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Report Highlights: This report provides insight on Morocco's regulations regarding imports and marketing of food and agricultural products. In addition to import procedures, the report has information on prevailing laws and regulations on labeling, use of additives, pesticide residues, and protection of brands and trademarks. Report Updated on July 21, 1999. Sections Updated:

- Labeling Requirement: Production - Expiration date [Updated]
 - Pesticides and Other Contaminants [Updated]
 - Specific Standards: Wine, Beer, And Other Alcoholic Beverages [Updated]
 - Specific Standards: Fresh Milk [New]
 - Specific Standards: Dietetic / Special Use Food [New]
 - Specific Standards: Meat & Products[Updated]
-

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

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A. FOOD LAWS

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

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

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

In the 1914 law, articles four to seven were not abolished. They indicate what types of metal to use with food products as well as the products to use to varnish and seal food cans. Also, articles 20-30 set the terminology of various food categories and sets some basic requirements for each category.

B. LABELING REQUIREMENTS

In addition to the general Decree of 1915 that sets the basic rules for labeling, there are rules that are specific to some products.

The metric measurements are mandatory (law August 29, 1923). Moroccans are not familiar with U.S. measurement standards such as ounces, lbs., cups, servings, etc... Metric measurements are common both on local and imported products. Also, unlike in Egypt and other middle east countries, most Moroccans use exclusively the numbers (characters) as those used by Americans.

Production and Expiration date

Production and expiration dates are mandatory on prepacked products including canned-products and beverages. For products with a shelf life of less than three months, the day and the month should be indicated. If shelf life is between 3-18 months, the month and the year should be given. For products with more than 18 months shelf life the full date should be given. (Decree 17-88, Law 88-179, of Sept.10, 93). U.S. exporters should be aware that when using dates in the format (xx/xx/xx), U.S. exporters should keep in mind that unlike in the US, the date format should be (dd/mm/yy).

The application decree of the above law was published on May 20, 99 and comes into effect six months after this date (Decree 2-95-908 May 5, 99 published in Official Bulletin#4692). The decree also sets up two list of products:

- List I: Products for which the shelf life and the maximum temperature of storage are set by the

government. This list includes refrigerated/ frozen/ processed meat and poultry, refrigerated/frozen/smoked/dried fish, milk, processed milk, ice-cream, cheese, cream, prepared meals, egg products and egg-made pasta, meat stewed pasta, mineral water, fruit juice, drinks, and lemonades.

- List II: list of non perishable products for which the expiration date is not mandatory. This list include vinegar, salt, solid sugar, confectionary products made almost only from colored or aromatized sugar, chewing gums, individual dozes of ice cream.

For prepacked food products that are not on the list I and II, the packager is responsible for indicating the date by which the products keep their specific properties and the conditions under which they should be stored. The printing of the expiration date for these products is not mandatory. A decree setting the format for printing storage conditions requirements is to be published by the government at a later date.

The expiration date for products in list I must be printed in the form of "TO BE CONSUMED BY:" or "TO BE CONSUMED BY THE DATE SHOWN ON..." followed by the date as mentioned in the 17-88 law. For the products not on list I, the expiration date must be shown in the format "TO BE CONSUMED PREFERABLY BY:" or "TO BE CONSUMED PREFERABLY BY THE DATE SHOWN ON..".

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

Label Language

The Arabic label is not mandatory and French is exceptionally mandatory. English is not a widely used language in Morocco and many GOM officials and quality Control Officers are not English speakers and may not be familiar with the product at all. Thus, U.S. exporters are encouraged to provide labels in Arabic or French to prevent any confusion both during the customs clearance process or eventually for the final end-users. AgAttache encourages U.S. exporters to include at least the following:

- Name of the product
- Net weight
- Production date
- Expiration date
- List of ingredients
- Country of Origin if deemed necessary to not mislead the consumer.

Stick-on Labels

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

U.S. nutritional labels are accepted but not mandatory.

C. FOOD ADDITIVE REGULATIONS

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

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

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

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

Current Positive List of Additives

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

*Ministere de l'Agriculture, du Developpement et de la Peche Maritime
Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes
Avenue Hassan II, Rabat, Morocco*

Approval of New Additives

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

*Ministere de l'Agriculture, du Developpement Rurale et des Peches Maritimes
Direction de la Protection des Vegetaux Controle Alimentaire, et Repression des Fraudes
Secretariat de la Commission Interministerielle Permanente
pour le Controle Alimentaire et la Repression des Fraudes.*

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

- 1) Name, Address, phone, and contact of the organization making the request.
- 2) Designation of the substance to be approved:
 - a) nature of the substance (chemical name, usual name, chemical formula expressed in international standards).
 - b) Commercial name of the substance, name of the producer
 - c) identity and purity criteria of the substance. Indicate also the percentage of impurities.
 - d) Daily Admissible Dose (indicate name of the organization that issued it)
 - c) any other physical or chemical information deemed useful.
- 3) Information on the food to which the additive is going to be added:
 - a) definition of the food(s) for which the approval is requested
 - b) mode and dose of use of the substance:
 - Description of the fabrication procedure with all necessary detail on the mode of incorporation of the additive.
 - Justification of the use of the additive: purpose, expected effect, advantage of its use for the manufacturer, user, and consumer. Report on variable dose trials. Determination of the necessary dose to obtain the expected effect. Proofs of the effectiveness of the suggested doses. Criteria used to determine the effectiveness of the substance and conditions under which the effectiveness trial was conducted (temperature, pH, duration, etc..). Mention also any other procedures used to obtain similar results. Results of comparative trials where already one or more approved additive(s) play the same role.
 - c) If the substance is susceptible of affecting the hygienic characteristics of the food, provide results of the microbiological analysis showing that the hygienic quality of the final product has been preserved.
 - d) Method of analysis to control the additive doses in the product.
- 4) Data on approval by other countries indicating the authorized doses, conditions under which the substance is to be used, and the food product(s) for which the authorization has been granted. (If possible attach copies of the official authorizations).
- 5) Provide if possible:
 - Evaluation of the quantities of the substance absorbed by the consumer as a function of the doses in the food products and the estimated quantity of consumed food.
 - Statistical information on the consumption of the food product. Evaluation of the high use by particular groups of consumers.
- 6) Provide list of joint documents.
- 7) Any physiological, toxicological, nutritional information on animal or human that may support the request.
- 8) Toxicological & Physiological information
 - a) Information on methods used to determine experimentally:
 - Toxicity
 - effect on reproductive functions
 - Carcinogenic/mutagenic effects

- Allergic properties and effect on immune functions.
- Nutritional effect, whether favorable or not.

Provide results of the used methods.

- b) Any physiological or toxicological information on use on humans
- c) any other relevant information that is deemed to be useful.

D. PESTICIDE AND OTHER CONTAMINANTS

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

*Ministere de l'Agriculture, du Developpement et de la Peche Maritime
Direction de la Protection des Vegetaux
Service d'Homologation des Pesticides*

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

Pesticide Control on Food Products

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

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

E. OTHER SPECIFIC STANDARDS

Wine, Beer, And Other Alcoholic Beverages

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

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

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

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

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

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

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

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

For all other alcoholic beverages, except scotch whisky, gin, and spirits a minimum of 280 grams per hectoliter at 100 degrees of alcohol is required. (Decree of October 4, 1976, published in the Official Bulletin 3338).

Alcoholic beverages bottles of more than 25 cc, except wines, whisky, and beers, whether produced locally or imported cannot be distributed to retailers or end-users unless a "Control Stamp" is stuck on the cap of each bottle. The stamp should be long enough to cover part of the bottle neck and should be stuck so that the stamp number remains readable (Ministry of Finance Decision, 723-96, April 12, 1996, Official Bulletin 4383).

Dairy Products

Fluid Milk

Reconstitution of milk from milk powder is subject to a license from the Ministry of Agriculture. In addition to the general label requirement, the label must indicate, in French, that the milk is reconstituted “LAIT RECONSTITUE”.

Fluid Milk labels must indicate whether the milk is “PASTEURIZED” or “STERILIZED”. The package for fluid milk must be white and should have a 2 centimeter wide strip going from the top to the bottom of the package, or around the girth of bottles. The strip should be red for skimmed milk and maroon for half skimmed milk. The characters must be at least 8 millimeters high and should indicate one of the following: 1) “PASTEURIZED - HALF-SKIMMED”, 2) “STERILIZED - HALF-SKIMMED”, 3) “PASTEURIZED SKIMMED” and 4) “STERILIZED SKIMMED”. Whole milk packages should not have any character or design in the colors used for half skimmed and skimmed milk (red and maroon).

A new Decree issued by the Minister of Agriculture (#2-98-601, Jan. 5, 99) sets the minimum fat content for fresh milk sold by processor:

- Not less than 30 grams per liter for the whole milk, sterilized, pasteurized or UHT
- Not less than 15 grams per liter for the half-skimmed milk, sterilized, pasteurized or UHT
- Zero grams per liter for the skimmed milk.

These minima were lowered compared to the past in order to allow processors to extract more butter from the milk they receive.

Concentrated Milk

The label “LAIT CONCENTRE” is reserved for the product issued from the concentration of milk. Sugar (saccharose) may optionally be added to concentrated milk. It is prohibited to reduce or extract the fat from the milk to be concentrated. Thus, imports, sales, holding of skimmed concentrated milk is prohibited even if the label indicates “skimmed milk”.

The labeling of concentrated milk must be at least in part in French. It must indicate 1) the exact name of the product, 2) the name of the producer and the place of production, 3) date of production in indelible very apparent characters 4) net weight in grams 5) concentration of the product expressed in grams of water to add to the content of the container to obtain the weight of milk initially used to obtain the concentrated milk. The concentration may be expressed in one of the following forms:

- “By adding to the content of this container to X grams of boiled water, one obtain Y liter and Z deciliters of normal milk”
- “One obtains Y liters and Z deciliters of normal milk by adding X grams of product.”

The size of the characters used for the name and the net weight must be as big as the size of the largest characters used in the label.

When a sugar other than saccharose is used, the name of the product must indicate the nature of the sugar used and the substitution rate (Minister's Decision August 6, 1926, as modified by Minister's Decision February 5, 1935, published in the Official Bulletin 1135).

Milk Powder

The labels "Milk powder", "partially skimmed milk powder", "skimmed milk powder" are applied to dry products issued from the dehydration of milk, partially skimmed milk, or skimmed milk. When sugar (saccharose) is added, it should be mentioned on the label. The milk powder has the same labeling requirement as concentrated milk, including that French be used, except that the concentration is replaced by "instruction for use" as stated below:

- for non sweetened milk powder: "By adding A grams of this powder to B grams of boiling water we obtain X liters and Y centiliters of milk at Z grams of fat per liter".
- for sweetened milk powder: "By adding A grams of this powder to B grams of boiling water we obtain X liters and Y centiliters of milk at Z grams of fat per liter, excluding the sugar dissolved at S grams per liter".

Milk powder for use by food processors must be packed in Kraft paper bags, doubled with polyethylene, weigh at least 25 kilograms, have no more than 4 percent humidity at the time of opening the package, and show the following statement: "THIS PRODUCT MUST NOT BE SOLD BY TRADERS AND RETAILERS".

Imports and sale of milk powder, partially skimmed milk powder, and skimmed milk powder are not allowed unless starch has been added at 5 grams per 1000 grams or if they are sold in containers of less than 5 kilograms. (Decree 2-93-852, May 17, 1994, Official Bulletin 4257)

Butter

For each 100 grams, butter must contain at least 82 % fat, max 18 % nonfat, of which max 16% water. It must also comply with the microbiological requirements as specified by the Ministry of Agriculture.

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

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

Butter can be sold in portions of 10, 12 grams, in slices weighing 125; 250; 500; 1,000; 2,500; and 5,000 grams, and in blocks of 20 and 25 kilograms.

The containers or packages in which the imported butter is sold must indicate "BEURRE PASTEURISE" (pasteurized butter), the country of origin, name of producer and its address, net weight, production date, and the shelf life. (Decree 2-93-179, December 12, 1995, Official Bulletin 4338)

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

- 1) Imported Butter must be pasteurized and labeled as "PASTEURIZED BUTTER"

- 2) Butter must not be renovated or regenerated
- 3) Butter must be less than 7 months old
- 4) Butter must be stored at less than - 15 centigrade

Dietetic or Special Use Food

These products are consumed for special nutritional purpose. They include baby formulae, enfant food, dietetic food, food with a guaranteed amount of vitamins, amino-acid, or magnesium, food particularly high or low in energy, lipids or protein, low sodium, and low calories diet food, etc..

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

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

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

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

- 1) A request to register the product addressed to:
Ministry of Health
Direction du Medicament et de la Pharmacie
B.P. 6202, Rabat Institut
- 2) Detailed information on the ingredients, on the production and control process, and on the stability of the product.
- 3) An export certificate provided by the Official Authorities in the exporting country stating that the product is legally marketed for human use in the country of origin. In case of the US, although the circular does not state it, the FDA certificate is accepted.
- 4) Laboratory analysis certificate provided by official authorities of the exporting country. The result of the analysis should include information on the ingredients and excipients, toxicological

and bacteriological analysis, and provide reference of the relevant prevailing regulations in the country of origin.

5) Result of the scientific work and experiments made to show the advantage of using the products.

6) a sample of the item to be marketed.

Based on the decision of the joint commission from the Ministry of Agriculture and Ministry of Health, the Ministry of health issues the Registration Certificate that can be used to clear customs. The certificate is valid for 5 years and is renewable upon request from the importer.

Honey

The name “Honey” can be used exclusively for the honey produced by bees. When the bees are fed sugar or other sweet feed, except honey, the products should be designated as “Sugar Honey”. The label “honey” cannot be used for honey caramelized by heat or containing over 25 percent of water. (Article 5, Ministry Decision March 5, 28).

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

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

Marmalade, Jelly, Jams

The name “Marmalade, Jelly, and Jams” followed by the name of one or several fruit or printed with the indication “Pure Fruit and Sugar” can be used only for the products issued from refined sugar, white crystalized sugar, brown sugar, fresh or dried fruit, or fruit juice. They must be conserved without addition of any antiseptic except the sulfur anhydride. No trace of anhydride sulfur should remain at the time of sale. The label “All Fruit” must be reserved for products containing at least three species of fruit and prepared under the same conditions as mentioned above.

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

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

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

- 1) The partial or total substitution of sugar with another sugar. When the substitution is over 15 percent, the product must no longer be labeled "Pure sugar" but "Fancy" or "glucose" or any other name indicating this substitution.
- 2) The use of crystalized fruit or their syrups. In this case the name should be immediately followed by the word "Fancy", or "Crystalized fruit", or "syrups of crystalized fruit" and exclude the word "Pure sugar".
- 3) The addition of Tartric Acid or Citric Acid commercially pure. The name of the products should be immediately followed by the word "fancy".
- 4) The coloration as permitted by the prevailing law. The name of the products should be immediately followed by the word "fancy" or "Colored"
- 5) The aromatization as permitted by the prevailing law. The name of the products should be immediately followed by the word "fancy" or "Aromatized".
- 6) Adding gelose or gelatin, gum and starch. The name of the products should indicate the name of the added products.

The use of "pure fruit" or "pure sugar" are in these cases prohibited.

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

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

Milk Replacement for calves

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

The packaging for replacement milk should indicate the brand and the producer's name, the composition of the milk, and the statement "Milk with alfalfa flour to be used for animal feeding". (Decree Nov. 12, 1957, published in the Official Bulletin 2352 of Nov. 22, 1957)

Meat

It is prohibited to sale and hold for sale products used for animal feed and containing oestrogens, arsenical, or antimonial substances. It is also prohibited to sale and hold for sale animals and their products to which these substances have been administered. (Decree July 22, 1963, published in the Official Bulletin of August 2nd, 1963).

Ban from BSE countries

The GOM prohibited imports of cattle and livestock products from BSE countries. The ban included meat, variety meat, as well as products derived from cattle that could potentially be used as feed, food or for pharmaceutical purposes. Meat and bone meals from all mammals were banned from entering Morocco. Exceptions to the ban are pet food, gelatine, dicalcium phosphate, amino-acid and peptides derived from animal skins, and tallow and derivatives. The exception applies to products from France, Germany, Portugal, Italy, Ireland, Canada, Denmark, and Netherlands

Dioxin: Ban from Belgium

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

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

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

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

Fruit and Vegetable Juices

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

The circular defined the products that could be labeled "JUS DE LEGUME" (meaning vegetable juice) and when to use the name of the vegetable, or the words "Fresh", "Pure", and "Salted". It also defines under what conditions mixing and concentration of juice is permitted. Dilution of vegetable juice is prohibited except when it is done right before consumption in presence of the consumer or using adequate mixing machines verified by the GOM. It is also prohibited to add alcohol, antiseptics, tartaric acid, lactic acid as well as any non-authorized substance.

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

Salt

All salt whether produced locally or imported must contain Iodine. The iodine must be added in the form of Potassium Iodate (KIO_3) at 80 milligram for every kilogram of salt. A waiver of 10 mg/kg is tolerated. Salt must be packed with rainproof, chemically stable material. Packs cannot exceed 1 kilogram net weight. The label "Iodized Salt" must be apparent and have a dimension of at least 6 milliliters. It must indicate: the name of the producer, the country of origin, the rate of iodine used, production date, the number of the lot, ingredient list, authorized additives used, and net weight. No therapeutical information should be on the label. (Decree 2-95-709, December 12, 95, Official Bulletin 4338)

Product Samples and Mail Order Shipments

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

F. COPYRIGHT LAWS

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

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

Trade marks and brand names are protected in Morocco by the 1916 and the 1932 law. To enjoy protection throughout the country, the brand must be registered as stipulated in the 1916 law but also the 1932 law that extends the protection to the northern region of Tanger. A new unified law of intellectual property rights that applies to the whole country of Morocco and that complies with the WTO requirements should be voted in the parliament shortly.

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

The registration of trademarks and brands is done by an office of the Ministry's of Commerce and Industry. Detailed guides for registration can be obtained through the AgAttache office or directly from:

*Office Marocain de la Propriete Industrielle
Route de Nouasser, RS 114, Km 9,5 Sidi Maarouf
B.P. 8072, Oasis
Casablanca, Morocco
Phone:(212-2) 335486/335167 Fax:(212-2)335480/335339
WebSite: [www@mcinet.gov.ma](http://www.mcinet.gov.ma)*

Morocco's parliament passed a law on intellectual property rights dealing specifically with protection of plant breeder's rights (Law 1-96-255, January 21, 1997, published in the Official Bulletin 4482 of May 15, 1997). Breeder's rights may be obtained by Moroccan residents but also by foreigners when the country of origin provides at least the same rights to Moroccans regarding breeder's right protection. The protection has to be requested through a Moroccan resident.

G. IMPORT PROCEDURE

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

1) Livestock

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

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

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

2) Animal Products

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

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

3) Other animal products and animal multiplication products

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

4) Seafood products

A sanitary certificate indicating that the product does not contain any toxin or pathogenic germs and that they were inspected by the official veterinary authorities and are suitable for use for human consumption.

Following the BSE outbreak in Europe, Morocco issued several regulations to prohibit or restrain imports of live animals and animal products and by-products from countries that are not BSE free. (738-96, May 2, 1996, Official Bulletin 4374). This impacted negatively on the availability of breeding dairy cattle and resulted in Morocco finding other sources for meat supply (Argentina).

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

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

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

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

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

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

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

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

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

The Ministry of Agriculture's Fraud Repression Service has offices in Casablanca, Agadir, and Tanger through

which most of the imported goods come in. In small entry points where the Fraud Repression does not have an office, the Custom's Officer is in charge of sampling the products and sending the samples to official laboratories.

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

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

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

Appeals System

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

Normally, the importer will pay a deposit to the GOM Treasury that will be used, if the second analysis confirms the first results, to pay additional charges such as storage of the goods, laboratory cost, and sample delivery. If the results of the second analysis doesn't provide any evidence of law infringement, the deposit is paid back to the importer.

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

APPENDIX A - MAJOR REGULATORY AGENCIES

Ministry de l'Agriculture, du Developpement Rural et de la Peche
Direction de la Protection des Vegetaux, Controle Technique et Repression des Fraudes
Station Dbagh, Avenue Hassan II, BP. 1308; RABAT, MAROC
Contact: M. Rachid LAKHDAR; Directeur Phone:(212-7)297543/297545 Fax:(212-7)297544
PLANT PROTECTION, QUARANTINE, FRAUD CONTROLE OFFICE, ADDITIVES
PHYTOSANITARY CERTIFICATE, IMPORT REQUIREMENTS

Ministere de l'Agriculture, du Developpement Rural et de la Peche (MADRP/DE)
Direction de la Production Animale
Quartier Administratif, Chellah; RABAT, Maroc
Contact: Abdelhaq TBER; Directeur de l'Elevage Phone:(212-7)765077 Fax:(212-7)764404
LIVESTOCK & PRODUCTS, FOOD, MEAT & DAIRY, SANITARY REQUIREMENT, QUARANTINE

Ministere de l'Agriculture, du Developpement Rural et de la Peche (MADRP/DVHA)
Division de Veterinaire de l'Hygiene Alimentaire
Quartier Administratif, Chellah; RABAT
Contact: Mohamed HOMANI; Chef de Division Phone:(212-7)760687/765077 Fax:(212-7)764404
SANITARY REQUIREMENT, LIVESTOCK PRODUCTS, HYGIENE, CERTIFICAT

Laboratoire Officiel d'Analyses et de Recherches Chimiques
25, Rue Nichakra Rahal; CASABLANCA
Contact: M. El Arbi HACHIMI; Directeur General Phone:(212-2)302007/302196 Fax:(212-2)301972
OFFICIAL LABORATORY, FOOD ANALYSIS,

Direction de Controle de Qualite
Port de Casablanca; Maroc
Contac: Dr. RADID Driss, Directeur Phone:(212-7) 317047 Fax:(212-7)318648
QUALITY CONTROL OFFICE, FRAUDE REPRESSION, FOOD CONTROL

Office Marocain de la Propriete Industrielle (OMPI)
B.P. 8072, Casa Oasis - Km 9,5, Route de Nouaceur, R.S. 114; CASABLANCA
Contact: M. BOUAZZAOUI; Directeur de l'Office Phone:(212-2) 335167 Fax:(212-2)335339
INTELECTUAL PROPERTY, COPYRIGHT, PROTECTION, TRADE MARKS, BRAND NAMES

American Embassy-Rabat
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