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KAGAWARAN NG PAGSASAKA

Tanggapan ng Direktor, Policy Research Service

3F DA, Tripoint Rd., Diliman 1106, Quezon City www.da.gov.ph
Tel nos: 928-7439, 928-8741-46 loc. 2317/2319 Fax no: 928-0590

26 April 2005

FAX TRANSMITTAL

To : US Enquiry Point, US Department of Agriculture

Cc : AA Maria Fe Alberto-Chau Huu, PM Geneva
AA Victoriano B. Leviste, Embassy of the Philippines in Washington
Director Malcolm Sarmiento, BFAR
Director Gilberto Layese, BAFPS
Director Alica Lustre, FDC

From : OIC Director Noel A. Padre
Philippine National SPS Enquiry Point

Subject: Comments Regarding US Notification G/SPS/N/1020

This is to communicate our comments on US Notification G/SPS/N/1020, specifically referring to **Docket No. 2003F-0128** on food additive regulations for safe use of acidified sodium chlorite solutions as an antimicrobial agent on finfish and crustaceans.

Please find our comments below:

1. Based on the USFDA evaluation (FDA21 CFR 173.325), "the use of acidified sodium chlorite to rinse, wash or store seafood is safe and will achieve its intended technical effect." Therefore, the use of acidified sodium chlorite under conditions of the Good Manufacturing Practice (GMP) by the industry with no residues detected in raw foods following treatment would have no significant public health and safety concerns.
2. The regulatory food standards for sodium chlorite as a processing aid is important and this must be prescribed within the standards in terms of the maximum permitted residual level that can be quantified/detected (limit of detection) using a standard method and laboratory equipment.

For your consideration.

Thank you and kind regards.