



**Secretariat General
of the Gulf Cooperation Council
The Cooperation Council for the Arab States of the Gulf
GCC**

GCC Guide for Control on Imported Foods

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1- Introduction:

- **GCC countries import most of its consuming food and live animals from outside the GCC States**
- **These materials are essential to the life of the individual and society**
- **They also represent health challenges for humans and concerns for the environment safety.**



1- Introduction:

Therefore, the Ministerial Committee for Food Safety of the GCC countries proposed the importance of collective coordination and establishing of laws (regulations) of laws in food safety



1- Introduction:

The importance of the Guide comes as part of the efforts of GCC States to standardize and facilitate the import procedures and to complete the inspection of imported food consignments based on the degree of health risk without prejudice to the obligations of Member States towards the WTO Agreements and compatible with the best international practices in this area.



1- Introduction:

The competent authorities of the GCC have the responsibility of ensuring that all food arriving in the GCC countries complies with the relevant GCC requirements.

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



1- Introduction:

The exporting countries should provide 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.



1- Introduction:

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) requirements in a transparent and objective manner



The Committee on Food Safety is a panel of experts on food and safety nominated by the authorities responsible for food in the GCC countries. This committee does not exist in the Secretariat but meets at specific times to study some of the topics that require its meeting.



Development of GCC Guide for Control on Imported Foods

2007

Initiated work on GCC Food Control Guide •

2011

On-going consultation process to develop Guide •

First (English) draft notified to WTO •

2014

Second draft notified to WTO •

2015

Guide translated to Arabic •

2015

Experimental Application of guide for 1 year •

2016

Technical meeting in Dubai discuss all exporters concerns •

Over 90% of comments were accepted •

2016

Third notification sent to WTO •

2017

GCC Countries will start applying the guide •



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. Specific attestations for animal and plant health certification are also provided in the Guide.



2- Scope:

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.



2- Scope:

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.



3- Definitions:

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



3- Definitions:

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.



3- Definitions:

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



3- Definitions:

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.



3- Definitions:

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.



3- Definitions:

Food Safety:

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its ended use.



3- Definitions:

Food Suitability:

Assurance that Food is acceptable for human consumption according to its ended use.



3- Definitions:

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.



3- Definitions:

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.



3- Definitions:

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.



3- Definitions:

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.



3- Definitions:

Technical regulations:

Requirements issued by the GSO (Gulf Standards Organization) which are mandatory.



4- Principles:

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



4- Principles:

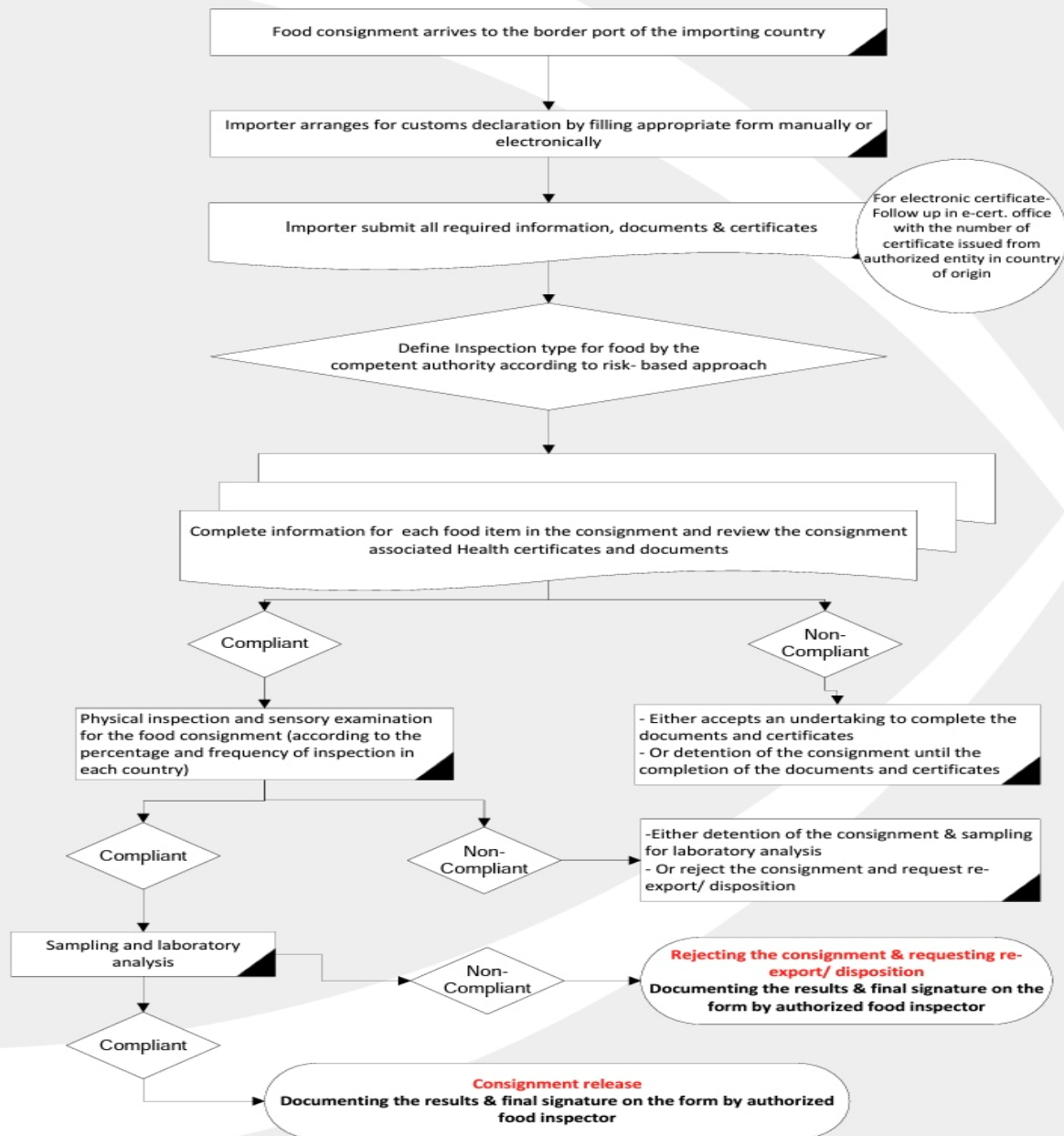
Inspection and certification requirements applying to food safety aspects of imported food will be risk-based to the greatest extent practicable, with control measures applied in proportion to likely risks to the consumer.



4- Principles:

The technical regulations and standards of the GCC countries will be used as the primary basis for certification of food shipments by exporting countries. 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 of official certification, and certification by officially-recognized bodies.

Flowchart - Control procedures on imported food across GCC countries Borders





5- Risk-based Approach to food safety requirements:

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

5.1.1 Classification of imported foods

Three general categories:

- **high (Foods that are potentially a high risk to public health)**
- **medium**
- **or low potential risk to human health.**



5.1.2 Compliance history of imported foods

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

5.1.3 Evidence of new or emerging hazards in the food supply

5.1.4 Whole of food chain approach to food safety



5.2. Risk-based food control system

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



5.2. Risk-based food control system

- **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



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 certificates**

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 delivery (A document issued by shipping companies)**
- **Commercial license(Commercial register in the relevant field).**



6.1 Required Documents and Health certificates

-Health certificate (The health certificate is the key assurance certificate that must be issued by the concerned competent authority)

- 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)



6.1 Required **Documents** and **Health certificates**

- 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



6.1 Required **Documents** and **Health certificates**

Any additional documentation as requested by the competent authorities of the GCC, in case of incidents and emergency management

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.



6.2 Health **Attestations**:

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 this guide.

Where ever possible the exporting countries shall issue health certificates using the health certificates templates in 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 GCC health certificates templates.



6.2.1 Health **Attestations** for Export of Processed Food

The Food product are safe and fit for human consumption.

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

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 ³⁵ رمز الأيزو				
			I.6	Country of Destination	بلد الوصول ISO code ³⁶ 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 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"/> الإستهلاك الأدمي مباشرة:						
I.15	Identification of the Food Products			توصيف وتصنيف الأغذية					
	Name & Description of Food	HS-Code	Treatment Type ³⁸	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No. ³⁷	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					
	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/ او 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 (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 ³⁵	رمز الأيزو		
			I.6	Country of Destination	بلد الوصول	ISO code ³⁶	رمز الأيزو		
I.7	Producer. Name Address	الشركة الصانعة الإسم 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"/> الإستهلاك الأدمي مباشرة:						
I.15	Identification of the Food Products		توصيف وتصنيف الأغذية						
	Name & Description of Food	HS-Code	Treatment Type ³⁸	Brand Name	Production Date	Expiry Date	No Packages	Batch/Lot No. ³⁷	Total Weight
43	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 General Attestations	الإفادات الصحية إفادات عامة
The Food product are safe and fit for human consumption.	إن الغذاء سليم (أمن) 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:



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

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.



6.2.2 Health **Attestations** for Export of Meat and Meat Products

- 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.
- 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 equivalent system.



6.2.2 Health **Attestations** for Export of Meat and Meat Products

-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



6.2.2 Health **Attestations** for Export of Meat and Meat Products

- The meat and/or meat product originates from animals that have not been slaughtered for the purpose of disease eradication or disease control.
- The meat and/or meat product has not been derived from animals fed on processed animal protein, excluding milk substitute during lactation period and fishmeal.

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	المرسِل (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	المرسِل إليه (المستورد) الاسم العنوان	I.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			I.5	Country of origin	بلد المنشأ ISO code رمز الأيزو				
			I.6	Country of Destination	بلد الوصول ISO code 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				
	Halal Slaughtering Certificate³⁹ Source:	مصدرها:	I.9	Certificate No:	شهادة الذبح الحلال رقم الشهادة				
I.10	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	I.11	Border of Loading/Country of Dispatch	بلد المغادرة/موقع التحميل				
I.12	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.13	Conveyance Identification No.	الرقم التعريفي/هوية وسيلة النقل				
			I.14	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة مبرد مجمد				
I.15	Commodities Certified for: تم ترخيص البضائع لاستخدامها في: الاستهلاك الأدمي مباشرة: <input type="checkbox"/> بعد معالجة إضافية <input type="checkbox"/> After Further Process <input type="checkbox"/> أخرى <input type="checkbox"/> Other								
I.16	Identification of the Food Products توصيف وتصنيف الأغذية								
	Name & Description of Food إسم ووصف المادة الغذائية	HS-Code بند التعرّف الجمركية	Treatment Type نوع المعالجة	Brand Name العلامة التجارية	Production Date تاريخ الإنتاج	Expiry Date تاريخ الانتهاء	No Packages عدد الطرود	Batch/Lot No. رقم التشغيل/الدفعة	Total Weight الوزن الكلي
I.17	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 (أمّنة) 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 لفحص 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 and/or meat product has not been derived from animals fed on processed animal protein, excluding milk substitute during lactation period and fishmeal. أن مصدر اللحم و/أو منتجاتها حيوانات لم يتم تغذيتها بالبروتين الحيواني المصنع، باستثناء بدائل الحليب أثناء فترة الرضاعة أو تلك من الأسماك.								
	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:								



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

The milk/milk products are safe and fit for human consumption

The milk /milk products has been derived from healthy animals that are subject to the official veterinary service inspections in the country of origin.



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

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.

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.

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		1.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان			
				1.5	Country of origin	بلد المنشأ	ISO code	رمز الأيزو	
				1.6	Country of Destination	بلد الوصول	ISO code	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 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 <input type="checkbox"/> الاستهلاك الأدمي 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
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 milk/milk products are safe and fit for human consumption				إن الحليب و/أو منتجاته سليم (أمن) 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 وتطبيق 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:					



6.2.4 Health **Attestations** for Export of Table Eggs and Egg Products

The eggs/ egg products are safe and fit for human consumption.

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.



6.2.4 Health **Attestations** for Export of Table Eggs and Egg Products

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.

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

1.1	Consignor (Exporter) Name Address	المرسل (المصدر) الإسم 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) الإسم العنوان	1.3	Competent/Certifying Authority Address	الجهة الرقابية المختصة العنوان				
			1.5	Country of origin	بلد المنشأ ISO code رمز الأيزو				
			1.6	Country of Destination	بلد الوصول ISO code رمز الأيزو				
1.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	1.8	Packing Est. (if applicable) Name Address	الشركة المعبأة (إن وجد) الإسم 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.	الرقم التعريفي/هوية وسيلة النقل				
			1.13	Temperature of Food product Ambient Chilled Frozen	درجة حرارة حفظ المادة الغذائية درجة حرارة الغرفة ميرد مجهد				
1.14	Commodities Certified for:		تم ترخيص البضائع لاستخدامها في: الاستهلاك الأدمي مباشرة: <input type="checkbox"/> Human Consumption Directly: <input type="checkbox"/>						
	Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية								
1.15	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 التعرّف الجمركية	البضاعة ناتجة من (طيور داجنة، طيور أخرى)	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيلة/الدفعة	الوزن الكلي
1.16	Health Attestations General Attestations		الإفادات الصحية 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 منشأ خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثلها.						
	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:						



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

- The products of aquatic animal origin are safe and fit for human consumption
- The products of aquatic animal origin are derived from non-toxic species that do not cause any sign of disease.
- Where aquatic animals are grown in farms or aquaculture production areas, the competent authority has monitored the compliance to sanitary requirements



6.2.5 Health **Attestations** for Export of Products of Aquatic Animal Origin

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.



6.2.5 Health **Attestations** for Export of Products of Aquatic Animal Origin

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.

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	
1.1	Consignor (Exporter) Name Address	المرسل (المصدر) الاسم العنوان	1.2 Certificate Reference No. Place of Issue Date of Issue
1.4	Consignee (importer) Name Address	المرسل إليه (المستورد) الإسم العنوان	1.3 Competent/Certifying Authority Address
			1.5 Country of origin 1.6 Country of Destination
1.7	Producer. Name Address	الشركة الصانعة الإسم العنوان	1.8 Packing Est. (if applicable) Name Address
1.9	Border of Entry/Country of Destination	بلد الوصول /منفذ الدخول	1.10 Border of Loading/Country of Dispatch
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. 1.13 Temperature of Food product Ambient Chilled Frozen
1.14	Commodities Certified for: Other <input type="checkbox"/> أخرى After Further Process <input type="checkbox"/> بعد معالجة إضافية		
1.15	Identification of the Food Products توصيف وتصنيف الأغذية		
	Name & Description of Food	HS-Code	Treatment Type
	إسم ووصف المادة الغذائية	بند التعرّف الجمركية	نوع المعالجة
1.16	Health Attestations General Attestations The products of aquatic animal origin are safe and fit for human consumption The products of aquatic animal origin are derived from non-toxic species that do not cause any sign of disease. Where aquatic animals are grown in farms or aquaculture production areas, the competent authority has monitored the compliance to sanitary requirements 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. 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. Additional Health Attestations (Declarations) if deemed necessary		
	الإفادات الصحية إفادات عامة إن المنتجات البحرية سليمة (آمنة) وصالحة للاستهلاك الأدمي إن مصدر المنتجات البحرية ذات الأصل الحيواني من فصائل غير سامة ولا تُسبب أي علامات مرضية. 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. 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. تم إجراء عمليات تداول المنتجات البحرية ذات الأصل الحيواني في منشأه خاضعة للرقابة من قبل الجهة الرقابية المختصة في بلد المنشأ، وتطبق نظام إدارة سلامة الغذاء استناداً إلى مبادئ نظام الهاسب أو ما يماثله. 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:		



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 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.

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
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 للنباتات 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:	



6.2.7 Health **Attestations** for Export of Assorted Foods

Food products are safe and fit for human consumption

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.



6.2.8 Health **Attestations** for Export of Honey and Bee products

Honey and/or bee products are safe and fit for human consumption.

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.



6.2.8 Health **Attestations** for Export of Honey and Bee products

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

Template No: (8) Health Certificate for Export of Honey and Bee Products⁴⁰

Health Certificate for Export of Honey & Bee Products to GCC Countries			الشهادة الصحية لتصدير عسل النحل ومنتجات النحل 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 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 مجمد					
I.14 Commodities Certified for: تم ترخيص البضائع لاستخدامها في: <input type="checkbox"/> Human Consumption Directly: <input type="checkbox"/> الاستهلاك الأدمي مباشرة: <input type="checkbox"/> بعد معالجة إضافية <input type="checkbox"/> After Further Process <input type="checkbox"/> أخرى <input type="checkbox"/> Other										
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 التعريف الجمركية	نوع المعالجة	العلامة التجارية	تاريخ الإنتاج	تاريخ الانتهاء	عدد الطرود	رقم التشغيل/الدفعة	الوزن الكلي
I.16 Health Attestations الإفادات الصحية						إفادات عامة				
General Attestations						إفادات عامة				
Honey and/or bee products are safe and fit for human consumption.						إن عسل النحل و/أو منتجات النحل 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 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 يمثله.				
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 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 100 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 -12 °س أو أقل لمدة 24 ساعة أو أكثر. أو أنه تم ترشيحه عبر مصفاة لا يزيد حجم ثقبها 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 تم ترشيحه عبر مصفاة لا يزيد حجم ثقبها عن 0.42 mm؛ أو تمجيد حتى -12 درجة من الداخل أو أقل لمدة 24 ساعة.				
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:				



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 agency²⁵ (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.



6.3. Halal Certificate/Halal Slaughtering Certificate

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 products



6.3. Halal Certificate/Halal Slaughtering Certificate

Muslim Agencies (Islamic associations) to be in compliance with the GSO standard No 2055/2010, 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.



6.3. Halal Certificate/Halal Slaughtering Certificate

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 supervision of an Islamic organization for Halal certification recognized by the competent 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.

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		Logo	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 التشغيلة/الدفعة	الوزن الكلي
5. Halal Slaughtering Attestations		إفادة الذبح الحلال					
Slaughtering has occurred:		تم الذبح:					
<ul style="list-style-type: none"> - 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. 		<ul style="list-style-type: none"> - 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. 					
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.		ان منشأ اللحوم الطازجة (مبردة او مجمدة) من دولة ومسلخ مسموح لهما التصدير إلى دول مجلس التعاون لدول الخليج العربية و مصدرها حيوانات حلال.					
Certifying Agency:		الجهة المانحة للشهادة:					
Official Stamp:	الختم الرسمي:	Name of certifier:		إسم الشخص:			
Date:	التاريخ:	Position:		الوظيفة:			
		Signature		التوقيع:			




6.3.2 Halal Attestations for Export of Products of Animal Origin

-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.

-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.

Template No (2): 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 Heath 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
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:		



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



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 detained under official control.

7.2 Temporary release of a consignment may be allowed in the case of non-compliance with some import requirements not related to food safety.



8. Food 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)



9. Food prohibited from importation on food safety grounds

- 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 consumption.
- 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.



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

Any consignment of imported food may be prohibited 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.

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 (اللحوم 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 المرنديلا (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 Tallow. الشحوم الحيوانية الغذائية المصنعة
18	GSO 2276	Detection of lard in food الكشف عن دهن الخنزير في الأغذية



The Gulf Accreditation Centre

GCC Accreditation Center.html

Halal accreditation is a formal declaration by an accreditation body which testifies that a particular Halal Certifying Body is competent to certify Halalness of specific products or services.



The Gulf Accreditation Centre

http://gcc-accreditation.net/en/approved_provider/



**Secretariat General
of the Gulf Cooperation Council
The Cooperation Council for the Arab States of the Gulf
GCC**

**Thank you very much for your kind
attention**