

Low-Acid Foods Regulations and Requirements in Central and South America

1. Definition

- pH > 4.6, water activity > 0.85
- Includes: canned vegetables, seafood, dairy, sauces, meat products

2. Brazil – ANVISA

- Authority: National Health Surveillance Agency (ANVISA)
- Regulated under RDC 275 and related norms
- Must meet Good Manufacturing Practices (GMP)
- Requires thermal process validation and documentation
- Labeling must show production and expiry dates clearly
- Registration for certain product categories is mandatory

3. Mexico – COFEPRIS

- Authority: Federal Commission for the Protection against Sanitary Risk (COFEPRIS)
- Governed by NOM-130-SSA1-1995 for canned foods
- Commercial sterility testing and process filing required
- Plant inspections and approval for thermal processing
- Imports must be registered and comply with Mexican Official Standards (NOMs)

4. Argentina – ANMAT/SENASA

- Authorities: National Administration of Drugs, Food and Medical Technology (ANMAT) & National Food Safety and Quality Service (SENASA)
- Foods must meet Argentine Food Code (CAA); Requires thermal processing records
- Retorted and shelf-stable foods need product notification and facility approval
- Labeling must declare “sterilized product”

5. Chile – ACHIPIA/Ministry of Health

- Food Safety Agency: ACHIPIA
- Must follow the Sanitary Food Regulation
- Enforces thermal process validation and documentation
- HACCP is mandatory for food processors
- Imports require Sanitary Certificate and conformity with Codex

6. Colombia – INVIMA

- Authority: National Food and Drug Surveillance Institute (INVIMA)
- All LACFs must have sanitary registration
- Validation of heat treatment required for commercial sterility
- Must meet Resolution 2674 of 2013 and HACCP obligations
- Facility inspections and documentation audits enforced

7. Common Requirements Across Region

- Commercial sterility & thermal processing validation
- HACCP & GMP programs mandatory
- Sanitary registration and labeling rules
- Facility registration/inspection for local and imported goods
- Shelf-life and microbiological analysis required
- **Key References:**
- **Brazil – ANVISA**
 - ANVISA Official Website: <https://www.gov.br/anvisa>
 - RDC 275/2002 (GMP for Food Establishments): RDC 275/2002 Text (Portuguese)
- **Mexico – COFEPRIS**
 - COFEPRIS Website: <https://www.gob.mx/cofepris>
 - NOM-130-SSA1-1995 (Canned Foods Sanitary Requirements): NOMs Repository (Spanish)
- **Argentina – ANMAT / SENASA**
 - ANMAT: <https://www.argentina.gob.ar/anmat>
 - SENASA: <https://www.argentina.gob.ar/senasa>
 - Argentine Food Code (CAA): <https://www.argentina.gob.ar/alimentos/codigoalimentario>
- **Chile – ACHIPIA / Ministry of Health**
 - ACHIPIA (Food Safety Agency): <https://www.achipia.gob.cl>
 - Chilean Sanitary Food Regulation (RSA):
<https://www.bcn.cl/leychile/navegar?idNorma=221458>
- **Colombia – INVIMA**
 - INVIMA: <https://www.invima.gov.co>

For expert assistance with LACF regulations, process validation, or import/export compliance: Advanced Food-Tech Solutions | www.advfood.tech | info@advfood.tech