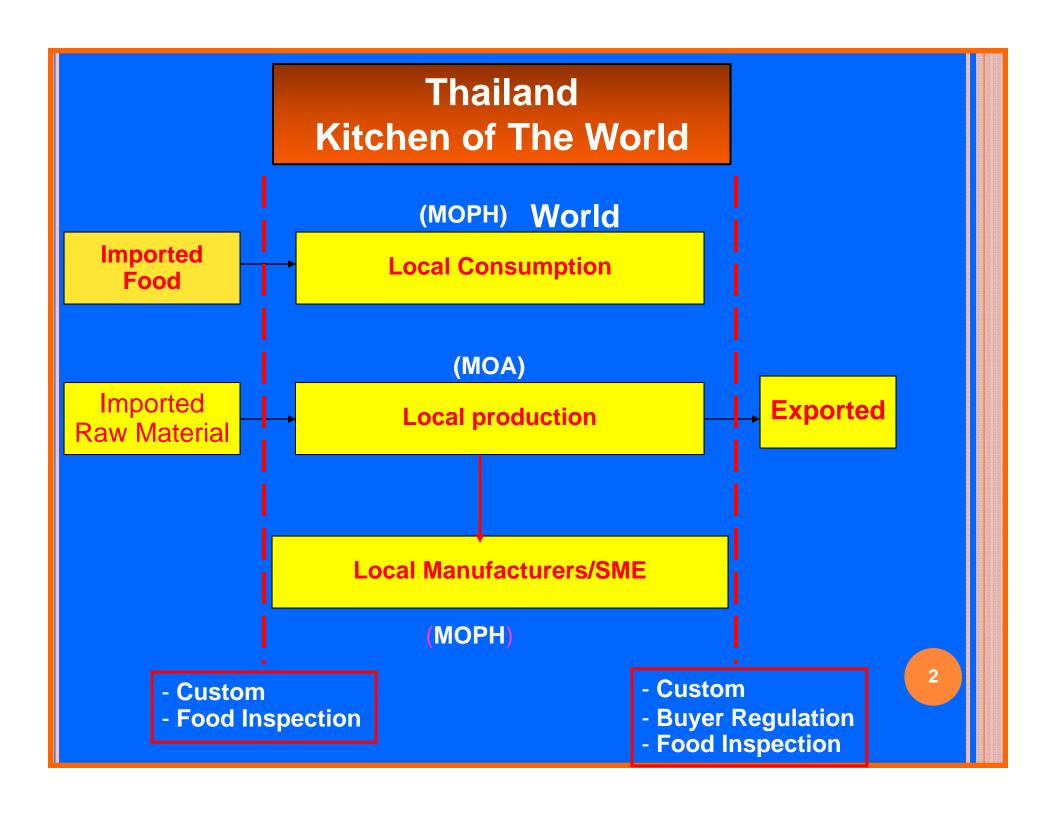
# Strategies in Food Safety in Thailand: Case study

Dr.Panadda Silva Director, Test kit Center



#### **Food Safety Program**

- International Level
  - INFOSAN
- National Level
  - -FDA
    - DMSc
    - MOA
    - Country Focal Point
       (Food safety operating Center)

#### Promotion/Preventive

Consumer Protection Philosophy:
Ultimate goal is No work for CPA

Effective strategies: Local government / **Organizations** (including schools, temples, Markets, suppliers ets.) And consumers

# Most of the activities need a laboratory results to justify

#### Disadvantages of Laboratories

- Costly
- Times
- personnel / professional / expert
- accommodation / facilities
- accessibility

# Solution....Test kits

## Challenges

- Suitable tools (according to the need, suitable, easy to use and cheap
- Can be used by inexperience personnel/ local communities
- Acceptable by stakeholders (FDA, CPA, Local governments, consumers and distributers)
- Local government support
- Migration of venders / sellers

# Strength to overcome the challenges



## Regional centers (14)

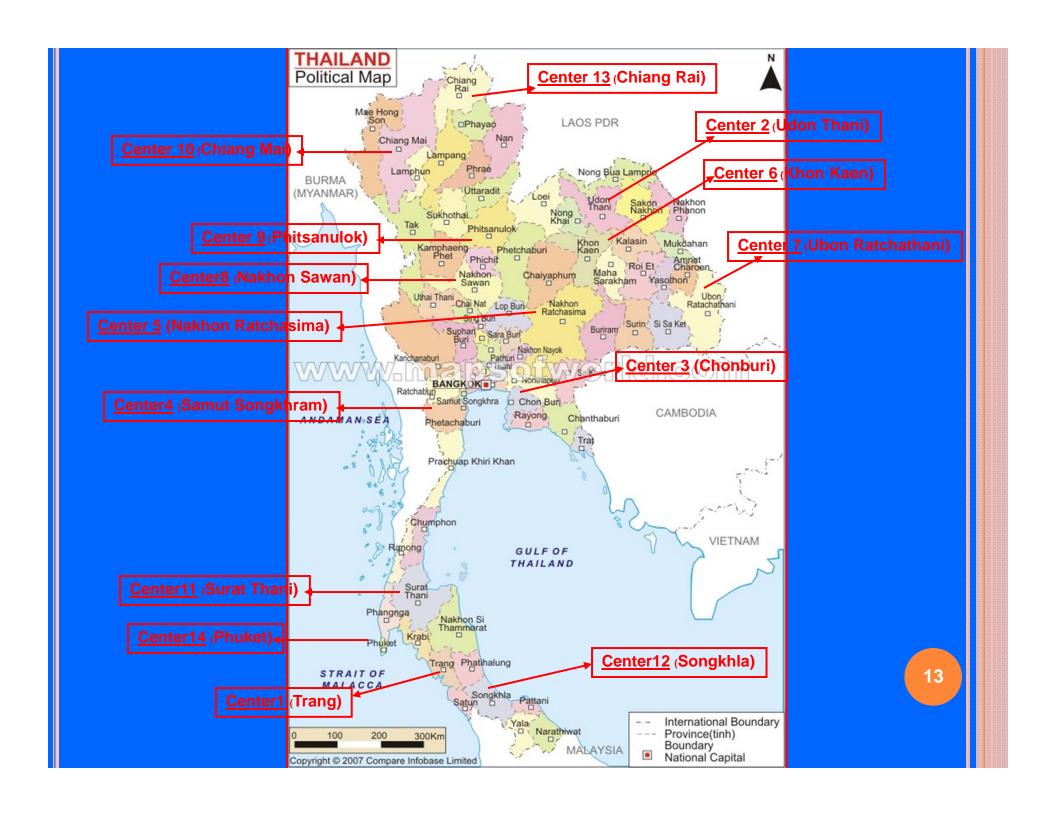
- closed relationship with local government
- Expertise



# New local governments

- have their own budgets
- covered the whole country

# Regional Medical Sciences Centers





## **Private sector**

- Existing / business
- Other products roots



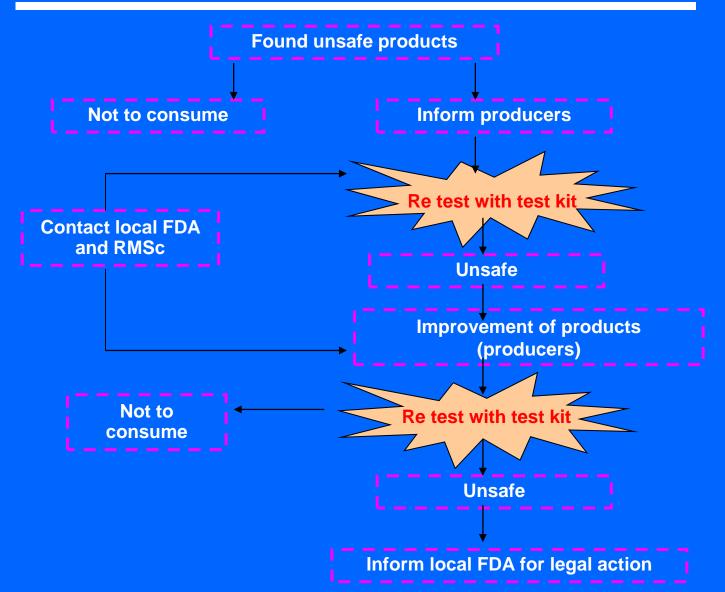
**Awareness of consumers** 

# **DMSc**

- Research
- Transfer of technology
- Distribute
- Create awareness
- Technology support

# RMSc Local partners Implement Yearly evaluate and award

## Flowchart of test kit



# Next goal: - Useful for other countries in the region and Neighboring countries

- Through WHO or ASEAN or APEC?

- 1. MJPK Test Kit screen pesticide residues in vegetable and fruits
- 2. TLC MedSci Pest Kit (Thin Layer Chromatography Pesticide Kit)
- 3. MedSci Pest Kit (Screening 4 groups)
- 4. Test kit for borax in food
- 5. Test kit for Formalin in Food





- 6. Test kit for cleanliness of Food-Contact Articles and Hands
- 7. Test kit for Sodium Hydrosulfite in Food
- 8. Test kit for Coliform in Water and Ice
- 9. Test Kit for Detection of Coliform in Food
- 10. Test Kit for Bacterial Count in Food
- 11. Test kit for Salicylic acid (antifungal agent) in Food







- 12. Test kit for in drink water Hardness
- 13. Test kit for iodine Quantity in Iodated Table salt
- 14. Test kit for Synthetic Dye (Dye-Prohibited Food)
- 15. Test kit for Free Mineral Acid in Vinegar (Fake Vinegar)
- 16. Test kit for Acetic Acid Quantity in vinegar
- 17. Test kit for Determination of Drug Residues in Milk and Milk Products







- 18. Test kit for Determination of Drug Residues in Meat
- 19. Test kit for Hypochlorite in Food (Bleaching-Chlorine group)
- 20. Test kit for Peroxide Value of Cooking Oil (Rancidity)
- 21. Test kit for Acid Value of Cooking Oil
- 22. Test kit for Sulfiting Agents in Food
- 23. Test kit for Yeast and Mold in Food and Beverage
- 24. Test kit for Lead in Ceramic wares
- 25. Test kit for Total Polar Compounds in Repeatedly Used Cooking Oil
- 25. Test kit for Tetradotoxin





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- 2. Directors and staff of RMSc
- 3. WHO
- 4. Many others

Thank you