



Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

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Date: 29-Jul-1999

U.S. Embassy

GAIN Report #EG9024

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Market Brief - Product Specific Import Regulations Egypt : FOOD AND AGRICULTURAL IMPORT REGULATIONS(FAIRS) REPORT

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Cairo [EG1], EG

**FOOD AND AGRICULTURAL IMPORT REGULATIONS
AND
STANDARDS REPORT (FAIRS)
EGYPT
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A. FOOD AND TRADE LAWS

a. Most food products exported to Egypt face numerous import obstacles including high import tariffs and stringent entry control requirements. Since 1991, the Government has reduced its tariff rates to a maximum rate of 50% with a few exceptions, such as alcoholic beverages and whole poultry. In 1998, Presidential Decree No. 242 has been issued amending the Customs Tariff "Harmonized" to reduce tariff rates by 5-10 percent as follows:

From	To
50%	40%
45%	40%
40%	30%
35%	30%

In addition to the customs tariff, a sales tax ranging between 5% and 25% is added to the final customs value of the imported item.

b. In mid March, 1999, the Egyptian Central Bank issued instructions to all Egyptian banks not to open letters of credit (LC) for commodity imports unless the importers deposit 100 percent in cash of the total value of the imported shipments for consumer goods or 50 percent in cash for the imports of intermediate goods and raw materials. However end users of grains may import with a lower deposit to be determined by banks, perhaps 20 percent or less for the most credit worthy importers. According to some observers, this decision by the Central Bank was made in an attempt to slow down the growth in imports and reduce the pressure on the foreign currency reserve account, which has suffered from the growing negative balance of trade.

The Central Bank decision to require 100 percent cash deposit for opening of LCs for the importation of consumer goods is expected to have some impacts on some agricultural trade between Egypt and the United States, in general, and the utilization of U.S. export credit guarantee programs (GSM-102), in particular. The impact on the total Egyptian imports of U.S. bulk agricultural products such as wheat, corn and soybean may not be severe, given the fact that most of the imports of these products is done either by government agencies for large trading companies. Egyptian imports of high value consumer- ready products, however, are likely to be negatively affected by the new regulation, since many of the importers of these products are small or medium companies which do not have the financial means to put down 100 percent cash payments to open their letters of credit. Also, the value of GSM-102 program is drastically diminished if importers do not receive the benefit of deferred payment.

c. In general, Egyptian regulations state that all food items, except those products which are banned, may be freely imported into Egypt. On July 1997, a nine-year old import ban was lifted on whole poultry, but left in place the ban on poultry parts. The ban was to be replaced with a tariff rate of 80 percent to be gradually reduced over a ten-year period. However, fearing an anticipated heavy influx of low price chicken parts, particularly from the U.S., a GOE decree was issued to assess the tariff rate on the basis of a reference price of \$1,500 per MT and ban the importation of poultry parts.

d. On June 6, 1999, the Minister of Trade and Supply issued a new Ministerial Decree No. 250 for 1999 banning the importation of some food products that may be contaminated with Dioxin from the European Union. Products covered by this decree include the following:

- Meat and giblets of poultry
- Meat and giblets of pork
- Table eggs, fresh and preserved and egg yolk
- Sausages and similar products of meat, meat offal, or blood, food preparations from these products
- Edible meat powder and meal
- Pastas that include milk or egg products
- Chocolates and other food preparations containing cocoa, milk or egg products
- Sauces, and preparations, mixed condiments, seasonings, and mustard containing eggs or milk products
- Soups and broths containing egg products or milk
- Ice cream and other edible frozen products containing egg products or milk
- Powder of animal meats, giblets and animal fats
- Preparations of animal feed
- Preparations of cosmetics or hair care products containing milk or eggs.

It was noticeable that the decree did not ban the importation of beef or cheeses, products which the EU is the major supplier to the Egyptian market. However, the decree was amended to include a ban on imports of meat and by-products from Holland, France, and Belgium.

e. On November 21, 1998, the Ministry of Trade and Supply issued Decree No. 619 mandating that importation of all consumer goods (durable and non-durable) must be shipped directly from the country of origin. Also, in order to release the imported goods, the shipment must be accompanied by a certificate of origin notarized by all the related agencies and must be in accordance with the regulations of import control.

f. Egyptian authorities stress that all product standards and requirements applied to imported food are identical to those applicable to domestically produced products. All product specifications used in Egypt include the following information:

- **Name of product**
- **Ingredients**
- **General provisions governing the condition of the product**
- **Specifications**
- **Packaging and labeling statements**
- **Means of testing and analysis**
- **Production dates**
- **Authorities setting the standard for the product**

After a product standard is approved, the Egyptian Organization for Standardization and Quality Control assigns it an identification number. The number also includes the year in which it is announced (e.g., 1812/1996).

In reality, Egyptian authorities are more strict in enforcing product standards on imported food products than on locally produced food products. If a local product standard for a specific item does not exist, Egyptian authorities may apply the standard for that product used in the country of origin. Importers report that they frequently encounter problems because of ill-defined product standards.

All modifications to regulations are announced only in the “**Official Gazette.**” Once a ministerial rule (e.g., decree, law, etc.) is issued, importers are strongly advised to periodically check with the various government clearing authorities to see if it has been amended (for example, by internal memoranda). Laws constantly are being changed and invariably take effect as soon as they are announced.

RESTRICTIONS ON AGRICULTURAL IMPORT REQUIREMENTS

Depending on the product, as many as five government entities may be involved in clearing food imports. They are:

- **Ministry of Agriculture and Land Reclamation (MALR)**
- **Ministry of Health (MOH)**
- **Radiation Department (Ministry of Energy and Electricity)**
- **Import and Export Control Department (Ministry of Supply and Trade)**
- **Customs Authority (Ministry of Finance)**

In addition, the Food Institute of the Ministry of Health is responsible for registering and approving all speciality and dietary foods. There is a registration fee of US\$35.

The Egyptian Organization for Standardization and Quality Control (EOS) in the Ministry

of Industry has sole responsibility for establishing, adopting and publishing food standards and codes of practice. While the EOS issues all product standards, it is the responsibility of the Ministry of Health and the Ministry of Supply to apply those standards. Anyone who wants to have a new specification established and included on the list of approved Egyptian specifications must present proof that the desired specification standard already exists and is approved for use in some other “acceptable” country. On September 19, 1996, the Ministry of Industry issued a ministerial decree requiring all manufacturers to use and apply all mandatory Egyptian product standards. **(See Appendix J).**

In cases where no mandatory Egyptian standard exists, the following standards are acceptable:

- **Egyptian Product Standards**
- **International Standards (ISO/IEC)**
- **European Standards (EN); in the absence of EN standards, British (BS), German (DIN), and French (NF) standards may be applied**
- **American Standards (ANS)**
- **Japanese Standards (JIS)**
- **Codex Standards**

In the absence of an Egyptian or international standard, authorities often will refer to the Analysis Certificate accompanying the product. If no suitable standard exists for a product, a committee may be formed to develop a new standard. However, it may take up to two years or more for the new standard to be implemented after it is approved. The committee formed to develop a new standard normally includes representatives from:

- **Laboratories of the Ministry of Agriculture**
- **Laboratories of the Ministry of Health**
- **Import/Export Control Authority (Ministry of Economy)**
- **Faculty of Agriculture, University of Cairo**
- **Chamber of Commerce**
- **Local Manufacturers**
- **The Chemical Institute**
- **Animal Production Research Institute, Ministry of Agriculture**
- **Animal Health Research Institute, Ministry of Agriculture**
- **National Research Center, Ministry of Agriculture**
- **Representatives from Specialized Universities**
- **Other Interested or Concerned Authorities**

Tests and analyses are conducted on all imported food products upon arrival at port. Analyses are conducted in accordance with the specifications, regulations, and other instructions established by each concerned authority.

The following tests are mandatory on all imported food products upon arrival at port:

- **Radiation clearance before unloading**
- **Laboratory tests and analyses by the Ministry of Health**
- **Ministry of Agriculture veterinary inspection of dairy, fish, meat, and poultry products**
- **Labeling and product compliance with the Egyptian Standards (General Organization for Import and Export Control “GOEIC / Ministry of Supply”)**

All tests are conducted in government laboratories. Tests and analyses by private laboratories are not permitted or acceptable.

Tests and analyses are conducted to assure that the product is (1) fit for human consumption, 2) free from contagious diseases, and 3) in compliance with Egyptian product specifications.

As soon as all tests and analyses are completed, the testing laboratories immediately issue their reports to the **Office of Food Control** in the Ministry of Health. Each authority issues a release certificate for the imported product. If any authority rejects a product, the Ministry of Health (**i.e., the Office of Food Control**) also will reject the product. If the Ministry of Health issues a release certificate before any other authority, it is considered a conditioned release. Ultimately, the Import and Export Control and Veterinary Authorities (as appropriate) must also approve the release.

Importers are supposed to be notified of all test results within 7 days after samples have been drawn. However, for canned products and mineral water, tests results must be submitted within 14 days after samples have been drawn.

A product may be rejected for the following reasons:

- **Not fit for human consumption**
- **Incorrect labeling**
- **Prohibited colors, additives, or preservatives**
- **Incorrect or missing certificates (however, authorities usually allow importers extra time to submit corrected documents)**
- **Failure to comply with Egyptian product specifications**
- **Less than 50% of the established shelf-life remains for the product**

If a product is rejected, it may be:

- **re-exported from the entry port. Shipments with special conditions are excepted, but should receive a prior approval from the Ministry of Health;**
- **confiscated; or**
- **appealed by filling a request for reconsideration within 7 days from the date of rejection. Appeals are submitted to the Office of Food Control.**

B. LABELING REQUIREMENTS

Three authorities are involved in the matter of labeling requirements. They are:

Egyptian Organization for Standardization and Quality Control (EOS), Ministry of Industry

Address: 2 Latin America Street
Garden City, Cairo, Egypt
Tel: (202) 354-3600 / 355-3442
Fax: (202) 354-8362
Contact: **Eng. Ali El Naggar**
Chairman
Egyptian Organization for Standardization and Quality Control

General Authority for Export and Import Control (GOEIC), Ministry of Supply

Address: 1 Ramsis Street
Cairo, Egypt
Tel: (202) 575-6130
Fax: (202) 575-8195
Contact: **Mr. Atef El Akrad**
General Manager for Food Imports
Tel: (202) 575-8848

Ministry of Health

Address: 3 Maglis El Shaab Street
Cairo, Egypt
Tel: (202) 355-8152 / 594-1077
Fax: (202) 354-8152
Contact: **Dr. Zeinab Abdel Halim**
Manager of Food Control Division

The Office of Import and Export Control (Ministry of Supply) and Office of Health (Ministry of Health) control the clearance of products at port. The Ministry of Industry establishes all labeling standards. Inspectors of the Ministry of Supply are responsible for monitoring all products after they are imported.

In the past, production and expiration dates could not appear in English. It is now acceptable to show the dates in English (for example, 2/11/95), but not the words "production" or "expiration." The word "production" or "expiration" must be in Arabic if the numbers are in English. All products must show the production and expiration dates on the package and on the outer case. All consumer-ready products must be packed appropriately, be clean, in intact, and odorless so as to preserve the product and not alter its characteristics. The information below must appear on the label in Arabic. Other languages in addition to Arabic are allowed, but only as an option.

With the exception of the production and expiration dates, information only in English (or other language) is not allowed. Arabic language is mandatory **(See Exhibit 6)**.

All labels must include the following information:

- **Name and address of manufacturer**
- **Brand or trade mark, if appropriate**
- **Country of origin**
- **Type of product and grade**
- **Name and address of importer**
- **Production and expiration dates. Production and expiration dates may be mentioned separately on the top of the package. They can be applied by laser, imposed, or printed. In such cases, there is no need to repeat them on the label.**
- **Product use instructions (optional)**
- **Product ingredients**
- **Storage instructions or temperature**
- **Net weight**
- **Gross weight and total number of the packages per case or carton**
- **If the product contains preservatives, the percentage of each preservative should be indicated**
- **If the product is meat or poultry, the following statement must appear: "slaughtered according to the Islamic ritual" or "halal slaughtered"**

Labels can be printed on the package or be of a permanent adhesive type. Products cannot show more than one date of manufacture or expiration on the package. Information on the label cannot be erased, scratched, or altered in any way.

The package label must show the production and expiration dates without the use of codes. For example,

Day -- Month -- Year may be used for food products for which the expiration period is 6 months or less.

Month -- Year may be used for food products for which the expiration period exceeds 6 months.

There are no specific size or placement requirements for labels. However, labels with all required information must be placed on every package weighing 50 grams or more.

On November 1997, the Ministry of Trade and Supply issued Decree No. 465 adding new labeling requirements to the importation of meat and poultry products. The decree requires that all products must be packaged in sealed bags.

Labels must be inserted **inside** the package as well as on the outside carton. The information on the label may be in two or more languages, as long as one is Arabic. The label must include the following information:

- **Country of origin**
- **Producer's name and logo (if any)**
- **Name of slaughterhouse**
- **Slaughter date**
- **Name and address of importer**
- **Name of entity which issued the "Islamic Slaughter" certification.**

N.B. Such entity must be approved by the Commercial Office of the Egyptian Embassy (or Consulate) in the country of origin.

SHELF-LIFE

Egyptian shelf-life requirements for food products differ in many respects from the standards used by other countries. **"Best-Used-By" dates are not acceptable in Egypt.** The Egyptian Organization for Standardization and Quality Control (Ministry of Industry) is responsible for setting all product standards and shelf-life specifications, ostensibly to protect the consumer. Shelf-life requirements constitute an integral part of Egyptian product standards.

In most cases, reference to a product's shelf-life means that the quality of the product may deteriorate after a certain period of time. **In Egypt, any product that exceeds its established shelf-life is considered no longer fit for human consumption.** It is a criminal offense for an importer to hold or use a product after the expiration date.

Many traders think that the current policy is too rigid and inflexible, given the rapid developments taking place in the international food industry and the variety of the food products available in the market. In other foreign countries, it is the responsibility of the manufacturer, not the government, to set product quality standards.

Failure to meet Egyptian product specifications constitutes one of the main reasons for product rejection. If the product arrives at port with less than 50% of its established shelf-life, the consignment will be rejected. Changing a product specification is difficult and time-consuming.

There are several factors affecting the shelf-life of a product including food additives, packaging, storage, ..etc. In Egypt, most shelf-life requirements differ considerably from the shelf-life standards commonly used in international trade. Egyptian authorities set shelf-life standards which are usually more stringent than those used in international trade.

Ministerial Decree No. 107 of 1994 of the Ministry of Industry contains the validity periods for all food products. In 1994, the government decreed that all food products had to have at least 50% of the established shelf-life remaining at the time of importation, otherwise the product would be rejected.

The shelf-life of a product is calculated from the date of production up until the date of completion of all customs procedures and import certification at the Egyptian port of entry.

Exceptions to the above include 1) corn seeds, as long as the seeds being imported were harvested during the same year of importation; and 2) green coffee **(See Appendix K)**.

C. FOOD ADDITIVE REGULATIONS

a. Colorings

Artificial Colors

On October 1997, the Ministry of Health issued Decree No. 411 increasing the number of artificial colors allowed in food products. The following colors are permitted:

- Curcumin
- Riboflavin: lactoflavin
- Riboflavin-5-phosphate
- Tartrazine: FD & C yellow no. 5
- Quinoline yellow
- Sunset yellow FCF: FD&C yellow no. 6
- Carmines: cochineal extract
- Carmoisine (azorubine)
- Ponceau 4 R: cochineal red A, new coccine
- Red 2 G: azogaranine
- Allura Red AC: FD&C, red no. 40
- Indigotine: FD&C, blue no. 2
- Brilliant blue FCF: FD&C, blue no. 1
- Chlorophylls and hlorophyllins:

- Chlorophylls
- Chlorophyllins
- Copper complexes of chlorophylls and chlorophyllins
- Copper complexes of chlorophylls
- Copper complexes of chlorophyllins sodium and potassium salts
- Fast green FCF: FD&C, green no. 3
- Plain caramel
- Caustic sulphite caramel
- Ammonia caramel
- Sulphite ammonia caramel
- Brilliant black PN
- Brown HT: chocolate brown HT
- Carotenes
- Mixed carotenes
- Beta carotene
- Annatto extracts (bixin, norbixin)
- Paprika extract, paprika oleoresins
- Lycopene; gamma carotene
- Beta-apo-8-carotenal
- Ethylester-beta-apo-8-Caro
- Lutein: xanthophylls
- Beetroot red (beet red)
- Anthocyanins
- Grape skin extract
- Calcium carbonate
- Titanium dioxide

Acceptable artificial colors are not always allowed in all food products. Importers should check with the health authorities to verify the acceptability of any food coloring in the product to be imported **(See Appendix C and D)**.

There are no exceptions to the regulations governing food colorings. The scientific name of the color ingredient and the percentage of concentration must be indicated on the Analysis Certificate. **Egyptian authorities will not allow a product to be imported if it contains an unauthorized color, even if the use of the color is acceptable in another country.**

Natural Colors

The following natural colors extracted from fruits and plants are approved:

For fruit juices, concentrate, powders

- Berries, currants (black currents)

- Citrus fruits
- Drupes (cherry, plum, and prunes)
- Melon family
- Rose hips (hipberries)
- Tomato
- Pineapple, mango, kiwi

For vegetables, vegetable juice and powder

- Pulses (pea flower)
- Carrot
- Cabbage
- Beet root
- Spinach
- Netles (Utrica)
- Alfalfa
- Yellow and red turnip
- Sweet potato
- Capsicum varieties (cayenne pepper)

For cereals, fermented and roasted

- Maize
- Purple corn
- Rye
- Barley

For spices, herbs, and flavorings

- Saffron
- Sandelwood (red)
- Carthamus red, yellow (safflower)
- Paprika
- Sage
- Parsely
- Shallots
- Violets
- Burdock

Others

- Malt
- Molasses
- Yeast
- Cocoa

- Coffee
- Egg yolk
- Carob flour
- Liquorice
- Honey
- Burnt Sugar
- Hibiscus
- Tea
- Mate
- Crustacea
- Nuts
- Mushrooms

b. Preservatives

All preservatives must be identified along with the allowed concentration expressed as a percentage in parts per million calculated on the acid base. Ministerial Decree No. 478 of 1995 issued by the Ministry of Health lists all acceptable preservatives and concentrations levels **(See Appendix E and F)**.

c. Flavorings

The Ministry of Health does not maintain a list of approved flavorings. However, all flavorings accepted under CODEX or WHO also are approved for use in Egypt.

D. PESTICIDE RESIDUES AND OTHER CONTAMINATE REGULATIONS **

Regulations governing pesticides, pesticide registration and use are the responsibility of the Ministry of Agriculture. The Division of Pesticide Residues and Environmental Pollution (DREP), an office of the Central Agricultural Pesticides Laboratory (CAPL), is charged with analyzing pesticides and chemical contaminants in foods. CAPL is a laboratory within the Agricultural Research Center (ARC). The Center also makes recommendations to the Ministry of Agriculture on matters pertaining to pesticide legislation and regulations.

Registration Procedures for Pesticides in Egypt

All pesticides must be registered before they can be legally used. The registration process includes the following:

- **An application submitted to the Pesticides Committee (PC) of the Ministry of Agriculture showing the following information:**
- **Registration certificate valid for the country of origin.**
- **Toxicological data prepared by the FAO/WHO Joint Meeting on Pesticide**

Residues (JMPR).

- **Copies of all environmental impact studies.**
- **Field and laboratory evaluation results and recommendations.**
- **Label.**

Upon review, the PC refers the application to the Recommendation Committee, which sets the recommended usage rates.

The Recommendation Committee then forwards the application to the Research Station for field evaluations and monitoring.

The Pesticides Committee includes representatives from:

- **The Ministry of Health**
- **The Veterinary Office (MOA)**
- **The Environmental Affairs Agency**

Egyptian standards for pesticide residues in food are derived from FAO and WHO standards. It is a criminal offense to sell food or bottled drinking water containing pesticides, heavy metals or mycotoxin in excess of the Maximum Residues Limits (MRL) set by these organizations for those products.

Each year, the Division of Pesticide Residues and Environmental Pollution analyzes several hundred food items for organ chlorine, organophosphorus, dithiocarbamate and other pesticides.

E. OTHER REGULATIONS AND REQUIREMENTS

FOOD CERTIFICATES

A number of certificates are required for all imported food products:

- **Health Certificate ***
- **Veterinary Certificate (for meat, poultry, fish and dairy products) ***
- **Islamic Halal Certificate, "if applicable" ***
- **Temperature Certificate (for frozen, deep frozen and chilled products)**
- **Inspection Certificate (optional)**
- **Analysis Certificate, "if applicable" ***
- **Radiation Free Certificate * 1/**
- **Free Sale Certificate provided by the supplier indicating that the product was produced and manufactured in the U.S. (or elsewhere) according to U.S. (or other foreign country) specifications, that it is sold in the country of origin, and that it is eligible for export to any country.**

Importers must present copies of all import documents to **each** clearing agency having an

interest in the product.

The certification requirements for imported food products differ according to the product. For example, special veterinary certificates are required for meat, poultry, fish and dairy products.

If the product is in transit, all relevant certification must be notarized and issued in the country of origin. However, if the product is further processed in another country during transit, the appropriate certification may be executed in the country where additional processing is done.

***Countersigned by the Chamber of Commerce and notarized by the Egyptian Embassy or Consulate in the country of origin, or any other Arab Consulate if there is no Egyptian Embassy or Consulate in the country of origin.**

1/ Radiology certificates are not required for products originating from the U.S., Canada, and Australia. Radiology certificates are required for products from all other countries.

On July 10, 1997, the Ministry of Agriculture issued a Ministerial Decree No. 1647 stipulating the following (additional) conditions related to the importation of meat and live animals:

An importer must submit an import request to the General Administration for Veterinary Services indicating: a) the number of animals or type of and meat being imported; b) country of origin; c) shipping port; d) expected date of shipment arrival; and e) means of transportation.

The General Administration for Veterinary Services will examine the request according to the epidemiological status of the country of origin. If the epidemiological status permits importation, the importer will be issued a Health Veterinary Approval permit. The permit is valid for one month. The importer can renew the Approval if importation does not occur within one month. No fees are charged for the Approval permit.

Also, in November 1997, the Ministry of Trade and Supply issued Decree No. 465 adding new requirements to the importation of poultry and meat products.

FOR SLAUGHTERED POULTRY AND MEAT

- Products must be shipped directly from the country of origin to Egypt.
- Products must be packaged in sealed bags. Labels must be inserted *inside* the package as well as on the outside carton (see Labeling Section).

Release by the veterinary authorities depends heavily on the veterinary pre-approval license. **If there is any discrepancy between the pre-approval license and the shipping documents, the product will be rejected.** Importers should be completely familiar with all of the information required for the pre-approval license and instruct their suppliers accordingly. **Importers should check with the Veterinary Authority of the Ministry of Agriculture for more information and instructions.**

A number of other certificates also are required for animal products:

- Islamic Halal Certificate
- A Certificate of Origin showing the name of the exporting country, number of parcels, type of meat, date of inspection, production and expiration dates, name of exporter, port of entry, and name of consignee.
- A Veterinary Certificate issued in the country of origin indicating that the animals used in making the product were examined before and after slaughter, and that they are free from all contagious diseases.
- In the case of frozen meat, a certificate assuring that a temperature of -18 degrees Centigrade was maintained before export, and that each piece was wrapped in accordance with accepted international packaging standards.

BATCH NUMBER CERTIFICATES

Batch Number Certificates (BNC) are required for all food products. If the consignment being imported includes quantities with different batch numbers, BNCs will be required for each batch. Samples will be drawn from each batch.

Samples will be drawn from each batch having different production and expiration dates. Products with different dates are considered to be different items and should be identified as such on the Release Certificate.

PRODUCT SAMPLING

According to Ministry of Agriculture Decree No. 25 of 1982 and Ministry of Health Decree No. 782 of 1984, all product samples should be representative of the consignment and should be drawn during the unloading process. A committee is formed to withdraw random samples (i.e., the Physical Examination Committee, see Section 3.4). With the exception of frozen products, each agency draws its own samples and tests the consignment independently. For frozen products, a committee consisting of three people will draw samples for all agencies. However, each agency will conduct its own laboratory tests. Tests are conducted by 3 different laboratories.

Cleanliness must be assured when samples are taken to avoid contamination. Also, the committee is supposed to take the necessary steps to assure the soundness of the product samples while they are being transported to the laboratory for analysis. All sample information is indicated on the Form of Examination Results.

According to Decree No. 232 of 1996 issued by the Ministry of Health, the following provisions are to be taken into consideration when samples are withdrawn:

- **the consignment should be treated as a single shipment;**
- **the samples should be divided according to batch sizes and type of product;**
- **the samples should be distributed among the laboratories so as to avoid repetition;**
- **all label information should be presented on the “Sample Analysis Form.”**

If a consignment is imported from various origins or product sources, each should have a distinctive and confidential number.

As many as four ministries may draw samples depending on the product:

- **The Radiation Department of the Ministry of Energy and Electricity (to make sure that the product does not test positive for radiation).**
- **The Ministry of Health (to ensure that the product is “safe”).**
- **The Ministry of Agriculture (Veterinary Office), “as appropriate.”**
- **The Ministry of Supply (Import and Export Control), “as appropriate” (to verify that all EOS quality requirements are met).**

If the Ministry of Health releases a product before any other authority, it is considered a conditioned release until the other authorities also have issued their approvals.

Authorities draw many samples because there are no sampling facilities at Egyptian ports. Also, in most cases, inspectors do not have proper sampling skills.

F. OTHER SPECIFIC STANDARDS (SEE APPENDICES)

The following is a partial list of ministerial decrees, laws....etc. affecting food importation:

PRESIDENTIAL DECREES

S Presidential Decree No. 243 of 1998 reducing maximum tariff rates.

MINISTRY OF AGRICULTURE

- S Ministerial Decree No. 1073 of 1998 for Leucosis
- Ministerial Decree No. 9 of 1997 for meat importation.
- Ministerial Decree No. 1647 of 1997 for issues related to the importation of meat and live animals.
- Ministerial Decree No. 874 of 1996 forbidding testing, importation, usage of pesticides classified as "B" and "C."
- Ministerial Decree No. 25 of 1982 for product sampling.

MINISTRY OF HEALTH

- Ministerial Decree No. 411 of 1997 for food colorings.
- Ministerial Decree No. 53 of 1996 for product sampling and test analysis.
- Ministerial Decree No. 354 of 1996 for product rejection.
- Ministerial Decree Nos. 232 of 1996 and 349 for product sampling.
- Ministerial Decree No. 478 of 1995 for food preservatives.
- Ministerial Decree Nos. 302 of 1986 and 782 of 1984 for product sampling.

MINISTRY OF INDUSTRY

- Ministerial Decree Nos. 179, 180, and 181 of 1996 issued by the Ministry of Industry listing Egyptian product specifications and mandatory standards.
- Ministerial Decree No. 107 of 1994 and Egyptian Standard No. 2613 for shelf-life standards.
- Egyptian Standard No. 1546 of 1984 for labeling requirements.

MINISTRY OF TRADE AND SUPPLY

- S Ministerial Decree No. 250 of 1999 for prohibiting importation from EU countries.
- S Ministerial Decree No. 619 of 1998 mandating that all consumer goods be shipped directly from the country of origin.
- S Ministerial Decree No. 553 of 1998 permitting to store products of the customs area provided that the shipment is in accordance to all labeling conditions.
- Ministerial Decree No. 465 of 1997 for import requirements of slaughtered birds, poultry and meat.
- Ministerial Decree No. 227 of 1997 lifting the ban on whole poultry.
- Ministerial Decree No. 55 of 1996 for pesticide residues.
- Ministerial Decree No. 178 of 1996 for the importation of meat and dairy products.
- Ministerial Decree No. 57 of 1939 for product and brand registration.

G. COPYRIGHT/TRADEMARK LAWS

Only one ministry is involved in the registration of brand names and logos:**

Ministry of Supply

General Administration for Trademarks

Address: 24 El Gomhoriya Street
Cairo, Egypt

Tel: (202) 390-1198

Fax: (202) 393-8243

Contact: - **Mr. Mohamed Ibrahim**
Chairman
- **Ms. Bahiga Shoukry**
Manager

A number of certificates and documents must be submitted during the registration process:

- **A sample of the logo and brand name**
- **A certification of the company's incorporation in the home country**
- **A certificate issued by the Commercial Register in Egypt affirming that the proposed name of the company or logo has not already been registered in Egypt.**

The company must apply for a "Trademark Examination Form" to check whether a similar trademark for the product already exists in the market.

If a foreign company wishes to protect its logo, the company has to supply the General Administration for Trademark with an example of its logo as registered with the World Intellectual Property Organization (WIPO). The foreign company should employ an agent

in Cairo to follow the trademark registration process.

It takes approximately from 3 to 9 months to register a logo or a brand name. Once approved, it is announced in the "Trademark Newspaper." Fees are charged as follows:

H. IMPORT PROCEDURES

Because up to five government entities may be involved in clearing a product for importation, it often takes at least two weeks for the product to complete all customs formalities. The rejection of a product for any reason quickly throws the consignment "**off track**," or as one importer puts it, "**into a loop!**" Getting out the product out of the loop and back on track is both time consuming (occasionally in excess of 3 months or more) and expensive. There are no guarantees or assurances in appealing a rejection. In the end, authorities may still refuse to clear the product.

Any product not in compliance with Egyptian import requirements will likely be rejected. It is the appeal process which accounts for the added time and expense involved in clearing the product through customs.

The initial import procedure entails the assignment of a shipping agent (a GOE entity and separate from the vessel shipping agent); arrival of the consignment at port and a comparison of the invoice and bill of lading with the ship's manifest; issuance of a title transfer document to the importer; radiation inspection; the unloading of the consignment; the purchase and completion of the "Importation Form" and registration of the consignment with Customs in the so-called "No. 46 Book;" and initial tariff classification of the product.

There are various complicating factors. The documents authenticated or notarized by the Egyptian Embassy or Consulate located in the country of origin may contain as many as 10-15 pages. In the U.S., the notarial cost of each page may be as high as \$80. Normally, the fee is fixed and has no relationship to the size or value of the shipment. These added costs invariably are passed on to the consumer.

Egyptian companies often rely on customs brokers, companies, or their own staff to check on shipments and to clear products through customs.

The following documents must be presented to the Customs Office in order for a shipment to be released:

- **Bill of Lading or Letter of Guarantee (L/G)**
- **Commercial Invoice**
- **Packing Lists**
- **Weight List**
- **Insurance Policy**

- **Certificate of Origin countersigned by the Chamber of Commerce and notarized by the Egyptian Embassy or Consulate in the country of origin**
- **Import/Export Permit of the importer**
- **If the importer is an agent of a U.S. (or other foreign) manufacturer, the latter has to present an Agency Authorization Certificate for the products being imported.**
- **Form 11 from a local bank advising that payment has been transferred to the supplier. This form guarantees payment to the supplier.**
- **Food Certificates.**

The following document is optional:

- **A letter from the bank indicating that all administration fees have been paid. If this letter is not submitted, all administrative expenses must be paid at the port.**

APPENDIX A

GOVERNMENT ENTITIES MOST CONCERNED WITH FOOD IMPORT CLEARANCES

MINISTRY OF AGRICULTURE, LIVESTOCK, FISHERY, ANIMAL WEALTH AND LAND RECLAMATION (MALR)

Address: 71 Wezaret El Zeraa Street
Dokki, Cairo, Egypt
Tel: (202) 337-3388 / 2677
Fax: (202) 349-8128
Contact: **Dr. Youssef A. Wally**
Minister and Deputy Prime Minister

Dr. Saad Nassar
Administrator, Central Administration for Agricultural
Economics

Dr. Ali Moussa
Administrator for Veterinary Services

CENTRAL LAB FOR PESTICIDES (MALR)

Address: Nadi El Seid
Dokki, Cairo, Egypt
Tel: (202) 361-1355 / 360-1395
Fax: (202) 361-1216
Contact: **Dr. Mohsen El Gendy**
Director

Dr. Salwa Dogheim
Tel: (202) 361-1282 / 361-1355
Fax: (202) 361-1216

CENTRAL LAB FOR FOOD AND FEED (CLFF/MALR)

Address: 9 El Gamaa Street
Giza, Egypt
Tel: (202) 573-2280
Fax: (202) 573-2280
Contact: **Dr. Akila Saleh**
Director

AGRICULTURAL RESEARCH CENTER (MALR)

Address: 9 Gamaa Street, Orman
Giza, Egypt
Tel: (202) 572-3000 / 572-3906
Fax: (202) 572-2609
Contact: **Dr. Saad Nassar**
Director

MINISTRY OF HEALTH (MOH)

Address: 3 Maglis El Shaab Street
Cairo, Egypt
Tel: (202) 355-7689 / 354-3462
Fax: (202) 354-8152

Contact: **Dr. Ismail Awadalla Salam**
Minister

Dr. Mahmoud Abu El Nasr
Undersecretary for Preventive Medicine
Tel: (202) 354-8555

Dr. Zeinab Abdel Halim
Manager of Food Control Division
Food and Quality Control
Tel: (202) 354-8152 / 594-1077

CENTRAL LABORATORY (MOH)

Address: 3 Magles El Shaab Street
Cairo, Egypt
Tel: (202) 354-8544
Fax: (202) 356-2248
Contact: **Dr. Magda Ali Rakha**
Undersecretary of state Central Health Laboratory

FOOD INSTITUTE (MOH)

Address: 16 Kasr El Eini Street
Cairo, Egypt
Tel: (202) 364-6413
Fax: (202) 364-7476

Contact: **Dr. Farouk Mohamed Shahin**
Chairman

Dr. Mohamed Fahmy Sadik
Ph.D. Food Hygiene

MINISTRY OF INDUSTRY

Address: 2 Latin America Street
Garden City, Cairo, Egypt
Tel: (202) 354-3600 / 355-3730
Fax: (202) 354-8362
Contact: **Eng. Soliman Reda A. Soliman**
Minister
Tel: (202) 355-7048

Mr. Ahmed Salah
First Undersecretary
Tel: (202) 355-1256

MINISTRY OF INDUSTRY

Contact: **Eng. Ali El Naggar**
Chairman
Egyptian Organization for Standardization and Quality Control

MINISTRY OF SUPPLY AND HOME TRADE (MOS)

Address: 99 Kasr El Eini Street
Cairo, Egypt
Tel: (202) 354-5238 / 354-6777
Fax: (202) 355-6835
Contact: **Dr. Ahmed Goweily**
Minister

**GENERAL AUTHORITY FOR EXPORT AND IMPORT
CONTROL (GOEIC/Ministry of Supply)**

Address: 1 Ramsis Street
Cairo, Egypt
Tel: (202) 575-6130
Fax: (202) 575-8195
Contact: **Mr. Fakhr El Din Aboul Ezz**
Chairman

Mr. Atef El Akrad
Director for Import and Export Control

APPENDIX B**ALLOWABLE ARTIFICIAL/NATURAL COLORS**

The following artificial colors are permitted:

- Curcumin
- Riboflavin: lactoflavin
- Riboflavin-5-phosphate
- Tartrazine: FD & C yellow no. 5
- Quinoline yellow
- Sunset yellow FCF: FD&C yellow no. 6
- Carmines: cochineal extract
- Carmoisine (azorubine)
- Ponceau 4 R: cochineal red A, new coccine
- Red 2 G: azoGERanine
- Allura Red AC: FD&C, red no. 40
- Indigotine: FD&C, blue no. 2
- Brilliant blue FCF: FD&C, blue no. 1
- Chlorophylls and chlorophyllins:
- Chlorophylls
- Chlorophyllins
- Copper complexes of chlorophylls and chlorophyllins
- Copper complexes of chlorophylls
- Copper complexes of chlorophyllins sodium and potassium salts
- Fast green FCF: FD&C, green no. 3
- Plain caramel
- Caustic sulphite caramel
- Ammonia caramel
- Sulphite ammonia caramel
- Brilliant black PN
- Brown HT: chocolate brown HT
- Carotenes
- Mixed carotenes
- Beta carotene
- Annatto extracts (bixin, norbixin)
- Paprika extract, paprika oleoresins
- Lycopene; gamma carotene
- Beta-apo-8-carotenal
- Ethylester-beta-apo-8-Caro
- Lutein: xanthophylls
- Beetroot red (beet red)
- Anthocyanins
- Grape skin extract

- Calcium carbonate
- Titanium dioxide

COLORS FROM NATURAL SOURCES

For fruit juices, concentrate, powders

- Berries, currants (blackcurrents)
- Citrus fruits
- Drupes (cherry, plum, and prunes)
- Melon family
- Rose hips (hipberries)
- Tomato
- Pineapple, mango, kiwi

For vegetables and its juice and powder

- Pulses (pea flower)
- Carrot
- Cabbage
- Beet root
- Spinach
- Netles (Utrica)
- Alfalfa
- Yellow and red turnip
- Sweet potato
- Capsicum varieties (cayenne pepper)

For cereals, fermented and roasted

- Maize
- Purple corn
- Rye
- Barley

For spices, herbs, and flavorings

- Saffron
- Sandelwood (red)
- Carthamus red, yellow (safflower)
- Paprika
- Sage
- Parsely
- Shallots

- Violets
- Burdock

Others

- Malt
- Molasses
- Yeast
- Cocoa
- Coffee
- Egg yolk
- Carob flour
- Liquorice
- Honey
- Burnt Sugar
- Hibiscus
- Tea
- Mate
- Crustacea
- Nuts
- Mushrooms

APPENDIX C
FOOD PRODUCTS
TO WHICH COLORS CANNOT BE ADDED

- 1) Unflavored milk
- 2) Shaken milk
- 3) Fermented milk
- 4) Chocolate milk drink
- 5) Unflavored, yeasty dairy products without fruit
- 6) Condensed or steamed dairy or powder
- 7) Cream: powder, premature, sterilized, shaken, or treated by high temperature
- 8) Unflavored, raw cheese (for example white cheese, cottage cheese...etc.)
- 9) Soar cheese
- 10) Fresh fruits, vegetables and mushrooms
- 11) Unprocessed fruit and vegetables
- 12) Marrow, urea, fruit and vegetables paste, certain jams and marmalades
- 13) Tomato paste and concentrates
- 14) Yeasty fruit and vegetable products
- 15) Cocoa products
- 16) Chocolate components used in chocolate products
- 17) Tact, fragmented, or shredded grains
- 18) Flour, starch, and bran
- 19) Bread and bakery products (with some exception)
- 20) Unprocessed meat and poultry products
- 21) Fresh fish, molluscs, and crustaceans
- 22) Fresh eggs (except for stamps and Easter eggs)
- 23) Egg products: liquid, dried, frozen, or thromboplastic
- 24) Sugar including mono and disaccharides, glucose, juice powder and rock candy
- 25) Honey

- 26) Salt and salt substitutes
- 27) Herbs and spices
- 28) Wine vinegar
- 29) Tomato products (except hot tomato sauce, ketchup and similar products)
- 30) Yeast
- 31) Food for infants and young children, supplementary and weaning formulas
- 32) Bottled water
- 33) Coffee and by-products, tea, and chicory
- 34) Tea and chicory concentrates, plant-based drinks, and instant drinks
- 35) Vegetable oils
- 36) Halvah and Tehina
- 37) Peanut butter and sweet
- 38) Black honey and molasses
- 39) Natural juices without additives

APPENDIX D**FOOD PRODUCTS TO WHICH SOME COLORS
MAY BE ADDED**

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Malt and diet bread	Caramel	GMP
- Butter including reduced fat butter and natural ghee	Carotene	GMP
- Margarine, minarine, artificial ghee	Carotene and curcumin	GMP
	Annatto	10 mg/kg
- Unflavored processed cheese	Carotene and paprika	GMP
	Annatto	15 mg/kg
- Flavored processed cheese	Annatto	15 mg/kg
	Riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins, caramel carotenes, paprika, beet red, anthocyanins	GMP
- Ripened cheese	Annatto	20 mg/kg
	Carotene, paprika	GMP

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Unripened flavored cheese	Annatto	20 mg/kg
	Riboflavin, riboflavin-5-phosphate, chlorophylls chlorophyllins and their copper complexes, caramel carotenes, paprika, beet red, anthocyanins	GMP
- Vinegar (except wine vinegar)	Caramel	GMP
- Dried potato granules and flakes	Curcumin	GMP
- Beer	Caramel	GMP
- Cheese analogues - Vegetable fats cheese - Soybeans cheese	Annatto Riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins and their copper complexes, caramel, carotenes, paprika, beet red, anthocyanins	15 mg/kg GMP
- Vegetables in vinegar, salt solutions, or oil, and pickles except olives	Riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins, caramel, Carotenes, paprika, beet red, anthocyanins	GMP

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Jams, marmalade, similar substitutes, except fine kinds	Curcumin, riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins, caramel, carotenes, paprika, beet red, anthocyanins	GMP
	Cochineal extracts, quinoline yellow, sunset yellow, fast green, new coccine, lycopene, lutein	100 mg/kg
- Emulsified meat and poultry products (e.g. sausages, frankfurters, beef patee...etc.)	Caramel, beet red Curcumin Carotene Paprika extracts Cochineal	GMP 20 mg/kg 20 mg/kg 10 mg/kg 100 mg/kg
- Luncheon meat	Allura red Beet red	25 mg/kg GMP
- Burger meat with a minimum vegetable and/or grains of 4%	Cochineal Caramel	100 mg/kg GMP
- Pastorami (external coat)	Curcumin, riboflavin, riboflavin-5-phosphate, cochineal	GMP
- Caviar	Riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins, copper complexes, caramel, carotenes, paprika, beet red, anthocyanins, titanium dioxide	GMP

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Vegetable-based meat and fish substitutes	Riboflavin, riboflavin-5-phosphate, chlorophylls, chlorophyllins, copper complexes, caramel, carotenes, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumin, tartazine, quinoline yellow, cochineal, allura red indigotine, brilliant blue, fast green, lycopene, bete-apo-8-carotenal, ethylester-beta-apo-8-carotenal	Added separately or collectively, no more than 100 mg/kg
	Sunset yellow, carmoisine, or New coccine, brown chocolate	Added separately collectively, no more than 50 mg/kg of each color separately or with others
- Smoked salmon	Annatto	10 mg/kg
- Breakfast cereals (manufactured by heat, popped and/or fruit flavored)	Caramel (ammonia) carotene, paprika	GMP
	Annatto	25 mg/kg

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Breakfast cereals separately (fruit flavored made anthocyanins or collectively in other ways)	Cochineal, beet red,	200 mg/kg
- Breakfast cereals (other than the above-mentioned)	Riboflavin, riboflavin-5-phosphate, chlorophylls, chorophyllins, copper complexes, caramel, carotenes, paprika, beet red, anthocyanins, titanium dioxide	GMP
- Dried candy, sweet candy, and gum	Riboflavin, riboflavin-5-phosphate, chlorophylls, chorophyllins, caramel, carotenes, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumin, tartrazine, quinoline yellow, cochineal, allura red indigotine, brilliant blue brilliant black, fast green lycopene, bete-apo-8-carotenal, ethylester-beta-apo-8-carotenal	Added separately or collectively, no more than 300 mg/kg.
	Sunset yellow, carmoisine, new coccine, chocolate brown	Added separately or collectively, no more than 50 mg/kg.

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
	Annatto	20 mg/kg for coating and decoration purposes
- Pastas and similar products	Permitted colors from natural sources	GMP
- Rice	Calcium carbonate	GMP for bleaching purposes
- Cream caramel (milk based)	Caramel	GMP
- Flour products (Pies, cakes and others)	Permitted colors from natural sources	GMP
- Desserts (not mentioned in other items)	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complexes, caramel, carotene, paprika beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenol, ethylester-beta-apo-8-carotenol	Added separately or collectively no more than 150 mg/kg
	Sunset yellow, carmoisine, new cocchine, chocolate brown	Added separately or collectively no more than 50 mg/kg
	Annatto	10 mg/kg
- Snacks (grains, potatoes or rice)	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, cochineal concentrates	100 mg/kg for

salty
200 mg/kg for pop

Annatto

20 mg/kg for salty
10 mg/kg for pop

- Ice cream and
powders

Permitted natural colors

GMP

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Flavored yogurt or with fruits	Permitted natural colors	GMP
- Water-based ice creams and powders	Riboflavin, riboflavin-5-phosphate chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, Lutein, beta-apo-8-carotenal, ethylester- beta-apo-8-carotenal	150 mg/kg added separately or collectively
	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg added separately or collectively
	Annatto	20 mg/kg
- Spicy ketchup and tomato sauce	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester- beta-apo-8-carotenal	150 mg/kg added separately or collectively

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
Cont'd...	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg separately or collectively
- All sauces not based on tomato	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal concentrate, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	50 mg/kg separately or collectively
	Sunset yellow, carmoisine, new coccine, brown chocolate	50 mg/kg separately or collectively
- Soups in various forms	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	50 mg/kg separately or collectively
	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg separately or collectively

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Mustard and mayonnaise	Riboflavin, riboflavin-5-phosphate chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	150 mg/kg separately or collectively
	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg separately or collectively
- Natural fruit syrup and fruit juice with additives	Permitted natural colors	GMP
- Vegetable nectars	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex caramel, carotene, paprika, beet red, anthocyanins	GMP
- Beverages * Flavored non-alcoholic drinks based on water (e.g. carbonated and non-carbonated beverages, syrups, drinks with low calories athletic drinks ...etc.)	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Beverages		
* Cola carbonated beverages	Carmael	GMP
* Artificial beverages - color concentration after alleviation must be as shown	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	100 mg/kg added separately or collectively
* Powder beverages - color concentration	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg added separately or collectively after alleviation must be as shown
- Liquid nutrition supplements	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, beet red, Anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant black, fast green, lycopene, lutein, Beta-apo-8-carotenal, ethylester-beta-apo-8-cartotenal	100 mg/kg added separately or collectively
	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg added separately or collectively

PRODUCT	TYPE OF COLORING	PERMITTED
MAXIMUM LEVEL		
- Solid nutrition supplements	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	300 mg/kg added separately or collectively
	Sunset yellow, carmoisine, new coccine chocolate brown	50 mg/kg added separately or collectively
- Speciality food formulas for weight control or to use under medical supervision	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	50 mg/kg added separately or collectively
	Sunset yellow, carmoisine, new coccine chocolate brown	50 mg/kg added separately or collectively
- Plastic and wax casings of foodstuff and cheese	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP

	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	GMP
	Annatto	20 mg/kg
- Dried and canned cherry	Beet red, anthocyanins	GMP
	Cochineal, allura red	150 mg/kg added separately or collectively
	Carmoisine, new coccine	50 mg/kg added separately or collectively
- Alcoholic beverages except beer	Colors stated in Appendix B	According to European Resolution 36/94 on coloring material
- Toppings, fillings, coatings, decorations for pastry and baked goods	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP
Cont'd...	Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	100 mg/kg added separately or collectively
	Sunset yellow, carmoisine, new coccine, chocolate brown	50 mg/kg added separately or collectively
	Annatto	20 mg/kg
- Jelly, cream caramel, not based on milk, pudding, and similar products	Riboflavin, riboflavin-5-phosphate, chlorophyll, chlorophyllins, copper complex, caramel, carotene, paprika, beet red, anthocyanins, titanium dioxide	GMP

Curcumine, tartrazine, quinoline yellow, cochineal, allura red, indigotine, brilliant blue, brilliant black, fast green, lycopene, lutein, beta-apo-8-carotenal, ethylester-beta-apo-8-carotenal	150 mg/kg added separately or collectively
Sunset yellow, carmoisine, new coccine chocolate brown	50 mg/kg added separately or collectively
Annatto	10 mg/kg

APPENDIX E**ALLOWABLE FOOD PRESERVATIVES**

PRESERVATIVE	INT'L CODE
Sorbic acid	200
Sodium sorbate	201
Potassium sorbate	202
Calcium sorbate	203
Benzoic acid	210
Sodium benzoate	211
Potassium benzoate	212
Calcium benzoate	213
Ethyl p-hydroxy benzoate	214
Sodium ethyl p-hydroxy benzoate	215
Propyl p-hydroxy benzoate	216
Sodium propyl p-hydroxy benzoate	217
Methyl p-hydroxy benzoate	218
Sodium methyl p-hydroxy benzoate	219
Nisin	234
Natamycin (pimaricin)	235

APPENDIX F**FOOD PRODUCTS TO WHICH PRESERVATIVES
CAN BE ADDED**

PRODUCT	NAME OF FOOD PRESERVATIVE	MAXIMUM ALLOWED CONCENTRATION mg/kg or mg/lit
Uncooked fresh cheese	Sorbic acid and salts	1000
Cooked cheese	Nisin Natamycin (pimaricin) Lysorium	12.5 1 mg/100c ² (Provided good manufacturing processes are used).
Cooked & packed cheese in the form of slices for consumption	Sorbic acid and salts	1000
Processed cheese	Nisin Sorbic acid and salts	12.5 2000
Hard, semi-hard & semi-soft cheese	Sodium or potassium nitrate	50
Cheese-like products derived from milk	Sodium or potassium nitrate	50
Thermally un-treated dairy products to which sugar and other substances are added	Sorbic acid and salts Benzoic acid and salts	300 300

Products with 60% fat content or more, except butter	Sorbic acid and salts	1000
Products with less than 60% fat content	Sorbic acid and salts	2000
Peeled potatoes	Sulphur dioxide and salts	50
Ready-made, semi or frozen potatoes	Sulphur dioxide and salts	100
Potato paste	Sulphur dioxide and salts	50
Dried potatoes	Sulphur dioxide and salts	400
Ready & frozen mushrooms	Sulphur dioxide and salts	50
Dried mushrooms	Sulphur dioxide and salts	100
Dried ginger	Sulphur dioxide and salts	150
Dried tomatoes	Sulphur dioxide and salts	200
Dried onions	Sulphur dioxide and salts	300
Dried garlic	Sulphur dioxide and salts	300
Dried yellow carrots	Sulphur dioxide and salts	300
Dried coconut	Sulphur dioxide and salts	50
Dried fruits	Sorbic acid and salts	1000
Dried apricots, raisins, prunes & figs	Sulphur dioxide and salts	2000
Dried bananas	Sulphur dioxide and salts	1000

Dried apples & pears	Sulphur dioxide and salts	600
Other dried fruits & unpeeled nuts	Sulphur dioxide and salts	500
Olives, pickled olives, olive derivatives	Sorbic acid and salts	1000
Pickled vegetables or in salt solutions or oil, except olives	Sorbic acid and salts	1000
	Benzoic acid and salts	1000
Pickled fruits or vegetables in salt solutions, or in oil, except olives and yellow yellow pepper	Sulphur dioxide and salts	100
Lemon slices in bottles	Sulphur dioxide and salts	250
Canned cherries	Sulphur dioxide and salts	100
Pastry & puff fillings (basically fruits)	Sulphur dioxide and salts	100
Candied fruits & vegetables, e.g. marrons	Sulphur dioxide and salts	100
	Sorbic acid and salts	1000
glaces	Benzoic acid and salts	1000
Jam, jelly & marmalade (thermally untreated depending upon the packaging)	Sulphur dioxide and salts	50
	Benzoic acid and salts	250
	Sorbic acid and salts	500
Low calorie marmalade	Sorbic acid and salts + Benzoic acid and salts	1000
	Benzoic acid and salts	500

Fruit sauce or core fruit and other fruit and vegetable derivatives	Sorbic acid and salts	1000
Sweets and candy (except chocolates)	Sorbic acid and salts	1000
	Benzoic acid and salts	250
Chewing gum	Sorbic acid and salts	1000
Starch (except when used for children food or complementary preparations)	Sulphur dioxide and salts	50
Syrup to cover candies, pastes & frozen food	Sorbic acid and salts	1000
	Sulphur dioxide and salts	40
Low calorie bread	Propionic acid salts	2000
All kinds of bakery	Sorbic acid and salts	2000
& bakery products	Propionic acid and salts	2000
Liquid eggs (yolk, albumin or both)	Sorbic acid and salts	5000
	Benzoic acid and salts	5000
Dried, frozen or concentrated eggs	Sorbic acid and salts	1000
Cooked, dried & thermally untreated meat products (e.g., pasturma & dried sausages)	Sodium or potassium nitrite	50
Cooked undried ther- mally treated meat, e.g., luncheon, or thermally, un- treated e.g., fresh sausages	Sodium or potassium nitrite	100

PRODUCT	NAME OF FOOD PRESERVATIVE	MAXIMUM ALLOWED CONCENTRATION mg/kg or mgm/lit
Canned meat products	Sodium or potassium nitrite	50
Unpacked pork & products	Sodium or potassium nitrite	175
Cooked, dried or undried, thermally untreated, or treated meat products	Sodium or potassium nitrate	250
Canned meat products	Sodium or potassium nitrate	250
Jelly used as meat topping (processed, cooked, or dried)	Sorbic acid and salts Benzoic acid and salts	1000 1000
Burger meat mixed with at least 4% vegetables or cereals (uncooked or un-treated thermally)	Sulphur dioxide and salts	450
Glucose syrup or dried syrup	Sulphur dioxide salts	20
Molasses & treacle	Sulphur dioxide and salts	70
All sugars	Sulphur dioxide and salts	15
Juices (not from sucrose) salts	Sulphur dioxide and	40
All vinegars	Sulphur dioxide and salts	70
All mustards	Sulphur dioxide salts	250
All ketchups	Sorbic acid and salts	1000

	Benzoic acid and salts	1000	
Mayonnaise	Sorbic acid and salts	1000	
Gelatine	Sulphur dioxide and salts	50	
Complementary liquids & beverages	Sorbic acid and salts	2000	
for special nutritive uses	Benzoic acid and salts	2000	
	Parahydroxy benzoate and salts	2000	
Special foods apart from baby food	Sorbic acid and salts	1500	
	Benzoic acid and salts	1500	
Lemon juice & lime	Sulphur dioxide and salts	350	
Soft drinks & juices (non-alcoholic & low calories drinks)	Sorbic acid and salts	300	
	Benzoic acid and salts	150	
	Sulphur dioxide and salts	50	
Artificial & natural concentrated juices & concentrated fruit juices	Benzoic acid and salts	1000	
	Sorbic acid and salts	1000	
	Sulphur dioxide and salts	250	
Sweetened or un-sweetened juices & fruit juices ready for direct consumption	Sorbic acid and salts	300	
	Benzoic acid and salts	150	
	Sulphur dioxide and salts	50	
Liquid tea concentrates	Sorbic acid and salts	600	
	Benzoic acid and salts	600	
Beer and non-alcoholic beer	Sulphur dioxide and salts	50	

PRODUCT	NAME OF FOOD PRESERVATIVE	MAXIMUM ALLOWED CONCENTRATION mgm/kg or mgm/lit
Alcoholic beverages with not more than 15% alcohol concentration	Sorbic acid and salts	200
	Benzoic acid salts	200
Fruit wine, non-alcoholic wine, cider & similar non-alcoholic products	Sulphur dioxide and salts	200
	Sorbic acid and salts	200
Snacks made of potatoes, cereals or starch	Sorbic acid and salts	1000
Ready nuts or coated ones	Sorbic acid and salts	1000
Soybean paste	Sorbic acid and salts	1000
Salted fish	Sorbic acid and salts	200
Caviar	Boric acid or borax	4 gm/kg

N.B. NOTE THE GENERAL CONDITIONS ON THE NEXT PAGE.

GENERAL CONDITIONS

- If a number of preservatives are mixed together, the total quantity of each added preservative must not exceed the maximum percentage allowed when each is used separately. For example:

Added Preservative	Maximum Limit Allowed	Amount Expected To Be Used	Percentage
Preservative No. 1	1000	500	50%
Preservative No. 2	800	200	25%
Preservative No. 3	200	not more than 50%	25%
			Total 100%

- For non-alcoholic juices and soft drinks, Sorbic acid and salts may be mixed with Benzoic acid and salts in the following concentration:

250 parts per million of Sorbic acid and salts

PLUS

150 parts per million of Benzoic acid and salts

- Concentrations for the following preservatives are calculated (estimated) on the basis of free acid:

Sorbic acid and salts

MINUS

Benzoic acid and salts

MINUS

Parahydroxy benzoate and salts

- Nisin may be present in certain kinds of cheeses due to fermentation. process.

- The concentration of Potassium and Sodium Nitrate is calculated on the basis of the estimated amount of Sodium Nitrate (NaNO_3) remaining.
- The concentration of Sodium and Potassium Nitrate is calculated on the basis of Sodium Nitrate (NaNO_3).
- Propionic acid and salts may be created naturally during the processes of fermentation in certain products.
- Benzoic acid may be present in certain products as a result of fermentation.
- Natamycin is for external use only and should not be present at a depth exceeding 5 cm for hard cheese, semi-hard cheese and semi-soft cheese.
- The indicated concentrations for preservatives from Sulphur Dioxide and salts are estimated on the basis of Sulphur Dioxide (S_{21}).
- If Sulphur Dioxide, Nisin, Propionic acid and salts, or Benzoic acid are found in any food product for which they are not allowed, or in percentages less than indicated below, the negligible concentration is not considered to exist:

SUBSTANCE	NEGLECTIBLE CONCENTRATION
Sulphur dioxide	10 parts per million
Nisin	1 part per million
Propionic acid and its salts	20 parts per million
Benzoic acid	10 parts per million

APPENDIX G**FOOD PRODUCTS TO WHICH NO PRESERVATIVES
CAN BE ADDED**

- Honey
- Animal or vegetable fats or oils (except virgin oils and olive oils)
- Butter
- Pasteurized and sterilized (including UHT sterilization) milk and cream (including skimmed, plain, and semi-skimmed)
- Unflavored fermented milk products
- Natural mineral water, spring water and table water
- Coffee (excluding flavored instant coffee) and coffee extract
- Tea leaves (unflavored)
- Dry pasta
- Foods for infants and young children
- Cocoa and chocolate products
- Frozen and deep frozen fresh fruits and vegetables
- Fruit cocktail
- Unprocessed fish, crustaceans and molluscs, including frozen and deep frozen products
- Quick cook rice
- Refined olive oil including olive pomade oil
- Fresh minced meat (frozen or not frozen)
- Fresh pasta
- Partially dehydrated and dehydrated milk
- Canned and bottled fruit and vegetables (excepted those indicated in Appendix E)

APPENDIX H

FOOD PRODUCTS TO WHICH ANTIOXIDANTS
CAN BE ADDED

	PRODUCT	MAXIMUM ALLOWED CONCENTRATION Mg/Kg	
Alpha-Tocopherol	Chicken soup or meat	50	
	Refined oils	200	
	Mayonnaise	240	
	Vegetarian baby food	300	
	Fats and oils	500	
Ascorbic Acid	Complementary baby food	30	with or without sodium salts, calcium, or palmitate ascorbyl
	French fries	100	
	Table pickles, canned mango	200	
	Wheat flour, canned nuts	300	
	Fruit juice, nectar	400	
	Meat products	500	
	Chicken soup and meat	1000	
	Canned peaches	550	
Palmitate Ascorbyl	Baby food	10	mg/lit from the prepared food for consumption
	Complementary baby food	50	with or without ascorbic acid, sodium, or calcium salts
	Canned baby food		
	Vegetarian baby food	200	according to the fat content
	Margarine	200	with or without stearate
			ascorbyl
	Fats and oils	500	with or without stearate
			ascorbyl

	PRODUCT	MAXIMUM ALLOWED CONCENTRATION Mg/Kg	
Palmitate Ascorbyl	Frozen fish filet	1000	with or without ascorbic acid
Stearate Ascorbyl	as applied on palmitate with the same percentages except for baby food, in which it is not allowed		
BHA Burylated Hdroxyamisole	Mayonnaise	140	
	Margarine	175	
	Fats and oils	200	
	(not to be used in the frying of baby food)		
Dilawryl Thiodi Propinate	Fats and oils	200	
Iso-Ascorbic Acid	Meat products	500	with or without ascorbic and sodium
Iso-propyl Citrate	Margarine	100	
	Fats and oils	100	with or without phosphoric acid
Mixed Tocopherol Concentrate	Chicken soup or meat	50	with or without alpha tocopherol
	Mayonnaise	340	with or without alpha tocopherol
	Canned baby food	300	according to the fat content
	Baby Food	10	mg/lit from the prepared product
Mixed Tocopherol Concentrate	Complementary baby food	30	separately or with alpha tocopherol
Monoblyceride Citrate	Fats and oils	100	separately or with isopropyl citrate or phosphoric acid

Propyl Gallate	Fats and oils	100	
Sodium Ascorbate	Complementary baby food	50	with or without acid, or calcium salts or, ascorbyl palmitate
	Meat products	500	
	Canned meat		
	Wheat flour, canned nuts	300	
	Chicken soup and meat	1	
	Frozen fish filet	1	
Sodium Erythorbate	Meat products	500	with or without acid and ascorbate
	Canned meat		estimated as ascorbic acid

APPENDIX I

MANDATORY EGYPTIAN STANDARDS

FOR

FOOD PRODUCTS

Ref: Ministerial Decree No. 179 issued by the Ministry of Industry

PRODUCT	SPECIFICATION NO.	
- Animal feed		
General provisions applicable to grains		
in the feed Industry 0003/1990	"Part 1"	
- oats		"Part 2"
- rye		"Part 3"
- corn		"Part 4"
- barley		"Part 5"
- sorghum		"Part 6"
- Vegetable oils:		
- sesame seed oil	0049/1992	"Part 1"
- olive oil	0049/1993	"Part 2"
- corn oil	0049/1993	"Part 3"
- cottonseed oil 0049/1993		"Part 4"
- peanut oil	0049/1993	"Part 5"
- soybean oil	0049/1993	"Part 6"
- sunflowerseed oil	0049/1993	"Part 7"
- cottonseed oil "Grade A"	0049/1993	"Part 8"
- Edible hydrogenated oils and margarine	0050	
- vegetable butteroil		"Part 1/1994"
- vegetable oils		
(partial amendment 1984)		"Part 2/1982"

PRODUCT	SPECIFICATION NO.	
- table margarine	0050/1982	"Part 3"
- Preserved fruit products (partial amendment 1988/1990)	0129/1986	
- Preserved tomato products (partial amendment 1996)	0132/1988	
- Dairy products:	0154	
- raw milk		"Part 1/1991"
- natural local cow butter		"Part 2/1992"
- natural local cow butterfat		"Part 7/1992"
- Dried potatoes	0173/1988	
- Alcoholic beverages (partial amendment 1971/1976)	0189/1962	
- Yeast	0191/1972	
- Mustard powder	0284/1992	"Part 1"
- Mustard paste	0284/1992	"Part 2"
- Raisins	0285/1986	
- Methods to test and analyze macaroni	0286/1988	"Part 1"
- Canned sardines (partial amendment 1993)	0287/1990	
- Smoked fish	0288/1991	
- Canned beans	0335/1994	
- Non-alcoholic carbonated beverages - general	0336/1995	"Part 1"
- Honey - methods to analyze honey	0355/1990	"Part 1"
- Starch (partial amendment 1986)	0357/1977	
- White refined sugar (partial amendment 1993/1996)	0358/1990	
- Glucose - methods to analyze glucose	0359/1990	"Part 1"

PRODUCT**SPECIFICATION NO.**

- Fresh canned vegetables	0360/1976	
- peas		"Part 1"
- okra		"Part 2"
- artichoke		"Part 3"
- beans		"Part 4"
- spinach		"Part 5"
- Artificial beverages (partial amendment 1988)	0374/1978	
- Dried dates	0375/1993	
- Ginger (partial amendment 1985/1988)	0383/1970	
- Halwaa tehinia	1332/1989	
- Processed packed lentils	0413/1992	
- Dehydrated dried beans	0415/1988	
- Biscuits	0416/1988	
- Glass containers used for milk, edible oils and beer	0418/1963	
- Canned pickles	0452/1990	
- Tobacco	0483/1990	
- Frozen shrimp	0516/1993	
- Coffee and by-products (partial amendment 1992)	0517, 1474/1987	
- Canned apples and pears (partial amendment 1988)	0544/1964	
- Canned dates (partial amendment 1988)	0545/1974	
- Glass containers for non-alcoholic carbonated beverages	0558/1992	
- Tea	0559/1991	"Part 1"
- Pipe tobacco	0611/1990	
- Tobacco for cigarettes (partial amendment 1995)	0612/0718/1991	

PRODUCT	SPECIFICATION NO.	
- Chewing tobacco 0684/1990		
- Mango juice (partial amendment 1985/1988)	0685/1970	
- Orange juice (partial amendment 1985/1988)	0686/1976	
- Guava juice (partial amendment 1985/1988)	0687/1978	
- Dried canned processed peas	0719/1988	
- Tobacco not mixed for cigarettes	0743/1991	
- Custard powder	0799/1996	
- Jelly powder	0800/1996	
- Baking powder	0803/1966	
- Canned tuna and bonito	0804/1995	
- Canned mixed vegetables	0807/1988	
- Canned anchovies	0808/1996	
- Artificial coloring materials	0853	
- sunset yellow	0853/1985	
- carmoisine	0856/1985	
- Dried yellow carrot	0865/1988	
- Frozen fish	0889/1991	
- Vanilla as a flavoring	0890/1988	
- Self-raising flour	0942/1991	
- Processed cheese	0999/1988	"Part 1"
- Spreadable processed cheese (partial amendment 1994)	0999/1988	"Part 2"
- Hard cheese	1007/1989	
- Soft cheese	1008/1970	
- Apricot juice (partial amendment 1985/1988)	1012/1977	
- Grapefruit juice (partial amendment 1985/1988)	1029/1976	
- Bastarami	1042/1991	
- Non-carbonated artificial powder beverages	1043/1988	
- Frozen chicken and rabbits	1090/1996	
- Luncheon meat	1114/1991	
- Processed cheese containing vegetable fats and oils	1132/1990	"Part 1"
- Spreadable processed cheese containing vegetable fats and oils (partial amendment 1994)	1132/1990	"Part 2"
- Vegetable baby foods with milk	1159/1992	
- Semi-hard cheese	1183/1973	

PRODUCT	SPECIFICATION NO.
- Milk and water ice	1185/1993
- ice cream	"Part 1"
- water ice	"Part 2"
- vegetable fat ice cream	"Part 3"
- Flavorings in confectionary	1232/1974
- Gelatine	1233/1974
- Canned mango (partial amendment 1988)	1242/1974
- Canned peaches (partial amendment 1988)	1243/1974
- Wheat flour and wheat flour extractions (partial amendment 1992, 1993, 1995)	1251/1991
- Artificial coloring materials to color food products	
- tartazine (partial amendment 1985)	1255/1975
- Pudding powder	1415/1978
- Homogenized tobacco flakes	1464/1990
- Canned salmon	1472/1995
- Frozen liver	1473/1990
- Canned mackerel	1521/1995
- Frozen meat	1522/1991
- Popcorn	1525/1982
- Mandarin juice (partial amendment 1985, 1988)	1550/1984
- Black olive (partial amendment 1989, 1991)	1554/1984
- Peach juice (partial amendment 1985, 1988)	1558/1985
- Canned corned meat (partial amendment 1993)	1563/1992
- Grape juice (partial amendment 1988)	1578/1985
- Strawberry juice (partial amendment 1988)	1579/1985
- Pineapple juice (partial amendment 1988)	1580/1985
- Apple juice (partial amendment 1988)	1581/1985
- Dried apricot "Kamr El Din"	1582/1985
- Fructose 42%, 55%	1587/1986
- Natural mineral water (partial amendment 1988)	1588/1986
- Bottled drinking water (partial amendment 1988, 1996)	1589/1986

PRODUCT	SPECIFICATION NO.
- Natural whipped cream	1599/1986
- Ultra high temperature (UHT) natural and sterilized liquid cream	1600/1986
- Wheat grains	1601/1986
- Non-carbonated sweetened beverages	1602/1995
- Coconut oil	1615/1993
- Pasteurized milk (partial amendment 1992)	1616/1990
- Long-life sterilized milk	1623/1990
- Potato chips	1629/1987
- Palm oil	1632/1992
- Sterilized and fermented milk drinks	1633/1987
- Table olives	1636/1990
- Local sterilized and fermented milk	1641/1993
- Milk powder	1648/1988
- Local yogurt	1650/1991
- Frozen mixed vegetables	1676/1988
- Frozen Jew's mallow	1681/1988
- Rapeseed from aerostic refined acid ready for human consumption	1685/1988
- Frozen beef burger	1688/1991
- Canella	1693/1991
- Minced meat	1694/1991
- Carnation	1695/1989
- Chicken luncheon meat (partial amendment 1992)	1696/1989
- Frozen okra	1702/1989
- Salted fish	1725/1996
- Frozen green beans	1743/1995
- Frozen artichokes (partial amendment 1994)	1746/1989
- Frozen green peas	1748/1995
- Frozen spinach	1749/1995
- Non-alcoholic beer (partial amendment 1990)	1765/1989
- Frozen vine leaves (partial amendment 1994)	1766/1989
- Skimmed milk powder containing added vegetable fats	1768/1990
- Carbonated beer with fruit flavoring (partial amendment 1990, 1993)	1797/1990
- Dehydrated chicken and meat soup	

(partial amendment 1993)	1819/1990
- Evaporated and condensed milk	1830/1990
- Speciality foods	
- low calorie beverages	1853/1990
- Citric acid	1854/1990
- Soft cheese containing vegetable fats	1867/1990
- Chewing Tobacco	1877/1990
- Sugar powder	1903/1990
- Lactose	1904/1990
- Cumin	1930/1991
- Caraway	1931/1991
- Aniseed	1932/1991
- Canned sausages	1971/1991
- Frozen sausages	1972/1991
- Meat balls	1973/1991

PRODUCT**SPECIFICATION NO.**

- Frozen kidneys, hearts, spleen, pancreas, and tongue	2062/1991
- Mild-tasting tobacco flavored with fruit	2063/1991
- Minced meat with soybean protein	2097/1992
- Oil for frying	
(partial amendment 1994)	2142/1992
- Edible palm stearin	2249/1992
- Iodized table salt	2372/1996
- Shelf-life for food products	
(partial amendment 1996)	2613/1994
- Poultry meat and turkey	
chicken meat balls, frozen turkey, chicken and turkey balls, frozen kofta with rice, frozen chicken, and poultry burger	2910/1995
- Frozen turkeys and chicken sausages	2911/1995

**MANDATORY EGYPTIAN STANDARDS
FOR
METHODS OF ANALYSIS**

PRODUCT	SPECIFICATION NO.
- Standard methods for testing edible hydrogenated oils and margarine	0051/1985
- Standard methods for testing meat and by-products	0063/1993
- Standard methods for testing fruit products	0130/1990
- Natural and chemical methods to analyze milk and by-products	0155/1974
- Methods to analyze macaroni	0286/1989
- Methods to analyze non-alcoholic carbonated beverages	0336/1996
- Methods to analyze honey	0355/1990
- Methods to analyze glucose	0359/1993
- Methods to test and analyze tea	0559/1991
- Methods to test and analyze fruit juice	0683/1994
- Methods to test and analyze frozen vegetables	0991/1993
- No. of samples drawn from canned fruit and vegetables, alcoholic/non-alcoholic beverages	1216/1974
- Methods to draw milk and by-products samples for analysis	1267/1975
- Methods to test and analyze vanilla	1697/1989

**MANDATORY EGYPTIAN STANDARDS
FOR
REGULATIONS ON SPECIFIC PRODUCTS**

REGULATION	REGULATION NO.
- Percentage of impurities in cottonseed used to produce oil	0065/1964
- Suspension article 2 in alcoholic beverages standard no. 0189/1962	0103/1985
- Amendment to Ministerial Decree No. 0354/1985 concerning clarifying the information that local manufacturers of frozen and canned food products should put on their packages	0166/1991
- Amendment to tomato paste technical standard	0170/1985
- Amendment to Ministerial Decree No. 0354/1985 for local manufacturers of frozen and canned food products to write information on packaged food products	0301/1986
- Mandating local food manufacturers to write necessary information on packaged food products	0354/1985
- Manufacturing tomato paste in accordance with attached technical specification	0575/1984
- Manufacturing skimmed milk cheese with blue cheese in accordance with attached technical specification	0581/1979
- Manufacturing sour cream in accordance with attached technical specification	0582/1979
- Technical specifications concerning methods of analysis to differentiate between processed and unprocessed cheese	0978/1989

APPENDIX J

SHELF-LIFE FOR FOOD PRODUCTS

Ref: Ministerial Decree No. 107 of 1994

1. VALIDITY PERIOD FOR FISH AND FISH PRODUCTS

Frozen fish kept at a temperature of -18 degrees Centigrade or less.

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Cold-Smoked Fish	288/91	5 months	Suitable for product
Hot-Smoked Fish	288/91	3.5 months	Suitable for product
Semi-Hot-Smoked Fish	288/91	3.5 months	Suitable for product
Frozen Fish	889/92	6 months	Polyethylene bag
Shrimps and Shellfish	516/93	8 months	Plastic/cardboard

Refrigerated fish kept at temperatures ranging from 0 to 4 degrees Centigrade.

Cold-Smoked Fish	288/91	2 months	Suitable for product
Hot-Smoked Fish	288/91	15 days	Air-tight
		7 days	Suitable for product
Smoked Fish	288/91	15 days	Air-tight
Semi-Hot		7 days	Suitable for product
Salted Fish	1725/89	12 months	Suitable for product.

Fish kept at suitable temperatures in well-ventilated stores.

Sardines	287/90	36 months	Sterilized metal
Tuna Fish	804/90	36 months	Sterilized metal

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Fish kept at suitable temperatures in well-ventilated stores.			
Anchovy in Oil	808/88	18 months 18 months 12 months	Tight metal Tight glass Untight metal
Anchovy Paste in Tubes		12 months	Tubes
Mackerel Fish	1521/82	36 months	Sterilized metal
Salmon Fish	1472/80	36 months	Sterilized metal
Salted Fish	1725/89	6 months	Suitable for product

2. VALIDITY PERIOD FOR MILK AND DAIRY PRODUCTS

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Milk products kept at suitable temperatures.			
Sterilized Milk	1623/90	12 months 6 months	Tin container Other container
Steamed or Fumigated Milk	1830/90	12 months 6 months	Tin can Other container
Powder Skimmed Milk	1648/88	24 months	Anti-humidity and air-tight container
Powder Milk Full- Cream or Partly Skimmed	1648/88	24 months	Metal
Local Condensed Milk	1830/90	12 months 6 months	Metal Other container
Grafted Milk Sterilized	1641/91	12 months 6 months	Metal Other container
Sterilized Cream	154/92	12 months 6 months	Metal Other container
Milk products kept at suitable temperatures.			
Processed Cheese, Processed Cheese Paste	999/88	12 months	Air-tight metal
Cooking Butter - Buffalo Ghee	154/92	24 months	Air-tight metal
- Cow Ghee		12 months	Other container

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Full Cream Cooked Cheese	1008/70	12 months 6 months	Metal Suitable for product
Feta Cheese	1008/80	12 months 6 months	Metal Suitable for product
Refrigerated and cooled milk products kept at temperatures ranging from 0 to 5 degrees Centigrade.			
Pasteurized Milk	1616/90	5 days	Suitable for product
Grafted Yogurt	1650/91	15 days	Welded container
Milch	582/79	15 days	Suitable for product
Processed Cheese and Processed Cheese Spread	999/88	6 months	Suitable for product
Solid Cheese	1007/89	18 months	Suitable for product
Butter - Natural Cow Butter	154/92	2 months 2 months	Suitable for product Suitable for product
Feta Cheese (Cream or Soft Cheese)	1008/70	12 months	Suitable for product
Plain Yogurt (Curdled Milk)	1000/90	7 days 15 days	Welded container
Semi-Solid Cheese	1183/73	9 months	Suitable for product
Soft or Cream Fresh Cheese	1008/70	1 month	Suitable for product

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Refrigerated Soft or Cream Cheese	1008/70	6 months	Suitable for product
Frozen milk products to be kept at a temperature of -15 degrees Centigrade or less.			
Ice Cream	1185/93	12 months	Suitable for product
Butter	154/92	18 months	Suitable for product
- Natural Cow Butter		18 months	Suitable for product

3. VALIDITY PERIODS FOR VEGETABLE OILS, FATS AND OTHER OIL PRODUCTS

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Sesame Oil	49/92	12 to 24 months	Suitable for product provided it is packed in an inert gas atmosphere
Olive Oil	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas atmosphere
Maize Seed Capsule Oil	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas atmosphere
Linen Seed Oil	49/92	6 months	Suitable for product
Groundnut Oil	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas
Soybean Oil	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas
Sunflower Oil	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas
Cottonseed Oil Grade No. 1	49/93	12 to 24 months	Suitable for product provided it is packed in an inert gas
Grade No. 2	1672/88	12 to 24 months	Suitable for product provided it is packed in an inert gas

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Palm Tree Oil	1520/93	24 months	Suitable for product
Palm Tree Stone Oil	1632/92	24 months	Suitable for product
Palm Tree Oline	1706/89	12 to 24 months	Suitable for product provided it is packed in an inert gas
Palm Tree Nutritive	2249/92	12 months	Suitable for product
Table Oil for Frying and Roasting Purposes	2142/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Salad Oil		12 to 24 months	Suitable for product provided it is packed in an inert gas
Grade Seed Oil	2098/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Safflower Seed	2099/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Mustard Oil	2100/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Papaya Oil	2101/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Summer Rape or Colza Oil of Low Content of Aerosic Acid	1685/92	12 to 24 months	Suitable for product provided it is packed in an inert gas

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Coconut Oil	1615/92	12 to 24 months	Suitable for product provided it is packed in an inert gas
Synthetic Veg. Cooking Butter	50/82	12 to 24 months	Cardboard boxes lined with polyethylene
		36 months	Air-tight container provided it is packed in an inert gas
Hydrogenate Veg. Oil	50/82	3 months	Cardboard boxes lined with polyethylene.
		12 months	Suitable for product
Table Margarine	50/83	3 months	Suitable for product
Pies and Sweets Margarine		3 months	Suitable for product
Nutritional Animal	1471/80	12 months	Suitable for product

4. VALIDITY PERIODS FOR GRAINS, CEREALS, AND SIMILAR PRODUCTS AND TEA AND COFFEE

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Corn	1601	2 years	
Grain silos		2 years	Suitable bags
Flour (all kinds)			
- Flour in Sundry Extractions	1251	9 months	Suitable for product
- Flour Mixed with Bakery Powder	942		
- Corn Flour Used in Biscuits and Sweets	2378		
White Flour			
Semolina	1649	9 months	Suitable for product
Sweet Paste	1668	9 months	Suitable for product
Biscuits			
- Plain Biscuits	416	1 year	Suitable for product
- Covered and Stuffed Biscuits	416	9 months	Suitable for product
Macaroni			
- Made of Semolina	286	2 years	Suitable for product
- Made of 1st Class Flour		18 months	Suitable for product
Popcorn Maize Products	1525	3 months	Suitable for product
Corn Flakes	---	1 year	Suitable for product
Starch	357	2 years	Bags, plastic packing, or paper packs
White Dregs of Sesame Oil	941	1 year	Air-tight container
Sesame Oil Dregs	384	1 year	Any suitable container
Sweets	992	6 months	not packed in zinc

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Halawa Tehiniya	1332	Not indicated	
Packed Bread in all Forms and Kinds: - with additives - without additives	1419	7 days 3 days	Plastic
Crispies		2 months	Plastic
Tea	559	3 year	Suitable for product
Green Coffee	517	2 years	Suitable for product
Roasted Coffee Ground	1474	2 years	Suitable for product Air-tight container
Quick Melting		2 years	Non-leaking air-tight container
Groundnut - Unpeeled Fruits - Chick Peas and other than Chick Peas, Peeled and Unpeeled	2245	1 year 3 months	Ventilated container Suitable for product
Grains and Cereals of all kinds: - Whole - Crushed (peeled)		1 year 2 years	Suitable for product Suitable for product
Bleached Rice	2244	1 year from hulling date 1 year from packing date	Bags/sacks Plastic

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Canned Grains & Cereals			
- Ready made Lentils	413	2 years	Metal container to suit the nature of the packed material
- Kidney Beans	415		
- Canned, Cooked Dehydrated Green Peas	719		
- Canned Chicken Peas	806		
- Canned Macaronis with Meat	1446		
Cakes		3 months 2 years	Air-tight container Metal
Couscous	2140	2 years	Suitable for product

5. VALIDITY PERIODS FOR SUGAR, SUGAR-SUBSTITUTES, SWEETS, COCOA AND SIMILAR PRODUCTS

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Cocoa Powder	465H/1/93	24 months	Metal or glass container, aluminum foil, provided it is packed in an inert gas during validity period
		12 months	Other packing such as paper or plastic wrapping in case of products not in inert gas
Dehydrated Sweets all kinds	464/92	12 months	Suitable for product
Raw Sugar	2363/93	18 months	Suitable for product
Imported Lactose Sugar	1904/90	24 months	Suitable for product
Sweets Sugar Powder	1903/90	12 months	Suitable for product
Dehydrous Dextrose	2102/92	12 months	Suitable for product
Dextrose Mono-Crystallization Water	2013/92	12 months	Suitable for product
Sweets Glucose	2104/92	9 months	Suitable for product
Molasses	989/70	18 months	Suitable for product
Bee Honey	355/90	24 months	Suitable for product
Molasses Honey	356/90	9 months	Suitable container

		18 months	Product to be in air-tight, thermo-treated packs
Glucose Honey	359/90	9 months	Suitable for product
Cocoa Butter Substitutes	1499/81	24 months	Suitable for product
Fructose Syrup 42% - 55%	1587/86	9 months	Suitable for product
Sugar	358/90	36 months	Suitable for product
Other Chocolate	465/90	12 months	Suitable for product

6.VALIDITY PERIODS FOR VEGETABLES, FRUITS AND SIMILAR PRODUCTS

Quickly frozen products kept at a temperatures of -18 degrees Centigrade or less.

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Frozen Artichokes	1746/8	18 months	Suitable for product
Frozen Grape Leaves	1766/89	18 months	Suitable for product
Sundry and Mixed Frozen Veg.	1776/89	18 months	Suitable for product
Frozen Green Beans	1743/89	18 months	Suitable for product
Frozen Green Jew's Mallow	1681/88	18 months	Suitable for product
Frozen Green Pigeon Peas	1748/89	18 months	Suitable for product
Frozen Green Spinach	1749/89	18 months	Suitable for product
Frozen Okra	1702/89	18 months	Suitable the product
Frozen Semi-Fried Potatoes	2365/93	18 months	Suitable for product
Frozen Baked Beans Paste	2473/93	18 months	Suitable for product
Frozen Green Peppers	2475/93	18 months	Suitable for product
Frozen Yellow Carrots	2472/93	18 months	Suitable for product
Frozen Strawberry	2368/93	18 months	Suitable for product

Mango Juice	685/70	18 months	Suitable for product
Orange Juice	686/76	18 months	Suitable for product
Guava Juice	687/78	18 months	Suitable for product
Apricot Juice	1012/77	18 months	Suitable for product
Grapefruit Juice	1029/76	18 months	Suitable for product
Mandarin Juice	1550/84	18 months	Suitable for product
Grape Juice	1558/85	18 months	Suitable for product
Strawberry Juice	1579/85	18 months	Suitable for product
Pineapple Juice	1580/85	18 months	Suitable for product
Lemon Juice	2220/92	18 months	Suitable for product
Apple Juice Concentrated	1581/85	18 months	Suitable for product
Orange Juice Concentrated	686/76	18 months	Suitable for product
Fried Potatoes Slices (chips)	1629/87	6 months	Suitable for product

7. VALIDITY PERIODS FOR VEGETABLES, FRUITS AND SIMILAR PRODUCTS

Products kept at a temperature of 30 degrees Centigrade or less in well ventilated stores.

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Canned Vegetables			
Canned Bean	335/76	24 months	Suitable for product
Canned Grape Leaves	805/92	24 months	Suitable for product
Sundry Vegetables	807/88	24 months	Suitable for product
Canned Fresh Green Peas	360/76 P.1	24 months	Suitable for product
Canned Fresh Okra	360/76 P.2	24 months	Suitable for product
Canned Fresh Artichokes	360/76 P.3	24 months	Suitable for product
Canned Fresh Green Beans	360/76 P.4	24 months	Suitable for product
Canned Fresh Green Spinach	360/76 P.5	24 months	Suitable for product
Canned Potatoes	1610/86	24 months	Suitable for product
Canned Fruits			
Canned Dates	545/74	24 months	
Canned Pear and Apples	544/64	24 months	
Canned Mango	1242/74	24 months	Tin varnished with antacid varnish
Canned Peach	1243/74	24 months	
Canned Mandarin	2370/93	24 months	
Canned Grapefruit	2338/92	24 months	
Canned Strawberry		2369/93	24 months
Canned Dates	545/74	12 months	Unvarnished

Canned Pear and Apples	544/64	12 months	white tin with the inside layer
Canned Mango	1242/74	12 months	not less than
Canned Peach	1243/74	12 months	11.2 gm/m ²
Canned Mandarin	2370/93	12 months	
Canned Grapefruit	2338/92	12 months	
Canned Strawberry		2368/93	12 months

Canned Fruit Juice

Mango Juice	685/70	24 months	
Guava Juice	686/76	24 months	
Peach Juice	1558/85	24 months	Tin varnished
Grape Juice	1578/85	24 months	with antacid
Strawberry Juice	1579/85	24 months	varnish
Pineapple Juice	1580/85	24 months	
Apple Juice	1581/85	24 months	

PRODUCT	SPECIFICATION REQUIRED		V A L I D I T Y
	NUMBER	PERIOD	PACKAGING
Mango Juice	685/70	12 months	White tin not varnished with inside tin layer not less than 11.2 gm/m ²
Guava Juice	686/76	12 months	
Peach Juice	1558/85	12 months	
Grape Juice	1578/85	12 months	
Strawberry Juice	1579/85	12 months	
Pineapple Juice	1580/85	12 months	
Apple Juice	1581/85	12 months	Suitable for product Suitable for product Suitable for product Suitable for product Suitable for product
Apricot Juice	1012/77	18 months	
Orange Juice	686/76	18 months	
Grapefruit Juice	1029/76	18 months	
Mandarin Juice	1550/84	18 months	
Lemon Juice	2220/92	18 months	
Dried Fruit Figs, Raisins, Dried Plums or Prunes, Apricots, etc.	129/86	12 months	Paper or plastic
Bottled Fruit Juices As above nos.		12 months	Glass, aluminum
Pickles	452/90	18 months 12 months 6 months 24 months	Thermo-treated bottles Plastic aluminum foil Varnished metal box Antacid varnish

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Tomato Products	132/86	18 months	Metallic package varnished with antacid varnish
Jam/Marmalade Jelly/Jam	129/86	24 months 18 months	Suitable for product in bottles for product to be opened within one week from the packing date
Frozen Fruit Core		18 months	Suitable for product
Canned Fruit Core and			

Canned Concentrated Fruit
Juices used as raw materials
for manufacture of
fruit juices

24 months

Metal or plastic

8. VALIDITY PERIODS FOR ANIMAL FODDER

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Grains and Cereals included in the manufacture of Fodder			
Oats Grains	3 P. 2/1990	12 months	Bulk in silos, jute bags, or braided propylene bags
Rye Grains	3 P. 3/1990		
Maize Grains	3 P. 4/1990		
Barley Grains	3 P. 5/1990		
Sorghum Grains	3 P. 6/1990		
Cattle Cakes	3/1978	12 months *	Jute bags or propylene bags or bulk
Extracted by compression		6 months	
Extracted by gimlet	9 months		
Bran	3/1978	6 months *	Jute bags or sound and faultless propylene bags devoid of holes and tightly closed
Dung (Bird Droppings) and rejects			
- Refined	3/1978	12 months *	Sound jute bags
- Not refined		6 months	
Powders for Animal Proteins and Protein Concentrates	3/1978	12 months	Darkened paper bags isolated by a plastic layer
Fodders Additives	3/1978	12 months	Plastic bags or other suitable packaging
Hays, Straw, and Peels	3/1978	12 months	In bulk, compressed bales or in sound jute bags
Manufactured Fodders or Urea Fodders	3/1978		Jute bags or propylene braided bags
- Poultry fodders		4 months*	
- Animal fodders		8 months	

*** Reference:**

Amendments have been done referenced meeting no. 209 on January 16, 1996.

9. VALIDITY PERIODS FOR SPECIALITY FOODSTUFFS

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Baby Milk	2072/91	18 months	Tight packaging duly sterilized or packed at time of discharge
Non-Milk Foods for Babies		12 months	Fortified glass, duly filtered and air tight
Fruit Juices for Children	2109/92	12 months	Sterilized air tight glass package
Food for Nursing Babies (in powder or Granules made of Grains, Cereals, Veg. or Fruits)	2072/91	24 months	For products in inert gas, air-tight metal packs at time of discharge
		12 months	Inert gas, cardboard packs lined with aluminum foil
Food for Children made basically of grains	1805/93	24 months	Inert gas, air-tight metal packs at time of at time of discharge
		12 months	Inert gas, cardboard packs lined with aluminum foil
Food for Children containing vegetables	1159/92	24 months	Inert gas, air-tight metal packs, milk duly packed at time of discharge
		12 months	Inert gas, cardboard packs lined with aluminum foil

10. VALIDITY PERIOD FOR MEATS AND MEAT PRODUCTS

Frozen meat kept at a temperature of -18 degrees Centigrade or less.

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Frozen Hamburger (beef)	1688	3 months	Suitable for product From date of production
Minced Meat Mixed with Soybean Protein	2097	3 months From date of production	Humidity-proof container or pack
Pure Minced Meat	1694	3 months From date of Production	Humidity-proof container or other suitable pack
Frozen Liver	1473	7 months From production to freezing	Polyethylene bags, cardboard anti- humidity pack
Frozen Kidneys, Hearts, Spleens, Tongues, Pancreas and Heart	2062	4 months for kidneys, hearts spleens, and tongues 2 months for brains and pancreas	Suitable for product
Frozen Meat	1522	9 months for cow, camel, and buffalo meat 6 months for sheep, goat meat, prescott and flank steak	Air-tight, polyethylene bags. Treated cardboard humidity- proof container

Processed and manufactured meat requiring set preservation temperatures.

Jerked Beef (basturma)	1042	2 months	Layered packing material
Canned Sausages	1971	24 months	Tin packing

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Frozen Sausages	1972	3 months	Suitable for product
Canned Corned Meat	1563	24 months	Tin can
Dehydrated Eggs	1523	6 months	Anti-humidity bags or tin packaging
Luncheon Meat	1114	4 months 24 months	Vaccum packed Can
Processed Luncheon			Polyethylene bags or humidity proof cellulose bags. For semi-dried products, pro-humidity cellulose or fibre bag
Canned Luncheon			Tin can
Barnyard Fowls & Frozen Rabbits	1090	9 months	Polyethylene bag, air- Tight kept in a strong, clean and anti-humidity cardboard boxes
Meatballs	1973	3 months	Humidity-proof suitable packaging
Non-Alcoholic Soft Drinks	336 T	1 year	Glass bottles for beverages exceeding 250 ml
Non-Alcoholic Malted Soft Drinks	1765	1 year 1 year	Throw-away glass bottles
Fruit-Tasting Malted Soft Drink	1797	9 months 18 months	Plastic container Metal container
Sweetened Non-fizzy Drinks	1602	1 year 9 months 1 year 1 year 2 years	Bottles Plastic Cardboard Aluminum foil Metal container

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Synthetic Drinks	374	3 years 2 years	Bottles Plastic
Natural Drinks	129	2 years 18 months	Bottles Plastic
Alcoholic Drinks	189	18 months	Bottles or metal container

12. VALIDITY PERIOD FOR WATER

PRODUCT	SPECIFICATION NUMBER	VALIDITY PERIOD	REQUIRED PACKAGING
Purified Natural Packed Drinking Water	1589/86	12 months	Plastic bottles, plastic or glass pack
Ready-to-drink and Packed Natural Mineral Water	1588/86	12 months	Plastic bottles, plastic or glass pack