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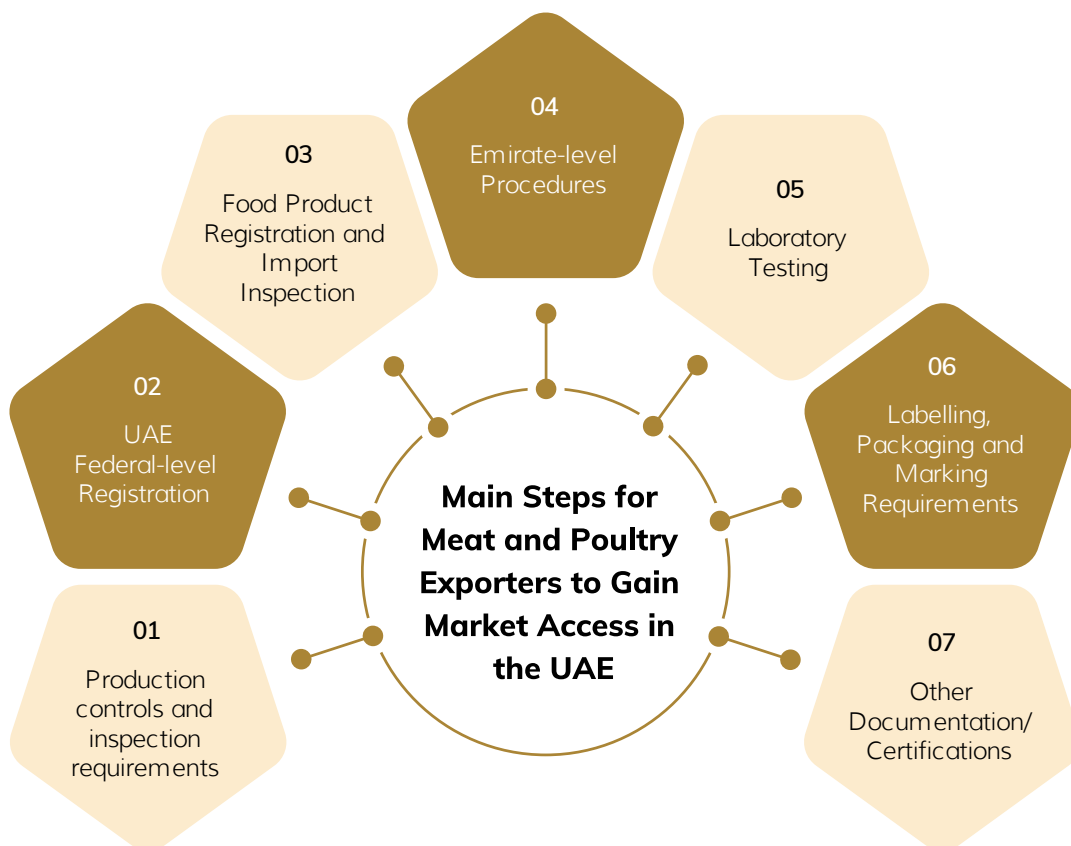
# Export Requirements for Meat and Poultry Products to the UAE





The United Arab Emirates (UAE) represents a lucrative market for exporters of food products. This document aims assist Indian exporters of meat and poultry products navigate the regulatory framework of the UAE, which requires a thorough understanding of legal requirements, certification processes, labelling standards, and food safety measures. Through a detailed analysis of the UAE's import

regulations, the document offers a comprehensive step-by-step guide to Indian meat and poultry exporters to aid their successful market entry into the UAE.



## Requirement One: Production controls and inspection requirements

- A certificate in respect of ritual slaughter is required for beef, including veal, lamb and also for poultry meats. The exporter is responsible for making the necessary arrangements with an Islamic organisation to obtain certification acceptable to UAE authorities. Major halal-certifying organisations in India, include Halal Asia Services LLP (HAS), Halal India Pvt Ltd, Halal India, and Jamiat Ulama-i-Hind Halal Trust. More information on the approved UAE certifiers operating in India can be obtained by contacting the UAE Ministry of Industry and Advanced Technology (MOIAT) through the contact information on their website: (<https://moi.gov.ae/en/>).



- The certification required should be endorsed by the Embassy of the UAE. The exporter is responsible to ensure that this requirement is met to the satisfaction of UAE authorities.



## Requirement Two: UAE Federal-level Registration

- Within the UAE, several ministries and municipalities share jurisdiction for ensuring food safety and regulating imports of agricultural commodities.
- At the federal level, the Ministry of Climate Change and Environment (MOCCA) and the MOIAT control the laws and standards for food products within the country.



وزارة التغير المناخي  
والبيئة  
MINISTRY OF CLIMATE CHANGE  
& ENVIRONMENT



وزارة الصناعة  
والتكنولوجيا المتقدمة  
MINISTRY OF INDUSTRY  
& ADVANCED TECHNOLOGY

- MOCCA is responsible for establishing and enforcing food safety regulations and laws based on recommendations from the GCC Standardization Organisation (GSO) as well as the UAE National Food Safety Committee (NFSC) for food-related matters and the Veterinary Committee (VC) for meat and poultry topics. The MOIAT is the UAE's standard setting body.
- Other Ministries, such as the Ministry of Health (MOH) and the Ministry of State for Food and Water Security, may also be involved in the formation of certain regulations and laws.



وزارة الصحة ووقاية المجتمع  
MINISTRY OF HEALTH & PREVENTION



الأمن الغذائي والمائي  
FOOD & WATER SECURITY

- In 2018, the UAE introduced the "National Scheme for Food Accreditation and Registration." Within this new scheme came the establishment of electronic food registration portal, ZAD. Link: <https://zad.gov.ae/Account/Login?ReturnUrl=%2F>



- ZAD is a UAE Federal Government system that can be used for registering products destined to any of the UAE's seven constituent Emirates (Abu Dhabi, Ajman, Dubai, Fujairah, Ras Al Khaimah, Sharjah, and Umm Al Quwain). This system enrolls all food items prior to their sale in the UAE and verifies product compliance with the country's food laws.

- The registration process requires UAE importers to apply online and provide a copy of the product's label, packaging, and official certificate from a competent authority in the country of origin confirming the product's health or nutritional claims.

### Requirement Three: Food Product Registration and Import Inspection

- Once a registration request is approved, the importer will receive the product registration certificate through the ZAD website. After official ZAD registration, the importer may apply for an import permit and bring shipments through any UAE port.

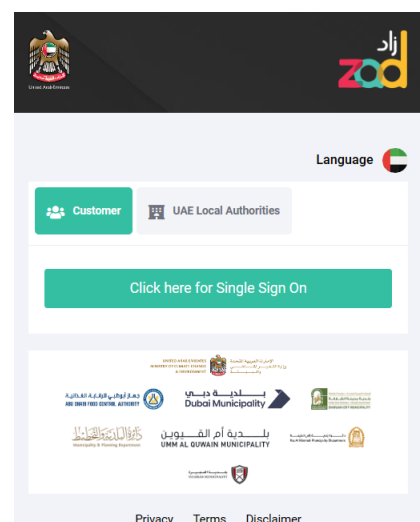


- Food product registration in ZAD, coupled with import inspection procedures, are designed to ensure goods meet the following requirements:

1. UAE sanitary and phytosanitary requirements, technical regulations and standards, or any requirements established through bilateral agreements signed with the supplying country.
2. The exporter is not banned by the authorities of the supplying country based on sanitary and phytosanitary requirements.
3. The product complies with all other technical regulations like food labelling, shelf life, microbiological standards, etc.
4. All laboratory test results comply with UAE technical regulations and standards.
5. Animal products are sourced from an approved facility at the country of origin.
6. The product complies with all halal labelling requirements.

#### Requirement Four and Five: Emirate-level Procedures and Laboratory Testing

- Local municipalities within each of the UAE's constituent Emirate serve as administrators of federal food regulations, ensuring that all imported and locally produced products are in compliance with national laws.
- As an example, the specific regulations required for frozen poultry in Dubai have been highlighted below. The requirements for each Emirate is similar with slight modifications. (The links for each Emirati municipality have been provided at the conclusion of this section).
- In addition to the ZAD portal, importers to the Emirate of Dubai must use the Dubai Municipality's Food Imports and Re-export System portal (FIRS) to register their products and obtain approval for the product's label after applying for a label assessment service: <https://hub.dm.gov.ae/index.html>.



- Dubai has also recently established the ZADI system (<https://www.dubaitrade.ae/en/zadi>), an integrated platform for all key services required to import food items into Dubai. Through the ZADI portal, importers can apply for a food import request, food import for re-export, food item registration, food label assessment, customs services or search food items and apply for a custom's declaration.



- Food items that are being registered for the first time and intended for import to Dubai must undergo laboratory testing through the Dubai Municipality. Testing is based on product safety risks and the frequency of importation. In the event an ingredient or additive is detected but not included on the label, the food item will be rejected.
- The completion of the registration is usually advised to be done prior to the arrival of the shipment so it can provide time to address any issues and to avoid delays.
- For the other six Emirates, laboratory and other assessments can be obtained from the Food Control Department in each municipality.
  - Al Dhafra Region Municipality: <https://www.dmt.gov.ae/en/drm>
  - Abu Dhabi City Municipality: <https://www.dmt.gov.ae/en/adm>
  - Al Ain City Municipality: <https://www.dmt.gov.ae/en/aam>
  - Dubai Municipality: <https://www.dm.gov.ae/>
  - Sharjah Municipality: <https://portal.shjmun.gov.ae/en/Pages/Home.aspx>
  - Municipality and Planning Department- Ajman: <https://www.am.gov.ae/>
  - Umm Al Quwain Municipality: <https://md.uaq.ae/>

- **Fujairah Municipality:** <https://www.fujmun.gov.ae/default.aspx>

## Requirement Six: Labelling, Packaging and Marking Requirements



- All meat items must be identified, in the Arabic language, as per the species of animal.
  - Stickers are permitted to translate the food label into the Arabic language. All stickers must be approved by the responsible UAE authorities (local municipalities) prior to use and should be included during the label assessment process. Stickers on imported items must be a single sticker performed prior to export and cannot be completed upon entry.
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- Additionally, the sticker shall not:
    - **obscure any information required by this standard;**
    - **contain any statements diverging from the original label;**
    - **have expiration dates that do not correspond to the expiration dates mentioned on the original label; and**
    - **be easy to remove once affixed to the package.**
  - Labels for frozen meat and meat products exported to the UAE must have the production or slaughtering date as well as expiry date, whereas chilled meat and meat products must have slaughtering, production, as well as expiry dates. The dates are mandatory on inner packages and optional for the outer boxes.
  - The format of the expiry dates is set in the order of day date/month/year. The products which have a shelf life longer than three months can be exempted from the aforementioned format (i.e. only month and year is written).
  - The operator is responsible to ensure that labelling is in compliance with UAE requirements.



- The label assessment process reviews product information listed on the food label including: barcode, trade name, brand name, nutritional information, country of origin, shelf life, storage condition, etc. Also, it is important to note the following information regarding this process:
  - **Different packaging of the same food item (for example, one 100-gram package and one 200- gram package) are considered different food items and must be registered separately.**
  - **A label re-assessment should be requested for any food label that has been amended or modified after receiving initial approval. For example, changes in packages, weight, label, barcode, etc., require an updated assessment of the new details.**
  - **In Dubai, importers are required to receive label approval for food consignments intended for local consumption and re-export.**
- All food products being imported must be registered in the Registration and Classification System, which is identified based on a barcode. The UAE Ministry of Health and Prevention oversees this process. Link for the portal: <https://mohap.gov.ae/en/services/classification-of-a-product>
- Registration can be done in the following manner:
  - Submission of an e-application
  - Careful filing of the required information
  - In case the label is absent the food sample can be submitted to the concerned officer.
- Barcodes on food items should be unique in number. Re-registering a barcode with a different item description (country/weight/brand/product name/ingredients, etc.) is not allowed.
- The UAE maintains an extensive list of requirements for food packaging and containers with more than two dozen GSO regulations related to a host of food contact materials.

- As an initial point of reference, exporters should be familiar with UAE.S GSO 839:1997 “Food Packages – Part 1: General Requirements” establishing the rules for food packages, including metal, glass, plastic, paper, carton, multilayered textile, and wood packages. Likewise, UAE.S GSO 1863:2013 “Food packages - Part 2: Plastic Package - General Requirements”, identifies additional requirements for plastic packages coming in contact with food.
- As stipulated in the standard, the concentration of vinyl chloride monomer shall not exceed one mg per kg of the plastic material, or 0.01 mg per kg of the packaged food material, in the case of packages made of polyvinyl chloride (PVC). The concentration of the monomer of styrene in the plastic material shall not exceed one percent by weight in packages of non-fatty food materials and shall not exceed 0.5 percent in packages of fatty food materials, in the case of packages made of polystyrene or modified rubbery polystyrene. The concentration of acrylonitrile monomer shall not exceed 0.005 mg per kg of the plastic material or 0.02 mg per kg of the food material, in the case of packages made of acrylonitrile. In the case of manufacturing multilayered packages from more than one material, it shall be necessary to remove remaining solvents, gluing materials, or major materials, such that the remains of all those solvents together shall not exceed five mg per square metre of the package surface.
- The UAE’s Integrated Waste Management Federal Law Number 12 issued on 18 December 2018 regulates the process of waste management and unifies the mechanisms and methods of safe disposal thereof, through the application of best practices and techniques available to protect the environment and minimize harm to human health. The law allows the UAE Ministry of Climate Change and Environment (MOCCA), after coordination with the competent authority, to prohibit the introduction or import of single-use or short-term products in markets that cause environmental damage and prohibit the use or import of materials that are difficult to dispose of, or could cause hazard to the environment if disposed. The law also allows the competent authority to implement measures and procedures necessary to reduce the generation of municipal solid waste and separate them at the source.

## Requirement Seven: Other Documentation/Certifications:

- The bill of entry.
- In the case of containers, delivery orders are needed.
- Health Certificate approved by the Health Authority in the country of origin.
- The packing list of the products of shipment. The packing list must be prepared cautiously from its weight to the HS Code for each item, everything must be mentioned.
- The certificate of origin mentioning the state of origin, which is also approved by the country's Chamber of Commerce.



- For importing the goods with exempted duty an Import Permit is required.

Other certificates might include the GMO-Free certificate, Avian Flu free certificate, Dioxin Free Certificate, etc. Failure to submit the certificate can lead to adverse consequences.

## Other information:

- The UAE recommends a 12 months shelf life for frozen meat and poultry, there is a mandatory expiration period of 120 days for chilled vacuum-packed beef and buffalo meat from the date of slaughter and seven days for chilled vacuum packed poultry from the date of slaughter.

## Frozen Food Products: To be stored at a temperature not exceeding –18 °C

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Beef, buffalo, mutton and goat meat	Suitable containers	12 months from slaughtering date	
Minced meat, burger meat, sausages, liver	Plastic containers	9 months	
Chickens, rabbits, turkey duck and goose and ostrich.	Plastic containers	12 months from slaughtering date	
Edible organs and offal's: - kidneys, heart, tongue, tripe, poultry giblets... etc.	Suitable containers	6 months	
Brain, testis	Suitable containers	4 months	
Kidney	Suitable containers	9 months	
Pigeons and quails	Suitable containers	9 months from slaughtering date.	
Kabbah and Kofftah	Suitable containers	9 months	
Eggs	Suitable containers	9 months	
Egg whites and egg yolks	Suitable containers	9 months	
<b>Fish and Shell-Fish Products - 18 °C</b>			
Gutted and Ungutted smoked fish.	Suitable plastic containers	9 months	
Processed fish products such as fish fingers and fish fillets.... etc.	Suitable containers	12 months	
<b>Fish and Shell-Fish Products - 18 °C</b>			
Lean fish	Plastic or carton containers	12 months	Fish species with oil content in edible part less than 5%
Fatty fish	Plastic or carton containers	6 months	Fish species with oil content in edible part of 5% or more.
Shrimp and shellfish	Plastic or carton containers	8 months	

## Chilled food products: To be stored at a temperature from (-0.5 ±1) °C

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			

Chilled meat packed under carbon dioxide atmosphere	Suitable Containers eliminating gases exchange	90 days from slaughtering date	Temperature (-0.5 ±1) °C
Edible organs and viscera such as kidneys, heart, brain, tongue, and poultry giblets.... etc.	Suitable containers	7 days	Except brain and testis Expiration period which shall not exceed 5 days From slaughtering date.
	Packed under vacuum in suitable plastic containers	51 days from slaughtering date	Temperature (-0.5 ±1) °C
	Packed under carbon dioxide atmosphere in suitable containers	90 days from slaughtering date	Temperature (-0.5 ±1) °C
Poultry meat (chicken - duck - goose - turkey - rabbits - pigeons - quails ..... etc).	Suitable plastic containers	7 days from slaughtering	Chicken 3 days only
Beef and buffalo meat	Suitable containers	21 days from slaughtering date	
Mutton and goat meat	Suitable containers	14 days from slaughtering date	
Meat packed under vacuum	Plastic containers	10 weeks from slaughtering date	

### Chilled food products: To be stored at a temperature from 0 – 5 °C

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Cured or cooked processed meat packed in natural or synthetic wraps such as luncheon, salami, mortadella, frankfurters .... etc.	Suitable containers	6 months	
Dry salted fish	Suitable containers	12 months	

### Food products to be stored at suitable temperature in well-ventilated stores (Not exceed 25°C)

Product	Type of Packaging	Expiration Period	Notes
<b>Meat and Meat Products</b>			
Canned meat	Sterilized Metallic containers	24 months	
Spicy salted meat such as Basterma, Salami.	Without wrapping such as Basterma, and in suitable containers for other products	6 months	If basterma is sliced, it shall be packed in suitable containers and kept refrigerated at 0 o C to 5 oC
Canned meat with vegetable	Hermetically sealed Metal cans	18 months	
Whole egg powder, egg white powder and egg yolk powder	Suitable tightly sealed Moisture proof containers	12 months	Should be stored st 10 °C GSO 1002/2007

Canned fish	Sterilized Metallic containers	24 months	
Canned shellfish	Hermetically sealed metal cans	18 months	
Dried fish and shellfish	Suitable plastic containers	12 months	
Salted fish in brine solution	Suitable containers	12 months	

### Contact List of Food Control Services:

Office name and location		Telephone	Fax	E- mail	Available Services
Food Control Trade section DM main office		04-2064204 04-2064205 04-2064280	04-2221513	EABASTAKI@dm.gov.ae AENASSER@dm.gov.ae AMKALIFA@dm.gov.ae	- Following up special cases transferred from all ports, offices, and public counter.
Jebal Ali port	office Gate 2	04-8871797	04-7033095	HAFALAMARZI@dm.gov.ae <a href="mailto:safwania@dm.gov.ae">safwania@dm.gov.ae</a>	<ul style="list-style-type: none"> <li>- Inspection of all food consignment in Jebal Ali port and free zone.</li> <li>- Following up all reported cases from the port and taking the necessary actions (online).</li> <li>- Export Health certificate issuance (3 types).</li> <li>- Issuing reports to transfer shipments to other authorities in UAE.</li> <li>- Food items registration in FIRS.</li> <li>- Overseer destruction procedures of food.</li> <li>- Accepting transferred food consignments from other authorities in UAE.</li> </ul>
	office Gate 3	04-8818675 Ext. 220 / 221			
Flower center office - Dubai Airport		04-2163430 04-2163449	04-2200484	maabdulmajeed@dm.gov.ae	<ul style="list-style-type: none"> <li>- Inspection of all food consignment at the Flower center.</li> <li>- Food items registration in FIRS.</li> </ul>
Emirates Airlines office - Dubai Airport		04-2163485 04-2834179 04-2163370	04-2827216	SAIBRAHIM@dm.gov.ae	<ul style="list-style-type: none"> <li>- Inspection of all food consignment at Emirates Airlines Cargo.</li> <li>- Food items registration in FIRS</li> </ul>
Karama Office		04-3374800 Ext. 210	-	zsfaras@dm.gov.ae	<ul style="list-style-type: none"> <li>- Inspection of all deferred consignments at consignee ware house.</li> <li>- Accepting transferred food consignments from other authorities in UAE.</li> </ul>
		04-3374800 Ext. 251	-	mahmoodma@dm.gov.ae	- Re-labeling or repacking procedures.

	04-3360331	-	baabdellatif@dm.gov.ae	- Labeling approval.
	04-3374800 Ext. 231-226-280	-	tmjuda@dm.gov.ae cachaid@dm.gov.ae	- Item registration in FIRS. - Food destruction requests approval.
	04-3374800 Ext. 208-234	-	khaldoonaa@dm.gov.ae mrafadish@dm.gov.ae	- Consignment Follow up - Issue Health certificate (3 types).
Alauddin containers yard Hatta border office	04-3333598 04-8528124	04-3333588	maabdulmajeed@dm.gov.ae	- Inspection of all food consignments at Alauddin containers yard. - Inspection of all food consignments at Hatta border office. - Food items registration in FIRS. (Hatta border office).
Warfage port	04-2279990	04-2276574	JHMOKAM@mail.dm.ae	- Inspection of all food consignment at Warfage port.
Hamriya port	04-2661844	04-2624283	TRTAHA@mail.dm.ae	- Inspection of all food consignment at Hamriya port.
Chamber of Commerce	04-2028209	-	hnabdulrazzaq@dm.gov.ae maabfh@dm.gov.ae	- Export Health certificate issuance (4 types).