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Iraq

Food and Agricultural Import Regulations and Standards

FAIRS Country Report

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Report Highlights:

This report was prepared by the Office of Agricultural Affairs in the U.S. Embassy in Baghdad, Iraq. Iraq is still going through a transition from a centrally-run economic system to a more market-oriented economy. Across the government, many regulations and policies are being revised; therefore, information in this report is subject to change. Iraqi importers can confirm current regulations through local authorities. Regulatory agencies and contacts are provided in the appendix.

Section I. Food Laws:

Since 1990 Iraq has functioned with two legislative authorities, the semi-autonomous Kurdistan (KRG) region in the north, which consists of three provinces with the capitol in Erbil, and the southern 15 provinces that are administered by the central government in Baghdad. The two governments share common legislation but differ in the implementation of policies and regulations.

The Government of Iraq's legislative process starts with a ministry's request to enact a law or amend a law. The process starts at the Shura Council in the Ministry of Justice, and then moves to the Council of Ministers, Council of Representatives for ratification, and finally to the Presidential Council for endorsement, after which the law would be published in the Iraq Gazette with an implementation date.

The Central Organization for Standardization and Quality Control (COSQC) is an agency within the Ministry of Planning that was established by law no.54 in 1979. It is charged with enforcing standards for imported products and also acts as a consultant on quality control and standardization issues for government ministries and state owned enterprises. It maintains relationships with international standard setting organizations.

Iraq food standards are based on Codex Alimentarius, as well as regulations and standards of neighboring countries such as Egypt, Jordan and Gulf Cooperation Council states. Shelf life and standards applied in the region significantly influence Iraqi shelf life and standards. The KRG has reached an agreement with its counterparts in Baghdad to adopt the same standardization and quality control standards issued by COSQC in Baghdad.

There are currently 28 points of entry into Iraq, seven airports, two sea ports, and 17 land border crossings. The KRG has also announced recently that it will be opening additional ports of entry to Turkey and Iran. MOH has a presence and is able to enforce food safety regulations at 15 entry points, ten additional mobile laboratories have been obtained and KRG has set up inspection points between KRG and the other 15 southern provinces. Both MOA food safety officials and MOA animal and plant health officials are at these posts. Mobile laboratories are located at additional crossing points as follows:

- 2 with Mosul
- Diyala
- Kirkuk
- Salah al Din

MOA officials in Sulaymaniyah cover Iraqi entry points at the Bashmag border crossing between Iran and Iraq and at the Sulaymaniyah airport.

Section II. Labeling Requirements:

A. General Requirements

Labeling requirements for prepackaged and canned foods are outlined in the Iraqi Food Standards IQS/230/1989. These labeling requirements were drafted in 1973 and were updated in 1978 by the COSQC and discussed by the Technical Commission for the Standardization of Dairy Products and Canned Foods. The labeling requirements for locally produced and imported food products are as

follows:

- The name of the food
- List of ingredients
- Net contents and drained weight (metric system)
- Name and address of the manufacturer/packer/distributor/importer/exporter/vendor
- Country of origin
- Lot identification
- Date of production and storage instruction
- Instruction for use
- Quantitative ingredients declaration

B. Shelf life

The first Iraqi regulation on foodstuff shelf life was written in 1986 as the Guidelines for Shelf life of Foodstuffs but later was approved by a special commission set up for this purpose and known as Iraq General Standardization number 1847/1994. It was updated in 1999 and published in the National Gazette issue number 3868 on March 5, 2001.

A further amendment to Iraq General Standardization number 1847/1999 Foodstuff Shelf Life was published in the official Iraq Gazette issue number 3878 in May 2001. Standard Specification number IQS/1847/1999 identified the shelf life requirements for the majority of foodstuffs. For selected perishable foods (vegetables and fruits), white sugar liquid and dried, table salt, pulses (unprocessed and unpackaged), dried vegetables, medicinal plants and liquor the only shelf life requirement is the date of expiration or date of manufacture. Products, such as green coffee (unpackaged), black tea (unpackaged) herbs and spices, would meet the general labeling requirements of the date of harvest:

- For products having three months shelf life or less - Dates shall be engraved or in relief, printed with permanent ink directly on all packages or their original label by the producer only. Using stickers and expiration dates is not permissible. For these products, date of production and validity should be stated as day, month, and year.
- For products with more than three months shelf life - Product packaging should state date of production and expiration in the order, month / year, and that considering first day of the month, as date for production and likewise the end of the month is considered as the expiry date.
- For packaging containing multiple pieces, shelf life information should be printed on the outer packaging of each individual item.

- For individual food products having a shelf life of more than one year, no approval will be granted for importation for which less than half of the product's shelf-life remains. For products having a shelf life of one year or less, no more than one-third of the shelf life may have expired.

Shelf life can only be shown by clear and unambiguous production and expiration dates. The use of any of the following statements for expressing expiration date is permissible.

- Expiration Date
- Use by (date)
- Fit for (from the day of production)
- Use Before
- Sell by date (for food products having an expiration period exceeding 3 months).

The production and expiration dates should be declared on the label of the package in a clear manner as follows:

- DD-MM-YY: for food stuffs with expiration period less than three months.
- MM-YY: for foodstuffs with expiration exceeding three months.

Table- 1 Foodstuffs shelf life for specified products is as follows:

First and second amendments of Iraq specification No. (1847/1999) (Food expiration period) which was published in Iraq Official Gazette (Wqa'a), Edition No. 3868, March 3, 2001.

Amendment to chapter 4, article 5 red and white meat, with respect to canned fish , to read :

Product Name	Expiration period	Storage Conditions
Canned fish meat (whole or in pieces) preserved in oil metal containers	4 years	Normal storage conditions
Canned fish meat whole or in pieces preserved in water or sauce in metal containers	2 years	Normal storage conditions

Amendment to chapter 4, article 6. all kinds of canned food, with respect to

concentrate tomato paste, see below :

Product name	Expiration	Storage conditions
Concentrate tomato paste, concentration of at least 32%	1 year	Normal storage conditions
In plastic drums	2 years	Normal storage conditions
In glass or metal containers		

Amendment to chapter 4, article 8 different food products for grated coconut see below:

Product name	Expiration period	Storage condition
Grated coconut pulp with fat content not less than 40%	2 years	Normal storage conditions (in appropriate containers)

Third amendment of the Iraq standard specification No. 1847/1999 food expired period, which was published in the Iraq Official Gazette No. 3878 in 14/05/2001

Amendment to chapter 4, article 8 different food products with respect to cocoa powder see below:

Product name	Expiration period	Storage conditions
Cocoa powder, local and non-local and powdered chocolate drink and cappuccino (metal, glass, polymer, mixed or aluminum chip containers)	2 years	Normal storage conditions
in regular carton or paper bags	1 year	Cold storage

Fourth amendment to Iraq specification No. (1847/1999) (Food expiration period) which was published in the Iraq Official Gazette (Wqa'a), Edition No. 3868/ 2001.

Amendment to chapter 4, article 8 different food products with respect to cake mix see as below:

Product	Expiration	Storage conditions
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name	period	
Cake mix In polymer or carton containers	1.5 years	Normal storage conditions

Table-2 – Expiration periods of food products classified by groups:

Dairy products

Product name	Expiration period	Storage conditions
Sterilized milk in glass bottles	4 months	Normal storage conditions/ Not to be kept in direct sunlight
Sterilized milk in cartons	3 months	Normal storage conditions/ Not to be kept in direct sunlight
Pasteurized milk in sealed standard containers	3 days	Temperature of 0 – 7 C
Milk powder in appropriate sealed containers	2 years	Normal storage conditions
Powdered milk in lined bags	2 years	Normal storage conditions
Condensed and evaporated milk in metal containers	1 year	Normal storage conditions
Yogurt in plastic containers	7 days	Temperature of 0 – 7 C
Concentrated yogurt	10 days	Temperature of 0 – 7 C
Pasteurized cream in plastic or carton containers	5 days	Temperature of 0 – 7 C
Pasteurized cream in metal containers	1.5 years	Normal storage conditions
Powdered cream	1 year	Normal storage conditions
White cheese (Brie) in plastic containers	5 days	Temperature of 0 – 7 C
Processed cheese in metal containers	2 years	Normal storage conditions
For all dairy products in sealed cartons or	1 year	Temperature of 0 – 7 C

glass containers		
For all dairy products in unsealed plastic cups	15 days	Temperature of 0 – 7 C
Processed cheese in different packages	1 year	Temperature of 0 – 7 C
Cheese – packed in liquid in containers coated with wax	1 year	Temperature of 0 – 7 C
Butter in lined paper or plastic	1 year	Temperature of -18 C
Margarine in metal, plastic or paper containers	1 year	Temperature of -18 C
Ice cream – creamy and milky automatically filled in sealed containers	1 year	Temperature of -18 C
Ice juice - automatically filled in sealed containers	1 year	Temperature of -18 C

Baby Food

Product name	Expiration period	Storage conditions
Powdered Milk – infant formula In metal Containers	2 years	Normal storage conditions
Powdered Milk – infant formula In paper or carton or plastic packaging	1 year	Normal storage conditions
Powdered baby food made of grain: In carton packing In lined packing with metal or aluminum foil packed under vacuum	1 year 2 years	Normal storage conditions Normal storage conditions
Baby food – Vegetable and Fruit: In glass containers In metal containers	1 year 2 years	Normal storage conditions Normal storage conditions
Baby food with meat: In glass containers In metal containers	6 months 1 year	Normal storage conditions Normal storage conditions

Fats and Oils

Butter: In glass containers	1 year	Normal storage conditions
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In metal containers	2 years	Normal storage conditions
Oils and vegetable fats All types of packaging	2 years	Normal storage conditions
Hydrogenated vegetable fat product All types of packaging	2 years	Normal storage conditions
Sesame syrup: In glass containers In metal containers	1 year	Normal storage conditions

Frozen poultry meat – whole or piece	1 year	Temperature of -18 C
Canned fish – whole or piece	2 years	Normal storage conditions
Frozen fish and crustaceans	6 months	Temperature of -18 C

All kinds of cans

Canned fruit in sugar solution In metal containers	2 years	Normal storage conditions
Canned vegetable in salt solution in metal containers	2 years	Normal storage conditions
Canned vegetable in sauce with meat in metal containers	1 year	Normal storage conditions
Frozen vegetable	1 year	Temperature of -18 C
Dry vegetables in glass or metal, paper or wooden containers	1 year	Normal storage conditions

Pickles

Glass containers, heat treatment	1.5 years	Normal storage conditions
Aluminum foil	1 year	Normal storage conditions
Cans	6 months	Normal storage conditions
In metal acid-resistant containers	2 years	Normal storage conditions
Tomato Paste: In glass containers	2 years	Normal storage conditions
In Cans	1.5 years	Normal storage conditions

Tomato Sauce: In glass containers In Cans	1.5 year 1 year	Normal storage conditions Normal storage conditions
Tomato paste concentrate, the highest concentration of 40 % In plastic containers or drums	1 year	Normal storage conditions Normal storage conditions
Whole tomatoes in juice/sauce: In glass containers In metal containers	1.5 year 1 year	Normal storage conditions Normal storage conditions
Skinless tomatoes: In glass containers In metal containers	1.5 year 1 year	Normal storage conditions Normal storage conditions
Ketchup: In glass containers In metal containers	1.5 years 6 months	Normal storage conditions Normal storage conditions
Sauce: In glass containers In metal containers	1.5 years 6 months	Normal storage conditions Normal storage conditions
Mayonnaise in glass containers	2 years	Normal storage conditions
Hommus with Tahini – Fava Beans – Cooked Hommus Acceptable Packaging: In glass containers In metal containers	1.5 years 6 months	Normal storage conditions Normal storage conditions
Dried Soups in – Cubes – Parts – Powder in suitable packaging	2 years	Normal storage conditions
Soups, ready-to-eat in metal containers	1 year	Normal storage conditions
Jams – in suitable packaging	2 years	Normal storage conditions
Canned mushrooms in metal cans	2 years	Normal storage conditions
Canned Truffles in metal cans	2 years	Normal storage conditions

Soft drinks, Juices and alcoholic beverages

Soft drinks: In metal cans In glass bottle	1 year 6 months	Normal storage conditions Normal storage conditions
Drinks, dietary:		

In glass bottles	1 year	Normal storage conditions
In metal cans	6 months	Normal storage conditions
Powdered artificial drinks, sweetened and non sweetened:		
In glass bottles	1.5 years	Normal storage conditions
In metal containers	2 years	Normal storage conditions
In polymer or cartons	1 year	Normal storage conditions
Artificial drinks:		
In metal containers or glass bottles	1 year	Normal storage conditions
In Cartons or polymers packaging	6 months	Normal storage conditions
Concentrated fruit juice – in suitable sealed containers	2 years	Normal storage conditions
Fruit juices intended for direct consumption - Glass bottles and metal packaging	1 year	Normal storage conditions
In cartons	6 months	Normal storage conditions
Concentrated fruit juices		
In suitable packaging	1 year	Normal storage conditions
Fruit puree – Nectar:		
In glass bottles	1 year	Normal storage conditions
In metal packaging	6 months	Normal storage conditions
In cartons	6 months	Normal storage conditions
Frozen fruit juices	1.5 years	Temperature of - 18 C
Frozen Concentrated fruit juices	2 years	Temperature of - 18 C
Concentrated fruit juices - intended for further processing	2 years	Cooling storage
In all kinds of sealed packages		
Beer:		
In glass bottles	3 months	Normal storage conditions
In metal cans	1 year	Normal storage conditions

Different food products

Gelatin powder sealed in suitable packages of:		
Vegetable source	2 years	Normal storage conditions
Animal source	1 year	Normal storage conditions
Cake Mix in plastic or cartons packaging	1 year	Normal storage conditions

Pudding in powder: In sealed packaging In other packaging	2 years 1 year	Normal storage conditions Normal storage conditions
Baking powder in sealed metal or plastic packaging	2 years	Normal storage conditions
Dry bread yeast in suitable packaging	2 years	Normal storage conditions
Moist bread yeast in suitable packaging	2 months	Temperature of - 7 C
Roasted ground coffee in suitable packaging	1.5 year	Normal storage conditions
Coffee powder – Instant in appropriate containers packed under vacuum	2 years	Normal storage conditions

Extruded snacks: Moisture resistant sealed bags Carton –lined aluminum sealed bags	6 months 1 year	Normal storage conditions Normal storage conditions
Bulgur – Oats and Groats	2 Years	Normal storage conditions
Breakfast cereals Maize, Rice, Wheat .etc in sealed packaging	1.5 years	Normal storage conditions
Vermicelli, Spaghetti and Pasta In suitable packaging	2 years	Normal storage conditions
Starch powder (for consumption) in different packaging	3 years	Normal storage conditions
Wheat flour: In cloth bags or polymers In durable paper bags	6 months 1 year	Normal storage conditions Normal storage conditions
Whole dates or stripped – core or dates stuffed in different packaging	1 year	Normal storage conditions
Date syrup: In glass packaging In metal packaging	2 years 1 year	Normal storage conditions Normal storage conditions
Vinegar: In glass containers In plastic containers	2 years 1 year	Normal storage conditions Normal storage conditions

Fresh Mushroom in plastic containers	7 days	Temperature of 0 – 7 C
Basra Limes	3 years	Normal storage conditions
Corn meal	1.5 years	Normal storage conditions
Nuts, roasted, salted or sweetened; In can or canned under vacuum In plastic or paper packaging	1 year 6 Months	Normal storage conditions
All kinds of egg powder in suitable packaging	6 months	Normal storage conditions
Apricot paste (Kamaruddin) in suitable packaging	2 years	Normal storage conditions
Lollipops	2 years	Normal storage conditions
Fudge, toffee In suitable packaging	9 months	Normal storage conditions
Chocolates in suitable packaging	1 year	Cooling storage conditions
Grated coconut: Fat percentage of 55% and more Fat percentage less than 55% In suitable packaging	1 year 2 years	Normal storage conditions Normal storage conditions
Dry cheese yeast In suitable packaging	2 years	Normal storage conditions
Rose water in suitable packaging	1 year	Normal storage conditions

The following products could be exempted from a printable expiry date, with only print date of packaging:

- White sugar
- Syrup and powder glucose
- Honey
- Sodium Chloride
- Freshly produced vegetables and fruits
- Dry pulses
- Dry vegetables
- Medical herbs and alcoholic drinks (under suitable container and normal packing)

For the following foodstuffs, it is acceptable to print the year of harvest:

- Green coffee not packaged
- Black tea not packaged
- Spices and condiments
- Nuts untoasted and unpacked

All foodstuffs that are not mentioned above require printed labeling information, that displays production date or expiry date by the original manufacturer

A. Additional Labeling Requirements

Labeling requirements for prepackaged and canned foods are outlined in Iraq Food Standards IQS/230/1989. These labeling requirements were drafted in 1973 and were updated in 1978 by the COSQC and discussed by the Technical Commission for the Standardization of Dairy Products and Canned Foods.

- A. No food product should be introduced into the market without a label
- B. No food product should be labeled in a way that could be confused with another food product
- C. If the food product contains pork meat or any other pork product, it should be clearly labeled
- D. The labeling of food products should be clearly marked in normal purchasing and consumption conditions, and it is not permissible to hide information through drawing or writings. Furthermore, the product should be clearly marked with a reasonable size, using a distinct color different from label background
- E. If the package is covered by external casing it is required to display all necessary data, and should not obscure the labeling, especially the food items, net weight or volume on the label that would be visual to the consumer
- F. Providing information on method of processing and how the food item is to be used
- G. For pet food, it should be indicated that the materials packed are not suitable for human consumption with clear imaging

In addition to the labeling requirements as stated in IQS/230/1989, further information must be declared for prepackaged food. Here is some of the required labeling information

1. Name of the product
2. If there is a name or names that have been provided for one of the national standards it is a

requirement to use the same name or an alias name.

3. If the names on the label are misleading, appropriate descriptive terms should be used to identify product type.

Labeling requirements for ingredients:

1. The list of ingredients should include all nutritional contents placed in descending order according to their percentage except in the following circumstances:
 - A. When the national legislation does not consider as vitally important to make this clear identification.
 - B. When the food item is an ingredient of different parts, the list should include these materials unless the national standards have prelisted this material.
 - C. Water content should be listed unless it is one of the main components such as salt solution or juice or a broth
 - D. When making additives such as vitamins, mineral salts or any others should be labeled
 - E. There should be a name for each content except in the following circumstances:
 1. Animal fat
 2. Butter fat
 3. Cod oil
 4. Vegetable oil
 5. Herbs
 6. Seasoning and spices
 7. Starch (except for modified starch)
 - F. The following additives which are listed in the aforementioned labeling requirements are permitted for use:
 1. Anti –caking agent
 2. Antioxidant
 3. Bleaching material (bleach)

4. Coloring agent
5. Emulsion agent
6. Flavoring agent
7. Curing agent
8. Preservative agent
9. Thickening agent
10. Thickening agent in addition to modified carbohydrates
11. Antifoaming agent
12. Modifying PH agent
13. Net Content

G. The labeling requirements for net content should include:

2. Volume for liquid foodstuffs

1. Weight for solid foodstuffs or piece number if sold by individual pieces in addition to the weight of the package as a whole
2. Volume or weight of foodstuffs that are viscous or semi-solid. Volume of solid material in brine, where the brine is removed before consumption. The solid material should not be under a certain permitted weight according to the food standards of each foodstuff

1. The special national requirement for each foodstuff

- Name and address, printed name and address of the manufacturer supplier, importer or the origin of the foodstuff
- Date of manufacture, packaging, shelf life for foodstuffs that require that:
 1. Perishables for a shelf life of less than three months date should be printed as, DD-MM- YY
 2. Foodstuffs having a shelf life exceeding (3) months and under (18) months should be printed as MM-YY only
- Foodstuffs having a shelf life of more than (18) months, print year of expire
- Storage

Prepackaged and canned foods with special storage requirements (freezing, refrigeration or best if stored away from direct sunlight, for example) should be labeled accordingly:

1. Country of Origin
2. Labeled with country of origin
3. For foodstuffs that have been remanufactured in a second country, that country would be considered the country of origin

A. Requirements Specific to Nutritional labeling

In addition to the general labeling requirements as stated in IQS 230/1989, further information must be declared for prepackaged foods for special dietary purposes (General Requirements for Prepackaged foods for special dietary purposes in section 5 page 5) should be printed accordingly on the general label or on the essential descriptive labeling. Food stuffs must be clearly marked to indicate they have been prepared under ionized radiation.

Section III. Packaging and Container Regulations:

In 1989, Iraq issued standard No. IQS/230/1989 entitled Labels of Prepackaged and Canned Foods, General Requirements. Some of the main requirements are listed below:

- All packaging material used should be of food grade
- Size or volume of the food item should be proportional to the outer packaging, using suitable materials to protect food materials and not to mislead consumers
- They shall be clean and in a condition that does not allow any contamination
- They shall maintain the properties of the packaged material and protect it from developing undesirable odors, flavors and tastes
- They shall offer protection to the product against contamination with microorganisms, insects, rodents, and dirt in the case of such products
- They shall be impermeable to moisture
- They shall offer necessary protection against environmental conditions and mechanical hazards such as impact, vibration, static stress, and they shall be in an intact appearance during handling
- They shall not affect the container as a result of the migration of some of the ingredients that may react or be mixed with food material
- Wood is not allowed as a packaging material for fruits

There are other Iraqi standards with specifications for glass, ceramic, waxed paper and plastic containers used as packaging for food material, outlined in the following standards:

1. Standard No. 1629/199 Glass Bottles for sauces and tomato ketchup packing
2. Standard No. 1854/1994 Ceramic in contact with food release of Lead and Cadmium
3. Standard No. 2167/2001 waxed Paper General Packaging
4. Standard No. 1811/1993 Plastic Container used Packaging and Shipping of Vegetables and Fruits and other Food Stuffs
5. Standards No. 1590 /1990 Code for Hygienic Practices for Poultry Processing

Section IV. Food Additives Regulations:

There are a number of standards for foodstuff additives some of them are outlined in appendix II. A hard copy of the standards can be purchased from COSQC.

Section V. Pesticides and Other Contaminants:

There are number of pesticide standards published on COSQC's official web site, www.cosqc.gov.iq.

No Iraqi standards are available on pesticides contamination.

Hard copies of the standards listed on the COSQC's web site are available at the Central Organization for Standardization and Quality Control. Interested U.S. exporters can purchase them from COSQC's library in Arabic.

Section VI. Other Regulations and Requirements:

All imported food products should be within the shelf life set and adhere to the labeling requirements outlined previously in section II.

Seed varieties must be registered with the National Committee for Registration and Release of Agricultural Varieties (NCRRAV), which is chaired by the Deputy Minister of Agriculture. For new varieties, registration is done through a local agent by submitting a sample for field trials and laboratory testing and a fee of \$ 4,300 paid to the NCRRAV. The process normally takes a minimum of one year.

Seed producing or processing companies should be registered with the NCRRAV to market their products; the registration is done through a local agent by submitting the company's official papers endorsed by the Iraqi embassy in their country, in addition to a fee of \$ 1,750. The company is required to submit general information such as address, annual capital and number of professional staff. The company registration is a prerequisite for registering seed varieties.

Product Inspection

The current system for testing imported products at border crossing points involves three agencies, the Central Organization for Standards and Quality Control (COSQC), the Ministry of Agriculture and the Ministry of Health.

On July 1, 2011, the COSQC in Baghdad implemented a new precertification requirement for most imported products, including processed food, which is in effect for the lower 15 provinces. The intent of this new requirement was to bring imports of substandard and unsafe products under control. Under this new requirement, COSQC contracted with two private sector companies, SGS and Bureau Veritas, to inspect and certify, in the country of origin prior to shipment, that products meet Iraqi import requirements. Products arriving at Iraqi ports in the lower 15 provinces are required to have a certificate of conformity (COC) issued by one of these two companies at countries of origin. The KRG has also implemented precertification of imports, but did not include food products.

MOA tests shipments, such as grain, feed, vegetables, live animals, and agricultural inputs. Preliminary analysis of the shipment is handled at the border and more thorough testing is done at their testing labs

in Baghdad. The MOH conducts its own testing by taking a sample of the foodstuffs and analyzing it at provincial health department labs or at the Central Health Lab in Baghdad. A representative sample would have an average weight of two kilograms. All agricultural products and food stuffs crossing the border into the KRG are inspected by MOH and MOA in the KRG.

Import Precertification Mechanism

Requesting conformity certification

The importer or exports submits an application to SGS or Bureau Veritas attaching the following:

- Pro forma invoice and LC
- All documents necessary for exports
- All certification, test reports for food safety or Iraqi standardization such as Codex, ECE, EN, IEC, ISO..etc
- Certification for quality control, ISO 13485, ISO/TS 16949, HACCP, ISO 22000..etc
- Physical address for goods

1. Documentary verification

The preshipment inspecting company would verify documents and may take samples

1. Issuing the certificate

Once the certificate issuing company is satisfied that the goods are in compliance with food safety, standardization and quality control, then a COC is issued.

However, if the consignment is not in compliance with the above requirements then the company would issue a non compliance certificate.

1. Verification at the Iraqi boarder

The assigned surveyor would implement the following at the port of entry:

- Documentary verification
- Matching shipment with documents
- Verifying seals at country of origin
- Verifying that the containers is not damaged and there for the shipment is not damaged as well
- Taking pictures to damaged shipments
- When there is suspension then that should be reported to customs officials, and vice versa

1. Random Testing

COSQC has the right to do random testing and would authorize the customs department to withhold that shipment until testing is complete

Fee Schedule

1. Fees for Pre-import testing certification, all numbers are in US dollars:

Shipment value	Fees	Minimum fees	Maximum fees
0- 80,000	320	320	320
80,000 -200,000	320+0.40%	320	800
200001 -1,000,000	800+0.30%	800	3,200
Above 1,000,000	3200+0.15%	3200	000.00

1. Fees for the lab testing, is not included in above as it depends on the shipment and technical specification that it falls under

2. Fees for customs inspection as follows:

Shipment value (excluding custom tariffs, insurance and shipping fees)	Fees for every container or truck
0-5,000	50
5001-10,000	75
Above 10,000	100
For bulk sea cargo	250

Certification and documentation requirements

The general requirements for imported food products are as follows:

- Brand/trademark should be used on product packaging
- Traceability of products
- It is permissible to use data or graphics on the general labeling if it does not contravene the general requirement of standard IQS 230/1989
- When using quality grading, it should be comprehensible and should not be misleading to consumers
- The following terms can be used on labels:

Descriptive terms - ionized radiation- herbs- country of origin- expiration date- optional labeling- date of packaging- date of manufacture- storage- manufacture- diet- background- grade designation- batch number- brine- broth- emulsifying agent- preservative- anti-caking agent- anti-foaming agent- stabilizing agent- thickening agent- coloring agent- curing agent- flavoring agent- antioxidant agent- food additives- net weight- drained weight- semi solid material

The following documents are required for imports:

- Commercial Invoice
 - Certificate of Origin

- Halal certificate for meat and meat products
- Health certificate from country of origin
- Bill of lading or airway bill
- Weight list (for grain)
- Phytosanitary certificate for plant and plant products
- Certificate of Conformity (COC)

Section VII. Other Specific Standards:

A. Halal Meat and Islamic Slaughter

Per Iraq standards number 1590IQS/1990 (Code for Hygienic Practice for Poultry Processing), Iraq standard IQS (1185)/2/19789 (Beef and Buffalo Meat Fresh, Chilled and Frozen), and Iraq Frozen Chicken standard IQS 1179/1987, animal slaughter should be in accordance with Islamic Shareat, (Halal slaughter) using clean sharp cutting tools that would result in thorough bleeding of the carcass in preparation for dressing and evisceration.

A. Baby Foods

IQS 2105/1999 establishes the standards for baby foods, entitled Baby Food/Follow-Up Formula. Hard copy may be purchased from COSQC for a nominal fee.

A. Frozen Chicken

IQS 1179/1987 regulates frozen chicken. Per the regulation, imported frozen chicken must meet the Islamic slaughtering requirements mentioned above. When the shipment arrives at one of the border crossings, a sample is taken to be tested at MOH labs and COSQC in Baghdad.

A. Animal Feed Requirements

There are a number of published standards for feed including the following:

- IQS 924/1990 Finished and Concentrated Feed for Poultry
- IQS 925/1991 Finished and Concentrated Feed for Sheep
- IQS 1615/ 1991 Finished and Concentrated Feed for Fish
- IQS 1616/1991 Finished and Concentrated Feed for Cattle
- IQS 1617/1991 Protein Concentrates
- IQS 156/1990 Raw Materials in Feed Manufacture
- IQS 449/1992 Fat Content in Feed

A. Non-standardized products

COSQC has not developed a system of handling non-standardized products as yet, they are willing however to consider the US standards for such products , then would instruct SGS and BV to issue COC based on those standards.

Animal Quarantine Regulations

The MOA Baghdad has published live animal import regulation and the MOA in KRG has also published live animal import regulations. Both regulations are consistent with OIE guidelines; there are efforts underway to consolidate the two regulations to provide uniform administration, and enforcement at all points of entry.

Regulation number (1) issued in 2010, based on Article (118) of Veterinary System number (84) for the year 1937 is the main legal framework that regulates imports of live animals

The following instructions have been promulgated:

- The person/company wishing to import live animals into the Republic of Iraq should submit an application to the Ministry of Trade which refers it to MOA, State Company for Veterinary Services, for endorsement. The application should provide the following:
- The animal species, genus, number intended to be imported, weight and whether for breeding or slaughtering
- The country of origin
- Transportation mode, the date and point of shipment at the country of origin, as well as the date, time, point of destination and the route from the country of origin to the Republic of Iraq

The application should be accompanied by the following documents:

- Permit to set up a farm, slaughter house or similar operation
- Membership in one of the chambers of commerce or certificate of importation and exportation
- Address of establishment as well as a copy of the applicant's PDS ration card
- The civil status identity card and the Iraqi nationality certificate and ration card
- The passport (for non-Iraqi applicants)
- A clear commitment to slaughter sheep and cattle in the slaughterhouse determined by the competent authority (Ministry of Agriculture).
- When the imported animals are at the point of entry into Iraq; the importer should submit the following:
- The certificate of origin certified by the Iraqi embassy or consulate in the country of origin and ratified by the Ministry of Foreign Affairs, Baghdad

- An international veterinary health certificate from the country of origin certified by the Iraqi embassy or consulate and ratified by the Ministry of Foreign Affairs, Baghdad (therein stating that the animal is free of infectious and contagious diseases, septicemia epidemic and bovine spongiform encephalopathy).
- All laboratory tests and a record of preventive vaccine-inoculation for the animals in the country of origin before shipping
- A certificate from the country of origin that the imported animals are free of radioactive materials, as well as a certificate of non-use of hormones or synthetic growth promotants.

A representative of the State Veterinary Services Company (SVSC) is entrusted with the following tasks:

- Confirmation that the country of origin is free from epidemic diseases
- Determination of the periods when the imported live animals should be subjected to veterinary quarantine and control, provided that during such period technical reports are submitted for any emergencies with authorization of autopsy for the carcass of deceased animals and deliver samples to the laboratory approved by the company, provided that the importer bears the cost of foraging, watering, managing and protecting the animals during the quarantine period
- Determination of proposed vaccines and treatments for the imported animals at the veterinary quarantine
- Obtaining approval of the SVSC to eradicate any number of imported animals (without reimbursing the importer) when they are proven to be infected by diseases that are epidemic, contagious or dangerous to public health during the veterinary quarantine period
- Ensuring the importer or investor possesses a lot or receiving station suitable for the imported, and the SVSC should perform a health inspection and prepare daily reports
- Ensuring that the SVSC determines the conditions and specifications for imported animals for breeding with regard to form and type of animal, sex, genetic and production rates and characteristics of feed conversion and reproductive performance and birth rates
- The SVSC is responsible for oversight of all live animal imports for slaughter.
- Ban importation of animals that are not approved for marketing in the country of origin.
- Prohibit importation of buffalo and sheep, females and males if they were imported for breeding purposes until the completion of deoxyribonucleic acid tests
- The MOA may prohibit breeding imported animals if there are pathogenic symptoms or infectious diseases tested in OIE guidelines, even after their total or partial release of the quarantine during 60 days in accordance with notification by the Ministry of Agriculture to the

Ministry of Trade

- The MOA may entrust one of its veterinary health offices at the border crossings directly supervise the imported animals at the receiving station, prepare daily technical reports on the health conditions of the animals and recording all the pertinent information in a permanent register
- Installation of border crossings that are suitable to receive and quarantine animals in accordance with requirements for live animals for breeding purposes, where they shall be kept until they have been examined by the competent authorities in order to ensure their safety and satisfy the required conditions therein
- The imported animals shall be subjected to the following preventive procedures:
- Vaccination of animals imported for breeding purposes against external and internal parasites prior to shipment and before being allowed to enter the Iraqi territory
- Inoculation of the animals imported for the purposes of breeding by the heat-killed vaccines required for cattle. Hemorrhagic septicemia vaccine and symptomatic anthrax vaccine. Foot-and-mouth disease vaccine provided that it should not contain strains not registered in Iraq.
- Feeding imported heifers with cattle magnet, administering sedatives and long-acting antibiotics.
- The MOA may reject a consignment if it contradicts any technical and health condition without reimbursement, imported live animals for slaughter are subject to veterinary health quarantine for 48 hours and for the purpose of breeding for 21-30 days

Section VIII. Copyright and/or Trademark Laws:

No enforceable updated regulations for copyright and trademark purposes are presently available. Many international agencies are working to develop appropriate regulations.

Section IX. Import Procedures:

A. Overview

Since 2006, importers of food products and agricultural inputs, such as meat products, fresh produce, seeds and fertilizers, have been required to apply for import licenses issued by the Ministry of Trade's State Company for Fairs and Trade Services (SCFTS), which is based on the written approval of the Ministry of Agriculture. The license is valid for 3 months with an extension of one month

In December 2010, the Iraqi government issued law number 10 which authorized SCFTS to issue import licenses for all imports.

The majority of Iraqi food imports enter via the port of Umm-Qasr or by truck on the Iraq-Jordanian

border

A. General Requirements

As of February 15, 2011, SCFTS in the Ministry of Trade was delegated responsibility for issuing import licenses.

Each importer will have to acquire an importer identification card, issued by SCFTS, a document furnished to companies and individuals which identifies in addition to business affiliations, the goods that he/she is importing. This document is issued contingent upon:

- Membership in one of the country's authorized chambers of commerce
- The importer demonstrating his company is registered in Iraq and a letter of inception
- Proof of Iraqi citizenship
- Certificate of good standing from a local tax office
- Two personal photos

The Iraqi government continues to financially support local production of vegetables, fruits, feed and grain. Provincial governments periodically issue seasonal bans on the imports of certain vegetables and fruit. The KRG has also issued seasonal bans that cover the three provinces in that region. There are also examples of national bans on fruit and vegetable imports, however, enforcement is spotty.

Imports of food items and agricultural products are banned if the importation violates regulations pertaining to national safety, health, natural resources and national security.

The MOA is the government department that issues licenses to import wood and fresh produce with an expiration date of three months, one month extension; it is the importers responsibility to submit a request to MOA, attaching importers credentials and shipment information.

The following documents are required for imports of wood:

- Commercial Invoice
 - Certificate of Origin
 - Bill of lading or airway bill
 - Phytosanitary certificate for plant products

Once the shipment reaches the boarder it would undergo a physical inspection by MOA boarder inspectors. Customs uses the harmonized system for wood its 44.01.21.00 and the duty rate is 5%. Tariffs on Apples, Pears and Cherries found in the harmonized system 08.07.19.90 and the duty rate is 20 percent.

There is a ban on imports of fruits from EU but no such ban on imports from North America.

Codex Alimentarius Commission for maximum residue limits (MRL) are the basis for the Iraqi

Standards. MOA does not sample fresh fruits at the boarder but resorts to the visual inspection. No restriction on the use of wax, no organic fruit regulation enforceable by MOA. Imports of grapes are banned.

Codex Alimentarius Commission for chemical MRLs is the basis for the Iraqi Standards. They were basically copied.

For sampling purposes MOA does sample fresh fruits at the boarder but resort to the visual inspection.

1. No restriction on the use of wax
2. No organic fruit regulation enforceable by GOI
3. Imports of Grapes are banned
4. Wood is not allowed as packaging materials

A. Import regulations for materials of animal origin

Those wanting to import food products of animal origin, either for the public, mixed-sector or private sector must provide a request to the MOA in order to obtain preliminary approval to import. The request should contain the following: types of products, number and quantity, country of origin, expected date of arrival, and port of entry. The request (application) will then be referred to the Ministry of Trade, SCFTS, for the issuance of an import license; the following should be taken into consideration:

- The imported foodstuffs must conform with the specifications and conditions approved by the COQCS
- Provide a certificate for the imported goods by country of origin and certified or approved by the Iraqi Embassy in that country or the neighboring country, any other certificate would not be acceptable
- Provide a Halal certificate for red meat and poultry
- Provide a certificate of quality and health confirming that the products are imported free of communicable diseases and the certificate issued by an accredited health department
- Provide a certificate confirming that the products are not genetically modified
- The State Company for Veterinary Services (MOA) has the right to annul an import license without giving prior notice, if there is a disease or epidemics in the country of origin
- The validity of the license issued by the Ministry of Trade is not to exceed the (90) days from the date of issue with a possibility to extend the import license for an additional thirty days with the consent of the Ministry of Trade and should be for customs purposes only.
- The importer has to provide a written confirmation not to release imported products to the market until laboratory testing results have been issued and shall store the items in appropriate storage facilities and the items should be under the supervision of customs professional only
- All the imported items should have clear labels.
- The imported products must be transported by special transportation to avoid damage or contamination
- The SCVS lists permitted or prohibited countries of origin may announce seasonal import bans to protect domestic production
- Imported eggs should be stamped with the manufacturer's stamp or country of origin in accordance with the instructions issued by the Ministry of Agriculture, Department of Planning

and Follow-up, Department of Animal Production No. 4284 March 3rd 2008

Appendix 1 Government Regulatory Agency Contacts:

State Company for Fairs and Trade Services
Iraq Ministry of Trade
Sadiq Hussein Sultan
General Director Chairman
Tel: (964) 780-638-4344; (964) 770-464-4492
E-mail: iraqifairs@gmail.com
www.fairs.mot.gov.iq

Central Organization for Standardization and Quality Control
Mr. Saad A. Abdul Gadir, President
Iraq-Baghdad-AlJadriya P.o.Box: 13032
Tel: (964) 790-178-6768; (964) 790-190-8418
E-mail: office:cosqc@yahoo.com
E-mail: info.center@cosqc.gov.iq
www.cosqc.gov.iq
Mailing Address: Ministry of Planning P.O. Box 13032, Al-Jaderiya, Baghdad, Iraq

Iraqi Kurdistan Organization for Standardization and Quality Control
Dr. Muayad Koji, President
Iraq-Arbil
Tel: (964) 750-445-8357
E-mail: muayad.koji@gmail.com

National Investment Commission
Mr. Adnan Al-Ramaih
General Manager of Legal Directorate
Tel: (964)790-118-3316; (964) 770-444-3398
E-mail: alrmihi@yahoo.com
www.investpromo.gov.iq

Ministry of Agriculture
Dr. Musadak D. Al Karaghuli
Director General
State Company for Animal Resources
Tel: (964) 790-161-6053
E-mail: mmdma@yahoo.com

Iraqi Kurdistan Ministry of Agriculture
Mr. Bahjet Yousif Ghareeb
Manager

Agricultural Quarantine.
Tel: (964) 750-472-1956
E-mail: bahjathadad@yahoo.com

Iraqi Ministry of Trade
Mr. Walid Habib Al. Moswee
Deputy Ministry of Trade
Tel: (964) 790-110-1953
E-mail: wakel_oftrade@yahoo.com

Iraqi Company for Veterinary Services/and Iraqi representative to World Animal Health Organization (OIE)
Dr. Mithaq Abdul Hussein
Director Epidemiology Department
E-mail: mithaq1973@yahoo.com

Sulamanyah Airport
Dr. Baktiar Ahmed
Chief for Inspection Service,
E-mail: bgk.sulaymani@moakurdistan.com

KRG, Erbil
Dr. Refaat Hedayaat Hamad Salih
Director General
Animal Resources and Veterinary Services
E-mail: kurdistan_vet@yahoo.com

APPENDIX II: List of Food Standards Available from FAS Baghdad Office

Standards Number	Description
IQS/1847/1999	Shelf Life of Food Stuffs
IQS/230/1989	Labels of Prepackaged and Canned Foods
IQS/1180/1988	Fresh Chicken Eggs
IQS/1179/1988	Frozen Chickens
IQS (1185)/2/1987	Beef and Buffalo Meat Fresh, Chilled and Frozen
IQS/693/1999	Dairy Product Processed Cheese, Processed Cheese Spread and Processed Cheese Foods
IQS/156/1990	Raw Materials Concerned in Feed Processing
IQS/37/1988	Wheat Products Wheat Flour for Bread Industry
IQS/1616/1990	Finished and Concentrated Feed for Cattle
IQS/1615/1990	Finished and Concentrated Feeds for Fishes
IQS/1590/1980	Code of Hygienic Practice for Poultry Processing
IQS/925/1990	Finished and Concentrated Feeds for Sheep
IQS/1086/1986	Commercial Formulations of Chemical sampling methods and General

	Tests
IQS/607/1987	Dairy products/ Butter updated in 2003
IQS/608/5/1988	Dairy Products/ Powdered Milk
IQS/693/1/1988	Dairy Products/ Cheeses
IQS/ 693/2/1999	Dairy Products/ Processed Spread and Processed Cheese Food, First revision
IQS/1582/1990	Edible Sunflower Seeds Oil
IQS/1372/1988	Frozen Fish
IQS/1580/1989	Red Meat Uncooked Products
IQS/1127/1988-1	Carbonated Beverage
IQS/2159/2001	Smoked Meat Beef Salami
IQS/1903/1995	Edible Soya bean Oil
IQS/1180/1988	Fresh Chicken Eggs
IQS/1373/1988	Edible Vegetable Oil
IQS/2033/1997	Soy Bean Meal
IQS/2058/1998-2084/1998	Wheat
IQS/2036/1997	Soy protein Products
IQS 1507/1989	Vanilla used in Foods
IQS 924/1990	Finished and Concentrated Feed for Chickens
IQS 925/1991	Finished and Concentrated Feeds for Sheep
IQS 1615/1991	Finished and Concentrated Feeds for Fish
IQS 1616/1991	Finished and Concentrated Feeds for Cattle
IQS 1617/1991	Protein Concentrates