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Food and Agricultural Import Regulations and Standards

Country Report

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Report Highlights:

In addition to import procedures, the report has information on prevailing laws and regulations on labeling, use of additives, pesticide residues, and protection of brands and trademarks. Report Updated on July 8, 2002. Sections updated:

- Food Labeling
- Labeling of Dairy Products (in other specific standards)
- Implementation of Intellectual Property Right regulations
(In copyright laws)

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DISCLAIMER:

This report has been prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in (Rabat, Morocco) 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 may be 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.

Please contact this office, if you have any comments, corrections or suggestions about the material contained in this report. Our e-Mail address is agrabat@fas.usda.gov

I. FOOD LAWS

Moroccan food laws aim to control the quality of food and to prevent fraud concerning foodstuffs. The basic law currently in effect for fraud prevention and food quality control is the 13/83 law issued on October 5, 1984. This law supercedes the 1914 food law but stipulates that some of the 1914 law articles are still in effect.

The 13/83 law gives authority to various agents in the Ministry of Agriculture and particularly to the Division of Quality Control and Fraud Repression (DPVCTRF) to control, draw food samples, and report on infringements of the prevailing regulations. Also, under this law veterinarians and inspectors from the Ministry of Agriculture, agents from Custom's Office, and Sanitary Agents from the Ministry of Health have authority to inspect for fraud.

The 13/83 law also defines the procedure that agents should follow to investigate fraudulent products. In particular, it describes the food sampling procedures, the appeals system, and the procedures to seize and prevent sales of unsafe products.

In the 1914 law, articles 4 to 7 are still in effect. They indicate what types of metal to use with food products as well as the products to use to varnish and seal food cans. Also, articles 20-30 set the terminology of various food categories and set some basic requirements for each category.

II. LABELING REQUIREMENTS

Food labeling

On June 6, 2002, Morocco published a new regulation regarding food labeling that supercedes the January 2, 1915 decision . In addition to several new requirements, Arabic labels have been made mandatory . Other languages may be used but in addition to Arabic. Below are the main provisions for this new regulation.

Imported food, wether sold or distributed freely, must be labeled in such a way that it is not confusing to the consumer, especially regarding the nature, identity, quality, composition, useful products contents, quantity, species, durability, conservation, origin, and processing methods.

The labeling should not indicate that the product has special characteristics if these are common to all similar products.

Except as specified by the prevailing regulations for mineral water and foods for special use, the labeling of food products must not state any prevention, treatment, or human disease curing properties. These prohibitions and restrictions apply also to the presentation of food products including their shape, aspect, packaging material and its disposition, as well as to the environment in which they are being exhibited.

All items on the label should be easily comprehensible, in Arabic and, if necessary, in any other language and without any abbreviations except those provided by the current regulation or international conventions. Items have to be printed in readily-seen places and be visible, clearly readable, and indelible. In no case can the labels be dissimulated, hidden or separated by any other indications or images.

Food labels must include:

- 1) Denomination of the product: as set by the prevailing legislation, by Codex Alimentarius, or by prevailing trade practices. If there are no regulation regarding the denomination, it must describe the food, and if necessary, its use and be as accurate as possible to allow the final buyer to recognize the nature of the food and distinguish it from other products with which it might be confused. The denomination should also include the physical state of the products or the process it went through if omitting it might potentially be confusing to the buyer.
- 2) List of all ingredients sorted by decreasing weight at the time of packing. When the denomination or the label refers to a low/high amount of one/several ingredients the minimal/maximal quantity must be indicated, except if the ingredients are used exclusively in low amounts as flavorings. The list of ingredients is not required for 1) fresh fruits and vegetables, 2) sparkling water if denominated explicitly, 3) vinegar derived from one product, 4) cheese, butter, milk and cream when only dairy products, enzymes, and micro-organism culture have been added 4) products made of a single ingredient, and 5) Flavoring agents of which additives and supports have to be indicated.
- 3) Net quantity: it is not necessary for food products when the quantity is less than 5 grams or 5 milliliters except for spices and aromatic plants. When a food product is presented in cover liquid the net drained weight must be mentioned.
- 4) Production and expiry date (see section below)
- 5) Indication of any special storage conditions.
- 6) Name and address of the manufacturer, the packager, or the importer,
- 7) Place of origin if omitting it generates confusion for the buyer as to the origin
- 8) Notice of use if omitting it does not allow appropriate use, and special conditions of use including precaution of use.
- 9) Any other labeling requirements as stated in regulation relative to certain food products.
- 10) Alcohol volume title for drinks that are over 1.2 % of alcohol in volume.

In addition to the general Decree above that sets the basic rules for labeling, there are rules that are specific to some products.

Metric measurements are mandatory (law August 29, 1923). Moroccans are not familiar with U.S. measurement standards such as ounces, lbs., cups, servings, etc. However, unlike in Egypt and other Middle East countries, Moroccans tend to use western style numbers.

Production and Expiration date

Production and expiration dates are mandatory on prepacked food and feed products, including canned products and beverages (Decree 17-88, Law 88-179, of Sept.10, 1993). For products with a shelf life of less than three months, the day and the month must be indicated. If shelf life is between 3-18 months, the month and the year should be given. For products with more than 18 months' shelf life the full date should be given. U.S. exporters should be aware that, unlike in the U.S., when using dates in the format (xx/xx/xx), the date format should be (dd/mm/yy).

The implementing decree for production and expiration date (Decree 2-95-908 May 5, 1999 published in Official Bulletin#4692) decree sets up two lists of products:

- List I: Products for which the shelf life and the maximum temperature of storage are set by the government. This list includes refrigerated/ frozen/ processed meat and poultry, refrigerated/frozen/smoked/dried fish, milk, processed milk, ice-cream, cheese, cream, prepared meals, egg products and egg-made pasta, pasta stewed with meat, mineral water, fruit juice, drinks, and lemonades.

The expiration date for products in List I must be printed in the form of

“To be consumed by:” or

“To be consumed by the date shown on...”

followed by the date and the maximum storage temperature.

On April 2001, the government published a table with a list of products, their maximum shelf life and the maximum temperature for their storage.

-List II: Non-perishable products for which the expiration date is not mandatory. This list includes fresh fruits and vegetables, wine, sparkling wine, wine obtained from fruit other than grapes, beverages of more than 10 percent alcohol, vinegar, salt, solid sugar, confectionary products made almost only from colored or aromatized sugar, chewing gums, individual servings of ice cream.

For products that are not on the List I, the expiration date must be shown in the format

“To be consumed preferably by:” or

“To be consumed preferably by the date shown on..”.

The production and expiration date should be printed in apparent, perfectly legible and non-delible manner.

For prepacked food products that are not on Lists I and II, the packager is responsible for indicating the date by which the products keep their specific properties and the conditions under which they should be stored. The printing of the expiration date for these products is not mandatory.

A decree setting the format for printing storage condition requirements is to be published by the government at a later date.

Stick-on Labels

They are accepted if they were on the product initially. Once the commodity is unloaded in Morocco any use of sticker labels must be approved and supervised by the Fraud Control Office at the Ministry of Agriculture (DPVCTRF).

Morocco has no mandatory nutritional labeling requirements. U.S. nutritional labels are accepted but not mandatory.

III. FOOD ADDITIVE REGULATIONS

The basic law that authorizes use of antiseptics, colorants, artificial essence, and other additives is the Minister's decision of February 6, 1916, as modified by the decree of December 8, 1959 Decree and the decree 2-88-103, of August 28, 1989. The 1959 Decree specifies what types of colorants can be used for each type of food category including dairy products, sugar, salt, wine, beer, cedar, vermouth, syrups, vinegar, and many other products.

The most recent government decision regarding the use of additives is the Circular 001/97, issued jointly by the Ministry of Agriculture and Ministry of Public Health on September 6, 1996. It sets the rules for additives used in food products marketed in Morocco.

Importers need to be aware of four major points when considering use of additives:

- 11) There is a list of approved additives that can be used in food products in Morocco (Paragraph IV of the above-mentioned circular).
- 12) Additives can be used only in a predetermined list of foods under specific conditions mentioned in paragraph V of the circular, especially the maximum amount of residues and the maximum admissible doses.
- 13) Additives must be identified and fulfill the purity criteria mentioned in Para. VI.
- 14) Additives are accepted in compound and prepared food when they are authorized to be used in an ingredient of this food. Additives can be used up to the maximum accepted for each compound food.

Current Positive List of Additives

The most current list of additives on the positive list can be obtained from the Agricultural Affairs Office in Rabat or directly from the Ministry of Agriculture's Quality Control and Fraud Repression Office:

Ministere de l'Agriculture, du Developpement Rural-DPVCTRF

Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes

Station Dbagh, Avenue Hassan II, B.P. 1308, Rabat, Morocco

Phone: (212-3)729-7543/729-7545

Fax:(212-3)729-7544

Approval of New Additives

Pre-market approval is required for food additives. Before marketing an additive in Morocco, a petition must be submitted to the Ministry of Agriculture's Quality Control and Fraud Repression Service:

Ministere de l'Agriculture, du Developpement Rural et des la Peches Maritimes
DPVCTRF
Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes
Station Dbagh, Avenue Hassan II, B.P. 1308, Rabat, Morocco
Secretariat de la Commission Interministerielle Permanente
pour le Controle Alimentaire et la Repression des Fraudes.
Phone: (212-3)729-7543/729-7545 Fax:(212-3)729-7544

In addition to the explicit request, enclose the following information:

- 1) Name, Address, phone, and contact of the organization making the request.
- 2) Designation of the substance to be approved:
 - a) Nature of the substance (chemical name, usual name, chemical formula expressed in international standards).
 - b) Commercial name of the substance, name of the producer
 - c) Identity and purity criteria of the substance. Indicate also the percentage of impurities.
 - d) Daily Admissible Dose (indicate name of the organization that issued it)
 - c) any other physical or chemical information deemed useful.
- 3) Information on the food to which the additive is going to be added:
 - a) definition of the food(s) for which the approval is requested
 - b) procedure and dose to use the substance:
 - Description of the fabrication procedure with all necessary details on the mode of incorporation of the additive.
 - Justification of the use of the additive: purpose, expected effect, advantage of its use for the manufacturer, user, and consumer. Report on variable dose trials. Determination of the necessary dose to obtain the expected effect. Proofs of the effectiveness of the suggested doses. Criteria used to determine the effectiveness of the substance and conditions under which the effectiveness trial was conducted (temperature, pH, duration, etc..). Mention also any other procedures used to obtain similar results. Results of comparative trials where already one or more approved additive(s) play the same role.
 - c) If the substance is capable of affecting the hygienic characteristics of the food, provide results of the microbiological analysis showing that the hygienic quality of the final product has been preserved.
 - d) Method of analysis to control the additive doses in the product.

- 4) Data on approval by other countries indicating the authorized doses, conditions under which the substance is to be used, and the food product(s) for which the authorization has been granted. (If possible attach copies of the official authorizations.)
- 5) Provide if possible:
 - Evaluation of the quantities of the substance absorbed by the consumer as a function of the doses included in the food products and the estimated quantity of consumed food.
 - Statistical information on the consumption of the food product. Evaluation of excessive use by particular groups of consumers.
- 6) Provide list of joint documents.
- 7) Any physiological, toxicological, nutritional information on animal or human that may support the request.
- 8) Toxicological & Physiological information
 - a) Information on methods used to determine experimentally:
 - Toxicity
 - effect on reproductive functions
 - Carcinogenic/mutagenic effects
 - Allergenic properties and effect on immune functions.
 - Nutritional effect, whether favorable or not.Provide results of the methods used.
 - b) Any physiological or toxicological information on use on humans.
 - c) Any other relevant information that is deemed to be useful.

IV. PESTICIDE AND OTHER CONTAMINANTS

Pesticide imports, manufacturing, storage, and marketing are subject to strict government control (law 42-95, of January 21, 1997, Official Bulletin 448). Importers, producers, and distributors of pesticides need to be licensed by the government according to the procedure described in the Decree 2-99-106 of May 5, 99. In addition, each pesticide marketed has to be approved by the Ministry of Agriculture's Plant Protection Division:

Ministere de l'Agriculture, du Developpement et de la Peche Maritime
Direction de la Protection des Vegetaux
Service d'Homologation des Pesticides
Avenue Hassan II, Rabat, Morocco

The request for pesticide approval has to be made by the importer or the local producer according to the procedure described in the Decree 2-99-105 published on may 5 in the Official Bulletin# 4692.

Pesticide Control on Food Products

Imported food products are not systematically controlled for pesticide residues but Ministry of Agriculture agents (Plant Protection Inspector or Fraud Repression Controller) are authorized by law to request, if deemed necessary, that laboratory analysis be made for certain products or for products originating in some countries.

The Ministry of Agriculture refers to CODEX standards for tolerance levels.

V. OTHER SPECIFIC STANDARDS

Biotechnology Products - GMO's

The Livestock Division and the Plant Protection Division of the Ministry of Agriculture issued on August 1999 an internal memo by which they prohibited import and distribution of genetically modified food and food containing GMO ingredients. Although the memo has never been fully implemented, it was used to temporarily halt two corn shipments in 2000 and 2001. Following the first meeting of the Biotechnology Committee in summer 2001, a joint recommendation to set up clearer rules for importing and marketing biotechnology products was sent to the Prime Minister's Office late 2001. Currently, although there is no detailed regulation per se regarding biotechnology products, the Moroccan government is accepting feed corn shipments but is not allowing in food items and planting seeds that are known to be genetically modified. A certificate of non-GMO might be required for some food products if the government has evidence that the imported product contains products of biotechnology.

Importers who have doubts about the acceptance of their products into Morocco should double check with:

Ministere de l'Agriculture, du Developpement Rural- DPVCTRF
Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes
Station Dbagh, Avenue Hassan II, B.P. 1308, Rabat, Morocco
Secretariat de la Commission Interministerielle Permanente
pour le Controle Alimentaire et la Repression des Fraudes.
Phone: (212-3)729-7543/729-7545 Fax:(212-3)729-7544

Wine, Beer, And Other Alcoholic Beverages

Although imports of alcoholic beverages can be done theoretically by any importer, their marketing, sale, storage, and handling are subject to strict government control. Marketing of wines at the wholesale and retail levels is subject to a special license from the Ministry of Agriculture Fraud Repression Office. Other alcoholic beverages such as whisky, beer, and other spirits can be handled and marketed only by distributors licensed by the local authorities (Ministry of Interior). Alcoholic beverages can be sold only at licensed retail and wholesale points.

Morocco's regulations recognize four categories of wine (Decree 275-321 of 8/12/77):

- “Old Wine” that is over 25 months old and “Selected Wine” that is over 13 months old.
- “Vintage Wine”: includes the “Guaranteed Vintage Wine”, the “Controlled Vintage Wine” and the “Local Wine” which are produced under conditions and areas determined by the Ministry of Agriculture.
- “Sparkling Wines”
- “Ordinary wines”: Alcoholic content must be at least 12 percent in order to be imported and marketed in Morocco. The law also explicitly prohibits the sale of wines that have alcohol content of less than 12 percent (of volume) and prohibits the use of protected words or expressions. The characters specifying the type of wine must be at least 5 millimeters high. The labels “Red Wine”, “White Wine”, “Rosé”, “Table Wine”, and “Mixed Wine” can be used.

The origin labeled wines can be imported into Morocco if they comply with the regulations prevailing at the country of origin. (Ministry of Agriculture Decision 736-96, of June 27, 1996, published in the official bulletin 4384).

The basic law that sets the rules for labeling and marketing of wine in Morocco is the decree 2-75-321 issued on August 12, 1977. Alcohol content must be specified in unit or half units and should not differ by more than 0.5 percent of the content determined by analysis. Non origin labeled sparkling wines cannot be sold unless the label “Sparkling Wine” is indicated on the bottle. The size of the characters should be at least half of the size of the largest characters used on the label.

Origin labeled wines must have the following information on their label: 1) geographical denomination, 2) the labels “Origin label guaranteed” or “Guaranteed vintage wine” 3) brand name or vineyard name printed in legible characters. 4) alcohol content 5) name and address of the bottler printed in characters not exceeding two-thirds the size of the characters used to print the geographical denomination.

Bottling of wine is subject to strict requirements. Ordinary wines and common wine can be sold in 1 liter glass bottle or 1.5 liters PVC bottle. Guaranteed vintage wines, old wine, origin labeled wines can be marketed only in glass bottles of specific sizes (75 cc, 37.5 cc, 72 cc and 18 cc) (Article 19 of the 275-321 law on wine marketing). Sparkling wine bottles must have a capacity of 80 cc or 40 cc.

A certificate of origin and a certificate of laboratory analysis are required by the Ministry of Agriculture for imported of origin labeled wines.

For all other alcoholic beverages, except scotch whisky, gin, and spirits, a minimum of 280 grams per hectoliter is required. (Decree of October 4, 1976, published in the Official Bulletin 3338).

Alcoholic beverage bottles of more than 25 cc, except wines, whisky, and beers, whether produced locally or imported cannot be distributed to retailers or end-users unless a “Control Stamp” is stuck on the cap of each bottle. The stamp should be long enough to cover part of the bottle neck and should be stuck so that the stamp number remains readable (Ministry of Finance Decision, 723-96, April 12,

1996, Official Bulletin 4383).

Dairy Products

Morocco published a new regulation on production and marketing of dairy products (Decree 2-00425, December 7, 2000, Official Bulletin # 4862 of January 4, 2001). This Decree abolishes and replaces three major government decisions:

- 1 - Ministerial Decision of August 6, 1926: the basic regulation undermining milk marketing in Morocco. It included the requirement to add starch to imported milk powder.
- 2 - Article 20 of the October 14, 1914 decision: specifying that unless the milk is from cows, the species should be mentioned in the label.
- 3 - Ministerial Decision of March 10, 1917: for establishing controlled Milk processing units.

The new Decree provides definitions of various milk products and sets the hygienic and sanitary conditions for milk production, processing, and sale.

The Decree also stipulates that milk reconstitution from sterilized or UHT milk requires an authorization from the Ministry of Agriculture. Reconstitution of milk from pasteurized milk is prohibited. Addition of starch to imported milk powder for industrial use is no longer required.

Milk can be marketed only under the following categories:

- 1) Pasteurized or sterilized UHT whole milk at 30 grams of fat per liter
- 2) Pasteurized or sterilized UHT semi-skimmed at 15 grams of fat per liter
- 3) Pasteurized or sterilized skimmed UHT milk 0 grams of fat per liter

The various milk products as defined in the Decree must include in their label the following indications:

- 1 - Name of the product
- 2- Brand name or Company Name
- 3- Expiration date
- 4 - Fat Content
- 5- Volume or Net Weight
- 6- The citation: "to store at ..." followed by the appropriate storage temperature as set by the current regulations.
- 7- In addition to the label "Pasteurized Milk", "Sterilized Milk", or "UHT Sterilized Milk", indicate "Whole", "semi-skimmed", or "skimmed milk".
- 8- Registration number of milk pasteurization/sterilization plant.
- 9- The mention "Refrigerate after opening" or "use rapidly"

Butter

The regulation governing the marketing of butter is the Decree 2-93-179, December 12, 1995, published in the Official Bulletin 4338. This decree stipulates that each 100 grams of butter must contain at least 82 percent fat, and a maximum of 18 percent nonfat, of which water represents no more than 16 percent. It must also comply with the microbiological requirements as specified by the Ministry of

Agriculture.

When the butter is not from cows, the species from which it is issued must be indicated.

Butter with an acidity of over 15 (number of cc of normal potash for each 100 grams of finished products) is considered not suitable for consumption.

Butter can be sold in portions of 10, 12 grams, in slices weighing 125, 250, 500, 1000, 2500, and 5000 grams, and in blocks of 20 and 25 kilograms.

In addition to the minimum labeling requirement, imported butter labels must bear the statement "PASTEURIZED BUTTER", and indicate the country of origin, name of producer and its address, net weight, production date, and the shelf life.

The microbiological, physical, and chemical specification required for local and imported butter can be found in the Ministry of Agriculture Decision 699-93 of March 1996 (Official Bulletin 4370). This decision sets the maximum tolerated germ concentration and stipulates that the imported butter must fulfill the additional following requirements:

- 1) Imported Butter must be pasteurized and labeled as "PASTEURIZED BUTTER"
- 2) Butter must not be renovated or regenerated
- 3) Butter must be less than 7 months old
- 4) Butter must be stored at less than - 15 centigrade

Dietetic or Special Use Food

These products are consumed for special nutritional purposes. They include baby formulas, infant food, dietetic food, food with a guaranteed amount of vitamins, amino-acid, or magnesium, food particularly high or low in energy, lipids or proteins, low sodium, and low calorie diet food, etc.

Products included in this group can be sold as "DIETETIC FOOD" or "DIET FOOD" except baby formulas and infant food used by healthy children. The labels of these products should include:

- 1) Name of the product
- 2) Qualitative and quantitative information or the production process that gives the food its special characteristics.
- 3) List of ingredients and additives
- 4) Net weight
- 5) Name and address of the importer
- 6) Lot number
- 7) Production and expiration dates (mention the year) and, if needed, limit date for optimal use.
- 8) Precaution measures for its use
- 9) Special storage conditions if any
- 10) Energy content expressed in Kilo-Joules (KJ) or Kilocalorie (Kcal) as well as sugar, protein and fat content per 100 grams or 100 milliliters and daily recommended intake. When the energy content of the food is less than 50 KJ (12 Kcal) the exact energy content may be replaced by the expression "ENERGY VALUE LOWER THAN 50 KJ (12 Kcal) for 100 grams per 1000 milliliter".

For this special group of food, the label should not include any mention of prevention, treatment, or recovery or conjure up such properties.

In order for these products to clear customs, they must be registered at the Ministry of Health. The registration process is done by the local importer who should submit the following:

- 1) A request to register the product addressed to:
Ministere de la Sante (Ministry of Health)
Direction du Medicament et de la Pharmacie
B.P. 6202, Rabat Institut, Morocco
- 2) Detailed information on the ingredients, on the production and control process, and on the stability of the product.
- 3) An export certificate provided by the Official Authorities in the exporting country stating that the product is legally marketed for human use in the country of origin. In case of the United States, although the circular does not state it, the FDA certificate is accepted.
- 4) Laboratory analysis certificate provided by official authorities of the exporting country. The result of the analysis should include information on the ingredients and exipients, toxicological and bacteriological analysis, and provide reference of the relevant prevailing regulations in the country of origin.
- 5) Result of the scientific work and experiments made to show the advantage of using the products.
- 6) a sample of the item to be marketed.

Based on the decision of the joint commission from the Ministry of Health and the Ministry of Agriculture, the Ministry of Health issues the Registration Certificate that can be used to clear customs. The certificate is valid for 5 years and is renewable upon request from the importer. Infant powder milk can only be sold in pharmacies (decision of the joint commission of Ministry of Agriculture and Ministry of Health).

Chocolate

The regulation governing chocolate labeling is dated March 15, 1927. It stipulates that the label "chocolate" can only be used for products containing at least 32 percent of cocoa powder or paste. The label "Milk chocolate" can only be used for products containing at least 15 percent of solid matter obtained from evaporation of milk.

Honey

The name "Honey" can be used exclusively for the honey produced by bees. When the bees are fed sugar or other sweet feed, except honey, the products should be designated as "Sugar Honey". The label "honey" cannot be used for honey caramelized by heat or containing over 25 percent of water. (Article 5, Ministry Decision March 5, 1928).

Products that look like honey and that can be used for similar purposes cannot be imported, produced, or held for sale under any name unless they fulfill the conditions above (Article 6, Decree May 16, 1961).

The word “Pure” can be used only for the honey issued from bees and not for honey from sugar. The country of origin must appear in the honey product label. It should be printed in indelible characters of at least 5 millimeters. The name of the region may also be indicated on the label of “pure honey”. Mixing honey of different origins is prohibited (Article 7, Minister’s decision February 6, 1950).

Marmalade, Jelly, Jams

The denomination “Marmalade, Jelly, and Jams” followed by the name of one or several fruits or printed with the indication “Pure Fruit and Sugar”, can be used only for the products issued from refined sugar, white crystalized sugar, brown sugar, fresh or dried fruit, or fruit juice. They must be conserved without addition of any antiseptic except Sulfur Anhydride. No trace of Sulfur Anhydride should remain at the time of sale.

The denomination “All Fruit” must be reserved for products containing at least three types of fruits and prepared under the same conditions as mentioned above.

The denomination “RAISIN” combined with the indication “Pure Fruit and Sugar” is to be used for products issued from crystalized white sugar or brown sugar, and dried raisins, or grape juice. (Article 8, Minister’s Decision March 5, 1928, published in the Official Bulletin #806 issued on April 3rd 1928)

The use of the names of marmalade, jelly, or jams for products containing apple pulp, apple juice, apple marc’s is considered fraudulent unless the name is followed immediately by the words “AND APPLES” printed in the same characters. When apple, apple juice or the products mentioned in the article 8 are the dominant products, the name of the product used must be “jam, marmalade, or jelly, of apples with...”. (Article 9, Minister’s Decision March 5, 1928, published in the Official Bulletin #806 issued on April 3, 1928).

The following are not considered falsification (Article 10, Minister’s Decision March 5, 1928, published in the Official Bulletin #806 issued on April 3rd 1928):

- 1) The partial or total substitution of sugar with another sugar. When the substitution is over 15 percent, the product must no longer be labeled “Pure sugar” but “Fancy” or “Glucose” or any other name indicating this substitution.
- 2) The use of crystalized fruit or their syrups. In this case the name should be immediately followed by the word “Fancy”, or “Crystalized fruit”, or “syrups of crystalized fruit” and exclude the word “Pure sugar”.
- 3) The addition of commercially pure Tartric Acid ercially pure. The name of the products should be immediately followed by the word “Fancy”.
- 4) The coloration as permitted by the prevailing law. The name of the products should be immediately followed by the word “Fancy” or “Colored”
- 5) Adding aroma as permitted by the prevailing law. The name of the products should be immediately followed by the word “Fancy” or “Aromatized”.

6) Adding gelose or gelatin, gum and starch. The name of the products should indicate the name of the added products.

The use of the wordings “Pure Fruit” or “Pure Sugar” are in these cases prohibited.

When the last three processes are all used, the product should not indicate any name of fruit and should be labeled as “Artificial”.

It is prohibited to import, carry, and hold for sale under the names specified in article 8,9, and 10 any jam or jelly containing over 40 grams of water for 100 grams of products and for marmalade any products containing over 45 grams of water for 100 grams of products. (Article 11, Minister’s Decision March 5, 1928, published in the Official Bulletin #806 issued on April 3, 1928)

Milk Replacement for calves

Whole milk to be used for animal feeding must contain at least 5 percent of alfalfa flour. This applies to powder and non-powder milk. A sanitary certificate stating that the imported milk has been prepared especially for animal feed and that alfalfa flour has been added during the production.

The packaging for replacement milk should indicate the brand and the producer’s name, the composition of the milk, and the statement “Milk with alfalfa flour to be used for animal feeding”.

(Decree Nov. 12, 1957, published in the Official Bulletin 2352 of Nov. 22, 1957)

Mixed Feeds

A license from the Ministry of Agriculture is required to market mixed feed in the Moroccan Market. (Decision of August 7, 1946 published in the Official Bulletin 1766 of August 30, 1946). Another decision of the Ministry of Agriculture (Decision of January 1947, published in Official Bulletin 1788, January 31, 1947) stipulates that :

- The license is given by the Ministry of Agriculture after approval and assignment of a log number by an official laboratory.
- The label must include: the brand, the name and address of the manufacturer, the name of the product, the specie for whom the feed is made, the official laboratory log number, the manufacturing date.
- The label should be of one of the following colors:

- 1) Red with black printing for mixes
- 2) Blue with black printing for nitrogen concentrate and mineral supplements
- 3) White with printing of different colors according to the targeted species for balanced mixed feed.

- The indications on the label should be also printed on promotional material.

The label for feed mixes, defined as 2 or 3 well-mixed feed ingredients whether added or not with minerals or vitamins, must indicate the names of the ingredients and the percentage of each ingredient in the mix.

The label of balanced mixed feed must include also the name and the percentage of the ingredient, the content in digestible protein, the dry matter content in grams per kilogram, and the feed value expressed in Scandinavian Feed unit per kilogram.

The protein meals cannot be sold without a certificate showing their protein and fat content (Decision of June 9, 1950, published in the official bulletin #1965 of June 23, 1950).

Mineral and Nitrogen Supplement for feed

In addition to the labeling required for mixed feed, the labels should include (Article VII, Decision of January 1947, published in Official Bulletin 1788, January 31, 1947):

- The amounts at which the supplement is to be incorporated in the rations according to the species, age of the animals and production level.
- Nitrogen concentrate label should show the percentage of digestible protein.
- The content in grams per kilogram of calcium, phosphate, chloride for mineral supplements.

Use of oestrogen, arsenical, antimonial substances, meat meal and animal fats

A joint Ministry of Agriculture and Ministry of Health decree of June 31, 2001 (Official Bulletin #4874, Feb. 15, 2001) supersedes a 1963 decree and maintains the prohibition of use of arsenical, antimonial and oestrogen substances in feeding animals. In addition, the new decree prohibits the use of meat and bone meal (except fish meal), blood meal and animal fat in feeding animals (including aquaculture) for any purpose.

Under the new decree it is also prohibited to import, hold for sale, or sell feed containing these substances and feed ingredients. Also, it is prohibited to import, to hold for sale, and to sell food products from animals to whom the above mentioned substances were administered by whatever method.

Day Old Chicks

The regulation governing the imports of day old chicks into Morocco is the Ministry of Agriculture decision of 2421-97 of January 29, 1998, published in the Official Bulletin 4558. Under this regulation, imported breeding day old chicks that weigh no more than 185 grams must comply with the following requirements:

- Maximum age 1 day.
- The male chicks should represent no more than 20 percent per lot. All male chicks must be nail-trimmed and delivered in separate cases.
- Chicks must be shipped with a Certificate of Origin mentioning the strain and that the birds are for breeding purposes. This certificate must be delivered by the official authorities of the exporting country.

Live Animals: Dairy and Beef Cattle

Imports of non-breeding dairy and beef cattle in Morocco are limited because of the high customs duties. Imports of breeding cattle are governed by the Ministry of Agriculture Code of Procedure 3897 of June 20, 1997. A new code is expected to be released shortly by the Ministry of Agriculture. In addition to the sanitary requirement, imports of breeding cattle are restricted to animals fulfilling the following conditions:

Dairy Cattle:

- Exclusively pregnant breeding heifers.
- Accepted dairy breeds are Holstein (black and white or red and white), Holsteinized black and white cattle, Montbelliard, Fleckvieh, Dutch Red and White (RMY), Danish Red and White (DRK).
- Maximum age is 30 months at the point of entry for Holstein, Holsteinized black and white, and at most 32 months old for Montbelliard, Fleckvieh, Dutch Red and White (RMY), Danish Red and White (DRK).
- Must at least 5 month pregnant at the point of entry in Morocco. A pregnancy Certificate is required.
- Weight at least 500 kilograms at point of entry into Morocco. A weight of plus or minus 10 percent is accepted.
- A certificate indicating that the animals were born with their dam in the exporting country. A birth certificate with identifying marks must be provided by appropriate authorities of the exporting country.
- The heifer's pedigree must bear the statement "ORIGINAL UNIQUE EXPORT"
- Registered and identified Holstein heifers can be imported into Morocco.
- The heifer's sire must be progeny tested with a positive index on quantity of milk, fat and useful matter. The sire's index must be shown on each heifer's pedigree and should result from testing done at the earliest one year before the year of birth or the heifer.
- The Holstein heifer's dam must produce 6,500 kilograms of milk and 250 kilograms of fat on 305 days lactation period basis. Increase these values by 10 percent for second lactation and beyond.
- Heifers must be inseminated by semen from a positive index sire.

Beef Cattle:

- Exclusively pregnant breeding heifers
- Accepted beef breeds are Santa Gertrudis, Tarantaise, and Charolais.
- Maximum age is 32 months upon entry to Morocco.
- At least 5 months pregnant at the point of entry in Morocco. A pregnancy certificate is required.
- Weight of at least 500 kilograms for Santa Gertrudis and Charolais and 400 kilograms for Tarantais. A weight of plus or minus 10 percent is accepted.
- Heifers must have a certificate stating that they and their dams were born and raised in the exporting country.
- The heifer's pedigree must mention "ORIGINAL UNIQUE EXPORT".
- The heifer's sire must be progeny tested with a positive index for meat traits, growth, type, carcass and feed efficiency. The sire's index must be shown on the heifer's pedigree.

Current Status of Import of Cattle and Cattle Genetics

Following the BSE crisis in Europe, The GOM prohibited imports of live cattle from all countries including the U.S. (Decision 1615-00 of November 14, 2000, Official Bulletin 4848 of November 11, 2000). While imports of cattle from the U.S. is likely to be permitted again, restriction of imports from European countries is expected, at best, to be phased out gradually. Imports of cattle semen from the U.S. is allowed as long as the semen fulfill the Ministry of Agriculture specifications.

Dioxin: Ban from Belgium

Following the dioxin crisis in Belgium, the Moroccan Ministry of Agriculture issued a decision (# 906-99 of June 8, 1999) prohibiting entry into Morocco of the following products from Belgium:

- 1) Live chickens
- 2) Animal products and products from animal origins from all species.
- 3) Transformed animal proteins
- 4) Raw materials containing animal fats or products from animal origins and used as ingredients for animal feed.
- 5) Feed to be used as animal feed and containing animal fats, or animal origin products, except the feed to be used for petfood.

The products mentioned above, except live chickens, coming from other countries cannot be accepted into Morocco unless they have the following documents provided by the official authorities and certifying:

- 1) That the origin of the products is not Belgian
- 2) They have not been made, mixed, prepared, and/or added with animal origin products from Belgium.
- 3) The products did not come from animals or eggs from farms that are sequestrated by the veterinary services because of the use of feed originating from Belgium and susceptible to be contaminated by dioxin.
- 4) Present no risk for the consumer's health.

The restriction on imports from Belgium is expected to be abolished shortly.

Fruit and Vegetable Juices

The basic regulation controlling the production, marketing, and labeling of fruit and vegetable juice is the joint circular 002/97 issued by the Ministry of Agriculture and the Ministry of Public Health. A copy of the circular can be obtained from the Agricultural Affairs Office in Rabat or directly from the Ministry of Agriculture's Fraud Repression Office.

The circular defines which products can have the label "VEGETABLE JUICE" and when to use the name of the vegetable, or the words "Fresh", "Pure", and "Salted". It also defines under what conditions mixing and concentration of juice is permitted. Dilution of vegetable juice is prohibited except when it is done right before consumption in presence of the consumer or using adequate mixing machines verified by the GOM. It is also prohibited to add alcohol, antiseptics, tartaric acid, lactic acid as well as any non-authorized substance.

Juice labels should indicate the name of the importer and the net weight in centiliters.

Salt

All salt whether produced locally or imported must contain Iodine. The iodine must be added in the form of Potassium Iodate (KIO_3) at 80 milligram for every kilogram of salt. A waiver of 10 mg/kg is tolerated.

Salt must be packed with rainproof, chemically stable material. Packs cannot exceed 1 kilogram net weight.

The label "Iodized Salt" must be apparent and have a dimension of at least 6 milliliters. It must indicate: the name of the producer, the country of origin, the rate of iodine used, production date, the number of the lot, ingredient list, authorized additives used, and net weight. No therapeutic information should be on the label.(Decree 2-95-709, December 12, 95, Official Bulletin 4338)

Product Samples and Mail Order Shipments

Samples of food products sent to importers are subject to the full import regulations.

VI. COPYRIGHT LAWS

Morocco is a member of the World Intellectual Property Organization(WIPO) and signed several international agreement for intellectual property rights protection. The most important agreements signed by Morocco are:

- The Paris March 20, 1883 Convention for Intellectual Property Right Protection
- The Madrid April 14, 1891 Protocol regarding the international registration of brand names
- The Hague November 6, 1925 Protocol regarding the registration of industrial models and drawing.

A new unified law of intellectual property rights that complies with the WTO requirements has been

passed by the Moroccan Parliament and should be implemented next month. This law will replace the 1916 and 1932 laws that used to protect trade marks and brand names. Under the new law a new government agency for intellectual property right protection is created: the Moroccan Office for Commercial and Industrial Property "Office Marocain de la Propriété Industrielle et Commerciale, OMPIC".

Foreign companies enjoy trademarks and brand protection in Morocco as stipulated by the Madrid April 14, 1891, Protocol. Exporters from countries not signatory of the Madrid Arrangement must apply through a resident in Morocco to have their trademarks and brand names registered.

Detailed guides for registration can be obtained through the Agricultural Affairs Office or directly from:

Office Marocain de la Propriete Industrielle et Commerciale, OMPIC

Route de Nouasser, RS 114, Km 9,5 Sidi Maarouf

B.P. 8072, Oasis, Casablanca, Morocco

Phone:(212-2) 233-5486/233-5167 Fax:(212-2)233-5480/233-5339

WebSite: www@mcinet.gov.ma Email: opic@mcinet.gov.ma

Morocco's parliament passed the implementing decree of the intellectual property rights law dealing specifically with protection of plant breeders' rights (Law 1-96-255, January 21, 1997, published in the Official Bulletin 4482 of May 15, 1997). On March 2002, the implementing decree was passed by the GOM. As a final step, several ministerial decrees that specify the practical and detailed conditions of application of the law (i.e. fee payments, criteria for varieties, etc.) are on the approval process and should be published shortly. The key office to contact for IPR regarding crops is

Ministere de l'Agriculture et du Developpement Rural - DPVCTRF

Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes

Station Dbagh, Av. Hassan II, BP.1308; Rabat, Morocco

Contact: M. HILALI, Abderrahman; Directeur

Phone: (212-3)729-7543/729-7545 Fax:(212-3)729-7544

VII. IMPORT PROCEDURE

For animal and animal products including seafood, the basic regulation that states the requirement of sanitary certificates is the Decree 2-89-597 (October 12, 93, published in the Official Bulletin 4227):

1) Livestock

A sanitary certificate delivered by the official authorities of the country of origin no more than three days before the departure of the animals. The certificate should indicate the number of animals, their species, their description, name and address of the expeditor and the addressee. It should certify that in the country of origin there is no contagious disease in the species exported.

A sanitary certificate delivered at the export point by the local official authorities indicating the animals at the time of loading do not show any clinical sign of disease.

A Certificate of Analysis delivered by an official laboratory of the country of origin and indicating results of the tests required for each species.

2) Animal Products

A sanitary certificate delivered by the government authorities of the exporting country is required. It should indicate the nature of the product, the quantity, the packaging, the method of transport used, and the name and address of the expeditor and the addressee. The certificate should also indicate that the product did not contain any antiseptic or non-authorized colorant or additives, or any residue of antibiotic, anti-Coccidia, hormones, pesticides, or any drugs whatsoever. It should also indicate that it came from healthy animals at the slaughter time, that there were no radioactive elements, and that the product was prepared in establishment that is regularly controlled by the veterinary service, and should acknowledge that the product is good for human consumption.

A certificate of physical and chemical analysis provided by an official laboratory at the country of origin.

3) Other animal products and animal multiplication products

A sanitary certificate issued by the official veterinary authority of the country of origin certifying that the product is from healthy, free of contagious diseases animals is required. The certificate should indicate that the product was prepared in an establishment that is regularly inspected by the veterinary services in the country of origin.

4) Seafood products

A sanitary certificate indicating that the product does not contain any toxin or pathogenic germs is required. This certificate should also indicate that the products were inspected by the official veterinary authorities and are suitable for use for human consumption.

Following the BSE outbreak in Europe, Morocco has issued several regulations to prohibit or restrict imports of live animals and animal products and by-products from countries that are not BSE free.

(738-96, May 2, 1996, Official Bulletin 4374).

5) Point of Entry to Morocco for Animals and Animal Products

Imported live animals, animal products, and byproducts can enter Morocco only through specified ports and airports. Entry ports are Casablanca, Tanger, Kenirta, Safi, Agadir, Jorf Lasfar, Nador, Al Hoceima, Dakhla and Laayoune. Entry airports are Casablanca (MohamedV), Agadir, Fes, Tanger, Oujda, Rabat-Sale, Marrakech, Laayoune, Dakhla, and Ouarzazate. (Minister of Agriculture and Minister of Finance decision Decision 1726-96 of September 1996, published in Official Bulletin 4418 of October 3, 1996).

In addition to the laws and regulations that govern the marketing of locally produced food, imported products are governed by the Circular 1 issued jointly by the Ministry of Agriculture and the Ministry of Finance.

At the point of entry imported products are handled differently, depending on whether they are of animal origin or plant origin:

1) Animal and animal products: these include live animals, animal products and by-products, animal breeding products, sea products, fresh water products, and feedstuffs, including mineral complements and premixes.

The sanitary inspection is done by the veterinarians of the Ministry of Agriculture's Livestock Division. It may consist, in addition to verifying the compliance of imports documents, of physical control of the products or eventually in drawing of samples for laboratory analysis. Based on the result of this analysis, veterinarian inspectors at the point of entry issue a sanitary certificate to admit the good or reject it.

2) Plants and plant products are inspected by an inspector from the Plant Protection and Control Division at the Ministry of Agriculture (DPVCTRF).

The Plant Protection inspectors verify the compliance of the import documents with the requirements and may do a physical control or even request that a sample is taken for laboratory analysis. Based on the results of this control, the Plant Protection inspector issues a phytosanitary certificate in which he either 1) accepts that the products enter the country; 2) requests that the product be fumigated at the port or in approved stations; or 3) rejects the product and/or requests its destruction.

Customs Officers will not authorize the goods into the country without a sanitary or a phytosanitary certificate issued at the point of entry.

3) In addition to the sanitary and phytosanitary control, foodstuffs and feedstuffs are controlled by representatives from the Ministry of Agriculture's Fraud Repression Office and by customs officers. This control by the two offices simultaneously consists in verifying the conformity of the import documents, reinspecting the imported goods, and, if necessary, drawing samples for laboratory analysis. The laboratory analysis is not mandatory but can be requested by the Fraud Repression Inspector based on the commodity, importer's experience, and sometimes

the origin.

The food and feed analysis is done by laboratories designated by the government. These laboratories issue a certificate of “Conclusion of the Control of Fraud Repression” which is necessary for customs clearance.

The Ministry of Agriculture’s Fraud Repression Service has offices in Casablanca, Agadir, and Tanger through which most of the imported goods come in. In small entry points where Fraud Repression does not have an office, the Custom Officer is in charge of sampling the products and sending the samples to official laboratories.

The list of approved Fraud Repression laboratories has been set by decree as stipulated in the 13/83 Fraud Repression Law. The most widely used laboratories are:

- Laboratoire Officiel d’Analyse et de Recherches Chimiques-Casablanca
- Laboratoire d’Analyse et de Recherches Veterinaires, Casablanca
- Laboratoire du Service du Cotrole et de la Multiplication des Semences et Plants-Rabat
- Laboratoire de Technologie des Cereales de l’INRA
- Laboratoire de Technologie des Cereales de l’ONICL
- Laboratoire de l’Institut Pasteur-Casablanca
- Laboratoire d’Analyse et de Recherches Veterinaires de Tanger
- Laboratoire d’Analyse et de Recherches Veterinaires d’Agadir
- Laboratoire de l’Institut National d’Hygiene

The most widely used business language in Morocco is French. Therefore, even if English documents are acceptable, it is generally a good practice to present French documents to expedite customs clearance. Normally, it takes less than a week to clear products through customs. If a sample of food is taken for laboratory analysis, the customs clearance may be delayed up to 8 days and the importers have to pay the cost of the laboratory analysis.

Appeals System

According to the 13-83 food law, when the laboratory results provides evidence that the imported product does not comply with the prevailing regulations, the importer is notified by the head of Fraud Repression Office at the Ministry of Agriculture. The importer may appeal within eight days after the receipt of the notification and may request a second laboratory analysis be made. The FRO head sends the product samples to a second approved laboratory. Any supporting documents that the importer wants to provide to the second laboratory have to be transmitted through the head of FRO. The results of the second analysis are also provided to the head of Fraud Repression Office.

Normally, the importer will pay a deposit to the Moroccan Treasury that will be used, if the second analysis confirms the first results, to pay additional charges such as storage of the goods, laboratory cost, and sample delivery. If the results of the second analysis don’t provide any evidence of law

infringement, the deposit is paid back to the importer.

When the importer does not appeal within eight days and when the results of the second analysis confirm the results of the first one, the report is filed in the court who decides whether to reject the product or not.

APPENDIX A - MAJOR REGULATORY AGENCIES

Ministere de l'Agriculture et du Developpement Rural - DPVCTRF

Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes

Station Dbagh, Av. Hassan II, BP.1308; Rabat, Morocco

Contact: M. HILALI, Abderrahman; Directeur

Phone: (212-3)729-7543/729-7545 Fax:(212-3)729-7544

PLANT PROTECTION, QUARANTINE, FRAUD CONTROL OFFICE, ADDITIVES
PHYTOSANITARY CERTIFICATE, IMPORT REQUIREMENTS, INTELLECTUAL PROPERTY
RIGHTS

Ministere de l'Agriculture et du Developpement Rural - DE

Direction de l'Elevage

Quartier Administratif, Chellah; RABAT, Maroc

Contact: Ahmed SBIHI; Directeur de l'Elevage

Phone:(212-3)776-5077 Fax:(212-3)776-4404

LIVESTOCK & PRODUCTS, FOOD, SANITARY REQUIREMENT, QUARANTINE

Ministere de l'Agriculture et du Developpement Rural - DVHA

Division de Veterinaire de l'Hygiene Alimentaire

Quartier Administratif, Chellah; RABAT

Contact: Mohamed HOMANI; Chef de Division - Food Hygiene

Phone:(212-3)776-0687/776-5077 Fax:(212-3)776-4404

SANITARY REQUIREMENT, LIVESTOCK PRODUCTS, HYGIENE, CERTIFICATE

Laboratoire Officiel d'Analyses et de Recherches Chimiques

25, Rue Nichakra Rahal; CASABLANCA

Contact: M. El Arbi HACHIMI; Directeur General

Phone:(212-2)230-2007/230-2196 Fax:(212-2)230-1972

OFFICIAL LABORATORY, FOOD ANALYSIS,

American Embassy-Rabat

Agricultural Affairs Office-Rabat

PSC 74, Box 002. APO AE09718

Contact: Merritt Chesley, Agricultural Attache

Aziz ABDELALI, Agricultural Specialist

Phone:(212-3) 776-2265

Fax:(212-3) 776-5493

Email:Agrabat@fas.usda.gov

USDA/FAS, U.S. AGRICULTURAL EXPORT PROMOTION, U.S. EMBASSY, RABAT