



Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Required Report - public distribution

Date: 3/4/2000

GAIN Report #SA0006

Saudi Arabia

Food and Agricultural Import Regulations and Standards (FAIRS) 2000

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Report Highlights:

The Saudi Arabian Standards Organization (SASO) is responsible for setting national standards for commodities and products. Testing of prepackaged foodstuffs is done by the Ministry of Commerce. The following report contains key regulations and standards applied to imported food products. Saudi Arabia is a \$5 billion market for food and agricultural products; the U.S. share is about 15 percent.

Includes PSD changes: No
Includes Trade Matrix: No
Annual Report
Riyadh [SA2], SA

DISCLAIMER: This report has been prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in (Riyadh, Saudi Arabia) for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, information provided maybe no longer complete nor precise as some import requirements are subject to frequent change. It is highly recommended that U.S. exporters ensure that all necessary customs clearance requirements have been verified with local authorities through your foreign importer before the sale conditions are finalized. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS ALWAYS SUBJECT TO THE RULES AND REGULATIONS AS INTERPRETED BY THE COUNTRY OF IMPORT AT THE TIME OF PRODUCT ENTRY.**

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FOOD AND AGRICULTURAL IMPORT REGULATIONS AND STANDARDS KINGDOM OF SAUDI ARABIA

I. FOOD LAWS

Saudi Arabia is the most influential member of the Gulf Cooperation Council (GCC), which includes five other countries in the Arabian Peninsula: United Arab Emirates, Kuwait, Bahrain, Oman, and Qatar. As a group, the GCC is striving to create a common set of food standards, with the Saudi Arabian Standards Organization (SASO) as the lead agency. SASO is the only Saudi organization responsible for setting national standards for commodities and products, measurements, testing methods, meteorological symbols and terminology, commodity definitions, safety measures, and environmental testing, as well as other subjects approved by the organization's Board of Directors. While standards are set by SASO, testing of most processed and packaged food items is done by Saudi Ministry of Commerce Laboratories at various ports of entry. The Saudi Ministry of Health Environmental Control Department tests foodstuffs at the point of sale for product safety standards.

Although SASO has an advisory, rather than executive role, it coordinates its activities among different executing agencies in the Kingdom to control product quality and standards. SASO has issued about 600 production and testing standards on food since its establishment in 1972 and is presently working on new standards. Saudi standards are based mainly on CODEX Alimentarius regulations and to some extent on European and U.S. standards but modified to reflect local conditions.

The Kingdom is the largest and growing market for high value foodstuffs in the Gulf region. With the exception of very limited non-tariff barriers, foodstuffs are imported freely. The main regulatory barriers that U.S. foodstuff exporters encounter are: shorter shelf life requirements compared to U.S. standards, strict production and expiration dates regulations, Arabic labeling and Halal Slaughtering (animal slaughtering requirements according to Islamic Law). See Appendix 3 for major trade barriers.

II. LABELING REQUIREMENTS

A. General Requirements

Regulations for labeling of prepackaged foodstuffs are found in Gulf Standard 9/1995. This is a GCC-wide standard, which was prepared by the State of Kuwait. In sum, prepackaged food product labels should be in Arabic or include an Arabic language translation of the label. Labels must contain at a minimum: the product name; packer's name; country of origin or manufacture; listing of ingredients; instructions, where applicable, for the end use of the product; the shelf-life of the product.

GCC 9/1995 is a document of 10 pages. Labeling requirements are as follows:

└ Labels of prepackaged foodstuffs and the attached labeling shall be in Arabic language. When one language or more is used in addition to Arabic language, all information in the other languages shall be the same as the information written in the Arabic language.

└ In case of food products containing animal fats, meat and meat derivatives, excipients and their products such as gelatin and rennet, the kind of animal from which they are taken shall be declared taking into

consideration to declare on the label that they are legally permitted.

└ In case of prepackaged foodstuffs prepared for feeding animals, the statement “Unfit for human consumption” or “Special for animal Feeding only” shall be clearly and prominently declared on the label.

└ Name of foodstuff: Specific, not generic, name of the prepackaged food. Names and phrases provocative to Islamic religious feelings such as “made of pork flesh or its derivatives,” “Alcoholic beverages,” or any doctrinally forbidden symbols and marks in Islamic countries such as the sign of the Cross, etc. should not be used.

└ List of Ingredients: Complete list of ingredients in descending order of proportion, including additives permitted for use according to Saudi or International Standards and Legislation such as preservative, coloring matters, etc.

└ Net contents in metric units (volume in case of liquids).

└ Name and address of the manufacturer, packer, distributor, importer, exporter or vendor.

└ Special Storage, transportation and preparation instructions, if any.

└ Additives

└ Country of Origin

└ Shelf-life: Shelf-life can only be shown by clear and unambiguous production and expiration dates. The use of any of the following statements for expressing expiration date is permissible.

The Expiration Date (DD/MM/YY)
Use by.....(Date)
fit for.....from the date of production;
Use before.....(Date);
Sell by.....(Date).

It is understood that the date of production is the first day of the month shown and the expiration date the last day of the month shown, e.g., a one year shelf would be shown as Jan. 99 - Dec. 99.

└ Over-prints, erasable printing or stamping of any of the foregoing shelf life information are not permitted. However, **only one** “sticker” providing all information in Arabic as provided in the original label is allowed on a packaged product provided that the sticker does not cover and/or conceal the details on the original label. Packaging materials and methods should be suitable to the packaged material to avoid reaction with the contents.

└ Products with No Specific Expiration Date: Products with no specified shelf life such as salt, spices, milled rice, etc. only the date of production or processing would be shown as: dd/mm/yy.

We recommend that when putting together an order for a Saudi importer, a U.S. exporter cross check

information contained on his/her food label, including Production/Expiration dates, with the Saudi buyer.

B. Additional Labeling Requirements

In addition to requirements per GCC 9/1995, the following labeling information must be declared for food additives and antioxidants used in foodstuffs:

3 For coloring matters, their mixtures, preparations and diluents used in foodstuffs, the following additional information must be declared:

1. Common name
2. Color index number
3. Name of solvent or diluent
4. Production and expiration dates in a non-coded manner (day-month-year)
5. Dye purity
6. The statement "Free from alcohol"
6. The statement "Color matter for use in foodstuffs."

3 For Flavors permitted for use in Foodstuffs common name and code number (if found) must be declared on food products containers contained flavors.

3 For preservatives permitted for use in food products, common name or EEC number and a statement "Preservative for Use in Food Products" in case of preservatives containers.

3 For emulsifiers, stabilizers and thickeners permitted for use in foodstuffs, the following additional information must be declared:

1. Common name or EEC no.
2. In case of gelatine, lecithins and mono and diglycerides the source shall be mentioned.

3 For Sweeteners Permitted for Use in Food Products:

1. The name of sweeteners or INS numbers
2. Food products formulated specifically for use by diabetics or for other special nutritional uses shall contain the statement "Food for special dietary use or food for diabetic."
3. The amount of sweeteners matter, mg/liter or kg in case of using combination of sweeteners, the amount of each in combination shall be declared.

The following warning must be declared:

4. In case of aspartame, "Not to be used by persons who have phenyl ketonuria."
5. In case of saccharine, "Use of this product may be hazardous to your health because it contains saccharin which has been determine to cause cancer in laboratory animals."
6. In the case of sugar alcohol's "Excess of consumed quantity may cause diarrhea."

3 The following additional labeling information must be declared for antioxidants permitted for use in foodstuffs:

1. Common name or EEC number
2. A statement "Antioxidants permitted for use in foodstuffs" in case of antioxidant containers.

B. Requirements Specific to Nutritional Labeling

In addition to the general labeling requirements as stated in GS 9/1995, further information must be declared for prepackaged foods for special dietary use per Gulf Standard No. 654/1996 (General Requirements for Prepackaged Foods for Special Dietary Use). Following is some of the labeling information to be stated.

1. Name of the product followed by the characterizing essential features indicating that it is a food for special dietary use.
2. The amount of energy expressed in kilojoules and kilocalories per 100 grams or 100 ml of the food product and where appropriate per the specified quantity of food as suggested for consumption.
3. Its content of protein, carbohydrates, fat, dietary, fiber and each vitamin and mineral per 100 grams or 100 ml of the food (as sold) product and where appropriate per specified quantity of food as suggested for consumption.
4. The total quantity of the specific nutrients which provide the characterizing essential features per 100 grams or 100 ml of the food product and where appropriate per specified quantity of food as suggested for consumption.
5. The special cases in which the food is used and the suitable amount permissible for daily consumption.
6. Storage conditions before and after opening of the package.
7. The procedures of preparation and use, and in the case of baby and infant foods the procedures shall be indicated according to the age of child.
8. The following cautionary statement shall be declared: "To be Used Under Medical Supervision," wherever applicable to certain food.
9. The amount of added sweeteners accompanied by the following cautionary statements:
 - a) In the case of aspartame: "Not to be used by persons who have phenylketonuria," "The maximum intake shall not exceed 40mg/kg of body weight."
 - b) In the case of saccharin: "Use of this product may be hazardous to your health, because it contains saccharin which has been determined to cause cancer to laboratory animals."
 - c) In the case of manitol: "Excess of consumed quantity of manitol over 20g per day may cause diarrhea."
 - d) In the case of sorbitol or xylitol: Excess of consumed quantity of sorbitol or xylitol over 40g per day

may cause diarrhea.

10. Not to be described or marked in such a manner that misleads the consumer.

III. PACKAGING AND CONTAINER REQUIREMENTS

In 1997, Saudi Arabia issued standard No. SSA 1149/1997 entitled Food Packages-part 1-General Requirements. Some of the main requirements are listed below:

- All packaging materials used in fabricating, forming, or treating packages shall be of food grade for contact with foods and in compliance with relevant Saudi standards.
- They shall be clean and in a condition that does not allow any contamination probabilities of the contained material.
- They shall maintain the properties of the packaged material and protect it from gaining undesirable odors, flavors and tastes.
- They shall offer protection to the product against contamination with microorganisms, insect, rodents, and dirt in the cases of products that requires it.
- They shall be impermeable to moisture in the cases of food products that require it.
- They shall offer necessary protection against environmental conditions and mechanical hazards such as impacts, vibration, static stresses, and they shall be in an intact appearance during handling.
- They shall not affect the container as a result of migration of some of their constituents that may react or be mixed with the food materials.
- It shall not be in a pharmaceutical shape.

Saudi standard No. SASO 1301/1997 deals with specifications for the general requirements of plastic packages used for packaging food materials. The three page regulations require limits among other things that the concentration of a vinyl chloride monomer not to exceed 1 mg per kg of the plastic material, or 0.01 mg per kg of the packaged food material if the packages are made of polyvinyl chloride (PVC).

Per the standard, the following labeling information should be written on labels of plastic packages used to package food stuffs:

1. Type of plastic material
2. Weight, capacity, number, or dimensions based on the type of packages
3. Statement of food grade
4. Purpose and type of application
5. Directions for usage
6. Warnings if applicable

IV. FOOD ADDITIVE REGULATIONS

1. The Kingdom and the other five Gulf Cooperation countries have established the following major gulf-wide standards that regulate additives used in foodstuffs. Each standard contains a positive additive list.

P An eight-page Gulf Standard No. 285/1999 entitled “Coloring Matter Used in Food Stuff.” See appendix II for coloring matter permitted.

P Gulf Standard No. 707/1997 deals with flavors permitted for use in foodstuffs. The standard lists all natural and artificial flavors as well as flavor enhancers permitted for use in food products intended for human consumption.

P Gulf Standard No. 356/1994 lists preservatives permitted for use in food products. See appendix II for preservatives permitted in foodstuffs.

P Gulf Standard No. 381/1994 lists emulsifiers, stabilizers and thickeners permitted for use in foodstuffs (see appendix II for permitted list).

P Gulf Standard No. 995/1998 deals with sweeteners permitted for use in food products. Refer to appendix II for the list.

P SSA 73/1978 is concerned with Benzoic Acid, Sodium Benzoate and Potassium Benzoate Used in Preservation of Foodstuffs.

P SSA 106/1978 lists permitted food additives in edible oils and fats

2. English copies of the above and other standards are available at the SASO. Interested U.S. exporters can purchase them from SASO’s information center. Please refer to appendix 1 for coordinates of the center.

3. SASO depends heavily on CODEX Alimentarius regulations and to some extent on European and U.S. standards when drafting most of Saudi or Gulf Standards including food additives, pesticide and other contaminants. The Kingdom sometimes bans CODEX’s approved food additives if they are banned on health grounds by developed countries (mainly the United States and/or Europe) or if they contain substances banned for religious reasons.

V. PESTICIDE AND OTHER CONTAMINANTS

The Kingdom and other members of the Gulf Cooperation countries have developed positive pesticide and other contaminants lists. Per SASO the lists have international context as they were mainly adapted from CODEX Alimentarius standards. The following are the major Gulf/Saudi standards enforced in the Kingdom:

Gulf Standard No. 382/1994 “Maximum Limits for Pesticide Residues in Agricultural Food Products-Part 1” established the maximum limits for ten pesticide residues in foods and agricultural commodities or animal feed:

Malathion, Bromophos, Diquat, Fenchlorfos, Pyrethrins, Quintozense, Parathion, Orthophenyl Phenol, Methidathion and Fentin.

Gulf Standard No. 422/1994 “Maximum Limits for Pesticide Residues in Agricultural Food Products-Part 2” establishes the maximum limits for nine pesticide residues in agricultural and food products intended for human consumption. The residues are: dimethoate, chlorfenvinphos, crufomate, diazinon, dioxathion, diphenyl, diphenylamine, ethoxyquin and folpet.

Gulf Standard No. 357/1994 “Antioxidants Permitted for use in Foodstuffs” lists antioxidants and antioxidants synergists permitted for use in food products. Refer to appendix II for permitted antioxidants.

Gulf Standard No. 841/1997 regulates the maximum limits aflatoxins permitted in foods and animal feeds.

Gulf Standard No. 988/1998 is concerned with limits of radioactivity levels (gemma rays, cesium 134, 137) permitted in foodstuffs, drinking water and animal feeding stuffs. The limits of radioactivity levels permitted in food products shall not exceed the following limits:

- 10 becquerel/kg or liter in water
- 30 becquerel/kg or liter in milk and its products
- 30 becquerel/kg liter in liter in baby foods
- 75 becquerel/kg or liter in other food products
- 300 becquerel/kg in animal feeds

For dried products requiring reconstitution, the limits are determined after it is reconstituted with water.

English copies of the above and other standards are available at the Saudi Arabian Standard Organization. Interested U.S. exporter can purchase them from SASO’s information center. Please refer to appendix 1 for coordinates of the center.

The Ministry of Agriculture and Water’s (MAW) registers and enforces Saudi Arabian or Gulf standards on feed additives as well as pesticides used in agricultural products. Coordinates of the Ministry are found in Appendix I.

VI. OTHER REGULATIONS AND REQUIREMENTS

A. Product Registration:

Herbal preparations, health and supplementary foods must be registered with the General Directorate of Medical and Pharmaceutical Licences of the Saudi Ministry of Health in order to be marketed in the Kingdom. The registration is done through a local agent by submitting sample products and product brochures which are studied and tested by the Ministry’s central laboratory. It takes about six months for the Ministry to approve and license a product. The Ministry charges about \$300 as a registration fee.

A U.S. exporter needs to submit the following documents through its local agent to Ministry in order to initiate product registration and licensing process:

1. Table of contents

2. An Authenticated copy of the agency registration certificate at the Saudi Ministry of Commerce.
3. When registering for herbal products, a copy of pharmaceutical wholesale licence should be submitted by the local agent.
4. Certificate (s) issued by the health authorities in the country of origin clearly stating that the following should be provided:
 - , The company is licensed to manufacture the products in the country of origin (state license number and date).
 - , The company is permitted to sell the product in the country of origin (certificate of free sale).
 - , The company follows good manufacturing practice.
 - , Coloring agents, diluents and other incorporate substances in the product formula are permitted in the country of origin (if the free sale certificate states such information it will be sufficient).
 - , Package insert and applicable information stated on the pack are the same as that approved and currently marketed in the country of origin. Package insert shall be in Arabic and English languages. The company is obliged to add and/or delete any information required for handling the product in the Kingdom as determined by the registration committee.
5. A certificate issued by the company and authenticated by the relevant authorities in the country of origin clearly stating the following information about the product:
 - , Registration number and date and date of marketing in the country of origin.
 - , Trade and/or generic name.
 - , Full composition (the scientific name of active and inactive ingredients and their quantities)
 - , Therapeutic category (if any)
 - , The composition of product to be exported to the kingdom is the same as that market in the country of origin.
 - , Names of countries where the product is currently marketed.
 - , A certificate of analysis indicating the results of completed analyses for the submitted samples.
 - , If the product contains ingredients of animal source the kind of animal must be specified.
 - , Percentage of alcohol in the finished product, if present, should be indicated with justification of that percentage.
6. Full specifications and methods of analyses of the finished product, as well as stability study and data including storage conditions.

7. Six samples of the product as well as samples of the outer package and product's label.
8. Abstracts of scientific references brochures and international scientific periodicals testifying to the efficacy and safety of the product.

B. Products Inspection:

With the exception of herbal preparations, health and supplementary foods (inspected by the Ministry of Health) and live animals, plants, seeds and animal feed (inspected by the Ministry of Agriculture), all imported foodstuffs are inspected by the Ministry of Commerce inspectors at the port of entry. If a consignment is rejected for not adhering to pertinent Saudi Standards or gulf standards, the importer is requested to re-export or destroy the product.

C. Imports of Samples:

Samples destined to potential Saudi buyers or for display in Food Shows are exempt from Saudi labeling and shelf life regulations, but are subject to inspection at ports of entry. Samples, which are usually sent to Saudi Arabia by D.H.L. and similar carriers, must be accompanied by a commercial invoice specifying that the product is not for sale and has no commercial value.

D. Foodstuff Monitoring:

The Environmental Protection Department at the Ministry of Municipality and Rural Affairs is responsible for establishing nationwide food sanitation laws and guidelines. Monitoring of products already in the market is done by inspectors at the municipality levels. The authorities inspect retailers, wholesalers, restaurants, bakeries, fast food chains, vegetable and meat markets for expiration dates, sanitary and storage conditions as well as product handling. Outlets found selling unhygienic or expired products are exposed to stiff financial fines, temporary closure or both.

F. Certification and Documents Requirements

Following are documents required for imported foodstuffs to Saudi Arabia:

- N** Commercial Invoice
- N** Health Certificate from the Country of Origin
- N** Halal Slaughter Certificate for Meat and Meat Products
- N** Certificate of Origin
- N** Bill of Lading
- N** Packing List (highly recommended to expedite products inspection and clearing process)

The first four documents listed above must be attested by a U.S./Arab Chamber of Commerce or any U.S. Chamber of Commerce located in the city or area where the exporting firm is based. If the exporting firm is located close to a Saudi Consulate or the Saudi Embassy, the documents could be attested by the Consulate or Embassy.

VII. OTHER SPECIFIC STANDARDS

1. Certificate of Islamic Slaughter:

Per Saudi Arabia Standard No. SSA 630/1990 (Animal Slaughtering Requirements According to Islamic Law), a Certificate of Islamic Slaughter must be issued for all meat and poultry products entering the Kingdom of Saudi Arabia. This certificate issued by Islamic institutions recognized by the Saudi Embassy or Consulates in the United States. Information related to the approved Islamic institutions may be obtained from the Saudi Embassy in Washington or the nearest Saudi Consulate (New York, Houston, or Los Angeles).

Such certificates contain language certifying Islamic slaughter. The following language was taken from a recently issued Islamic Slaughtering certificate issued in the United States:

“ This is to certify that an Islamic representative inspected the above slaughter facility. The healthy animals/and or/poultry were inspected within 12 hours previous to slaughter by the United States Department of Agriculture official veterinarian. After processing, inspection was made and approved by the USDA Government Health inspector. Further, the animals and /or poultry were slaughtered under the following statement, “slaughtered and processed in the name of God, the Almighty, Most Gracious, Most Merciful, God is Greatest.” Bismillahi Rahmani Rahim-Allahu Akbar. The animals and /or poultry covered by this certificate were slaughtered by means of a sharp knife, cutting through the skin, jugular vein, and trachea, to result in thorough bleeding of the carcass in preparation for dressing and evisceration.

2. Baby Foods: There are two Saudi Arabian standards that establish quality specification for baby foods. Canned Baby Foods and infant foods based on milk are regulated by SSA 676/1992 and SSA 675/1994 respectively. Copies of the standards can be purchased from the SASO’s Information Center.

3. Frozen Chickens: SSA 117/1979 deals with frozen chickens standard. Per the regulation, imported frozen chickens must meet the Islamic slaughtering requirements mentioned above. The standard also calls for salmonella tests for imported frozen chickens. If the result of the test is positive in more than one sample out of five samples tested, the whole shipment is rejected.

4. Animal Quarantine:

Over the years, Saudi Arabia has banned cattle, meat and meat products imports for health reasons. Cattle imports from countries affected by Mad Cow" disease, or Bovine Spongiform Encephalopathy (BSE), Foot and Mouth, and Cattle Plaque diseases have been banned for several years. Cattle imports from countries not affected by the diseases are subjected to strict quarantine regulations on arrival at Saudi ports. The country also bans meat and meat derivatives from countries affected by BSE.

VIII. COPYRIGHT AND/OR TRADEMARK LAWS

Royal Decree No. M/5 and Resolution of Council of Ministers No. 75 dated 1984 regulate trademark registration laws in the Kingdom. According to the decree, trademarks are registered with the Trademark Registration Department of the Saudi Ministry of Commerce through a local agent or lawyer.

Once registration application is received, the Trademark Registration Department will require one month time to

study the presented documents to decided on the request. If an application is approved, the department will publish the trademark in the official government Arabic language newspaper (Hum Al-Qura) with the cost of publication paid by the agent or owner of the trademark. The total registration cost is estimated at about \$2,000. Registered trademarks are protected for 10 years and can be renewed for another similar period or periods without any new inspection after republishing it in the official paper.

IX. IMPORT PROCEDURES

The majority of Saudi food imports enter the country via Jeddah port on the Red Sea or Dammam port on the Arabian Gulf. About 60-70 percent of all foodstuffs enter Jeddah port. Imports from Jordan, Syria, and nearby countries enter the Kingdom by truck.

King Khalid International Airport in Riyadh and King Abdulaziz International Airport in Jeddah also receive significant quantities of food items, particularly fresh fruits, vegetables and chilled meat. Fresh and chilled products are usually cleared within 24 hours of arrival.

Customs Clearance:

As stated earlier, foodstuff shipments must be accomplished by commercial invoice, health certificates and other documents listed in page 9. An importer translates the commercial invoice into Arabic language (per Saudi customs requirements) and hand it to his customs clearing agent along with the other required documents in order to start customs clearing process. Containers can be cleared in less than ten days provided all required documents are in order and imported products meet Saudi Arabian/Gulf specifications. If products are rejected by one of the Saudi Ministry of Commerce laboratories at a port of entry, an importer can appeal for re-test to the Director General of the Quality Control and Inspections Department of the Ministry. If an appeal is accepted, the Director General orders a sample (s) sent and re-tested by another Ministry's laboratory located in a different port (city). If the second test authenticates the initial results, the exporter is ordered to re-export or destroy the product.

APPENDIX I. GOVERNMENT REGULATORY AGENCY CONTACTS

In Saudi Arabia, standards are set by the Saudi Arabian Standards Organization (SASO). The testings of imported goods is implemented by Saudi Ministry of Commerce Laboratories at various ports of entry. The following are coordinates for SASO and the Ministry of Commerce:

Dr. Khalid Al-Khalaf
Director General of SASO and Secretary General for Standardization & Metrology Org. of the Gulf Cooperation Council Countries.
Tel. 966-1-452-0000
Fax: 966-1-452-0086

Mohammed Al-Meshari
Director Information Center
SASO
Tel: 966-1-452-0000, Extension 1335
Fax: 966-1-452-0193

Dr. Hamad Al-Awfy
Director General, Quality Control and Inspection Department
Ministry of Commerce
Tel: 966-1-401-3265
Fax: 966-1-402-8985.

Dr. Mohammed Al-Jasir
Director General
General Directorate of Medical & Pharmaceutical Licences
Ministry of Health
Tel: 966-1-464-0811
Fax: 966-1-464-5536

Mr. Mohammed Al-Issa
Director General
Environmental Protection
Ministry of Municipality and Rural Affairs
Tel: 966-1-442-1593
Fax: 966-1-441-6748

Live animals & plants and animal feed are inspected by the Saudi Ministry of Agriculture and Water (MAW). Following are coordinates of some the important departments.

Mr. Rashid A. Al-Khidir
Director General
Plant and Animal Quarantine Department
MAW
Tel: 966-1-404-4292
Fax: 966-1-401-1323

Mr. Magid Al-Khamis
Director General
Livestock Department (registers and tests feed additives)
Ministry of Agriculture and Water
Tel: 966-1-404-4555
Fax: 966-1-404-4265

Mr. Abdul Kharim Al-Ghamdi
Director General (registers and testes seeds as well as pesticides used in foodstuff)
Agricultural Research Department
Ministry of Agriculture and Water
Tel: 966-1-405-5848
Fax: 966-1-405-5848

APPENDIX II. LIST OF MAJOR FOOD ADDITIVES

Coloring Matters Used in Foodstuffs per Gulf Standard No. 23/1984

Table-1
Natural colours permitted for use in coloring of foodstuffs

Colour	Colour Index Number 1971	Notes
<u>Red to Yellow Shades</u>		
Annatto Extract	75120	Bixin, Norbixin
Beta-Carotene	75130	
Beta-Apo-8-Carotenal	40820	
Beta-Apo-8-Carotenoic Acid	40825	
Canthaxanthin	40850	
Carrot Oil		
<u>Red to Purple Shade</u>		
Enocianina	-	Grape skin extract (anthocyanine)
Beet Powder	-	
Paprika	-	
<u>Orange and Yellow Dyes</u>		
Saffron	75100	
Turmeric Powder	75300	
Curcumine	75300	
Turmeric Oleoresin	-	
Riboflavin	-	
<u>Green Dyes</u>		
Chlorophyll	75810	
Chlorophyll copper complex	75810	
<u>Brown Dyes</u>		
Caramel	-	Plain Made by the ammonium sulphite proces
Caramel	-	
<u>Black Dyes</u>		
Toasted partially defatted cooked cotton seed flour	-	

Colour	Colour Index Number 1971	Notes
<u>Inorganic Dyes</u>		
Titanium dioxide	77891	White dye 6
Iron oxides	77489	
Gold	77480	Metallic
Aluminium	77000	Metallic
Silver	77820	
<u>Different Dyes</u>		
Fruit juices	-	
Vegetable juices	-	

TABLE - 2
Permitted synthetic colours for use in foodstuff

Colour	Colour Index Number 1971	Chemical Formula	Notes
<u>Red Colours</u>			
Azorubine	14720	C ₂₀ H ₁₂ N ₂ Na ₂ O ₇ S ₂	Food Red 3 (carmoisine)
Erythrosine	45430	C ₂₀ H ₆ I ₄ Na ₂ O ₅	Food Red 14
Ponceau 4 R	16255	C ₂₀ H ₁₁ N ₂ Na ₃ O ₁₀ S ₃	Food Red 7
Red 2G	18050	C ₁₈ H ₁₃ N ₃ Na ₂ O ₈ S ₂	Food Red 10
FD & C Red 40	16035	C ₁₈ H ₁₄ N ₂ Na ₂ O ₈ S ₂	Food Red17 (Allura Red)
<u>Yellow Colours</u>			
Sunset Yellow FCF	15985	C ₁₆ H ₁₀ N ₂ Na ₂ O ₇ S ₂	Food Yellow 3
Tartrazine	19140	C ₁₆ H ₉ N ₄ Na ₃ O ₉ S ₂	Food Yellow 4
Quinoline Yellow	47005	C ₁₈ H ₉ N Na ₂ O ₈ S ₂	Food brown 13
<u>Brown Colours</u>			
Chocolate brown HT	20285	C ₂₇ H ₁₈ N ₄ Na ₂ O ₉ S ₂	Food brown 3
<u>Green Colours</u>			
Fast green FCF	42053	C ₃₇ H ₃₄ N ₂ Na ₂ O ₁₀ S ₃	Food green 3
<u>Blue Colours</u>			
Indigotine	73015	C ₁₆ H ₈ N ₂ Na ₂ O ₈ S ₂	Food blue 1(Indigo carmine)
Brilliant Blue FCF	42090	C ₃₇ H ₃₄ N ₂ Na ₂ O ₉ S ₂	Food blue 2

Colour	Colour Index Number 1971	Chemical Formula	Notes
<u>Black Colours</u> Brilliant Black PN	28440	C ₂₈ H ₁₇ N ₅ Na ₄ O ₁₄ S ₄	Food black 1

TABLE - 3
Requirements for synthetic colours

Property	Purity (dye) % Min.	Volatile* Matter at 135C % Max.	Water Insoluble % Max.	Ether Extract % Max.	Subsidiary % Max.
Azorubine	85	15	0.2	0.2	2
Erythrosine	85	15	0.2	0.2	-
Ponceau 4R	82	18	0.2	0.2	2
Red 2G	82	18	0.2	0.2	2
Sunset Yellow FCF	85	15	0.2	0.2	4
Tartrazine	85	15	0.2	0.2	1
Quinoline Yellow	-	-	0.2	0.2	-
Chocolate Brown HT	80	20	-	0.2	15
Fast green FCF	85	15	0.2	0.2	1
Indigotine	85	15	0.2	0.2	1
Brilliant Blue FCF	85	15	0.2	0.2	3
Brilliant Black PN	84	15	0.2	0.2	4
FD & C Red 40	85	14	0.2	-	-

TABLE - 4
Number of containers selected as sample from colouring matter

Lot size	Number of containers to be selected
2 - 15	2
16 - 40	3
41 - 65	4
66 - 110	7
More than 110	10

PERMISSIBLE DAILY INTAKE OF THE COLOURING
MATERIALS PER BODY WEIGHT
ANNEX - 1

Colours	*ADI	Colours	*ADI
Annatto	0-1.25	Iron oxides	0-0.5
Azorubine	0-1.25	Ponceau 4 R	0-0.125
Beta-Carotene	0-5	Quinoline Yellow	0-0.5
Beta-Apo-8-Carotenal	0-5	Red 2 G	0-0.006
Beta-Apo-8-Carotenoic acid	0-5		
Beet powder	-	Riboflavin	0-0.5
Brilliant black PN	0.2.5	Sunset yellow FCF	0-5
Brilliant blue FCF	0-12.5	Tartrazine	0-7.5
Canthaxanthine	0-25	Titanium Dioxide	-
Caramel	-	FD & C Red 40	-
Caramel made by ammonium Sulphite process	0-100	Aluminium	-
Chlorophyll	-	Enocianine	-
Chlorophyll copper complex	0-15	Carrot oil	-
Chocolate brown HT	0-0.25		
Turmeric	0-2.5		
Curcumine	0-0.1		
Erythrosine	0-2.5		
Fast green FCF	0-12.5		
Gold	-		
Indigotine	0-5		

* <<Acceptable Daily Intake>> expressed as mg/kg body weight.

Preservatives Permitted for Use in Food Products per Gulf Standard No. 356/1994

Preservatives	EEC No.	Preservatives	EEC No.
Sorbic acid	200	Diphenyl (Biphenyl)	230
Sodium sorbat	201	Orthophenyl phenol	231
Potassium sorbat	202	Sodium Orthophenyl phenate	232
Calcium sorbat	203	Thiabendazole	233
Benzoic acid	210	Formic acid	236
Sodium benzoate	211	Sodium formate	237
Potassium benzoate	212	Calcium formate	238
Calcium benzoate	213	Hexamine (heamethylene teteramine)	239
Ethyl P-Hydroxy benzoate	214	Potassium nitrite	249
Ethyl P-Hydroxy benzoate Sodium	215	Sodium nitrite	250
Propyl P-Hydroxy benzoate	216	Sodium nitrite	251
Propyl P-Hydroxy benzoate Sodium	217	Potassium nitrite	252
Methyl P-Hydroxy benzoate	218	Acetic acid	260
Methyl P-Hydroxy benzoate Sodium	219	Potassium acetate	261
Sulphur dioxide	220	Sodium diacetate	262
Sodium sulphite	221	Calcium acetate	263
Sodium bisulphite	222	Lactic acid	270
Sodium metabisulphite	223	Propionic acid	280
Potassium metabisulphite	224	Sodium propionate	281
Calcium sulphite	226	Calcium propionate	282
Calcium bisulphite	227	Potassium propionate	283
Natamycin (pimaricin)	-	Carbon dioxide	290
Nisin	-	Calcium disodium ethylene diamine tetra-acetate	-
		Disodium ethylene diamine tetra acetate	-
		Heptyl Paraban	-

Antioxidants Permitted for Use in Foodstuffs per Gulf Standard No. 357/1994

EEC NO.	Antioxidant
220	Sulphur dioxide
221	Sodium sulphite
222	Sodium bisulphite
223	Sodium metabisulphite
224	Potassium metabisulphite
226	Calcium sulphite
300	L-ascorbic acid
301	Sodium ascorbate
302	Calcium ascorbate
304	Ascorbyl palmitate
306	Tocopherol (from nature sources)
307	Alpha-tocopherol (synthetic)
308	Gamma-tocopherol (synthetic)
309	Delta-tocopherol (synthetic)
310	Propyl gallate
311	Octyl gallate
312	Dodecyl gallate
320	Butylated hydroxyanisole
321	Butylated hydroxy toluene
322	Lecithin
-	Isoascorbic acid (erythorbic) and its sodium salt
-	Tertiary butyl hydroquinone
-	Trihydroxy butrophenone
-	Thiodipropionic acid
-	4-Hydroxymethyl 2-6 ditert butyl phenol
-	Guaiac resin (guaiac gum artificial)
270	Lactic acid
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
330	Citric acid
331	Sodium citrate
332	Potassium citrates

EEC NO.	Antioxidant
	Calcium citrates
333	Tartaric acid
334	Sodium tartrates
335	Potassium tartrate
336	Sodium Potassium tartrate
337	Orthophosphoric acid
338	Sodium orthophosphate
339	Potassium orthophosphate
340	Calcium orthophosphate
341	Citric acid esters of mono and di-glycerides of fatty acids (citroglycerides)
472	Phosphoric acid
-	Ethylenediamine tetra-acetic calcium disodium
385	Ethylenediamine tetra-acetic disodium
-	

Emulsifiers , Stabilizers and Thickeners Permitted for use in Food - Products per Saudi Arabian Standard No. 709/1994.

E.E.C No.	NAME
322	Lecthins
339	Sodium orthophosphates : - mono sodium dihydrogen phosphates - di sodium mono hydrogen phosphates - tri sodium phosphates
340	Potassium orthophosphates - mono potassium dihydrogen phosphates - di potassium mono hydrogen phosphates - tri potassium phosphates.
341	Calcium orthophosphates. - mono calcium tetra hydrogen di phosphates. - mono calcium mono hydrogen phosphates. - tri calciums di phosphates.
400	Alginic acid.
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calciums alginate
405	Propane-1,2-diol alginate (Gycol propalin alginate)
406	Agar
407	Carrageenan
410	Locust bean gum
-	Ghatti gum
412	Guar gum
413	Tragacanth
414	Acacia
415	Xanthan gum
416	Karaya gum
420	Sorbitol, sorbitol syrup.
421	Mannitol
422	Glycerol
430	Polyoxyethylene (8) stearate
432	Polyoxyethylene (20) sorbitan monolaurate.
433	Polyoxyethylene (20) sorbitan mono-oleate.
434	Polyoxyethylene (20) sorbitan mono-palmitate.
435	Polyoxyethylene (20) sorbitan mono-stearate.
-	Polyoxyethylene (20) sorbitan tri stearate.
436	Polyoxyethylene (8) sorbitan tri-stearate.
-	Polyoxyethylene (40) stearate.

E.E.C No.	Name
440A	Pectin
440B	Amidated pectin
442	Amionium salts of phosphatidic acid
450	Sodium and potassium polyphosphates.
450A	Diphosphates. - di sodium dihydrogen di phosphate. - tri sodium mono hydrogen diphosphate . - tetra sodium di phosphate. - tetra potassium diphosphate.
450B	Triphosphates. - penta sodium tri phosphates - penta potassium tri phosphates
450C	Polyphosphates
460	Micro crystalline cellulose.
461	Methylcellulose.
463	Hydroxypropyl cellulose.
464	Hydroxypropyl methylcellulose.
465	Ethylmethylcellulose.
466	Carboxymethylcellulose.
470	Sodium, potassium and calcium salts of fatty acids.
471	Mono-and di-glycerides of fatty acids.
472A	Acetic acid esters of mono-and di-glycerides of fatty acids.
472B	Lactic acid esters of mono-and di-glycerides of fatty acids.
472C	Citric acid esters of mono-and di-glycerides of fatty acids.
472D	Tartaric acid esters of mono-and di-glycerides of fatty acids.
472E	Mono-and diacetylartaric acid esters of mono-and di-glycerides of fatty acids.
472F	Mixed acetic and tartaric acid esters of mono-and di-glycerides of fatty acids.
473	Sucrose esters of fatty acids.
474	Sucroglycerides.
475	Polyglycerol esters of fatty acids.
476	Polyglycerol polyricinoleate.
477	Propane-1,2-di-ol of esters of fatty acid.
479	Esters of glycerol and thermally oxidized soybean fatty acid.
480	Dioctyl sodium sulfosuccinate.
481	Sodium stearyl -2- lactylate
482	Calcium stearyl -2- lactylate
483	Stearyl tartrate.
491	Sorbitan monostearate
492	Sorbitan tristearate
493	Sorbitan monolaurate
494	Sorbitan mono oleate
495	Sorbitan mono palmitate

E.E.C No.	Name
-	Amylose and amylopectin
-	Calcium acetate
-	Cholic acid
-	Desoxy cholic acid
-	Modified starch
-	Polydextroses A x N
-	Potassium sodium L (+) tartrate
-	Tarttric acid
-	Polyvinyl pyrrolidone
-	Sodium casinate
-	Succinylated moboglycerides
-	Sodium stearyl fumarate
-	Gelatin edible
-	Sorboyl palmitate
-	Stearyl citrate
-	Stearyl tartrate
-	Stearyl monoglyceridyl citrate.

APPENDIX III. PRODUCTS IMPORTED DUTY FREE:

Because Saudi Arabia is largely desert, crop production depends entirely on irrigation, mainly from non-renewable underground water. Recognizing the country's limited agricultural potential, the Saudi Government has exempted selected foodstuffs, feed, and livestock from import duties. Food and agricultural products imported duty free are as follows:

H.S. CODE	CATEGORY
0102.10.00 & 0102.90.00	Live Bovine Animals
0104.10.10-0104.20.00	Live sheep and Goats
0201.10.00-0202.30.00 0206.21.00-0206.29.00	Meat & Offal of Bovine Animals, fresh, chilled or frozen
0204.10.00-0204.50.32 0206.80.10-0206.90.19	Meat & Offal of sheep and Goats, fresh, chilled or frozen
0208.90.11	Camel meat, fresh, chilled or frozen
0901.11.00-0902.40.00	Coffee and Tea
0908.30.00	Cardamoms
1003.00.00	Barley
1005.10.00-1005.90.90	Corn (Maize) -importers of corn receive a rebate of 160 Saudi Riyals (\$42.66) per metric ton.
1006.10.00-1006.40.00	Rice
1007.00.00	Sorghum
1701.99.11-1701.99.31	Sugar (crystal, or varying refinement, cubes or blocks and powdered)
1901.10.10	Infant Foods based on milk or milk prepared as substitute for mother's milk, not containing cocoa
2207.20.11, 2207.20.90 & 2208.90.11	Ethyl Alcohol prepared for medical use
2304.00.00	Oil Cake (soybean meal)-importers soybean meal receive a rebate of 160 Saudi Riyals (\$42.66) per metric ton.

APPENDIX IV. TRADE BARRIERS

A. Import Tariffs

Saudi Arabia imposes a 12 percent import duty on all food and agricultural products with the exception of the following:

B. Products Subject to a 20 percent Customs Duty:

The Kingdom justifies imposition of a 20 percent import duty when local production of a food or agricultural product meets or exceeds 40 percent of total consumption. This measure is aimed at protecting local production from competitively priced imports. The table below provides a list of products subject to a 20 percent import duty.

H.S. CODE	CATEGORY	Ad Valorem Duty Rate
0207.10.00-0207.50.00	Meat and Offal of Poultry	20% (with minimum duty of US\$0.27 per Kg)
0208.10.10 & 0208.20.20	Meat of Rabbits or Hares, fresh, chilled or frozen	20% (with minimum duty of US\$0.27 per Kg)
0208.90.21 & 0208.90.22	Deer, and Gazelle	20% (with minimum duty of US\$0.27 per Kg)
0407.00.19 0408.11.00-0408.99.00	Table eggs Birds' eggs, not in shells, fresh, cooked or dried	20% (with minimum duty of US\$0.16 per egg)
1302.19.30	Tahina (sesame concentrate)	
1704.10.00	Chewing Gum	
1704.90.10-1704.90.40 1704.90.60-1704.90.90	Sugar Confectionery, Toffee and other	
1806.20.20-1806.90.90	Sugar Confectionery Containing Cocoa (including Ice-Cream & Ice-Cream powder)	
1901.10.20	Infant Foods based on milk or milk prepared as substitute for mother's milk, containing less than 10%, by weight of cocoa	
1902.11.10	Macaroni and similar products such as spaghetti and pasta	

1904.10.10 1904.90.10	Prepared foods obtained by the swelling or roasting of cereals of cereal products containing cocoa
1905.30.10 & 1905.90.93	Sweet Biscuits and other Biscuits, whether or not salted
2105.00.00	Ice Cream and other edible ice, whether or not containing cocoa
2201.10.10 & 2201.90.10	Natural Mineral Waters & Ordinary Natural Waters
2501.00.10	Common Salt
4409.10.00-4414.00.00	Molded Wood and Wooden Frames

C. Products Subject to a 100 percent Customs Duty:

Saudi Arabia imposes a 100 percent customs duty on tobacco and tobacco products and those products for which the country has achieved 100 percent self sufficiency. The 100 percent tariff rate on tobacco and tobacco products is aimed increasing government revenue and discouraging smoking.

H.S. CODE	CATEGORY
2401.10.10-2403.99.99	Tobacco and Tobacco Products
1001.10.00-1001.90.20	Wheat
1101.00.10	Wheat Flour
0804.10.10-0804.10.90	Dates, fresh or dried

D. Products Banned from Importation:

For religious reasons, Saudi Arabia bans imports of alcoholic beverages, live swine, pork and foodstuff ingredients or additives which contain pork products including pork fat, and gelatin. Meat and poultry shipments must be accompanied by a “Halal” slaughter certificate issued by an Islamic center in the country of origin.

Provided below are products banned by the Saudi Government:

H.S. CODE	CATEGORY
0103.10.00-0103.92.00	Live Swine
0203.11.00-0203.29.00 0206.30.00-0206.49.00 0210.11.00-0210.19.00	Meat & Offal of Swine, fresh, chilled or frozen

0205.00.90	Meat of Asses, Mules, or Hinnies, fresh, chilled or frozen
0208.20.00	Frog's legs
0908.20.00	Mace
1207.91.00-1302.19.10	Poppy Seeds, Hemp Seeds, Opium and Hops
2203.00.10-2206.00.00 2208.10.10-2208.50.00 2208.90.90, 2307.00.10	Alcoholic Beverages
4107.10.00	Leather of Swine

F. Shelf Life

U.S. exporters must pay attention to "Shelf life" regulations issued by the Saudi Arabian Standards Organization (SASO). The shelf life for several products was reduced in 1993.

Saudi Standard Number 702/1993 (Gulf Standard No. 150/1993) entitled "Expiration Periods of Food Products-Part One," modified expiration periods of selected food products. The shelf life of several products was halved, even though the expiration periods on others were actually increased.

The following table summarizes products subject to a shorter shelf life as a result Saudi Standard No. 702/1993:

Product	Type of packaging	Expiration period SSA 457/84	Expiration period SSA 702 (GS 150/93)
Spiced tomato sauce	Hermetically sealed: -metallic Containers	24 months	12 months
	-glass Containers	24 months	18 months
Tomato puree (pulp) & ketchup	Hermetically sealed: -metallic containers	18 months	12 months
Tomato sauce	Metallic containers Glass containers	N/a	12 months
		N/a	18 months
Strained baby foods	-tightly sealed glass containers & sterilized	24 months	12 months

Baby food in powder or granules form prepared from cereals, legumes, fruits or vegetables, etc.	-metallic containers packed under vacuum or in the presence of inert gas & tightly sealed	24 months	18 months
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G. Food products requiring by its nature definite temperature for storing:

Product	Type of packaging	Expiration period SSA 457/84	Expiration period GS 150/93
Beef & buffalo, meat	Suitable containers (temp. 0 c to (-2) c	4 weeks from slaughtering date	21 days
Mutton & goat meat	Suitable containers (temp. 0 c to (-2)	4 weeks from slaughtering date	14 days from slaughtering date

END OF REPORT