

SECTION IV: FOOD ADDITIVE REGULATIONS

On August 31, 2001 the Ministry of Health issued Decree No.3742/2001/QD-BTY on the List of Food Additives allowed to be used in Food. The Decree provides the list of permitted food additives in different ways. Firstly, the food additives are grouped into 21 groups based on their functions. They are:

- Acidity regulator
- Flavor enhances
- Firming agents
- Preservatives
- Anti-caking agents
- Anti-Oxidants
- Anti foaming agents
- Mixing agents
- Artificial sweeteners
- Stuffs made from starch
- Enzyms
- Inert gas
- Emulsifiers
- Thickeners
- Moisturizing agents
- Firming agents
- Polishing agents
- Coloring agents
- Sequestrants
- Foaming agents
- Powder treatment agents

Secondly, the approved food additives are listed by using the International Numbering System (INS) (see the below list). Third, the food additives are listed in alphabetical order. Maximum level (ML) of the approved food additives allowed to be used in each kind of food are also presented in the decree. Please contact post for more detail as it is available in Vietnamese only.

The list of food additives allowed to use in food presented in Decree No. No.3742/2001/QD-BTY replaces the

list of food additives allowed to use in food stated in the Ministry of Health Decree No. 867/1998/QD-BYT

dated April 4, 1998 (please see VM9019)

List of food additives allowed to use in food (in accordance with Ministry of Health Decision No.3742/2001/QD-BYT dated August 31, 2001)

| NO | INS | Names of food additives |
|----|-----|-------------------------|
|----|-----|-------------------------|

| | | VIETNAMESE | ENGLISH |
|-----|--------|--|---|
| 1 | 2 | 3 | 4 |
| 1. | 100i | Vµng Curcumin (Vµng nghÖ) | Curcumin |
| 2. | 101i | Vμng Riboflavin (Riboflavin) | Riboflavin |
| 3. | 102 | Vμng Tartrazin (Tartrazin) | Tartrazine |
| 4. | 104 | Vμng Quinolin | Quinoline Yellow |
| 5. | 110 | Vμng Sunset FCF (Sunset Yellow FCF) | Sunset Yellow FCF |
| 6. | 120 | Carmin | Carmines |
| 7. | 122 | Carmoisine | Azorubine (Carmoisine) |
| 8. | 123 | §á Amaranth (Amaranth) | Amaranth |
| 9. | 124 | §á Ponceau 4R (Ponceau 4R) | Ponceau 4R |
| 10. | 127 | Vµng Erythrosin (Erythrosin) | Erythrosine |
| 11. | 128 | §á 2G | Red 2G |
| 12. | 129 | §á Allura AC | Allura Red AC |
| 13. | 132 | Indigotin (Indigocarmine) | Indigotine |
| 14. | 133 | Xanh Brilliant FCF | Brilliant Blue FCF |
| 15. | 140 | Clorophyl | Chlorophyll |
| 16. | 141i | Clorophyl phøc ®ång | Chlorophyll Copper Complex |
| 17. | 141ii | Clorophyl phøc ®ång (muèi Natri, kali cña nã) | Chlorophyll Copper Complex, Sodium And Potassium Salts |
| 18. | 142 | Xanh S | Green S |
| 19. | 143 | Xanh lôc bÒn (FCF) | Fast Green FCF |
| 20. | 150a | Caramen nhãm I (kh«ng xö lý) | Caramel I- Plain |
| 21. | 150c | Caramen nhãm III (xö lý amoni) | Caramel III - Ammonia Process |
| 22. | 150d | Caramen nhãm IV (xö lý amoni sulfit) | Caramel IV - Ammonia Sulphite Process |
| 23. | 151 | §en Brilliant PN | Brilliant Black PN |
| 24. | 155 | N©u HT | Brown HT |
| 25. | 160ai | Beta-caroten tæng hîp | Beta-Carotene (Synthetic) |
| 26. | 160aii | Caroten tù nhi ^a n (chiÕt xuÊt tõ thùc vËt) | Natural Extracts (carotenes) |
| 27. | 160b | ChÊt chiÕt xuÊt tõ Annatto | Annatto Extracts |

| 28. | 160e | Beta-Apo-Carotenal | Beta-Apo-Carotenal |
|-----|--------|--|---|
| 1 | 2 | 3 | 4 |
| 29. | 160f | Este Metyl (hoÆc Etyl) cña axit Beta-Apo-8'-Carotenic | Beta-Apo-8'-Carotenic Acid, Methyl Or Ethyl Ester |
| 30. | 161g | Canthaxanthin | Canthaxanthine |
| 31. | 163ii | ChÊt chiÕt xuÊt tõ vá nho | Grape Skin Extract |
| 32. | 170i | Canxi cacbonat | Calcium Carbonate |
| 33. | 171 | Titan dioxit | Titanium Dioxide |
| 34. | 172i | S¾t oxit, ®en | Iron Oxide, Black |
| 35. | 172ii | S¾t oxit, ®á | Iron Oxide, Red |
| 36. | 172iii | S¾t oxit, vµng | Iron Oxide, Yellow |
| 37. | 200 | Axit sorbic | Sorbic Acid |
| 38. | 201 | Natri sorbat | Sodium Sorbate |
| 39. | 202 | Kali sorbat | Potassium Sorbate |
| 40. | 203 | Canxi sorbat | Calcium Sorbate |
| 41. | 210 | Axit benzoic | Benzoic Acid |
| 42. | 211 | Natri benzoat | Sodium Benzoate |
| 43. | 212 | Kali benzoat | Potassium Benzoate |
| 44. | 213 | Canxi benzoat | Calcium Benzoate |
| 45. | 214 | Etyl p-Hydroxybenzoat | Ethyl p-Hydroxybenzoate |
| 46. | 216 | Propyl p-Hydroxybenzoat | Propyl p-Hydroxybenzoate |
| 47. | 218 | Metyl p-Hydroxybenzoat | Methyl p-Hydroxybenzoate |
| 48. | 220 | Sulphua dioxit | Sulphur Dioxide |
| 49. | 221 | Natri sulfit | Sodium Sulphite |
| 50. | 222 | Natri hydro sulfit | Sodium Hydrogen Sulphite |
| 51. | 223 | Natri metabisulfit | Sodium Metabisulphite |
| 52. | 224 | Kali meta bisulfit | Potassium Metabisulphite |
| 53. | 225 | Kali sulfit | Potassium Sulphite |
| 54. | 227 | Canxi hydro sulfit | Calcium Hydrogen Sulphite |
| 55. | 228 | Kali bisulfit | Potassium Bisulphite |

| 56. | 234 | Nisin | Nisin |
|-----|-------|------------------------------------|------------------------------------|
| 57. | 238 | Canxi format | Calcium Formate |
| 58. | 239 | Hexametylen Tetramin | Hexamethylene Tetramine |
| 59. | 242 | Dimetyl dicacbonat | Dimethyl Dicarbonate |
| 1 | 2 | 3 | 4 |
| 60. | 251 | Natri nitrat | Sodium Nitrate |
| 61. | 252 | Kali nitrat | Potassium Nitrate |
| 62. | 260 | Axit axetic b"ng | Acetic Acid, Glacial |
| 63. | 261 | Kali axetat (c,c muèi) | Potassium Acetates |
| 64. | 262i | Natri axetat | Sodium Acetate |
| 65. | 262ii | Natri diaxetat | Sodium Diacetate |
| 66. | 263 | Canxi axetat | Calcium Acetate |
| 67. | 270 | Axit lactic (L-, D- vµ DL-) | Lactic Acid (L-, D- and DL-) |
| 68. | 280 | Axit propionic | Propionic Acid |
| 69. | 281 | Natri propionat | Sodium Propionate |
| 70. | 296 | Axit malic | Malic Acid (DL-) |
| 71. | 297 | Axit fumaric | Fumaric Acid |
| 72. | 300 | Axit ascorbic (L-) | Ascorbic Acid (L-) |
| 73. | 301 | Natri ascorbat | Sodium Ascorbate |
| 74. | 302 | Canxi ascorbat | Calcium Ascorbate |
| 75. | 303 | Kali ascorbat | Potassium Ascorbate |
| 76. | 304 | Ascorbyl palmitat | Ascorbyl Palmitate |
| 77. | 305 | Ascorbyl stearat | Ascorbyl Stearate |
| 78. | 307 | Alpha-Tocopherol | Alpha-Tocopherol |
| 79. | 310 | Propyl galat | Gallate, Propyl |
| 80. | 314 | Nhùa c©y Gaiac | Guaiac Resin |
| 81. | 315 | Axit erythorbic (Axit Isoascorbic) | Erythorbic Acid (Isoascorbic Acid) |
| 01. | | | |
| 82. | 319 | Tert-Butylhydroquinon (TBHQ) | Tertiary Butylhydroquinone |

| 85. 322 Lexitin Lecithins 86. 325 Natri lactat Sodium Lactate 87. 326 Kali lactat Potassium Lactate 88. 327 Canxi lactat Calcium Lactate 89. 330 Axit xitric Citric Acid 90. 331i Natri dihydro xitrat Sodium Dihydrogen Citrate 1 2 3 4 91. 331ii Trinatri xitrat Trisodium Citrate 92. 332i Kali dihydro xitrat Potassium Dihydrogen Citrate 93. 332ii Trikali xitrat Tripotassium Citrate 94. 333 Canxi xitrat Calcium Citrates 95. 334 Axit tartric Tattaric Acid (L (+)-) 96. 335ii Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphat Monosodium Orthophospha | 84. | 321 | Butylat hydroxy toluen (BHT) | Butylated Hydroxytoluene |
|--|------|---------|------------------------------|------------------------------|
| 87. 326 Kali lactat Potassium Lactate 88. 327 Canxi lactat Calcium Lactate 89. 330 Axit xitric Citric Acid 90. 331i Natri dihydro xitrat Sodium Dihydrogen Citrate 1 2 3 4 91. 331iii Trinatri xitrat Trisodium Citrate 92. 332i Kali dihydro xitrat Potassium Dihydrogen Citrate 93. 332ii Trikali xitrat Tripotassium Citrate 94. 333 Canxi xitrat Calcium Citrates 95. 334 Axit tartric Tartaric Acid (L (+)-) 96. 335i Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Trinatri orthophosphat Trisodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Monopotassium Orthophosphate 106. 340i Monokali orthophosphat Dipotassium Orthophosphate 107. 340ii Dikali orthophosphat Monopotassium Orthophosphate 108. 341i Monocanxi orthophosphat Dicalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341ii Tricalcium Orthophosphat 110. 341ii Tricalcium Orthophosphat 1110. 341ii Tricanxi orthophosphat Tricalcium Orthophosphate | 85. | 322 | Lexitin | Lecithins |
| 88. 327 Canxi lactat Calcium Lactate 89. 330 Axit xitric Citric Acid 90. 331i Natri dihydro xitrat Sodium Dihydrogen Citrate 1 2 3 4 91. 331iii Trinatri xitrat Trisodium Citrate 92. 332i Kali dihydro xitrat Potassium Dihydrogen Citrate 93. 332ii Trikali xitrat Tripotassium Citrate 94. 333 Canxi xitrat Calcium Citrates 95. 334 Axit tartric Tartaric Acid (L (+)-) 96. 335ii Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Trisodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Monopotassium Orthophosphate 106. 340i Monokali orthophosphat Dipotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Dicalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. Tricanxi orthophosphat Tricalcium Orthophosphate 110. Tricanxi orthophosphat Tricalcium Orthophosphate | 86. | 325 | Natri lactat | Sodium Lactate |
| 89. 330 Axit xitric Citric Acid 90. 331i Natri dihydro xitrat Sodium Dihydrogen Citrate 1 2 3 4 91. 331iii Trinatri xitrat Trisodium Citrate 92. 332ii Kali dihydro xitrat Potassium Dihydrogen Citrate 93. 332ii Trikali xitrat Tripotassium Citrate 94. 333 Canxi xitrat Calcium Citrates 95. 334 Axit tartric Tartaric Acid (L (+)-) 96. 335i Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Disodium Orthophosphate 103. 339ii Trinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Monopotassium Orthophosphate 106. 340i Monokali orthophosphat Dipotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Dicalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. Tricanxi orthophosphat Tricalcium Orthophosphate | 87. | 326 | Kali lactat | Potassium Lactate |
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| 92. 332i Kali dihydro xitrat Potassium Dihydrogen Citrate 93. 332ii Trikali xitrat Tripotassium Citrate 94. 333 Canxi xitrat Calcium Citrates 95. 334 Axit tartric Tartaric Acid (L (+)-) 96. 335i Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Tripotassium Orthophosphate 105. 340 iii Trikali orthophosphat Monopotassium Orthophosphate 106. 340i Monokali orthophosphat Dipotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341ii Tricanxi orthophosphat Tricalcium Orthophosphate | 1 | 2 | 3 | 4 |
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| 96. 335i Mononatri tartrat Monosodium Tartrate 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Monopotassium Orthophosphate 106. 340i Monokali orthophosphat Dipotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 94. | 333 | Canxi xitrat | Calcium Citrates |
| 97. 335ii Dinatri tactrat Disodium Tartrate 98. 336ii Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 95. | 334 | Axit tartric | Tartaric Acid (L (+)-) |
| 98. 336i Monokali tartrat Monopotassium Tartrate 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 96. | 335i | Mononatri tartrat | Monosodium Tartrate |
| 99. 336ii Dikali tactrat Dipotassium Tartrate 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 97. | 335ii | Dinatri tactrat | Disodium Tartrate |
| 100. 337 Kali natri tartrat Potassium Sodium Tartrate 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 98. | 336i | Monokali tartrat | Monopotassium Tartrate |
| 101. 338 Axit orthophosphoric Orthophosphoric Acid 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 99. | 336ii | Dikali tactrat | Dipotassium Tartrate |
| 102. 339i Mononatri orthophosphat Monosodium Orthophosphate 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341ii Tricanxi orthophosphat Tricalcium Orthophosphate | 100. | 337 | Kali natri tartrat | Potassium Sodium Tartrate |
| 103. 339ii Dinatri orthophosphat Disodium Orthophosphate 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 101. | 338 | Axit orthophosphoric | Orthophosphoric Acid |
| 104. 339iii Trinatri orthophosphat Trisodium Orthophosphate 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 102. | 339i | Mononatri orthophosphat | Monosodium Orthophosphate |
| 105. 340 iii Trikali orthophosphat Tripotassium Orthophosphate 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 103. | 339ii | Dinatri orthophosphat | Disodium Orthophosphate |
| 106. 340i Monokali orthophosphat Monopotassium Orthophosphate 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 104. | 339iii | Trinatri orthophosphat | Trisodium Orthophosphate |
| 107. 340ii Dikali orthophosphat Dipotassium Orthophosphate 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 105. | 340 iii | Trikali orthophosphat | Tripotassium Orthophosphate |
| 108. 341i Monocanxi orthophosphat Monocalcium Orthophosphate 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 106. | 340i | Monokali orthophosphat | Monopotassium Orthophosphate |
| 109. 341ii Dicanxi orthophosphat Dicalcium Orthophosphate 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 107. | 340ii | Dikali orthophosphat | Dipotassium Orthophosphate |
| 110. 341iii Tricanxi orthophosphat Tricalcium Orthophosphate | 108. | 341i | Monocanxi orthophosphat | Monocalcium Orthophosphate |
| | 109. | 341ii | Dicanxi orthophosphat | Dicalcium Orthophosphate |
| 111. 343i Monomagie orthophosphat Monomagnesium orthophosphate | 110. | 341iii | Tricanxi orthophosphat | Tricalcium Orthophosphate |
| | 111. | 343i | Monomagie orthophosphat | Monomagnesium orthophosphate |

| | 343iii | Trimagie orthophosphat | Trimagnesium Orthophosphates |
|--|---|--|--|
| 113. | 352ii | Canxi malat | Calcium Malate |
| 114. | 355 | Axit adipic | Adipic Acid |
| 115. | 356 | Natri adipat (c,c muèi) | Sodium Adipates |
| 116. | 357 | Kali adipat (c,c muèi) | Potassium Adipates |
| 117. | 365 | Natri fumarat | Sodium Fumarates |
| 118. | 381 | S¾t amoni xitrat | Ferric Ammonium Citrate |
| 119. | 384 | Isopropyl xitrat | Isopropyl Citrates |
| 120. | 385 | Canxi dinatri etylen-diamin-tetra- axetat | Calcium Disodium Ethylene-Diamine-Tetra- Acetate |
| 121. | 386 | Dinatri Etylen-Diamin-Tetra-axetat (EDTA) | Disodium Ethylene-Diamine-Tetra-Acetate |
| 1 | 2 | 3 | 4 |
| 122. | 387 | Oxystearin | Oxystearin |
| 123. | 389 | Dilauryl Thiodipropionat | Dilauryl Thiodipropionate |
| 124. | 400 | Axit alginic | Alginic Acid |
| 125. | 401 | Natri alginat | Sodium Alginate |
| 126. | 402 | Kali alginat | Potassium Alginate |
| | | A : -1-: t | Ammonium Alginoto |
| 127. | 403 | Amoni alginat | Ammonium Alginate |
| 127. 128. | 403 | Canxi alginat | Calcium Alginate |
| | | | + |
| 128. | 404 | Canxi alginat | Calcium Alginate |
| 128. 129. | 404 | Canxi alginat Propylen glycol alginat | Calcium Alginate Propylene Glycol Alginate |
| 128. 129. 130. | 404 405 406 | Canxi alginat Propylen glycol alginat Th¹ch tr³⁄4ng (Aga) Carrageenan vµ muèi Na, K, NH4 | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts |
| 128. 129. 130. | 404 405 406 407 | Canxi alginat Propylen glycol alginat Th¹ch tr³⁄4ng (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) |
| 128. 129. 130. 131. | 404 405 406 407 410 | Canxi alginat Propylen glycol alginat Th¹ch tr¾ng (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) G«m ®Ëu Carob | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) Carob Bean Gum |
| 128. 129. 130. 131. 132. 133. | 404 405 406 407 410 412 | Canxi alginat Propylen glycol alginat Th¹ch tr³⁄4ng (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) G«m ®Ëu Carob G«m Gua | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) Carob Bean Gum Guar Gum |
| 128. 129. 130. 131. 132. 133. 134. | 404 405 406 407 410 412 413 | Canxi alginat Propylen glycol alginat Th¹ch tr¾ng (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) G«m ®Ëu Carob G«m Gua G«m Tragacanth | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) Carob Bean Gum Guar Gum Tragacanth Gum |
| 128. 129. 130. 131. 132. 133. 134. 135. | 404 405 406 407 410 412 413 414 | Canxi alginat Propylen glycol alginat Th¹ch tr³⁴ang (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) G«m ®Ëu Carob G«m Gua G«m Tragacanth G«m Arabic | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) Carob Bean Gum Guar Gum Tragacanth Gum Gum Arabic (Acacia Gum) |
| 128. 129. 130. 131. 132. 133. 134. 135. 136. | 404 405 406 407 410 412 413 414 415 | Canxi alginat Propylen glycol alginat Th¹ch tr³⁴ng (Aga) Carrageenan vµ muèi Na, K, NH4 cña nã (bao gåm Furcellaran) G«m ®Ëu Carob G«m Gua G«m Tragacanth G«m Arabic G«m Xanthan | Calcium Alginate Propylene Glycol Alginate Agar Carrageenan and its Na, K, NH4 salts (includes Furcellaran) Carob Bean Gum Guar Gum Tragacanth Gum Gum Arabic (Acacia Gum) Xanthan Gum |

| 140. | 420 | Sorbitol vµ siro sorbitol | Sorbitol and Sorbitol Syrup |
|------------------------------|------------------------------|--|---|
| 141. | 421 | Manitol | Mannitol |
| 142. | 422 | Glycerol | Glycerol |
| 143. | 433 | Polyoxyetylen (20) Sorbitan monooleat | Polyoxyethylene (20) Sorbitan Monooleate |
| 144. | 440 | Pectin | Pectins |
| 145. | 442 | Muèi Amoni cña axit phosphatidic | Ammonium Salts Of Phosphatidic Acid |
| 146. | 444 | Sucroza axetat isobutyrat | Sucrose Acetate Isobutyrate |
| 147. | 445 | Glycerol Esters cña nhùa c©y | Glycerol Esters Of Wood Resin |
| 148. | 450i | Dinatri diphosphat | Disodium Diphosphate |
| 149. | 450ii | Trinatri diphosphat | Trisodium Diphosphate |
| 150. | 450iii | Tetranatri diphosphat | Tetrasodium Diphosphate |
| 151. | 450iv | Dikali diphosphat | Dipotassium Diphosphate |
| 152. | 450v | Tetrakali diphosphat | Tetrapotassium Diphosphate |
| 1 | 2 | 3 | 4 |
| 153. | 450vi | Dicanxi diphosphat | Dicalcium Diphosphate |
| 154. | 450vii | Canxi dihydro diphosphat | Calcium Dihydrogen Diphosphate |
| 155. | 450viii | Dimagie diphosphat | Dimagnesium Diphosphate |
| 156. | 451i | Pentanatri triphosphat | Pentasodium Triphosphate |
| 157. | 451ii | Pentakali triphosphat | Pentapotassium Triphosphate |
| 158. | 452i | Natri polyphosphat | Sodium Polyphosphate |
| 159. | 452ii | Kali polyphosphat | Potassium Polyphosphate |
| | | | |
| 160. | 452iii | Natri canxi polyphosphat | Sodium Calcium Polyphosphate |
| 160. 161. | 452iii 452iv | Natri canxi polyphosphat Canxi polyphosphat | |
| | | 1 71 1 | Sodium Calcium Polyphosphate |
| 161. | 452iv | Canxi polyphosphat | Sodium Calcium Polyphosphate Calcium Polyphosphates |
| 161. 162. | 452iv 452v | Canxi polyphosphat Amoni polyphosphat | Sodium Calcium Polyphosphate Calcium Polyphosphates Ammonium Polyphosphates |
| 161. 162. 163. | 452iv 452v 460i | Canxi polyphosphat Amoni polyphosphat Xenluloza vi tinh thÓ | Sodium Calcium Polyphosphate Calcium Polyphosphates Ammonium Polyphosphates Microcrystalline Cellulose |
| 161. 162. 163. 164. | 452iv 452v 460i 461 | Canxi polyphosphat Amoni polyphosphat Xenluloza vi tinh thÓ Metyl xenluloza | Sodium Calcium Polyphosphate Calcium Polyphosphates Ammonium Polyphosphates Microcrystalline Cellulose Methyl Cellulose |

| 168. | 470 | Muèi cña axit oleic (Ca, K, Na) | Salts of Oleic Acid (Ca, Na, K) |
|------------------------------|-----------------------------|--|--|
| 169. | 471 | Mono vμ diglycerit cña c,c axit bĐo | Mono- And Di-Glycerides Of Fatty Acids |
| 170. | 472b | Este cña glycerol víi Axit lactic vµ c,c axit bĐo | Lactic And Fatty Acid Esters Of Glycerol |
| 171. | 472c | Este cña glycerol víi Axit xitric vµ Axit bĐo | Citric And Fatty Acid Esters Of Glycerol |
| 172. | 472e | Este cña glycerol víi Axit diaxetyl tactaric vµ Axit bĐo | Diacetyl tartaric And Fatty Acid Esters Of Glycerol |
| 173. | 472f | Hçn hîp gi÷a este cña glyxerol víi Axit axetic vμ Axit bĐo vμ este cña glyxerol víi Axit tactric vμ Axit bĐo | Mixed Tartaric, Axetic And Fatty Acid Esters Of Glycerol |
| 174. | 473 | Este cña Sucroza víi c,c axÝt bĐo | Sucrose Esters of Fatty acids |
| 175. | 474 | Sucroglyxerit | Sucroglycerides |
| 176. | 475 | Este cña polyglycerol víi Axit bĐo | Polyglycerol Esters Of Fatty Acids |
| 177. | 480 | Dioctyl natri sulfosuxinat | Dioctyl Sodium Sulphosuccinate |
| 178. | 483 | Stearyl tartrat | Stearyl Tartrate |
| 179. | 484 | Stearyl xitrat | Stearyl Citrate |
| 180. | 491 | Sorbitan Monostearat | Sorbitan Monostearate |
| 181. | 492 | Sorbitan Tristearat | Sorbitan Tristearate |
| 182. | 493 | Sorbitan Monolaurat | Sorbitan Monolaurate |
| 1 | 2 | 3 | 4 |
| 183. | 494 | Sorbitan Monooleat | Sorbitan Monooleate |
| 184. | 495 | Sorbitan Monopalmitat | Sorbitan Monopalmitate |
| 185. | 500i | Natri cacbonat | Sodium Carbonate |
| 186. | 500ii | Natri hydro cacbonat | Sodium Hydrogen Carbonate |
| 187. | 501i | Kali cacbonat | Potassium Carbonate |
| | | | |
| 188. | 503i | Amoni cacbonat | Ammonium Carbonate |
| 188. 189. | 503i 503ii | Amoni cacbonat Amoni hydro cacbonat | Ammonium Carbonate Ammonium Hydrogen Carbonate |
| | | | |
| 189. | 503ii | Amoni hydro cacbonat | Ammonium Hydrogen Carbonate |
| 189. 190. | 503ii 504i | Amoni hydro cacbonat Magie cacbonat | Ammonium Hydrogen Carbonate Magnesium Carbonate |
| 189. 190. 191. | 503ii 504i 508 | Amoni hydro cacbonat Magie cacbonat Kali clorua | Ammonium Hydrogen Carbonate Magnesium Carbonate Potassium Chloride |
| 189. 190. 191. 192. | 503ii 504i 508 509 | Amoni hydro cacbonat Magie cacbonat Kali clorua Canxi clorua | Ammonium Hydrogen Carbonate Magnesium Carbonate Potassium Chloride Calcium Chloride |

| | | | 1 |
|------|--------|-----------------------------|-----------------------------------|
| 195. | 521 | Nh«m natri sulphat | Aluminium Sodium Sulphate |
| 196. | 522 | Nh«m kali sulphat | Aluminium Potassium Sulphate |
| 197. | 523 | Nh«m amoni sulphat | Aluminium Ammonium Sulphate |
| 198. | 524 | Natri hydroxit | Sodium Hydroxide |
| 199. | 525 | Kali hydroxit | Potassium Hydroxide |
| 200. | 526 | Canxi hydroxit | Calcium Hydroxide |
| 201. | 529 | Canxi oxit | Calcium Oxide |
| 202. | 530 | Magie oxit | Magnesium Oxide |
| 203. | 535 | Natri ferocyanua | Sodium Ferrocyanide |
| 204. | 536 | Kali ferocyanua | Potassium Ferrocyanide |
| 205. | 538 | Canxi feroxyanua | Calcium Ferrocyanide |
| 206. | 539 | Natri thiosulphat | Sodium Thiosulphate |
| 207. | 541i | Natri nh«m phosphat-axit | Sodium Aluminium Phosphate-acidic |
| 208. | 541ii | Natri nh«m phosphat-baz¬ | Sodium Aluminium Phosphate-Basic |
| 209. | 551 | Silicon dioxit v« ®Þnh h×nh | Silicon Dioxide, Amorphous |
| 210. | 552 | Canxi silicat | Calcium Silicate |
| 211. | 553i | Magie silicat | Magnesium Silicate |
| 212. | 553iii | Bét talc | Talc |
| 213. | 554 | Natri nh«m silicat | Sodium Aluminosilicate |
| 1 | 2 | 3 | 4 |
| 214. | 556 | Canxi nh«m silicat | Calcium Aluminium Silicate |
| 215. | 559 | Nh«m silicat | Aluminium Silicate |
| 216. | 575 | Glucono Delta-Lacton | Glucono Delta-Lactone |
| 217. | 576 | Natri gluconat | Sodium Gluconate |
| 218. | 577 | Kali gluconat | Potassium Gluconate |
| 219. | 578 | Canxi gluconat | Calcium Gluconate |
| 220. | 620 | Axit glutamic (L(+)-) | Glutamic Acid (L (+)-) |
| 221. | 621 | Mononatri glutamat | Monosodium Glutamate |
| 222. | 622 | Monokali glutamat | Monopotassium Glutamate |
| | | | |

| 623 | Canxi glutamat | Calcium Glutamate |
|---|---|--|
| 626 | Axit guanylic | Guanylic Acid |
| 630 | Axit inosinic | Inosinic Acid |
| 636 | Maltol | Maltol |
| 637 | Etyl maltol | Ethyl Maltol |
| 900a | Polydimetyl siloxan | Polydimethylsiloxane |
| 901 | S,p ong (tr¾ng νμ νμng) | Beeswax, White And Yellow |
| 902 | S,p Candelila | Candelilla Wax |
| 903 | S,p Carnauba | Carnauba Wax |
| 904 | Senlac | Shellac |
| 905a | DÇu kho,ng (dïng cho thùc phÈm) | Mineral Oil, Food Grade |
| 905ci | S,p vi tinh thÓ | Microcrystalline Wax |
| 905cii | S,p dÇu | Paraffin Wax |
| 927a | Azodicacbonamit | Azodicarbonamide |
| 941 | KhÝ nit¬ | Nitrogen |
| 942 | KhÝ nit¬ oxit | Nitrous oxide |
| 950 | Acesulfam kali | Acesulfame Potassium |
| 951 | Aspartam | Aspartame |
| 953 | Isomalt | Isomalt |
| | | |
| 954 | Sacarin (vµ muèi Na, K, Ca cña nã) | Saccharin (And Na, K, Ca Salts) |
| 954 955 | Sacarin (vµ muèi Na, K, Ca cña nã) Sucraloza | Saccharin (And Na, K, Ca Salts) Sucralose |
| | | |
| 955 | Sucraloza | Sucralose |
| 955 999 | Sucraloza ChÊt chiÕt xuÊt tõ Quillaia | Sucralose Quillaia Extracts |
| 955 999 2 | Sucraloza ChÊt chiÕt xuÊt tõ Quillaia 3 | Sucralose Quillaia Extracts 4 |
| 955 999 2 1100 | Sucraloza ChÊt chiÕt xuÊt tõ Quillaia 3 Amylaza (c¸c lo¹i) | Sucralose Quillaia Extracts 4 Amylases |
| 955 999 2 1100 1101i | Sucraloza ChÊt chiÕt xuÊt tõ Quillaia 3 Amylaza (c,c lo¹i) Proteaza | Sucralose Quillaia Extracts 4 Amylases Protease (A. oryzae var.) |
| 955 999 2 1100 1101i 1101ii | Sucraloza ChÊt chiÕt xuÊt tõ Quillaia 3 Amylaza (c,c lo¹i) Proteaza Papain | Sucralose Quillaia Extracts 4 Amylases Protease (A. oryzae var.) Papain |
| | 626 630 636 637 900a 901 902 903 904 905a 905cii 927a 941 942 950 | 626 Axit guanylic 630 Axit inosinic 636 Maltol 637 Etyl maltol 900a Polydimetyl siloxan 901 S,p ong (tr¾ng νμ νμηg) 902 S,p Candelila 903 S,p Carnauba 904 Senlac 905a DÇu kho¸ng (dïng cho thùc phÈm) 905ci S,p vi tinh thÓ 905cii S,p dÇu 927a Azodicacbonamit 941 KhÝ nit¬ 942 KhÝ nit¬ oxit 950 Acesulfam kali |

| 251. | 1201 | Polyvinylpyrolidon | Polyvinylpyrrolidone |
|------|------|---|--|
| 252. | 1400 | Dextrin, tinh bét rang tr¾ng, vµng | Dextrins, Roasted Starch White And Yellow |
| 253. | 1401 | Tinh bét ®⋅ ®-îc xö lý b»ng axit | Acid-Treated Starch |
| 254. | 1402 | Tinh bét ®⋅ ®-îc xö lý b»ng kiÒm | Alkaline Treated Starch |
| 255. | 1403 | Tinh bét ®∙ khö mµu | Bleached Starch |
| 256. | 1404 | Tinh bét xö lý oxi hãa | Oxidized Starch |
| 257. | 1405 | Tinh bét, xö lý b»ng enzim | Enzyme-Treated Starches |
| 258. | 1410 | Monoamidon phosphat | Monostarch Phosphate |
| 259. | 1411 | Diamidon glyxerol | Distarch Glycerol |
| 260. | 1412 | Diamidon phosphat (este hãa víi Natri trimetaphosphat hoÆc víi Phospho Oxyclorua) | Distarch Phosphate Esterified With Sodium Trimetaphosphate; Esterified With Phosphorus Oxychloride |
| 261. | 1413 | Diamidon phosphat | Phosphated Distarch Phosphate |
| 262. | 1414 | Diamidon phosphat ® axetyl ho, | Acetylated Distarch Phosphate |
| 263. | 1420 | Amidon axetat (este ho, víi Anhydrit axetic) | Starch acetate, Esterified with Axetic anhydride |
| 264. | 1421 | Amidon axetat este ho, víi Vinyl axetat | Starch acetate, Esterified with Vinyl Axetate |
| 265. | 1422 | Diamidon adipat ® axetyl ho, | Acetylated Distarch Adipat |
| 266. | 1423 | Diamidon glyxerol ®· axetyl | Acetylated Distarch Glycerol |
| 267. | 1440 | Amidon hy®roxypropyl | Hydroxypropyl Starch |
| 268. | 1442 | Diamidon hydroxypropyl phosphat | Hydroxypropyl Distarch Phosphate |
| 269. | 1443 | Diamidon hydroxypropyl glyxerol | Hydroxypropyl Distarch Glycerol |
| 270. | 1450 | Amidon natri octenyl suxinat | Starch Sodium Octenyl Succinate |
| 271. | 1520 | Propylen glycol | Propylene Glycol |
| 272. | 1521 | Polyetylen glycol | Polyethylene Glycol |
| 273. | CQ§ | Gelatin thùc phÈm | Gelatin Edible |
| 274. | CQ§ | Malt carbohydraza | Malt carbohydrase |
| - | | l . | |

The Ministry of Health defines food additives as substances which are not considered food or the main ingredients of food, and which have little nutritional value, and are added in food in limited amounts, and are harmless. Food additives are used in order to maintain the quality, shape, odor, alkalinity or acidity of food, or, to meet the technological requirements for the production, processing, packaging, transportation and preservation of food. Such contaminants as poisonous micro-fungus, heavy metals, herbal preserving agents, animal medicines, etc., are not considered food additives.

To use approved food additives in production, processing, treatment, preservation, packing and transportation of food must be in compliance with the "Regulations on Food Safety" stated in the Ministry of Health Decree No.4196/1999/QD-BYT dated December 1999.

Only food additives on the list can be produced, traded and imported to Vietnam and it also must be certified to meet food safety requirement by an "authorized agency".

Additives in food must:

- Not contain more than the permitted maximum level
- Meet technical, hygiene requirements set for each food additive
- Not change the physical, chemical and nutritional content and commercial value of the food
- Be labelled in accordance with the current regulation. For special food additives, there must also be guidance for use.

Annually the Vietnam Food Administration (VFA) reviews status of food additives use based on benefit or harm to human health.

SECTION V: PESTICIDE AND OTHER CONTAMINANTS

On December 19, 2007 Vietnam Ministry of Health issued Decision No. 46/2007/QD-BYT on the "Maximum Level of Residue of Biological and Chemical Substances Allowed in Food".. Decree No.46/2007/QD-BYT provides Maximum Residue Levels (MRLs) for the following:

- of veterinary dugs in food
- of heavy metal in food
- of pesticides in food
- of mycotxin in food
- of micro-organisms in food
- of pesticides in food
- safety hygiene requirements on food packaging materials and

In addition, the decree also provides a list of food processing supporting agents including: antifoam agents, catalysts, clarifying agents; category contract freezing and cooling agents; desiccating agents/anti-caking agents; detergents; enzyme immobilization...see (VM8055)

The MRLs set in Decree No.46/2007/QD-BYT are applied for both domestic and imported food products. According to the Vietnam Food Administration (VFA), Vietnam will apply Codex standards for food products in the case there is no specific regulation set by Vietnam.

The Decision No.46/2007/QD-BYT also replaces the MOH's Decision No. 867/1998/QD-BTY (see VM9019) on the List of Food Product Hygiene Standards

Pesticide Registration

In Vietnam, pesticides must be registered. Plant Protection Department (PPD) of the Ministry of Agricultural and Rural Development is the government body assigned to manage pesticides registration.

Before a pesticide can be traded or used, it must be registered at the PPD. The registration consists of different steps. Firstly, the importer or trader has to get a permission for it's testing in the field. The document dossier for the field-testing includes:

- Application form for field testing (form provided by the PPD)
- Notarized copy of right to use the product or authorized letter for using the product or similar document

- Technical document in Vietnamese or English copied from original document and certified by authorized agency.
- A sample of the product's label.

It takes about 5 working days for the PPD to review the application. Fee charged for a permit for field testing of a new pesticide ranges from VND 2 million to VN 2.8 million (\$125-\$170).

After having permission for field testing, the register must work with a local agency to carry-out the test. It usually takes about 2 years for this kind of work. The cost for the field- testing depends case by case, but it is estimated around VND 100 million (\$6,200).

Based on results of the field testing, PPD will/ grant the registering permission for use of the pesticide in Vietnam. The fee for issuing a registering permission is about VND 7.3 million (\$453). The registration is valid for 5 years. The registration can be extended at the cost of VND 2 million (\$125).

For more detail on pesticide registration, please contact:

Ministry of Agricultural and Rural Development Plant Protection Department Pesticide Division No.49 Ho Dac Di Street Hanoi-Vietnam

Tel: (844) 8518 194/fax: (844) 533 1562/email: p.qlt@fpt.vn

website: http://www.ppd.gov.vn

Annually the MARD issues a list of pesticides permitted for use, restricted for use and banned from use in Vietnam. The newest list of approved pesticides for use, restricted from use and banned from use in Vietnam is stated in the MARD's Decision No.94/2007/QD-BNN of November 26, 2007 and Decision No.76/QD-BNN dated June 25, 2008 on supplemental list of pesticide allowed to be used in Vietnam. The list can be downloaded from MARD' website: http://www.mard.gov.vn or http://www.ppd.gov.vn

However, it is available in Vietnamese only. Please contact Post for the list in detail.

SECTION VI: OTHER REGULATIONS AND REQUIREMENTS

(Product Registration, Testing, Certification, Special Documentation or Conformity Assessment Requirements)

Ref.:

Government Circular No.79/2008/ND-CP dated July 18, 2008 regulating the Government system of management, monitoring and testing on food safety and hygiene.

This latest government circular on food safety and hygiene describes specific functions of government agencies directly involved in controlling, monitoring and testing food safety and hygiene.

The Ministry of Health (MOH) is responsible for the safety and hygiene of processed foods.

Ministry of Agricultural an Rural Development (MARD) is responsible for the safety and hygiene of agricultural, forest and fishery/marine products including imported animals, animal products, plants, products as well as ingredients and additives used production and processing in the agricultural and fishery sectors.

The Ministry of Science and Technology (MOST) is responsible for setting national standards (Vietnamese standards -TCVN) on food safety and hygiene. MOST also provides technical standard regulations to other

agencies to enable them to establish specific sector standards on specific products. MOST is also appointed to be one of the state testing agencies on food safety and hygiene.

NOTE:

- 1. Regulations can be sometimes published and amended without notifying the industry or international bodies. Therefore exporters must work closely with importers to ensure that all requirements are met before shipping.
- 2. The Food Regulations are too comprehensive to provide meaningful summarization in this report. It is advised that the exporter consult the relevant sections of the Food Regulations for information about his own specific food product or products. As the Food Regulations are regularly reviewed and updated, it is recommended that interested parties contact the Vietnam Controlled Authorities and Post for further clarification (see contact address listed at the back pages of this report).

All food products imported into Vietnam should meet the following additional requirements:

1. Processed Food Standards Registration:

Ref: The Ministry of Health's Decision No.42/2005/QDBYT dated December 08, 2005 promulgating the regulation on announcing standards of foods.

Imported foodstuffs (as well as locally produced foodstuffs) must obtain a Food Standards Registration Certificate (RC) issued by Vietnam Food Administration (VFA) under Ministry of Health (MOH). Below is the VFA contact details:

Vietnam Food Administration

Registration and Certification Division 135 Nui Truc - Hanoi

Tel: 844-846 4498 ext.2050

Fax: 844- 846 4739

Contact: Mr Nguyen Van Dung

Head of the Division

Email: nguyenvandung@vfa.gov.vn

Web: http://vfa.gov.vn

RC for imported foodstuff is is sued by VFA to trader/importer of the foods upon receipt of his announcement of the food quality, safety and hygiene standards in compliance with binding provisions of Vietnamese law.

RC for imported foodstuff is valid for three (03) years.

Note: This registration requirement is not applied to meat (fresh, chilled and frozen) and non-traded foods (for personal use, gifts, Diplomatic and International Organizations, samples at fairs, trial studies).

Below are the details on the registration requirement:

1.a. For Processed Food Products:

Important documents required to present to the VFA/Division of Food Registration are as follows:

Certificate of Analysis (CA): Product Specifications of the manufacturer or a Certificate of Analysis (CA) relating to principle quality and safety standards of the food issued the manufacturer or an independent testing agency of the country of origin. In case the CA is not available, a CA issued by competent testing agencies in Vietnam is accepted.

- <u>Product label</u>: Product label (or its photos) and draft contents of the Vietnamese label (with the trader company's stamp); labeled samples (if requested for testing).
- Notarized copy of one of the following certificates (if any): Good Manufacturing Practices (GMP); Hazard Analysis and Critical Control Points (HACCP); or an equivalent certificate.

Notice:

For radiation-treated food, GM food (or food with ingredients containing genetically modified or radiation-treated materials), besides the above required documents, certificates of bio-safety and certificates of irradiated safety issued by competent state agencies of the country of origin certifying that the GM foods and irradiated foods are safe for human health and the environment are requested and also explanation of production charts of the products are required.

1.b. For Food Additives:

In addition to above mentioned documents in 1.a., a Certificate of Free Sale (or Health Certificate) granted by the competent authority of the country of origin for such food additive is required.

Note:

CODEX standards is applied in case there is no Vietnamese reference.

1.c. For Special Foods (special foods mean a common term for a group of products of special natures or intended for use by special consumers, with a special usage or special effects on health. Special foods include nutritious products for infants; nutritious foods to be taken through catheters, genetically modified foods, radiation-treated foods, functional foods).

Besides the above required documents in 1.a, specific documents are required for specific products, including:

- For nutritious food products for infants: Certificate of Free Sale (or Health Certificate) granted by a competent state agency of the country of origin, certifying that such product is suitable for use in a certain age group and in certain targeted children.
- For medically nutritious food products: additional required document is Result of Clinical Tests/Health Claims on application of such food for medical purpose.
- -For nutritious foods to be taken through catheters: additional document is Result of Clinical Tests/Health Claims on taking such food through catheters.
- -For functional foods: additional document is Result of Clinical Tests/Health Claims (or reference documents) on application of such food to safely improve health of targetted users.

2) Entry Point Inspection and Testing:

2.1. For foods (other than unprocessed food originated from animal, plants and marine):

Ref:

- Decision 818/QDBYT of the Ministry of Health dated 5/3/2007 on the list of harmonized-system-coded goods subject to compulsory State control examination on food safety.
- Decision 23/2007/BYT of the Ministry of Health dated 29/3/2007 regarding State testing examination to ensure quality, hygiene and safety of imported foods.

As requested by VFA, MOH (Decision 818/QDBYT of MOH) has listed the following food products from 12 food groups which are subject to compulsory State examination on food quality and safety:

- Preparations of Meat, of Fish (Chapter 15)
- Animal or Vegetable Fats and Oils (chapter 16)
- Dairy products (Chapter 04)
- Sugar and Sugar Confectionary (Chapter 17)
- Cacoa and Coca Preparations (Chapter 18)
- Preparations of Cereals, Flour, Starch or Milk, Pastrycooks products (Chapter 19)
- Coffee, Tea, Spices (Chapter 09)
- Preparations of Vegetables, Fruits, Nuts (Chapter 20)
- Miscellaneous Edible Preparations (Condiments Chapter 21)
- Fruit Juices, Beverages, Spirits and Vinegar (Chapter 20 and 22)
- Functioning foods, Medical Foods (HS 1517.90; HS2106.90.92; 2106.90.95; 2106.90.99; 2202.10.10; 2202.10.90; 2205.10)
- Food Additives (20 food additive groups i.e. Acididity Regulators, Flavor Enhancers, Stabilizers, Preservatives, Anticaking and Antifoaming Agents, Emulisifiers, Antioxidants, Firming Agents, Colors, Artificial Sweeteners etc.)

Food quality and safety control examinations for goods using Harmonized System code (HS) are based on Vietnamese Standards (TCVN) and Technical Standards. In case there is no Vietnamese reference, CODEX standards is applied.

Below are State Control/Testing Agencies (SCA), associated with the Ministry of Health (MOH) and the Ministry of Science and Technology (MOST) who have been appointed to verify imported foods in compliance with food quality and safety regulations:

Northern Region National Nutrition Institute (MOH) Technical Center Number 1 (MOST)

Central Region Nha Trang Pasteur Institute (MOH) Technical Center Number 2 (MOST)

Highlands Region Epidemiological and Hygiene Institute (MOH)

Southern Region Public Health and Hygiene Institute (MOH) Technical Center Number 3 (MOST)

In Central region, for Danang, MOH has just appointed Danang Preserved Health Center to be the 3rd SCA (Decision 19/2007/QDBYT of MOH dated 8/3/2007).

In Southern Region, for Ho Chi Minh City, MOH has just appointed Vinacontrol as the third SCA for imported foods (Decision 22/2007/QDBYT of MOH dated 20/3/2007).

According to the Decision 23/2007/BYT of MOH, with a view to ensuring conformity to import quality standards, imported foods must be quality-tested by STAs. Testing criteria include product appearance and label, analysis of major chemicals, physicals and micro-biological, nutrition value, food additives. Without a Certificate from STAs certifying that imported foods are met with Vietnam quality and safety requirements, the foods can not be circulated in Vietnam.

Necessary documents to submit to STA include:

- R(
- Trade contract or L/C

- Bill of lading
- Invoice
- Packing list
- Certificate of Origin
- Result of Tests, CA (if any)

There are four application levels of quality testing:

- Strict testing: applied on high-risk foods and on foods that have got historical testing records of quality inconformity.
- Normal testing:
- Reduced testing: applied on foods from the same source having RC; GMP/HACCP certificate, and historical testing record of two-time approvals.
- Testing Exemption: applied on foods from the same source having historical testing records of 5-time approvals

For reduced and exempted testing, importers/traders must acquire acceptance letters from MOH.

In some specific situations, certificates of quality inspection by other countries or international agencies can be recognised as long as those organisations (countries and international agencies) are long-standing partners of Vietnam, within a economic -cooperating region which includes Vietnam or also signed an international Convention. Post will update the regulation on a separate report.

2.2 For imports of animals and animal products; plants and plant products and fishery products:

Quaratine import permits (QIP) issued by competen quarantine agencies under MARD are requested for imports of animals and animal products; plants and plant products; and fishery products. After obtaining the QIP, the imported products must be inspected for quarantine and hygiene standards by competent quarantine agencies. Quarantine Certificates (QC) are requested for Customs clearance.

For meat products, Department of Animal Health is the State Controlled Agency (SCA) to issue the QIP and QC.

For plants and plant products including vegetable and fruits, Plant Protection Department is the SCA to issue the QIP and QC.

For fishery products, the National Fishery Quality and Veterinary Directorate (NAFICAVED) under MARD is the SCA to issue the QIP and QC.

At the wholesale/retail distributionlevels, there are many City and Provincial Government agencies involving in monitoring quality and safety of food products including Sub-department of Animal Health; Department of Health / Health Centers of City/Provincial levels, market control forces under Department of Trade of City/Provincial.

3. Import Control Under the Tariff Rate Quota (TRQ)

According to the Ministry of Trade and Industry's Decision No. 014/2007/QD-BCT dated December 28, 2007, Vietnam currently has set tariff-rate quotas (TRQs) for tobacco, eggs, salt and sugar imports. No TRQ in Vietnam is a significant trade policy issue.

4. Sample and mail order shipment policy

Ref.

- Circular N^{ρ} 06 by General Department of Post and Telecommunication in coordination with General Department of Customs dated 11^{th} December 1998 on "Customs Procedures of packages, parcels, import/export goods sent by mail or express service".

- Government Degree 154/2005/ND-CP dated December 15, 2005 providing detailed guidance on customs procedures under the Custom Law.

The above mentioned documents are the latest regulations in place regulating shipments of product samples via express mail and parcel post. According to these, all the products shipped via express mail or parcel post are subject to relevant import regulations. Product samples and free samples must follow the same regulations as commercially imported items. Those products must not belong to the annual "List of goods forbidden from import/exportation" of Vietnam, the "List of goods forbidden from importation" of the receiver's country as well as all international conventions on sending prohibition that Vietnam has signed.

Also within Point 2/Part I of the Circular, product sample importers are forced to carry out the following procedures:

- Customs procedures; test and supervision from customs offices;
- Pay taxes and fees;
- Fully perform all the valid regulations of other authorised bodies under law.

When there is any dispute over this matter, Part IV of the Circular can be used as reference. This part also defines that product samples without receivers will be returned to the export country and all the procedures concerning this are clearly regulated in the Inter-ministerial Circular N° 227 by the Ministry of Finance and General Department of Post and Telecommunication dated 31st August 1992.

5. Specific import documentations and certificate requirements:

5.a Imports of alcoholic beverages:

Ref. Government Degree No.40/2008/ND-CP dated April 07, 2008 on alcoholic beverage production and trading.

According to the degree, alcoholic beverage belongs to the group of goods subject to restricted trading under the state's regulation. Organizations and individuals engage in alcoholic beverage trading must have relevant permits.

Only business companies obtaining permits on either alcoholic drink production or alcoholic drink wholesale are eligible to import alcoholic drinks into Vietnam.

The Ministry of Trade and Industry is responsible for granting the permits

Conditions for a company to be granted a whosale permit on alcoholic drinks by the Ministry of Trade and Industry:

- The company must have a business registration license on alcoholic drinks.
- The company must have its own distrubtion network, proper storage and facility.

Imports of alcoholic drinks are subject to relevant imports regulations including RC; labeling and food safety and hygiene requirements.

Imported alcoholic drinks must be stick with specific import stamps on their packages under the Ministry of Finance's regulation.

5.b Imports of seeds and fresh fruits subject to pest risk analysis (PRA):

Ref. MARD's Decision No.48/2007/QD-BNN dated May 29, 2007 regulating procedures of quarantine import permits for plants and plant products subject to pest risk analysis.

According to the Decision, A pest risk assessment (PRA) for seeds and fresh fruits (by type and country of origin) must be completed for fruits that have never been imported to Vietnam before Quaratine Import Permits (QIP) will be issued.

The Plant Protection Department (PPD) is responsible for evaluating PRAs and granting QIPs.

For imports of fresh fruits from USA, PPD has approved continued imports of apples, table grapes, cherry and pears as their import into Vietnam was well established before the Decision. Imports of other new fruits need a PRA.

NOTICE:

- The Government of Vietnam recently promulgated several Ordinances on agricultural related areas including the Ordinance on Plant Varieties (Pls see VM7012), the Ordinance on Animal Breeds (pls. see VM4032) and the Ordinance on Veterinary Medicine (pls. see VM 4051)
- Important certifications required for imports of agricultural (plants and animals); fishery and food products into Vietnam, please see VM7070-Vietnam FAIRS Export Certificates report.

SECTION VII: OTHER SPECIFIC STANDARDS

Note:

The Ministry of Science and Technology (MOST) has overall responsibility for the quality and standards of goods including foods. However, the MOH is fully responsible for the safety and hygiene of foods, in other words, Vietnamese standards for food safety and hygiene are set by MOH. This system in some cases has created overlapping and confused regulations on foods.

Testing norms of import food products are based on the Vietnamese standard system (TCVN - set by Ministry of Science and Technology) and hygiene and safety standards set by Ministry of Health. These standards are possible risks to trade due to its complexity and its non-scientific status. However, up to now, food products that have beared non-scientific standards still can enter Vietnam's market easily. The Vietnamese standard of zero tolerance of salmonella on chicken meat is an example.

i) Weights and Measures

On July 08, 2008, the MOST has issued the Decision No. 07/2008/QD-BKHCN listing packaged goods subject to state control on weights and measures. The list includes agricultural commodities and agricultural products; fishery and marine products; sauces and seasonsings; milk and dairy products; mineral water; beverages and alcoholic beverages; edible oils; confectionary; sugar and feeds.

The metric system is regarded the main measurement in Vietnamese practice.

ii) Vitamin-Enrichment requirements

Ref: Decision No.6289/2003/QD-BTY by Ministery of Health on "supplement of micro nutritional elements to food/food products" dated December 9, 2003

According to the regulation, micro nutritional elements supplemented to food/food products must be inspected by authorized agencies for quality and safety. It must not change colour, smell, physical condition and processing characteristics of food. It must also not change self- life of the food. Label of supplemented food/food products supplemented must contain a sentence indicating that it contains micro nutritional elements

Tables 1-6 are on specific regulations on such kind of food

Table 1: Regulation on supplement mirco nutritional elements to children nursing food

(applied for food made from grain: rice, wheat, bean, soybean, milk powder for children more than 6 months)

| MICRO NUTRITIONAL ELEMENT | Use level /100 Kcalo | |
|------------------------------|----------------------|---------|
| | MINIMUM | Maximum |
| 1. Vitamin A (RE) | 250 IU | 500 IU |
| 2. Vitamin D | 40 IU | 80 IU |
| 3. Vitamin C | 8 mg | 40 mg |
| 4. Vitamin B1 | 40 μg | 200 μg |
| 5. Vitamin B2 | 60 μg | 300 μg |
| 6. Axit folic | 4 μg | 20μg |
| 7. Vitamin B12 | 0,15 μg | 1,5 μg |
| 8. Vitamin K | 4 μg | 40 μg |
| 9. Calcium (Ca) | 50mg | 250mg |
| 10. Iron (Fe) | 0,5 mg | 2,5 mg |
| 11. Zin (Zn) | 0,3 mg | 2,0 mg |

Table 2: Supplemental of iron in fish source

Form of iron used: NaFeEDTA

Supplemental dosage:

- minimu: 30 mg iron/100ml fish source

- Maximum: 50 mg iron/100ml fish source

- Standard of NaFeEDTA allowed:

Scientific name: Sodium Iron (III) Ethylene DaminteTraAcetate, trihydrate.

Chemical formula: $C_{10}H_{12}FeN_2NaO_8.3H_2O$ Molecular weight: 421.09 (trihydrate).

Purity degree: JECFA standard.

| Characteristics | usage level allowed |
|----------------------------------|---------------------|
| Composition | 12,5 - 13,5% |
| Compostion of EDTA | 65,5 - 70,5% |
| pH of liquid of 1 % | 3,5 - 5,5 |
| Percentage of dis-solve in water | Max. 0,1% |
| Nitrilotriaxetic Acid | <0,1% |
| Arsen (As) | Maximum 1mg/kg |
| Lead (Pb) | Max. 1mg/kg |

Table 3: Regulation on supplemental of micro ingredient elements in wheat flour

| Supplemental elements | supplemental level |
|----------------------------|--------------------|
| 1- Iron (Fe) | 60 mg/kg |
| 2- Zin (Zn) | 30 mg/kg |
| 3- Thiamin (vitamin B1) | 2,5 mg/kg |
| 4- Riboflavin (vitamin B2) | 4 mg/kg |
| 5- folic acid | 2 mg/kg |

Table 4: Regulation on supplement of vitamin A in vegetable oil

Form of vitamin A used: Vitamin A palmitate

Use level:

- Min: 50 IU/gam dÇu

- Max: 100 IU/gam dÇu

Storage condition:

- Vegetable oil supplemented with vitamin A must be stored in color boxes and avoid direct sunlight.
- Quantity of vitamin A can maintain of 50% after 6-9 months.

Table 5: Regulation on supplemental of vitamin A in sugar

form of vitamin A used: Vitamin A palmitate

Supplemental level:

Min: 15μg/gam sugar

- Max: 30μg/gam sugar

Storage condition

- Sugar supplemented with vitamin A must be stored in sealed boxes and to avoid direct sunglight.
- Quantity of vitamin A can maintain of 50% after 6-9 months

Table- 6: Regulation on supplement of vitamin, mineral elements in children's nutrition food and wheat flour

| Vitamin | form of vitamin | Purity degree |
|---------|-----------------|---------------|
|---------|-----------------|---------------|

| 1. Vitamin A | Retinyl axetat | USP, BP, Ph.Eur, FCC |
|------------------------|------------------------------|----------------------|
| | Retinyl palmitat | USP, BP, Ph.Eur, FCC |
| | Retinyl propionat | USP, BP, Ph.Eur, FCC |
| | Beta-caroten | FAO/WHO, FCC |
| 2. Vitamin D | Ergocalciferol (Vitamin D2) | USP, BP, Ph.Eur, FCC |
| | Cholecalciferol (vitamin D3) | USP, FCC |
| 3. Vitamin C | Axit ascorbic | USP, BP, Ph.Eur, |
| | Natri ascorbat | FAO/WHO, FCC |
| | Canxi ascorbat | USP, FAO/WHO, FCC |
| 4. Vitamin B1 | Thiamin clorua hydroclorua | USP, BP, Ph.Eur, FCC |
| | Thiamin mononitrat | USP, FCC |
| 5. Vitamin B2 | Riboflavin | USP, BP, Ph.Eur, |
| | Riboflavin 5'-phosphat natri | FAO/WHO, FCC |
| 6. Folic | Axit folic | USP, BP |
| 7. Vitamin B12 | Xyanocolbalamin | USP, BP, Ph.Eur |
| | Hydroxocobalamin | NF, BP |
| 8. Vitamin K | Phytylmenaquinone | USP, BP |
| 9. Source calcium (Ca) | Canxi carbonat | FCC, FAO/WHO |
| | Canxi citrat | FCC, FAO/WHO |
| | Canxi lactat | FCC, FAO/WHO |
| | Canxi phosphat, tribasic | FCC, FAO/WHO |
| 10. Iron (Fe) | Ferrous fumat | FCC |
| | Ferrous gluconat | FCC, FAO/WHO |
| | Ferrous lactat | MI |
| | Ferrous sulfat | FCC |
| 11. Source zin (Zn) | Zin axetat | MI |
| | zin oxit | MI |
| | zin sulfat | FFC |

Note:

- USP= United State Pharmacopoeia
 NF= United States National Formulary
 FAO/WHO= General Principles for the Use of Food Additives, Codex Alimentarius, Volume 1
- BP= British Pharmacopoeia
 BPC= British Pharmaceutial Codex
 BPC= Food Chemicals Codex
- Ph. Eur= European Pharmacopoeia
- MI= Merck Index

Vitamin-enrichment requirements vary from each kind of food products. In general, vitamin proportion are defined so as to assure the nutrition of each food products.

The Recommended Nutrient Intakes RNI 2002 has detailed recommended intake levels of varous kinds of vitamines /day by age groups. Some highlighted points are as follows:

Vitamine C (mg/day): 25, 45, 55 for children below one year-old, adults and pregnant women, respectively.

Vitamine B6 (mg/day): 0.1, 1.3-1.7, 1.9 for children below one year-old, adults and pregnant women, respectively.

iv) Novel Foods (Genetically Modified Organisms (GMOs))

Vietnam does not ban imports of GM foods. Vietnam is working on several regulations to manage GMOs and GM products including Regulation on management of GM food. However, regulations have yet approved. For more detail, please see the most updated biotech report VM8051.

v) Functioning foods

Circular 08/2004/TT-BYT of the MOH dated 23/08/2004 guiding state management of functioning foods. A food product has been modified and enriched by nutritious products i.e vitamines, minerals and other active biological ingredients is considered a functioning food if meeting the following conditions:

- The manufacturer of the food has announced it as functioning food.
- The competent authority agency of the country of origin has approved for circulation within the country's teritories.
- Result of Clinical Tests/health claims
- For food enriched by micro nutritious, in its label instruction on total daily intake of micro nutritious, at least one vitamines and one mineral has got its content three time higher than the RNI 2002.

vi) Marine Products

As mentioned in the entry-point testing, the Nafiqaved under MARD is responsible for hygiene and safety standards of imported marine products.

vii) Beverages Products:

Vietnamese standard - TCVN 7041 is the reference.

viii) Wine, Beer and Other Alcoholic Beverages

For wine, Vietnamese standard - TCVN 7045 is the reference.

For Liquor, TCVN 7044.

For white alcoholic drinks (vodka), TCVN 7043.

For beer, TCVN 7042.

SECTION VIII: COPYRIGHT AND/OR TRADEMARKS

1. Trade marks and trade names protection

Trademarks and trade names are protected under Vietnam Intellectual Property Law that has entered into force since July 01, 2006.

A trademark is protected if it meets the following conditions:

- i) To be visible sign in the form of letters, words, pictures including three dimensional figures or a combination I one or more colours.
- ii) To be capable to distinguishing goods and service of the mark owner from those of others.

A mark is considered as distinctiveness if it consists of one or several easy noticeable and memorable elements or of an easily noticeable and memorable combination formed by many elements.

A trade name is protected if it is capable of distinguishing the business entity bearing such trade name from other business entities acting in the same field and locality of business. Its distinctiveness is based on the following conditions:

- Consist of a proper name.
- Not to be identical with or confusingly similar to a trade name having been used earlier by another person in the same field.
- Not to be identical with or confusingly similar to a mark having been protected before the date it is used.

Rights to register a mark:

- An organization or individual shall have the right to register a mark used for goods or services that he produced or supplied.
- An organization or individual legally engaging in trade of a product produced by third party shall have the right to register the mark to be used for the product, provided for the producer neither uses such a mark for the product nor objects to such registration.
- An organization with the function to control and certify the quality, characters, origin or other relevant criteria of goods or services shall have the right to registration of a certification mark provided that such organization is not engaged in the production or trade of such goods or services.

Who have the right to file for the Protection Certificate?

- Organizations and individuals of Vietnam, foreign individuals permanently residing in Vietnam and foreign organizations and individuals having a production or trading establishment in Vietnam shall file application for registration of establishment of industrial property right either directly or through a lawful representative in Vietnam.
- Foreign individuals not permanently residing in Vietnam and foreign organizations and individuals not having a production or trading establishment in Vietnam shall file application for registration of establishment of industrial property right through a lawful representative in Vietnam.

Filing principle: First-to-file (earliest date of priority).

The protection titles may be granted to the application with earliest date of priority. The applicant for registration of a mark may claim priority on the basis of the first application for protection of the same subject matter.

Besides, industrial property protection (trademark protection) can also be regulated by Madrid Compromise.

The protection certificate granted by an authorised agency - the National Office of Intellectual Property under the control of the Ministry of Science, Technology is the only sign of national recognition and is valid throughout the state of Vietnam. In Hanoi, the NOIP is situated at 96+98 Nguyen Trai street. The protection certificate of trademarks is the Certificate of Trademark Registration which is valid within 10 years since the conformable application day and can be continuously renewed for many times of 10 years each.

The application for Protection Certificate of a trademark must satisfy the certain requirements, following are some main ones:

- A request, made in prescribed form.
- The application itself and all documents enclosed are written in Vietnamese.
- All documents are set up in portrait in A4 paper size (210*297mm) with margins of 20 mm at four sides.
- Documents, samples, information identifying the industrial property object claimed for protection.
- Documents evidencing the right to registration.
- Documents evidencing the priority right.
- Receipts of fee and charge for this registration.

Requirements of trademark registration applications:

1. Documents, samples, information which specify the trademark claimed protection in the trademark application shall include:

- a) Trademark samples and list of goods or services bearing the trademark;
- b) Rules on using collective mark or Rules on using certification mark.
- 2. The trademark sample shall be described in order to make it clear as to the components of the trademark and the comprehensive meaning of the trademark (if any). If the trademark consisting of letters, words belonging to hieroglyphic languages, such words and letters shall be transliterated. A trademark consisting of signs in foreign languages shall be translated into Vietnamese.
- 3. Goods or services listed in an application for trademark registration shall be classified in accordance with the International Classification of Goods and Services under the Nice Agreement that published by the State administrative authority of industrial property.
- 4. The rule on using collective mark shall consist of the following main contents:
 - a) The legal entity who is the mark owner;
 - b) Conditions for using the mark;
 - c) Conditions to become a member of the legal entity owning the collective mark;
 - d) Sanctions applicable to acts infringing the rules on using the collective mark;
 - d') List of legal entities and individuals permitted to use the mark (if any).
- 5. The rules on using certification mark shall consist of the following main contents:
 - a) The legal entity, individual who is the mark owner;
 - b) Conditions for using the mark;
 - c) Characteristics of goods and services certified by the mark;
 - d) Methods to evaluate the above characteristics and supervise the use of the mark;
 - d') Expenses (if any) payable by the mark user for the certification and protection of the mark.

When applying for Protection Certificate, the applicant must pay a fee. The Department of Industrial Protection and other authorised agencies have the responsibility of collecting all the fees correctly, on time and contribute to the National Budget in conformity with the state regulations on fees and costs. Application fee of Protection Certificate is decided by the Ministry of Finance in co-ordination with the Ministry of Science, Technology therefore, this is suitable to the current conditions in Vietnam and international practice. In case fees have been already submitted but the relevant work has not been done yet due to mistakes of the Industrial Protection body, those fees must be returned to the applicants with their approval and certificate of returning.

Please contact Post for the Intellectual Property Law in detail. It's available in English.

SECTION IX: IMPORT PROCEDURES

Ref.:

- Government's Degree 154/2005/ND-CP dated December 15, 2005 providing detailed guidance on customs procedures under the Custom Law
- Vietnam's Customs Decision No.874/QD-TCHQ dated May 15, 2006 on "Promulgation of Customs Procedures Applicable to Commercial Imported, Exported Goods)". The decision provides full customs

clearance procedures on commercially imported/exported goods. The procedures consists of 5 fundamental steps, that are:

Step 1: Receive customs application file, priminary examination, declaration registration, customs decision on inspection level.

Works on this step include:

- To input import/export code of enterprises for checking condition of declaration/tax...
- if the enterprise does not qualify for registration of declaration, the Customs will send them " professional request to provide the reason for refusal of the registration
- if the enterprise is qualified for registration of declaration, the Customs will go further to primirary examination of the custom application file.
- After all information are put in computers, it will be automatically processed and the form order and inspection level will be given.

(in Vietnam, there are three customs inspection levels (**Level 1**: to be exempted from detail inspection called green stream, **Level 2**: the application file shall be inspected in detail but actual inspection of good is exempted called yellow stream and **Level 3**: both application file and good to be actual inspected called Red stream.)

Step 2: Detail inspection on application file, price and tax

In this step, the application file is inspected in details on sales and purchase contract, ; packing list; B/L; commerical invoice; relevant import permit and testing documents (for quarantine and food safety and hygiene); customs valuation for import tax, code, policy and tax regime.

Step 3: Actual inspection of goods

This step is about actual inspection of good. The inspection works include inspection of the status of packing, seal of goods, to inspect the good according to guidance stated in the form guideline, inspection level...

Step 4: Collection of customs fee, seal "customs procedures completed" and return of the declaration to declarer

In this step, customs officers witll check tax payment, bank garantee/garantee of credit.. to collect customs fees and to seal "customs procedure completed" and return the customs declaration to the declarer, to record and monitor as well as hand over the application declaration to relevant divisions...

Step 5: Selection and response of application file

For this step, responsible customs officers will receive the application file from the customs fee collection division. To select and response the application file in according to a procedure of file selection and response....

APPENDIX I: Government Regulatory Agency for Contacts

Ministry of Agriculture and Rural Development (MARD) 2 Ngoc Ha Street, Hanoi, Vietnam

Tel: 844-845-9670: Fax: 844-845-4319

Email: leminhmard@fpt.vn

Contact: Mr. Le Van Minh, Director, International Cooperation Dept

Department of Ag & Rural Development 176 Hai Ba Trung, District 1 Ho Chi Minh City, Vietnam

Tel: (848)829-7611/(848) 829-7623

Cell: 84-91392-3829 Fã: (848)829-4764 Contact: Mr. Nguyen Phuoc Thao, Director

Ministry of Agricultural and Rural Development (MARD) /

Plant Protection Department - Hanoi Head Office

149 Ho Dac Di – Hanoi Contact: Dr Dam Quoc Tru

Deputy Director at tel: 844-851 8198/fax: 844-85330043

Or Mr Hoang Trung

Head of Plant Quarantine Division at tel: 844-5331033/fax: 844-85330043

Quarantine Import Permit for plants and plant products

Ministry of Agricultural and Rural Development (MARD) /

Plant Protection Department - HCMC Office

28 Mac Dinh Chi, Dist.1, HCMC

Tel: 848-829-4568; Fax: 848-829-3266

Email: kdtv2@hcmc.netnam.vn
Contact Mr. ?, Deputy Director

Entry Point Inspection and Testing for plants and plants products:

Ministry of Agricultural and Rural Development (MARD) / HCMC Plant Protection Department / Phytosanitary Sub- Dept Zone II.

28 Mac Dinh Chi, Dist.1, HCMC

Tel: 848-8238948 Fax: 848-829-3266 Email1: nguyenvan nga53@yahoo.com

Email2: kdtvv2hcmc@vnn.vn
Contact Nguyen Van Nga, Director

Ministry of Agricultural and Rural Development (MARD)

Department of Animal Health

Phuong Mai-Dong Da

Hanoi-Vietnam

Tel: 844-8685460/fax: 844-8691311 Email: quanganh.dah@fpt.vn

Contact: Dr Bui Quang Anh, Director

Quarantine Import Permit for Animal and Animal Products

Department of Animal Health

Phuong Mai-Dong Da

Hanoi-Vietnam

Tel: 844-8687151/fax: 844-8691311 Email: dongdah@yahoo.com Contact: Mr Pham Van Dong Head of Animal Inspection Division

Entry Point Inspection and Testing on Animal and Animal Products

Regional Animal Health Office No.6 521/1 Hoang Van Thu, Tan Binh District

Ho Chi Minh City, Vietnam Tel: (84-8) 8444024

Cell: 0918032912 Fax: (84-8) 8444029

Email: rahcheme@hem.vnn.vn

Contact: Mr. Dong Manh Hoa, Director

Ministry of Health

Vietnam Food Administration

138A Giang Vo Street- Hanoi-Vietnam tel: 844- 8465 300; fax: 844-8463 739

email: cucqltp@hn.vnn.vn
contact: Dr Tran Dang, director

Processed Food Registration Certificates:

Vietnam Food Administration

Registration and Certification Division

135 Nui Truc - Hanoi Tel: 844-846 4498 ext.2050

Fax: 844- 846 4739

Contact: Mr Nguyen Van Dung

Head of the Division

Email: nguyenvandung@vfa.gov.vn

Web: http://vfa.gov.vn

Health Department/HCMC 59 Nguyen Thi Minh Khai St

District 1, Ho Chi Minh City, Vietnam

Tel: 84-8-930-9349 Fax: 84-8-930-9088

Contact: Dr. Le Truong Giang, Deputy Director

State Testing Agency

Institute of Hygiene and Public Health 159 Hung Phu, Dist.8, Ho Chi Minh City,

Vietnam

Tel: (84-8) 855-9719 Cell: 84.903 758 104 Fax: (84-8)856-3164

Email: vienvsytcc@hcm.vnn.vn

Contact: Dr. Nguyen Xuan Mai, Deputy Director

- Vietnam Directorate For Standards and Quality (STAMQ)
- Address: 08 Hoang Quoc Viet, Cau Giay, Ha Noi
- **Tel:** (84-4) 7911606; Fax: (84-4) 7911595
- E-Mail: vptdc@tcvn.gov.vn
- website: http://www.tcvn.gov.vn

State Testing Agency

- QUATEST 1 (Quality Assurance and Testing Center 1)
- No.8 Hoang Quoc Viet Street Hanoi
- tel: 844-8361399/fax: 844-8361199
- E-mail: Quatest1@fpt.vn; Quatest1@vnn.vn

State Testing Agency

QUATEST 3 (Quality Assurance and Testing Center 3)

49 Pasteur, District 1,
 Ho Chi Minh City, Vietnam

– E-mail: qt-xuctien@quatest3.com.vn

or <u>quatest3@hcm.vnn.vn</u>Phone: (84-8) 82 94 274

Fax: (84-8) 82 93 012

Website: http://www.quatest3.com.vn/

Quarantine Import Permit and Entry Point Inspection for Marine/Fishery products

Ministry of Agricultural and Rural Development

Department of Quality Control on Agricultural, Forestry and Fishery Products Vietnam National Fishery Quality and Veterinary Directorate (NAFICAVED)

10 Nguyen Cong Hoan Street – Hanoi –Vietnam

tel: 844- 8354 966/fax: 844 – 8317221 email: nafiqaved@mofi.gov.vn

contact: Mr Le Luong Phuong, director

NAFIQAVED (National Fishery Inspection) in HCMC

30 Ham Nghi, Ben Nghe Ward District 1, Ho Chi Minh City,

Vietnam

Tel: (84-8) 8210815 Fax: (84-8) 821 2613

Contact: Mr. Le Dinh Hung, Director

Hanoi People's Committee Department of External Relations 81 Diph Tien Hoang

81 Dinh Tien Hoang Hanoi, Vietnam

Tel: 844-826-7570; Fax: 844-825-3584 Contact: Prof. Dr. Nguyen Quang Thu, Director

Email: ntm@hn.vnn.vn

Ho Chi Minh City People's Committee Department of External Relations

6 Alexandre de Rhodes, District 1, Ho Chi Minh City

Tel: 848-822-4224; Fax: 848-825-1436 Contact: Mr. Le Quoc Hung, Director

Vietnam Chamber of Commerce and Industry (VCCI)

9 Dao Duy Anh Street

Hanoi, Vietnam

Tel: 844-574-2161; Fax: 844-574-2020

Contact: Mr. Nguyen Ngoc Thang, Deputy General Director, International Relations Department (Cellphone:

84-913-024-244)

Email: vcci@fmail.vnn.vn

Chamber of Commerce and Industry of Vietnam (VCCI)

Trade Service Company, General Trading & Consultancy Department

79 Ba Trieu Street Hanoi, Vietnam

Tel: 844-826-5667 Fax: 844-826-6649

Email: vcci_tsc@yahoo.com

Contact: Mr. Dao Duy Tien, General Manager

Chamber of Commerce and Industry of Vietnam (VCCI) / HCMC

171 Vo Thi Sau St. District 3. HCMC

Tel: (84-8)932-7301; Fax: (84-8)932-5472

Email: vcci-hcm@hcm.vnn.vn

Contact: Mr. Nguyen The Hung, Deputy Director General

Investment & Trade Promotion Center 51 Dinh Tien Hoang St, District 1, Ho Chi Minh City, Vietnam

Tel: (84-8) 823-6738 Cell: 84-903-811-378 Fax: (84-8) 824-2391 Email: itpc@hcm.vnn.vn http://itpc.hochiminhcity.gov.vn/

Contact: Mr. Truong Trong Nghia, Director

AMCHAM Hanoi

M Floor, Business Center Hilton Hanoi Opera

No. 1 Le Thanh Tong Street, Hanoi-Vietnam

Vietnam

Tel: +84 4 934 2790 Fax: +84 4 934 2787

Email: info@amchamhanoi.com

AmCham HCMC

76 Le Lai, District 1 Ho Chi Minh City, Vietnam Tel: (84-8) 824-3562 Cell: (84) 90393-7293

Fax: (84-8) 824-3572

Email: herb.cochran@amchamvietnam.com Contact: Mr. Herb Cochran, Executive Director

APPENDIX II: Vietnamese Websites

NOTE: Most Vietnamese websites contain both English and Vietnamese documents.

Vietnamese Embassy in Washington http://www.vietnamembassy-usa.org

Ministry of Health www.moh.gov.vn Directorate for Standards & Quality www.tcvn.gov.vn Vietnamese Customs Agency www.customs.gov.vn Ministry of Foreign Affairs www.mofa.gov.vn Ministry of Finance www.mof.gov.vn Ministry of Fishery www.fistenet.gov.vn Ministry of Trade www.mot.gov.vn Ministry of Ag and Rural Development www.mard.gov.vn

Agricultural Market www.vitranet.com.vn/agr Vietnam Fruit www.vietcam.com Contact Vietnam www.contactvietnam.com Local exporters list, commercial law Hanoi Dept. of Planning and Investment

Info on Mekong River Delta

Info on Mekong River Delta's capital

Legal documents

Representative office up procedures

Vietnam Trade HCMC airport HCMC tourism HCMC Tax Bureau www.hcmctrade.gov.vn www.sokhdthanoi.gov.vn www.viic-mekong-delta.com

www.cantho.gov.vn www.vietlaw.gov.vn www.vietbig.com www.vietrade.gov.vn www.saigonairport.com www.saigontourist.net www.hcmtax.gov.vn

Trade Shows info:

http://www.vietnamtradefair.com/fair/hc_th12.htm

Government and Ministries:

Government and Cities' Websites

http://www.chinhphu.vn/portal/page?_pageid=33,1&_dad=portal&_schema=PORTAL

National Assembly

http://www.na.gov.vn/

Ho Chi Minh City

http://www.hochiminhcity.gov.vn/home/left/tin_tuc/tin_noi_bat/2005/06/22-06-2005.01

http://update.hochiminhcity.gov.vn/home/index_cityweb

Ba Ria Vung Tau

http://www.baobariavungtau.com.vn/viet/phapluat/6629/

Ministries:

Ministry of Industry

http://www.moi.gov.vn/News/Detail.asp?Sub=4&id=11534

Diplomatic Organization

http://www.vietnamembassy-usa.org/

Biotech Vietnam

http://www.agbiotech.com.vn/en/?mnu=preview&key=349.

http://www.hcmbiotech.com.vn

Vietnam Companies Info

http://www.info.vn/?rcom=1&comid=5502&lang=en

Vietnam Vegi and Flower info

http://www.rauhoaquavn.vn/

www.rauhoaquavietnam.vn

Yellow Pages

http://www.yellowpages.com.vn