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Kuwait

Food and Agricultural Import Regulations and Standards

Country Report

2005

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Report Highlights:

This is an update on FAIRS Report KU5001. Kuwait enforces shelf life standards on 44 food products, recognizes manufacturer- defined self-life for all other food products, requires Arabic or English/Arabic language labels, and accepts stickers as labels. On December 26, 2004 Kuwait lifted the ban - imposed in late December 2003 - on imports of U.S. beef and its derivatives, with the exception of Washington State. On May 29, 2005 Kuwait lifted the remaining ban on all imports of U.S. beef, inclusive of the state of Washington.

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Kuwait: Food Import Regulations And Standards

Last Updated: June 14, 2005 (Section 1, Para 11 amended, Para 12 added; Section 9 Appendix C revised)

DISCLAIMER: the Agricultural Trade Office of the USDA/Foreign Agricultural Service in Dubai, UAE has prepared this report for U.S. exporters of domestic food and agricultural products. While every possible care has been taken in the preparation of this report, the information provided might be dated, 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.

A. General

1. Overview of Food Laws

Kuwait is a member of the Gulf Cooperation Council (GCC), which also includes Bahrain, Oman, Qatar, the United Arab Emirates and Saudi Arabia. GCC member states are working hard to harmonize food import standards, including label and shelf-life regulations.

A significant step towards regulatory harmonization came with the issuance of Gulf Standard (GS) 150/1993, Part I, under which a number of regional food shelf-life standards were established.

On January 5, 1997, Kuwait's Ministry of Commerce and Industry issued Ministerial Decree (MD) 146/1996, recognizing GCC shelf-life standards for 44 out of the 75 products covered under GS 150/1993, Part I. As of July 5, 1997 these new standards were enforced. (See Appendix A for a list of the products covered under MD 146.)

As of September 1998, Kuwait Municipality started to accept a shelf life of 6 months for fresh table eggs instead of 3 months stipulated in MD 146/1996. This is of particular interest to U.S. suppliers who considered the 3-month shelf-life condition difficult to meet.

Kuwait will continue to recognize manufacturer-recommended shelf-life durations for those food products not covered under MD 146/1996. Many Kuwaiti importers, however, require that all food products fully comply with GCC shelf-life standards, even those products not covered under MD 146/1996. In any case, a product will be barred from entry if more than half of its shelf life has elapsed at the time of arrival to Kuwait.

As of the beginning of 2003, the GCC countries, with the exception of Kuwait, implemented the long awaited "Unified Customs Law and Single Customs Tariff" (UCL). Under the UCL, it was agreed to apply a unified customs tariff of five percent on practically all processed food products. Also, it was agreed under the UCL that a one entry point policy for all products imported in the GCC countries be implemented as of the beginning of 2003.

As of September 1, 2003 Kuwait's Customs Directorate started to implement the UCL, which imposes a flat five percent import tariff on practically all processed food products. Live animals, fresh fruits and vegetables, seafood, grains, flours, tea, sugar, spices and seeds for planting are exempt from any import duty under this law.

The one entry point practice approved under the UCL has not however been implemented, in all the GCC countries to this date because of a variety of reasons, including disparity of food control procedures, quality of health laboratories and procedures for dividing tariff proceeds among the member countries.

The Department of Standards and Metrology, Public Authority for Industry (PAI), in cooperation with other concerned departments, including the Kuwait Municipality (KUM), the Ministry of Public Health (MOPH), the Ministry of Commerce and Industry (MOCI), the Public Authority for Agricultural Affairs and Fish Resources (PAAFR) and the Kuwait Institute for Scientific Research (KISR), is responsible for establishing local food safety standards. Regulations become enforceable only after they are officially announced in a ministerial decree and published in the official gazette of Kuwait. Usually, a grace period of up to six months is granted prior to enforcement of any new regulations.

The Food Safety Committee, which comprises representatives of all the above agencies, may recommend a temporary ban on imports of food products from certain countries where a food health hazard is announced.

On December 27, 2003, PAAFR imposed an import ban on all ruminant animals from the United States following the detection of BSE in a dairy cow in the Washington state. Similarly, on December 29, 2003, MOCI imposed an import ban on all fresh, chilled and frozen beef and their derivatives from the United States for the same reason. Similar import bans were already in place against live cattle and their products from the European Union (EU), Japan and Canada due to detection of the BSE disease in those countries. On December 26, 2004, Kuwait became the first country among the Gulf Cooperation countries to lift its import restrictions on U.S. beef. However, the Kuwaiti Government action omitted U.S. beef and beef derivative products sourced from cattle of Washington State.

On May 29, 2005, Kuwait removed the remaining restrictions on U.S. beef, including beef and beef derivative product originating from the State of Washington. This action brings Kuwait into compliance with international standards as defined by the OIE regarding the trade of beef from countries with a declared detection of the BSE disease. Furthermore, it comes after Kuwait public health authorities reviewed the U.S. animal health system and became convinced the U.S. applied its sanitary standards equally across the country.

Regulatory enforcement is divided between the KUM, MOPH and PAAFR. The Imported Food Department of KUM is responsible for visually inspecting all imported food products, verifying compliance with label regulations and drawing samples for laboratory analysis by the MOPH. In general, new-to-market products and products that have failed past inspections are subjected to thorough inspection. Laboratory testing may take 7-10 days depending on the type of tests required. In some cases, the testing may take 2-4 weeks to be completed.

Trade contacts report that Kuwaiti officials are willing to work with companies to ensure that food and agricultural imports are not disrupted. For example, officials are willing to approve food labels prior to product export. Pre-export approval can significantly speed import clearance, particularly for new-to-market products and brands.

Compliance disputes are handled by a "Food Committee" comprised of representatives from the KUM, MOPH, PAI, PAAFR, KISR and the Kuwait Chamber of Commerce and Industry. The committee determines the validity of a complaint and can order re-inspection if found to be warranted. Trade contacts report that consignments with minor labeling infractions may be

granted a one-time waiver provided the products are found to be completely safe for human consumption.

Live animals and plants, feedstuffs and horticultural products such as seeds for planting are inspected at the port of entry by the PAAFR, which decides if quarantine is warranted. Feedstuff samples are routinely analyzed at a specialized PAAFR laboratory.

To facilitate entry, suppliers are strongly encouraged to work closely with their local importers to obtain pre-export approval for labels, particularly for new-to-market products, and to ensure that their products meet all local import regulations.

2. Labeling Requirements

Label regulations are contained in Kuwait Standard (KS) 42/1973, which is identical to GS 9/1984. Under KS 42, food labels must include the following information, in Arabic, on the original label or primary packaging:

- Product and brand name
- Country of origin
- Ingredients, in descending order of proportion
- Additives, if any
- Origin of animal fat (e.g., beef fat), if applicable
- Net content in metric units (volume in case of liquids)
- Production and expiry dates (English digits only are also permitted, as is Arabic/English)
- Manufacturer's and/or packer's name and address
- Special storage, transportation and preparation instructions, if any.

Bilingual labels are permitted, provided one of the languages is Arabic (e.g. Arabic/English). Arabic language stickers are permitted in lieu of original Arabic or bilingual labels, provided the sticker: 1) is extremely difficult to remove; 2) includes all required label information; 3) does not cover required information on the original label; and 4) does not contradict information on the original label. In fact, local officials consider such stickers to be labels.

Production and expiry (P/E) dates must be engraved, embossed, printed or stamped directly onto the original label or primary packaging at the time of production, using indelible ink. As noted above, these dates may be printed in English only, Arabic only or English/Arabic. These dates may not be printed on a sticker. U.S. bar coding is not permitted in lieu of P/E dates and a label may not contain more than one set of P/E dates. The dates must be printed in digit form (no text is permitted) in the following order, depending on the shelf-life of the product:

- Day/month/year for products with a shelf-life of 6 months or less;
- Month/year for products with a shelf-life longer than 6 months.

For example, 1/1/2001 is permitted for a product with a shelf-life of 6 months or less; 1/JAN/2001 is not.

Since September 1998, Kuwait Municipality has required that all P/E dates for food products include all 4 digits for the year rather than 2 digits as accepted in the past. However, as most food suppliers could not comply, this regulation was not enforced.

As noted earlier, Kuwait enforces GCC shelf-life standards for 44 food products (Appendix A) and recognizes manufacturer-established shelf-life standards for all other food products. Importers, however, are increasingly requiring exporters to comply with all GCC shelf-life standards, even those not officially enforced by Kuwaiti officials.

All special food products, such as diet, health and infant foods and artificial sweeteners must be pre-registered with the Nutrition Unit of the Ministry of Public Health. Labels for these products must contain detailed information about ingredients (e.g., vitamins, minerals, supplements, food colors, preservatives, etc.), nutritive value per 100 grams, health warnings if any, and instructions for proper use and storage. The U.S. nutritional panel is permitted.

Special food products must be displayed separately from other foods in retail outlets, in well-marked locations. Media advertising for these products requires prior approval from the MOPH. General requirements for packaged special foods are covered under KS 859/1997 which is identical to GS 654/1996.

Products shipped in bulk or institutional-sized containers must comply with all label requirements. P/E dates, however, are not required for certain products including fresh fruits and vegetables, fresh bakery items and products deemed to have extremely long shelf-life durations, such as salt and sugar. Production dates are recommended, however, for these products and often are requested by an importer. Products arriving clearly marked, as samples not intended for sale, are exempt from labeling regulations.

3. Food Additives

In general, local regulations governing the use of food additives are based on Codex Alimentarius standards. According to trade contacts, rarely is a U.S. food product rejected by Kuwaiti officials due to the unauthorized use of an additive.

Color additives are regulated under KS 214/1999, which is identical to GS 23/1998. Under this standard, the common name and index number of all food color additives contained in a product, must be noted on the product label. European "E" numbers are permitted. (See Appendix B for a list of color additives currently approved by Kuwait).

Other food additives such as preservatives, flavorings, antioxidants, emulsifiers and others are regulated under KS 147/1994, which is identical to the Codex Alimentarius standard. Sweeteners allowed for use in food products are listed in KS 1176/1999, which is identical to GS 995/1198.

4. Pesticide And Other Contaminants

Local regulations governing pesticide and other contaminant residue levels are based on Codex Alimentarius standards. Specifically, KS 514/1994 regulates pesticide and other contaminant residues in food products.

5. Other Regulations And Requirements

All food consignments must be accompanied by a health certificate issued by the appropriate government agency in the country of origin, attesting to the product's fitness for human consumption. In addition, all meat and poultry products must be accompanied by an Islamic (Halal) slaughter certificate issued by an approved Islamic center in the country of origin. Islamic (Halal) slaughter requirements are covered under KS 1174/1999 which is identical to GS 993/1998.

Inspection officials routinely check for salmonella in poultry products. A shipment will be rejected for import if salmonella is detected in more than 20 percent of the tested samples.

The importation of alcoholic beverages and pork, and food products containing alcohol or pork, is prohibited. In addition, it is prohibited to import a product with a label containing a picture of alcohol or pork, or a recipe requiring these products even though the imported product is free of these ingredients. Since late 2000, the importing of non-alcoholic beer has been permitted on condition that the alcohol level does not exceed 0.05 percent.

There are no special packaging or container size requirements for food products. However, boxing for fresh fruits and vegetables is regulated under KS 65/1992, which is identical to GS 124/1990.

The importation of irradiated food products is permitted, but the product's label must clearly indicate that the product has been irradiated. KS 1171/1999, which is identical to GS 988/1998, determines the maximum irradiation levels permitted in different food products.

Local food safety inspectors randomly check food products already in the market. In addition to visually inspecting labels, samples are taken and analyzed to ensure that product ingredients match those listed on the label. These inspections are conducted without the knowledge of the importer. If a discrepancy is found, the importer is informed and the product removed from the market and destroyed at the importer's expense. If the infraction is severe (e.g. traces of pork are found) or an importer has been found to have intentionally altered or falsified a product's label, the product may be banned from import for a specified period of time, usually six to twelve months.

6. Other Standards

No special requirements exist regulating the import of food samples. Samples destined for food shows and other types of promotional events are exempt from local label and shelf-life regulations. However, a health certificate and an invoice noting that the product is not for sale and is of no commercial value must still accompany such shipments.

7. Copyright/Trademark Laws

The first Kuwaiti copyright law was passed in 1999, and Kuwait has been a member of the World Intellectual Property Organization (WIPO) since 1998. Copyright holders are also permitted to collect civil damages from violators.

Kuwait's new patent and trademark legislation took effect on January 14, 2001, making Kuwait compliant with the WTO agreement on Trade Related Aspects of Intellectual Property Rights (TRIPS). Brand registration is recommended to protect both the importer and foreign supplier against parallel imports and copycat labels. The trademarks section of the Ministry of Commerce and Industry (MOCI) is responsible for product registration, which usually can be completed within a short period of time.

Commercial Law 36/1964 and Commercial Law 68/1980 regulate agency agreements.

8. Import Procedures

Shuwaikh ports in Kuwait City and Shuaiba port, about 25 miles south of the city, are the primary ports for the importation of food products. Both ports boast state-of-the-art equipment. Many fresh and chilled products are imported via Kuwait International Airport, located a short distance from Kuwait City. Fresh produce originating from nearby Middle East countries is imported in refrigerated trucks via land entry points on the Saudi Arabian border

While it can require as little as 2-3 days to clear a consignment through customs, health clearance can take 7-10 days, due to laboratory testing and for some products it may take two to four weeks. Fresh products, however, are usually cleared within 24 hours of arrival. Once customs clearance is obtained, an importer may elect to store a consignment in his own warehouse under bond, pending health clearance. The following documents are required for food imports:

- Commercial invoice
- Packing list
- Bill of Lading
- Health certificate
- Halal slaughter certificate (for meat and meat products)
- Certificate of Origin

The Halal and country of origin certificates must be notarized by a local or a National/Arab Chamber of Commerce as well as a Kuwaiti diplomatic mission in the exporting country. If the latter is not present, any other Arab diplomatic mission, except Iraqi, is acceptable.

A consignment rejected because it is unfit for human consumption must be re-exported (but not to another GCC country), or destroyed by local authorities, normally within six months of arrival.

As noted earlier, an importer may appeal the rejection of a shipment to a special committee comprised of representatives from various government ministries. If after additional testing, the consignment is again rejected, the appeal is closed. If, however, the consignment is determined fit for human consumption, a third round of tests will be conducted to verify these results. If the results are unchanged, the shipment is released. If the results are negative, the shipment is rejected and the appeal closed. An importer may store a consignment in his warehouse under bond, pending the outcome of an appeal.

Products rejected for minor labeling infractions may be allowed entry upon appeal. Trade contacts report that new-to-market and ethnic food products are normally allowed entry on a one-time basis, despite minor labeling infractions. Infractions of production/expiry date regulations (e.g., missing or incorrectly printed dates or dates printed on stickers rather than original labels/packaging) will result in the rejection of the shipment.

Appendices

Appendix A. Shelf-Life Standards

| Product | Packing | Shelf Life | Remarks |
|--------------|---------------------|------------|---------|
| Ice cream | Suitable containers | 12 months | |
| Fruits | Suitable containers | 12 months | |
| French fries | Plastic bags | 18 months | |
| Eggs | Suitable containers | 9 months | |

(2) Chilled foods (stored at temperatures from 0-5C):

| Product | Packing | Shelf Life | Remarks |
|----------------------------|--|------------|---------|
| Yogurt and flavored yogurt | Suitable containers, hermetically closed | 10 days | |
| Heat treated yogurt | Suitable containers | 6 weeks | |
| Processed cheese | Non-metallic packages | 18 months | |
| Butter | Suitable containers | 2 months | |
| Margarine | Plastic sheet packages | 3 months | |

(3) Packaged products that are stored at suitable temperatures in well-ventilated stores:

| Product | Packing | Shelf Life | Remarks |
|------------------------------|-----------------------------|------------|---------|
| Canned meat | Sterilized metal containers | 24 months | |
| Canned seafood | н н | 24 months | |
| Evaporated milk | н н | 12 months | |
| Full cream dried milk | н н | 18 months | |
| Processed cheese | Metallic containers | 18 months | |
| Dried fruit juices | Suitable containers | 18 months | |
| Jams, jellies and marmalades | Cans or glass jars | 24 months | |
| Jams, jellies and marmalades | Cans or glass jars | 24 months | |

| Hot sauces | Glass containers | 24 months |
|--|---|-----------|
| Pickles | Tightly sealed glass containers | 18 months |
| Breakfast cereals such as corn, wheat and rice flakes, etc | Paper or aluminum foil containers | 12 months |
| Dried milk-based baby foods | Tightly sealed metallic containers or packed under vacuum and sterilized | 18 months |
| Fruit juices for babies | Tightly sealed glass containers, sterilized | 12 months |
| Powdered or granulated baby foods | Carton containers lined with aluminum foil | 12 months |
| prepared from cereals, legumes, fruits or vegetables, etc. | Metallic containers vacuum packed or in inert gas and tightly sealed | |
| Cocoa powder | In metallic, glass or aluminum foil containers, packed under vacuum or in inert gas | 24 months |
| Ground roasted coffee | In metallic or aluminum foil containers, packed under vacuum or in inert gas | 18 months |
| Instant coffee | Metal or glass containers | 24 months |
| | Aluminum foil or special paper packs | 12 months |
| Cake mixes | Paper or aluminum foil packages | 18 months |
| Flour | Cloth bags | 6 months |
| Macaroni (pasta products) | Carton containers or plastic bags | 24 months |
| Starch, all types | Paper or plastic packages | 24 months |
| Plain hard candies | Suitable containers | 24 months |
| Enriched, fortified hard candies | Suitable containers | 12 months |
| Powdered soups | Paper, plastic or aluminum foil containers | 18 months |
| Vinegar, all types | Glass containers | 24 months |

| Brown sugar | Paper or plastic bags | 18 months | |
|------------------------------|-----------------------------------|-----------|--|
| Halawa Tehiniah (an | Metallic or plastic containers | 12 months | |
| Arabic sweet) | Wrapped in paper or aluminum foil | 6 months | |
| Tehina (sesame oil emulsion) | Suitable containers | 9 months | |

(4) Food products that require specific storage temperatures:

| Product | Packing | Storage Condition | Shelf Life | Remarks |
|-----------------------------|---|---|---------------------------------------|--|
| Fresh beef and buffalo meat | Suitable containers | Temp. 0C to -2C | 21 days from slaughter date | |
| Fresh mutton and goat meat | Suitable containers | Temp. 0C to -2C | 14 days from slaughter date | |
| Vacuum packed fresh meats | Plastic containers | Temp. 0C to -2C | 10 weeks from slaughter date | To arrive within 40 days from slaughter |
| Stuffed or covered biscuits | Cans | Temperatures not exceeding 25C in well ventilated stores, far from moisture and contamination sources | 12 months | |
| Flour | Paper or plastic bags | | 12 months | |
| Mayonnaise | Glass or metal containers | | 12 months | |
| Fresh eggs (table eggs) | Suitable containers | Stored at 4-10C | 3 months (1) | |
| All kinds of chocolates | Paper, aluminum foil or plastic containers | | 12 months | |

(1) Subsequently amended to 6 months.

Kuwait will continue to recognize shelf-life durations as set by manufacturers for those products not listed above. Suppliers are encouraged to work closely with their importers to ensure that their products comply with all local import requirements. Products must arrive in Kuwait before half of their shelf life is elapsed.

Appendix B. Permitted Food Colors

The following is a list of food colors, natural and artificial, permitted in Kuwait:

A. Natural Food Colors

| Color/ Description | International Number | Other Names |
|--|--|---|
| Red to Yellow Colors | | |
| Carmine Annato extracts Beta Carotene Lycobine Beta-Apo-8-carotenal Beta-Apo-8-carotenoic acid Lutein Carrot oil Beet root red | 120 160B 160A 160D 160E 1 160F 161B None 162 | Cochineal, Carminic Acid Bixin, Norbixin Carotene blend Betanine |
| Red to Purple Shade | | |
| Anthocyanins Grape skin extract Blackcurrant extract Beet powder Paprika Paprika oleoresin | 163(i) 163(ii) 163(iii) None None 160C | Enocianina |
| Orange and Yellow Colors | 3 | |
| Saffron Turmeric powder Curcumin Turmeric oleoresin Riboflavin Riboflavin-5-Sodium Phosph | None 100(ii) 100(i) None 101(i) nate 101(ii) | Natural yellow 6 |
| Green Colors | | |
| Chlorophylls Chlorophyll copper complex Sodium and potassium salts chlorophyll copper complex | | Chlorophyllins |
| Brown Colors | | |
| Plain Caramel Caustic sulphite caramel Ammonia Caramel Ammonia sulphite caramel | 150A 150B 150C 150D | |

| Black Color | | |
|---------------------------------|------------|---|
| Activated vegetable carbon | 153 | |
| Inorganic Colors | | |
| Titanium dioxide Iron oxides | 171 172 | Food white 6 |
| B. Artificial Food Colors | | |
| Red Colors | | |
| Azorubine Allura Red 17 | 122 129 | Carmosine, Food red 3 Food red 40 |
| Yellow Colors | | |
| Sunset yellow FCF | 110 | Food yellow 3, Food orange S, Yellow 6 |
| Tartrazine | 102 | for food, drugs and cosmetics Food yellow 4, Yellow 5 for food, drugs and cosmetics |
| Brown Color | | |
| Chocolate brown HT | 155 | Food brown 3 |
| Green Color | | |
| Fast green FCF | 143 | Food green 3, Green 3 for food, drugs and cosmetics |
| Blue Colors | | |
| Indigotine | 132 | Carmine indigo, Blue 2 for food, drugs and cosmetics, Food blue 1 |
| Brilliant blue FCF | 133 | Food blue 2, Blue 1 for food, drugs and cosmetics |
| Black Color | | |

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Brilliant black BN

Food black 1, Black PN

C. Coloring Matters Allowed for Use in Selected Foods

| International Number | Color | Food | Maximum Limit |
|-------------------------|---------------|---|--|
| 127 | Erythrosine | Cherry and Products | None |
| 128 | Red 2 G | Sausages | 20 ppm |
| 161G | Canthaxanthin | Cooked Sausages | 30 ppm |
| | | Frozen Foods | 100 ppm |
| 173 | Aluminum | External Cover for Cake and Pasta | According to Good Production Practice |
| 174 | Silver | External Cover for Sweets | According to Good Production Practice |
| 175 | Gold | External Cover for Sweets | According to Good Production Practice |
| 180 | Lithotrubine | Cheese Covering | According to Good Production Practice |
| None | Orange B | Sausage and Frankfurters Covering | 150 ppm |
| None | Citrus Red 2 | Orange Peel | 2 ppm |

ppm: Parts per million.

D. Recently Prohibited Colors

| International Number | Color | Remarks |
|----------------------|-----------------|---------------------------------|
| 104 | Quinolin yellow | Prohibited in all food products |
| 124 | Ponceau 4R | Prohibited in all food products |

Appendix C. Regulatory Agencies / Useful Contacts

Name/Address Field of Specialty

A. Government

Mr. Yousef Shihab Al-Bahar Vice General Director for Standards and Industrial Services Affairs Public Authority for Industry P.O. Box 4690 Safat 13047 Kuwait

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Mr. Khalid A. Al-Fahed Director of Standards & Metrology Dept. Public Authority for Industry P.O. Box 4690 Safat

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Dr. Siham Al-Mufti Director of Public Health Laboratories Ministry of Public Health

P.O.Box 35699 Shaab 36057 Kuwait

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Dr. Mohammed W. Al-Muhanna Deputy Director General for **Animal Resources** Public Authority for Agriculture Affairs and Fish Resources P.O.Box 21422 Safat

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Tel: (965) 472-8503 Fax: (965) 472-1257

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H.E. Sheikh Fahed bin Salem Al-Ali Al-Sabah Chairman of the Board and Director General Public Authority for Agricultural Affairs and Fish Resources

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All standards, including food

All standards. including food

Analysis of imported food

products

Livestock and pet import

regulations

Trade data

Livestock and horticultural products import regulations and

inspection

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Tel: (965) 476-1116/7/8/9 Fax: (965) 476-5551

Mr. Khalid H. Al-Zahmoul Department Manager - Imported Food **Kuwait Municipality** P.O. Box 10 Safat, Kuwait 13001

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Food import regulations and inspection

B. Non-government

Mr. Ahmad Rashed Al-Haroun Director General Kuwait Chamber of Commerce and Industry P.O.Box 775 Safat 13008 Kuwait

Tel: (965) 80-55-80 Fax: (965) 240-4110

Mr. Adel Al-Huwail, Director Foreign Commercial Relations Department Kuwait Chamber of Commerce & Industry P.O. Box 775 Safat 13008, Kuwait

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Commercial regulations and trade data

Commercial regulations and trade data