



Mexico - Certification Requirements

Acts and Regulations

Ministry of Trade and Industrial Development

Mexican Official Standard BILL

Regulations of the General Health Law on the Control of Activities, Establishments, Products and Services (Official Gazette of January 18, 1988):

- NOM-030-SSA1-1993 (Goods and services. Fish products, Canned crustaceans, Sanitary specifications)
- NOM-002-SSA1-1993 (Goods and services. Metal containers for foods and beverages, Specifications for seams, Health requirements)
- NOM-030-PESC-2000 Compulsory Mexican Standard (Establishing requirements for detecting the presence of viral diseases in crustaceans) (Official Gazette of January 23, 2002)

Labeling

All labels on prepackaged products (excluding bulk) must appear in Spanish and must be at least the same size as those in other languages.

All labels must indicate the:

- name and address of the importer as well as the name and address of the packer;
- name and description of the product;
- country of origin;
- package weight or volume;
- ingredients; and
- instructions for use.

The expiry date of prepackaged products must be indicated with the words "Expiry date " "Expiry " or "Exp. date " followed by the corresponding date.

Chilled product labels must also indicate:

- the lot number;
- the day, month, year of processing; and
- the statement "Refrigerate at a maximum of 4°C" or "Keep refrigerated".



Frozen product labels must also indicate:

- the lot number;
- the day, month, year of processing;
- the percentage and name of the food additives used in the final product;
- the statement "Freeze at a maximum temperature of -18°C" or "Keep frozen";
and
- the statement "Do not re-freeze once product has been defrosted"

Canned product labels must also indicate:

- the code number to identify the product, manufacturing date (year/month/day) and lot number.

Exporters should consult with their importers for further details concerning Mexican labelling requirements.

Cartons of molluscan shellfish (fresh, refrigerated or frozen) must indicate:

- the date of harvest and area of harvest; and
- lot number, day/month and year processed.

Tolerances or Guidelines

Food in lead-soldered cans is **not** permitted.

Fresh-chilled and frozen product:

- Parasites: 2 parasites/kg of sample unit
- Foreign matter: none

Salted fish must either:

1. have a moisture content of 40% or less (maximum 40% humidity); or
2. have a salt (NaCl) content of 20% or more (minimum of 20% NaCl) based on the wet weight of the product.

Salted fish which does not meet this standard may be further tested for microbiological contaminants and if found to be unsatisfactory, could be rejected.

Chemical:

- Ammoniacal Nitrogen: 30 mg/100 g



Fresh-chilled and frozen product and canned crustaceans:

Heavy Metals:

- Cadmium (Cd): 0.5 ppm
- Mercury (Hg): 1.0 ppm
- Mercury: canned crustaceans: 0.5 ppm (as methyl mercury)
- Lead (Pb): 1.0 ppm
- Tin (Sn): canned goods: 100.0 ppm

Radioactivity (not for canned goods):

- Cesium 134 & Cesium 137: 370 Bq/kg
- Iodine 131: 70 Bq/kg

Food Additives:

The following food additives are permitted for frozen fish:

- Potassium ascorbate: 1.0 ppm (expressed as acid)
- Sodium ascorbate: 1.0 ppm (expressed as acid)

Moisture retainers:

- Tribasic calcium phosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)
- Tetrapotassic pyrophosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)
- Tetrasodic pyrophosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)
- Sodium polyphosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)
- Monopotassic phosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)
- Monosodic phosphate: 5.0 ppm (expressed as P_2O_5 alone or combined)

The following food additives are permitted in canned crustaceans with a maximum level indicative of good manufacturing practices:

pH regulators:

- Citric acid
- Phosphoric acid
- Sodium pyrophosphate

Flavour enhancers:

- Monosodium glutamate



Humidity retainers:

- Disodium pyrophosphate

Certification

Each shipment of fish and seafood products exported to Mexico must be accompanied by Export Health certificate and Commodity Specific Certificate of Origin.