SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Oman (OM)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201 - 0210, 1501-1503, 1506, 1516, 1518, 1601 - 1602

The information in this document has been compiled and provided by the Singapore Food Agency (SFA). SFA emphasises that importers and exporters have the responsibility to find out the import requirements of destination countries/regions/markets. Exporters are advised to confirm with their importers on the import requirements and eligibility of their product before exporting.

SN	Sub-header	Details
1	**Product eligibility/ ineligibility**	Meat and meat products are eligible for export from Singapore to Oman.
2	**Importing country authority**	Ministry of Agriculture, Fisheries and Water Resources (MAF) is initiated to enrich the fields related to agriculture, livestock, and fisheries. It is responsible for protecting agricultural and livestock resources from diseases. The Ministry aims to provide a sustainable food security in Oman. They provide services including permits for imports into Oman. Oman is a member of the Cooperation Council for the Arab States of the Gulf, commonly referred to as the Gulf Cooperation Council (GCC). It is a regional, intergovernmental political and economic union that consists of Bahrain, Kuwait, Oman, Qatar, Saudi Arabia, and the United Arab Emirates. GCC countries are also members of the World Trade Organization (WTO) and are bound by the agreed obligations.
3	**Pre-export approvals by the importing country**	**Establishment and Product Registration** Export registration is required prior to undertaking any export activities. The registration could be done through the Bayan System (eCustoms Services Portal) by the importer in Oman or the exporter in Singapore. The system managed by the Directorate General of Customs is applicable for both fresh as well as processed food products. More details are found here.

		Import Veterinary License It is necessary for the importer to apply a request for a veterinary license to import products of animal origin (except table eggs). The Ministry has the right to refuse to issue the license or cancel any license it has previously issued. More details are found here.
4	**Export certificates for food**	**(1) Health Certificate** An Export Health Certificate issued by the Singapore Food Agency (SFA) is required for each consignment. For exports that require an Export Health Certificate, you may forward the import permit / conditions to SFA here. According to the GCC Guide for Control on Imported Foods, the Health Certificate issued by the competent authority in Singapore shall comply with the following requirements: - The meat/meat product is in conformity with the requirements of Gulf Countries Council (GCC); - The source of meat shall meet the World Organisation for Animal Health (WOAH) criteria which are related to fitness for human consumption; - Animals have been slaughtered in a slaughterhouse that is approved by the GCC authorities and is under the supervision of the Competent Authority of exporting country; - The meat is produced from animals that have been subjected to ante-mortem and post-mortem inspection by the Competent Authority, in accordance with requirements of GCC; - The meat and/or meat product is handled in accordance with the requirements of GCC, at 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 practice has been applied in use of veterinary drug and agriculture chemicals in live animals, and any residues in meat comply with requirements of GCC; - The meat and meat product originates from animals that have not been slaughtered for the purpose of disease eradication/control; - The meat and meat product has not been derived from animals fed with processed animal protein, excluding fish meal, according to the requirements of GCC. **(1B) Halal Slaughtering Certificate for Meat and Meat Products**

		According to the GCC Guide for Control on Imported Foods, a Halal Slaughtering Certificate issued by the competent authority in Singapore for meat and meat products shall comply with the following requirements: - Slaughtering has occurred in an approved slaughterhouse and under the supervision of the designated Islamic Agency which has been approved by the concerned authorities in the GCC and in presence of the Islamic Agency representative, by Muslim butchers using the knife and, in a place, where swine is not permitted to be slaughtered. - Fresh meat (chilled or frozen) originated from a country and an establishment that is authorized to export Halal meat to GCC; and the animal source is Halal. - Food products of animal origin including fats & meat derivatives (i.e. gelatin) that are used as one of the ingredients of the processed foods, have been extracted under the supervision of an Islamic Agency in the manufacturing country and approved by the GCC on the basis of the original Halal certificate of the slaughtered animals issued by an Islamic Agency approved by the GCC in the country of origin; the meat and fat derivatives used in the food processing shall be the same ones covered by the original Halal certificates. **(2) Certificate of Origin** According to Clearance Procedures for Imported and Transit Consignments, an original Certificate of Origin is required with each shipment. **(3) Supporting Documentation for Any Labeled Claims** According to GCC Guide For Control On Imported Foods, supporting documentation for any labeled claims (nutrition claims, health claims, and other claims) as required. Nutrition and health claims for food shall only be acceptable if claim and wording has been approved by internationally recognized scientific bodies (such as scientific journals). **(4) GMP Certificate** According to Clearance Procedures for Imported and Transit Consignments, a Good Manufacturing Practice (GMP) Certificate or equivalent is required with each shipment.

5	**Regulations and standards**	GCC Standardization Organization (GSO) is a Regional Standardization Organization (RSO). Food standards and regulations are established within the GSO. GCC standards and regulations may be purchased online. Interested exporters who wish to export meat and meat products to Oman must meet all their regulations and standards. The following links are provided as a guide: **(1) Pesticide Residues** According to GSO 382:2021 - Maximum Limits of Pesticide Residues in Agricultural and Food Products, pesticide residue refers to any specified substances in food, agricultural commodities, or animal feed resulting from the use of a pesticide. It also includes residues from unknown or unavoidable sources (e.g., environmental). Pesticide residues in agricultural commodities shall not exceed the limits mentioned in the tables available in GSO 382:2021 - Maximum Limits of Pesticide Residues in Agricultural and Food Products. **(2) Veterinary Drug Residues** According to GSO 2481:2021 - Maximum Residues Limits of Veterinary Drugs in Food, veterinary drugs residues are residues of substances which may occur in food commodities of animal origin resulting from the use of veterinary drugs. Those include the parent compounds and/or their metabolites as well as residues of associated impurities of the veterinary drug concerned. Veterinary drugs residues in food of animal origin shall not exceed the limits mentioned in the tables available in GSO 2481:2021 - Maximum Residues Limits of Veterinary Drugs in Food. **(3) Food Additives** According to GSO 2500:2022 - Additives Permitted for Use in Food Stuffs, food additive is any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results, or may be reasonably expected to result (directly or indirectly), in it or its byproducts becoming a component of or otherwise affecting the characteristics of such foods. Food to which additives are allowed, food to which additives are not allowed, and maximum permissible limits for food additives are all provided in GSO 2500:2022 - Additives Permitted for Use in Food Stuffs. In addition, GSO 2500:2022/Amd1:2023 Additives Permitted For Use In Food Stuffs supplements the Gulf Technical Regulation GSO 2500.

		(4) Contaminants and Toxins According to GSO 193:2021 - Contaminants and Toxins in Food and Feed, a contaminant is any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed 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 feed, or as a result of environmental contamination. The term does not include insect fragments, rodent hairs, and other extraneous matter. Contaminants and toxins in food and feed shall not exceed the maximum limits provided in GSO 193:2021 - Contaminants and Toxins in Food and Feed. **(5) Microorganisms** According to GSO 1016:2015 - Microbiological Criteria for Foodstuffs, microbiological criteria specify the maximum limit of microorganisms in food. The content of microorganisms in food shall not exceed the limits provided in GSO 1016:2015 - Microbiological Criteria for Foodstuffs. **(6) Product Standards** Imported meat and meat products shall also meet the relevant requirements of the following product standards: GSO 814:2023 - Prepared Meat - Sausage GSO 2300:2022 - Chilled Marinated Meats GSO 948:2021 - Prepared Meat: Burger Meat GSO 996:2021 - Livestock Meat Chilled and Frozen GSO 2203:2012 - Packaged Meat Containing Vegetables and Sauce GSO 2204:2012 - Prepared Meat: Heat Treated Pressed Meats GSO 2206:2012 - Prepared Meats: Meat Treated with Salt Solution and Heat Treated GSO 2036:2010 - Meat Products: Pastrami GSO 1924:2009 - Dried Meat GSO 1327:2002 - Processed Meat: Minced Chicken Meat GSO 21:2021 - Hygienic Regulations for Food Plants and Their Personnel GSO 150-1:2013/Amd 2:2022 - Expiration Dates for Food Products - Part 1: Mandatory Expiration Dates

6	**Labelling, packaging and marking requirements**	**(1) Labelling** GSO 9:2022 - Labelling of Pre-packaged Food Stuffs specifies the labelling requirements for pre-packaged food. The following information shall be marked on the label: Name of the product; List of ingredients, including all food additives used and the allergy information; Nutrition information; Net weight and/or gross weight; Name and address of the manufacturer; Country of origin; Production and expiration dates; Storage and mode of use instructions (if any). For language on the label, if bilingual labels are used, one of the languages must be Arabic (e.g., Arabic/English). GSO 2233:2021 - Requirements of Nutritional Labeling requires mandatory disclosure of nutritional information. The following nutritional information shall be declared on the labels of prepackaged food intended for direct consumption or after heating: The nutritive value of the prepackaged foodstuff to including energy, protein, carbohydrate (e.g. dietary carbohydrate and dietary fibers), fats, saturated fats, trans fats, cholesterol, sodium, total sugars, and added sugar; The energy value and the amount of nutrients shall be expressed per 100 g or per 100 ml or per serving specified by the manufacturer; The information shall be declared in international units (gram, mg, µg, IU) and kilocalories for energy values. If GSO 2233:2021 - Requirements of Nutritional Labeling specifies the Nutrient Reference Value (NRV) of nutrients, information related to the NRV shall be expressed in percentage. GSO 2333:2022 - Requirements for Health and Nutrition Claims on Food Products stipulates the requirements for nutrients and health claims in food labels. The following figure shows the nutrition label format provided by GSO 2233:2021 - Requirements of Nutritional Labeling for reference:

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Nutrition Facts

8 servings per container

Serving size **2/3 cup (55g)**

Amount per serving

Calories **230**

	% Daily Value*
Total Fat 8g	**10%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 160mg	**7%**
Total Carbohydrate 37g	**13%**
Dietary Fiber 4g	**14%**
Total Sugars 12g	
Includes 10g Added Sugars	**20%**
Protein 3g	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

حقائق تغذوية

عند الحصص في العبوة 8

حجم الحصة 3/2كوب (55غرام)

الكمية لكل حصة أو 100 مل أو 100 غرام

السعرات الحرارية 230

* نسبة الاحتياج اليومي %	
%10	الدهون الكلية 8 غرام
%5	دهون مشبعة 1 غرام
	دهون متحولة 0 غرام
%0	كوليسترول 0 ملغرام
%7	صوديوم 160 ملغرام
%13	الكربوهيدرات الكلية 37 غرام
	الألياف الغذائية 4 غرام
	سكريات كلية 12 غرام
%20	يتضمن 10 غرام سكر مضاف
	بروتين 3 غرام

* تدل نسبة الاحتياج اليومي على المعلومات في الحصة الواحدة مبنية على نظام غذائي محتوى على 2000 سعرة حرارية .

Labelling of GM foods shall be in accordance with GSO 2142:2011 - General Requirements for Genetically Modified Processed Food and Feed. GSO 9:2022 - Labelling of Pre-packaged Food Stuffs specifies that all irradiated food and food ingredients must be identified on the package label and display the Radiation International Code.

(2) Packaging and Marking Requirements

All packages used for food packaging should be food grade and in accordance with the following standards:

GSO 1193:2023 - Polyethylene Bags for Food Packaging Applications

GSO 839:2021 - Food Packages - Part 1: General Requirements

GSO 1863:2021 - Food packages - Part 2: Plastic package – General requirements

GSO 2545:2021 - Recycled Plastic Materials and Articles Intended to Come into Contact with Food

GSO 2231:2012 - General Requirements for the Materials Intended to Come into Contact with Food
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<td>**Other information**</td>
<td>You may refer to the GCC Guide for Control on Imported Foods for more information on imports to the Oman. Oman’s Directorate General of Customs has also published Search Import and Export Requirements.</td>
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		WTO Import Licensing Procedures Oman's legislation and notifications **(1) Customs Required Documents** The following documents are also required along with the shipment for customs clearance purposes: i. Permit delivery; ii. Commercial license/Commercial register in the relevant field that includes an activity of importation of foodstuffs, general trade or import permission specially for the imported products in the consignment issued by the concerned authorities; iii. List of Contents of the packing list issued by the producer indicating the container filling date, the types and quantities of food items, along with production and expiry dates for each item or dispatch; iv. Temperature records for frozen and chilled meat and meat products. **(2) Transportation – Certificate of Fitness for Transport Vehicle** Exporter, shipping agency or officially recognized third party in the country of origin or country of export should be able to provide evidence that assures the fitness of the vehicle used for transporting food and proves the suitability to transport the exported food. The temperature records are kept throughout the whole trip for chilled and frozen foods. **(3) Reserve Notification and Detention of Consignment** Where a consignment of food is found to be non-compliant with GCC requirements, the authority will issue a reserve notification that states the reason for the reservation and the product will be detained under official control. Situations where consignments will be detained include: Absence of a list of contents; Incompatibility of food items described in the certificate with those in the consignment; Absence of original copy of required health certificate and/or reference number of electronic health certificate; The required health certificate being dated before the production date of the food; The health certificate being issued after the date of shipment of the food; The food

		production date being before the date of the Halal slaughter certificate; Broken or changed security seals/locks prior to official inspection; Evidence of any fraudulent certification.

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