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GCC Guide for Control On Imported Foods

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GCC Guide for Control on Imported Foods

Introduction

The department of Agriculture and Fisheries Resources at the Economic Affairs of the Secretariat General of the Cooperation Council for the Arab States of the Gulf hereinafter (GCC), is privileged to print the GCC Guide for the Control of Imported Food. The GCC Ministers in charge of Food Safety adopted the amendments on the first version at their 3rd meeting held at the GCC Headquarter in June 2016.

Printing this guide is based on the believe of the General Secretariat of the (GCC) in the dissemination of information in all transparency to allow anyone to get an access to it achievements, regulations and all the materials related to the joint cooperation among its member states. The GCC believes it important that interested parties and people should be familiar with the achievements of the (GCC) and make use of those references in various specializations as well giving chances for the others to realize on the decisions adopted by the GCC countries in the field of systems and common legislation. This guide is one of many achievements adopted jointly in the area of food safety.

The GCC states import most of its consuming food and live animals from outside countries, and since these nutrients, while essential to the life of the individual and society, also represent health challenges for humans and concerns for the environment safety. Therefore, the Ministerial Committee for Food Safety of GCC acknowledged the importance of a collective coordination and establishing joint laws and regulations of laws in food safety. The importance of the Guide for the control of imported food comes as part of the efforts to consolidate and facilitate the import and complete inspections on consignments of imported food procedures, depending on the degree of health risk and without prejudice to the obligations of Member States About the WTO agreements and compatible with international best practices in this area.

This guide illustrates the commitment of Member States to apply food control procedures based on the principle of severity of imported food and in line with expected consumer health and rights to get high quality of food with no health risk. The items and regulations stipulated in the guide have taken into account the GCC member states commitments on international laws and regulations such as WTO, FAO, and OIE.

Agriculture and Fisheries Resources Directorate

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1. Introduction

The competent authorities responsible for food control in the GCC countries recognize that effective and efficient inspection and certification systems are fundamental components of the trade in food. The competent authorities of the GCC have the common goal of an integrated and harmonized import inspection and certification system that is best practice, risk-based and meets without prejudice the obligations of the relevant World Trade Organization agreements. This system will be fit for purpose and will ensure consumer protection while facilitating trade.

The competent authorities of the GCC have the responsibility of ensuring that all food arriving in the GCC countries complies with the relevant GCC requirements¹. All imported food will be subjected to health control at the point of entry to ensure that food complies with the GCC technical regulations and requirements (refer to appendix No. 4).

The means of assurance provided by exporting countries can be provided in a number of ways e.g. documentation and certification, reference to other assurances provided through inspection activities by the competent authority in the exporting country or an officially-recognized party, trading arrangements based on the history of compliance of previous shipments of known origin.

This Guide documents a commitment to science-based import control systems and clearance procedures that are: applied in proportion to potential risks to consumers from imported food; responsive to new or emerging risks that may arise in the global food supply. They also address non-food safety (i.e. food suitability) requirements² in a transparent and objective manner.

2. Scope

This Guide describes principles and regulatory requirements to be applied by the exporting country and the importing GCC countries in assuring the safety and suitability of shipments of imported food.³ Specific attestations for animal and plant health certification are also provided in the Guide.

¹ All GCC food standards and technical regulations are available at GSO website: www.gso.org.sa

² The GCC food imports Guide **tackles** food suitability issues related to ethnic/religious considerations such as Halal food and labeling issues, which are considered as legitimate factors.

³ Foods imported for personal use are not subject to the requirements in this **guideline** and are allowed where the packaging is intact and provides sufficient information to allow entry e.g. name and number of food establishment in the country of origin.

The Guide incorporates Codex, OIE, IPPC standards as international benchmarks where appropriate.

There is ongoing work in the GCC countries to harmonize all regulatory requirements for imported foods and provide a coordinated and efficient border inspection and clearance system. While regulatory requirements and procedures for imported foods are not as yet fully harmonized between the countries of the GCC, this Guide will contribute to the harmonization process. In particular, the countries of the GCC will continue to work towards a fully risk-based approach to assure the safety of imported foods.

3. Definitions:

The following words and expressions shall, unless the context otherwise requires, have the meaning hereby assigned to them

Adulterated food	Food where certain materials have been added to its original ingredients affects it by reducing its quality and nutritional value, or where some of the nutrients have been removed partially or entirely, or a general permitted additive has been added to the product, without disclosing these changes on the food label.
Aquatic Animals	all life stages (including eggs and gametes) of fish, molluscs, crustaceans and amphibians originating from aquaculture establishments or removed from the wild, for farming purposes, for release into the environment or for human consumption.
Assorted Food Products	A variety of food products which are shipped in the same consignment which do not belong to: meat and meat products; fish and fish products; milk and milk products; eggs and egg products; honey or bee products. The certificate for assorted products can be used for products such as spices, dry fruits, desiccated coconut, sauces, tea, coffee, packaged breakfast cereals, packaged nuts, vegetable oils, packaged dry fruits etc. One certificate can be used for multiple products.
Certificate of fitness for Conveyance	Certificate issued by the concerned party (i.e. exporter, shipping agency or officially recognized third party) in the country of origin or exporting country that assures the fitness of the conveyance used for transporting food and proves the suitability to transport the exported food.
Competent authority	The official body or officially-recognized body that has regulatory jurisdiction for food control.

Condemnation	The action taken by the competent regulatory authorities of the importing GCC countries to dispose rejected food proved unfit for human consumption.
Conditional release	Action taken by the competent authority to allow release of a consignment of food to the importer under prescribed conditions.
Consignment / Shipment	A defined collection of food products normally covered by a single certificate. It may consist in either a portion of a lot, either a set of several lots.
Contaminant	Any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.
Delivery notice	An official document that authorizes the transfer of goods from the port of entry to the area of food inspection.
Documentary Check	The process of reviewing and verifying all documents accompanying a food consignment.
Equivalence	The capability of different inspection and certification systems to meet the same objectives; i.e. the state where in sanitary measures applied in an exporting country, though different from the measures applied in an importing country, achieve, as demonstrated by the exporting country, the importing country's appropriate level of sanitary protection.
Fitness for human consumption	Food that is fit for human consumption according to its end use as specified by the technical regulations of the GCC, or approved alternative equivalent measures.
Food	Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics or tobacco or substances used only as drugs
Food Control	Mandatory, regulatory activity, carried out by the competent control authorities, for the purposes of protecting the health of consumers and to ensure the safety of food during all stages of food chain.

Food chain	All stages of food handling, including the primary production, importing, exporting, manufacturing, preparation, processing, wrapping, packaging, transporting, storing, distributing, serving and selling.
Food Handling	Production of food or manufacturing, preparation, processing, wrapping, packaging, catering, transporting, possessing, storing, distributing, serving, selling or donating for the purpose of human consumption.
Food Hygiene	All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
Food Inspection	Examination of food or food safety systems by the competent authorities in the importing country, for the purposes of control of production inputs, processes and final products through all stages of food chain, to verify their conformity to the technical regulations of the GCC, or approved alternative equivalent measures.
Food label	Any tag, brand, mark, pictorial or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to, a container of food.
Food Safety	Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its ended use.
Food Suitability	Assurance that Food is acceptable for human consumption according to its ended use.
Food safety management system	A comprehensive system for all the procedures and control measures to ensure food safety, including the application of good hygiene practice (GHP), Hazard Analysis and Critical Control Point (HACCP), and traceability.
Good Operational Practices	A set of good practices related to food / feed and the surrounding environment, including any process, which includes good agricultural practices, good veterinary practices, good hygiene practices, good manufacturing practice.
Food Traceability	The ability to follow the movement of a food through all stage(s) of production, processing and distribution.
Hazard Analysis and Critical Control Points (HACCP)	A scientific system which identifies, evaluates, and controls hazards which are significant for food safety.

Halal Certificate	Certificate issued by an accredited (GCC) Islamic agency (society) in the country of origin or country of exportation, attesting that: the product (such as meat, fat, gelatin, rennet, the broth) has been prepared, produced and circulated in accordance with the rules of Islamic Sharia law; or the food which contains animal products or by-products is halal and has been produced in accordance with the rules of Islamic Sharia law; and that the food has been handled with equipment and instruments which are not against the teachings of Islamic Sharia law and in accordance with the GCC technical regulations.
Halal Slaughtering Certificate	Certificate issued by an accredited (GCC) Islamic agency (society) in the country of origin or country of exportation, attesting that: the animal has been slaughtered in accordance with the rules of Islamic Sharia.
Hazard	A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect
Health Certificate ⁴	Certificate (paper or electronic) issued by the competent authority in the country of origin or the country of exportation, attesting that the safety (and suitability) of the consignment of food is in accordance with the relevant technical regulations of the GCC (including registration numbers of food establishments), or approved alternative equivalent measures.
Health claim	<p>Any representation on a food label, that states, suggests, or implies that a relationship exists between a food or a constituent of that food and health. It includes the following:</p> <p><i>Nutrient function claims</i> – a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body</p> <p><i>Other function claims</i> – These claims concern specific beneficial effects of the consumption of foods or their constituents, in the context of the total diet on normal functions or biological activities of the body. Such claims relate to a positive contribution to health or to the improvement of a function or to modifying or preserving health.</p> <p><i>Reduction of disease risk claims</i> – Claims relating the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or health-related condition.</p>

⁴ The certificate template in this Guid based on principles stated on codex. (Ref: codex CAC/GL 38-2001).

Processed Food	Food items of one product type which have been subjected to processing such as canning, cooking, freezing, dehydration or milling but do not belong to the following categories in the GCC Guide: meat and meat products; fish and fish products; milk and milk products; eggs and egg products; honey or bee products.
Product Identity Check	A visual inspection verifying all documents and certificates accompanying the consignment and making sure they match the product itself.
Importer	A person or legal entity importing food to GCC.
List of contents	A packing List or invoice or any document issued by the exporting company in the country of origin or country of export, which describes and quantifies the food in the consignment.
Lot/batch	A definitive quantity of a commodity produced essentially under the same conditions have uniform characteristics such as origin, producer, packer, markings, consignor, batch No. etc.
Microbial contamination	The presence of microorganisms, including pathogens and their toxins, accidentally in food during handling within the food chain.
Milk Product	Is product obtained by any processing of milk, which may contain food additives, and other ingredients functionally necessary for the processing
Nutrition claim	Any representation on a food label which states, suggests or implies that a food has particular nutritional properties including but not limited to the energy value and to the content of protein, fat and carbohydrates, as well as the content of vitamins and minerals and includes: <i>Nutrient content claim</i> is a nutrition claim that describes the level of a nutrient contained in a food. <i>Nutrient comparative claim</i> is a claim that compares the nutrient levels and/or energy value of two or more foods.
Port of entry	Land, sea or airport customs border which is designated as an entry point for shipments imported into any of the GCC countries.
Preventive detention	Action taken by the competent authority to detain a consignment of food at the port of entry when the food is suspected of not being compliant with GCC technical regulations.

Physical examination/ Check	An actual physical evaluation (using sight, sense and smell) of food, label and packaging at the border of entry without the resource for laboratory analysis, including the visual inspection for general conditions of the consignment and the product identity check of its contents.
Release for re-export	Action taken by the competent authority, under official controls, to allow an importer to re-export a consignment not presenting any health hazard of food in its entirety within a prescribed time limit, having met all documentary and customs requirements, provided that the food is not used during the holding time and availing documents that prove the re-export of such consignment.
Reserve notification	Where a consignment of food is found to be non-compliant with GCC requirements, the Competent Authority will issue a reserve notification that states the reason for the reservation and the product will be detained under official control.
Risk	A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.
Risk analysis	Organized decisions making process related to food safety, based on a scientific basis and developing necessary precautions to manage a process consisting of three components: risk assessment, risk management and risk communication.
Sanitary measures ⁵	Any measure applied to protect human life or health within the territory of the country from risks arising from additives, contaminants, toxins or disease-causing organisms in food or feedstuffs, or from risks arising from diseases carried by foods which are animals, plants or products thereof or from risks arising from any other hazards in foods.
Requirements	The criteria set down or required by the competent authorities relating to trade in foodstuffs covering the protection of public health, the protection of consumers and conditions of fair trading.
Standards	A document that lays down, for normal and frequent use, the rules and instructions or characteristics of the products, operations or relevant methods of production thereof, the adherence to which shall not be compulsory. This document may include or examine in particular the terms, definitions, packing and the marking or

⁵ Sanitary measures include all relevant laws, decrees, regulations, requirements and procedures including, *inter alia*, end product criteria; processes and production methods; testing, inspection, certification and approval procedures; provisions on relevant statistical methods, sampling procedures and methods of risk assessment; and packaging and labeling requirements directly related to food safety

labeling requirements to be applied to the products, operations or the methods of production.

Statement of entry (customs declaration)	Document provided by the owner or his representative describing the food to be imported and that is in accordance with the relevant customs requirements of the GCC.
Technical regulations	Requirements issued by the GSO (Gulf Standards Organization) which are mandatory.
Temperature readings Record during transport	Total reading (paper or electronic) of temperatures during the transport of refrigerated and frozen food, through the use of (Thermographs) devices to measure the circulating air temperature or food temperature
Temporary release	Action taken by the competent authority, under official controls, to allow, the importer to transfer a consignment of food from the port of entry to a warehouse, pending issuance of an official decision on release.
Conveyance	Any means including any part thereof, designated to transport food whether by sea, land or air.

4. Principles

All food shipments/consignment imported to the countries of the GCC shall be subject to harmonized regulatory requirements⁶. Regulatory requirements will be subject to continuous review as the countries of the GCC work towards a fully unified regulatory environment⁷.

Inspection and certification requirements applying to food safety aspects of imported food will be risk-based to the greatest extent practicable, with control measures applied in proportion to likely risks to the consumer. The type and frequency of inspection at the time of import of shipments of food, and clearance procedures, will reflect this approach.

The technical regulations and standards of the GCC countries will be used as the primary basis for certification of food shipments by exporting countries. Where deemed appropriate by the GCC e.g. where current GCC technical regulations and standards are

⁶ The guide is considered a mandatory legal tool that will regulate the imports in a harmonized manner, thus optimizing resources and avoiding redundancy of procedures in the inter-trade between the GCC countries.

⁷ The GCC member countries are currently developing an “implementation guide” that will provide more operational dimension to the means of conducting the inspection and scenario based tools to ensure consistency in decision making.

not comprehensive in terms of specific requirements for certain imported foods, the GCC may defer to Codex, OIE and IPPC standards, guidelines and recommendations as the basis for certification (and other assurances).

All aspects of the GCC inspection and certification systems will be documented and transparent, with details of regulatory requirements and operational procedures being made available to exporting countries and other stakeholders as requested.

The competent authorities of the GCC countries will strive for uniform implementation of regulatory requirements and operational procedures in the advent of multiple entry points for imported foods

Certification of shipments, accompanied by full documentation of the details of each food shipment, are key components of import food controls applied by the countries of the GCC; the exporting country should take all measures to ensure the authenticity and accuracy official certification, and certification by officially-recognized bodies.

The legislation of the GCC countries provides for flexible certification and other alternative measure where the food control system applied by the exporting country's competent authority is officially recognized by the GCC. This flexibility can be a consequence of a range of activities e.g. through audit of systems in exporting countries, recognizing registration of approved premises in exporting countries, memoranda of understanding, mutual recognition agreements, and equivalence agreements.

The GCC recognizes three levels of arrangements:

- Replication of the GCC requirements
- Recognition of an importing country system as “comparable” in terms of food safety outcomes even if different systems/requirements
- Systems/measures Equivalence following a formal evaluation of exporting country's system/ measures.

As far as practicable, regulatory requirements for imported food will be applied equally to domestically-produced food.

The competent authorities of the GCC countries will provide for effective interchange of information on inspection and certification systems with competent authorities in other countries, and provide a mechanism for exchange of information in emergency situations.

5. Risk-based Approach to food safety requirements

This Guide aims at promoting the application of risk-based food control systems through the systematic identification and classification of health risks associated with different foods in accordance with their intended use, therefore enabling effective and efficient allocation of government and industry resources in ensuring food safety.

5.1. Factors taken into account in application of the risk-based food control system

5.1.1 *Classification of imported foods*

Foods will be classified according to their potential to transmit food borne disease relative to their intended end use. This classification will be developed from generic risk profiles for different types of food and generally will be independent of country of origin or the particulars of a consignment

Risk profiles for classification of foods will include reference to:

- Likelihood of contamination with biological, chemical and/or physical hazards
- Likelihood of significant levels of contamination persisting throughout the food chain
- Potential risks to human health for the general population
- Potential risks to human health for susceptible sub-populations
- Effect of consumer food suitability demand on modifying risks⁸.

Food will be classified into three general categories: high, medium or low potential risk to human health. The number of risk categories may be increased on the basis of risk assessments conducted. GCC food classifications may change on the basis of new scientific evidence of potential food borne risks to human health.

5.1.2 *Compliance history of imported foods*

The GCC countries will systematically document the compliance history of imported foods that have been certified or otherwise assured as meeting relevant GCC requirements. Evaluation of compliance history will primarily be based on the data collected from documentary checks, physical check including Product Identity checks and laboratory tests of imported food shipments from a particular country of origin.

Compliance information provided by the competent authority in the exporting country may also be taken into account. Evaluation of compliance history (of food producers and country of origin) may also relate specifically to food types of particular interest e.g. high risk foods or foods with characteristics that are of particular concern to consumers.

Documentation of compliance history will include reference to:

- Correctness of all documentation accompanying a food consignment, including attestations
- Results of physical checks/ examination including product identity check.
- Results of targeted laboratory testing.

⁸ The risk factor will not prohibit food from being imported but will rather assist the competent authorities in the GCC members to determine whether certain food item will be subjected to higher risk category and hence higher control measures applied

Elements of compliance history include;

1. Number of non-compliances observed for the food product/supplier/country in a given year;
2. Severity of the non-compliance in terms of human health and consumer protection;
3. Published or confidential reports from other food control authorities on similar non-compliances;
4. Results of on-site inspection carried out by food control authorities in the exporting country;
5. Other relevant information from various sources (including media).

5.1.3 Evidence of new or emerging hazards in the food supply

The competent authorities of the GCC countries will interact with competent authorities in other countries in the identification and risk management of new or emerging hazards in the food supply.

Where the GCC countries do not have the technical ability to monitor imported foods for new or emerging hazards, it is expected that the competent authority in the exporting country will have applied the same tests and safeguards as for food in their domestic market.

5.1.4 Whole of food chain approach to food safety

The GCC countries recognize that the most effective and efficient means of mitigating food borne risks to the consumer are often achieved by application of control measures during primary production and processing in the country of origin. Further, port-of-entry inspection is recognized as a very limited means of assuring the safety and suitability of imported food.

Special arrangements with competent authorities in exporting countries that assure the safety of food during primary production and across the food chain are encouraged by the GCC countries.

These can include alternative measures based on:

- Food being certified as being produced in registered or otherwise officially-recognized food premises in the exporting country, and subject to audit by the GCC countries or their agents.
- Memorandum of understanding (MoU's) between competent authorities
- Equivalency agreements Include Para on "Equivalency"
- Broader trade agreements e.g. mutual recognition of inspection and certification systems.

5.2. Risk-based food control system

Port-of-entry inspection under the risk-based food control system will be based on:

- Certification, exporting country alternative assurances, and import inspection requirements for all consignments of foods, being those specified in GCC technical regulations.
- Type and frequency of inspections including documentary checks, physical examination/check including Product Identity Checks and sampling that are developed from the criteria taken into account in application of the risk-based food control system
- Application of a performance-based border of entry inspection system based on the level of compliance with GCC requirements over time. Once the compliance level is established through historical data compilation and analysis, more targeted risk factors may be included (i.e. Importer, Manufacturer/producer, Brand name and country of origin).
- Special import inspection arrangements that recognize assurances provided by the competent authority in the exporting country.

Food products are classified into three categories according to the degree / extent of their potential risk to human health; these categories include high, medium and low risk foods. The number of risk categories may be increased on the basis of risk assessments conducted.

The GCC Food Safety Committee will establish the list of foods under each of the above categories for approval by the GCC Ministerial Council. The lists shall also determine the frequency of various inspections (i.e. physical checks and samples for laboratory testing) to be carried out for the different risk categories of food and shall be adjusted/ updated to take into account new information or scientific data concerning food types and/or potential hazards.

Operational components of the risk-based food control system are:

- Documentary checks of all consignments
- Physical checks/ examination including product identity check as required.
- Sampling and laboratory analysis of food as required
- Harmonized rules for determining the type and frequency of inspection
- Mechanisms for information exchange with the competent authority in the exporting country.
- Verification of quality assurance systems operated by importers where they contribute to official requirements

Each GCC member country shall apply harmonized, risk-based rules in determining the frequency and type of inspection procedures to be followed to ensure food safety.

This includes incentives for high levels of compliance.

6. Required Documents and Health Certificates

All consignments of imported food must be covered by appropriate documentation and certification. The authenticity and accuracy of official certification and certification by officially-recognized bodies will be periodically verified and audited by the countries of the GCC.

6.1 Required Documents and Health certificates⁹

All consignments must be accompanied by an original health certificate issued by the competent authority in the country of origin or an officially recognized body. The health certificate should attest to compliance with the GCC requirements countries and, where relevant, animal and plant health requirements.

Documentation issued or approved by the relevant competent authority or officially recognized bodies or other designated entities in the country of origin must include:

- Customs declaration
- Permit delivery¹⁰
- Commercial license / Commercial register in the relevant field.
- Health certificate¹¹
- List of Contents.
- Halal Slaughtering Certificate for meat and poultry / Halal certificate for food items that contain ingredients of animal origin according to the requirements stated in section 6.3
- Supporting documentation for any labeled claims (nutrition claims, health claims, and other claims) as required. *Nutrition and health claims for food shall only be acceptable, if claim and wording thereof has been approved by internationally recognized scientific bodies*
- Temperature records where required
- Any additional documentation as requested by the competent authorities of the GCC, in case of incidents and emergency management

⁹ The GCC have no prior formal approval mechanism; hence certification remains the key means of assuring compliance of the system & product with food safety requirements. Still, the GCC recognize the applicability of “alternative measures” with trading partners through the various availed arrangements

¹⁰ The document that is issued by the shipping agency to the clearance agent/broker at the country of destination with general information on the vessel/ vehicle and its contents. Once the agent/broker receives this document, he/she can commence the customs paperwork and registration of the declaration form.

¹¹ The health certificate is the key assurance certificate that must be issued by the concerned competent authority, whereas the remaining of the documents entail flexibility as they can be issued by the relevant entities.

Electronically-transmitted health certificates are an acceptable alternative to paper certificates accompanying an imported food consignment where the electronic certification system has been accepted by the GCC countries as legitimate documents.

6.2 Health Attestations:

Health attestations should be declared in the relevant section of the standard forms of health certificates as listed in (Appendix 2), by the competent authority in the country of origin / country of dispatch as the main assurance of system compliance and product safety. The GCC requirements will be issued as annexes to this Guide.

An exporting country shall assure that exported food to GCC countries is safe and fit for human consumption. Exporting countries shall certify or otherwise assure that the food meets the importing countries (i.e. GCC) requirements.

In case where arrangements are applied (including Recognition of an importing country system) as “comparable” in terms of food safety outcomes even if different systems/requirements and systems Equivalence following a formal evaluation of exporting country’s system, the relevant competent authority in the exporting country, under equivalence or other agreements, shall be able to certify establishments that wish to export to GCC countries. This, however, does not preclude the GCC country’s right to periodically audit the exporting countries relevant inspection system, including a sampling of the certified establishments.

In case where a certification of compliance has been issued by a third party operating in the country of origin/dispatch, the competent authority in the exporting country should ensure integrity, impartiality and independence of the official or officially recognized certification system.

In case where a foreign Meat establishment (slaughterhouse/processing plant) is interested in exporting to GCC, it should not start its exports to the GCC unless it has been approved by the GCC or the GCC have technical agreements with the competent authority of the exporting country ¹².

Where ever possible the exporting countries shall issue health certificates using the health certificates templates provided in appendix No. 2 of this guide. However, if exporting countries prefer to use their own health certificate templates; the certificates should include all the attestations required in the GCC health certificates templates. ¹³

Health certificates can be issued in Arabic, English or in both languages. A Health certificate must accompany each consignment in accordance with the details provided in appendix no. 5 of this guide.

¹² Obtaining such prior approval where stated in the Guide, depends on the competent authority's requirements in each GCC country.

¹³ Appendix No (5) show a list of various food and templates of the required certificates

GCC competent authorities may request additional health attestations (Declarations) if deemed necessary; for instance, in case of incidents, emergency situations, or to assure fulfil of OIE, GCC or Halal requirements that feed for animals, fish and farmed fish; or for any other reasons.

6.2.1 Health Attestations for Export of Processed Food

The Food product are safe and fit for human consumption. ¹⁴	إن الغذاء سليم (آمن) وصالح للاستهلاك الأدمي
The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system	تم إجراء عمليات تداول للمنتجات الغذائية في منشأة غذائية خاضعة للرقابة من قبل الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.

6.2.2 Health Attestations for Export of Meat and Meat Products

The meat and/or meat product are safe and fit for human consumption ¹⁵	أن اللحوم و/أو منتجاتها سليمة (آمنة) وصالحة للاستهلاك الأدمي
Animals have been slaughtered in a slaughterhouse approved and under the supervision of the competent authority of the exporting country, and is approved by the GCC authorities.	تم ذبح الحيوانات في مسلخ مرخص ومعتمد من قبل الجهات المختصة في بلد المنشأ وموافق عليه من قبل دول مجلس التعاون لدول الخليج العربية ويعمل تحت إشراف الجهة الرقابية المختصة بالدولة المصدرة.
The meat and/or meat product from animals that have been subjected to ante-mortem and post-mortem inspection by veterinarians assigned by the Competent Authority of the country of origin.	أن اللحوم و/أو منتجاتها من حيوانات خضعت للفحص قبل الذبح وبعده من قبل أطباء بيطريين تابعين للجهة الرقابية المختصة في بلد المنشأ.
The meat and/or meat product was handled at an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول اللحوم و/أو منتجاتها في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.
Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals, and any residues in meat	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية، وأن أي منبقيات في اللحوم و/أو منتجاتها متوافقة مع المتطلبات الخليجية ذات العلاقة.

¹⁴ Type of food must be indicated in the certificate e.g. jams, chocolate

¹⁵ Type of meat must be indicated in the certificate e.g. beef, lamb, poultry, etc.

and/or meat product comply with GCC requirements. ¹⁶	
The meat and/or meat product originates from animals that have not been slaughtered for the purpose of disease eradication or disease control.	أن مصدر اللحوم و/أو منتجاتها لم يتم ذبحها بقصد القضاء على الأمراض أو التحكم فيها.
The meat from animals not fed with feed containing meat and bone powders or any remnants of protein from ruminants ¹⁷	أن اللحوم ناتجة من حيوانات لم تتغذى على أعلاف تتضمن مساحيق اللحم والعظم وأية مخلفات بروتينية من أصل مجترات

6.2.3 Health Attestations for Export of Dairy terms (Milk, and Milk Products)¹⁸

The milk/milk products are safe and fit for human consumption ¹⁹	إن الحليب و/أو منتجاته سليم (آمن) وصالح للاستهلاك الأدمي
The milk /milk products has been derived from healthy animals that are subject to the official veterinary service inspections in the country of origin.	أن مصدر الحليب و/أو منتجاته حيوانات سليمة وخاضعة للفحص البيطري من قبل الجهة الرقابية المختصة في بلد المنشأ.
The milk/milk products was handled in an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول الحليب و/أو منتجاته في منشأ خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.
Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals and any residues in milk or milk products comply with GCC requirements. ²⁰	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية، وإن أية متبقيات في الحليب و/أو منتجاته متوافقة مع المتطلبات الخليجية

6.2.4 Health Attestations for Export of Table Eggs and Egg Products

The eggs/ egg products are safe and fit for human consumption. ²¹	إن البيض و/أو منتجاته سليم (آمن) وصالح للاستهلاك الأدمي
The eggs/egg products were handled at an establishment that has been subjected to inspections by the competent authority in the country of origin and implements a food safety	تم إجراء عمليات تداول البيض و/أو منتجاته في منشأ خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام

¹⁶ Appendix No (4) show a list of these requirements

¹⁷ For ruminant's meat/meat products.

¹⁸ **Dairy terms** mean names, designations, symbols, pictorial or other devices which refer to or are suggestive, directly or indirectly, of milk or milk products (CAC STAN 206 -1999).

¹⁹ Type of food must be indicated in the certificate.

²⁰ Appendix No (4) show a list of these requirements

²¹ Type of food must be indicated in the certificate.

management system based on HACCP principles or an equivalent system.	إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.
Good veterinary practice has been applied in the use of veterinary drugs (including growth promoters) and agriculture chemicals in poultry, and any residues in egg/egg products comply with GCC requirements. ²²	تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الدواجن، وإن أية متبقيات في البيض و/أو منتجاته متوافقة مع المتطلبات الخليجية

6.2.5 Health Attestations for Export of Products of Aquatic Animal Origin²³ (including Fish and fish Products, molluscs, crustaceans, and echinoderms)

The products of aquatic animal origin are safe and fit for human consumption ²⁴	إن المنتجات البحرية سليمة (آمنة) وصالحة للاستهلاك الآدمي
The products of aquatic animal origin are derived from non-toxic species that do not cause any sign of disease.	إن مصدر المنتجات البحرية ذات الأصل الحيواني من فصائل غير سامة ولا تُسبب أي علامات مرضية.
Where aquatic animals are grown in farms or aquaculture production areas, the competent authority has monitored the compliance to sanitary requirements	في حال تربية الأحياء البحرية ذات الأصل الحيواني ضمن مزارع أو مناطق إنتاج بحرية، فإن هذه المناطق خاضعة للرقابة على المتطلبات الصحية من قبل الجهة الرقابية المختصة في بلد المنشأ.
The aquatic animals have been fed from feed that is produced in compliance with GMP & HACCP principles or its equivalent and is free from any physical, chemical or biological contaminants that are prohibited internationally.	تم تغذية الأحياء البحرية ذات الأصل الحيواني على أعلاف صنعت وفقاً لمتطلبات التصنيع الجيد ونظام تحليل المخاطر والتحكم بالنقاط الحرجة أو ما يماثله وخالية من أية ملوثات فيزيائية أو كيميائية أو بيولوجية محظورة دولياً
The products of aquatic animal origin were handled in an establishment that has been subjected to inspection by the competent authority of the country of origin and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول المنتجات البحرية ذات الأصل الحيواني في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.

6.2.6 Phytosanitary Attestations for Export of Plant and Plant products

This is to certify that the plants, plant products or other regulated articles described herein have been inspected and/or tested according to	تصادق هذه الشهادة على أن النباتات والمنتجات النباتية أو المواد الأخرى المذكورة هنا قد تم فحصها و/أو اختبارها وفقاً
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²² Appendix No (4) show a list of these requirements

²³ *Aquatic Animals* means all life stages (including eggs and gametes) of fish, molluscs, crustaceans and amphibians originating from aquaculture establishments or removed from the wild, for human consumption. (Aquatic Animal Health Code-2012 -OIE)

²⁴ Type of food must be indicated in the certificate.

appropriate official procedures, and are considered to be free from the quarantine pests specified by the importing country and to conform with the current phytosanitary requirements of the GCC countries, including those for regulated non-quarantine pests.	للإجراءات المعتمدة المناسبة ووجدت خالية من آفات الحجر الزراعي التي حددها البلد المستورد، وتتفق مع الوضع الحالي لمتطلبات الصحة النباتية لدى دول مجلس التعاون الخليجي، بما في ذلك تلك الآفات غير الحجرية الخاضعة للوائح.
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6.2.7 Health Attestations for Export of Assorted Foods

Food products are safe and fit for human consumption ²⁵	إن المنتجات الغذائية سليمة (أمنة) وصالحة للاستهلاك الآدمي
The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول للمنتجات الغذائية في منشأة غذائية خاضعة للرقابة من قبل الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.

6.2.8 Health Attestations for Export of Honey and Bee products

Honey and/or bee products are safe and fit for human consumption.	إن عسل النحل و/أو منتجات النحل سليمة (أمنة) وصالحة للاستهلاك الآدمي
The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول عسل النحل و/أو منتجات النحل في منشأة غذائية (مناحل) خاضعة للرقابة من قبل الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.
The competent authority and/or officially in the country of origin has implemented a plan to monitor residues in accordance with the international standards for Honey (CODEX STAN 12-1981)	تطبق الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً في بلد المنشأ خطة رصد للمتبقيات وفقاً للمعايير الدولية الخاصة بعسل النحل ومنتجات النحل الواردة في الدستور الغذائي (CODEX STAN 12-1981).
Honey Bee and its products come from apiaries, which are supervised and controlled by the competent authority.	إن عسل النحل ومنتجاته ترد من مناحل تشرف وتسيطر عليها الجهة الرقابية الرسمية.
Honey and/or bee products are produced in a country or a zone (of at least a 100 km radius) free from <i>Aethina tumida</i> infestation, and not subject to any restrictions associated with the infestation. or contain no live honey bees or bee brood, or has been subjected to a treatment at a temperature of -12 °C or lower for at least 24 hours or has been strained through a filter of pore size no greater than 0.42 mm.	إن عسل النحل و/أو منتجات النحل من بلد أو منطقة (بقطر ١٠٠ كم على الأقل) خالية من الإصابة بخنفساء النحل، ولا تخضع لأي قيود مرتبطة بها. أو إن عسل النحل لا يحتوي على نحل حي أو بيض النحل أو تم معالجته عند -١٢ °س أو أقل لمدة ٢٤ ساعة أو أكثر. أو أنه تم ترشيحه عبر مصفاة لا يزيد حجم تقوئها عن 0.42 mm.
Honey and/or bee products are Produced at a country free from, European foulbrood. or have been found free of <i>M. plutonius</i> by a test method described in the relevant chapter of the Terrestrial manual. or have been processed to ensure the destruction of <i>M. plutonius</i> .	إن عسل النحل و/أو منتجات النحل من بلد خالية من الإصابة بالحنسنة الأوروبية. أو أنه تأكد أن المواد المستوردة خالية من <i>Melissococcus plutonius</i> بعد فحصها بالطريقة المبينة في الفصل المتعلق بها في دليل اليابسة. أو أنه تمت معالجتها

²⁵ Types of foods must be indicated in the certificate. (See Defenition of Assorted Foods)

	بطريقة تضمن القضاء على البكتيريا <i>Melissococcus plutonius</i>
Honey and/or bee products are Produced at a country free from, American foulbrood. or have been found free from spore forms of <i>P. larvae</i> by a test method described in the relevant chapter of the terrestrial manual. or have been processed to ensure the destruction of both bacillary and spore forms of <i>P. larvae</i> .	إن عسل النحل و/أو منتجات النحل من بلد خالية من الإصابة بالحصنة الأمريكية. أو أنه تأكد أن المواد المستوردة خالية من بوغات يرقات المرض بعد فحصها بالطريقة المبينة في دليل اليابسة. أو أنه تمت معالجتها بطريقة تضمن القضاء على عصيات وبوغات البكتيريا <i>P. larvae</i> .
Honey and/or bee products except (royal jelly) are Produced at a country free from Varroa spp, or has been strained through a filter of pore size no greater than 0.42 mm; or frozen at core temperature of minus 12°C or less for at least 24 hours	أن عسل النحل أو منتجاته وارد من مناحل في بلد أو منطقة خالية من سوسة الفاروا أو أنه تم ترشيحه عبر مصفاة لا يزيد حجم ثقبها عن 0.42 mm؛ أو تجميد حتى -12 درجة من الداخل أو أقل لمدة 24 ساعة.

6.3. Halal Certificate/Halal Slaughtering Certificate

Verification of the Halal certificate/Halal slaughtering certificate must be undertaken for all relevant consignments of food. In the case of meat and meat products, the Muslim agency²⁶ (Societies and Islamic councils) in the exporting country that approved by the GCC will supervise the slaughter process and provide documentation according to GCC requirements.

Recognized Islamic bodies for Halal certification shall issue Halal slaughtering certificates for non-processed meats; they shall also issue Halal certificates for any food products that contains meat, gelatin, fats and for any food product labelled as Halal. Either Halal slaughtering certificates or Halal certificates can be issued for the processed meat products²⁷.

Where meat products are manufactured in a country other than the country of origin of that meat, a Halal certificate is required from the country where the meat was manufactured. GCC countries retain the right to require a Halal slaughter certificates if deemed necessary.

Attestations set forth below must be recorded under the standardized form for Halal certificate and Halal slaughtering certificate as listed in (Appendix 3):

6.3.1 Halal Slaughtering Attestations for Export of Meat and Meat Products

Slaughtering has occurred: - in a slaughterhouse approved by the competent authority of the country of origin and under the	تم الذبح: - بمسلخ مجاز من قبل الجهة المختصة في بلد المنشأ، وتحت إشراف هيئة إسلامية
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²⁶ Muslim Agencies (Islamic associations) to be in compliance with the GSO standard No 2055, The previously approved Halal slaughterhouses and Islamic associations at the countries of origin are automatically eligible to certify Halal products for export to all the GCC member countries. List of approved slaughterhouses and Islamic association will be updated as per harmonized requirements.

²⁷ Appendix No (5) show a list of various food and templates of the required certificates

<p>supervision of an Islamic organization for Halal certification recognized by the competent authorities of the GCC countries.</p> <ul style="list-style-type: none"> - in the presence of the Islamic organization's representative. - in an establishment where slaughter of pigs does not take place. - Slaughter was carried out by a Muslim slaughter man with a knife or permissible tool. 	<p>مصرحة بها من قبل الجهات المختصة بدول مجلس التعاون لدول الخليج العربية</p> <ul style="list-style-type: none"> - بحضور مفوض هيئة إسلامية مصرحة بها. - في مكان لا يسمح فيه بذبح الخنازير. - بأيدي قصابين مسلمين وباستخدام السكين أو آلة مباحة.
<p>The fresh meat (chilled or frozen) originated from a country and a slaughterhouse that is authorized to export meat to GCC; and the source of the meat is Halal animal fed and slughtered according to GCC Technical Regulation No. GSO 993²⁸</p>	<p>أن منشأ اللحوم الطازجة (مبردة او مجمدة) من دولة ومسلخ مسموح لهما التصدير إلى دول مجلس التعاون لدول الخليج العربية و مصدرها حيوانات حلال تم تغذيتها وذبحها وفق متطلبات اللائحة الفنية الخليجية رقم GSO 993</p>

6.3.2 Halal Attestations for Export of Products of Animal Origin

<p>The food products which contain ingredients of animal origin including meat, fats & meat derivatives (such as gelatin) have been extracted under the supervision of a recognized Islamic Agency for Halal Certification in the manufacturing country.</p>	<p>أن الأغذية المحتوية على مكونات ذات أصل حيواني كاللحوم والدهون ومشتقات اللحوم (مثل الجيلاتين) قد تم انتاجها أو استخلاصها تحت إشراف جهة أو هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد الصنع.</p>
<p>The recognized Islamic Agency has verified the related original Halal slaughter certificate(s) associated with the meat ingredients used in the manufacturing of the concerned food products.</p>	<p>قامت الهيئة الإسلامية المعتمدة بالتحقق من أن شهادة الذبح الحلال الأصلية صادرة من هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد المنشأ ، مع التأكيد على أن اللحوم والدهون ومشتقات اللحوم المستخدمة في التصنيع هي ذاتها المذكورة بشهادة الذبح الحلال الأصلية.</p>

7. Inspection and clearance of imported foods

Steps in the inspection and clearance process for consignments of imported food are summarized in Annex 1. Inspection and clearance of consignments of imported food will be carried out according to GCC requirements and where relevant, the principles and standards of relevant international organizations e.g. Codex, OIE, IPPC

²⁸ The meaning of “the animal source is “Halal” is that the animal is permitted by the Islamic religion to be consumed as food according to the relevant GSO technical regulations which have mentioned the types of the animals that are not permitted by Islamic religious to be eaten as food source such e.g. pork Wild animals, toxic plants, genetically modified food products, alcohol.... etc, and it is slaughtered as per the Islamic regulations (Halal)

7.1. Reserve notification and detention of consignment

Where a consignment of food is found to be non-compliant with GCC requirements, the Competent Authority will issue a reserve notification that states the reason for the reservation and the product will be detained²⁹ under official control.

Situations where consignments will be detained include:

- Absence of a list of contents
- Incompatibility of food items described in the certificate with those in the consignment.
- Absence of original copy of required health certificate and/or reference number of electronic health certificate.
- The required health certificate being dated before the production date of the food
- The health certificate being issued after the date of shipment of the food
- The food production date being before the date of the Halal slaughter certificate.
- Absence of original copy of Halal slaughtering certificate with the imported meat or poultry consignments, and Halal certificate for the required food as mentioned in section 3: Definitions.
- Meat or meat products produced in food establishments/slaughterhouses not listed/approved by the GCC countries.
- Broken or changed security seals/locks prior to official inspection.
- Evidence of any fraudulent certification.

7.2. Temporary release

Temporary release³⁰ of a consignment may be allowed in the case of non-compliance with some import requirements not related to food safety, as long as the food is not beyond its use by date or banned. Arrangements for control during temporary release may include provision of a financial security by the importer and a declaration that the consignment will only be released after official clearance.

Temporary release of the consignment may be allowed, if the food is not spoiled, has not passed its shelf-life, or is not banned (nationally or internationally); the decision must be accompanied by a financial guarantee or written engagement not to dispose of the consignment until full release.

²⁹ The detention/holding of food consignment does not necessarily result in rejection; yet, as GCC have no prior approval/registration system in place to approve countries and associated manufacturers for certain food items, they have the right in such cases to retain the consignment under the custody of the Department of Customs until fully inspected by the concerned food safety authority officer. Further actions may include, but are not limited to, extended sampling, request for/verification of information by the competent authority at the country of origin/dispatch.

³⁰ Temporary release refers to having the imported consignment under the custody of the food importer against an undertaken and/or financial guarantee where the consignment contents can be stored at the importer warehouses, yet it will be prohibited from being sold or consumed until complete rectification of the violation (e.g. missing documents, extended sampling). It is obvious that care would be taken by the importer to ensure the integrity and safety of the product during the custody period.

Temporary release of the consignment may be allowed in the case of violations that do not affect the safety of the food. In this case, the consignment must be appropriately handled and the decision accompanied by a financial guarantee or written engagement not to dispose of the consignment until full release, taking into account the consignments present in regional land/water.

Where allowable under GCC requirements for detained consignments, the importer may request:

- Additional information from the manufacturer/supplier or the competent authority in country of origin and/or country of export to support claims on the conformity of the product.
- Repeat laboratory analysis in an accredited laboratory and under official supervision of sample(s) that have been found non-compliant.
- Re-configuration of the consignment so as to meet GCC technical regulations
- Re-designation of the consignment as “not for human consumption.
- Re-export the consignment
- Destruction under the supervision of the competent authority

In case of non-provision of import documents, other than health or Halal certificates, the consignment may be detained under financial security, signed undertaken or temporary release for of 15 days, or other suitable period determined by competent authority until the relevant documentation is provided. In case of non-provision of import documents within the specified timeframe, the importer will be required to return the consignment to the country of origin or other country as per international trade guidelines.

The Competent Authority reserves the right to take all temporary precautionary measures on the consignment to protect consumers’ health³¹ (i.e. lack of sufficient scientific evidence) including rejection and/or re-export of the consignment.

7.3. Automatically detained food

Food is automatically detained under the custody of the importing country /Customs Department, where:

- Previous importations of the type of food have been repeatedly non-compliant
- Foods are prohibited from entry to GCC according to the competent authority decisions in the GCC members.
- The food has already been rejected by another country
- Food from countries or regions subject to international health warnings.

³¹ The WTO SPS under article 5-7 allows for temporary precautionary measures. The GCC is aware and keen not to abuse such right. However, the inclusion of the “precautionary” provision is necessary to deal with cases where scientific evidence is lacking, as means of protecting the consumer from any possible health risks.

8. Food imported for non-commercial purposes

Foods imported for non-commercial purposes are designated as:

- Food of personal use - as determined by harmonized rules of the GCC countries
- Food samples for scientific research that will not be used for human consumption.
- Food promotion samples for non-commercial distribution for human consumption, accompanied by a health certificate and labeled with the term (free sample)
- Food samples for use in seasonal exhibitions and festivals where:
 - The importer provides assurance as to the fitness of the foods for their intended purpose
 - Sale or distribution of the food is prohibited outside of or after the end of the event.

Foods imported for non-commercial purposes are exempt from some of the imported food requirements in this guide, as stated in GCC technical regulations and standards. These foods may be sampled for laboratory examination to confirm fitness for purpose if deemed necessary by the competent authority.

9. Food prohibited from importation on food safety grounds

The following foods are prohibited from entry and will not be inspected:

- Food not provided with food safety assurances by the competent authority in the country of origin/country of dispatch.
- Food from countries or regions subject to international health warnings³²
- Food rejected by other countries on food safety grounds where the decision of rejection provides scientific evidence or sufficient information to indicate that the food is not safe for human consumption³³.
- Food religiously forbidden as per GSO technical regulations. (from food suitability perspective).
- Food with ingredients or additives that are not permitted based on scientific evidence or GCC requirements and international standards.
- Food from wild animals and plants that are not permitted based on scientific evidence or GCC requirements and international standards.

³² The key international health-warning source on which GCC depend, are the INFOSAN, OIE, in addition to warnings and alerts from regional networks. Meanwhile, GCC is currently working on developing its regional rapid alert system between the competent authorities of the member countries to ensure rapid and responsive information sharing and management.

³³ GCC (being the importing countries) legal requirements supersede other requirements, while in line with Codex, OIE and IPPC, relevant to food safety and suitability (i.e. Halal)

- Food designated as prohibited for health reasons as notified by the GCC.

Foods requiring special attention:

The following foods require special attention³⁴ during the inspection at the port of entry:

- Foods entering the border crossing point for the first time
- Foods not compliant with food safety standards in the country of origin/country of dispatch.
- Foods with history of repeated violations of GCC food safety standards.
- Foods rejected from other countries because of non-compliance with some import requirements not related to food safety.

10. Prohibition of importation of foods on sanitary or phytosanitary grounds

Any consignment of imported food may be prohibited³⁵ from importation on sanitary or Phytosanitary grounds to protect the life and health of humans, animals, plants and the environment, as deemed appropriate by the countries of the GCC.

Any such ban is subject to the following provisions:

- Imposing and lifting of the prohibition will be based on scientific evidence and reference to international standard-setting bodies and other international authorities.
- Any prohibition or lifting of a prohibition by an individual country of the GCC will be reported immediately to the GCC secretariat and the GCC will confirm a harmonized decision as soon as practicably possible
- While the GCC will strive for a harmonized approach to imposing and lifting a ban, each GCC country reserves the right to impose or lift a prohibition on an individual basis. Other countries of the GCC will ensure that the prohibited foods will not enter that individual country.
- The GCC countries will only publish official statements on such matters after the decision to ban or lift a ban has been agreed upon and the statements will be in the form of official statements from the GCC secretariat or individual country(s), which issued the prohibition.

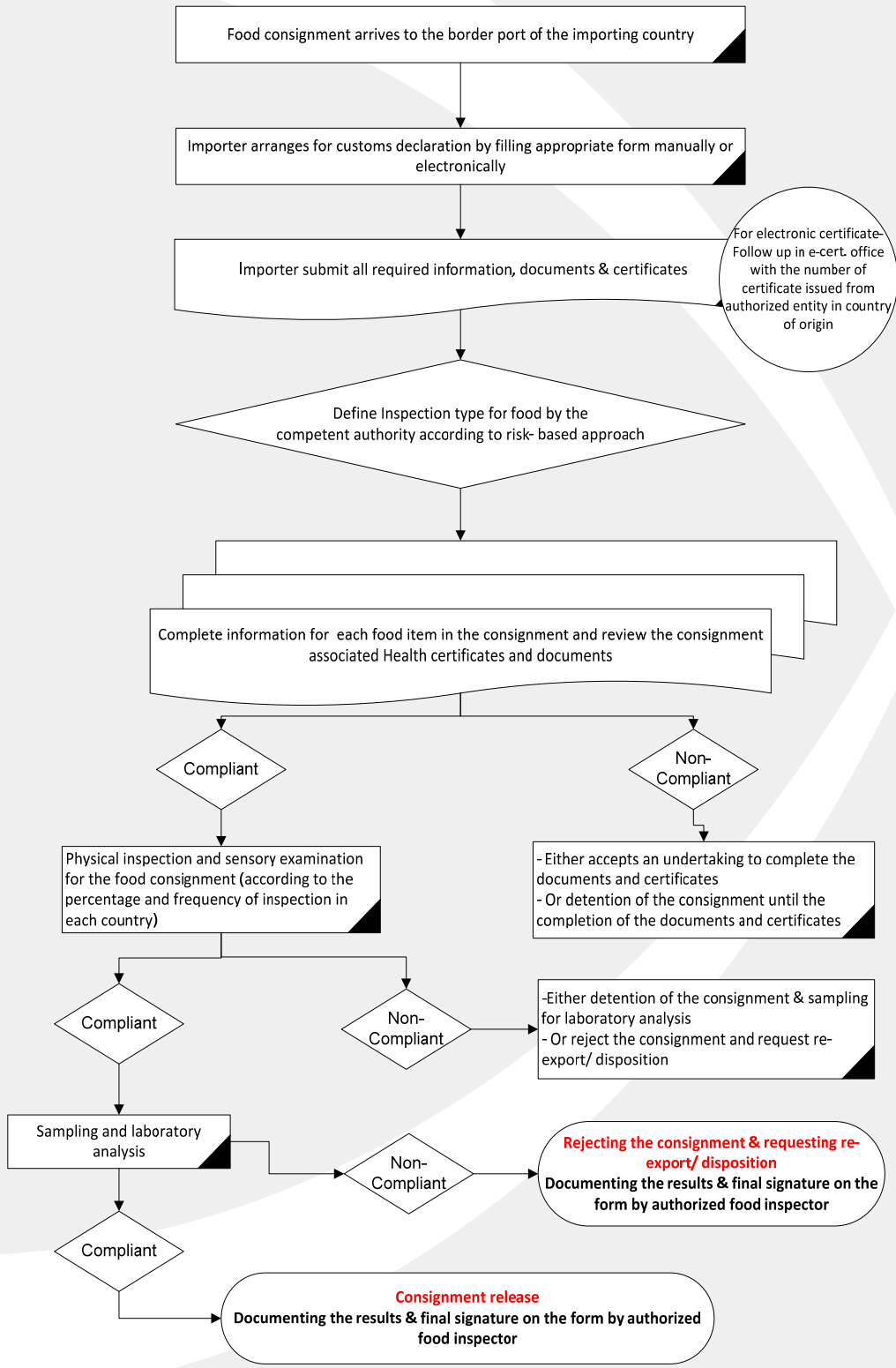
³⁴ The “special attention” procedures include, but are not limited to, higher inspection, detention, extended laboratory analysis and information request/verification from the competent authority at the country of origin/dispatch

³⁵ Banning food is based on scientific evidence and referenced to international standard setting bodies. The GCC are keen, as all countries, to protect their consumers in case of reported incidents/emergency cases and provide harmonized management response plan and consistent with the international published alerts. In addition, all bans decisions will be notified to WTO/SPS secretaries.

Appendix (1)

GCC Imported Food Control Procedures Flow Chart

Flowchart - Control procedures on imported food across GCC countries Borders



Appendix (2)

Health certificates Forms

Template No (1) Health Certificate for Export of Processed Food

Health Certificate for Export of Processed Food Products to GCC Countries		Log	الشهادة الصحية لتصدير الأغذية المصنعة إلى دول مجلس التعاون لدول الخليج العربية						
I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	I.3	Competent/Certifying Authority Address		الجهة الرقابية المختصة العنوان			
			I.5	Country of origin	بلد المنشأ	ISO code ³⁶	رمز الأيزو		
			I.6	Country of Destination	بلد الوصول	ISO code ³⁷	رمز الأيزو		
I.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الإسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12	Conveyance Identification No.		الرقم التعريفي/هوية وسيلة النقل			
			I.13	Temperature of Food product Ambient Chilled Frozen		درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد			
I.14 Commodities Certified for:			تم ترخيص البضائع لاستخدامها في:				الإستهلاك الأدمي مباشرة: <input type="checkbox"/> Human Consumption Directly:		
Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية									
I.15 Identification of the Food Products			توصيف وتصنيف الأغذية						
Name & Description of Food		HS-Code	Treatment Type ³⁹	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No. ³⁸	Total Weight
إسم ووصف المادة الغذائية		بند التعرفة الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16 Health Attestations General Attestations			الإفادات الصحية إفادات عامة						
The Food product are safe and fit for human consumption.			إن الغذاء سليم (آمن) وصالح للإستهلاك الأدمي						
The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system			تم إجراء عمليات تداول للمنتجات الغذائية في منشأة غذائية خاضعة للرقابة من قبل الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.						
Additional Health Attestations (Declarations) if deemed necessary			إفادات صحية إضافية خاصة، إذا تطالب الأمر ذلك						
Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:			إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:						

³⁶ Iso Code is Optional/not mandatory in all Forms

³⁷ Iso Code is Optional/not mandatory in all Forms

³⁸ This information is necessary for traceability and in case of food recall.

³⁹ Treatment Type is Optional/not mandatory in all Forms

Template No (2): Health Certificate for Export of Meat and Meat Products

Health Certificate for Export of Meat
and Meat Products to GCC Countries

Logo

الشهادة الصحية لتصدير اللحوم ومنتجاتها إلى دول مجلس التعاون لدول الخليج العربية

I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الاسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin Country of Destination	بلد المنشأ بلد الوصول				
			I.6	ISO code ISO code	رمز الأيزو رمز الأيزو				
I.7	Producer/Slaughterhouse Est. Name Address	الشركة الصانعة/المسلخ الاسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل				
			I.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد				
I.14	Commodities Certified for: تم ترخيص البضائع لاستخدامها في:								
	Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:								
I.15	Identification of the Food Products توصيف وتصنيف الأغذية								
	Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight
	إسم ووصف المادة الغذائية	بند التعريف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16	Health Attestations الإفادات الصحية								
	General Attestations إفادات عامة								
	The meat and/or meat product are safe and fit for human consumption				أن اللحوم و/أو منتجاتها سليمة (آمنة) وصالحة للاستهلاك الأدمي				
	Animals have been slaughtered in a slaughterhouse approved and under the supervision of the competent authority of the exporting country, and is approved by the GCC authorities.				تم ذبح الحيوانات في مسلخ مرخص ومعتمد من قبل الجهات المختصة في بلد المنشأ ووافق عليه من قبل دول مجلس التعاون لدول الخليج العربية ويعمل تحت إشراف الجهة الرقابية المختصة بالدولة المصدرة.				
	The meat and/or meat product from animals that have been subjected to ante-mortem and post-mortem inspection by veterinarians assigned by the Competent Authority of the country of origin.				أن اللحوم و/أو منتجاتها من حيوانات خضعت للفحص قبل الذبح وبعده من قبل أطباء بيطريين تابعين للجهة الرقابية المختصة في بلد المنشأ.				
	The meat and/or meat product was handled at an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.				تم إجراء عمليات تداول اللحوم و/أو منتجاتها في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.				
	Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals, and any residues in meat and/or meat product comply with GCC requirements.				تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية. وأن أي متبقيات في اللحوم و/أو منتجاتها متوافقة مع المتطلبات الخليجية ذات العلاقة.				
	The meat and/or meat product originates from animals that have not been slaughtered for the purpose of disease eradication or disease control.				أن مصدر اللحوم و/أو منتجاتها لم يتم ذبحها بقصد القضاء على الأمراض أو التحكم فيها.				
	The meat from animals not fed with feed containing meat and bone powders or any remnants of protein from ruminants ⁴⁰				أن اللحوم ناتجة من حيوانات لم تتغذى على أعلاف تتضمن مساحيق اللحم والعظم وأية مخلفات بروتينية من أصل مجترات				
	Additional Health Attestations (Declarations) if deemed necessary				إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك				
	Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:				إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:				

⁴⁰ For ruminant's meat/meat products.

Template No (3) Health Certificate for Export of (Milk, and Milk Products)

Health Certificate for Export of Milk , and Milk Products To GCC Countries		الشهادة الصحية لتصدير الحليب ومنتجاته إلى دول مجلس التعاون لدول الخليج العربية																					
1.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	1.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار																		
1.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الاسم العنوان	1.3	Competent/Certifying Authority Address الجهة الرقابية المختصة العنوان																			
			1.5	Country of origin ISO code	بلد المنشأ رمز الأيزو																		
			1.6	Country of Destination ISO code	بلد الوصول رمز الأيزو																		
1.7	Producer. Name Address	الشركة الصانعة الاسم العنوان	1.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان																		
1.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	1.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل																		
1.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	1.12	Conveyance Identification No. رقم التعريف/هوية وسيلة النقل																			
			1.13	Temperature of Food product Ambient Chilled Frozen درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد																			
1.14		Commodities Certified for:		تم ترخيص البضائع لاستخدامها في:																			
		Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية		Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:																			
1.15		Identification of the Food Products		توصيف وتصنيف الأغذية																			
		<table border="1"> <thead> <tr> <th>Name & Description of Food</th> <th>HS-Code</th> <th>Treatment Type</th> <th>Brand Name</th> <th>Production Date</th> <th>Expiry Date</th> <th>No Packages</th> <th>Batch/Lot No.</th> <th>Total Weight</th> </tr> </thead> <tbody> <tr> <td>اسم ووصف المادة الغذائية</td> <td>بند التعرّف الجمركية</td> <td>نوع المعالجة</td> <td>العلامة التجارية</td> <td>تاريخ الإنتاج</td> <td>تاريخ الانتهاء</td> <td>عدد الطرود</td> <td>رقم التشغيل/الدفعة</td> <td>الوزن الكلي</td> </tr> </tbody> </table>		Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight	اسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي		
Name & Description of Food	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight															
اسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي															
1.16		Health Attestations		الإفادات الصحية																			
		General Attestations		إفادات عامة																			
		The milk/milk products are safe and fit for human consumption		إن الحليب و/أو منتجاته سليم (آمن) وصالح للاستهلاك الأدمي																			
		The milk /milk products has been derived from healthy animals that are subject to the official veterinary service inspections in the country of origin.		أن مصدر الحليب و/أو منتجاته حيوانات سليمة وخاضعة للفحص البيطري من قبل الجهة الرقابية المختصة في بلد المنشأ.																			
		The milk/milk products was handled in an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.		تم إجراء عمليات تداول الحليب و/أو منتجاته في منشأ خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.																			
		Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals and any residues in milk or milk products comply with GCC requirements.		تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الحيوانات الحية، وإن أية متبقيات في الحليب و/أو منتجاته متوافقة مع المتطلبات الخليجية																			
		Additional Health Attestations (Declarations) if deemed necessary		إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك																			
		Authorized officer Name & Position Name of the Responsible Department Official Stamp Date:		اسم ووظيفة الشخص المختص اسم الإدارة التي يتبع لها الختم الرسمي التاريخ:																			

Template No (4) Health Certificate for Export of Table Eggs and Egg Products

Health Certificate for Export of Table Eggs and Egg Products to GCC Countries

Lo

الشهادة الصحية لتصدير بيض المائدة ومنتجاته المعدة للاستهلاك الأدمي إلى دول مجلس التعاون لدول الخليج العربية

I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin ISO code	بلد المنشأ رمز الأيزو				
			I.6	Country of Destination ISO code	بلد الوصول رمز الأيزو				
I.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الإسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل				
			I.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد				
I.14 Commodities Certified for:			تم ترخيص البضائع لاستخدامها في:						
Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية			Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:						
I.15 Identification of the Food Products			توصيف وتصنيف الأغذية						
	Name & Description of Food	HS-Code	Treatment Derived from (Domestic flow, other birds)	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight
	إسم ووصف المادة الغذائية	بند التعريف الجمركية	البضاعة ناتجة من (طيور داجنة، طيور أخرى)	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشفيل/الدفعة	الوزن الكلي
I.16	Health Attestations		الإفادات الصحية						
	General Attestations		إفادات عامة						
	The eggs/ egg products are safe and fit for human consumption.		إن البيض و/أو منتجاته سليم (آمن) وصالح للاستهلاك الأدمي						
	The eggs/egg products were handled at an establishment that has been subjected to inspections by the competent authority in the country of origin and implements a food safety management system based on HACCP principles or an equivalent system.		تم إجراء عمليات تداول البيض و/أو منتجاته في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.						
Good veterinary practice has been applied in the use of veterinary drugs (including growth promoters) and agriculture chemicals in poultry, and any residues in egg/egg products comply with GCC requirements.		تم تطبيق الممارسات البيطرية الجيدة في استخدام الأدوية البيطرية (بما فيها محفزات النمو) والكيماويات الزراعية في الدواجن، وإن أية متبقيات في البيض و/أو منتجاته متوافقة مع المتطلبات الخليجية							
Additional Health Attestations (Declarations) if deemed necessary		إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك							
Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:		إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:							

Template No: (5) Health Certificate for Export of Products of Aquatic Animal Origin (Fish and fish Products, including molluscs, crustaceans, and echinoderms)

Health Certificate for Export of Products of Aquatic Animal Origin		الشهادة الصحية لتصدير المنتجات البحرية ذات أصل حيواني إلى دول مجلس التعاون لدول الخليج العربية	
I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم العنوان	I.2 Certificate Reference No. Place of Issue Date of Issue
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	I.3 Competent/Certifying Authority Address
			I.5 Country of origin ISO code
			I.6 Country of Destination ISO code
I.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	I.8 Packing Est. (if applicable) Name Address
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10 Border of Loading/Country of Dispatch
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12 Conveyance Identification No. I.13 Temperature of Food product Ambient Chilled Frozen
I.14	Commodities Certified for: تم ترخيص البضائع لاستخدامها في: Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:		
I.15	Identification of the Food Products توصيف وتصنيف الأغذية		
	Name & Description of Food	HS-Code	Treatment Type
	إسم ووصف المادة الغذائية	بند التعريف الجمركية	نوع المعالجة
	Brand Name	Production Date	Expiry Date
	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء
	No Packages	Batch/Lot No.	Total Weight
	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16	Health Attestations الإفادات الصحية		
	General Attestations إفادات عامة		
	The products of aquatic animal origin are safe and fit for human consumption	إن المنتجات البحرية سليمة (آمنة) وصالحة للاستهلاك الأدمي	
	The products of aquatic animal origin are derived from non-toxic species that do not cause any sign of disease.	إن مصدر المنتجات البحرية ذات الأصل الحيواني من فصائل غير سامة ولا تسبب أي علامات مرضية.	
	Where aquatic animals are grown in farms or aquaculture production areas, the competent authority has monitored the compliance to sanitary requirements	في حال تربية الأحياء البحرية ذات الأصل الحيواني ضمن مزارع أو مناطق إنتاج بحرية، فإن هذه المناطق خاضعة للرقابة على المتطلبات الصحية من قبل الجهة الرقابية المختصة في بلد المنشأ.	
	The aquatic animals have been fed from feed that is produced in compliance with GMP & HACCP principles or its equivalent and is free from any physical, chemical or biological contaminants that are prohibited internationally.	تم تغذية الأحياء البحرية ذات الأصل الحيواني على أعلاف صنعت وفقاً لمتطلبات التصنيع الجيد ونظام تحليل المخاطر والتحكم بالنقاط الحرجة أو ما يماثله وخالية من أية ملوثات فيزيائية أو كيميائية أو بيولوجية محظورة دولياً.	
	The products of aquatic animal origin were handled in an establishment that has been subjected to inspection by the competent authority of the country of origin and implements a food safety management system based on HACCP principles or an equivalent system.	تم إجراء عمليات تداول المنتجات البحرية ذات الأصل الحيواني في منشأة خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبيق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.	
	Additional Health Attestations (Declarations) if deemed necessary	إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك	
	Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:	إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:	

Template No: (6) Phytosanitary Certificate for Export of Plant and Plant products



الشهادة الصحية النباتية للتصدير إلى دول مجلس التعاون لدول الخليج العربية
Phytosanitary Certificate for Export To GCC Countries

Place of Issue: مكان الإصدار:	Certificate No.: رقم الشهادة				
<u>From:</u> Plant Protection Organization Name: من الجهة الرسمية لوقاية النبات في بلد المصدر	<u>To:</u> Plant Protection Organization Name: إلى الجهة الرسمية لوقاية النبات في البلد المستورد				
Name & Address of Consignee إسم وعنوان المستورد	Name & Address of Exporter جهة التصدير وعنوانها				
Point of Entry نقطة الدخول	Mean of Transportation: وسيلة النقل:				
Description of Consignment وصف الشحنة					
الكمية المعلنة (كجم) Quantity Declared (kg)	الجهة المنشأ Place of Origin	العلامات المميزة Distinguishing Marks	عدد الطرود ووصفها Number & Description of Packages	الأسماء العلمية للنبات Botanical Names of the Plant	إسم المنتج Name of Product
Disinfestations and/or Disinfection Treatment		المعاملة للتطهير من التلوث و/أو الإصابة			
Chemical (active ingredient): الكيمواويات (المادة الفعالة):	Treatment: المعالجة:				
Temperature درجة الحرارة:	Concentration: التركيز:				
Date: التاريخ:	Additional Information: معلومات أخرى:				
Health Attestation	الإفادة الصحية				
This is to certify that the plants, plant products or other regulated articles described herein have been inspected and/or tested according to appropriate official procedures, and are considered to be free from the quarantine pests specified by the importing country and to conform with the current phytosanitary requirements of the GCC countries, including those for regulated non-quarantine pests.	تصادق هذه الشهادة على أن النباتات والمنتجات النباتية أو المواد الأخرى المذكورة هنا قد تم فحصها و/أو اختبارها وفقا للإجراءات المعتمدة المناسبة ووجدت خالية من آفات الحجر الزراعي التي حددها البلد المستورد، وتتفق مع الوضع الحالي لمتطلبات الصحة النباتية لدى دول مجلس التعاون الخليجي، بما في ذلك تلك الآفات غير الحجرية الخاضعة للوائح.				
Additional Health Attestations (Declarations) if deemed necessary	إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك				
Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:	إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:				

Template No: (7) Health Certificate for Export of Assorted Food Products

Health Certificate for Export of Assorted Food Products to GCC Countries

Logo

الشهادة الصحية لتصدير الأغذية المتنوعة إلى دول مجلس التعاون لدول الخليج العربية

I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin ISO code	بلد المنشأ رمز الأيزو				
			I.6	Country of Destination ISO code	بلد الوصول رمز الأيزو				
I.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الإسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل				
			I.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد				
I.14	Commodities Certified for:		تم ترخيص البضائع لاستخدامها في:						
	Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية		Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشر:						
I.15	Identification of the Food Products				توصيف وتصنيف الأغذية				
	Name & Description of Food item/s	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight
	اسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16	Health Attestations				الإفادات الصحية				
	General Attestations				إفادات عامة				
	Food products are safe and fit for human consumption				إن المنتجات الغذائية سليمة (آمنة) وصالحة للاستهلاك الأدمي				
	The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system.				تم إجراء عمليات تداول للمنتجات الغذائية في منشأة غذائية خاضعة للرقابة من قبل الجهة الرقابية المختصة و/ أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله.				
	Additional Health Attestations (Declarations) if deemed necessary				إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك				
	Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:				إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:				

Template No: (8) Health Certificate for Export of Honey and Bee Products⁴¹

Health Certificate for Export of Honey & Bee Products to GCC Countries			الشهادة الصحية لتصدير عسل النحل ومنتجات النحل إلى دول مجلس التعاون دول الخليج العربية						
I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم العنوان	I.2	Certificate Reference No. Place of Issue Date of Issue	الرقم المرجعي للشهادة الصحية مكان الإصدار تاريخ الإصدار				
I.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin Country of Destination	بلد المنشأ بلد الوصول ISO code ISO code				
I.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الإسم العنوان				
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.11	Means of transport/conveyance By Air By Sea By Road	وسيلة النقل <input type="checkbox"/> جوي <input type="checkbox"/> بحري <input type="checkbox"/> بري	I.12	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل				
			I.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجهد				
I.14	Commodities Certified for: تم ترخيص البضائع لاستخدامها في:								
	Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية		Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة:						
I.15	Identification of the Food Products توصيف وتصنيف الأغذية								
	Name & Description of Food item/s	HS-Code	Treatment Type	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No.	Total Weight
	إسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16	Health Attestations الإقادات الصحية								
	General Attestations إقادات عامة								
	Honey and/or bee products are safe and fit for human consumption.		إن عسل النحل و/أو منتجات النحل سليمة (أمّنة) وصالحة للاستهلاك الأدمي						
	The food product(s) was handled at an establishment that has been subjected to inspections by the competent authority and/or officially recognized body and implements a food safety management system based on HACCP principles or an equivalent system.		تم إجراء عمليات تداول عسل النحل و/أو منتجات النحل في منشأة غذائية (مناحل) خاضعة للرقابة من قبل الجهة الرقابية المختصة و/أو الجهة المخولة رسمياً، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثلها.						
	The competent authority and/or officially in the country of origin has implemented a plan to monitor residues in accordance with the international standards for Honey (CODEX STAN 12-1981)		تطبق الجهة الرقابية المختصة و/أو الجهة المخولة رسمياً في بلد المنشأ خطة رصد للمتبقيات وفقاً للمعايير الدولية الخاصة بعسل النحل ومنتجات النحل الواردة في المستور الغذائي (CODEX STAN 12-1981).						
	Honey Bee and its products come from apiaries, which are supervised and controlled by the competent authority.		إن عسل النحل ومنتجاته ترد من مناحل تشرف وتسيطر عليها الجهة الرقابية الرسمية.						
	Honey and/or bee products are produced in a country or a zone (of at least a 100 km radius) free from <i>Aethina tumida</i> infestation, and not subject to any restrictions associated with the infestation, or contain no live honey bees or bee brood, or has been subjected to a treatment at a temperature of -12 °C or lower for at least 24 hours or has been strained through a filter of pore size no greater than 0.42 mm.		إن عسل النحل و/أو منتجات النحل من بلد أو منطقة (يقطر ١٠٠ كم على الأقل) خالية من الإصابة بخنفساء النحل، ولا تخضع لأي قيود مرتبطة بها. أو إن عسل النحل لا يحتوي على نحل حي أو بيض النحل أو تمّ معالجته عند -١٢ °س أو أقل لمدة ٢٤ ساعة أو أكثر. أو أنه تمّ ترشيحه عبر مصفاة لا يزيد حجم ثقوبها عن 0.42 mm.						
	Honey and/or bee products are Produced at a country free from, European foulbrood, or have been found free of <i>M. plutonius</i> by a test method described in the relevant chapter of the Terrestrial manual, or have been processed to ensure the destruction of <i>M. plutonius</i> .		إن عسل النحل و/أو منتجات النحل من بلد خالية من الإصابة بالحنسنة الأوروبية. أو أنه تأكد أن المواد المستوردة خالية من <i>Melissococcus plutonius</i> بعد فحصها بالطريقة المبينة في الفصل المتعلق بها في دليل اليابسة. أو أنه تمت معالجتها بطريقة تضمن القضاء على البكتيريا <i>Melissococcus plutonius</i>						
	Honey and/or bee products are Produced at a country free from, American foulbrood, or have been found free from spore forms of <i>P. larvae</i> by a test method described in the relevant chapter of the terrestrial manual, or have been processed to ensure the destruction of both bacillary and spore forms of <i>P. larvae</i> .		إن عسل النحل و/أو منتجات النحل من بلد خالية من الإصابة بالحنسنة الأمريكية. أو أنه تأكد أن المواد المستوردة خالية من بوغات يرقات المرض بعد فحصها بالطريقة المبينة في دليل اليابسة. أو أنه تمت معالجتها بطريقة تضمن القضاء على عصيات وبوغات البكتيريا <i>P. larvae</i> .						
	Honey and/or bee products except (royal jelly) are Produced at a country free from Varroa spp, or has been strained through a filter of pore size no greater than 0.42 mm; or frozen at core temperature of minus 12°C or less for at least 24 hours		إن عسل النحل أو منتجاته وارد من مناحل في بلد أو منطقة خالية من سوسة الفاروا أو أنه تمّ ترشيحه عبر مصفاة لا يزيد حجم ثقوبها عن 0.42 mm؛ أو تجفيف حتى -١٢ درجة من الداخل أو أقل لمدة ٢٤ ساعة.						
	Additional Health Attestations (Declarations) if deemed necessary		إقادات صحية إضافية خاصة، إذا تطلب الأمر ذلك						
	Authorized Officer Name & Position Name of the Responsible Department Official Stamp Date:		إسم ووظيفة الشخص المختص إسم الإدارة التي يتبع لها الختم الرسمي التاريخ:						

⁴¹ GCC Countries will deal with Form as Optional/not mandatory Certificate.


Appendix (3)

Halal Certificate/Halal Slaughtering Certificate Forms

Template No (١): Halal Slaughtering Certificate for Export of Meat and Meat Products

Halal Slaughtering Certificate for exporting Meat and Meat Products to GCC Countries		شهادة الذبح الحلال للحوم ومنتجاتها المصدرة لدول مجلس التعاون لدول الخليج العربية					
1. Certificate details		تفاصيل الشهادة					
1.1 Halal Slaughtering Certificate Reference No.	الرقم المرجعي للشهادة الذبح الحلال	1.2 Source	مصدرها				
1.3 Date:		تاريخها					
1.4 Health Certificate No:		رقم الشهادة الصحية:					
2. The Authorized Slaughterhouse:		المسلخ المرخص					
2.1 Name of the Slaughterhouse	اسم المسلخ	2.2 Address of the Slaughterhouse	عنوان المسلخ				
2.3 Veterinary Approval No	رقم التصريح البيطري	2.4 Name and Address of Competent Authority Issuing the Veterinary Approval	اسم وعنوان الجهة الرسمية المانحة للتصريح البيطري				
3. Authorized Meat Cutting Establishment		مركز تقطيع اللحوم المرخص					
3.1 Name of the Meat Cutting Establishment	اسم مركز تقطيع اللحوم	3.2 Address of Meat Cutting est.	عنوان مركز تقطيع اللحوم				
3.3 Veterinary Approval No	رقم التصريح البيطري	3.4 Name and Address of Competent Authority Issuing the Veterinary Approval	اسم وعنوان الجهة الرسمية المانحة للتصريح البيطري				
4. Identification of the meat and meat Products		توصيف وتصنيف اللحوم ومنتجاتها					
Meat Type	Carcass (Whole/Cuts)	Brand Name	Date of Slaughter	Expiry Date	No Packages	Batch/Lot No.	Total Weight
نوع اللحوم	الذبيحة (كاملة/قطع)	العلامة التجارية	تاريخ الذبح	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
5. Halal Slaughtering Attestations		إفادة الذبح الحلال					
Slaughtering has occurred: - in a slaughterhouse approved by the competent authority of the country of origin and under the supervision of an Islamic organization for Halal certification recognized by the competent authorities of the GCC countries. - in the presence of the Islamic organization's representative. - in an establishment where slaughter of pigs does not take place. - Slaughter was carried out by a Muslim slaughter man with a knife or premissable tool.		تم الذبح: - بمسلخ مجاز من قبل الجهة المختصة في بلد المنشأ، وتحت إشراف هيئة إسلامية مصرحة بها من قبل الجهات المختصة بدول مجلس التعاون لدول الخليج العربية بحضور مفوض هيئة إسلامية مصرحة بها. - في مكان لا يسمح فيه بذبح الخنازير. - بأيدي قصابين مسلمين وباستخدام السكين أو آلة مباحة.					
The fresh meat (chilled or frozen) originated from a country and a slaughterhouse that is authorized to export meat to GCC; and the source of the meat is Halal animal fed and slughtered according to GCC Technical Regulation No. GSO 993		أن منشأ اللحوم الطازجة (مبردة أو مجمدة) من دولة ومسلخ مسموح لهما التصدير إلى دول مجلس التعاون لدول الخليج العربية و مصدرها حيوانات حلال تم تغذيتها وذبحها وفق متطلبات اللائحة الفنية الخليجية رقم GSO 993					
Certifying Agency:		الجهة المانحة للشهادة:					
Official Stamp:	الختم الرسمي:	Name of certifier:	إسم الشخص:				
Date:	التاريخ:	Position:	الوظيفة:				
		Signature	التوقيع:				

Template No (٢): Halal certificate for Export of products of Animal Origin

Halal Certificate for Export of Products of Animal Origin to GCC Countries			شهادة الحلال لتصدير الأغذية المستخدم في تصنيعها مكونات ذات أصل حيواني إلى دول مجلس التعاون لدول الخليج العربية				
1. Certificate details			تفاصيل الشهادة				
1.1 Halal Certificate Reference No.	الرقم المرجعي للشهادة الحلال		1.2 Source		مصدرها		
1.3 Date:	تاريخها						
1.4 Health Certificate No.:			رقم الشهادة الصحية:				
٢ توصيف وتصنيف الأغذية المصنعة التي تحتوي على منتجات اللحوم Identification of the meat and processed foods containing meat products							
Name & Description of Food Item	Source of Meat and its Derivatives	Brand Name	Date of Slaughter	Expiry Date	No Packages	Batch/Lot No.	Total Weight
اسم ووصف المادة الغذائية	مصدر اللحوم ومشتقاتها	العلامة التجارية	تاريخ الذبح	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
3 Halal Attestations				إفادة الحلال			
The food products which contain ingredients of animal origin including meat, fats & meat derivatives (such as gelatin) have been extracted under the supervision of a recognized Islamic Agency for Halal Certification in the manufacturing country.				أن الأغذية المحتوية على مكونات ذات أصل حيواني كاللحوم والدهون ومشتقات اللحوم (مثل الجيلاتين) قد تم انتاجها أو استخلاصها تحت إشراف جهة او هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد الصنع.			
The recognized Islamic Agency has verified the related original Halal slaughter certificate(s) associated with the meat ingredients used in the manufacturing of the concerned food products.				قامت الهيئة الإسلامية المعتمدة بالتحقق من أن شهادة الذبح الحلال الأصلية صادرة من هيئة إسلامية معتمدة من قبل الجهات المختصة لدول مجلس التعاون لدول الخليج العربية في بلد المنشأ ، مع التأكيد على أن اللحوم والدهون ومشتقات اللحوم المستخدمة في التصنيع هي ذاتها المذكورة بشهادة الذبح الحلال الأصلية.			
4 Certifying Agency				الجهة المانحة للشهادة:			
Official Stamp:	الختم الرسمي:		Name of the certifier:		إسم الشخص:		
Date:	التاريخ:		Position:		الوظيفة:		
			Signature:		التوقيع:		

Appendix No (4)

List of GCC Requirements Technical Regulations & Standards

A. Technical regulations and standards for Meat & Meat products

NO	Title
1	GSO 1816 Ground meat اللحم المفروم
2	GSO 996 Beef, Buffalo, Mutton and Goat fresh meat. لحوم البقر والجاموس والضأن والماعز الطازجة
3	GSO 997 Beef, Buffalo, Mutton and Goat meat, chilled and frozen . لحوم البقر والجاموس والضأن والماعز المبردة والمجمدة
4	GSO 948 Prepared meat: Burger meat اللحوم المُجَهَّزة - لحم البرجر
5	GSO 814 Prepared meat – Sausage (اللحم المجهزة - السجق) (النقانق)
6	GSO 834 Fresh, chilled and frozen Camel meat لحوم الجمال الطازجة والمبردة والمجمدة
7	GSO 1293 Prepared meats: canned corned Beef and Mutton meat لحوم البقر والضأن (الكورنيد) المعلبة
8	GSO 504 Canned corned beef. لحم البقر المملح المعلب
9	GSO 2055-1 Halal food part (1): general requirement الأغذية الحلال – الجزء الأول: الاشتراطات العامة
10	GSO 2055-2 Halal food - part (2): guidelines for Halal food certification bodies and their accreditation requirements المنتجات الحلال - الجزء الثاني : الاشتراطات العامة لجهات اصدار شهادات الحلال
11	GSO 993 Animal slaughtering requirements according to Islamic law. اشتراطات ذبح الحيوان طبقا لأحكام الشريعة الإسلامية
12	GSO 2231 General Requirements for the materials intended to come into contact with food. الاشتراطات العامة لمواصفات المواد الملامسة للأغذية
13	GSO CAC/RCP 58 Code of hygienic practice for meat. مدونة الاشتراطات الصحية للحوم
14	GSO 1060 General requirements for preparation and handling of Shawaurma. الاشتراطات العامة لتجهيز وتداول الشاورما
15	GSO 1818 Martadella (Luncheon). لحم المرتديلا (اللانسون)
16	GSO 815 Code of hygienic practice for preparation, transportation, handling and storing of fresh meat. دليل الممارسة الصحية لتجهيز ونقل وتداول وتخزين اللحوم الطازجة
17	GSO1860 Processed Edible Animal Tallaw. الشحوم الحيوانية الغذائية المصنعة
18	GSO 2276 Detection of lard in food الكشف عن دهن الخنزير في الأغذية

A. Technical regulations and standards for Meat & Meat products

NO	Title
19	Meat products - determination of starch content (reference method). منتجات اللحم تقدير محتوى النشاء (طريقة مرجعية)
20	Meat and meat products – Determination of Total ash اللحوم ومنتجاتها- تقدير الرماد الكلي
21	Meat and meat products - determination of total phosphorus content (reference method). (اللحوم ومنتجاتها - تقدير محتوى الفوسفور الكلي (طريقة مرجعية).
22	Meat and meat products -Measurement of PH (Reference method). (اللحوم ومنتجاتها – قياس الرقم الهيدروجيني (طريقة مرجعية)
23	Meat and meat products - Determination of nitrite content (Reference method). (اللحوم ومنتجاتها - تقدير محتوى النيتريت (طريقة مرجعية).
24	Meat and meat products determination of glucono- delta-lactone content (reference method) (اللحوم ومنتجاتها – تقدير محتوى جلوكونو – دلتا – لاكتون (طريقة مرجعية)
25	Meat and meat products –Determination of hydroxyproline content. اللحوم ومنتجاتها – تقدير محتوى ل – د هيدروكسي برولين (طريقة مرجعية
26	Meat and meat products -Determination of nitrogen content (Reference method). اللحوم ومنتجاتها - تقدير محتوى النتروجين (طريقة مرجعية)
27	Meat and meat products – Determination of L-(+)- glutamic acid content – Reference method اللحوم ومنتجاتها تقدير محتوى ل (+) حمض الجلوتاميك
28	Meat and meat products -- Enumeration of presumptive Pseudomonas spp. اللحوم ومنتجاتها – العدد الافتراضي للأنواع المختلفة من بكتيريا السيدوموناس
29	Boiled dried salted anchovies. الأنشوجة المملحة والمغلية والمجفة
30	ORGANS AND VISCERA OF MUTTON, GOAT, CATTLE, CAMEL AND BUFFALO (CHILLED AND FROZEN أعضاء وأحشاء الضأن والماعز والبقرة والجمال والجاموس المبردة والمجمدة
31	Chilled Marinated Meats اللحوم المتبلية المبردة
32	Packaged meat containing vegetables and sauce. اللحوم المعبأة المحتوية على خضراوات وصلصة.
33	Prepared meats - meat treated with salt solution and heat treated. اللحوم المجهزة - اللحوم المعالجة بالمحاليل الملحية والمعاملة حرارياً
34	Prepared meat - heat treated pressed meats. اللحوم المجهزة - اللحوم المكبوسة والمعالجة حرارياً
35	Meat products – Pastrami منتجات اللحم - البسطرمة
36	DRIED MEAT.

A. Technical regulations and standards for Meat & Meat products

NO	Title
	اللحوم المجففة
37	GSO 1921 Prepared meats : Dry and Semi-Dry fermented sausage ICS اللحوم المجهزة – السجق المتخمّر الجاف ونصف الجاف
38	GSO 1329 Processed meat: Chilled or frozen meat kofta. اللحوم المجهزة - كفتة اللحم المبردة والمجمدة
39	GSO 1882 METHODS FOR PHYSICAL AND CHEMICAL ANALYSIS OF MEAT AND MEAT PRODUCTS. الطرق الفيزيائية والكيميائية لاختبار اللحوم ومنتجاتها
40	GSO 91 MEAT AND MEAT PRODUCTS – DETERMINATION OF MOISTURE CONTENT (REFERENCE METHOD. (اللحوم ومنتجاتها تقدير محتوى الرطوبة (طريقة مرجعية
41	GSO 88 Meat and meat products -Determination of chloride content (Reference method). (اللحوم ومنتجاتها - تقدير محتوى الكلوريد (طريقة مرجعية
42	GSO 655 METHODS OF MICROBIOLOGICAL EXAMINATION OF MEAT, FISH, SHELL-FISH AND THEIR PRODUCTS. الطرق الميكروبيولوجية لفحص اللحوم والأسماك والقشريات ومنتجاتها
43	GSO 593 MEAT AND MEAT PRODUCTS — PHYSICAL TESTS. اللحوم ومنتجاتها – الاختبارات الفيزيائية
44	GSO 592 METHODS OF SAMPLING MEAT AND MEAT PRODUCTS. طرق أخذ عينات اللحوم ومنتجاتها
45	GSO 849 MEAT AND MEAT PRODUCTS - DETERMINATION OF CREATININE CONTENT. اللحوم ومنتجاتها - تقدر محتوى الكرياتينين
46	GSO ISO 3091 Meat and meat products - Determination of nitrate content (Reference method). (. اللحوم ومنتجاتها - تقدير محتوى النترات (طريقة مرجعية
47	GSO ISO 6887-2 Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 2: Specific rules for the preparation of meat and meat products. ميكروبيولوجي الغذاء والأعلاف – تجهيز العينات والمعلق الأولي والتخفيفات العشرية للاختبارات الميكروبيولوجية – الجزء الثاني: إرشادات خاصة لتجهيز اللحوم ومنتجاتها
48	GSO ISO 6887-4 Microbiology of food and animal feeding stuffs - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination - Part 4: Specific rules for the preparation of products other than milk and milk products, meat and meat products, and fish and fishery products. ميكروبيولوجي الغذاء والأعلاف – تجهيز العينات والمعلق الأولي والتخفيفات العشرية للاختبارات الميكروبيولوجية – الجزء الرابع: إرشادات خاصة لتجهيز منتجات أخرى (لا تشمل الحليب ومنتجاته، واللحوم ومنتجاتها، والأسماك ومنتجاتها)

A. Technical regulations and standards for Meat & Meat products

NO	Title
49	GSO ISO 17604 Microbiology of food and animal feeding stuff - Carcass sampling for microbiological analysis. ميكروبيولوجي الغذاء والأعلاف- أخذ العينة من الذبيحة للتحاليل الميكروبيولوجية

B. Technical regulations and standards for milk and milk products.

NO	Title
1	GSO 1102 MILK PAPERBOARD CONTAINERS عبوات الحليب الكرتونية
2	GSO 1103 METHODS OF TESTING MILK PAPERBOARD CONTAINERS طرق اختبار عبوات الحليب الكرتونية
3	GSO 2033 Laban Drink شراب اللبن
4	GSO 1338 Laban اللبن
5	GSO 1375 Flavored Laban اللبن المنكه
6	GSO 816 Labaneh اللبننة
7	GSO 2214 Code of hygienic practice for milk and milk products. الدستور العملي الصحي للحليب ومنتجاته
8	GSO 2334 Whey Powders (مساحيق مصلى (شرش اللبن
9	GSO ISO 17792 Milk, milk products and mesophilic starter cultures -- Enumeration of citrate-fermenting lactic acid bacteria -- Colony-count technique at 25 degrees C الحليب، منتجاته ومزارع البادئات البكتيرية متوسطة الحرارة -- عد بكتيريا حمض اللبن التي تخمر-الستيرات -- طريقة حساب-المستعمرات عند درجة حرارة ٢٥ درجة مئوية
10	GSO ISO/TS 11869 Fermented milks -- Determination of titratable acidity -- Potentiometric method الحليب المختمر -- تقدير نسبة الحموضة القابلة للمعايرة -- طريقة قياس الكمون
11	GSO ISO 14378 Milk and dried milk -- Determination of iodide content -- Method using high-performance liquid chromatography الحليب و الحليب المجفف -- تقدير محتوى اليوديد -- باستخدام طريقة الكروماتوغرافيا السائلة عالية-الأداء
12	GSO ISO 14501 Milk and milk powder -- Determination of aflatoxin M1 content -- Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography

B. Technical regulations and standards for milk and milk products.

NO	Title
	الحليب والحليب المجفف -- تقدير محتوى الأفلاتوكسين إم ١ -- التنظيف بواسطة التحليل الكروماتوجرافي الانجذابي الكيميائي والتقدير باستخدام طريقة الكروماتوجرافيا السائلة عالية الأداء
13	GSO ISO 8968-1 Milk and milk products -- Determination of nitrogen content -- Part 1: Kjeldahl principle and crude protein calculation الحليب ومنتجات الحليب -- تقدير محتوى النترجين -- الجزء ١: مبدأ كالداهل وحساب البروتين الخام
14	GSO ISO 13875 Liquid milk -- Determination of acid-soluble beta-lactoglobulin content -- Reverse-phase HPLC method الحليب السائل -- تقدير محتوى لاكتوغلوبين بيتا القابلة للذوبان في الحمض -- طريقة الكروماتوجرافيا السائلة عالية الأداء ذات المرحلة العكسية
15	GSO ISO 14673-3 Milk and milk products -- Determination of nitrate and nitrite contents -- Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method) الحليب ومنتجاته -- تقدير محتوى النترات و النترت -- الجزء ٣: طريقة باستخدام اختزال (الكادميوم وتحليل حقن السريان المستمر والديليزه (طريقة روتينية
16	GSO ISO 14156 Milk and milk products -- Extraction methods for lipids and liposoluble compounds الحليب ومنتجاته -- طرق استخلاص مركبات الدهون والذواب في الدهون
17	GSO 354 Infant foods based on milk. الأغذية الحليبية للأطفال الرضع.
18	GSO 2381 Milk and milk products - Liquid Jameed. الحليب ومنتجات الحليب - الجميد السائل
19	GSO 2364 Determination of preservatives and colorants in milk and its products by high performance liquid chromatography- Patr 1 تقدير محتوى المواد الحافظة والملونات في الحليب ومنتجاته بطريقة الكروماتوجرافيا السائلة عالية الأداء- الجزء الأول
20	GSO 2379 Milk and milk products – Jameed الحليب ومنتجات الحليب – الجميد
21	GSO 2322 Instant pudding powder مسحوق البودنج سريع التحضير
22	GSO 2229 Standard For Fat Spreads And Blended Spreads مواصفة الدهون ومخاليط الدهون القابلة للدهن
23	GSO 2296 Evaporated milk الحليب المبخر
24	GSO CAC 206 General Standard for the use of dairy terms ارشادات عامة لاستخدام مصطلحات منتجات الحليب
25	GSO 2201 Juices with milk العصائر مع الحليب
26	GSO 333 Chee (saman). السمن
27	GSO 2129 Blend of skimmed milk and vegetable fat in powdered form خليط الحليب منزوع الدسم والدهن النباتي في صورة مسحوق
28	GSO 2128 Blend of sweetened condensed skimmed milk and vegetable fat

B. Technical regulations and standards for milk and milk products.

NO	Title
	خليط الحليب منزوع الدسم المحلى المكثف ودهن نباتي
29	GSO 1874 Milk fat products منتجات دهن الحليب
30	GSO 1997 Dairy fat spreads دهن الحليب القابل للفرد
31	GSO 1408 Imitation white cheese with vegetable oils. الجبن الابيض المعدل بالزيوت النباتية
32	GSO 985 Sterlized milk. الحليب المعقم
33	GSO 1376 Butter oil and anhydrous oil (anhydrous milk fat). دهن الحليب ودهن الحليب اللامائي
34	GSO 174 Raw milk. الحليب الخام
35	GSO 1347 Ulrra high temperature teated milk (long live). (الحليب المعامل بالحرارة فوق العالية (طويل الصلاحية)
36	GSO 10 Milk Powder. الحليب المجفف
37	GSO 984 Pasteurized milk. الحليب المبستر
38	GSO 785 Flavoured milk. الحليب المُنكَّه
39	GSO 2211 Sweetened Condensed Milks الحليب المكثف المحلى
40	GSO 569 Methods for sampling milk and milk products. الحليب ومنتجاته - طرق اخذ العينات
41	GSO ISO 10560 MILK AND MILK PRODUCTS — DETERMINATION OF LISTERIA MONOCYTOGENES الحليب ومنتجاته - الكشف عن بكتيريا الليستيريا، مونو سيتوجينيس
42	GSO ISO 8070 Milk and milk products - Determination of calcium, sodium, potassium and magnesium contents - Atomic absorption spectrometric method. الحليب ومنتجاته - تقدير مستوى الكالسيوم والبوتاسيوم والمغنيسيوم بطريقة الامتصاص الذري الطيفي
43	GSO ISO 8156 Dried milk and dried milk products - Determination of insolubility index الحليب المجفف ومنتجات الحليب المجفف - تقدير معامل عدم القابلية للذوبان
44	GSO ISO 27205 Fermented milk products - Bacterial starter cultures- Standard of identity. منتجات الحليب المتخمرة - مزارع الإستنبات البكتيرية - مواصفة المطابقة
45	GSO 793 METHODS OF TEST FOR IN FONT FORMULA BASED ON MILK - DETERMINATION OF PANTTHENIC طرق اختبار الأغذية الحليبية للأطفال الرضع - تقدير محتوى حمض البانتوثنيك
46	GSO 1301 Methods of chemical analysis for sweetened condensed milk and evaporated milk. طرق التحليل الكيميائي للحليب المكثف المحلى والحليب المبخر

B. Technical regulations and standards for milk and milk products.

NO		Title
47	GSO 1302	Methods of microbiological examination for sweetened condensed milk and evaporated milk. طرق الاختبار الميكروبيولوجية للحليب المكثف المحلى والحليب المبخر.
48	GSO 661	Methods of test for cream. طرق اختبار القشدة
49	GSO 570	Methods for the physical and chemical analysis of milk. طرق اختبار الحليب الفيزيائية والكيميائية
50	GSO 786	METHODS OF TEST FOR INFANT FOODS BASED ON MILK - DETERMINATION OF POTASSIUM, PHOSPHORUS AND MANGANESE طرق اختبار الأغذية الحليبية للأطفال الرضع - تقدير محتوى البوتاسيوم والفوسفور والمنجنيز
51	GSO 813	METHODS OF TEST FOR INFANT FOODS BASED ON MILK – DETERMINATION OF COBALAMIN (VITAMIN B12) CONTENT (طرق اختبار الأغذية الحليبية للأطفال الرضع - تقدير محتوى كوبالامين (فيتامين ب12))
52	GSO ISO 6785	Milk and milk products – Detection of Salmonella SPP. الحليب ومنتجاته – الكشف عن السالمونيلا
53	GSO ISO 14461-1	Milk and milk products – Quality control in microbiological lab. – Part 1 : Analyst performance assessment for colony counts. الحليب ومنتجاته- ضبط الجودة في المختبرات الميكروبيولوجية- الجزء الأول- تقييم أداء تحليل العد الكلي
54	GSO ISO 6731	Milk, cream and evaporated milk -- Determination of total solids content (Reference method) (الحليب ، القشدة والحليب المبخر – تقدير محتوى المواد الصلبة الكلية (طريقة مرجعية))
55	GSO 1983	Goat Milk. حليب الماعز
56	GSO 1970	Dairy and dairy products- Pasteurized Camel Milk. الألبان ومنتجاتها - حليب النوق المبستر
57	GSO CAC/RCP 45	Code of practice for the Reduction of Aflatoxin B1 in Raw Materials and Supplemental Feeding stuffs for Milk-Producing Animals. في المواد الخام والمواد العلفية المستخدمة B1 نظام الممارسة تخفيض (اختزال) الافلاتوكسين للحيوانات المنتجة للألبان
58	GSO 1996	Blend of skimmed milk and vegetable fat in powdered form حليب منزوع الدسم مجفف مخلوط بدهون نباتية
59	GSO 1339	Gouda cheese. . جبن الجودا
60	GSO 2000	Standard of cheese المواصفة العامة للجبن
61	GSO 2095	Brie Cheese جبنه بري
62	GSO 2098	Cottage cheese جبنه كوتيج
63	GSO 336	Cheddar cheese. جبن الشدر.
64	GSO 2094	Emmental cheese

B. Technical regulations and standards for milk and milk products.

NO		Title
		جبنة أمينتال
65	GSO 832	CREAM CHEESE جبين القشدة
66	GSO 833	MOZZARELLA CHEESE جبين الموزريلا
67	GSO 1994	Kashkaval Cheese "جبنة القشقوان" الكشكفال
68	GSO 1980	Halloumi Cheese جبين الحلوم
69	GSO CAC 284	WHEY CHEESES (جبين المصل) الشرش
70	GSO 1407	Egyptain roomi cheese (ras cheese) (الجبنة الرومي المصري) (جبنة الراس)
71	GSO 182	PROCESSED CHEESE WITH VEGETABLE OILS. الجبين المطبوخ المضاف إليه زيوت نباتية
72	GSO 160	Processed cheese and spread able processed cheese. الجبين المطبوخ ومنتجاته
73	GSO 845	EDAM CHEESE جبين الإدام
74	GSO 1377	Gruyere cheese. جبنة جروبير
75	GSO 831	WHITE CHEESE PART 1: DOMIATI AND FETA CHEESE الجبين الأبيض الجزء الأول : الجبين الدمياطى وجبين الفيتا
76	GSO 1326	Frozen yoghurt. الزبادي (الروب) المجمد
77	GSO 474	Flavored yoghurt الزبادي (الروب) بالنكهة
78	GSO 992	Yoghurt (الزبادي) (الروب)
79	GSO 2106 الاستخدامات التغذوية الخاصة	Infants Formula and Formula for Special Medical Purposes Intended for Infants. البدائل المصنعة لحليب الأم وصيغ أغذية الرضع ذات الاستخدامات الطبية الخاصة
80	GSO 2307	Determination of Melamine and cyanuric Acid Residues in infant formula. تحديد وقياس آثار بقايا الميلايين وحمض السيانوريك في تركيبة الرضع
81	GSO CAC/RCP 66	Code of Hygienic Practice for Powdered Formulae for Infants and Young Children. دستور الممارسات الصحية للتركيبية المجففة للرضع وصغار الأطفال
82	GSO 1995	Blend of evaporated skimmed milk and vegetable fat حليب مبخر منزوع الدسم مخلوط بدهون نباتية
83	GSO 2289	Havarti Cheese جبين هافارتي
84	GSO 2287	Camembert Cheese.

B. Technical regulations and standards for milk and milk products.

NO		Title
		جبين الكاممبرت
85	GSO 2332	CREAM ANALOUGE شبيهة القشدة
86	GSO 651	Cream, prepared cream, and dired cream القشدة والقشدة المحضرة والقشدة المجففة
87	GSO 1992	BUTTER الزبدة
88	GSO 1874	Milk fat products منتجات دهن الحليب
89	SASO 2818	Fermented products with added probiotics. منتجات الحليب المضاف لها معاونات حيوية

C. Technical regulations and standards for Poultry & Poultry products

NO		Title
1	GSO 322	Chilled Chicken الدجاج المبرد
2	GSO 1870	Chilled and frozen Ostrich meat لحوم النعام المبردة والمجمدة
3	GSO 1327	Processed meat: Minced chicken meat. اللحوم المجهزة - لحم الدجاج المفروم
4	GSO 1328	Processed meat: Poultry sausage. (اللحوم المجهزة - سجق الدواجن) (نقانق)
5	GSO 1389	Chilled and frozen domesticated birds and rabbits. الطيور الداجنة والارانب المبردة والمجمدة
6	GSO 986	Frozen chicken. الدجاج المجمد
7	GSO 1390	Chilled and Frozen Poultry edible giblets. أحشاء الدواجن الصالحة للأكل والمبردة والمجمدة
8	GSO 2300	Chilled Marinated Meats اللحوم المتبلية المبردة
9	GSO 2203	Packaged meat containing vegetables and sauce اللحوم المعبأة المحتوية على خضراوات وصلصة
10	GSO 2206	Prepared meats - meat treated with salt solution and heat treated اللحوم المجهزة - اللحوم المعالجة بالمحاليل الملحية والمعاملة حرارياً
11	GSO 2204	Prepared meat - heat treated pressed meats اللحوم المجهزة - اللحوم المكبوسة والمعاملة حرارياً

C. Technical regulations and standards for Poultry & Poultry products		
NO		Title
12	GSO 2036	Meat products – Pastrami منتجات اللحم - البسطرمة
13	GSO 1999	Canned Crab meat لحم الكابوريا المعلب
14	GSO 1924	Dried Meat اللحوم المجففة
15	GSO 1921	Prepared meats : Dry and Semi-Dry fermented sausage اللحوم المجهزة – السجق المتخمّر الجاف ونصف الجاف
16	GSO 1329	Processed meat: Chilled or frozen meat Kofta. اللحوم المجهزة - كفتة اللحم المبردة والمجمدة
17	GSO 2055-1	Halal food part (1): general requirement الأغذية الحلال – الجزء الأول: الاشتراطات العامة
18	GSO 2055-2	Halal food - part (2): guidelines for Halal food certification bodies and their accreditation requirements المنتجات الحلال - الجزء الثاني : الاشتراطات العامة لجهات اصدار شهادات الحلال
19	GSO 993	Animal slaughtering requirements according to Islamic law. اشتراطات ذبح الحيوان طبقا لأحكام الشريعة الإسلامية
20	GSO 2231	General Requirements for the materials intended to come into contact with food. الاشتراطات العامة لمواصفات المواد الملامسة للأغذية
21	GSO 1399	Prepared Meat — Frozen Bread Crumb Enrobed Poultry Products اللحوم المجهزة - منتجات الطيور الداجنة المغطاة بالخليط العجيني وبالبقسماط والمجمدة
22	GSO 1818	Martadella (Luncheon) لحم المرتديلا (اللانسون)
23	GSO 1060	General requirements for preparation and handling of Shawaurma الاشتراطات العامة لتجهيز وتداول الشاورما
24	GSO CAC/GL 78	Guidelines for the control of campylobacter and salmonella spp in chicken meat الدليل الإرشادي لمكافحة كامبيلوباكتر والسالمونيلا في الدواجن
25	GSO 713	HYGIENIC REGULATIONS FOR POULTRY PROCESSING ABATTOIRS AND THEIR PERSONNEL الشروط الصحية في مسالخ الدواجن والعاملين بها
26	GSO 948	PREPARED MEAT - BURGER MEAT اللحوم المُجَهَّزة - لحم البرجر
27	GSO CAC/GL 14	Guide for the microbiological quality of spices and herbs used in processed meat and poultry products إرشادات للجودة الميكروبيولوجية للتوابل والأعشاب المستخدمة في منتجات اللحوم والدواجن المصنعة

D. Technical regulations and standards for Eggs

NO	Title
1	GSO 1002 Chicken Eggs بيض الدجاج
2	GSO 2351 Hygienic Practices for Eggs and Egg Products الممارسات الصحية لسلامة البيض ومنتجاته
3	GSO 445 Testing methods for eggs - Chemical testing طرق اختبار البيض - الاختبارات الكيميائية
4	GSO 2055-1 Halal food part (1): general requirement الأغذية الحلال - الجزء الأول: الاشتراطات العامة
5	GSO 323 General requirements for transportation and storage of chilled and frozen foods. اشتراطات عامه لنقل وتخزين الاغذية المبرده والمجمده
6	GSO 2476 Sampling of food for estimation of veterinary drugs residues -part 2: Fish, Milk and egg products. طرق أخذ العينات لتقدير بقايا الأدوية البيطرية في الأغذية - الجزء الثاني: منتجات الأسماك والألبان والبيض

E. Technical regulations and standards for product of aquatic animal origin

NO	Title
1	GSO 380 الأسماك المبردة Chilled fish
2	GSO 1753 الأسماك المجمدة Frozen Fish
3	GSO 1406 شرائح الأسماك المجمدة Frozen fish fillets
4	GSO 1920 الأسماك المملحة Salted fish
5	GSO 1398 الأسماك المخللة Pickled fish
6	GSO 270 الأسماك المدخنة Smoked fish
7	GSO 1387 اللحوم المجهزة - برجر السمك Meat Processed - Fish Burger
8	GSO 1288 الجمبري (الروبيان) المعلب Shrimps (shrimp) canned
9	GSO 1817 التونة المعلبة Canned tuna

E. Technical regulations and standards for product of aquatic animal origin

NO	Title
10	السردين المعلب Canned sardines
11	الاشتراطات الفنية والصحية العامة لتداول الأسماك الطازجة (في البحر) General technical and health requirements for handling fresh fish (at sea)
12	الأسماك ومنتجاتها (السلمون الباسيفيكي المعلب) Fish and fish products (canned salmon)
13	الروبيان المجمد Frozen shrimp
14	منتجات الأسماك المغطاة بعجينة التغطية والبسماط والمجمدة Fish products covered with paste, biscuit and frozen dough
15	دليل الممارسات الصحية لتجهيز ونقل ونداول وتخزين الأسماك Guide to health practices for the processing, transport, handling and storage of fish
16	الروبيان المجفف Dried Shrimps
17	الكافيار الطبيعي Natural caviar
18	الروبيان المبرد Chilled shrimp
19	الخباز (البسيط) المجمد Squid (Simple) frozen
20	الأسماك الصدفية - الجزء الثاني : سرطان البحر المبرد والمجمد Fish Psoriasis - Part 2: Crab and Frozen Crab
21	الاسماك الصدفيه - الجزء الاول - جراد البحر المبرد والمجمد. Fish Psoriasis - Part 1 - Lobster Chilled and Frozen.
22	قوالب لحوم الأسماك المجمدة Frozen fish meat molds
23	الأسماك والقشريات ومنتجاتها - الماكريل المعلب Fish, crustaceans and their products - canned mackerel
24	الأسماك المجففة Dried fish
25	طرق اخذ عينات الأسماك والقشريات ومنتجاتها Methods of sampling fish, crustaceans and their products
26	الطرق الفيزيائية والكيميائية لاختبار الأسماك والقشريات ومنتجاتها Physical and chemical methods for testing fish, crustaceans and their products
27	الطرق الميكروبيولوجية لفحص اللحوم والأسماك والقشريات ومنتجاتها Microbiological methods for examination of meat, fish, crustaceans and their products
28	تقدير الزيت في الأسماك طريقة بديلة لطريقة طيف الامتصاص الذري اللالهيبي

E. Technical regulations and standards for product of aquatic animal origin

NO	Title
	Determination of mercury in fish is an alternative method of method - Atomic absorption spectroscopy
29	GSO 2476 طرق أخذ العينات لتقدير بقايا الأدوية البيطرية في الأغذية- الجزء الثاني: منتجات الأسماك والألبان والبيض Sampling methods for estimating residues of veterinary medicines in foods - Part II: Fish, dairy products and eggs
30	GSO 2207 الأسماك الزعنفية المعلبة Canned fin fish
31	GSO 1861 الاسماك ومنتجاتها - تقدير الهستامين (طريقة مرجعية) Fish and their products - Determination of histamine (reference method)
32	GSO ISO 12875 تتبع منتجات الأسماك الزعنفية - مواصفات حول المعلومات المسجلة في سلاسل توزيع الأسماك الزعنفية الملتقطة FISH FISH PRODUCTS - SPECIFICATIONS ON INFORMATION REGISTERED IN FESTIVAL FISH SEQUENCE SECTORS
33	GSO ISO 12877 تتبع منتجات الأسماك الزعنفية - مواصفات حول المعلومات المسجلة في سلاسل توزيع الأسماك الزعنفية المستزرعة Tracking of finfish products - Specifics on information recorded in cultured finfish distribution chains
34	GSO ISO 12878 المراقبة البيئية لتأثيرات مزارع الأسماك الزعنفية البحرية على القاع الرخو Environmental monitoring of the impacts of marine finfish farms on the soft bottom
35	GSO 2082 تقدير الزئبق (ميثيل) في الأسماك والقشريات باستخدام التحليل الكروماتوجرافي الغازي Determination of mercury (methyl) in fish And crustaceans using gaseous chromatography
36	GSO 2297 صلصة السمك Fish sauce

F. General food standards

NO	Title
1	GSO 1016 MICROBIOLOGICAL CRITERIA FOR FOODSTUFFS – PART 1 الجزء الأول- الحدود الميكروبيولوجية للسلع والمواد الغذائية
2	GSO 357 ANTIOXIDANTS PERMITTED FOR USE IN FOODSTUFFS في المنتجات الغذائية مضادات الأكسدة المسموح باستخدامها
3	GSO 172 BENZOIC ACID, SODIUM BENZOATE AND POTASSIUM BENZOATE USED IN PRESERVATION OF FOODSTUFFS حمض البنزويك وبنزوات الصوديوم وبنزوات البوتاسيوم المستخدمة في حفظ المواد الغذائية

F. General food standards

NO		Title
4	GSO 23	COLOURING MATTER USED IN FOODSTUFFS المواد الملونة المستخدمة في المواد الغذائية
5	GSO 381	EMULSIFIERS, STABILIZERS AND THICKENERS PERMITTED FOR USE IN FOOD PRODUCTS المستحلبات والمثبتات ومغلطات القوام المسموح باستخدامها في المنتجات الغذائية
6	GSO 707	FLAVOURINGS PERMITTED FOR USE IN FOODSTUFFS الغذائية المنتجات باستخدامها في المسموح المنكهات
7	GSO 1059	MAXIMUM LIMITS OF ANTIOXIDANTS PERMITTED FOR USE IN FOOD PRODUCTS الأول الجزء الغذائية المنتجات في باستخدامها المسموح الأكسدة مضادات من القصوى الحدود
8	GSO 356	PRESERVATIVES PERMITTED FOR USE IN FOOD PRODUCTS الغذائية المنتجات في باستخدامها المسموح الحافظة المواد
9	GSO 175	SALTS OF SULPHUROUS ACID USED IN PRESERVATION OF FOODSTUFFS أملاح حمض الكبريتوز المستخدمة في حفظ المواد الغذائية
10	SASO 1548	SWEETENERS PERMITTED FOR USE IN FOOD PRODUCTS المحليات المسموح باستخدامها في المواد الغذائية
11	GSO CAC 193	General Standard for contaminants & toxins in food مواصفة عامة للملوثات والسموم في الأغذية
12	GSO 1694	GENERAL PRINCIPLES OF FOOD HYGIENE القواعد العامة لصحة الغذاء
13	GSO 21	HYGIENIC REGULATIONS FOR FOOD PLANTS AND THEIR PERSONNEL والعاملين بها الشروط الصحية في مصانع الأغذية
14	GSO CAC/MRL 02	Maximum Residue Limits for Veterinary Drugs in Foods الأغذية في البيطرية الأدوية بقايا من بها المسموح القصوى الحدود
15	GSO 9	Labeling of prepackaged food stuffs بطاقات المواد الغذائية المعبأة
16	GSO 2233	Requirements of nutritional labeling اشتراطات البيانات التغذوية على البطاقة
17	GSO 2333	Requirements for nutrition and health claim in the food اشتراطات الأغذية ذات الإدعاءات التغذوية والصحية
18	GSO 150-1	Expiration dates for food products -Part 1 : Mandatory expiration dates فترات صلاحية المنتجات الغذائية - الجزء الأول : فترات الصلاحية الإلزامية
19	GSO 150-2	Expiration dates for food products - Part 2 : Voluntary expiration dates فترات صلاحية المنتجات الغذائية - الجزء الثاني : فترات الصلاحية الاختيارية
20	GSO 1863	Food packages - Part 2: Plastic package - General requirements عبوات المواد الغذائية - الجزء الثاني: العبوات البلاستيكية - اشتراطات عامة
21	GSO 1814	General standard for irradiated foods الاشتراطات العامة للأغذية المحفوظة بالتشعيع
22	GSO 2142	General Requirements for Genetically Modified Processed Food and Feed المتطلبات العامة للأغذية والأعلاف المصنعة المحورة وراثيا

Appendix (5)
List of Food Categories' and
their Certification
Requirements

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	١ حلال Halal	٢ ذبح حلال Slaughtering Halal
01.0 Dairy products and analogues, excluding products of food category 02.0									
01.1 Milk and dairy-based drinks									
01.1.1 Milk and buttermilk (plain)									
01.1.1.1 Milk (plain)			✓						
01.1.1.2 Buttermilk (plain)			✓						
01.1.2 Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, egnog,drinking yoghurt, whey-based drinks)			✓						
01.2 Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)									
01.2.1 Fermented milks (plain)									
01.2.1.1 Fermented milks (plain), not heat-treated after fermentation			✓						
01.2.1.2 Fermented milks (plain), heat-treated after fermentation			✓						
01.2.2 Renneted milk (plain)			✓				✓		
01.3 Condensed milk and analogues (plain)									
01.3.1 Condensed milk (plain)			✓						
01.3.2 Beverage whiteners			✓						
01.4 Cream (plain) and the like									
01.4.1 Pasteurized cream (plain)			✓						
01.4.2 Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)			✓						
01.4.3 Clotted cream (plain)			✓						
01.4.4 Cream analogues			✓						
01.5 Milk powder and cream powder and powder analogues (plain)									
01.5.1 Milk powder and cream powder (plain)			✓						

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
01.5.2 Milk and cream powder analogues			✓					✓	
01.6 Cheese and analogues									
01.6.1 Unripened cheese			✓					✓	
01.6.2 Ripened cheese									
01.6.2.1 Ripened cheese, includes rind			✓					✓	
01.6.2.2 Rind of ripened cheese			✓					✓	
01.6.2.3 Cheese powder (for reconstitution; e.g., for cheese sauces)			✓						
01.6.3 Whey cheese			✓					✓	
01.6.4 Processed cheese									
01.6.4.1 Plain processed cheese			✓					✓	
01.6.4.2 Flavoured processed cheese, including containing fruit, vegetables, meat, etc.			✓					✓	
01.6.5 Cheese analogues			✓					✓	
01.6.6 Whey protein cheese			✓						
01.7 Dairy-based desserts (e.g., pudding, fruit or flavoured yoghurt)			✓					✓	
01.8 Whey and whey products, excluding whey cheeses									
01.8.1 Liquid whey and whey products, excluding whey cheeses			✓					✓	
01.8.2 Dried whey and whey products, excluding whey cheeses			✓						
02.0 Fats and oils, and fat emulsions									
02.1 Fats and oils essentially free from water									
02.1.1 Butter oil, anhydrous milkfat, ghee	✓								
02.1.2 Vegetable oils and fats	✓								
02.1.3 Tallow, fish oil, and other animal fats	✓								
02.2 Fat emulsions mainly of type water-in-oil									
02.2.1 Butter	✓								
02.2.2 Fat spreads, dairy fat spreads and blended spreads	✓								
02.3 Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions	✓								

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
02.4 Fat-based desserts excluding dairy-based dessert products of food category 01.7	✓								
03.0 Edible ices, including sherbet and sorbet	✓								
04.0 Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds									
04.1 Fruit									
04.1.1 Fresh fruit									
04.1.1.1 Untreated fresh fruit						✓			
04.1.1.2 Surface-treated fresh fruit						✓			
04.1.1.3 Peeled or cut fresh fruit						✓			
04.1.2 Processed fruit									
04.1.2.1 Frozen fruit	✓								
04.1.2.2 Dried fruit	✓								
04.1.2.3 Fruit in vinegar, oil, or brine	✓								
04.1.2.4 Canned or bottled (pasteurized) fruit	✓								
04.1.2.5 Jams, jellies, marmalades	✓								
04.1.2.6 Fruit-based spreads (e.g., chutney) excluding products of food category	✓								
04.1.2.7 Candied fruit	✓								
04.1.2.8 Fruit preparations, including pulp, purees, fruit toppings and coconut milk	✓								
04.1.2.9 Fruit-based desserts, incl. fruit-flavoured water-based desserts	✓								
04.1.2.10 Fermented fruit products	✓								
04.1.2.11 Fruit fillings for pastries	✓								
04.1.2.12 Cooked fruit	✓								
04.2 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds									
04.2.1 Fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds									

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
04.2.1.1 Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds						✓			
04.2.1.2 Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds						✓			
04.2.1.3 Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds						✓			
04.2.2 Processed vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds									
04.2.2.1 Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds and nuts and seeds	✓								
04.2.2.2 Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	✓								
04.2.2.3 Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce	✓								
04.2.2.4 Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	✓								
04.2.2.5 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)	✓								
04.2.2.6 Vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5	✓								
04.2.2.7 Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3	✓								

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
04.2.2.8 Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), and seaweeds	✓								
05.0 Confectionery									
05.1 Cocoa products and chocolate products including imitations and chocolate substitutes									
05.1.1 Cocoa mixes (powders) and cocoa mass/cake	✓								
05.1.2 Cocoa mixes (syrups)	✓								
05.1.3 Cocoa-based spreads, incl. fillings	✓								
05.1.4 Cocoa and chocolate products	✓							✓ ⁴²	
05.1.5 Imitation chocolate, chocolate substitute products	✓							✓	
05.2 Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4									
05.2.1 Hard candy	✓								
05.2.2 Soft candy	✓							✓	
05.2.3 Nougats and marzipans	✓							✓	
05.3 Chewing gum	✓								
05.4 Decorations (e.g., for fine bakery wares), toppings (non-fruit), and sweet sauces	✓							✓	
06.0 Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0									
06.1 Whole, broken, or flaked grain, including rice						✓			
06.2 Flours and starches (including soybean powder)									
06.2.1 Flours						✓			
06.2.2 Starches	✓								
06.3 Breakfast cereals, including rolled oats	✓								

⁴² In all non-animal origin products Halal certificate is only required when using any components of animal origin

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
06.4 Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)									
06.4.1 Fresh pastas and noodles and like products	✓								
06.4.2 Dried pastas and noodles and like products	✓								
06.4.3 Pre-cooked pastas and noodles and like products	✓								
06.5 Cereal and starch based desserts (e.g., rice pudding, tapioca pudding)	✓								
06.6 Batters (e.g., for breading or batters for fish or poultry)	✓								
06.7 Pre-cooked or processed rice products, including rice cakes (Oriental type only)	✓								
06.8 Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)									
06.8.1 Soybean-based beverages	✓								
06.8.2 Soybean-based beverage film	✓								
06.8.3 Soybean curd (tofu)	✓								
06.8.4 Semi-dehydrated soybean curd									
06.8.4.1 Thick gravy-stewed semi-dehydrated soybean curd	✓								
06.8.4.2 Deep fried semi-dehydrated soybean curd	✓								
06.8.4.3 Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and	✓								
06.8.5 Dehydrated soybean curd (kori tofu)	✓								
06.8.6 Fermented soybeans (e.g., natto, tempe)	✓								
06.8.7 Fermented soybean curd	✓								
06.8.8 Other soybean protein products	✓								
07.0 Bakery wares									
07.1 Bread and ordinary bakery wares and mixes									
07.1.1 Breads and rolls									
07.1.1.1 Yeast-leavened breads and specialty breads	✓								
07.1.1.2 Soda breads	✓								

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
07.1.2 Crackers, excluding sweet crackers	✓								
07.1.3 Other ordinary bakery products (e.g., bagels, pita, English muffins)	✓								
07.1.4 Bread-type products, including bread stuffing and bread crumbs	✓								
07.1.5 Steamed breads and buns	✓								
07.1.6 Mixes for bread and ordinary bakery wares	✓								
07.2 Fine bakery wares (sweet, salty, savoury) and mixes									
07.2.1 Cakes, cookies and pies (e.g., fruit-filled or custard types)	✓								
07.2.2 Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	✓								
07.2.3 Mixes for fine bakery wares (e.g., cakes, pancakes)	✓								
08.0 Meat and meat products, including poultry and game									
08.1 Fresh meat, poultry, and game									
08.1.1 Fresh meat, poultry and game, whole pieces or cuts		✓							✓
08.1.2 Fresh meat, poultry and game, comminuted		✓							✓
08.2 Processed meat, poultry, and game products in whole pieces or cuts									
08.2.1 Non-heat treated processed meat, poultry, and game products in whole pieces or cuts									
08.2.1.1 Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts		✓						✓ ⁴³	✓
08.2.1.2 Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts		✓						✓	✓
08.2.1.3 Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts		✓						✓	✓
08.2.2 Heat-treated processed meat, poultry, and game products in whole pieces or cuts		✓						✓	✓
08.2.3 Frozen processed meat, poultry and game products in whole pieces or cuts		✓						✓	✓
08.3 Processed comminuted meat, poultry, and game products									

⁴³ Both Halal and Halal Slaughtering Certificates Are Accepted.

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
08.3.1 Non-heat treated processed comminuted meat, poultry, and game products									
08.3.1.1 Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products		✓						✓	✓
08.3.1.2 Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products		✓						✓	✓
08.3.1.3 Fermented non-heat treated processed comminuted meat, poultry, and game products		✓						✓	✓
08.3.2 Heat-treated processed comminuted meat, poultry, and game products		✓						✓	✓
08.3.3 Frozen processed comminuted meat, poultry, and game products		✓						✓	✓
08.4 Edible casings (e.g., sausage casings)		✓						✓	
09.0 Fish and fish products, including molluscs, crustaceans, and echinoderms									
09.1 Fresh fish and fish products, including molluscs, crustaceans, and echinoderms									
09.1.1 Fresh fish					✓				
09.1.2 Fresh molluscs, crustaceans, and echinoderms					✓				
09.2 Processed fish and fish products, including molluscs, crustaceans, and echinoderms									
09.2.1 Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms					✓				
09.2.2 Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms					✓				
09.2.3 Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms					✓				
09.2.4 Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms									
09.2.4.1 Cooked fish and fish products					✓				
09.2.4.2 Cooked molluscs, crustaceans, and echinoderms					✓				
09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms					✓				

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
09.2.5 Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms					✓				
09.3 Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms									
09.3.1 Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly					✓				
09.3.2 Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine					✓				
09.3.3 Salmon substitutes, caviar and other fish roe products					✓				
09.3.4 Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3					✓				
09.4 Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms					✓				
10.0 Eggs and egg products									
10.1 Fresh eggs				✓					
10.2 Egg products									
10.2.1 Liquid egg products				✓					
10.2.2 Frozen egg products				✓					
10.2.3 Dried and/or heat coagulated egg products				✓					
10.3 Preserved eggs, including alkaline, salted, and canned eggs				✓					
10.4 Egg-based desserts (e.g., custard)	✓			✓				✓ ⁴⁴	
11.0 Sweeteners, including honey									
11.1 Refined and raw sugars									
11.1.1 White sugar, dextrose anhydrous, dextrose monohydrate, fructose	✓								
11.1.2 Powdered sugar, powdered dextrose	✓								

⁴⁴ If animal origin ingredients used

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
11.1.3 Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar									
11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery	✓								
11.1.3.2 Glucose syrup used to manufacture sugar confectionery	✓								
11.1.4 Lactose	✓								
11.1.5 Plantation or mill white sugar	✓								
11.2 Brown sugar excluding products of food category 11.1.3	✓								
11.3 Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3	✓								
11.4 Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)	✓								
11.5 Honey	✓					✓ ⁴⁵			
11.6 Table-top sweeteners, including those containing high-intensity sweeteners	✓								
12.0 Salts, spices, soups, sauces, salads and protein products									
12.1 Salt and salt substitutes									
12.1.1 Salt	✓								
12.1.2 Salt substitutes	✓								
12.2 Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)									
12.2.1 Herbs and spices	✓								
12.2.2 Seasonings and condiments	✓								
12.3 Vinegars	✓								
12.4 Mustards	✓								
12.5 Soups and broths									
12.5.1 Ready-to-eat soups and broths, including canned, bottled, and frozen	✓							✓	
12.5.2 Mixes for soups and broths	✓							✓	

⁴⁵ Template No. 8 must be used If any GCC Country, ask for.

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
12.6 Sauces and like products									
12.6.1 Emulsified sauces and dips (e.g., mayonnaise, salad dressing, onion dips)	✓							✓	
12.6.2 Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	✓							✓	
12.6.3 Mixes for sauces and gravies	✓							✓	
12.6.4 Clear sauces (e.g., fish sauce)	✓							✓	
12.7 Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3	✓							✓	
12.8 Yeast and like products	✓								
12.9 Soybean-based seasonings and condiments									
12.9.1 Fermented soybean paste (e.g., miso)	✓								
12.9.2 Soybean sauce									
12.9.2.1 Fermented soybean sauce	✓							✓	
12.9.2.2 Non-fermented soybean sauce	✓							✓	
12.9.2.3 Other soybean sauces	✓							✓	
12.10 Protein products other than from soybeans	✓								
13.0 Foodstuffs intended for particular nutritional uses									
13.1 Infant formulae, follow-on formulae, and formulae for special medical purposes for infants									
13.1.1 Infant formulae	✓		✓ ⁴⁶					✓	
13.1.2 Follow-up formulae	✓		✓					✓	
13.1.3 Formulae for special medical purposes for infants	✓		✓					✓	
13.2 Complementary foods for infants and young children	✓		✓					✓	
13.3 Dietetic foods intended for special medical purposes (excluding products of food category 13.1)	✓		✓					✓	
13.4 Dietetic formulae for slimming purposes and weight reduction	✓		✓					✓	

⁴⁶ Template (2) used in case that milk/Milk components are the main ingredients.

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Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
13.5 Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories	✓		✓					✓	
13.6 Food supplements	✓								
14.0 Beverages, excluding dairy products									
14.1 Non-alcoholic ("soft") beverages									
14.1.1 Waters									
14.1.1.1 Natural mineral waters and source waters	✓								
14.1.1.2 Table waters and soda waters	✓								
14.1.2 Fruit and vegetable juices									
14.1.2.1 Fruit juice	✓								
14.1.2.2 Vegetable juice	✓								
14.1.2.3 Concentrates for fruit juice	✓								
14.1.2.4 Concentrates for vegetable juice	✓								
14.1.3 Fruit and vegetable nectars									
14.1.3.1 Fruit nectar	✓								
14.1.3.2 Vegetable nectar	✓								
14.1.3.3 Concentrates for fruit nectar	✓								
14.1.3.4 Concentrates for vegetable nectar	✓								
14.1.4 Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks									
14.1.4.1 Carbonated water-based flavoured drinks	✓								
14.1.4.2 Non-carbonated water-based flavoured drinks, including punches and ades	✓								
14.1.4.3 Concentrates (liquid or solid) for water-based flavoured drinks	✓								
14.1.5 Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa	✓								
15.0 Ready-to-eat savouries									
15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	✓								

مجموعات الاغذية حسب تصنيف الكودكس	نموذج الشهادة الصحية المناسب من النماذج الواردة في الملحق رقم ٢ من الدليل							نموذج شهادة الحلال / الذبح الحلال المناسبة من النماذج الواردة في الملحق رقم ٣	
Food Category according to Codex	Form Number (Suitable health Certificate) according to Annex "2"							Form Number of Halal / Halal Slaughtering Certificate according to Annex "3"	
	1	2	3	4	5	6	7	1 حلال Halal	2 ذبح حلال Slaughtering Halal
15.2 Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)	✓								
15.3 Snacks - fish based	✓				✓ ⁴⁷				
16. Prepared foods	✓ ⁴⁸								
* Any Raw food (non-processed), whole or crushed from plant origin like cereals, beans, coffee , fruits or vegetables not mentioned in this categories						✓			
* Any processed food from plant origin like cereals, beans, coffee , fruits or vegetables not mentioned in this categories	✓								
* Any processed food from animal origin (except milk, egg and Aquatic) not mentioned in this categories	✓							✓	
* Food Additives (colors, organic acids, artificial sweetners, flavoures, ...)	✓								
* Multiple Food Products							✓	حسب نوع المنتج According to product type	حسب نوع المنتج According to product type

Important Note: Halal certificate must accompany food items from the table above where it says halal certificate is not required, if the food item is labelled as halal

⁴⁷ Template (5) used in case that Fish components are the main ingredients.

⁴⁸ Depend on Nature and ingredients of Food