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SOCIALIST REPUBLIC OF VIET NAM

QCVN 8-1:2026/BYT

**NATIONAL TECHNICAL REGULATION
ON THE LIMITS OF MYCOTOXIN CONTAMINATION
IN FOOD**

HÀ NỘI – 2026

Foreword

QCVN 8-1:2026/BYT replaces QCVN 8-1:2011/BYT - National technical regulation on the limits of mycotoxin contamination in food. It was reviewed and revised by the Drafting Committee for the revision of the National technical regulation on the limits of mycotoxin contamination in food, submitted for approval by the Vietnam Food Safety Authority, appraised by the Ministry of Science and Technology, and promulgated by the Ministry of Health under Circular No./2026/TT-BYT datedday.....month.....year 2026.



NATIONAL TECHNICAL REGULATION ON THE LIMITS OF MYCOTOXIN CONTAMINATION IN FOOD

I. GENERAL PROVISIONS

1. Scope of regulation

This Regulation stipulates the limits of mycotoxin contamination in food and related management requirements.

2. Subjects of application

This Regulation applies to:

- a) Organizations and individuals that import, produce, or trade food products at risk of mycotoxin contamination.
- b) Relevant organizations and individuals.

3. Interpretation of terms and abbreviations

In this Regulation, the following terms and abbreviations are understood as follows:

- 3.1. Limit of mycotoxin contamination in food: the maximum level (ML) of that mycotoxin permitted in food (unit: $\mu\text{g/kg}$).
- 3.2. Food at risk of mycotoxin contamination: foods and food groups specified in Section II (Technical Regulations) of this Regulation.
- 3.2. Total aflatoxin: the total content of aflatoxin B1, B2, G1 and G2.
- 3.3. Total fumonisin: the total content of fumonisin B1 and B2.
- 3.4. NS: Not specified.
- 3.5. Primary processing: the use of sorting measures or other physical treatment measures.
- 3.6. AOAC (Association of Official Analytical Collaboration International): International association for official analytical collaboration.

II. TECHNICAL REGULATIONS

1. Limits of Aflatoxin contamination in food (1)

No	Food name	ML (µg/kg)		
		Aflatoxin B1	Total Aflatoxin	Aflatoxin M1
1.1	Lạc và các loại hạt có dầu ⁽²⁾ khác sử dụng làm thực phẩm hoặc làm thành phần nguyên liệu của thực phẩm Peanuts and other oilseeds (2) used as food or as ingredients of (3)			
	<i>Subject to primary processing before use ⁽³⁾</i>	8	15	KQĐ
	<i>For direct consumption without primary processing⁽⁴⁾</i>	2	4	KQĐ
1.2	Almonds, pistachios, apricot kernels used as food or as ingredients of food			
	<i>Subject to primary processing before use ⁽⁵⁾</i>	12	15	KQĐ
	<i>For direct consumption without primary processing ⁽⁶⁾</i>	8	10	KQĐ
1.3	Hazelnuts used as food or as ingredients of food			
	<i>Subject to primary processing before use ⁽⁷⁾</i>	8	15	KQĐ
	<i>For direct consumption without primary processing ⁽⁸⁾</i>	5	10	KQĐ
1.4	Brazil nut			
	<i>For further processing</i>	KQĐ	15	KQĐ
	<i>For direct consumption</i>	KQĐ	10	KQĐ
1.5	Other tree nuts ⁽⁹⁾ (excluding products specified in items 1.2; 1.3) used as food or as ingredients of food			
	<i>Subject to primary processing before use ⁽¹⁰⁾</i>	5	10	KQĐ
	<i>For direct consumption without primary processing (processed products from these nuts) ⁽¹¹⁾</i>	2	4	KQĐ
1.6	Dried fruits used as food or as ingredients of food, excluding dried figs for direct consumption			
	<i>Subject to primary processing before use</i>	5	10	KQĐ
	<i>For direct consumption without ⁽¹²⁾</i>	2	4	KQĐ
1.7	Dried figs for direct consumption ⁽¹³⁾	6	10	KQĐ

1.8	Cereals and cereal products including processed cereal products excluding products specified in items 1.9; 1.10; 1.11; 1.12; 1.13) ⁽¹⁴⁾	2	4	KQĐ
1.9	Maize for further processing ⁽¹⁵⁾	KQĐ	15	KQĐ
1.10	Husked rice (brown rice)	KQĐ	20	KQĐ
1.11	Milled rice (white rice)	KQĐ	5	KQĐ
1.12	Flour, meal, semolina and flakes from	KQĐ	10	KQĐ
1.13	Sorghum for further processing ⁽¹⁵⁾	KQĐ	10	KQĐ
1.14	Milk and dairy products (including raw milk)	KQĐ	KQĐ	0,5
1.15	Spices:	5	10	KQĐ
	Dried pepper (<i>Piper spp.</i>) including white and black pepper			
	Turmeric (<i>Curcuma longa</i>)			
	Mixtures of dried spices containing one or more of the following dried spices: chili, pepper, nutmeg turmeric			
1.16	Chili (<i>Capsicum spp.</i>) in whole/powder/crushed form Nutmeg (<i>Myristica fragrans</i>)	KQĐ	20	KQĐ
1.17	Ginger (<i>Zingiber officinale</i>) (dried)	5	10	KQĐ
1.18	Baby food ⁽¹⁶⁾ (excluding products specified in items 1.20, 1.21)	0,1 ⁽¹⁷⁾	KQĐ	KQĐ
1.19	Processed cereal-based food for infants (under 12 months) and young children (12 to 36 months)	0,1 ⁽¹⁷⁾	5	KQĐ
1.20	Formula food for children under 36 months of age (under 12 months and children from 1 to 3 years) ⁽¹⁸⁾	KQĐ	KQĐ	0,025
1.21	Foods for special medical purposes for children under 12 months and children from 1 to 3 years ⁽¹⁹⁾	0,1	KQĐ	0,025

Notes:

1. For the calculation of total aflatoxin, reference is made to the lower concentration of the individual aflatoxins. This summation assumes that individual aflatoxin values below the limit of quantification (LOQ) are conventionally set to zero.

2. Oilseed group: Oilseeds (except peanuts, cotton seeds, castor beans and others)

- Linseed *Linum usitatissimum*

- Peanut kernels *Arachis hypogaea*

- Sesame seed *Sesamum indicum*- Sunflower seed *Helianthus annuus*

- Rapeseed *Brassica napus subsp. Napus*

- Soya bean *Glycine max*- Mustard seed *Brassica juncea*; *Brassica nigra*; *Sinapis alba*

- Cotton seed (Undelinted) *Gossypium barbadense*; *Gossypium herbaceum*

- Pumpkin seeds *Cucurbita pepo* Styrian Hulless Group
- Safflower seeds *Carthamus tinctorius*
- Borage seeds *Borago officinalis*
- Gold of pleasure *Camelina sativa*- Hemp seeds *Cannabis sativa* subsp. *Sativa*

Cannabis sativa subsp. *Spontanea*

- Castor beans - Whole product after dehulling *Ricinus communis*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup; kernels or shelled kernels, depending on the characteristics of the species/variety)

3. Excluding peanuts and other oilseeds used for the production of vegetable oils; For peanuts and other oilseeds with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion.

4. Except for crude vegetable oils for refining and refined vegetable oils; For peanuts and other oilseeds with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion; For foods containing only peanuts and other oilseeds as the sole ingredient, or for processed products containing at least 80% peanuts and related oilseeds, the maximum level established for peanuts and the corresponding oilseeds also applies to those products.

5. In the case of inedible shelled nuts, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.)

6. In the case of inedible shelled nuts, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: Results are calculated on the edible portion.); In the case of foods consisting of almonds, pistachios and apricot kernels used only as the sole ingredient or in the case of processed products containing at least 80% of the above nuts, the maximum level established for the corresponding tree nuts also applies to those foods.

7. In the case of hazelnuts with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.)

8. In the case of hazelnuts with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.); In the case of foods consisting of hazelnuts and Brazil nuts used as the sole ingredient or in the case of processed products containing at least 80% of the above nuts, the maximum level established for the corresponding tree nuts also applies to those foods.

9. Tree nuts: Whole product after shelling (except chestnuts)

- Almond *Amygdalus communis*; syn: *Prunus dulcis*
- Brazil nut *Bertholletia excelsa*
- Cashew nut *Anacardium occidentale*
- Chestnut (whole product with shell) *Castanea crenata*, *Castanea dentata*, *Castanea mollissima*, *Castanea sativa*
- Coconut *Cocos nucifera*
- Hazelnut/cobnut *Corylus avellana*
- Macadamia *Macadamia ternifolia*; syn: *Macadamia integrifolia*; *Macadamia tetraphylla*
- Pecans *Carya illinoensis*
- Pine nut kernels *Pinus pinea*
- Pistachios *Pistacia vera*

- Walnut *Juglans nigra* *Juglans regia*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

10. In the case of almonds with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.)

11. In the case of almonds with inedible shells, when calculating aflatoxin content, it is assumed that all aflatoxin is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.); In the case of foods consisting of other nuts used as the sole ingredient or in the case of processed products containing at least 80% of the above nuts, the maximum level established for the corresponding nuts also applies to those foods. In other cases, where no specific contamination limit is specified, dried, diluted, processed or composite foods (i.e. consisting of more than one ingredient) shall take into account the change in concentration of the contaminant due to drying, dilution or processing, and the relative proportions of the ingredients in the product.

12. In the case of foods consisting only of dried fruit used as the sole ingredient or in the case of processed products containing at least 80% of the relevant dried fruit, the maximum level established for the corresponding dried fruit also applies to those products.

13. In the case of foods consisting only of dried figs used as the sole ingredient or in the case of processed products containing at least 80% dried figs, the maximum level established for dried figs also applies to those products. In other cases, where no specific contamination limit is specified, dried, diluted, processed or composite foods (i.e. consisting of more than one ingredient) shall take into account the change in concentration of the contaminant due to drying, dilution or processing, and the relative proportions of the ingredients in the product.

14. Including processed cereal products; Cereal-derived products refer to products containing at least 80% cereal products.

Cereal group (grains) (excluding rice)

- Barley *Hordeum vulgare*

- Buckwheat and other pseudocereals *Fagopyrum esculentum*

- Maize *Zea mays*

- Millet *Panicum miliaceum*

- Oats *Avena sativa*

- Rice (Brown rice (milled rice), defined as rice after removal of husks from paddy)

Oryza sativa

- Rye *Secale cereale*

- Sorghum *Sorghum bicolor*

- Wheat *Triticum aestivum*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

Grain is defined as whole grain including bran. According to the definition agreed at the CCPR 2016 meeting, for species and varieties where the husk cannot be (completely) removed by threshing (e.g. barley, oats, wheat, buckwheat, some pseudocereals), the product portion to which the MRL applies is 'grain with (traces of) husk remaining'.

15. "For further processing" means undergoing an additional processing/treatment process that has been proven to reduce AF levels before being used as an ingredient in food, otherwise processed or supplied to humans. Codex members may identify processes that have been proven to reduce levels. This ML does not apply to maize for animal feed or wet milling.

16. *Baby food: as defined in Article 2 of European Regulation No. 609/2013 (Regulation (EU) No. 609/2013), means food intended to meet the specific needs of healthy infants (under 12 months) during weaning and healthy young children (from 1 to 3 years) as a supplement to their diet and/or to help them gradually adapt to ordinary food, excluding: (i) processed cereal-based foods; and (ii) milk-based drinks and similar products for young children (from 1 to 3 years);*

17. *Maximum level calculated on dry matter.*

18. *Maximum level applies to products ready for consumption (ready-to-eat or after preparation according to manufacturer's instructions).*

19. *For milk, dairy products and similar products, the maximum level applies to products ready for consumption (ready-to-eat or after preparation according to manufacturer's instructions). For non-milk products, dairy products and similar products, the maximum level is calculated on dry matter.*

2. Limits of Ochratoxin A contamination in food

No	Food name	ML (µg/kg)
2.1	Unprocessed cereals (excluding products specified in items 2.2, 2.3, 2.4) (20) (21)	5
2.2	Wheat (22)	5
2.3	Barley (23)	5
2.4	Rye (24)	5
2.5	Products (or foods) derived from cereals (processed and unprocessed) for direct consumption primary processing (excluding products specified parts 2.14 and 2.15) (25)	3
2.6	Dried grapes (currants, raisins and sultanas) and dried figs	8
2.7	Other dried fruits	2
2.8	Date syrup	15
2.9	Roasted coffee beans and ground coffee (excluding instant coffee)	3
2.10	Instant coffee (soluble coffee)	5
2.11	Grape juice, grape juice concentrate reconstituted, grape nectar, grape must and reconstituted grape must for direct consumption without primary processing	2
2.12	Wine, semi-sparkling wine and sparkling wine, wine (excluding liqueur wine with alcohol content less than 15% by volume)	2
2.13	Aromatised wine, aromatised wine-based drinks, aromatised wine-product cocktails (31)	2
2.14	Processed cereal-based food and baby food ^{^(16)^} for infants (under 12 months) and young children (from 1 to 3 years) (26)	0,5
2.15	Foods for special medical purposes for children under 12 months and children from 1 to 3 years (27)	0,5
2.16	Dried spices:	20

	Chili (<i>Capsicum spp.</i>), in whole/powder/crushed form	
	Nutmeg <i>Myristica fragrans</i>	20
	Other dried spices (28), including mixtures	15
2.17	Licorice (<i>Glycyrrhiza glabra</i> , <i>Glycyrrhiza inflata</i> and others)	
	Liquorice root (dried), including as an ingredient in herbal infusions (<i>Liquorice root (dried), including as an ingredient in herbal infusions</i>)	20
	Liquorice extract products (1 kg of product obtained from 3-4 kg of liquorice root) used in the processing of beverages and confectionery	80
	Liquorice confectionery containing ≥ 97 % liquorice extract on dry basis (<i>Liquorice confectionery containing ≥ 97 % liquorice extract on dry basis</i>)	50
	Other liquorice confectionery (<i>Other liquorice confectionery</i>)	10
2.18	Pistachios	
	Subject to primary processing before use ⁽²⁹⁾	10
	For direct consumption without primary processing ⁽²⁹⁾	5
2.19	Dried herb ⁽³⁰⁾	10
2.20	Dried ginger for use in herbal infusions	15
2.21	Marshmallow roots (dried), dandelion roots (dried) and orange blossoms (dried) for use in infusions or in coffee substitutes)	20
2.22	Sunflower seeds, pumpkin seeds, watermelon seeds, hemp seeds, soya beans	5
2.23	Cocoa powder	3
2.24	Pastry products, cereal snacks and breakfast cereals	
	Products not containing oilseeds, nuts or dried fruits	2.0
	Products containing at least 20% dried grapes and/or dried figs	4.0
	Other products containing oilseeds, nuts and/or dried fruits	3.0
2.25	Non-alcoholic malt beverages	3.0

Notes:

20. Maximum level applies to unprocessed cereals placed on the market before first-stage processing.

21. First-stage processing means any physical or thermal treatment, other than drying, of the grain. Cleaning, including brushing, sorting (color sorting if applicable) and drying processes are not considered 'first-stage processing' insofar as the whole grain remains intact after cleaning and sorting. Brushing means cleaning cereals by brushing and/or strong rubbing, combined with dust removal (e.g. suction). After brushing, color sorting may be carried out before milling.

22. Maximum level applies to raw common wheat, raw durum wheat, raw spelt and raw emmer.

23. ML applies to raw barley.

24. ML applies to raw rye.

25. Including processed cereal products; Products derived from unprocessed cereal grains refer to products containing at least 80% cereal products.

26. Maximum level calculated on dry matter.

27. For milk, dairy products and similar products, the maximum level applies to products ready for consumption (ready-to-eat or after preparation according to manufacturer's instructions). For non-milk products, dairy products and similar products, the maximum level is calculated on dry matter.

28. Spice group (Dried products, whole, crushed or ground)

a) Spices (seeds)

- Anise/aniseed *Pimpinella anisum*
- Black caraway/black cumin *Bunium persicum*
- Celery *Apium graveolens*
- Coriander *Coriandrum sativum*
- Cumin *Cuminum cyminum*
- Dill *Anethum graveolens*
- Fennel *Foeniculum vulgare*
- Fenugreek *Trigonella foenum-graecum*
- Nutmeg *Myristica fragrans*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

b) Spices (fruits)

- Allspice/pimento *Pimenta dioica*; syn: *Pimenta officinalis*
- Sichuan pepper *Zanthoxylum* spp.
- Caraway *Carum carvi*
- Cardamom *Elettaria cardamomum*
- Juniper berry *Juniperus communis*
- Peppercorn (black, green and white) *Piper nigrum*
- Vanilla *Vanilla planifolia*; syn: *Vanilla fragrans*
- Tamarind *Tamarindus indica*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

c) Spices (bark)

- Cinnamon *Cinnamomum verum*; syn: *Cinnamomum zeylanicum*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

d) Spices (roots and rhizomes)

- Liquorice *Glycyrrhiza glabra*
- Ginger *Zingiber officinale*
- Turmeric/curcuma *Curcuma longa*; syn: *Curcuma domestica*
- Horseradish *Armoracia rusticana*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

e) Spices (buds)

- Cloves *Syzygium aromaticum*; syn: *Eugenia caryophyllata*
- Capers *Capparis spinosa*
- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

e) Spices (stigmas)

- Saffron *Crocus sativus*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

f) Spices (Aril) -- aril spices

- Mace *Myristica fragrans*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

29. In the case of analysis of inedible shelled nuts, when calculating ochratoxin A content, it is assumed that all ochratoxin A is present in the edible portion (or abbreviated: The maximum level (ML) is calculated on the edible portion.)

30. Dried herbs include:

(a) Flowers (Flowers after removal of stalks and decayed parts (except Roman chamomile)

- Roman chamomile (inflorescence including a technically unavoidable amount of other parts) *Chamaemelum nobile*; syn: *Anthemis nobilis*; *Matricaria recutita*; syn: *Matricaria chamomilla*.

- Hibiscus/roselle *Hibiscus sabdariffa*

- Rose *Rosa* spp.

- Jasmine *Jasminum officinale*; *Jasminum sambac*

- Lime/linden *Tilia cordata*; *Tilia platyphyllos*; *Tilia tomentosa*; syn: *Tilia argentea*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

(b) Leaves and herbs (Leaves and green aerial parts, after removal of decayed leaves)

- Strawberry *Fragaria x ananassa*

- Rooibos *Aspalathus linearis*

- Yerba mate (Mate/maté) *Ilex paraguariensis*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

(c) Roots (Roots after removal of tops and soil)

- Valerian root *Valeriana officinalis*

- Ginseng root *Panax ginseng*; *Panax quinquefolius*

- Others (including any other product not explicitly mentioned in the remainder of the codes in the same group or subgroup)

(d) Any other parts of plants

31. Maximum level applies to these beverages depending on the proportion of wine and/or grape juice in the final product.

3. Limits of Patulin contamination in food

No	Food name	ML (µg/kg)
3.1	Fruit juice, reconstituted concentrated fruit juice, fruit nectar ⁽³²⁾	50
3.2	Cider and other alcoholic drinks made from apples or containing apple juice	50
3.3	Apple products (fruit flesh) including apple jam, apple puree for use as food (excluding products specified in items 3.4 and 3.5)	25

3.4	Apple juice and apple products (fruit flesh), including apple jam and apple puree for children under 12 months and children from 1 to 3 years ⁽³³⁾	10
3.5	Baby food ⁽¹⁶⁾ ⁽³³⁾	10

Notes:

32. For concentrated fruit juice, the maximum level applies to reconstituted fruit juice.

33. Maximum level applies to products ready for consumption (ready-to-eat or after preparation according to manufacturer's instructions).

4. Limits of Deoxynivalenol contamination in food ⁽³⁴⁾

No	Food name	ML (µg/kg)
4.1	Unprocessed cereals (excluding wheat, oats, barley and maize) ⁽³⁵⁾	1.250
4.2	Unprocessed oats ⁽³⁶⁾	1.750
4.3	Cereals (wheat, barley, maize) for further processing ⁽¹⁵⁾	2000
4.4	Unprocessed cereals (excluding unprocessed wheat, oats, barley, and corn) Cereals (wheat, barley, corn) for further processing Cereals, cereal flour, bran (bran), and germ (sprouts) used as food (excluding products specified in sections 4.5 and 4.8 of QCVN) ⁽³⁷⁾	750
4.5	Flour, milled flour, flour and flakes derived from wheat, corn, or barley	1000
4.6	Pasta (dry - water content approximately 12%)	750
4.7	Bread, cakes, biscuits, snacks, and breakfast foods made from cereal flour	500
4.8	Processed cereal food for children under 12 months of age and children from 1 to 3 years of age ⁽³⁸⁾	200
4.9	Baby food (baby food ⁽¹⁶⁾) ⁽³⁸⁾	150
4.10	Food for special medical purposes for children under 12 months old and children aged 1 to 3 years ⁽³⁸⁾	150

Note:

34. The deoxynivalenol contamination limit in cereals and cereal products does not apply to rice and rice products.

35. Except for unprocessed maize kernels used for wet milling and excluding rice; the maximum applies to unprocessed cereals marketed before initial processing (initial processing being physical or thermal treatment, excluding drying).

36. The maximum applies to unprocessed cereals marketed before initial processing.

37. Excluding rice and rice products.

38. Excluding rice products (products in which rice is the sole cereal component). The maximum is calculated on a dry matter basis.

5. Limits of Zearalenone contamination in food ⁽⁴³⁾

No	Food name	ML (µg/kg)
5.1	Unprocessed cereals (excluding maize) ⁽³⁹⁾	100
5.2	Unprocessed maize (excluding unprocessed maize intended for wet milling) ⁽⁴⁰⁾	350
5.3	Cereal, cereal flour, bran, and germ for food use (excluding products specified in sections 5.6 and 5.7) ⁽⁴¹⁾	75
5.4	Refined maize oil	400
5.5	Bread, cakes, biscuits, snacks and breakfast foods from cereals (excluding snacks and breakfast foods from maize) ⁽⁴¹⁾	50
5.6	Maize for food use, snacks and breakfast foods from maize	100
5.7	Baby food 16 and processed cereal-based food for children under 12 months of age and children aged 1 to 3 years ⁽⁴²⁾	20

Note:

39. *Excluding unprocessed maize kernels used for processing by wet milling and excluding rice.*

The maximum applies to unprocessed cereals placed on the market before initial processing.

40. *Excluding unprocessed maize kernels with clear evidence, e.g., through labeling, destination, that it is used only in wet milling (starch production).*

The maximum applies to unprocessed maize kernels placed on the market before initial processing.

41. *Excluding rice and rice products.*

42. *Excluding rice products (products in which rice is the sole cereal component). The maximum is calculated on a dry matter basis.*

43. *The Zearalenone contamination limit in cereals and cereal products does not apply to rice and rice products.*

6. Limits for total fumonisin contamination in food ⁽⁴⁴⁾

No	Food name	ML (µg/kg)
6.1	Unprocessed corn (excluding unprocessed corn intended for wet milling) ⁽⁴⁵⁾	4.000

6.2	Corn and corn products for direct consumption without processing (excluding products specified in sections 6.3; 6.4)	1.000
6.3	Corn snacks and breakfast foods	800
6.4	Baby food (16) containing corn and corn products for children under 12 months of age and children aged 1 to 3 years ⁽⁴⁶⁾	200
6.5	Corn flour	2000

Notes:

44. For fumonisin, the maximum refers to the lower limit concentration, which is calculated based on the assumption that all values below the limit of quantification are zero.

45. Except for unprocessed corn kernels where there is clear evidence, e.g. through labeling, destination, that it is used only in the wet milling process (starch production).

The maximum applies to unprocessed corn kernels placed on the market before primary processing.

46. Maximum level based on dry matter.

III. SAMPLING AND TESTING METHODS

1. Sampling: according to the guidelines in Circular No. 01/2024/TT-BKHCN dated January 18, 2024, of the Ministry of Science and Technology regulating state inspection of the quality of goods circulating in the market and other relevant legal regulations.

2. Testing Methods

The technical requirements in this Standard shall be tested using the following methods (these methods are not mandatory; other testing methods with quantitative limits consistent with the levels specified in this Standard may be used):

2.1. Xác định aflatoxins:

- AOAC 975.36, Aflatoxins in Food and Feeds: Romer Minicolumn Method (Aflatoxin trong thực phẩm và thức ăn chăn nuôi: Phương pháp cột kích thước nhỏ Romer)
- AOAC 2005.08-2005, Aflatoxins in Corn, Raw Peanuts, and Peanut Butter - Liquid Chromatography with Post-Column Photochemical Derivatization (Aflatoxin trong ngô, lạc sống và bơ lạc – Sắc ký lỏng với dẫn xuất quang hóa sau cột)
- AOAC 994.08-1997(2000), Aflatoxins in corn, Almonds, Brazil nuts, Peanuts, and Pistachio nuts. Multifunctional column (mycosep) method (Aflatoxin trong ngô, hạnh nhân, hạt Brazil, lạc và hạt dẻ cười – Phương pháp cột đa chức năng (Mycosep))
- AOAC 2000.16-2004, Aflatoxin B1 in baby food. Immunoaffinity column HPLC method (Aflatoxin B1 trong thực phẩm dành cho trẻ nhỏ – Phương pháp HPLC sử dụng cột ái lực miễn dịch)
- AOAC 2000.08-2004, Aflatoxin M1 in liquid milk. Immunoaffinity column by liquid chromatography (Aflatoxin M1 trong sữa lỏng – Phương pháp sắc ký lỏng với cột ái lực miễn dịch)
- EN 17279:2020 - Foodstuffs - Multimethod for the screening of aflatoxin B1, deoxynivalenol, fumonisin B1 and B2, ochratoxin A, T-2 toxin, HT-2 toxin and

zearalenone in foodstuffs, excluding foods for infants and young children, by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để sàng lọc aflatoxin B1, deoxynivalenol, fumonisin B1 và B2, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone trong thực phẩm, ngoại trừ thực phẩm dành cho trẻ sơ sinh và trẻ nhỏ, bằng LC-MS/MS)

- EN 17641:2022 - Foodstuffs - Multimethod for the determination of aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để xác định aflatoxin, deoxynivalenol, fumonisin, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone bằng LC-MS/MS)
- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).

2.2. Xác định độc tố ochratoxin A:

- AOAC 991.44-1996(2002), Ochratoxin A in corn and barley. Liquid chromatographic method (Ochratoxin A trong ngô và lúa mạch – Phương pháp sắc ký lỏng)
- AOAC 2000.09-2004, Ochratoxin A in roasted coffee. Immunoaffinity column HPLC method (Ochratoxin A trong cà phê rang – Phương pháp HPLC sử dụng cột ái lực miễn dịch)
- AOAC 2001.01-2005, Ochratoxin A in wine and beer. Immunoaffinity column cleanup/liquid chromatographic analysis (Ochratoxin A trong rượu vang và bia – Làm sạch mẫu bằng cột ái lực miễn dịch/phân tích sắc ký lỏng)
- EN 17279:2020 - Foodstuffs - Multimethod for the screening of aflatoxin B1, deoxynivalenol, fumonisin B1 and B2, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone in foodstuffs, excluding foods for infants and young children, by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để sàng lọc aflatoxin B1, deoxynivalenol, fumonisin B1 và B2, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone trong thực phẩm, ngoại trừ thực phẩm dành cho trẻ sơ sinh và trẻ nhỏ, bằng LC-MS/MS)
- EN 17641:2022 - Foodstuffs - Multimethod for the determination of aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để xác định aflatoxin, deoxynivalenol, fumonisin, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone bằng LC-MS/MS)*
- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).

2.3. Xác định độc tố patulin:

- AOAC 2000.02-2004, Patulin in clear and cloudy apple juice and apple puree. Liquid chromatographic method (Patulin trong nước ép táo trong và đục, và puree táo – Phương pháp sắc ký lỏng)*

2.4. Xác định độc tố deoxynivalenol:

- AOAC 986.17-1990, Deoxynivalenol in wheat. Thin-layer chromatographic method (Deoxynivalenol trong lúa mì – Phương pháp sắc ký lớp mỏng)
- TCVN 10929:2015 (EN 15891:2010) Thực phẩm – Xác định deoxynivalenol trong ngũ cốc, sản phẩm ngũ cốc và thực phẩm từ ngũ cốc dành cho trẻ sơ sinh và trẻ nhỏ – Phương pháp sắc ký lỏng hiệu năng cao sử dụng detector UV và làm sạch bằng cột ái lực miễn nhiễm
- EN 17279:2020 - Foodstuffs - Multimethod for the screening of aflatoxin B1, deoxynivalenol, fumonisin B1 and B2, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone in foodstuffs, excluding foods for infants and young children, by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để sàng lọc aflatoxin B1, deoxynivalenol, fumonisin B1 và B2, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone trong thực phẩm, ngoại trừ thực phẩm dành cho trẻ sơ sinh và trẻ nhỏ, bằng LC-MS/MS)
- EN 17641:2022 - Foodstuffs - Multimethod for the determination of aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để xác định aflatoxin, deoxynivalenol, fumonisin, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone bằng LC-MS/MS).
- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).

2.5. Xác định độc tố zearalenone:

- AOAC 985.18-1988(2002), α -zearalenol and zearalenone in corn. Liquid chromatographic method (α -zearalenol và zearalenone trong ngô – Phương pháp sắc ký lỏng)
- EN 17279:2020 - Foodstuffs - Multimethod for the screening of aflatoxin B1, deoxynivalenol, fumonisin B1 and B2, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone in foodstuffs, excluding foods for infants and young children, by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để sàng lọc aflatoxin B1, deoxynivalenol, fumonisin B1 và B2, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone trong thực phẩm, ngoại trừ thực phẩm dành cho trẻ sơ sinh và trẻ nhỏ, bằng LC-MS/MS)
- EN 17641:2022 - Foodstuffs - Multimethod for the determination of aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để xác định aflatoxin, deoxynivalenol, fumonisin, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone bằng LC-MS/MS) (*)

- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).

2.6. Xác định độc tố fumonisin:

- AOAC 995.15-1999, Fumonisin B1, B2, and B3 in corn. Liquid chromatographic method (Fumonisin B1, B2 và B3 trong ngô – Phương pháp sắc ký lỏng)
- AOAC 2001.04-2001, Fumonisin B1 and B2 in corn and corn flakes. Liquid chromatography with immunoaffinity column cleanup (Fumonisin B1 và B2 trong ngô và vảy ngũ cốc từ ngô– Sắc ký lỏng kết hợp làm sạch mẫu bằng cột ái lực miễn dịch)
- EN 17279:2020 - Foodstuffs - Multimethod for the screening of aflatoxin B1, deoxynivalenol, fumonisin B1 and B2, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone in foodstuffs, excluding foods for infants and young children, by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để sàng lọc aflatoxin B1, deoxynivalenol, fumonisin B1 và B2, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone trong thực phẩm, ngoại trừ thực phẩm dành cho trẻ sơ sinh và trẻ nhỏ, bằng LC-MS/MS)
- EN 17641:2022 - Foodstuffs - Multimethod for the determination of aflatoxins, deoxynivalenol, fumonisins, ochratoxin A, T-2 toxin, HT-2 toxin and zearalenone by LC-MS/MS (Thực phẩm - Phương pháp đa phân tích để xác định aflatoxin, deoxynivalenol, fumonisin, ochratoxin A, độc tố T-2, độc tố HT-2 và zearalenone bằng LC-MS/MS)
- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).
- ISO 23719:2025 - Cereals and cereal products - Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS) (Ngũ cốc và các sản phẩm ngũ cốc - Xác định 17 loại độc tố nấm mốc bằng phương pháp sắc ký lỏng siêu hiệu năng kết hợp khối phổ hai lần (UHPLC-MS/MS)).

Note: () The method used in testing activities serves state management purposes.*

IV. MANAGEMENT REQUIREMENTS

1. Food labeling shall comply with the regulations in Decree No. 37/2026/ND-CP dated January 23, 2026 of the Government detailing some articles and measures to organize and guide the implementation of the Law on Product and Goods Quality.

2. Food products within the scope of this standard must be self-declared by organizations and individuals, registering product declarations based on the test results of a testing laboratory accredited in accordance with ISO 17025 standards or designated to serve state management purposes as stipulated in Articles 5 and 7 of Decree No. 15/2018/ND-CP dated February 2, 2018 of the Government detailing the implementation of some articles of the Law on Food Safety.

IV. MANAGEMENT REQUIREMENTS

1. Food labeling shall comply with the regulations stipulated in Decree No. 37/2026/ND-CP dated January 23, 2026 of the Government detailing certain provisions and measures for organizing and guiding the implementation of the Law on Product and Goods Quality.

2. Food products falling within the scope of this standard must be self-declared by organizations or individuals, registering the product declaration based on the test results of a testing laboratory accredited to ISO 17025 standards or designated to serve state management as stipulated in Articles 5 and 7 of Decree No. 15/2018/ND-CP dated February 2, 2018 of the Government detailing the implementation of certain provisions of the Law on Food Safety.

V. RESPONSIBILITIES OF ORGANIZATIONS AND INDIVIDUALS

Organizations and individuals producing and trading food are responsible for their products, ensuring that the food products they produce and trade comply with the technical requirements of this Technical Standard and relevant legal regulations.

VI. IMPLEMENTATION

1. The Food Safety Department shall preside over and coordinate with relevant functional agencies to guide the implementation and organization of this Technical Standard.

2. Based on management requirements, the Food Safety Department shall be responsible for reviewing, compiling, reporting, and recommending to the Ministry of Health amendments to this Technical Standard.

3. In case the legal regulations and referenced documents in this Technical Standard are amended or replaced, the new document shall apply.