

SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	Qatar (QA)
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	Predominantly meat and meat products certified as Halal are eligible for export from Singapore to Qatar. According to International Trade Administration , United States Department of Commerce, only Qatar Distribution Company can import pork and pork products.
2	Importing authority	Ministry of Public Health (MOPH) is the competent authority regulating the import of meat and meat products to Qatar. Publications (select “Food Safety Department” and “Ports Health & Food Control Section” under <i>Filter By</i>) contain reference resources for food imports. Qatar General Organization for Standardization (QS) will adopt GCC Standardization Organisation (GSO) standards to ensure regional alignment and compliance with best practices. GSO standard specifications may be purchased online via its Standards Store. Qatar 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	Country Level Approval

	by the importing country	MOPH has published Precautionary Requirements / Measures for Some Imported Foodstuffs and Their Justifications. This list shows foodstuffs that are prohibited to be imported into the State of Qatar temporarily or permanently and the reasons. As Singapore is not on the list under Part Three: Foot and Mouth Disease (FMD) or Part Four: Highly Pathogenic Avian Influenza (HPVI) or Part Five: Bovine Spongiform Encephalopathy (BSE), halal meat products (such as mutton, poultry, beef) are eligible for export from Singapore to Qatar. Establishment Registration According to the GCC Guide For Control On Imported Foods, in case where a foreign meat establishment (slaughterhouse/processing plant) is interested in exporting to Gulf Cooperation Council (GCC) countries, it should not start its exports to the GCC unless it has been approved by the GCC or the GCC have technical agreements with the competent authority of the exporting country. Importer Registration All importers must register their food facility before importing. According to the Request for Registration of Food Facility (Imported And / Or Exported), the registration service allows importers of food to be registered electronically through the food registration system, and a registration notice is granted in the event of the application being accepted, as it enables companies to register imported foodstuffs and obtain future electronic services that the administration is developing. According to the Food Establishment Registration System, the importer will need to attach the following documents for his company: copy of the commercial register; copy of the owner's ID; copy of the official stamp of the company. Referring to the Circular No. (FS/2023/106), MOPH confirms that it is compulsory to register food establishments (both food importers and exporters and local food premises) in the new electronic system known as Food Safety Electronic System (Watheq) for imported, locally produced, and exported food products. Product Registration All food products imported into Qatar must be registered by the importer through the Food Establishment Registration System. According to the Guide to Food Registration System for Users and Auditors 2018, the
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		importer will need to provide the following information: three images of the food label showing the name, the ingredients and any other important information; a copy of the halal certificate for non-Islamic countries; a copy of certificate of analysis if the food contains traces of alcohol or if it is baby food or if it is food for special dietary use; free sale certificate and risk assessment of transgenic material for genetically modified foods. Import License According to Import Requirements and Documentation, all importers of meat and meat products must be registered with the Ministry of Commerce and Industry. Halal Requirements MOPH has published a Guideline for Importing Halal food and Islamic Bodies Authorised / Permitted to Issue Halal / Halal Slaughtering Certificates (Jan 2022) for compliance purpose as well as a List of Approved Islamic Centers in The Countries Exporting to Qatar for Halal and Halal Slaughtering Certificates for reference.
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. (2) Halal Slaughtering Certificate for Meat and Meat Products Majlis Ugama Islam Singapura (MUIS) is accredited by GCC Accreditation Centre in accordance with GSO 2055-2:2021 for certain food manufactured products acceptable to United Arab Emirates, Bahrain, Saudi Arabia, Oman, Qatar, Kuwait, and Yemen. The scope of halal accreditation did not include slaughtering animals. Under Qatar's Global Partners System, an authorised list of halal bodies is also published. 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
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		covered by the original Halal certificates. In addition, the same information has been published in the Food Importers Guide (Oct 2017). (3) Certificate of Origin According to Unified Guide For Customs Procedures For Importation, Certificate of Origin is required with each shipment. (4) Supporting Documentation for Any Labelled Claims According to GCC Guide For Control On Imported Foods, supporting documentation for any labelled claims (nutrition claims, health claims, and other claims) is required. Nutrition and health claims for food shall only be acceptable if claim and wording have been approved by internationally recognized scientific bodies (such as scientific journals).
5	Regulations and standards	Interested exporters who wish to export meat and meat products to Qatar 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 pesticide residues from unknown or unavoidable sources (e.g., environmental sources). The technical regulation for pesticide residues is available in GSO 382:2021 - Maximum Limits of Pesticide Residues in Agricultural and Food Products and Final Draft GSO on 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. The technical regulation for veterinary drug residues in food of animal origin is 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 Foodstuffs, 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. The technical regulations for food additives are available in GSO 2500:2022 - Additives Allowed to Be Used in Foodstuffs and Annex GSO 2500:2022 / AMD1:2023 - Additives Allowed to Be Used in Foodstuffs along with Final Amendment Draft GSO on Additives Allowed to Be Used in Foodstuffs. (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 matters. The technical regulation for contaminants and toxins in food and feed is available in GSO 193:2021 - Contaminants and Toxins in Food and Feed and Final Draft GSO on Contaminants and Toxins in Food along with Final Draft GSO on MRLs for Heavy Metals in Food. (5) Microorganisms According to GSO 1016:2015 - Microbiological Criteria for Foodstuffs, microbiological criteria specify the limits for food products intended for human consumption and for food ingredients used in food industry. The technical regulation for microbiological standards of food products is available in GSO 1016:2015 - Microbiological Standards for Commodities and Foodstuffs.
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		(6) Product Standards Imported meat and meat products shall also meet the relevant requirements of the following product standards. For more information, please refer to Lists of Technical Regulations and Standard for Foods. GSO 13496:2024 - Meat and Meat Products - Detection of Colouring Substances GSO 2204:2024 - Pressed Meat Treated with Brine and Heat Treated GSO 1816:2024 - Minced Meat and Minced Poultry Meat GSO 504:2024 - Canned Beef and Corneid GSO 814:2023 - Prepared Meat – Sausage GSO 2300:2022 - Chilled and Frozen Marinated Meat GSO 996:2021 - Fresh, Chilled and Frozen Livestock Meat GSO 948:2021 - Beef Burger GSO 322:2016 - Chilled Chicken GSO 986:2015 - Frozen Chickens GSO 2203:2012 - Packaged Meat Containing Vegetables and Sauce GSO 2036:2010 - Meat Products: Pastrami GSO 1924:2009 - Dried Meat GSO 21:2021 - Hygienic Regulations for Food Plants and Their Personnel Imported halal food shall also meet the relevant requirements of the following halal standards: GSO 2652:2021 - Halal Packaging - General Guideline GSO 2055-3:2021 - Halal Products - Part 3: General Requirements for Halal Accreditation Bodies Accrediting Halal Certification Bodies GSO 2055-2:2021 - Halal Products - Part 2: General Requirements for Halal Certification Bodies GSO 2055-2:2021/AMD1:2024 - Halal Products - Part 2: General Requirements for Halal Certification Bodies GSO 2055-1:2015 - Halal Food - Part 1: General Requirements
6	Labelling, packaging and marking requirements	(1) Labelling GSO 9:2022 - Labelling of Pre-packaged Foodstuffs and GSO 9:2022/Amd1:2025 - Labelling of Prepackaged Foodstuffs along with GSO 2406:2025 - Guidelines on Labelling of Food Products specify the labelling requirements for pre-packaged food that are presented in their final form to the customer. 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 (refer to GSO 150-1:2013 - Shelf Life of Food Products - Part 1: Mandatory Shelf Life and Annexes GSO 150-1:2013/AMD 1:2015 as well as GSO 150-1:2013/AMD 2:2022); Storage and mode of use instructions (if any). For the language on the label, if bilingual labels are used, one of the languages must be Arabic (e.g., Arabic/English). Final Draft GSO on Labelling of Food Allergens on Prepackaged Food specifies the labelling requirements for food allergens. GSO 2233:2025 - Requirements of Nutritional Labelling along with GSO 2333:2022 - Requirements for Health and Nutrition Claims on Food Products and GSO 2750:2024 - Nutritional Labelling Guide for Prepackaged Food Products require 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, added sugar and polyols (if any); 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 energy values shall be declared in international units (gram, mg, µg, IU) and kilocalories; The nutrient content to be shown as a percentage of the Nutrient Reference Value (NRV). Below is a standard nutrition label format based on GSO 2233:2025 - Requirements of Nutritional Labelling for reference:
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الحقائق التغذوية	
عدد الحصص في الحصة	8
حجم الحصة	2/3 كوب (70) غرام
الكمية لكل حصة أو 100 مل أو 100 غرام	
السعرات الحرارية	286
* نسبة الاحتياج اليومي %	
الدهون الكلية 10 غرام	14%
الدهون المشبعة 2 غرام	10%
الدهون المتحولة 0 غرام	
الكوليسترول 0 ملغرام	0%
الصوديوم 200 ملغرام	10%
الكربوهيدرات الكلية 42 غرام	16%
الألياف الغذائية 5 غرام	18%
السكريات الكلية 12 غرام	
يحتوي 10 غرام سكر مضاف	20%
**البوليولات 5 غرام	
بروتين 4 غرام	
*نمل نسبة الاحتياج اليومي على المنتجات في الحصة الواحدة مبنية على نظام غذائي يحتوي 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](#) and [Final Draft GSO on General Requirements for Genetically Modified Processed Food and Feed](#).

(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	GCC Guide for Control on Imported Foods and GCC Guide for Imported Food Control and its
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		Implementation Mechanisms govern food imports into Qatar. Qatar's General Authority of Customs publishes Standard Guide for Clearing Requirements of Imported Goods. International Trade Administration, United States Department of Commerce also provides more information on standards of trade including QS' role. (1) Customs Required Documents The following documents are also required along with the shipment for customs clearance purposes: - Permit delivery; - 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; - 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; - 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
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		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. (4) WTO Import Licensing Procedures Qatar's legislation and notifications Qatar's participation in WTO (5) USDA Gain Reports Qatar FAIRS Export Certificate Report provides guidelines on Qatar food import regulations for American exporters.
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