



وزارة الصحة العامة
Ministry of Public Health
دولة قطر • State of Qatar



General Guidelines **on Registration of Food Products** **in the Electronic System “Watheq”** **- Food Premises**

Ministry of Public Health
Food Safety Department

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1. Introduction

Registration is a significant pillar of the National Food Control System. It has been developed along the Codex Alimentarius guidelines and principles, detailed in the document (CACGL 82-2013).

An effective food control system relies on an updated and precise database covering the entirety of the food supply chain, which can be called upon to facilitate food control when needed. This can only be done by registering food products. Moreover, registration is necessary to guarantee food safety and integrity proactively.

Several factors are considered when considering a registration request. For instance, the level of practical danger that food companies or food products represent is established based on the item's nature and homologation dates. Moreover, approving registration requests, issuing, and maintaining licenses, or revoking them are tied to the compatibility of homologation with relevant terms and conditions. Based on these factors, the level of practical danger of food companies and products may be adjusted and updated.

Launched on the Ministry of Public Health's official website, the new electronic system "Watheq" was built with the optimization of the registration experience in mind. The system registers all information concerning food importers and exporters, local companies, and locally manufactured and imported food products. Thus, facilitating and modernizing food control and tracking potential dangers.

This guidebook contains important technical definitions and legal norms which are relevant to the registration process. You will also find an annex detailing each food group's risk level. The level of risk will have a direct effect on food inspection procedures.

This guidebook specifies that competent personnel have the authority to access and modify products' registration information in a limited capacity. Therefore, ensuring and maintaining required levels of flexibility and precision during the registration process.

2. General Guidelines

1. Before starting to trade/import food items, food companies must register themselves and specify their activities with the related competent authorities. The registration request should include all the information deemed necessary by the competent authorities to discharge their duties.

- A. Applicants must fill in the required information as instructed. They should fill each case with the relevant information, such as the company's name and address. The provided information must be compatible with the attached documents detailing the company's business activity (food import, catering, packaging, etc.)
- B. Applicants must verify the integrity of their information before applying.
- C. Applicants must attach documents proving that the food company is licensed, registered, and authorized to trade/import food items. The attached documents can be either a commercial registry detailing the company's business activities or a commercial license.
- D. Applicants must provide the names of the "Responsible Person" and the "Alternative Responsible Person". In addition, relevant official documents signed by the company's owner or general director confirming their identity must be attached (please use the attached Responsibility Letter Template). As stated in the Responsibility Letter Template, the "Responsible Person" is legally and technically held accountable by MOPH regarding the integrity of all relevant registered information, monitoring the company's business activities, and implementing relevant MOPH guidelines and directives.
- E. Applicants must update information regarding the food company, such as its distributors, personnel staff, systems, and food safety plans. This requirement does not apply to import activities.
- F. Applicants must always keep the food company's information updated.

2. Before starting to trade/import food items, companies must register their food products, including raw materials, with competent authorities. The registration request should include all the information the competent authority needs to discharge their duties.

- A. Applicants can only register food products after the food company's registration process is completed and they have been assigned a username and a password.

- B. Applicants must fill in the required information as they are instructed. They should fill in, in each case, the relevant information, such as the product's name, leading food group and subgroup, and ingredients. The information provided must be compatible with the information shared in the attached documents and pictures. For instance, the attached documents can be organic food certificates.
- C. Applicants must verify that the provided information is compatible with the requirements of technical regulations and standards specifications before applying.
- D. Applicants must upload pictures capturing the product from all different angles. The content of the product's label must be clearly visible and readable in these pictures.
- E. Applicants must attach all relevant documents, such as proving a product's specificities, claims, shelf-life, and exceptions.
- F. Applicants must submit their electronic application and complete any requested modifications until a final decision is communicated. A product can be approved or rejected.

3. Important points to take into consideration

- A. Food products are registered when they are compatible with food labelling rules. However, this does not imply that registered products would not be subject to future control, monitoring and inspections.
- B. The registration certificates should only be used for specific purposes such as marketing and advertising. The use of said certificates for other purposes requires written authorization from The Ministry of Public Health.
- C. Only food companies registered on the MOPH electronic system will be able to organize their import/export information via the "Al Nadeeb" Customs System. Unlisted food companies will not have this option.
- D. Applicants are encouraged to entrust competent personnel with the registration process, especially products registration.
- E. A temporary registration will be granted when filling in a customs declaration for a certain food product. However, applicants must fill in the rest of the required information for the product to be fully approved.

3. Registration Process – Requested Documents

First: When registering a company, applicants must attach the following documents:

1. The commercial registry and the company's registration card
2. The company's logo and stamp
3. The company's owner ID
4. If the Responsible Person is not the company's owner or an authorized signatory, a letter, signed by an authorized signatory, designates the "Responsible Person" in charge of monitoring food trade within the company. The MOPH will consider the "Responsible Person" as the party in charge of providing accurate and updated information.

The "Responsible Person": According to modern control standards, a food company should appoint an individual upon whom the powers of the "Responsible Person" as explained above are conferred. The "Responsible Person" plays a vital role in promoting cooperation between regulating authorities and the food company regarding food control. The "Responsible Person" can also help implement food safety requirements in a manner unmatched by staff personnel. The "Responsible Person" can be the company's owner, technical director, authorized signatory, or team leader. A food company may have more than a single "Responsible Person".

Applicants are requested to provide the name(s) of “Responsible Person(s)” to be held morally, ethically, legally, and technically accountable by MOPH for the integrity and accuracy of the information provided.

- **The company submits a letter of responsibility approved by the Ministry, signed by the owner of the company whose name appears in the establishment’s card. The responsible person is named if this person is not authorized to sign in the establishment’s card. In general, the responsible person’s letter must include the following information:**
 - The names of the mandated persons by the company
 - Their ID numbers
 - **The letter provided should contain the following information regarding the scope of responsibilities.** They should:
 1. Have direct contact with the Ministry of Public Health
 2. Manage the business and administrative aspects of food shipments, such as retrieving, recalling, and monitoring.
 3. Carry out food safety emergency response.
 4. Verify the efficacy of good operating practices.
 5. Verify that food control plans are carried out.
 6. Ensure the input information regarding the company and products is correct and current.

Second: When registering a food product, applicants should do the following:

1. Attach three different pictures of the submitted food product showing the product’s name, list of ingredients and other important information.
2. Attach Halal certifications, if:
 - a product of animal origin, or its ingredients, is imported from non-Islamic countries such as gelatin and food additives of animal origin like lecithin and emulsifier (E471, e472).
 - a product containing rennet and animal-derived enzymes is imported from non-Islamic countries.
3. Attached results of tests issued by an ISO 17025-certified laboratory OR Governmental laboratory if the product contains traces of alcohol.
4. For genetically modified or partially genetically modified food products, irradiated food products, developed by biotechnology food products, the applicants should:
 - attach a certification from public authorities stating that the selected product is deemed edible in the country of origin.
 - Provide risk assessments and monitoring studies.
 - Verify that the irradiation logo is visible if the product has been fully or partially irradiated. The relevant information to the irradiation process should be attached (type, intensity, duration, purpose, and location of food irradiation).
5. For organic food products or if it has organic ingredients, it should follow the guidebook for imported of organic food products, and attach a certificate issued by an accredited entity proving the organic logo stated on products.
6. If the product displaying a Halal label issued by a non-Islamic country or any claim related to quality, applicants should Attach a certificate issued by an accredited entity proving the claim’s validity.

4. General Considerations when Register Food Products

1. Review MOPH circulars and visit the MOPH website to check the list of prohibited food products imported into Qatar and the list of products that require special procedures and specific conditions to be imported. The product should not be on the MOPH list of prohibited food items, such as cannabis or poppy seeds.
 2. Review the List of the HS-codes for Foodstuff and ensure that the product's HS-Code is correct and restricted as food.
 3. The product's name and photos on the label should reflect its nature, especially regarding vegetable oil, meat, and dairy products.
 4. The information in Arabic and English must match.
 5. Ensure food product complies with the related and relevant technical regulations and standards specifications.
 6. The following points should be followed regarding the expiration date of registered products:
 - The expiration date mentioned in the technical regulation GSO 150-1 "Mandatory expiration dates" shall be adopted, without any modification.
 - The expiration date mentioned on standard GSO 150-2 shall be adopted with a degree of flexibility. Specialists in the Ministry will study the application, based on providing one or more documents:
 - A. Statement/letter/study from the producing company showing that the required shelf life is met, approved in the country of origin, or that it is circulated in the Gulf Cooperation Council countries with the same required shelf life.
 - B. Stability shelf-life studies by an ISO 17025-certified laboratory.
 - C. Stability shelf-life studies by licensed research centers in the country of origin, universities, and governmental or semi-governmental agencies.
 - D. An official letter from the competent authorities of origin in low-risk countries states that the product's expiration date has been stating that the expiration date of product has been approved according to stability shelf-life studies or the technical measures approved by them.
 - E. Specify the nature of use in the registration application and attach a pledge to use it in catering (not for direct consumption) within the expiration validity mentioned on standard GSO 150-2.
- The product's expiration date does not exceed the period specified in any circular for specific food products, such as the circular for dairy products.
7. Regarding the products imported from countries that display their expiration date under the generic term "best before", it will be possible to put a nonremovable sticker on the packaging showing the production date. The production date of said product will be compulsorily disclosed on the invoices or documents of food consignments.
 8. Industrial sweeteners shall not be added to foods intended for infants.
 9. Ensure that the selected product does not promote false claims.
 10. Ensure that manufactured sweets destined for children meet the following requirements:
 - The product must not contain sharp, pointy, hidden, or visible objects. Candies should not encourage wrong behavior or lead to dangerous practices.
 - The product must be easily comestible and no contamination or pollution risks.
 - The product's packaging must mention the group of consumers who are prohibited from consuming it, when the marketed sweet is not destined for certain age groups. For example, a clear sentence like "unsuitable for kids under the age of (X)" can be used.
 11. Ensure that nutritional facts on food labels are written clearly as mentioned in labeling technical regulation No. GSO 9/2013.

12. It is advised to avoid using words or expressions that may give the impression that a food product or some of its ingredients are not Halal. Therefore, common words with double meanings should be avoided.
13. If ambiguous wording is used for marketing a product, measures to ensure that said product meets Halal requirements will be taken. For instance, laboratory tests carried out by internationally accredited laboratories, public laboratories, or certifications by accredited Islamic organizations might be requested.
14. A list of the most common expressions can be found hereunder.

A list of possible pig-derived ingredients

Pork, ham, lard, bacon, pig, gammon, porpoise, boar, Swine, Porcine, Hog, Piggy, Jack, Piglet, Sow, Jambon, Bayonne, prosciutto, Boudin, Head cheese, Chorizo and Porker, Pork gelatin, Rasher, longaniza, Wurst, bratwurst, merguez, fresh sausage breakfast sausage, boerwors, Murcia, mortadella, Butifarra, Salchichón, Jamón, Lomo, sobrassada, soppressata, Dry fermented sausage, dry cured sausage, ripened sausage, lacon, belly, bologna sausage, Salchicha, Paté, cerdo, Frankfurt, BBQ, Breakfast Sausage, Deli Meat, smoked sausage, hot dogs, Lunchmeat, Burger.

A list of possible alcoholic beverages or alcohol-based products

COMMON TERMS المصطلحات الدارجة				
Absinthe	Brandy	Gin	Raki	Scotch
After Shock	Champagne	Jack Daniel's	Rum	Spirits
Beer	Campari	Pastis	Sangria	Tequila
Bourbon	Cognac	Patxaran	Schnapps	Whisky
			Vodka	Wine

DOUBLE MEANING TERMS المصطلحات مزدوجة المعنى			
99 bananas	Canadian	Japanese	Rose
99 Berries	Chicha	Liqueur	Rhythm
Agwa de Bolivia	Cider	Menta	Sherry
Applejack	Crème de...	Neutral grain	Sombai Anise & Coffee
Anís	Eau-de-vie	Orangerie	Toussaint Coffee
Balsam	Palm	Peanut Lolita	Wild Turkey American
Café Rica	Guavaberry	Pimento	
	Honey		
	Irish		

RARE TERMS مصطلحات نادرة

Advocaat	Chartreuse Cherry Heering	Jim Beam Honey	Nocino	Sheridan's Shochu
Agnes	Cock o' the North	Jim Beam Red Stag	Noyau de Poissy	Stag's Breath
Aguardiente/Aguardente	Cointreau	Jumbie	Obstwasser	Stout beer
Akvavit	Cruzan Cream	Kahlúa	Ogogoro	Strega Singani
Allasch	Cuarenta Y Tres/Licor 43	Kajmir	Orahovac	Slivovitz
Ale beer	Curaçao	Kamora	Ouzo	Sloe
Allen's Coffee Brandy	Cynar	Kännu Kukkk	Palinka	Sodabi - NeHo Likors
Altvater	Damassine	Kaoliang wine	Pama	Soju
Amaro	Damiana	Kasiri	Parakari	Sombai
Amarula	Damson	Kavalan	Parfait d'Amour	S�n Tinh
Amaretto	Danzig Goldwasser	Kerrygold Irish Cream	Passione Nera	Sonti
Anisette	Desi daru	Kilju	Passo�	Sorel or Sorrel
Arak	Disaronno	Killepitsch	Perry cider	Southern Comfort
Armada	Dooley's	King's Ginger	Pilsener beer	St. George Spirits
Armagnac	Drambuie	Kirsch	Pisang Ambon	NOLA Coffee
Arrack	Eblana	Koskenkorva	Pisco	St-Germain
Atholl Brose	Everglo	Krupnik	Plum jerkum cider	Tallinn
Aurum	Fernet	K�mmel	Poire Williams	Tennessee
Awamori	Frangelico	Kruřkovac	Poit�n	Tepache
Baczewski	Gabriel	Kumis	Ponche crema	Thibarine
Baijiu	Galliano	Lager beer	Port wine	Tia Maria
Baileys Irish Cream	G�n�pi	Lakka	Porter beer	Tiswin
Bajtra	Ginjinha	Lichido	Pochteca Almond	Tonto
B�renfang	Glayva	Licor de oro	Pucker	Triple sec
B�renj�ger	Goldschl�ger	Lillehammer	Pulque	Tuaca
Barleywine beer	Grand Marnier	Limoncello	Qi	�uic�
Barrow's Intense Ginger	GranGala	Lochan Ora	Qi White	TY KU
Becherovka	Guignolet	Madeira wine	Rakia	Umeshu
Beechleaf noyau	Heather Cream	Mamajuana	Rakomelo	Underberg
Beir�o	Heaven Hill	ManX Spirit	Ratafia	Unicum
B�n�dictine	Herbsaint	Manzana verde	Returner	Vana Tallinn Cream
Black Canyon Distillery		Maotai	Ricard	Vermeer Dutch Chocolate Cream

Richardo's Decaf Coffee	Hesperidina	Maraschino	Riga Black	Vermouth
Bloody Oath	Hideous	Marsala wine	Rivulet	Vespetrò
Bock beer	Himbeergeist	Mastica	Rock and Rye	Vinsanto
Boilo	Horilka	Mastichato	Rompoppe	Vişinată
Borovička	Hpnotiq	Mead	Rosolio	VOODOO Cream
Boukha	Huangjiu	Medronho	Rumpleminze	Vov
Bruadar	Icariine Liquor	Mesi	Rye	Voyant Chai Cream
Cachaça	Irish Mist	Metaxa	Sahti beer	Wallace
Calisaya	Izarra	Mezcal	Sake	Williamine
Canton	Jaan Paan	Midori	Sakurá	Witbier
Carolans	Jabuticaba	Mirto	Salmiakki	X-Rated Fusion
Cauim	Jack	Murtado	Sambuca	Xtabentún
Cedratine	Jägermeister	Nihamanchi	Sangster's	XUXU
Centerba	Jeremiah Weed	Nijimanche	Schwarzbier	Y Chilli
Chambord		Nocello	Sève Fournier	Yukon

5. Food Groups

1- Dairy Products

Dairy products include milk, all milk-based products, or products containing milk. They are classified in the Food Products Classification Handbook under main group No.1. It is important to respect the framework set by the dairy product circular that is published on the MOPH website.

2- Oils, Fats, and Emulsified Foods

These are classified in the Food Products Classification Handbook under main group No. 2. The following requirements should be met:

1. Ensuring that the picture and name of the product are compatible with its nature.
2. Ensuring that the percentage of blended oils used in the product matches with information on the label.
3. Ensuring that the product does not have nutritional claims related to vitamins.
4. Ensuring that claims of vitamin-enriched products can be verified. Analysis certificates or test results regarding the percentage and quantity of vitamin enrichment may be requested.
5. Clarifying the similarities between vegetable and animal oils.

3- Edible ice cream, including sweet water ice cream:

These are classified in the Food Products Classification Handbook under main group No. 3. The following requirements should be met:

1. Fulfilling general considerations related to sweets directed or manufactured primarily for infants as described above.
2. Including warnings about artificial colors.

4- Fruits, vegetables, and relevant products, Including mushrooms, roots, tubers, legumes, and aloe vera, except for juices and beverages:

These are classified in the Food Products Classification Handbook under main group No. 4. The following requirements should be met:

1. Ensuring that natural products are free from artificial colors.
2. Ensuring that the nature of the product matches the description written on the label. For example, vegetables, legumes, and grains shall be fresh if so indicated.

5- Sweets, chocolates, candies, and chewing gum:

These are classified in the Food Products Classification Handbook under main group No. 5. The following requirements should be met:

1. Checking halal requirements, such as gelatin and alcohol free, and requesting analysis or halal certificates if necessary.
2. Ensuring that no words or synonyms for non-halal ingredients, such as pork or alcohol, are included.
3. Writing in the approval notes section the necessity of reviewing transportation requirements during summer and complying with what is stated therein for the relevant items.
4. Ensuring that the product does not contain health claims.

6- Grain and cereal products derived from cereals, roots, tubers, legumes, pulp, palm trees soft pulp, except for baked goods included in group (7):

These include flour, starches, breakfast cereals, pasta, soybean products, grain-based desserts, and rice products, which are classified in the Food Products Classification Handbook under main group No. 6. The following requirements should be met:

1. Check that the product name is soy drink and not soy milk.
2. Ensuring that the product does not contain health claims.
3. Ensuring that the flour is fortified with iron and folic acid.

7- Bakery or baked goods:

These include all types of bread, cakes, crackers, biscuits, pies, sweet rolls, and croissants, which are foods classified in the Food Products Classification Handbook under main group No. 7. The following requirements should be met:

1. Considering that product validity varies due to the wide range of different types, multiple treatments, and many additives.
2. Ensuring that the product description reflects its nature, especially when using expressions such as whole flour, multi-grain flour, and others.
3. Ensuring halal requirements fulfillment in case of suspicion of any ingredient.

8- Meat and meat products, including poultry and prey:

These are classified in the Food Products Classification Handbook under main group No. 8. The following requirements should be met:

1. Requesting halal certificates for the product or group of products. Certificates from the slaughterhouse or factory may be accepted with periodic control over it.

2. Requesting analysis that confirms the absence of pork-origin ingredients for all meat products manufactured in mainly non-Muslim countries.
3. Ensuring that the product name matches the actual ingredients, such as beef, chicken, etc.
4. Ensuring that products are not banned.
5. Upon approval, add in the note box the following expression: "Ensure that the product is not included in the last updated list of bans available on the ministry's website."

9- Fish and fish products, including mollusks, crustaceans, and echinoderms:

These are classified in the Food Products Classification Handbook under main group No. 9. The following requirements should be met:

1. Taking into account the variation of fish product validity and the presence of more than one validity in the relevant specifications.
2. Fulfilling halal requirements for processed products. (Especially when using additives, such as grease, fats, and other ingredients that require it)

10- Eggs, pasteurized, sterilized, and dried egg products, and egg-based desserts, such as custard:

These are classified in the Food Products Classification Handbook under main group No. 10. The following requirements should be met:

1. Ensure the correct description of products, especially pasteurized, frozen egg yolks, whites, or whole, liquid eggs.
2. Checking the color of the stamp (expiration date – manufacturing country area code): Color green is for local and Gulf countries, and the color red is for the rest of the countries. The stamp shall also be printed on each egg.
3. Ensuring classification according to weight, as stipulated in item 4.1.8.4 in the technical regulation for eggs No. GSO 1002:
 - Grade 1 eggs, XL: Egg weight over 70 g.
 - Grade 2 eggs, L: Egg weight between 60 and 70 g.
 - Grade 3 eggs, M: Egg weight between 50 and 60 g.
 - Grade 4 eggs, S: Egg weight between 40 and 50 g.
 - Grade 5 eggs, XS: Egg weight less than 40 g.

11- Sweeteners, sugar, and honey:

These are classified in the Food Products Classification Handbook under main group No. 11. The following requirements should be met:

1. Verify that there are no special claims on sweeteners other than table sugar.
2. Verify the nature of the sugar, as fine or coarse, white, or brown, cane or beet sugar.

12- Salts, seasonings, soups, sauces, and salads, including soy sauce:

These are classified in the Food Products Classification Handbook under main group No. 12. The following requirements should be met:

1. This group is multiple and complex and needs to be checked and focused on when recording.

2. Ensure that the spices are free of added artificial and natural colors.
3. Request certificates of analysis regarding colors or even the degree of purity if required.
4. Classification of Indian and East Asian spices as high risk due to frequent contamination with mycotoxins.
5. Considering what has been agreed upon with the Department of Pharmacy and Drug Control regarding the relevant items.

13- Foodstuffs intended for special food uses:

These are classified in the Food Products Classification Handbook under main group No. 13. The following requirements should be met:

1. The product's origin must be food (example: High-protein biscuits, sugar-free syrup) and is not a dietary supplement per se.
2. Considering that this group relates to sensitive groups, it requires thorough examination.
3. Request certificates of analysis or studies that prove the product's suitability for its purpose, such as food for diabetics or infant food.
4. Taking into consideration that nutritional supplements are related to the Department of Pharmacy and Drug Control.

14- Beverages and juices, excluding milk- and cocoa-based drinks:

These are classified in the Food Products Classification Handbook under main group No. 14. The following requirements should be met:

1. Focus on conforming the product to the name and grade in terms of type, ingredients used, or whether it is natural or not.
2. Not allowing the use of colors or preservatives for natural juices as stipulated in the relevant technical regulations.
3. Until a special regulation is put in place, water that is infused with flavors is generally categorized as a beverage rather than plain water.
4. It includes coffee drinks and concentrates that are used to make beverages, including soft drinks.

15- Dessert and ready-to-eat meals:

These are classified in the Food Products Classification Handbook under main group No. 15. The following requirements should be met:

1. Even though this group seems simple and small, it includes many different varieties, which requires a thorough examination of the components.
2. Considering the requirements of halal whenever necessary.

16-Foods not classified in groups 1 to 15:

These are classified in the Food Products Classification Handbook under main group No. 16. The following requirements should be met:

1. This group is for foods not included in the previous fifteen groups, which may consist of groups of exotic or new foods.

- All relevant considerations are considered in the registration of these foods, including halal, and the origin and composition of the product shall be considered.
- The exact description shall be considered to express its nature so that it is understandable for the consumer.

Annex No. “1”

Reading and Interpretation of the Observations in the Registration Terms and Guidance Thereon

The following table No. (1) summarizes for the auditor/reader the interpretation of the terms of registration of food products and the unification of the tendency to send observations if a decision is taken to request an amendment to the data during the study:

Registration Items	Category	Observations	Interpretation of the observations and guidance thereon
	Food product name	Correction / revision of the name of the food product	The name of the food product is incompatible with the nature of the product and/or needs language modifications. Please amend the name (you can refer to the technical regulation of the label No. GSO 9 for further clarification).
	Product name in English	Correction/revision of the product name in English	The product's name in English does not correspond to its name in Arabic. Please amend the name to achieve compatibility between the two languages, with the importance of making sure that the two names are compatible with the nature of the product (you can refer to the technical regulation of the label requirements No. GSO 9 for further clarification). Please write the product name correctly in English.
	Type of food	Description of the nature of product does not match / reflect the product	The description/type of the product must clearly reflect its actual nature regardless of its trade name (for example: the product name may be Fruity Chocolate while the description may be Strawberry nougat covered with chocolate.)
	Type of food in English	Description of the product quality does not match / reflect the product	Product description/type must be the same in Arabic and in English, taking into account that the description is clearly identical to the actual nature of the product, regardless of its trade name (for example: the product name may be Fruity Chocolate while the description may be Strawberry nougat covered with chocolate.)
	Food product details		
Product main group	Modifying the group of the product category	The group of the product must match the nature and quality of the product, noting that the food groups in the system are based on the international classification approved in the International Food Code (for further clarification	

		and assistance, you can refer to the relevant technical document published on the section's page under the title of approved risk levels for the food registration system).
Product subgroup	Modifying product subgroup	The product subgroup must match the nature and quality of the product, noting that the food categories and sub-categories in the system are based on the international classification approved in the International Food Code (for more clarification and assistance you can refer to the relevant technical document published on the department's page titled Approved Hazard Levels for the Food Registration System).
The manufacturer	Filling in / reviewing the name of the manufacturer	Add the name of the manufacturer / or if the name listed does not match the name on the product label.
Supplier name	Filling in / reviewing the name of the supplier	Add the name of the supplier / or if the name listed does not match the name on the product label.
Trademark	Filling in/ reviewing the trademark	Add the trademark / or if the name listed does not match the name on the product label.
Country of Origin	Filling in / checking the country of origin	Add the country of origin / or if the name listed does not match the name on the product label, because the country of origin must match with what is declared and mentioned on the product.
Country of Export	Filling in / checking the country of export	Add the country of export / or if the name listed does not match the name on the product label and the country of export must comply with what is declared and mentioned on the product.
Consumer group	Consumer group review	<p>The listed consumer group does not correctly express the target group for this product.</p> <p>What is meant by the consumer group is the target group for this product, as it is according to the applicable specifications. There are some groups, especially Sunni ones, who are not allowed to be among the target groups for consuming some types of food, so the proper and correct identification of the consuming group will have a clear impact on the ease of applying the applicable specifications.</p>

	Trading type	The listed trading quality review	This note means that the listed trading quality must describe the correct marketing method used for the product, as the way in which the product will be traded, whether by placing it in the market for the consumer or if it is intended for restaurants only, is directly related to other requirements in the registration process and determines the requirements and technical specifications that apply to a product depending on the type of trade.
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Package details		
Packaging type	Modifying the packaging type	<p>The quality of the packaging listed is incorrect / not acceptable as per the pictures attached to the product.</p> <p>It is necessary to include the type of packaging used with the product because the shelf life of some products depends directly on the method used to package the product.</p>
port	Specifying the port's name	<p>Adding the name of the port(s) used or expected to be used when importing the product and specifying the port in question facilitates the process of tracking the product in the future.</p>
Temperature	temperature correction	<p>The preservation and storage temperature listed does not correspond to the temperature recorded on the label of the product. Food storage degrees are divided into three types:</p> <ul style="list-style-type: none"> • Frozen food products kept at a temperature of no more than 18 °C • Refrigerated food products: Kept at a temperature between 0 ° C (zero) and 5 ° C. • Food products kept at an appropriate temperature in well-ventilated warehouses (not exceeding 25 °C), is known as room temperature. <p>According to the applicable specifications, the method of shipping the food item and determining the shelf life of the food product depends directly on the degree of preservation used to preserve this product.</p>
Expiration date	Record the expiration date correctly	<p>The validity date shall be in the form of an expiration date and a production date. The date of production and the date of expiration shall be indicated on the label or on the packaging in a non-symbolic manner as follows:</p> <ul style="list-style-type: none"> • (day/month/year) for food products with a validity period of less than three months • (month / year or day/month/year) for food products with a validity period of more than three months <p>Any of the following terms may be used to express the expiration date with the obligation to state the production date:</p>

		<ul style="list-style-type: none"> Valid for From the date of production Best used before.... <p>Dates must be engraved, protruded, embossed, printed, or sealed with non-removable ink on the packaging directly or on the label.</p>
Shelf life	Correction / Modification of Shelf Life	The shelf life, which is determined according to the production date and expiry date, must be compliant with the Gulf standards GSO 150 pt1 or pt2 in terms of form (as per the previous item) or the number of months or years (the duration during which the food substance is deemed valid for consumption).
Ingredients details		
Allergens	Matching allergens	<p>Allergens are not listed/ or do not match what is stated on the product label.</p> <p>Some food ingredients can cause an allergic effect in some prone people, which is known as allergy, according to the standards GSO 9, packaged food labels must mention the names of the foodstuffs and ingredients of the product that have the potential to cause hypersensitivity by writing the phrase «Contains» or «may contain» such foodstuffs, for example:</p> <ul style="list-style-type: none"> Grains containing gluten such as wheat, barley, oats, chia, and millet. Fish, crustaceans, mollusks, and their products. eggs and their products. Peanuts, soybeans, nuts, and their products. Milk and its products (including lactose). <p>To ensure the safety of the consumer, it is necessary to mention what may cause allergies on the label in a clear place and directly below the ingredients.</p>
Halal Certificate / Halal Slaughter	Please attach halal certificate / Halal slaughter	If the food product needs a halal / Halal slaughter certificate, a halal certificate must be attached from a halal center, approved by the Ministry of Public Health, in the country of origin, according to the list on the ministry's website.
the ingredients	Review/modify product ingredients	The ingredients do not match what is stated on the product's label / list the ingredients as stated in the product's label / the translation of the ingredients into the Arabic language needs to be reviewed.
Ingredients in English	Review/modify product ingredients in English	There is a difference in the translation of ingredients between Arabic and English / the ingredients in English listed are not identical to what exists on the product's label.
Details regarding nutritional facts	Modifying the details regarding nutritional facts	The nutritional facts do not match what is mentioned on the product's label
Attachments	Attach clear pictures of the product	The pictures attached to the product should be from different angles and show all the details regarding the information on the label, including ingredients in Arabic and English, nutritional information, expiration date, country of origin, preservation, and storage methods to give a clear idea of the product

Certificates	Attach the necessary certificates	Attach the certificate related to the product that confirms what has been listed in the field of a particular type (the product is organic, irradiated or genetically modified).It must be certified by the relevant official authority in the country of export / origin. It should also be compatible with the requirements of the food guide, which is included in the documents necessary for the registration process.
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