



Republic of the Philippines
Department of Health
OFFICE OF THE SECRETARY

August 24, 1970

ADMINISTRATIVE ORDER
NO. 128 s. 1970

SUBJECT: Regulation Prescribing the Standard of Identity and Quality for Bagoong (Fish or Shrimp) (B-4.9-03 Condiments, Sauces, Seasonings).

B - 4.9.1 Identity: Bagoong is a mixture of small fishes such as anchovies (dilis), sardines and herring (silinyasi), silversides (guno), scads (galongong), slip mouths (sap-sap), fresh water porgy (ayungin), or small shrimps (alamang), and common salt; which mixture has been subjected to a process of enzymic digestion. It shall have a slightly fishy odor, cheeselike flavor, pasty in consistency, and free from foreign matters like sand, rocks, seaweeds, small pieces of sticks, animal hair, cockroaches, etc.

4.9.2 Standard of Quality

4.9.2.1 Fish bagoong is bagoong made of small fishes and common salt and contains:

- a) Total solids - not less than 40%
- b) Protein - not less than 12.5%
- c) Sodium Chloride - not less than 20% and not more than 25%

4.9.2.2 Shrimp bagoong is bagoong made of small shrimps and common salt and contains:

- a) Total solids - not less than 35%
- b) Protein - not less than 10%
- c) Sodium Chloride - not less than 20% and not more than 25%

This regulation shall take effect immediately after publication in the Official Gazette.

AMADEO H. CRUZ, M.D., C.P.H.
Secretary of Health