



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

Template Version 2.09

Required Report - public distribution

**Date:** 7/12/2005

**GAIN Report Number:** QA5002

## Qatar

# Food and Agricultural Import Regulations and Standards

## Country Report

### 2005

**Approved by:**

ATO: Michael T. Henney  
U.S. Consulate General, Dubai, U.A.E.

**Prepared by:**

ATO: Hovaguim Kizirian

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**Report Highlights:**

Updated on July 12, 2005. Sections Updated: Parts I and VI and Appendix II. Qatar implements food labeling and shelf life standards GS 150/1993 Parts 1 and 2, adopted by the Gulf Cooperation Council (GCC) states which require production and expiry dates. Arabic labels or stickers are also required. Import policies are liberal, with no quotas or other non-tariff barriers. Import duties are the same as the other GCC countries, 5 percent 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. Qatar still maintains a ban on import of U.S. beef, imposed in late 2003 with the incident of the BSE detection in Washington state.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Dubai [TC1]  
[QA]

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**QATAR: FOOD IMPORT REGULATIONS**

**Updated on: July 12, 2005 (Part I Para 8 added, other paragraphs revised; Part VI Para 3 and 4 revised; Appendix II revised)**

**DISCLAIMER:** This report was prepared by the Agricultural Trade Office of the USDA/Foreign Agricultural Service in Dubai, UAE for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

**I. FOOD LAWS**

Qatar is a member of the Gulf Cooperation Council (GCC), which also includes Bahrain, Kuwait, Oman, Saudi Arabia and the United Arab Emirates.

GCC member states are working towards harmonizing their food import standards, including label and shelf-life regulations. The first significant effort made towards this harmonization of food regulations came with issuance of Gulf Standard (GS) 150/1993, Part I, which established regional food shelf-life standards for seventy-five food products.

In 1993 Qatar adopted GS 150/1993, Part I, without any modifications, as Qatari Standard (QS) 150/1993, Part I, and implemented it effective June 1, 1994. GS 150/1993, Part II, expanded the list authorized in Part I by 95 additional food products. While the GCC never ratified Part II, Qatar did and enforces the identified shelf-life requirements for those 95 additional food products. Qatar, in conjunction with other GCC countries, is in the process of studying the modification of the present shelf life regulations to comply fully with international regulations. However, no decision has been taken so far in this respect.

In January 2003, Qatar implemented the "GCC Unified Customs Law and Single Customs Tariff" (UCL). Under the UCL, a unified customs tariff of five percent is applied 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 the UCL, the GCC also adopted a single entry point policy, meaning a product would pay the appropriate duty at point of entry into the GCC, then be permitted duty free transit among GCC member countries. To date, however, not every GCC country has implemented the single entry point policy for a variety of reasons, including disparity of food control procedures, quality of health laboratories and procedures for dividing tariff proceeds among member countries.

Qatari officials for the most part will work with most companies to ensure that food and agricultural imports are not unduly disrupted or delayed at port of entry. However, as witnessed last year, some Qatari public health officials will impose an immediate ban on a product based on international press reports, not on consultations with exporting countries.

Food labels can be approved through a pre-approval process prior to import. Achieving such pre-import approval is strongly encouraged, particularly for new-to-market products.

On May 5, 2005 the Emir of Qatar issued a law abolishing the Ministry of Public Health (MOPH). On the same day, the Emir issued decrees establishing a National Health Authority (NHA) and its Board of Directors. The NHA is expected to carry on all functions previously conducted by the MOPH but with many new officials occupying senior positions. To date the NHA has not released its organizational chart.

The National Health Authority (NHA), in coordination with the General Organization for Standards and Metrology and the Ministry of Economy & Commerce, (MOEC), is responsible for establishing food safety regulations. The Food Control Committee (FCC), an interagency committee, headed by the Assistant Undersecretary of NHA for Technical Affairs, which incorporates representatives from NHA, Doha Municipality and the Agricultural Development Department, decides on all food safety and control issues, including import bans.

For example, Qatar banned beef imports from all EU countries several years ago due to widespread problems across Europe with BSE. On December 25, 2003, Qatar imposed a "temporary ban" on U.S. origin beef and beef products following detection of BSE in a dairy cow in Washington State. Later, on February 12, 2004, Qatar imposed a "temporary ban" on U.S. poultry, poultry products and eggs following detection of Avian Influenza in a poultry flock in the State of Texas. On March 14, Qatar lifted the ban on frozen cooked poultry products. On June 8, 2004 Qatar removed the ban on imports of all poultry and egg products from the United States with the exception of the states of Texas and Delaware. On January 11, 2005 the ban of import of poultry of eggs from all the United States was lifted.

However, the ban on imports of U.S. beef is still in force, despite the fact that all other GCC states lifted its bans on U.S. beef imports. Qatari officials report that once the newly formed National Health Authority is organized, it will review the ban on U.S. beef.

The Department of Commercial Affairs, MOEC, is responsible for trademark and agency laws. The Customs and Ports Authority is responsible for enforcement of agency laws at the time of import.

The Food Control Division, Preventive Health Department (PHD), is responsible for enforcement of food safety regulations. Health inspectors visually inspect all imported food products, verify compliance with label regulations and, if necessary, draw samples for analysis by the NHA Central Laboratories.

Not all shipments are subject to laboratory analysis. In general, new-to-market products and products that failed previous inspections are targeted for thorough examination on import. Poultry and meat products are routinely inspected for Salmonella and other bacteria.

According to NHA officials, laboratory analysis normally takes less than one week. Trade sources confirm that testing may take up to ten days depending on the tests required.

The Agricultural Development Department, Ministry of Municipal Affairs and Agriculture is responsible for inspection of live animals and plants, animal feed and horticultural products at the port of entry.

To facilitate entry, suppliers are strongly encouraged to work closely with their local importer and to obtain pre-import approval for labels, particularly for new-to-market products.

## II. LABELING REQUIREMENTS

As noted previously QS 150/1993, Part I and Part II contain Qatar's shelf-life regulations. According to local health officials, non-compliance with GS 150/1993, Part II, will not result

in rejection of a shipment - the first time. Rather, the importer will be issued a warning to comply in the future and subsequent shipments may then be rejected for non-compliance.

QS 9/1996, which is identical to GS 9/1995, contains Qatar's labeling regulations. Under QS 9/1996, food labels must contain the following information on the original label or primary packaging:

- Product and brand names;
- Ingredients, in descending order of proportion;
- Additives;
- Net contents in metric units (volume in case of liquids);
- Dates of production and expiry;
- Manufacturer's name and address;
- Country of origin;
- Special storage, transportation and preparation instructions, if any.

Original labels must be printed in Arabic. However, bilingual labels are permitted, provided Arabic is one of the languages (e.g. Arabic/English) and all the required information printed in the foreign language is also printed in Arabic.

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.

Labels/stickers must be applied prior to import. No change to label information is permitted after import.

Labeling of nutritional value is voluntary. The U.S. nutritional panel is acceptable. Labeling of RDI is not required.

Exception: Labels for specialty foods, such as diet and health foods, foods for diabetics and infants, must contain detailed information about the product's vitamin and mineral content, nutritive value per 100 grams, proper use and storage. The NHA must approve and register these foods prior to import.

Labeling regulations also apply to products shipped in institutional-size containers. Labeling requirements are waived for food products that are imported in bulk form for further processing.

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. Neither stickers nor U.S. bar codes are permitted substitutes. Multiple P/E dates on the label are not acceptable. Finally, P/E dates must be printed in Arabic (and English if a bilingual label) in the following order, depending upon 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.

Under the month/year format, the last day of the month will be considered the expiry date. The month may be printed in numbers or letters. For example, 4/2004 and April 2004 are both acceptable formats. P/E dates in English digits alone are acceptable, but it is preferable to have the dates in both languages.

The expiration date may be printed in one of the following formats:

- Expiration date: (date)
- Use by: (date)
- Use before: (date)
- Sell by: (date)
- Fit for: (duration) from the date of production.

P/E dates are not required for certain products, such as fresh fruits and vegetables, and fresh bakery items.

Production dates alone are sufficient for products deemed to have extremely long shelf-life durations, such as salt, white sugar, spices and condiments, tea, rice and dried pulses.

### **III. PACKAGING AND CONTAINER REGULATIONS**

Food products are not subject to any special packaging or container size requirements. Nor are they subject to any special municipal waste disposal law or limitation on packaging material use.

### **IV. FOOD ADDITIVE REGULATIONS**

Most local regulations governing the use of food additives are based on Codex Alimentarius standards. Food coloring additives are regulated under QS 23/1984. This standard requires the common name and index number of all coloring additives contained in a product be noted on the product label. European "E" numbers are acceptable.

Qatar enforces a number of other standards governing the use of additives in a variety of food products. For example, QS 19/1984 regulates additives used in vegetable oils and fats while QS 356, 357, 381, 577, 578 and 1018 regulate other food additives. These regulations mimic Codex Alimentarius standards for food additives.

The General Organization for Standards and Metrology at MOEC (see Appendix II attached) can be contacted for copies of food additive or other standards. The standards are mostly in Arabic. Some standards are available in English, but not all.

### **V. PESTICIDE AND OTHER CONTAMINANTS**

Local regulations governing pesticide and other contaminate residue levels are based on Codex Alimentarius standards. Specifically, QS 382/1996 and QS 383/1996 regulate pesticide and other contaminant residues in food products. The pesticide residues list, as is the food additives list, is a positive list, i.e., approved pesticides with tolerance levels are identified.

Pesticides must be registered with the Agricultural Development Department, Ministry of Municipal Affairs and Agriculture (see Appendix II, attached).

### **VI. OTHER REGULATIONS AND REQUIREMENTS**

All new-to-market processed food products are subject to laboratory analysis. Subsequent

shipments of a product that has passed the initial testing will be subject to further laboratory analysis again after six months. A product failing a previous inspection will be thoroughly examined on subsequent shipments for an undisclosed length of time.

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. Import of pork and products containing pork is strictly prohibited. Food products must identify the origin of any animal fat (e.g., beef tallow). Maximum alcohol content in barley beverage (non alcoholic beer is 0.05%)g

Poultry and meat products are routinely tested for Salmonella. If Salmonella is detected in more than 20 percent of the tested samples, the shipment will be rejected. Import of alcoholic beverages and products containing alcohol is restricted to one organization. The government strictly controls sale of alcoholic beverages. Advertising of such beverages is prohibited.

Food products do not require registration or an import permit. However, specialty foods, such as diet and health foods, foods for diabetics and infants, require a special import/sales permit issued by a joint committee of representatives from the Food Control Division, PHD, and the Pharmacies and Medicines Control Department, NHA. The importer is responsible for obtaining this permit.

Import of irradiated food products is permitted, but the product's label must clearly indicate that the product has undergone such treatment.

Qatar's municipality inspectors randomly check food products in the market place. In addition to visual inspection of labels, samples are collected and analyzed to ensure product ingredients match those listed on the label. Local inspections are unscheduled. If a discrepancy is found, the product is removed from the market and destroyed at the importer's expense after notification.

## **VII. OTHER STANDARDS**

Imported food samples are not subject to special requirements. Samples destined for food shows and other types of promotional events are exempt from regulations covering labeling and shelf-life. Accompanying the samples must be a health certificate, and an invoice noting that the product is not for sale and is of no commercial value.

## **VIII. COPYRIGHT AND/OR TRADEMARK LAWS**

Commercial Agency Law No. 8/2002 regulates Agency matters. Only a Qatari citizen or Qatari company may register a commercial agency. An agency contract may be open-ended or time-limited. A brand can be registered to only one agent. A company producing several distinct brands may register each brand with a different agent.

Agency agreements are strictly enforced. Custom officials will automatically seize any brand imported by a company that is not registered as the official agent. With the registered agent written consent, the consignment will be released. Often an agent will demand a fee, usually a percentage of the consignment's value, for such permission.

Law of Trademarks and Commercial Indications No. 9/2002 regulate Trademark matters. The Commercial Affairs Department, MOEC, is charged with enforcing trademark, as well as, agency regulations. A trademark can be registered directly with Commercial Affairs by a

foreign company or through a local firm that specializes in such registrations. The latter is recommended.

Intellectual Property and Copyright Law No. 7/2002 regulates Intellectual Property matters. The Ministry of Economy and Commerce (MOEC) is charged with enforcing this law and other intellectual property matters.

## **IX. IMPORT PROCEDURES**

Most food products are imported via truck from the United Arab Emirates and enter the country at Abu Samra, which borders Saudi Arabia. Increasing quantities of products are imported through the seaport in the capital city, Doha, mostly in reefer containers on barges from the neighboring United Arab Emirates. Small quantities of products, mainly fresh fruits and vegetables and chilled meat products, are imported via Doha International Airport. Fresh products are usually cleared within 24 hours of arrival and most other food products within two to three days. Laboratory analysis, however, may delay clearance of some products for up to ten days.

The following documents are required for imported foods:

- Commercial invoice
- Packing list
- Bill of Lading
- Health certificate from the country of origin
- Halal slaughter certificate (for poultry and meat products)
- Certificate of origin
- Radiation free certificate (for European products only)

The commercial invoice, health certificate and the certificate of origin must be notarized by the Qatari Embassy or consulate in the United States or, in absence of a Qatari diplomatic mission, by an embassy or consulate of another GCC country. Trade sources report that import documents also may be notarized in Doha at the Ministry of Foreign Affairs provided the documents have been properly notarized by an Arab Chamber of Commerce in the country of origin. A consignment rejected for health/quality reasons must be re-exported (but not to another GCC country) or destroyed, normally within two weeks of arrival. This grace period can be extended if extenuating circumstances exist.

Products denied entry due to labeling infractions may later be cleared upon appeal to the Food Control Section of PHD/NHA, provided the infraction was minor. Labeling infractions deemed serious will result in rejection of a shipment with little chance of a successful appeal. Serious labeling infractions include label tampering, missing or incorrectly printed production/expiry dates and dates printed on stickers rather than the original label/packaging.

In January 2003 Qatar implemented the Unified GCC Customs Law, which imposes an import duty of five percent ad valorem, CIF basis on most processed food products. Live animals, fresh fruits and vegetables, seafood, grains, flours, tea, sugar, spices and seeds for planting are exempt from any imports duty. The import duty for alcoholic beverages, cigarettes and tobacco products remains at 100 percent. GCC-origin products are exempt from all import duties.



## X. APPENDIXES

## APPENDIX I - PERMITTED FOOD ADDITIVES

**Important Note:** Provided below are lists of permitted additives. These lists are provided for indicative purposes only. Regulations are constantly reviewed and revised; therefore it is highly recommended that U.S. exporter verify with his import agent the latest version of permitted food additives before shipping the product.

<b>A. FOOD COLORS</b>			
<b><i>European Index No.</i></b>	<b><i>Common name</i></b>	<b><i>U.S. Color Index No.</i></b>	<b><i>Particular Use for</i></b>
E100	Curcumin	75300	
E101	Riboflavin	-	
E101(a)	Riboflavin-5-phosphate	-	
E102	Tartrazine	19140	
E110	Sunset yellow FCF	15985	
E120	Cochineal	75470	
E122	Carmoisine	14720	
E127	Erythrosine	45430	
E128	Red 2 G	18050	
E129	Allura red	16035	Cherries and products
E132	Indigo carmine	73015	
E133	Brilliant blue FCF	42090	
E140	Chlorophyll	75810	
E141	Copper complexes of chlorophyll and chlorophylins	75815	
E143	Fast green	-	
E150	Caramel	-	
E151	Brilliant black PN	28440	
E153	Carbon black (vegetable carbon)	-	
154	Brown FK	-	
155	Brown HT (chocolate brown HT)	20285	
E160 (a)	Carotenes	-	

(i)	Mixed carotenes	75130	
(ii)	Beta-carotene	40800	
E160 (b)	Annato, bixin, norbixin	75120	
E160 (c)	Capsanthin, capsorubin	-	
E160 (d)	Lycopene	-	
E160 (d)	Beta-apo-8 carotenal	40820	
E160 (f)	Ethylester of beta-apo-8 carotenoic acid	40825	
E161 (a)	Flavoxanthin	-	
E161 (b)	Lutein	-	
E161 (c)	Cryptoxanthin	-	
E161 (d)	Rubixanthin	-	
E161 (e)	Violaxanthin	-	
E161 (f)	Thodoxanthin	-	
E161 (g)	Canthaxanthin	40850	Cooked sausages and ice creams
E162	Beetroot red (betanin)	-	
E163	Anthocyanins	-	
E171	Titanium dioxide	77891	
E172	Iron oxides, iron hydroxides	77491	
"		77492	
"		77499	
E173	Aluminum	77000	External cover for candies and confectionary
E174	Silver	77820	" "
E175	Gold	77480	" "
E180	Pigment rubin (litholrubine BK)	-	Cheese covering
-	Saffron	75100	

<b>B. RECENTLY PROHIBITED FOOD COLORS</b>			
<i>European Index No.</i>	<i>Common Name</i>	<i>U.S. Color Index No.</i>	<i>Particular Use for</i>
E104	Quinoline yellow	47005	
E107	Yellow 2 G	-	
E123	Amaranth (FD&C Red 2)	16186	
E124	Ponceau 4R	16255	
E125	Ponceau SX	-	
E131	Patent blue V	42051	Sausages
E142	Green S	44090	

<b>C. EMULSIFIERS AND STABILIZERS</b>	
<i>European Index No.</i>	<i>Common Name</i>
E322	Lecithins
E400	Aliginic acid
E401	Sodium alginate
E402	Potassium alginate
E403	Ammonium alginate
E404	Calcium alginate
E405	Propane-1,2-diol alginate (propylene glycol alginate)
E406	Agar
E407	Carrageenan
E410	Locust bean gum (carob gum)
E412	Guar gum
E413	Tragacanth
E414	Gum Arabic (acacia)
E415	Xanthan gum
416	Karaya gum
432	Polyxyethylene (20) sorbitan monolaurate (polysorbate 20)

433	Polyxyethylene (20) sorbitan mono-oleate (polysorbate 80)
434	Polyxyethylene (20) sorbitan monopalmitate (polysorbate 40)
435	Polyxyethylene (20) sorbitan monostearate (polysorbate 60)
436	Polyxyethylene (20) sorbitan tristearate (polysorbate 65)
E440 (a)	Pectin
E440 (b)	Amidated pectin (pectin extract)
E442	Ammonium phosphatides
E460	Microcrystalline cellulose (Alpha-cellulose) (powdered cellulose)
E461	Methyl cellulose
E463	Hydroxypropyl cellulose
E464	Hydroxypropyl methyl cellulose
E465	Ethyl methyl cellulose
E466	Carboxy methyl cellulose sodium salt (CMC)
E470	Sodium, potassium and calcium salts of fatty acids
E471	Mono- and Di-glycerides of fatty acids
E472 (a)	Acetic acid esters of mono and di-glycerides of fatty acids
E472 (b)	Lactic acids esters of mono and di-glycerides of fatty acids
E472 (c)	Citric acids esters of mono and di-glycerides of fatty acids
E472 (e)	Mono- and Di-acetyl tartaric acid esters of mono and di-glycerides of fatty acids
E473	Sucrose esters of fatty acids
E474	Sucro glycerides
E475	Polyglycerol esters of fatty acids
E476	Polyglycerol esters of polycondensed fatty acids of castor oil (polyglycerol polyricinoleate)
E477	Propane-1, 2-diol esters of fatty acids
E481	Sodium lactylate
E482	Calcium lactylate
E483	Stearyl tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate

493	Sorbitan monolaurate
494	Sorbitan mono-oleate
495	Sorbitan monopalmitate

<b>D. PRESERVATIVES</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E200	Sorbic acid
E201	Sodium sorbate
E202	Potassium sorbate
E203	Calcium sorbate
E210	Benzoic acid
E211	Sodium benzoate
E212	Potassium benzoate
E213	Calcium benzoate
E214	Ethyl 4-hydroxybenzoate (ethyl para-hydroxybenzoate)
E215	Ethyl 4-hydroxybenzoate, sodium salt (sodium ethyl para-hydroxybenzoate)
E216	Propyl 4-hydroxybenzoate (propyl para-hydroxybenzoate)
E217	Propyl 4-hydroxybenzoate, sodium salt (sodium propyl para-hydroxybenzoate)
E218	Methyl 4-hydroxybenzoate (methyl para-hydroxybenzoate)
E219	Methyl 4-hydroxybenzoate, sodium salt (sodium methyl para-hydroxybenzoate)
E220	Sulphur dioxide
E221	Sodium sulphite
E222	Sodium hydrogen sulphite (sodium bisulphite)
E223	Sodium metabisulphite
E224	Potassium metabisulphite
E226	Calcium sulphite
E227	Calcium hydrogen sulphite (calcium bisulphite)
E228	Sodium hydrogen sulphite (sodium bisulphite)

E230	Bipheny (diphenyl)
E231	2-hydroxybiphenyl (orthophenylphenol)
E232	Sodium biphenyl-2-yloxide (sodium orthopenylphenate)
E233	2-(thiazol-4-yl) benzimidazole (thiabendazole)
E234	Nisin
E235	Netmycine
E239	Hexamine (hexamethylenetetramine)
E242	Dimethyl di-carbonate
E249	Potassium nitrite
E250	Sodium nitrite
E251	Sodium nitrate
E252	Potassium nitrate
E280	Propionic acid
E281	Sodium propionate
E282	Calcium propionate
E283	Potassium propionate
E285	Boric acid
E285	Sodium tetra borate
E1105	Lysozyme

<b>E. SWEETENERS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E420	Sorbitol, sorbitol syrup
E421	Mannitol
950	Acesulfame potassium
951	Aspartame
953	Isomanitol
954	Saccharin
954	Sodium saccharin
957	Thaumatococin

965	Maltitol
966	Lactitol
967	Xylitol

**F. RECENTLY PROHIBITED SWEETENERS**

<i>European Index No.</i>	<i>Common Name</i>
952	Cyclamic acid (and Na, K, Ca salts)

**G. ACIDITY REGULATORS**

<i>European Index No.</i>	<i>Common Name</i>
E260	Acetic acid
E261	Potassium acetate
262	Sodium acetate
E263	Calcium acetate
296	Malic acid
297	Fumaric acid
E326	Potassium lactate
E327	Calcium lactate
E330	Citric acid
E331 (a)	Sodium dihydrogen citrate
E331 (b)	Disodium citrate
E331 (c)	Trisodium citrate

**H. ACIDS**

<i>European Index No.</i>	<i>Common Name</i>
E270	Lactic acid
296	Malic acid
E334	Tartaric acid
E336	Monopotassium tartrate
E338	Orthophosphoric acid
363	Succinic acid

670	1,+Heptonolactone
507	Hydrochloric acid
13	Sulphuric acid

<b>I. ANTI-CAKING AGENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E170	Calcium carbonate
E450 (a)	Tetrasodium pyrophosphate
E460 (i)	Microcrystalline cellulose
E460 (ii)	Powdered cellulose
530	Magnesium oxide
535	Sodium ferrocyanide
536	Potassium ferrocyanide
542	Edible bone phosphate
551	Silicon dioxide
552	Calcium silicate
553 (a)	Magnesium silicate
553 (b)	Talc
554	Aluminum sodium silicate
556	Aluminum calcium silicate
558	Betonies
559	Kaolin
570	Satiric acid
572	Magnesium separate

<b>J. ANTI-FOAMING AGENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
900	Dimethylpolysiloxane
	Oxystearin



<b>K. FIRMING AGENTS</b>	
<i>European Index No.</i>	<i>Common Name</i>
E227	Calcium hydrogen sulphite
E333	Calcium citrate
E341 (a)	Monocalcium phosphate, monobasic
516	Calcium sulfate
526	Calcium hydroxide
578	Calcium gluconate
-	Aluminum potassium sulfate

<b>L. FLAVOR ENCERS</b>	
<i>European Index No.</i>	<i>Common Name</i>
620	L-Glutamic acid
621	Monosodium glutamate
622	Monopotassium glutamate
623	Calcium glutamate
627	Sodium guanylate
631	Sodium 5'-inosinate
635	Sodium 5'-ribonucleotide
636	Maltol
637	Ethyl maltol

<b>M. FLOUR TREATMENT AGENTS</b>	
<i>European Index No.</i>	<i>Common Name</i>
925	Chlorine
926	Chlorine dioxide

<b>N. FOAM STABILIZERS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
900	Dimethylpolysiloxane
	Oxystearin

<b>O. GELLING AGENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E400	Alginic acid
E401	Sodium alginate
E402	Potassium alginate
E404	Calcium alginate
E406	Agar
E407	Carrageenan
E410	Locust bean gum
E440 (a)	Pectin
E440 (b)	Amidated pectin
E450 (a)	Tetrasodium diphosphate
E466	Carboxymethylcellulose, sodium salt

<b>P. GLAZING AGENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
901	Beeswax, white or yellow
903	Carnauba wax
904	Shellac

<b>Q. HUMECTANTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
350	Sodium hydrogen malate
E420 (i)	Sorbitol
E420 (ii)	Sorbitol syrup
E421	Mannitol
E422	Glycerol
	Polydextrose A and N
	Sodium lactate (solution)

<b>R. RAISING AGENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E341 (a)	Monocalcium phosphate monobasic
500	Sodium hydrogen carbonate
503	Ammonium carbonate
503	Ammonium hydrogen carbonate
541	Sodium aluminum phosphate, acidic
575	Glucon delat-lactone

<b>S. THICKENERS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E400	Alginic acid
E401	Sodium alginate
E402	Potassium alginate
E403	Ammonium alginate
E404	Calcium
E405	Propane 1,2-diol alginate
E406	Agar
E407	Carageenan
E410	Locust bean gum
E412	Guar gum
E413	Tragacanth
E414	Gum Arabic
E415	Xanthan gum
E416	Karaya gum
E440 (a)	Pectin
E440 (b)	Amidated pectin
E461	Methylcellulose
E463	Hydroxypropylcellulose
E464	Hydroxypropylmethylcellulose
E465	Ethylmethylcellulose
E466	Carboxymethylcellulose, sodium salt

<b>T. YEAST NUTRIENTS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
E327	Calcium lactate
E332	Potassium dihydrogen citrate
E340 (b)	Dipotassium hydrogen orthophosphate
E341 (b)	Calcium hydrogen orthophosphate

508	Potassium chloride
510	Ammonium chloride
516	Calcium sulphate
540	Dicalcium pyrophosphate
576	Sodium gluconate
577	Potassium gluconate
	Ammonium phosphate, dibasic
	Calcium oxide
	Magnesium gluconate

<b>U. OTHERS</b>	
<b><i>European Index No.</i></b>	<b><i>Common Name</i></b>
290	Carbon dioxide
E325	Sodium lactate
E335	Monosodium L-(+) tartrate
	Disodium L-(+) tartrate
E337	Potassium sodium L-(+) tartrate
E339	Sodium dihydrogen orthophosphate
E350	Sodium malate
E351	Potassium malate
E352	Calcium malate
E353	Metatartaric acid
E355	Adipic acid
E363	Succinic acid
E370	1,4-Heptonolactone
E375	Nicotinic acid
E380	Triammonium citrate
E381	Ammonium ferric citrate
501	Potassium carbonate
504	Magnesium carbonate

507	Hydrochloric acid
509	Calcium chloride
513	Sulphuric acid
515	Potassium sulphate
518	Magnesium sulfate
524	Sodium hydroxide
525	Potassium hydroxide
526	Calcium hydroxide
527	Ammonium hydroxide
528	Magnesium hydroxide
529	Calcium oxide
544	Calcium polyphosphate
545	Ammonium polyphosphate
575	D-glucono- 1,5-lactone
907	Refined microcrystalline wax
920	L-cysteine hydrochloride
927	Azodi carbonamide

**Source:** State of Qatar, Ministry of Municipal Affairs and Agriculture, Doha Municipality, Health Affairs Division, Food Control Section.

**APPENDIX II -REGULATORY AGENCIES/USEFUL CONTACTS****Listed alphabetically****Contact name/address****Field of specialty**

----- Dr. Jassim H. Al-Jedah Director, Central Laboratories National Health Authority P.O. Box 21266 Doha, Qatar Tel: (974) 441-7676 Fax:(974) 435-3769	Inspection and analysis of imported food products
Mr. Abdallah S. Al-Khanji Director, Agricultural Development Dept. Ministry of Municipal Affairs and Agriculture P.O. Box 1966 Doha, Qatar Tel: (974) 449-2666 Fax: (974) 432-2002	Live plants and pesticide import regulations
Dr. Mohamed Saif Al-Kuwary Director General General Organization for Standards and Metrology Ministry of Economy & Commerce P.O. Box 23277 Doha, Qatar Tel: (974) 440-8651 Fax: (974) 447-9052	All standards, including food
Mr. Mohammed bin Khalid Al-Mana Chairman Qatar Chamber of Commerce & Industry P.O. Box 402 Doha, Qatar Tel: (974) 462-1131 Fax: (974) 462-2538	Commercial regulations and trade data
Mr. Ahmad Saad Al-Qahtani Head of Port Health and Food Control Section National Health Authority P.O.Box 5373 Doha, Qatar Tel: (974) 436-7983 Fax: (974) 436-7989	Inspection of imported food products
Dr. Qassim Nasser Alqahtani Director, Animal Wealth Department Agricultural Development Department Ministry of Municipal Affairs & Agriculture P.O. Box 1966 Doha, Qatar Tel: (974) 465-3083/4 Fax:(974) 466-3163	Live animal, animal genetics and pet import regulations

Mr. Mohammed Al-Saadi  
Director, Commercial Affairs Department  
Ministry of Economy & Commerce  
P.O. Box 22966  
Doha, Qatar  
Tel: (974) 443-2103 Fax: (974) 443-1412

Commercial agency  
regulations

Dr. Ibrahim A. Al-Shaar  
Director, Preventive Medicine  
National Health Authority  
P.O. Box 42  
Doha, Qatar  
Tel: (974) 447-3211 Fax: (974) 442-1063

Food import regulations  
(Policy)

H.E. Sheikh Abdullah bin Jassim Al-Thani  
Director General  
Customs and Ports Authority  
P.O. Box 81  
Doha, Qatar  
Tel: (974) 441-4333 Fax: (974) 441-4959

Tariffs and customs  
regulations

For more information/questions about this report or food and agricultural import regulations of Bahrain, Kuwait, Oman and the United Arab Emirates (UAE), please contact:

Agricultural Trade Office  
American Consulate General  
P.O. Box 9343  
Dubai, U.A.E.  
Tel: (971-4) 311-6183 Fax: (971-4) 311-6189  
E-mail: [atodubai@emirates.net.ae](mailto:atodubai@emirates.net.ae)  
Home Page: <http://www.usembabu.gov.ae/atodubai.htm>

END REPORT