
الرقابة على الأغذية المصدرة والمستوردة في دولة الامارات العربية المتحدة

The Export & Import Food Control in the United Arab Emirates

All imported foods are subjected to 3

procedures:

studying the attached health certificates and

documents

physical inspection and ensuring the fulfillment
of the food label requirements

Drawing food samples to perform laboratory testing

Studying the consignment details :

- ☐ Bill of entry or Airway bill
- ☐ Packing list.
- ☐ Health Certificate.
- ☐ Halal Certificate.

Health Certificates of milk & Dairy products.

Serial Number.	Country of origin:
Name and Address of issuing Government authority.	Identification of the Eggs/their product
Brand:	Product name:
Package type:	
Production date:	Expiry date:
Storage temperature.	
Room temperature <input type="checkbox"/>	Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>
Batch No:	Total net weight:
Number of packages:	Place of loading:
Heat Treated applied for the products: -	
Pasteurized <input type="checkbox"/>	Sterilized <input type="checkbox"/> Other <input type="checkbox"/>

I hereby certify that the milk / Dairy products described above have been: -

- 1- Processed from raw milk / powdered milk obtained from animals free from contagious diseases, and fit for human consumption.
- 2- Comply with UAE And International standard for below mention-
 - (A) Bacteria count. (B) Destruction of (FMD) virus.
 - (C) Residues of chemical contamination such as dioxin, pesticides, antibiotics, radioactivity, and no harmful additives (according to codex alimentary) was added in these products.

Date & day:	
Name and signature of veterinarian:	Seal of issuing government authority.

**Veterinary health certificate for Exportation of meat and/ or their products
to United Arab Emirates**

Certificate Number	Exporting Country
Halal Certificate No.	Name & Address of Issuing Government Authority
Origin of Meat	
Country of origin (Raw Meat)	Port of dispatch
Name , address and number of the abattoir	Country and port of discharge
Name , address and number of the Cutting up establishment	Means of transportation
Bill of loading No.	Name & address of exporter
	Name & address of consignee
Identification of Meat	
Type of meat and animal species	Net weight (°c) Chilled
Brand Name	Net weight (°c) Frozen
Type of Cuts	Date of slaughter/ Production
Type of package	Expiry date
Number of packages	Others
Attestation of wholesomeness	
This /These / Meat(s)/ Has /have been produced from sound, healthy chicken free from any disease and not fed MBM or other animal byproducts, and subjected to a standard international systems of meat inspection and hygiene in slaughtering and cutting establishments.	
This/these product(s) comply/ with the standards and conditions required by United Arab Emirates and considered to be fit for human consumption.	
Other requirements	Day & Date
Name and signature of Veterinarian	This Certificate is valid for ...
Seal of Issuing Government Authority	Days from date of issue

Veterinary Health Certificates for Exportation of table Eggs and/ or their products to United Arab Emirates.

Certificate Number:

Exporting country:

Name & Address of Issuing Government Authority:

Origin of products

Name & Address of producing /processing establishment	Identification of the mean of transportation
Port of dispatch:	Country of Distination Dispatch
Bill of loading No.	Name and address of consignee:

Description of products

Bird species:	Brand Name:
Chicken	Type of Package:
Duck	Batch No:
Pigeon	Number of packages:
Other birds (...)	Net weight:
Nature of Product and %of eggs:	
Production date	Expiry date
Storage & transport temperature:	Chilled Frozen Others:

Veterinary Health Attestation

I, the undersigned official veterinarian certify that the Table Eggs & Eggs products described above: -produced, processed, packed, stored under veterinary supervision and free from any transmissible diseases or contamination.

- Comply with all the requirements of United Arab Emirates and considered to be fit for human consumption
- The birds, which produced the above Table Eggs, not fed by animal products or modified by hormones activity.

Other requirements	Day & Date
Name and signature of Veterinarian	This Certificate is valid for ...Days from date of issue
Seal of Issuing Government Authority	

Health Certificates

Serial Number.	Country of origin :	
Name and Address of issuing Government Health authority.	Description of foodstuffs	
Brand:	Product name :	
Package type: Production date Storage temperature.	Expiry date	
Room temperature <input type="checkbox"/>	Chilled <input type="checkbox"/>	Frozen <input type="checkbox"/>
Batch No:	Number of packages:	No. of items
Total net weight:	Place of loading	

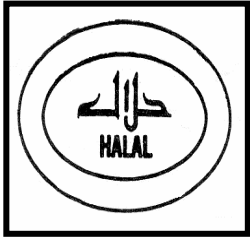
I hereby certify that the products described above have been: -

- 1- Inspected according to appropriate procedures and are considered to be free from quarantine pests and practically free from other injurious pests & pesticides or any harmful substances or additives.
- 2- Produced in a facility in Compliance with regulations of importing country and International standard and fit for human consumption.

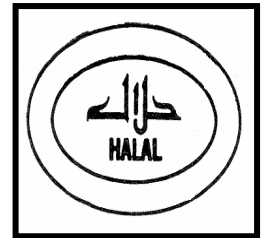
Date & day :	
Name and signature	Seal of issuing government authority.

The Halal Certificate must contain the following information for meat and meat products:

1. Serial number
2. Issuing date
3. The Islamic association name and address
4. Country of origin
5. Abattoir's name and address
6. Description of consignment items
7. Brand name
8. Package type
9. No. of packages
10. Total weight
- 11- Port of loading
- 12- Slaughtering date
- 13- Production date
- 14- Expiry date
- 15- Producing company & plant
- 16- Importer
- 17- Exporter
- 18- Remarks
- 19- Slaughtering supervision
- 20- Name and signature authorized representative
- 21- Seal of Association



Logo must show in
each for meat and
meat products



Re-export & other Health Certificates

The physical inspection is performed as follows:

- The container should conform with the requirements and standards
- Temperature of the container should be according to the set standards.
- Samples are drawn to perform physical inspections such as:
 - Color
 - Odor
 - Taste
 - Texture
 - Appearance of the package

Drawing Food sampling

Risk factors to be considered:

- ✓ Consumption rate
- ✓ Microbial, chemical, & physical hazards
- ✓ Effect on vulnerable group
- ✓ Source
- ✓ Testing History

Samples should be taken from new items

Labeling

Labeling on each item must:

- 📌 Be difficult to remove or alter.
- 📌 Be clear and easy to read.
- 📌 Specify the source of animal fat, meat, enzymes, gelatin or any other animal product if the product contains any of them.

Labeling

The label must not:

- 📌 Be false, misleading or deceiving.
- 📌 Suggest that it is another foodstuff.
- 📌 Show covered, altered or obliterated data.

Labeling

The label must show the following:

- 📌 The brand name.
- 📌 The name of the foodstuff (product name).
- 📌 The ingredients in descending order according to volume or weight.
- 📌 The Net contents (weight or volume).
- 📌 The country of origin.
- 📌 Production and expiry dates.
- 📌 The names or E No. of all additives (if any).
- 📌 The conditions of storage (if applicable).

Alcohol is not permitted in any foodstuff.

Dating of foodstuff

Dating in food must show:

- ✦ Each item of food must show a production and expiry date.
- ✦ Dates must not be hand – written or on stickers.
- ✦ Dates must not be easily removable.
- ✦ The day, month and year of production and expiry must be shown or month and year of production and expiry The date must be mechanically printed, embossed or ink jetted.
- ✦ Foods must not be double dated.

Dates on stickers are not permitted

Rejection avoidance

To avoid consignment rejection, the following should be

ensured:

- 📌 The correct shelf life for the product is applied according to the shelf life standard.
- 📌 The label complies with the requirements laid down in the relevant legislation.
- 📌 The product does not contain un-permitted ingredients or additives.
- 📌 The manufacturer is aware of the microbiological and chemical standards for the relevant foodstuffs.

Inspection & Clearance Procedures

Before importing any foodstuff make sure of the following:

- ↳ Refer to the Food Control Section at Dubai Municipality for approvals.
- ↳ Send samples to the laboratory to ensure compliance with the specifications of the UAE and its fitness for human consumption.
- ↳ Ensure that certificates have been issued from a governmental entity in the country of origin.
- ↳ Ensure that the Islamic society issuing the “ Halal “ certificate is approved by UAE Authorities.

Action for rejected food

Action for rejected food (unfit)

Consignments of food found unfit for human consumption will be rejected. The foodstuff must either be re-exported to the country of origin or destroyed under the supervision of the Food Control Section – DM.

Action for rejected food (non-complying)

Consignments of food not complying with labeling, shelf life or compositional standards (but not considered unfit for human consumption) will be rejected for importation into Dubai.

The foodstuff must be re-exported to the country of origin, re-exported to a third country (non-GCC) or destroyed under the supervision of the Food Control Section – DM.

Re-export & other Health Certificates

-  **Export Health Certificate.**
-  **Export Health Certificate to GCC.**
-  **Radiation - free Certificate.**
-  **Destruction Certificate.**
-  **Import for Re-export Procedure.**

Khalid Mohammed Sharif

Assistant Director of Public Health Department
& Head of Food Control Section



Contact information:

PO Box: **67**
Dubai – UAE

Tel: (+9714) **206 4201 / 4200**

Fax: (+9714) **223 1905**

Email: **foodcontrol@dm.gov.ae , kmsharif@dm.gov.ae**

Website: **www.dm.gov.ae**



Food Control Section - Public Health Department
Dubai Municipality
www.dm.gov.ae



Thank you

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