



Food Registration System

General Principles

Food Establishments Edition

2019



Table of Contents

Content	Pages
* Table of Contents and related Appendices	1
1. Introduction	2
2. Definitions	2
3. General principles	5
4. Documents to be attached	6
5. General considerations for registration of food products	8
6. Food Group considerations	13

Table of Appendices

Content	Page
Appendix (1): HS-Codes for Foodstuff	Separate Document
Appendix (2): Food Categories according to international classification	Separate Document
Appendix (3): Lists of Technical Regulations and Standards for Food	Separate Document
Appendix (4): Approved Risk Categories Levels for the Food Registration System	Separate Document
Appendix (5): Prohibited Health Claims and Nutritional Claims	Separate Document
Appendix (6): General Principles / Food Establishments Edition	Separate Document



1- Introduction

This guide is designed to assist companies in the process of registering their products to understand the specific registration requirements for each food group. The guide will help a deeper understanding of the general principles on which products are reviewed and verified. The guide draws the attention of companies to important points to avoid rejecting their products, the points that usually result in rejection of product registration.

The Ports' Health and Food Control Section / Ministry of Public Health is responsible for the control of imported food according to the provisions of Law No. (8) Of 1990 and its amendments regarding the monitoring of the relevant human foods as a legal reference to the registration as one of the necessary tools for controlling imported and exported food. The food registration as known will undoubtedly be the basis on which the electronic system will be built in the future. The registration of products will provide the basic database for tracking in the market if there is any notifications about the possibility of contamination or non-compliance with the requirements in Qatar.

This document contains the most relevant definitions and requirements of the registration process, whether technical or legislative, as it was classified into general principles related to foodstuffs and specific bases for each food group separately for easier handling and utilization.

2- Definitions

Food: Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of food but does not include cosmetics or tobacco or substances used only as drugs.

Food Recall: The process of retrieving food when it is proved to be unsafe or unfit for human consumption or in violation of the requirements with the possibility of reaching the consumer and may include communication with the final consumer.

Consignment/ Shipment: A defined collection of food products normally covered by a single certificate. It may consist in either a portion of a lot, either a set of several lots

Registration: A formal binding procedure for food, places and food handling facilities carried out by the Ministry of Public Health to document all the information necessary to achieve the objectives of the law within a reference register that is updated continuously.

Authorization: A formal binding procedure for carrying out any activity related to the handling or inspection of food at a specified place and for a specified period of time after ascertaining that the relevant legal conditions are met. Permits may be suspended or canceled by law or by its implementing regulations.

Quality: a degree of excellence or characteristics of food that meets the requirements of the approved technical standards or regulations.



Food chain: All stages of food circulation from primary production, until reaching the consumer.

Halal food: The food allowed in accordance with the provisions of the Islamic Shariah and meets the requirements contained in the technical regulations and standard specifications.

Harmful Food to health: food that contains risks in its origin or the risks mixed with it during any of the stages of its circulation to make it not conform to the requirements or technical regulations, and adversely affect the health of the consumer.

Fitness for human consumption: Food that is fit for human consumption according to its end use as specified by the technical regulations of Qatar, or approved alternative equivalent measures.

Food for special nutritional uses: food that is processed or synthesized to meet certain nutritional needs arising from specific physical or physiological conditions and / or diseases and special disorders and which composition is distinctly different from that of similar food.

Risk: The degree of likelihood of a negative impact and severity of the impact on human health as a result of exposure to sources of food risk.

Consumer: Any person who obtains a good or service for a fee or free of charge to satisfy his/her personal needs or the needs of others or is being dealt with or contracted upon.

Responsible for the handling of food: The person authorized or authorized by law of the authorized and responsible for the obligation to implement the provisions of this law and the regulations and decisions issued there under in the food facility under his responsibility.

Food additives: Any substance that is not traded as food alone and is not a major component of food, whether or not having a nutritional value, is intentionally added to the food at any stage of its circulation to cause technical changes directly or indirectly to the different end product characteristics. The substance or its by-product after adding part of the food ingredients, and does not include substances added to enhance nutritional value or contaminants.

Contaminant: any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

Standards: A document that lays down, for normal and frequent use, the rules and instructions or characteristics of the products, operations or relevant methods of production thereof, the adherence to which shall not be compulsory. This document may include or examine in particular the terms, definitions, packing and the marking or labeling requirements to be applied to the products, operations or the methods of production.

Food label: Any tag, brand, mark, pictorial or other descriptive matter, written, printed, stencilled, marked, embossed or impressed on, or attached to, a container of food.

Food Traceability: the ability to follow the movement of a food through all stage(s) of production, processing and distribution

Risk Analysis: Organized decisions making process related to food safety, based on a scientific basis and developing necessary precautions to manage a process consisting of three components: risk assessment, risk management and risk communication.



Food Safety: Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its ended use.

Food Hygiene: All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

Food validity / adequacy: Ensure that food is acceptable for human consumption according to its intended use.

Technical regulations: Requirements issued by the QS (Qatar Standards) which are mandatory Hazard a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

Nutritional Claims: Any statement intended to imply, suggest or indicate that a particular food contains certain nutritional properties, including, for example, the content of energy, protein, fat, vitamins or minerals at special levels different from the known natural ratios.

- Claiming the content of a food ingredient: A nutritional claim that describes the level of a food ingredient contained in the food.
- Comparing nutrient ratios claim: a claim comparing the level of nutrient content and / or energy content in two or more types of food

Health claims: any representation on a food label that states, suggests, or implies that a relationship exists between a food or a constituent of that food and health. It includes the following:

- Nutrient function claims – a nutrition claim that describes the physiological role of the nutrient in growth, development and normal functions of the body.
- Other function claims – These claims concern specific beneficial effects of the consumption of foods or their constituents, in the context of the total diet on normal functions or biological activities of the body. Such claims relate to a positive contribution to health or to the improvement of a function or to modifying or preserving health.
- Reduction of disease risk claims – Claims relating the consumption of a food or food constituent, in the context of the total diet, to the reduced risk of developing a disease or healthrelated condition.

Raw food: Food that has not been cooked or processed and includes food after harvest or after slaughter and preparation: fresh vegetables, fruits, raw milk and fresh eggs.

Ready-to-eat food: Ready-to-eat food includes cooked meat products, cooked / grilled chicken, sandwiches and rolls, dairy products such as milk and cheese, fruit, chopped vegetables, vegetable salad, all salad ingredients such as tomatoes and cucumbers, canned fish products such as salmon, tuna, canned food, jams, spices, breads, sweets and biscuits, sauces and ready-made staples.

Prepared Refrigerated food: A fast-paced food that is usually kept at temperatures below room temperature and above the freezing point according to the requirements of the foodstuff throughout storage, transport and even arrival to the consumer.



Frozen food: A food whose quality is maintained by storing and transporting it without freezing to minimize natural, biochemical and microbiological changes and until it reaches the consumer.

Food Prepared in special ways: a food characterized by its similarities in production methods, such as genetically modified food, organic food, food treated with radiation or food produced by biotechnologies.

Food stored in normal conditions: a food that does not require refrigeration or frozen storage and can be stored at room temperature (25 ° C) throughout the shelf life without causing damage.

Food prepared for donations: Any food prepared for the purpose of granting, giving or giving charity through approved individuals or charitable organizations.

Authorized laboratory: The laboratory which adopts the results of its analyzes as a reference for making the appropriate decision regarding the conformity of the requirements and may be a year or a follow-up to the competent authority or private, inside or outside Qatar.

Hazard Analysis and Critical Control Points (HACCP): A scientific system which identifies, evaluates, and controls hazards which are significant for food safety.

Means of transport: Any vehicle or part thereof used to transport food, whether by land, air or sea.

Refrigerated / frozen mode of transport Non-mechanic: A means of transport in which the temperature can be reduced according to the specified conditions only by means of cold source such as snow, dry ice or liquefied gas, and no mechanical cooling systems are used.

Refrigerated / frozen mechanical transport means: A conveyor can reduce the temperature of the cargo space according to the specified conditions by its own cooling system or in a group cooling group.

3- General principles

The principle of registration, authorization, certification and accreditation is a requirement to ensure the safety and validity of food, and is a prerequisite for the application of effective control systems.

1. Food establishments must register with the competent authority (before food is traded for new facilities), including primary production facilities. The registration shall include all the necessary information to implement the powers of the competent authority including:
 - A. To submit a registration application through the relevant system
 - B. The establishment shall be licensed to trade food by the competent authority.
 - C. The food plant official and his representative shall be identified in his absence.
 - D. To collect data about the food establishment and its food traders according to the data in the system
 - E. To update the entity's data in case of any changes in the submitted data.
2. Food establishments must register their food products with the competent authority (before the food is traded for new products), including raw or primary foodstuffs. The registration



shall include all the necessary information to implement the powers of the competent authority:

- A. To submit a registration application through the relevant system
 - B. The establishment shall be registered before registering its products with the competent authority.
 - C. Completion of food data according to the data in the system
 - D. The food company's official and his representative (in his absence) are responsible for verifying the validity of the submitted data.
 - E. To update the foodstuff data in case of any changes.
3. The registration includes the level of food risk

4- Documents to be attached

First: To register the company, attach the following:

1. Copy of the commercial register and the establishment card
2. Copy of the official stamp of the company
3. Copy of the owner's ID
4. A letter to name the person responsible for the food trade signed by the person authorized to sign in case the responsible person for the food trade is not the owner or authorized to sign.

Responsible Person: Within the concepts of modern control, a person should be designated by the food establishment as a person with the powers referred to in the definition of the food handling officer mentioned in this manual. The presence of such person is important to strengthen the principle of partnership in the control process and facilitates communication between the regulatory body and the food establishment. It also helps to implement the requirements of food safety away from the unclear powers of the workers of the food establishment. The responsible person may be the owner of the establishment itself, Technical staff or authorized signatory may be the official Rosary / shafat as there may be one or more individuals responsible for the handling of food within the facility.

The purpose of this requirement is to determine the name of this person (s) to be accountable to the Ministry for the accuracy and validity of the information provided with moral, technical and legal responsibilities.

The company shall submit an official letter signed by the owner of the company whose name is listed in the establishment card. The responsible person shall be appointed. In general, the letter of the responsible person shall include the following information:

- ✓ Name of the authorized person from the company to be the responsible for the food handling.
- ✓ Qatar ID Number.
- ✓ Scope of responsibility as follows:



Food Registration System - General Principles - Food Establishments Edition V01

1. Direct contact with the Ministry of Public Health.
2. Manage the activities and procedures of the food shipment including withdrawals, recalls and tracking.
3. Emergency response to food safety cases.
4. Check the effectiveness of good operating practices
5. Verify the implementation of food control plans
6. Responsible for the accuracy of the details regarding the company and the foodstuff on the system

Second: To register the food item, attach the following:

1. Three different images of the food showing the name, ingredients and other important information
2. A copy of the Halal certificate from non-Islamic countries in the following cases:
 - If the product is of animal origin or contains materials of animal origin.
 - If the product contains rennet and animal enzymes.
 - If it contains the E120 color.
3. A copy of the certificates of analysis, especially in the following cases:
 - If the product contains traces of alcohol.
 - If the product is a baby food structures.
 - Energy drinks and food with special nutritional uses such as high protein foods and diet foods.
4. A copy of the studies of stability (validity) when the validity exceeds the period specified in the Optional standard 150-2 / 2013 of the prescribed period.
5. If the food is genetically modified or any products containing ingredients from any genetically modified foods , the following should be considered when registered:
 - Attach a statement from the official authorities stating that the product is consumed in the country of origin.
 - Provide information on risk assessment and tracking.



5- General Considerations when Checking the Registration of Food Products

1. The product should not be prohibited as Hemp seeds and poppy seeds listed in the ban list.
 2. Check the list of Banned Imported Foodstuff to Qatar, which is available on the website of the Ministry of Public Health.
 3. The name of the product and the pictures on the label should reflect its nature, especially vegetable oils, meat and dairy products.
 4. Matching Arabic to English.
 5. Approving the validity of GSO 150-1 as it is and the validity of GSO 150-2 as optional but you must attach the shelf life stability study.
 6. For food from countries that adopt an Expiration date only "best before ", it is possible to place a non-removable label containing the date of production which must be shown on invoices or consignment documents.
 7. The Company / Food Handling Officer shall not register the food if its importation purpose is as non-food.
 8. Ensure the phrases / words related to the requirements of halal and the most important are:
- 8.1: Terms related to pork ingredients table no. (1):

Pork, ham, lard, bacon, pig, gammon, porpoise, boar, Swine, Porcine, Hog, Piggy, Jack, Piglet, Sow, Jambon, Bayonne, prosciutto, Boudin, Head cheese, Chorizo and Porker, Pork gelatin, Rasher, longaniza, Wurst, bratwurst, merguez, fresh sausage breakfast sausage, boerwors, Murcia, mortadella, Butifarra, Salchichón, Jamón, Lomo, sobrasada, soppressata, Dry fermented sausage, dry cured sausage, ripened sausage, lacon, belly, bologna sausage, Salchicha, Paté, cerdo, Frankfurt, BBQ, Breakfast Sausage, Deli Meat, smoked sausage, hot dogs, Lunchmeat, Burger.

8.2: Terms related Alcohol ingredients or drinks table no. (2):

COMMON TERMS				
Absinthe	Brandy	Gin	Raki	Scotch
After Shock	Champagne	Jack Daniel's	Rum	Spirits
Beer	Campari	Pastis	Sangria	Tequila
Bourbon	Cognac	Patxaran	Schnapps	Whisky
			Vodka	Wine
DOUBLE MEANING TERMS				
99 bananas	Canadian	Irish	Rose	
99 Berries	Chicha	Japanese	Rhythm	
Agwa de	Cider	Liqueur	Sherry	
Bolivia	Crème de...	Menta	Sombai Anise & Coffee	
Applejack	Eau-de-vie	Neutral grain	Toussaint Coffee	
Anís	Palm	Orangerie	Wild Turkey American	
Balsam	Guavaberry	Peanut Lolita		
Café Rica	Honey	Pimento		



Food Registration System - General Principles - Food Establishments Edition V01

RARE TERMS

Advocaat	Chartreuse	Jim Beam	Nocino	Sheridan's
Agnes	Cherry	Honey	Noyau de	Shochu
Aguardiente/Aguardente	Heering	Jim Beam	Poissy	Stag's
Akvavit	Cock o' the	Red Stag	Obstwasser	Breath
Allasch	North	Jumbie	Ogogoro	Stout beer
Ale beer	Cointreau	Kahlúa	Orahovac	Strega
Allen's Coffee Brandy	Cruzan	Kajmir	Ouzo	Singani
Altwater	Cream	Kamora	Palinka	Slivovitz
Amaro	Cuarenta Y	Kännu Kukk	Pama	Sloe
Amarula	Tres/Licor 43	Kaoliang	Parakari	Sodabi -
Amaretto	Curaçao	wine	Parfait	NeHo
Anisette	Cynar	Kasiri	d'Amour	Likors
Arak	Damassine	Kavalan	Passione	Soju
Armada	Damiana	Kerrygold	Nera	Sombai
Armagnac	Damson	Irish Cream	Passoã	Sơn Tinh
Arrack	Danzig	Kilju	Perry cider	Sonti
Atholl Brose	Goldwasser	Killepitsch	Pilsener beer	Sorel or
Aurum	Desi daru	King's	Pisang	Sorrel
Awamori	Disaronno	Ginger	Ambon	Southern
Baczewski	Dooley's	Kirsch	Pisco	Comfort
Baijiu	Drambuie	Koskenkorva	Plum jerkum	St. George
Baileys Irish Cream	Eblana	Krupnik	cider	Spirits
Bajtra	Everglo	Kümmel	Poire	NOLA
Bärenfang	Fernet	Kruškovac	Williams	Coffee
Bärenjäger	Frangelico	Kumis	Poitín	St-
Barleywine beer	Gabriel	Lager beer	Ponche	Germain
Barrow's Intense Ginger	Galliano	Lakka	crema	Tallinn
Becherovka	Génépi	Lichido	Port wine	Tennessee
Beechleaf noyau	Ginjinha	Licor de oro	Porter beer	Tepache
Beirão	Glayva	Lillehammer	Pochteca	Thibarine
Bénédictine	Goldschläger	Limoncello	Almond	Tia Maria
Black Canyon Distillery	Grand	Lochan Ora	Pucker	Tiswin
Richardo's Decaf Coffee	Marnier	Madeira	Pulque	Tonto
Bloody Oath	GranGala	wine	Qi	Triple sec
Bock beer	Guignolet	Mamajuana	Qi White	Tuaca
Boilo	Heather	ManX Spirit	Rakia	Țuică
Borovička	Cream	Manzana	Rakomelo	TY KU
Boukha	Heaven Hill	verde	Ratafia	Umeshu
Bruadar	Herbsaint	Maotai	Returner	Underberg
Cachaça	Hesperidina	Maraschino	Ricard	Unicum
Calisaya	Hideous	Marsala	Riga Black	Vana
Canton	Himbeergeist	wine	Rivulet	Tallinn
Carolans	Horilka	Mastica	Rock and Rye	Cream
Cauim	Hpnotiq	Mastichato	Rompope	Vermeer
Cedratine	Huangjiu	Mead	Rosolio	Dutch
Centerba	Icariine	Medronho	Rumpleminze	Chocolate
Chambord	Liquor	Mesi	Rye	Cream
	Irish Mist	Metaxa	Sahti beer	Vermouth
	Izarra	Mezcal	Sake	Vespetrò
	Jaan Paan	Midori	Sakurá	Vinsanto
	Jabuticaba	Mirto	Salmiakki	Vișinată
	Jack	Murtado	Sambuca	VOODOO
	Jägermeister	Nihamanchi	Sangster's	Cream
		Nijimanche	Schwarzbier	Vov



Food Registration System - General Principles - Food Establishments Edition V01

	Jeremiah Weed	Nocello	Sève Fournier	Voyant Chai Cream Wallace Williamine Witbier X-Rated Fusion Xtabentún XUXU Y Chilli Yukon
--	------------------	---------	------------------	--

9. Ensure that the HS-Code is correct (refer to the relevant Appendix).
10. Ensure that there are no product specific claims (refer to the relevant Appendix).
11. Make sure that desserts intended or manufactured mainly for the children category have the following requirements:
 - Shapes of sweets do not encourage wrong behavior or dangerous practices such as sharp, pointed, frightening and repulsive.
 - The method of consumption is easy and does not lead to increased probability of contamination.
 - The ages excluded from consumption should be clearly defined as "not intended for children under the age of (x)" if the nature of the candy is not intended for specific ages.
12. Verify the requirements of the technical regulations and the relevant standards before taking the final decision on registration.
13. The GSO No. 2406/2014, which is related to the Guide for Food Products Labels (Cards), especially in point 5.15, states the following:

The management may exclude the following foodstuffs from writing the label in Arabic (unless otherwise specified in the product standard) when there are reasonable grounds:

- Raw food used for food processing which not for direct consumption or sale.
- Foods for food supply (such as large hotels and restaurants) that are manufactured or prepared in hotels such as meat, and do not include ready-eat food (bought from the markets) offered to hotel guests or restaurant customers such as bottled water.
- Food for patients within therapeutic institutions that are not sold directly to the consumer.

According to the following provisions:

- Write the label information in English
- Name the organization that will use the food and obtain its approval (obtain the approval of the institution that will use the food, and attach it when registering the food product in the food registration system)



Food Registration System - General Principles - Food Establishments Edition V01

14. When verifying the requirements of the technical regulations and standard specifications refer to the requirements section.
15. In specific cases and based on the intended use of certain foods or on the basis of certain ingredients added to food, food is excluded from its definition as food and used for special medical or health purposes. In such cases, it is not registered as food before it is presented to the Pharmacy and Drug Control Department to show that their registration requirements have been met as a medical preparation, medicinal herb or other form of official registration. Table 3 provides a list of these materials and technical guidance.

s	Items	Technical guidance
1	Dual-use aromatic herbs and their aquatic extracts, which are imported or sold with medical (Health) claims or without medical (Health) claims	- The importing company has the option of registering them with the Pharmacy and Drug Control Department if they meet the requirements of registration or registration as food after the removal of the claims and any technical violations of the requirements and standards.
2	Dual-use Vegetable Oil (Group 15)	- Sometimes some vegetable oils are of dual use (external - as food). - The importing company has the option to register them with the competent authority if they meet the registration requirements or register them as food after removing the claims and any technical violations of the requirements and standards and determining the intended use as food only.
3	Honey and sweets contain stimulants or moisturizers for throat or Prescription such as royal jelly (different groups)	- The importing company has the option to register with the Pharmacy and Drug Control Department if they meet the registration requirements or register them as food after removal of the claims and any technical violations of the requirements , standards , determine the intended use as food only and make sure that they do not contain stimulants, pharmaceuticals or ingredients that are not allowed to be added to the food



Food Registration System - General Principles - Food Establishments Edition V01

		- If it contains any of the ingredients listed in Table (4), please check with the Pharmacy and Drug Control Department...
4	Muscle development preparations HS-Code (No. 21 06 10 00 Protein concentrates and Modified proteins their physical properties)	Controlled by the Pharmacy and Drug Control Department. Note: These products often contain amino acids ingredients
5	High protein food	- Check with the Pharmacy and Drug Control Department.
6	Vitamins (group 29)	- Subject to the supervision of the Pharmacy and Drug Control Department, whether liquid or dried and regardless of packing.
7	Any pharmaceutical packed food or licensed by the Pharmacy and Drug Control Department.	- Do not treat it as food, because it is not permissible to pack the food to be handled in a pharmaceutical form that suggests as therapeutic or medical prescription.

Honey, sweets, moisturizers and royal jelly, other than sweets containing moisturizers listed in the In Table (4):

Antiseptic Ingredients:	Demulcent Ingredients:	Analgesic/Anesthetic Ingredients:
Cetylpyridinium chloride, Domiphen bromide and Dequalinium chloride	Slippery elm bark powder, Gelatin - sufficient quantity to form a solid state and Pectin – sufficient	Menthol, Phenol, Hexylresorcinol, Benzocaine, Dyclonine hydrochloride, Benzyl alcohol and Salicyl alcohol
Combinations of Medicinal Ingredients:		
Menthol + eucalyptus oil 0.2 - 15 mg1, Menthol + hexylresorcinol benzocaine + cetylpyridinium chloride Benzocaine + phenol, Benzocaine + menthol, Any demulcent + any anaesthetic / analgesic and Any demulcent + any antiseptic.		



6- Food Group considerations

First: Dairy Products:

Milk and all dairy-based products or components thereof are classified in the Food Groups Classification guide under Main Group No. (1). One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Pasteurized milk is made from 100% fresh milk and does not contain powdered milk.
2. The pasteurized milk complies with the shelf life stated in the GCC Technical Regulation No. GSO 150-1, which does not exceed five days from the date of production.
3. Ensure that the phrase "reconstituted milk" is written on sterilized milk and milk products that contain milk powder. It must be written on the front of the product with the same size and font color as the product's name and according to the requirements of the relevant standards.
4. The health certificates attached to the shipments must contain clear statements from the official authorities responsible for food control in the country of origin as follows:
 - The milk/milk products are safe and fit for human consumption
 - The milk /milk products has been derived from healthy animals that are subject to the official veterinary service inspections in the country of origin.
 - The milk/milk products was handled in an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles or an equivalent system.
 - Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals and any residues in milk or milk products comply with GCC requirements.
 - Additional Health Attestations (Declarations) if deemed necessary.
5. Registering dairy products in the food registration system (available on the website of the Ministry of Public Health) is required before any importing, it will not allow the importation of any non-registered dairy products.

Second: Oils, Fats and Fat Emulsifiers:

Foods classified in the food group classification guide are included under Main Group (2). One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. That the images and product name match the nature of the product itself
2. Ensure the ratios of blended oils and their conformity to the images on the label
3. Ensure that they are free of claims, especially those related to vitamins
4. Confirmation of vitamin enrichment (vitamin -fortified) if it is stated and may ask for analysis certificates or reports on the ratios and quantities of the enrichment (fortification)
5. To clarify the similarities of milk and animal oils.



Third: Edible Ice Creams Including Sweet Ice-Cream:

Foods classified in the food group classification guide are included under Main Group (3). One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. General considerations for the intended or processed sweets should be provided mainly to the category of children described above.
2. Contains warnings for industrial colors and sweeteners.

Fourth: Fruits and Vegetables and their Products Including Mushrooms, Roots, Tubers, Legumes, Pulses and Cactus Other Than Juices and Beverages:

Foods classified in the food group classification guide are listed under Main Group No.(4). One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. The natural ones are free of industrial colors
2. Ensure that the nature of the product is consistent with the description written on the label, such as if the vegetables, pulses and grains are fresh if described.

Fifth: Sweets, Chocolates, Biscuits, Bonbon and Chewing gum:

Foods classified in the food group classification guide are listed under Main Group No. (5). The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Check the Halal requirements such as gelatin and alcohol and attach certificates of analysis or halal if necessary.
2. Ensure that there are no words or synonyms that mean non-halal components of pork or alcohol.
3. Ensure the transportation requirements during the summer months and abide by the provisions of the relevant items, available on the website of the Ministry of Public Health
4. Ensure that they are free from health claims.

Sixth: Cereal and grain products derived from cereals, roots, tubers, pulses, pulses, pulses or soft pulp of date palms, except for bakery products of Group 6:

Including flour, starches, breakfast cereals, pasta, soybeans, cereal based sweets and rice products, which are classified in the Food Groups Classification guide under Main Group No. (6.) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Ensure that they are free from health claims.
2. Ensure that flour is fortified with iron and folic acid.



Seventh: Bakery or bakery products:

These include bread, cake, creame, cookies, biscuits, pies, sweet rolls and croissants, which are classified in the Food Groups Classification guide under Main Group No. (7) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Taking into consideration that the validity of products varies due to the wide range of different types and multiple processing and additives.
2. Make sure the product description is special when using whole wheat or whole grains and others.
3. Attach certificates of analysis or halal if necessary.

Eight: meat and meat products, including fish and fish products

Food classified in the Food Groups Classification guide is included under Main Group No. (8) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Halal meat
2. Make sure the product is not prohibited
3. Attach Halal certificate from non-Islamic countries to the product or product group.
4. Attach an analysis certificate confirming free from non-Halal components if required or ordered through the system.
5. Make sure the product name matches with the actual ingredients such as beef, chicken and others.

Ninth: Fish and fishery products, including mollusks and crustaceans

Food classified in the Food Groups Classification Index is included under Main Group No.(9)The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Taking into account the variation in the validity of fish products and having more validity in the relevant standards.
2. Ensure the Halal requirements of the processed products. (Especially when using additives such as fat,other ingredients that require it)

Tenth: eggs and products of eggs, pasteurized, sterilized, dried and candies based on eggs:

Food classified in the Food Groups Classification Index is included under Main Group No. (10) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:



Food Registration System - General Principles - Food Establishments Edition V01

1. Make sure the right description of the products, especially pasteurized, frozen, egg yolks, or whites or whole eggs liquid.
2. Check the color of the seal (Prod. & Exp. Date - Country Code): green for local and Gulf countries and red for other countries. And to be on every egg.
3. Ensure the classification by weight as the text of item 4.1.8.4 in the technical regulation on eggs GSO 1002 on the following:
 - Egg grade (1), too large XL: Egg weight more than 70 g.
 - Egg grade (2), large L: egg weight from 60 to less than 70 g.
 - Egg grade (3), medium M: egg weight from 50 to less than 60 g.
 - Egg grade (4), small S: Egg weight from 40 to less than 50 g.
 - Egg grade (5), very small VS: egg weight less than 40 g.
4. Make sure the product is not prohibited

Eleventh: sweeteners, sugar and honey:

Foods classified in the food group classification guide are listed under Main Group No. (11) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Verify that there are no special claims on the sweeteners.
2. Check the nature of sugar as soft sugar or coarse white or brown cane or beet.
3. Contains warnings for industrial sweeteners.

Twelve: salts, spices, soups, sauces and salads including soy sauce:

Food classified in the Food Groups Classification Index is included under Main Group (12). The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. This group is multi-dimensional and needs to be checked and focused when registering.
2. Ensure that the spices are free of artificial and natural colors added.
3. Attach certificates of analysis on colors or even the degree of purity if necessary.

Thirteenth: Foods prepared for special dietary uses:

Food classified in the Food Groups Classification Index is included under Main Group No. (13) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Keep in mind that this category relates to vulnerable (sensitive) group, requiring increased scrutiny.
2. Attach analysis certificates or studies that prove that the product is suitable for the purpose as food for diabetics or infant food.
3. Submit a statement from the Pharmacy and Drug Control Department on related items.



Fourteenth: Drinks and juices, except for drinks based on milk and cocoa:

Food classified in the Food Groups Classification Index is included under Main Group No. (14) The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. Ensure that the product matches the name and category in terms of type or ingredients, or whether it is natural or not.
2. Not allow to use colors or preservatives for natural juices as mentioned in the relevant technical regulations.
3. The water with added flavors treated as drinks and not water until the issuance of a regulation of its
4. Includes coffee drinks and concentrates used for the beverage industry, including soft drinks.

Fifteen: sweets and meals ready to eat:

Foods classified in the Food Groups Classification Catalog are included under Main Group No.(15)The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. This group, although it seems a little bifurcation, but it includes a large number of different varieties, which requires checking the ingredients.
2. Taking into account the requirements of the Halal as necessary.

Sixteenth: Foods not classified in groups 1 to 15:

Food classified in the Food Groups Classification Index is included under Main Group No.)16)The One of the most important considerations that are drawn to the commitment in addition to the general obligations of the requirements of the technical regulations and standards are the following:

1. This group is intended for foods that have not been included in the previous 15 groups, and may include exotic or innovative food groups.
2. In the registration of these foods, all relevant considerations, including halal, shall be taken into account and the origin and composition of the product shall be taken into account.
3. Take into account the exact description of the product to express its nature so that it is understood by the consumer.