



Ministry of Public Health
Port Health and Food Control Section

وزارة الصحة العامة
قسم صحة المنافذ ومراقبة الأغذية

Food Importers Guide

دليل مستوردي الأغذية



دليل مستوردي الأغذية Food Importers Guide

English Version

Updated

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For more information , please contact:
Port Health and Food Control Section

لمزيد من المعلومات يرجى التواصل
قسم صحة المنافذ ومراقبة الأغذية

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1. Introduction

Port Health and Food Control Section / Ministry of public Health (MOPH) have the authority to control imported food under the provisions of the Food Control Law No. 8 / 1990, amended by Law No. (4) / 2014.

Port Health and Food Control Section is follows Food Safety and Environmental Health division / Public Health Department, control over all imported food: fruit, vegetables, species, meat and meat products, milk, fish and all other foods that are imported to Qatar from all over the world.

More than 80 technical employees' woks at this section. Four units follow the section: Abu Samra heath unit, Hamad sea port heath unit, Ruwais heath unit and Hamad International Airport heath unit, woks 24/24 hours, 7 days a week.

GCC Technical regulations and standards are the references to comply imported foods. So Any foodstuff matching the requirements released for use, noncompliance foods rejected (destroyed or re-exported).

Ministry of public Health (MOPH), the competent authority responsible for imported food control in Qatar recognizes that effective and efficient inspection and certification systems are fundamental components of the trade in food.

Ministry of public Health (MOPH) has the responsibility of ensuring that all food arriving in Qatar complies with the relevant GCC requirements¹. Qatar as a member of GCC country follows the GCC regulations and requirements.

GCC Technical Regulations and Standards Can be divided into two groups: General group includes general requirements for all types of food as GCC Technical regulation No. GSO 9 (labeling requirements), GCC Technical regulation No. GSO 2500 (List of permitted additives), GCC GCC Technical regulation No. GSO 150-1 (Mandatory Expiration dates for food products) and GCC GCC Standard No. GSO 150-2 (Vulontary Expiration dates for food products). In Qatar, GCC Standard No. GSO 150-2 applied as Vulontary, so Importers can submit request to extended shelf life attached with a Stability study / Shelf life study issued by the Accredited Lab have ISO 17025 to The Scientific Team. The Scientific Team will send recommendation to the national commetee to take final desesion about ammending shelf life.

No need to register food items before importation. We don't issue pre-permit before importation, we ask importers to be sure that Imported products comply GCC standards requirements.

Don't hesitate to contact us if you have any questions, we are always ready to advise you as we can.

¹ All GCC food standards and technical regulations are available Qatar Standards / Abu-Hamour and at GSO website: <http://www.gso.org.sa>



2. Inspection Steps:

2.1 . Checking of Required Documents and Health Certificates

Any request for inspect consignments of imported food submitted to the health unit at any port must be attached with:

- Registration form that can be found on MOPH website at this link:
<https://www.moph.gov.qa/port-health-and-food-control>
- Copy of Customs Declaration
- List of Contents.
- Health certificate that must:
 - Issued by competent authority
 - Related to the shipment (General information about the producer or free sale certificate not accepted).
 - Include clear health attestations (See Health Certificate Templates)
 - Attested by Qatar Embassy.
- Halal Slaughtering Certificate for meat and poultry / Halal certificate for food items that contain ingredients of animal origin that must:
 - Issued by Approved Halal Association in Qatar (See link):
<https://www.moph.gov.qa/port-health-and-food-control>
 - Related to the shipment
 - Include Halal attestations (See Halal Certificate Templates)
 - Attested by Qatar Embassy.
- Temperature records where required .
- MOPH may ask for additional documentation as requested specially in case of emergency cases.

2.2 Physical inspection and sampling of imported Foods:

This includes:

1. Checking the suitability of the Conveyance / Vehicle / container / Packs.
2. Checking the Items: label / language / ingredients ...
3. Take samples from new items or when required (According to the level of risk)

2.3 Temporary Release (Issue detention of consignment):²

Temporary Release done in case of:

- Absence of a list of contents.

² Submit a request from importer to the Port of Entry asking for Temporary Release, including a commitment from the importing company that the consignment will be under detention until the final decision on the consignment.



- 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 issued before the production date of the food
- The health certificate being issued after the date of shipment of the food
- Absence of original copy of Halal slaughtering certificate with the imported meat or poultry consignments
- Broken or changed security seals/locks prior to official inspection.
- Evidence of any fraudulent certification.

And in case of:

- Complete inspection outside the port if required.
- More time for additional information from the manufacturer/supplier needed
- Waiting for laboratory analysis reports when take samples.
- More time for re-export the consignment needed
- More time for Destruction under the supervision of the competent authority needed
- Waiting for Managers final decision.

2.4. Automatically rejected Foods:

Automatically rejected where:

- Previous importations have been repeatedly non-compliant
- Prohibited from entry to GCC according to the competent authority decisions in the GCC members.
- Has already been rejected by another country for food safety reasons .
- If the food is imported from a country or region where health risks have been reported
- If the consignment contains clear rejection reasons.

2.5. Food prohibited from importation on food safety grounds

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

- Prohibited food included in List of banned foods in Qatar that published on MPOH website: <https://www.moph.gov.qa/port-health-and-food-control>
- Food transported at summer in normal container listed in MPOH website: <https://www.moph.gov.qa/port-health-and-food-control>
- Food not provided with food safety assurances by the competent authority in the country of origin/country of dispatch.
- Food not provided with food Halal assurances .
- Food from wild animals and plants that are not permitted based on scientific evidence or GCC requirements and international standards.



3 .Dealing with rejected consignments:

3.1. Re-Export:

Re-export steps include the following:

- Submit an application to the port of departure for the imported foodstuffs that are to be re-exported through the clearance company with the required consignment documents (Copy of the customs declaration of arrival - a copy of the customs declaration re-export - copy of the invoice received - copy of the re-export invoice, provide a copy of the registration form and inspection of food consignments, which shows the reasons for rejection attached with detention / reservation notification).
- Submit a copy of the customs declaration to the port of Entry with an official statement from the Customs that the re-export actually took place.
- Re-exports are allowed for consignments rejected for food safety reasons after getting prior approval from competent authority in the country of origin / export.

3.2. Destruction:

Destruction steps include the following:

- Fill out the attached destruction request form for each shipment and attach the required documents.
- Apply through the clearance company to the health office at the concerned port, which in turn coordinates with the Waste Treatment department / Ministry of Municipality and Environment.
- Follow up the port's instructions to complete the process of destruction on time
- The date of destruction is determined
- The destruction process is carried out under the supervision of the concerned port and with the presence of the health inspector and in coordination with the waste treatment department / Ministry of Municipality and Environment.

4. Section's Services Guide:

To check the services provided by the Port Health and Food Control Section as an application for registration of the consignment to complete the inspection, or to request the release of detained foodstuff, or the request for certificates or any other services it is advisable to check the Services Guide and follow the instructions contained therein to facilitate the receipt of the required service and to save time and effort on importers.



Health Certificates Templates

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; a pre-approval with the GCC countries will be required and the certificates should include all the attestations required in the health certificates templates.

These templates are the same as in GCC guide for imported foods

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.

MOPH 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.



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

Health Certificate for Export of Processed Food		الشهادة الصحية لتصدير الأغذية المصنعة إلى دول مجلس التعاون لدول الخليج العربية							
Products to GCC Countries		Log							
I.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	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	1.3 Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان					
			1.5 Country of origin Country of Destination	بلد المنشأ بلد الوصول رمز الأيزو رمز الأيزو					
I.7	Producer. Name Address	الشركة الصانعة الاسم العنوان	1.8 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. I.13 Temperature of Food product Ambient Chilled Frozen	الرقم التعريفي/هوية وسيلة النقل درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجعد					
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 ⁶	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No. ⁵	Total Weight
	اسم 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 Food product are safe and fit for human consumption.		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.						
	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:						

³ Iso Code is Optional/not mandatory in all Forms

⁴ Iso Code is Optional/not mandatory in all Forms

⁵ This information is necessary for traceability and in case of food recall.

⁶ Treatment Type is Optional/not mandatory in all Forms

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

Health Certificate for Export of Meat and Meat Products to GCC Countries		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.7	Producer/Slaughterhouse Est. Name Address	الشركة الصانعة/المسلخ الاسم العنوان	I.5	Country of origin	بلد المنشأ			
I.8	Producer/Slaughterhouse Est. Name Address	الشركة الصانعة/المسلخ الاسم العنوان	I.6	Country of Destination	بلد الوصول			
I.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان			
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.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل			
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 التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيلة/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 اللحم 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 اللحم 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 اللحم 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 اللحم 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 اللحم 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 ⁷		أن اللحم 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:						

⁷ 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							
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 ISO code	بلد المنشأ رمز الأيزو				
			I.6	Country of Destination ISO code	بلد الوصول رمز الأيزو				
I.7	Producer. Name Address	الشركة الصانعة 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	درجة حرارة حفظ المادة الغذائية				
				Ambient Chilled Frozen	درجة حرارة الغرفة مبرد مجعد				
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 <input type="checkbox"/> الاستهلاك الأدمي مباشرة: <input type="checkbox"/> مباشرة Directly:						
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
	اسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التنشئة/الدفعة	الوزن الكلي
I.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 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 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) والكيمائيات 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

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

Logo

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 رمز الأيزو رمز الأيزو				
I.7	Producer. Name Address	الشركة الصانعة 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 جوي بحري بري	I.12	Conveyance Identification No. Temperature of Food product Ambient Chilled Frozen	الرقم التعريفي/هوية وسيلة النقل درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجعد				
I.14	Commodities Certified for: تم ترخيص البضائع لاستخدامها في: Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية <input type="checkbox"/> Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة: <input type="checkbox"/>								
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 التشغيل/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:				

For more information , please contact:
Port Health and Food Control Section

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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) 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.7	Producer. Name Address	الشركة الصانعة الاسم العنوان	I.5	Country of origin ISO code	بلد المنشأ رمز الأيزو				
I.9	Border of Entry/Country of Destination	بلد الوصول/منفذ الدخول	I.6	Country of Destination ISO code	بلد الوصول رمز الأيزو				
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.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الاسم العنوان				
I.12	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل	I.10	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجهد	I.14	Commodities Certified for: Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية	تم ترخيص البضائع لاستخدامها في: الاستهلاك الأدمي مباشرة: <input type="checkbox"/> Human Consumption Directly				
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 التعرّف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيلة/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 (أمنة) 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 يماثلته 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 يماثلته.							
Additional Health Attestations (Declarations) if deemed necessary		إفادات صحية إضافية خاصة، إذا تطلب الأمر ذلك							
Authorized officer Name & Position		إسم ووظيفة الشخص المختص							
Name of the Responsible Department		إسم الإدارة التي يتبع لها							
Official Stamp		الختم الرسمي							
Date:		التاريخ:							

For more information , please contact:
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Template No: (6) Phytosanitary Certificate for Export of Plant and Plant products

Logo		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		
From: Plant Protection Organization Name: من الجهة الرسمية لوقاية النبات في بلد المصدر		To: 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)	جهة 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) 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	1.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin Country of Destination	بلد المنشأ بلد الوصول رمز الأيزو رمز الأيزو				
I.7	Producer. Name Address	الشركة الصانعة 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 جوي بحري بري	I.12	Conveyance Identification No. Temperature of Food product Ambient Chilled Frozen	الرقم التعريفي/هوية وسيلة النقل 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 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		الإفادات الصحية						
	General Attestations		إفادات عامة						
	Food products are safe and fit for human consumption		إن المنتجات الغذائية سليمة (أمنة) 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:						

For more information , please contact:
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Halal Certificate/Halal Slaughtering Certificates Templets

MOPH Accept Halal Certificates / Halal Slaughtering Certificates Issued by Approved Association in Qatar (See link):

<https://www.moph.gov.qa/port-health-and-food-control>

For more information , please contact:
Port Health and Food Control Section

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Template No (1): 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:		1.3	تاريخها				
1.4 Health Certificate No:		1.4	رقم الشهادة الصحية:				
2. The Authorized Slaughterhouse:		المسلخ المرخص					
2.1 Name of the Slaughterhouse	إسم 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	إسم وعنوان الجهة الرسمية المانحة للتصريح البيطري				
3. Authorized Meat Cutting Establishment		مركز تقطيع اللحوم المرخص					
3.1 Name of the Meat Cutting Establishment	إسم 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	إسم 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:		تم الذبح:					
- 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.		- 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					
- in the presence of the Islamic organization's representative.		- بحضور مفوض هيئة إسلامية مصرحة بها.					
- in an establishment where slaughter of pigs does not take place.		- في مكان لا يسمح فيه بذبح الخنازير.					
- Slaughter was carried out by a Muslim slaughter man with a knife or permissible tool.		- 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 slaughtered 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 المستخدمة 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:					
2. 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
إسم 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 إنتاجها أو استخلاصها تحت إشراف جهة أو 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 الماتحة للشهادة:			
Official Stamp:	الختم الرسمي:	Name of the certifier:		إسم الشخص:			
Date:	التاريخ:	Position:		الوظيفة:			
		Signature:		التوقيع:			



Definitions:

The following Definitions used by MOPH in Food Safety requirements specially in controlling imported foods. These Definitions helps importers for more understanding requirements of importing foods. These Definitions are the same in GCC guide of Imported Foods.

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.
Nutrition labelling	is a description intended to inform the consumer of nutritional properties of a food.
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 the country of origin or country of exportation by an accredited (GCC) Islamic agency (society), 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 the country of origin by an accredited (GCC) Islamic agency (society), 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	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	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: <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 <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.



	<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.
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	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 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.