SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Kingdom of Saudi Arabia (KSA)
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 are responsible to know the import requirements. 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 not eligible for export from Singapore to Saudi Arabia. With reference to the published list of food establishments eligible to export to KSA, there are no approved meat and meat products establishments eligible for export from Singapore to KSA. Import from establishments, which are not granted SFDA's approval, shall only be permitted if the requirements stated in paragraph 1.2 under article 6 of Conditions and Requirements for Importing Food to the Kingdom of Saudi Arabia, are met.
2	**Importing country authority**	Saudi Food & Drug Authority (SFDA) is the competent authority regulating the import of meat and meat products to Saudi Arabia. SFDA will establish and enforce regulations and standards related to processed food, seafood, fresh produce, and processed animal feed. The imported meat and meat products are examined at the border inspection posts (BIPs) by SFDA's Operation Sector inspectors and samples may be taken for laboratory analysis. Saudi Arabia 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**	**Products** Product listing is required for meat and meat products exported from Singapore to Saudi Arabia. SFDA will publish the list of registered foods for export to KSA. Food imported into KSA shall be registered by importers through SFDA's E-Services E-Account. The registration process requires importers to apply online and provide the following information on the imported food products: - HS, bar (If there is no bar, fill in "0".) - Picture of the product and product label Other information mentioned in FAQ (What are the controls according to product registration fields?). Importers are required to re-register the products when there are changes in the product formulations or labels. You can also learn more about the food registration system through FAQ. **Establishments** Establishment listing is required for meat and meat products exported from Singapore to Saudi Arabia. SFDA will publish the list of food establishments eligible to export to KSA. Establishments that wish to export to KSA is required to complete their application through SFA to SFDA. You may download and fill in the "Request Form to Update the List of Approved Establishments for Meat Products" from SFDA's website and forward the form to SFA here. Please note the following: - This review will take time. - An on-site inspection by SFDA may be required and the establishment will be required to pay an inspection fee of 27000SAR (approximately S$10,000) to SFDA. This inspection fee is non-refundable. - Registered establishments may be subject to periodic audits or inspections by SFDA to ensure compliance to their regulations and standards. All foreign establishments that intend to export foods to Saudi Arabia shall be registered via the Food Registration System.

		Importers Importers must obtain a valid import permit from SFDA via SFDA's E-Services E-Account. According to SFDA's Guide for Issuing Import Permits for Poultry, Its Products, Fish, Aquatic Products of Animal Origin, Eggs and Its Products, as well as Rules and Requirements to Importing Meat, the importer shall submit an import permission request letter form to the SFDA Operations Sector in Riyadh, providing the following information: - Establishment name and approval number - Country of Origin - Product and its type - Copy of financial compensation document for import permit - Copy of importer commercial registration - Copy of purchase invoice - Copy of financial compensation documents for the inspection services (if required) - Export plan – including the establishment monthly production capacity, the percentage of production for Saudi market, and the quantity expected to be exported each month
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. Appendix 1 of the Conditions and Requirements for Importing Food to the Kingdom of Saudi Arabia states the general health attestations and health certificate format. For all meat and meat products (including poultry), the following general health attestations must be met: - The meat and/or meat products was handled at an establishment that has been subjected to inspections by the competent authority and implements a food safety management system based on HACCP principles of an equivalent system - Animals have been slaughtered in a slaughterhouse approved and under the supervision of the competent authority of the exporting country, and is approved by SFDA - The meat and/or meat products are from animals that have been subjected to ante-mortem and post-mortem inspection by veterinarians assigned by the competent authority of the country of origin

		- Good veterinary practices have been applied in the use of veterinary medicines (including growth promoters) and agriculture chemicals in live animals, and any residues of hormones, antibiotics, pesticides, heavy metals, of any other pollutant in meat and/or meat products. - The meat has been derived from healthy animals that have no apparent evidence of any contagious and/or infectious disease as listed by World Organisation for Animal Health (WOAH). - The meat and/or meat product originates from animals that have not been slaughtered for the purpose of disease eradication or disease control. - The meat and/or meat product has not been derived from animals fed on processed animal protein, excluding fishmeal. For import of red meat and meat products (i.e., sheep, goats, cattle), the following general health attestations must be met: - Meat derived from animals that were born and reared in country origin and from livestock that were officially registered at the competent authority of the exporting country. - The meat has been obtained separate from meat not conforming to the requirements set out in this certificate during all stages of its production, transport, and storage. For import of poultry meat and meat products, the following general health attestations must be met: - The poultry have been kept in a country or zone free from infection with Newcastle disease since they were hatched or for at least the past 21 days - The poultry meat has been obtained from poultry that during transport to the slaughterhouse, did not come into contact with poultry infected with highly pathogenic avian influenza or Newcastle disease or any other WOAH notifiable diseases. - The meat has not been in contact at any time during slaughter, cutting, storage or transport with poultry or meat lower health status or prohibited by Islamic sharia. - The poultry meat accompanied by Certificate of consignment for halal slaughter per GSO 993 "Animal Slaughtering Requirements According to Islamic Rules" Issued by a halal certification recognized by Halal Center-SFDA. - The poultry meat derived from birds that were officially registered at the competent authority of the exporting country

		*Based on WTO Notification, meat production companies and poultry breeding farms exporting poultry products to Saudi Arabia must meet be certify to Animal Production Standards: Saudi Good Agricultural Practice. For import of processed meat products, the following general health attestations must be met: - The meat has been obtained separate from meat not conforming to the requirements set out in this certificate during all stages of its production, transport, and storage - The meat product shall comply with Microbiological standards for commodities and foodstuffs (SFDA.FD/GSO 1016:2015). - The source of raw meat is from a slaughterhouse and a country approved by the SFDA and published on the SFDA website. - The raw meat complies with the attestations mentioned in the Health Certificate approved by the SFDA and confirmed by the representative of the competent authority in the country of origin. - The raw meat complies with the Certificate of consignment for halal slaughter requirement and issued by a halal certification body recognized by Halal Center-SFDA. **(2) Halal Slaughter Certificate and Halal Certificate** Consignment of whole meat and meat parts intended for export to KSA shall be accompanied by a certificate of consignment for halal slaughter attesting that the animals were slaughtered in accordance with GSO technical regulations such as GSO 993:2015 – Animal Slaughtering Requirements According to Islamic Rules. Consignment of products containing meat ingredients and additives containing its derivatives (i.e rennet, gelatin, animal fats) for export to KSA, shall be accompanied by a certificate of consignment for halal products attesting that the ingredients comply with Saudi/GSO technical regulations. Halal certificates shall be issued exclusively from a halal certification body accredited by SFDA's Halal Centre. Majlis Ugama Islam Singapura (MUIS) is currently in the process of obtaining recognition of Singapore MUIS Halal Standards (SMHS) by SFDA.

		According to the GCC Guide for Control on Imported Foods, a Halal Slaughtering Certificate for meat and Halal certificate for food items that contain ingredients of animal origin which should contain the following information: i) 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. ii) 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. iii) 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. **(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 (i.e. scientific journals). Health and nutrition claims are required to be evaluated by SFDA through Application for Health and Nutrition Claim Evaluation Form. Guideline for Submitting a Claim Evaluation Request provides an overview on the process of submitting evaluation request of a health and nutrition claim. According to GSO 9:2022 - Labelling of Pre-packaged Food Stuffs, when any logo is used to claim the food to be a product of special quality or organic product, this must be substantiated by supporting documents.
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 Saudi Arabia 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 1293:2021 - Prepared Meats: Canned Corned Beef and Mutton Meat GSO 1399:2021 - Prepared Meat Frozen Bread Crumb Enrobed Poultry Products GSO 322:2016 - Chilled Chicken GSO 986:2015 - Frozen Chickens GSO 993:2015 - Animal Slaughtering Requirements According to Islamic Rules GSO 2300:2022 - Chilled Marinated Meats 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 1921:2009 - Prepared Meats: Dry and Semi-Dry Fermented Sausage

		GSO 1924:2009 - Dried Meat GSO 1860:2008 - Processed Edible Animal Tallow GSO 1870:2008 - Chilled and Frozen Ostrich Meat GSO CAC/RCP 58:2007 - Code of Hygienic Practice for Meat GSO 1816: 2007 - Ground Meat GSO 1327:2002 - Processed Meat: Minced Chicken Meat GSO 1327:2002/Amd 1:2022 - Processed Meat: Minced Chicken Meat GSO 1389:2002 - Chilled and Frozen Domesticated Birds and Rabbits GSO 1390:2002 - Chilled and Frozen Poultry Edible Giblets GSO 504:1994 - Canned Corned Beef 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 GS0 323:1994 - General Requirements for Transportation and Storage of Chilled and Frozen Foods
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:

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

عدد 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	كولسترول 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 المغذيات 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
7	**Other information**	You may refer to the GCC Guide for Control on Imported Foods for more information on imports to the Saudi Arabia. Saudi Arabia's Zakat, Tax and Customs Authority has also published Rules of Customs Procedures. **WTO Import Licensing Procedures** Saudi Arabia'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 where required. **(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.

Disclaimer: SFA is providing this document for information purposes only. While care has been expended in the preparation of this report, SFA makes no representation or warranty, express or implied, as to the accuracy or completeness of any information contained in this document. Appropriate professional advice should be obtained before relying on or acting on any of the information contained in this document, and neither SFA nor any of its officers, employees or agents shall be held liable for any loss or damage, whether direct or indirect, as a result of any improper or incorrect use of the information in this document.