

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY  
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT  
POLICY

Required Report - public distribution

**Date:** 8/9/2012

## **Israel**

### **Food & Agricultural Import Regulations & Standards**

#### **FAIRS Country Report**

**Approved By:**

Jonathan Gressel, Agricultural Minister Counselor

**Prepared By:**

Gilad Shachar

**Report Highlights:**

In the current report the following sections have been updated:

Request for permission to import biotic material ; Heavy Metals in Foodstuffs ; New Ingredients that were approved/not approved by the Israeli Ministry of Health for use in Dietary Supplements ; In 2011, the following food color additives have been forbidden for use in morning cereals (E127) Erythrosine and Indigo carmine (E132) ; New amendment to Mandatory Standard SI 373, Honey and honey products ; Draft on Restriction on advertising and marketing of alcoholic beverages Law, which was initiated by the Ministry of Health ; List of the requirements for importing Medical Food ; Updated import list of “Sensitive” food products ; Updated import requirements for organic food and agricultural products ; Summarize of all TBT notifications that Israel submitted to the WTO ; Approved plants and mushrooms for use in food and food additives; Labeling regulation for food products containing GM ingredients is expected to be implemented by the end of 2012. According to the proposed law, it is suggested that labeling will be only required for food products that exceed the 0.9% of the food ingredients considered individually or of the total ingredients.

**Table of Contents:**

**Section I: Food Laws**.....5

    General Food Import Considerations.....5

    Prohibited Imports.....5

**Section II: Labeling Requirements**.....5

    Labeling and Marking Requirements.....5

    Application of the Labeling Standard.....6

    The Name of the Food.....6

    Name of the Manufacturer/Importer/Marketer/Packer.....7

    Producer Country.....7

    Content.....7

    Requirements Regarding Labeling of Package Content.....8

    Ingredients and Food Additives.....8

    Date.....8

    Instructions for Storage, Transport, and Use.....9

    Choking Warning Labeling Required.....9

    Labeling Prepackaged Food, Not Intended For Retail Sale.....9

**Section III. Packaging and Container Requirements**.....14

**Section IV: Food Additive Regulations**.....15

    Food Additives Importation Guidance.....15

    Color Additives Approved for Use in Human Food.....16

    Banned Food Additives.....16

**Section V. Pesticides and Other Contaminants**.....17

    Regulations Concerning Plant Protection.....17

    Request for permission to import biotic material.....18

    Treatments as Requested by the Plant Import Regulations.....18

    Organic Pesticides.....18

    Plant Disease Gallery.....18

    Insect Gallery.....18

    Food Safety – Heavy Metals in Foodstuffs.....19

    New Ingredients for use in Dietary Supplements.....23

**Section VI. Other Regulations and Requirements**.....25

    Kashrut.....25

GM Food Labeling.....	26
<b>Section VII. Other Specific Standards.....</b>	<b>26</b>
General.....	26
<b>Section VIII. Copyright and/or Trademark Laws.....</b>	<b>27</b>
<b>Section IX. Import Procedure.....</b>	<b>28</b>
<i>SPS and Regulatory Systems</i> .....	28
FCS summary.....	29
“Sensitive” Food Products.....	29
Import Documentation.....	30
Import Requirement for Dairy Products.....	30
Baby Food Formula.....	31
Preserved Meat Products.....	31
Requirements for the Export of Pet Food from the U.S. to Israel.....	31
Import Guidelines Regarding BSE.....	38
Import of Wine and Alcoholic Beverages.....	38
Import of Plants and Their Products – Import Permit.....	39
Inspection of Animal Feed.....	40
Organic Food and Agricultural Products.....	46
Spices.....	47
Vegetable Oils.....	47
Fish and Fish Products Import and Distribution.....	48
Honey and honey products.....	52
Medical Food Imports.....	53
TBT notifications that Israel submitted to the WTO in 2012.....	54
 Appendix I: Government Regulatory Agency Contacts.....	 54

## **Disclaimer**

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Tel Aviv, Israel for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped.

**FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

## **Section I. Food Laws:**

### **General Food Import Considerations**

Israeli importers face two main considerations when selecting a particular product - quality and price. In the price range, American products are not always attractive, due to the high production costs in the U.S., and high transportation costs to Israel, relative to suppliers from near-by Europe and the Mediterranean basin. Transport costs from the United States are about the same as transportation costs from the Far East. From Europe, the costs are significantly lower, not to mention even closer countries such as Turkey, which competes with the United States for imports of dried fruit and nuts into Israel. The problem of transportation costs is less crucial when dealing with expensive products and materials, or with products with very high value-to-volume ratios such as spices, essences, flavorings, concentrates etc. The problem is also partially resolved when dealing with products that are eligible for tariff preferences as imports from the United States. This partially compensates for the high transport costs. US goods enjoy a 10-22 percent tariff advantage over European and third-world country suppliers on a broad range of processed and semi-processed foodstuff.

The Israeli food and food supplements legislation and standardization system is increasingly adhering to the European system, which in many cases is different from that in the United States. This process results in increasing differences between the U.S. food regulations and the Israeli regulations, creating difficulties in the import licensing process of American food products.

Another subject to be considered is the issue of “kashrut”. Kosher certification is not a legal requirement for importing food into Israel. However, non-kosher products have a much smaller market, as most supermarkets and hotels refuse to carry them.

Manufacturers who produce kosher products must be able to satisfy Israeli rabbinical supervisors that all ingredients and processes are kosher. According to the Law for Prevention of Fraud in Kashrut, only the Chief Rabbinate of Israel is authorized to determine and approve a product as kosher for consumption in Israel, or may authorize another supervisory body to act in its name. Here too United States products have an advantage as the kashrut certification issued by many American rabbis is recognized by Israel’s Chief Rabbinate. It is, however, quite simple for Israeli importers to send an Israeli rabbi to any supply source, thereby reducing the American advantage. In recent years, opportunity for non-kosher foods has been increasing as immigrants from the Former Soviet Union (FSU) now account for a significant share of purchasing power (15 percent).

### **Prohibited Imports**

Israel, which is a signatory to the WTO Agreement, maintains relatively few restrictions on agricultural imports. However, U.S. meat exports face an especially difficult environment due to the enactment at the end of 1994 of a ban on all non-kosher meat and poultry imports except offals.

The United States - Israel FTA of 1985 allows both countries the use of non-tariff restrictions or prohibitions on products from agricultural sub sectors, which are subject to agricultural policy considerations.. Instead WTO rules call for tariffication of administrative and technical barriers.

Israel has removed most administrative barriers to United States imports but has retained high levies on

sensitive products and imposes various constraints and barriers, for example, those pertaining to kosher certification, for meat and poultry.

The only other product prohibitions are targeted against internationally controlled substances and/or are designed to protect public morals, human, animal or plant health, or national security.

## **Section II. Labeling Requirements:**

### **Labeling and Marking Requirements**

Israel has strict marking and labeling requirements, which frequently differ from those of other countries. It is recommended that United States exporters consult with their Israeli importer prior to shipping.

All imports into Israel must have a label indicating the country of origin, the name and address of the producer, the name and address of the Israeli importer, the contents, and the weight and volume in metric units. In all instances, Hebrew must be used; English may be added provided the printed letters are no larger than those in Hebrew. Nutritional labeling is compulsory on all packaged foods. Specific information on weights and measures standards is available from the Commissioner of Standards, Ministry of Industry and Trade, 30 Agron Street, Jerusalem 94190. As of September 1, 1998 weights and measures have become voluntary and no longer serve as a barrier to entry of foods packaged in avoirdupois units. However, where packaging is non-standard, the package must indicate the unit price of the product.

Marking should be done by printing, engraving, stamping, or any other means, on the package on the goods themselves. If marking is not possible, a label should be well sewn or stuck to the goods or package. Marking details should be clear, legible, easy to trace, and in a different color from the background in order to be clearly distinguishable. Printing dyes and other marking materials should not affect merchandise quality. The marking should not be blurred.

On a multi-layered package, the external layer should be marked. If the external layer is transparent, the marking should be done underneath that layer, provided it is still clear and legible. On a package containing sub packages, the labeling should specify: the number of sub packages, the net content of a sub package, and the overall net weight of the package. For products that tend to lose weight under regular marketing/commercial conditions, the maximum quantity of expected depletion should be mentioned.

Specific labeling regulations apply to some consumer goods, as well as fertilizers, insecticides, chemicals, pharmaceuticals, some food products, seeds, and alcoholic beverages. In addition, special packaging requirements apply to fruit, plants and meat. Outside and inside containers of dangerous articles, such as poisons, insecticides, drugs, reptiles, insects, bacteria should be clearly marked. For information on food labeling and packaging contact: Israel Ministry of Health, Food Control Administration, 12-14 Ha'Arba'a St., Tel Aviv 64739; Telephone: 972-3-6270100; Fax: 972-3-5619549.

## **Application of the Labeling Standard**

The Standard sets requirements for labeling prepackaged food intended for retail sale, excluding unprocessed fruits and vegetables.

It also sets the labeling requirements for prepackaged foods listed below, not intended for retail sale: food for industrial processing and for repackaging;

- food in wholesale packaging;
- prepackaged food containing packaged sub units.

Where there is a contradiction between the requirements of Standard 1118 for prepackaged foods and the labeling requirements of the Special Standard which applies to a particular food or the labeling requirements in a Group Standard which applies to a particular group of foods, the requirements of the special Standard or of the group Standard shall take precedence.

All labels shall be accurate and not misleading and shall be capable of proof.

The label of the product shall not give indication of medicinal properties attributed to the food nor shall it state that the product's use is likely to heal or prevent illness. However, see the section on nutritional labeling in Section F for special references to certain types of food.

Mandatory labeling information must be in Hebrew: such writing may be repeated in a foreign language provided that it includes all the required information and that it is identical in content to the Hebrew.

The size of the Hebrew letters and numbers on the label must be at least as large as indicated in Table 1 below. The size of the letters in the other language must not be larger than the size of the Hebrew letters. The size of the letters of the trade name shall not be larger than three times the size of the letters of the name of the food.

Food, which can be marketed in a number of forms, which are of significance to the consumer, shall be appropriately labeled: whole, sliced, crushed, segments, cubes, etc. The size of the letters of this labeling shall be at least half the size of that of the letters in the name of the product.

## **The Name of the Food**

The label shall include the name of the food. If there are several words in the name of the food, all these words shall be written in the same size and with the same emphasis.

If there is a special Standard for the product, the name of the food shall be that name which appears in the special Standard.

In addition to the name of the food, it is permissible to also add a trade name. The size of Hebrew lettering required on labels, see Annex 6.

## **The Name of the Manufacturer, Importer, Marketer, and Packer**

The label shall include a clear indication of the name of the manufacturer and his address. Alternatively, instead of indicating his name, the manufacturer may indicate in addition to his address, his registered trademark for the product, which he produces, on condition that the trademark includes letters and does not mislead concerning the nature of the product.

The labeling of an imported product, which is marketed in its original package, shall also include the name of the importer and his address.

It is permitted to indicate on the food the name and address of some other person instead of the name and address of the manufacturer of the food if that other person has taken all the necessary measures to ensure compliance with all the regulations relating to manufacture of the food, including constant control of the production, packaging, weighing, labeling, marketing, transport, and storage of the product. If the name of a person other than the manufacturer is indicated, the name of the manufacturer shall be noted in code.

## **Producer Country**

Imported food shall be labeled with the name of the producer country. It is permitted not to indicate the producer country of imported products, which are used in the manufacture of food in Israel. For purposes of this paragraph, if only the packaging is changed, it will not be considered as manufacture.

## **Content**

Labeling shall include the net content of the food in the package, by weight or by volume.

The content of liquid food shall be indicated in units of volume:

- Milliliters (ml) for a product containing less than 1000 ml;
- liters for a product containing 1000 ml or more.

The content of solid, semi-solid, or viscous food shall be designated by weight:

- grams (gr.) for a product containing less than 1000 grams;
- kilograms (kg) for a product containing 1000 grams or more.

The net content of a product packed in aerosol containers shall be marked in units of weight when the product is in a semi-solid or powdered state or marked in units of volume when the product is liquid.

It is prohibited to add alongside the units of volume or weight any adjective, which is likely to be misleading.

The content of food packed in liquid shall be indicated in units of weight and will state the content after draining as well as the net weight. When indicating the content after draining, the words "weight after draining..." shall be included.



On the composite package the number of units inside shall be marked as well as the net content of each packaged unit and the total net content.

For a product, which is liable to lose weight in regular commercial or marketing conditions due to storage or display for sale, the expected lesser content shall be indicated.

### **Requirements Regarding Labeling of Package Content**

The Ministry of Industry, Trade and Labor (MOITAL) published requirements regarding labeling when the package weight of food and non-food product is reduced. Specifically, these requirements apply to products that were already sold in a defined, already known size, and the manufacturers or the sellers intended to reduce the weight or the content of the product in the package in order to remain competitive in the market. The new requirements were published after it was found that manufacturers and/or sellers were reducing the weight/content of the packages, but not changing the labeling of the package to reflect the new size.

According to the requirements, the labeling on the package must be changed, mentioning clearly the new quantity.

In addition, a special notification should be added: "The package contains .....% less than the regular package". The size of the letters of the notification on the package should be the same as the product's name letters. It is the manufacturers' or importers' obligation to inform the retailers and the buyers about the change in the size of the packages.

If the notification on the package is unclear, it is the supplier's obligation to supply the retailers with appropriate signs to be put on shelves. The manufacturer or the importer must also inform the customers about the change by advertising in the national media.

### **Ingredients and Food Additives**

The contents shall be indicated for all ingredients, including water in descending order according to their relative weight in the food except for the following foods:

For dry food, which is to be reconstituted by the addition of water, it is permissible to indicate the ingredients in descending order of their relative content in the reconstituted product if the words "ingredients after reconstitution" are included.

If one of the ingredients is food to which an Israeli Standard applies, the name of the food shall be indicated in the list of ingredients as required in the applicable Standard and its ingredients shall not be listed. However, if coloring and preservatives have been added to the above food their presence shall be indicated in the list of ingredients of the labeled food.

A food product to which no Israel Standard applies shall be labeled with the percent of an ingredient that significantly affects the price of the product, if so required by the authorities.

## **Date**

The date of manufacture or alternatively identification of the production lot as well as the last date for marketing shall be marked as indicated below:

### **Products whose shelf life is up to 60 days from the date of manufacture:**

The date of manufacture shall be marked openly or in code (day and month or else day, month, and year). The last date for marketing shall be marked openly (day and month or else day, month and year).

### **Products whose shelf life is between 60-365 days from the date of manufacture:**

The date of manufacture shall be marked openly or in code (day, month, and year). The last date for marketing shall be marked openly (day, month and year or month and year) if the date of manufacture is indicated in code. It is not required to indicate the last date for marketing if the date of manufacture is marked openly.

### **Products whose shelf life is longer than a year:**

Either the date or the code (day, month and year) of the date of manufacture shall be indicated. It is not required to indicate the last date for marketing.

The manufacturer shall determine the shelf life of the product and shall mark the dates accordingly. The length of the shelf life shall be determined in accordance with the nature of the product, the form of its packaging, and the recommended storage conditions assigning the product to one of the three groups of products according to the nature of the explicit marking of the date.

The manufacturing date indicated on the product is not to be changed except in the case where a mistake has been made in the marking and the product has still not left the plant for market.

## **Instructions for Storage, Transport, and Use**

Instructions for storage, transport and use shall be included in the label when:

- the food has been cooled to a temperature of less than +8 degrees Centigrade or has been frozen;
- there are special instructions for handling either before or after the package is opened;
- when the nature of the product demands it, i.e. the words “keep in a dry place”, “keep in cool place”, “keep in the shade”, “do not refreeze after thawing” etc.

## **Choking Warning Labeling Required**

In September 2006 regulations regarding choking warning labeling were announced by the Food Control Service with the Ministry of Health. These regulations came into effect on 18 March, 2007 (see GAIN Report IS7007).

The regulations state that a warning must be marked in both Hebrew and Arabic on the following products intended for retail sale: nuts and seeds, with or without shells, popcorn, dried corn kernels for popcorn, spreads containing fragments of shelled nuts and sausages.

When these foodstuffs are sold by weight (not pre-packaged), the warning must be prominently and visibly displayed on an adhesive label attached to the packaging or alternatively printed on the packaging itself. The warning must also be included in advertisements for the aforementioned foodstuffs.

### **Labeling Prepackaged Food, Which Is Not Intended For Retail Sale**

Food used in industrial manufacture (including repackaging): the following items shall be marked on the package of food used in industrial manufacture:

- the name of the food;
- labeling which identifies the lot.

If required by the responsible authority, the manufacturer shall present the specifications of the food.

#### **Note:**

Despite what is stated above, the language of the labeling of food to be used in industrial production (including repackaging) may be not in Hebrew but rather in one of the following languages: English, French, German, Spanish, Italian instead of Hebrew.

### **Food in a Wholesale Package**

The following items shall be marked on wholesale packages:

- the name of the food
- the name and address of the manufacturer as specified
- ingredients as specified
- the date as specified

### **Prepackaged food, which contains several packed units**

The following items shall be marked on the package:

- the name of the food
- labeling which identifies the lot.
- number and size of retail units in the large package.

### **Sweeteners**

- (1) No person shall produce or market a food which contains any sweetener unless the sweetener is listed in column A of the Fifth Appendix below, the food is low calorie, and the amount of sweetener in it is not greater than the amount indicated beside each sweetener in column C.
- (2) No person shall produce a sweetener, a non-high-intensity sweetening substance or food, which contains such substances unless –
  - (a) The sweetener meets the requirements for purity and quality as indicated alongside it in column B of the Second Appendix;
  - (b) The non-high-intensity sweetening substance meets the requirement for purity and quality as indicated alongside it in column B of the Fourth Appendix.
- (C) if the product is a personal (tabletop) sweetener - it does not contain any food additive other than those listed in the Fifth Appendix;

### **Personal (Tabletop) Sweeteners**

No person shall produce or market any personal (tabletop) sweetener unless it meets the following conditions;

- (a) it is in its pure form or in a mixture with carbohydrates or food additives;
- (b) it is packed in a packet weighing one gram (henceforth - packet) or in a container whose net weight is not more than 200 gr.;
- (c) if it is in the form of a solution or powder - attached to its packaging there will be some implement for measuring the sweetener with a capacity equal to 5 gr. of sucrose.

### **Nutritional Labeling**

Nutritional labeling of food is mandatory and should list the following values per 100 grams or 100 milliliters of food content:

- Caloric value (kilo-calories per 100 gr. or 100 ml of net content);
- Protein content (grams per 100 gr. or 100 ml of net content)
- Fat content (grams per 100 gr. or 100 ml of net content).

If the product label indicates the size of the portion and the number of portions, it is also permitted to indicate these nutritional values per serving portion.

For minimum content of other nutrients which allows its inclusion in the nutritional labeling See Annex 7.

The labeling of food using expressions which refer to its qualities in regard to: calories, fat, salt, and cholesterol content must be labeled as follows:

## **I Calories**

Concerning the reduction of calories in a food product, two categories are defined:

1. Low Calories
2. Reduced Calories

### **1. Low Calories**

- a. Non-alcoholic beverages, including concentrates and powders for the preparation of beverages containing not more than 20 calories per 100 ml of ready-to-drink beverage.
  - b. Food that is not non-alcoholic beverages, including milk products in which the amount of calories is not more than 40 per 100 gr./ml of food.
- 2. Reduced Calories.** A food product which contains not more than  $\frac{2}{3}$  the caloric content of a product covered by a standard or order or regulation.

## **II Fat.**

Concerning the reduction of fat in food products, three categories are defined:

- 1. Food Without Fat Or Fat Free.** Food in which the amount of fat is not more than 0.5%.
- 2. Low Fat.** Food in which the total amount of fat is not more than 2 grams of fat per 100 gr. or 100 ml of food.
- 3. Reduced Fat.** A food which contains not more than  $\frac{2}{3}$  the fat contents of a product covered by a Standard or Order or Regulation. This requirement does not apply to food rich in fat such as: butter, margarine, peanut butter, and sesame paste.

## **III Salt (For labeling purposes, salt means sodium)**

Concerning the reduction of sodium in food products, three categories are defined:

- 1. Without Salt or Salt Free.** Food in which the amount of salt is no more than 0.5 percent.
- 2. Low Sodium.** A food product in which the amount of sodium is not more than 100 mg of sodium per 100 gr. or ml of food.
- 3. Reduced Sodium.** Food which contains not more than  $\frac{1}{4}$  the sodium content of a product covered by a standard or order or regulation and which contains more than 100 mg of sodium per 100 gr. or ml of food.

## IV Cholesterol

Concerning the reduction of the amount of cholesterol in food products, three categories are defined:

1. **Without Cholesterol or Cholesterol Free.** A food product in which the amount of cholesterol is zero. In a laboratory test, deviation of up to 2.5 mg cholesterol per 100 gr. or ml of food will be permitted.
2. **Low Cholesterol.** A food product in which the amount of cholesterol is not more than 30 mg per 100 gr. or ml of food.
3. **Reduced Cholesterol.** A food product which contains not more than two-thirds of the cholesterol content in a food covered by a standard or order or regulation.

## V General

The nutritional labeling of food products generally relates to 100 gr. or ml of food. If the package indicates the number of portions contained in it, the nutritional content may be shown on a per portion basis. If the producer's instructions indicate that the product is to be diluted with water, the nutritional labeling shall be for 100 gr. or ml of food consumed.

### **Section III. Packaging and Container Regulations:**

On May 18<sup>th</sup> 2009, the Plant Protection and Inspection Service (PPIS) notified to the WTO of a new SPS measure for all Wood packaging material (G/SPS/N/ISR/8): Description of content: All wooden packing material must be marked according to standard ISPM 15 of the IPPC. In this matter, wood packing material includes pallets and supporting beams.

Israel's compliance with the ISPM 15 wood packaging standard will begin on October 1<sup>st</sup> 2009. ISPM 15 is the international standards criterion for importing and exporting wood packaging. Its implementation means that Israel will join an extensive and emerging list of 65 countries requiring adherence to the ISPM 15 Standards.

Wood packaging material must be subject to either a heat treatment or fumigation as per ISPM 15. \* Methyl Bromide (MB) Fumigation or Heat Treatment. With the MB treatment, the wood packaging material is fumigated with methyl bromide.

\* Heat Treatment (HT) of wood packaging material must be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes.

Unofficial translation into English of the new standard: <http://www.flying-cargo.com/media/Upload/169.DOC>

### **Section IV. Food Additives Regulations:**

The food additive regulations are based on "The Public Health Regulations (Food) (Food Additives) 1997. A new full list of approved food additives was published by the Food Control Service (FCS) in 2010.

The basic ingredients and the additives must be marked with either their group or specific names except when the responsible authority has required that the specific name either of the basic ingredient or of the additive be used or when it has required some other identifying label concerning either the basic ingredients or the additives.

**The group names for the basic ingredients and the additives shall be as follows:**

### **Basic ingredients**

- animal fats and oils
- vegetable fats and oils (if the fat is hardened, it shall be so stated)
- starches (except for modified starches)
- sugars
- vegetable protein
- animal protein
- flours
- alcohols
- herbs
- spices

### **Additives**

- |   |                     |
|---|---------------------|
| -anti foaming agents                      | -anti caking agents |
| -anti oxidants                            | -bleaching agents   |
| -food colorings                           | -emulsifiers        |
| -flavor and odor additives                | -ripening agents    |
| -preservatives                            | -stabilizers        |
| -thickeners (including modified starches) | acidifiers          |
| -gelling agents                           | -whipping agents    |
| -clarifying agents                        | -leavening agents   |
| -vitamins                                 | -neutralizers       |
| -flavor enhancers                         | -enzymes            |
| -non-nutrient sweeteners                  | -solvent residues   |

### **Food Additives Importation Guidance**

In order to get a permit for the import food additives to Israel, the following documentation is required, in accordance with the Food Additive Regulation from 5/18/97:

1. Confirmation submitted by an approved authority that the production plant is under inspection.
2. Free Sale Certificate, submitted by an approved authority.

3. A Confirmation that the manufacturer is producing under Good Manufacturing Practice (GMP). Confirmation will be accepted only if submitted by an approved authority, or by an independent body that was approved by the Israeli Food Control Service (FCS) to submit GMP certificates.
4. Content - A certificate from the manufacturer listing the content of the capsule, including botanical names of the plants.
5. Analysis results - A document from an authorized laboratory, signed by the test executor, detailing the analysis results. In addition, microbiological test should be executed for the following products; food additives made of vegetative raw materials (leaves, dried plants and powders), plant extracts and food additives that include microorganisms.
6. Original label of the product.
7. Stability of the product - test results of the shelf life of the product, or an announcement made by the manufacturer that the claimed shelf life was determined on the basis of stability tests.

### **Banned Food Additives**

In July 2011, the following food color additives have been totally forbidden for use in morning cereals: E127 (Erythrosine) and E132 (Indigo carmine).

In August 2007, the following food color additive have been totally forbidden for use in food products in Israel: E128(Red 2G).

Since March 2009, the following food additives were completely banned for use in food products in Israel: Propyl p-hydroxybenzoate E216, Sodium propyl p-hydroxybenzoate E217.

Starting December 2009, the following food additives were banned for usage in food products in Israel: PARA-HYDROXY-BENZOATES (PHB): Ethyl p-hydroxybenzoate E214, Sodium ethyl p-hydroxybenzoate E215, Methyl p-hydroxybenzoate E218, Sodium methyl p-hydroxybenzoate E219.  
Source: [http://www.efsa.europa.eu/EFSA/Scientific\\_Opinion/opinion\\_afc16\\_ej83\\_parabens\\_v2\\_en1.0.pdf](http://www.efsa.europa.eu/EFSA/Scientific_Opinion/opinion_afc16_ej83_parabens_v2_en1.0.pdf)

In April 2009, the maximum limits of the following food color additive E1520, E1518, and E1505 were changed:

<b>E numbers</b>	<b>E Name</b>	<b>Maximum Levels</b>
E1505	Triethyl citrate	3gr/kg
E1518	Glyceryl triacetate (triacetin)	For beverages: E1520 maximum level is 1gr/liter, and maximum level for E1505 is 1gr/liter.
E1520	Propylene glycol	



## **Section V. Pesticides and Other Contaminants:**

The Plant Protection and Inspection Services (P.P.I.S.) publishes the “Israeli Directory of Pesticides” which lists pesticides registered in Israel under the Plant Protection Law of 1956, and the Regulation concerning the sale of pesticides, 1994.

usage of  
the pesticides permissible for sale in Israel. The database is updated 2-3 times per year.  
PPIS Pesticide Site: <http://www.hadbaraeng.moag.gov.il/hadbara/english/>

- Generic name of the active ingredient and its concentration
- Formulation
  
- Toxicity for fish, bees and birds
- Application specifications for the control of pests in various crops, including doses, volumes and harvest intervals
- Scientific names of the pests
  
- Permissible combinations of pesticides for each crop

This list is based whenever appropriate on the Codex Alimentarius limits. The system used for the pesticide compounds is according to the IUPAC nomenclature.

During the last 10 years, the following pesticides have been totally forbidden for use in Israel: Ethylmercuric chloride, Methoxyethylmercuric Chloride, Dinitro-ortho-cresol (DNOC), Sodium arsenite, Pentachlorophenol, 2,4,5- trichloroacetic acid (2,4,5-T), Monocrothophos, Ethyl parathion, Chlorphenapyr.

\*\* On May 28<sup>th</sup> 2009, the Plant Protection and Inspection Service notified the WTO of a new Regulations Concerning Plant Protection (Import of Plants, Plant Products, Pests and Regulated Articles). The new regulations came into effect on June 23<sup>rd</sup> 2009. Under the new regulations, the PPIS will better manage and monitor plant protection import requirements.

### **Regulations Concerning Plant Protection**

New Plant Protection Regulations (Plant Import), approved by the Knesset Economics and Finance Committees, were published March 25, 2009. These regulations are in effect since June 23, 2009.

The unofficial translation into English of the new regulations can be found on the web site of the Israeli Plant Protection and Inspection Services (PPIS): <http://www.moag.gov.il/NR/rdonlyres/EA507B2D-E18F-44A4-B71D-A249C73121B1/0/PlantImportRegulations2009UnofficialTranslation.pdf>

The import of plants into Israel is anchored in the Plant Protection Law – Plant Protection Regulations (Plant Import), which regulate the variety of plant material imported, pests and regulated articles: fresh produce (fruit, vegetables, cut flowers, etc.), propagation material, potted plants, growth media, vegetal

feed for animals, edible kernels, etc.

## **Following are the highlights of the modification:**

### **A. License Exemption**

The new import regulations introduce a substantive change in the licensing system, manifested by the exemption of a long list of plants and plant products from the requirement for an import permit.

All imported products have been categorized into three groups:

- 1) Third Schedule – Goods listed in this schedule are exempt from an import permit and a phytosanitary certificate, but must be accompanied by a Certificate of Origin. Their release is conditional on a visual inspection at the port of entry and on being pest-free.
- 2) Fourth Schedule – Goods listed in this schedule are exempt from an import permit, but must be accompanied by a phytosanitary certificate from the country of origin, complying with all the import requirements specified in the body of the schedule. Their release is conditional on the approval of all the accompanying documents, on a visual inspection at the port of entry and on compliance with all the import terms.
- 3) Licensed import – As to goods not appearing in the aforementioned schedules, an import permit application must be submitted in respect thereof. Following a pest risk assessment (PRA), it will be decided whether to approve the application and under what restrictions. Such goods must be accompanied by an import permit, phytosanitary certificate and visual inspection at the port of entry as a condition for release from the port of entry.

### **B. Phytosanitary Certificate Exemption**

Another change introduced into the new import regulations is the addition of a new schedule (Third Schedule), giving a list of products exempt from the requirement of being accompanied by a phytosanitary certificate.

### **C. Transparency**

In the new Plant Import Regulations there is full transparency as regards the phytosanitary means established for preventing the entry of pests with imported plants and plant products, so as to protect Israel's flora from the dangers inherent in such import.

Such means have been established according to the PRA-determined risk level. This transparency is manifested in several ways:

- 1) First Schedule – List of treatments approved as quarantine treatments.
- 2) Second Schedule – List of quarantine pests of the State of Israel. This list includes all pests not existing in Israel, whose arrival with imported plant material is liable to endanger domestic agriculture and natural vegetation; therefore, their presence in an imported consignment is likely to prevent the entry of this consignment into Israel.
- 3) Third and Fourth Schedules – List of goods allowed for import into the State of Israel and enumeration of all the specific requirements (if any) for each product.

4) Seventh Schedule – List of goods prohibited for import.

**D. Fees**

In the new regulations there has been a re-pricing of inspection costs (Eighth Schedule – Fees). In addition, a fee will be charged for submitting a license application and for requesting a license copy. The new regulations will significantly facilitate the import process and allow for the import of a variety of products, including also some not imported in the past and from new import sources, subject, of course, to a risk assessment. Likewise, the change will promote openness, transparency and conformance with the requirements of international agreements.

Nevertheless, the quarantine inspectors of the PPIS are charged with the task of ascertaining that the public's desire for variegated import from a variety of sources as well as the need to fulfill the State of Israel's commitment to international trade agreements does not lead to increased exposure to the potential dangers posed by such openness to domestic agriculture and natural vegetation.

**Request for permission to import biotic material (Invertebrates, Soil, Fungi, Bacteria and Viruses)**

- For every source and product a new application form should be filled
- All details should be filled in English
- After detailed completion of the form it should be submitted to the Import Division.

Description of the material \_\_\_\_\_

How the material will be imported (Host, stage of growth, treatment before shipment, quantity etc.) \_\_\_\_\_

Destination of the imported material (laboratory, plant nursery, field) \_\_\_\_\_

Is the organism transgenic? YES / NO

Country of origin \_\_\_\_\_

Name of organization or researcher sending the material \_\_\_\_\_

Has the material been imported before? YES / NO

Number of shipments requested \_\_\_\_\_

Mode of shipment to Israel (sea / air, direct delivery, parcel post) \_\_\_\_\_

Where to be grown in Israel? \_\_\_\_\_

Name of person or organization submitting request \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
e-mail address \_\_\_\_\_  
\_\_\_\_\_  
Date \_\_\_\_\_ Telephone & Fax \_\_\_\_\_  
Signature \_\_\_\_\_

### **Treatments as Requested by the Plant Import Regulations**

In August 2010, the PPIS updated its treatments requirements for plants and its products:  
<http://www.ppiseng.moag.gov.il/NR/ronlyres/90BED4A9-EB14-41BD-99DD-10EF0C3C1B57/0/TreatmentRegulationsPPISImport2009.pdf>

### **Organic Pesticides**

The PPIS are in charge of the approval and registration of preparations suitable for organic agriculture. Suitability is checked by an advisory committee to the General Director of the PPIS, in relation to the Israeli standard of fresh and processed organic produce from plant origin, and the EU Council Regulation (EEC) No. 2092/91.

All the inputs for organic agriculture (nutrients, plant protection products, and supplements for the organic food industry) have to be checked for compliance with the standard's requirements.

To enter a substance for a review in the advisory committee for organic agriculture, the following documents must be submitted:

1. Identification of the substance and its ingredients.
2. Production method.
3. Products containing an animal ingredient must have a preliminary approval of the Veterinary Services of the Ministry of Agriculture. Registration will be carried out according to the procedure described in "Registration and Licensing of Pesticides"

The following products have been approved for use in organic farming in Israel:

<http://www.ppis.moag.gov.il/NR/ronlyres/6A981AA1-A6F4-4520-8D77-10E3728E9CE0/0/OrganicPesticidePublication.doc>

The Israeli office responsible for SPS notification to the WTO is the Plant Protection and Inspection Services (PPIS), Ministry of Agriculture and Rural Development. Contact: Ms. Yael Armitage, Plant Protection and Inspection Services (PPIS), Ministry of Agriculture and Rural Development, PO Box 78, Bet Degan 50250, Israel. Fax: +(972) 3 968 1507 Email: [andyael@moag.gov.il](mailto:andyael@moag.gov.il)

### **Plant Disease Gallery**

A gallery of documented plant diseases (mainly fungal) diagnosed at the Plant Disease Diagnostic Lab of the PPIS: [http://www.ppis.moag.gov.il/ppis/plant\\_disease\\_gallery/](http://www.ppis.moag.gov.il/ppis/plant_disease_gallery/)

## Insect Gallery

The Insect Gallery is a database with images, containing ecological, biological and systematic information on insects in Israel, particularly those considered agricultural pests. The Plant Disease Gallery is planned by the Plant Protection Diagnostic Service Phytopathology Unit.

[http://www.ppis.moag.gov.il/ppis/insect\\_gallery/](http://www.ppis.moag.gov.il/ppis/insect_gallery/)

## Food Safety – Heavy Metals in Foodstuffs

The Israeli Ministry of Health has increased monitoring on imported food products in recent months. In order to ensure that importers and exporters are aware of the latest Israeli regulations affecting imports of foodstuff, FAS Tel Aviv is sharing in this report the Israeli National Food Control Service's, part of the Ministry of Health, 2009 updated regulation setting the limits for various heavy metals in foodstuff. Exporters and importers should check that the level in the exported food does not exceed the level which is permitted by this regulation.

### Food Laws: Limits for various heavy metals in foodstuff (updated table)

	ppm				
	Lead	Cadmium	Mercury	Arsenic (Non-Organic)	Arsenic**
Milk	0.02	0.005	0.01	0.012	1.0
Milk products	0.2	0.05	0.1	0.12	1.0
Oils and fats and <i>fat emulsions (oil-in-water type)</i>	0.1	0.03	0.02	0.1	1.0
Fruits and vegetables (excluding the items that are mentioned below)	0.1	0.05	0.03	0.06	1.0
<i>Cabbages</i>	0.3	0.05	0.03	0.06	1.0
<i>Leaf vegetables, celery, mushrooms, edible plants, and herbs</i>	0.3	0.2	0.03	0.06	1.0
<i>Dried leaf vegetables, celery, mushrooms, edible plants, and herbs</i>	1.5	1.0	0.15	0.3	5.0
<i>Root vegetables, stem, bulb</i>	0.1	0.1	0.03	0.06	1.0
Pulses (dried) (excluding the items that are mentioned below)	0.2	0.1	0.03	0.12	1.0
Peanuts and soybeans	0.2	0.2	0.03	0.12	1.0
<i>Small berries</i>	0.2	0.05	0.03	0.06	1.0
<i>Fresh seaweed/alga</i>	1.0	1.0	0.5	1.0	1.0
<i>Dried seaweed/alga</i>	5.0	5.0	2.5	1.0	5.0

<i>Cocoa powder</i>	1.0	0.3	0.2	1.0	1.0
Cereal & Its products (excluding the items that are mentioned below)	0.2	0.1	0.03	1.0	1.0
<i>Wheat</i>	0.2	0.2	0.03	1.0	1.0
<i>Rice</i>	0.2	0.4	0.03	1.0	1.0
<i>Oily seeds</i>	2.0	0.5	0.4	1.0	1.0
<i>Meat &amp; Its products, including poultry and hunting</i> (excluding the items that are mentioned below)	0.1	0.05	0.2	0.02	1.0
<i>Beef, sheep, goats and chicken offals</i> (excluding the items that are mentioned below)	0.5	0.5	0.2	0.2	1.0
<i>Chicken liver</i>	0.5	0.5	0.2	0.5	1.0
<i>Turkey liver</i>	0.5	1.0	0.2	0.5	1.0
<i>Beef, goat and sheep kidneys</i>	0.5	1.0	0.2	0.2	1.0
<i>Fish &amp; Its products</i> (excluding the items that are mentioned below)	0.3	0.05	0.5*	1.0	1.0
<i>Tuna, anchovy, sardine, swordfish, shark and other carnivorous fish</i>	0.4	0.3	1.0*	1.0	1.0
Sea food	1.0	2.0	0.5*	1.0	1.0
Eggs and egg powder	0.1	0.01	0.03	1.0	1.0
Sugar	0.5	0.14	0.1	0.5	1.0
Salt	2.0	0.5	0.1	0.5	1.0
Infant/baby formulas (ready to eat)	0.02	0.0056	0.004	0.012	1.0
Infant /baby formulas (in powder)	0.08	0.02	0.015	0.5	1.0
<i>Infant/baby porridge</i> (ready to eat)	0.04	0.012	0.008	0.024	1.0
<i>Infant/baby porridge</i> (in powder )	0.08	0.02	0.015	0.5	1.0
Dietary supplement (excluding the items that are mentioned below)	3.0	1.0	0.1	1.0	2.0
<i>Dietary supplement made mainly from dried seaweed &amp; Its products</i>	3.0	3.0	0.1	1.0	5.0
Beverages (excluding	0.02	0.01	0.01	0.1	1.0

dairy products and the items that are mentioned below)					
Bottled water and mineral water	0.01	0.003	0.001	0.006	0.01
<i>Fruit and vegetable juices</i>	0.05	0.01	0.01	0.2	1.0
Nectars	0.05	0.01	0.01	0.2	1.0
<i>Raw tea</i>	5.0	0.1	0.05	0.1	1.0
<i>Ready to drink tea</i>	0.5	0.01	0.005	0.1	1.0
<i>Alcoholic beverages (no more than 2% alcohol)</i>	0.2	0.03	0.01	0.1	1.0

\* Percentage of methylmercury

\*\* If the total arsenic (organic arsenic and non-organic arsenic) exceeds the value listed in the table, please check the maximum concentration of the non-organic arsenic.

Analysis method is according to the latest edition of “Official Methods of Analysis of the Association of Official Analytical Chemists International”.

---

**New Ingredients that were approved/not Approved by the Israeli Ministry of Health for use in Dietary Supplements**

<b>Ingredient name</b>	<b>CAS number</b>	<b>Status of request</b>
Agmatine sulphate	2842-0-0	Denied
Alpha lipoic acid 600 mg/day	1200-22-2	Approved
Arabinogalactan 4500 mg/day	9036-66-2	Approved
Artemisia herba alba		Still in discussions
Astaxanthin 5 mg/day	472-61-7	Approved
Baccharis genistelloides Carqueja		Still in discussions
Betaine 1000 mg/day	107-43-7	Approved
Boron Boric Acid 2 mg/day	7440-42-8; 10043-35-3	Approved
Bupleurum chinensis root		Approved
Calcium phytate	3615-82-5	Still in discussions
Charcoal activated	7440-44-0	Approved
Chlorophyll and chlorophyllin copper complex 100 mg/day	11006-34-1	Approved
Crataegus oxycantha		Still in discussions
Cuscuta chinensis seeds		Approved
EGCG Epigallocatechin gallate 60 mg/day	989-51-5	Approved
Genisteine Pure added to dietary supplements	446-72-0	Denied
Glucan beta 1/3,1/6 - d - glucan 1200 mg/day	912-72-0	Approved
GUAR GUM GLUCOMANNAN NATURAL FIBER		Needs to add a remark: must drink a lot of water when consuming the product
Gynostemma pentaphyllum		Denied
Hesperidin 50mg/day	520-26-3	Approved
Hoodia gordonii P57		Still in discussions
Hydroxycitric acid 2800 mg/day	6205-14-7	Approved
Ilex pubescens radix		Still in discussions
Indole-3-carbinol	700-06-1	Denied
Inulin	9005-80-5	Approved
Lactoferrin	151186-19-5	Approved
L-alpha-Glycerolphosphorylcholine hydrate (GPC) 600 mg/day	28319-77-9	Approved
Leonurus heterophyllus above ground		Approved



parts		
Loranthus chinensis		Approved
Lutein / Zeaxanthin 20 mg/day	127-40-2; 144-68-3	Approved
Morinda cintrifolia Noni juice		No more than 50 ml per day
MSM - Methyl sulfonyl methane	67-71-0	Approved
Myrica rubra fruit juice		Approved
Piperine 5mg/day	94-62-2	Approved
Policosanol 40 mg/day	557-61-9	Approved
Polygala sibirica radix		Still in discussions
Quercetin 250 mg/day	117-39-5	Approved
Resveratrol 10 mg/day	501-36-0	Approved
Rutin 10 mg/day	153-18-4	Approved
Silicone dioxide 1500 mg/day	7631-86-9	Approved
Soy isoflavones 50 mg/day		Approved
Stannum Tin		Denied
Succinic acid 400 mg/day	110-15-6	Approved
Teucrium chamaedrys		Denied
Vanadium	7440-62-2	Denied

**Section VI. Other Regulations and Requirements:**

**1. Kashrut**

Any food marked with the word “kosher” shall also be marked with the name and location of the organization certifying the kashrut or the registered mark in Israel of the organization certifying the kashrut.

It is recommended to add to the word “kosher” the words “meat” “dairy” or Passover” “donations and have been set aside” “free from suspicion of ‘orla’ or third year fruit”, “not from the Sabbatical year”, etc. According to the nature of the matter and on the authority of the person certifying the Kashrut.

Meat products, including poultry meat, which are not “kosher”, non-kosher fish products and products made from non-kosher fish shall be marked with the words “non-kosher”. It is illegal to import non-kosher meat, including poultry, to Israel.

The size of the letters in the word “kosher” shall not be smaller than the minimum size of letters of the name of the product as stipulated in Table 1 above. The size of the letters denoting the name and location of the Kosher certified organization giving the certification shall not be smaller than the minimum size of the letters of the name of the manufacturer as stipulated in table 1.

Similar products, produced by one manufacturer, some of which contain the kashrut certification as

noted in paragraphs 12.1 and 12.2 of the Regulation and some of which do not carry this marking, shall have conspicuously different labels. This requirement does not apply to those products, which are marked “Kosher for Passover”.

As Israeli law stipulates that the council of the Chief Rabbinate of Israel is the sole authority responsible for determining whether a product is kosher, exporters of kosher products should ensure through their importing agents, that their kosher certification is accepted by Israel’s Chief Rabbinate.

## **2. GM Food labeling**

Labeling regulation for food products containing GM ingredients is expected to be implemented by the end of 2012.

According to the proposed law, it is suggested that labeling will be only required for food products that exceed the 0.9 percent of the food ingredients considered individually or of the total ingredients (same as the EU GM labeling regulation).

## **Section VII. Other Specific Standards:**

### **1. General**

It is the declared policy of the Government of Israel to adopt international standards wherever possible, and to implement mandatory standards related only to safety, health, and the environment. In practice, however, many products are still subject to mandatory standards some of which were designed to favor domestic producers over importers. As in the case of plywood, these local standards often specify in terms of design rather than performance. The Israel plywood standard effectively excludes most United States plywood from the market.

The Standards Institution of Israel (SII) is the agency responsible for the development of most product standards, compliance testing, and certification of products and industry quality assurance systems. For further information, interested firms should contact: The Standards Institution of Israel, 42 Levanon Street, Tel Aviv 69977; Tel: 972-3-6465154; Fax: 972-3-6419683. Email: General Information: [vered@sii.org.il](mailto:vered@sii.org.il). Web site: <http://www.sii.org.il>

Israel has not officially adopted ISO-9000 standards, although there is a growing preference for ISO-9000 standards among Israeli importers. This is especially important in the case of ingredients and raw materials destined for the production of export products.

In the past, most imported food products were subject to specified size (weight or volume) requirements which often excluded standard non-metric sizes used by United States companies. Late in 1998 the imposed metric weight and measure standards became voluntary, i.e. served as guidelines to manufacturers but ceased to be obligatory. It remains obligatory to denote on the package the contents in metric terms. Packages of a size which does not conform to the official standard must bear an indication of the unit cost of the product.

The Government of Israel requires that food and health products be registered with the Ministry of Health before they can be sold in the country. FDA approval for food and health care products is not mandatory, but Israeli importers prefer it as it accelerates the product registration process and import license approval. Product registration normally takes from 4-6 weeks if all documentation is in order.

### **Lists of Approved Plants, Seaweed and Mushrooms that can be used in food products and dietary supplements**

A) The following plants have been approved for use in food and/or food additives (the list was updated on May 3<sup>rd</sup> 2012)

<http://www.old.health.gov.il/Download/pages/34950411.xls>

B) The following Mushrooms have been approved for use in food and food additives:

[http://www.old.health.gov.il/Download/pages/Mushroom\\_add.xls](http://www.old.health.gov.il/Download/pages/Mushroom_add.xls)

[http://www.fao.org/docrep/007/y5489e/y5489e14.htm#p12883\\_435956](http://www.fao.org/docrep/007/y5489e/y5489e14.htm#p12883_435956) (only the ones that are listed as “Food” and/or “Edible”)

C) The following Seaweed have been approved for use in food and food additives:

<http://www.old.health.gov.il/Download/pages/SeaweedSimple0804.xls>

### **Section VIII. Copyright and/or Trademark Laws:**

#### **Application**

Any proprietor of a trademark used, or proposed to be used in Israel, may apply for registration of the mark. Collective marks and certification marks are also entitled to registration. Application may be made by the owner of the mark or by the owner’s agent. The agent must work in Israel and must present written authorization by the owner.

All applicants must present a local address for correspondence and contact, so that the Government of Israel generally advises foreign trademark owners to engage a local attorney to file their applications. The fee for a trademark application changes from time to time. At present it is approximately \$175. The term of protection for a trademark is seven years. This may be renewed indefinitely for periods of 14 years on payment of fees.

Case law in Israel gives priority of registration to the first local user of the trademark. Every application for trademark registration must specify goods falling in one class only, according to the International Classification of Goods and Services (ICGS). Under the terms of the Paris Convention, one who has made an application to register a trade or service mark in another signatory country has a right to claim priority for registration of the same mark in Israel for the same use. An application for registration of the trademark claiming such priority must be made within six months from the date of the first application in a Convention country. A draft unfair competition law has been submitted for consideration. It contains a substantial section on trade secrets which aims to clarify ambiguities

governing trade secrets as well as addressing appropriate remedies for their breach.

## **Enforcement**

Injunction relief, damages and forfeiture or destruction of the competing wares, are all available remedies under Israeli civil law. Criminal sanctions include imprisonment for up to a year and a fine of the local currency equivalent of close to \$5,000.

The Israel Patent and Trade Mark Office can supply information to interested parties on patents, registered designs and trademarks. Contact: Israel Patent and Trade Mark Office, P.O.Box 354, 91002, Jerusalem, Israel.

## **Need for a Local Attorney**

United States companies should seek professional legal and/or accountancy advice whenever engaged in complicated contractual arrangements in Israel. Companies, who wish to establish an office, invest, or apply for Intellectual Property Rights (IPR) registration in Israel, should seek professional legal advice. Companies may also wish to seek legal assistance when encountering trade or payment problems. A list of local law firms is available from the Consular Section of the United States Embassy, Tel Aviv.

## **Section IX. Import Procedures:**

*SPS and Regulatory Systems:* Four agencies are involved in Israel's food/livestock/plants safety supervision, including the National Food Control Service (FCS), which is part of the Ministry of Health, the Standards Institution of Israel, the Israel Veterinary and Animal Health Services and the Plant Protection and Inspection Services which are a part of the Ministry of Agriculture. The FCS is in charge of imported food licensing and is notorious for its difficult requirements on high-value food products. Depending on the product, both the Ministry of Trade and MOAG have responsibility for managing quota allocations under the FTA.

### **FCS summary**

- Food Control Services was established in 1968
- Control of all aspects of food in Israel. Responsibility:  
After fruit picking, slaughterhouse, reception of milk in dairy, fishery and imported food until consumption by customers

### **FCS goals and objectives**

- Public Health Protection

- Food Safety and Quality
- Priority in control according to Risk Management
- Encouragement of food processing according to HACCP Hazard Analysis Critical Control Points

### **FCS Head Office**

- Food Safety Policy establishment
  - Regulations
  - Standards
  - Procedures
- Centralization of reports
- Interpretation of the Data as policy management tool

### **Legislation**

- Public Health Ordinance (Food)
- Control and Commodities Services Law
- Business License Law
- Standards law
- Consumer Protection Order
- Free Import Order

### **Licensing by FCS**

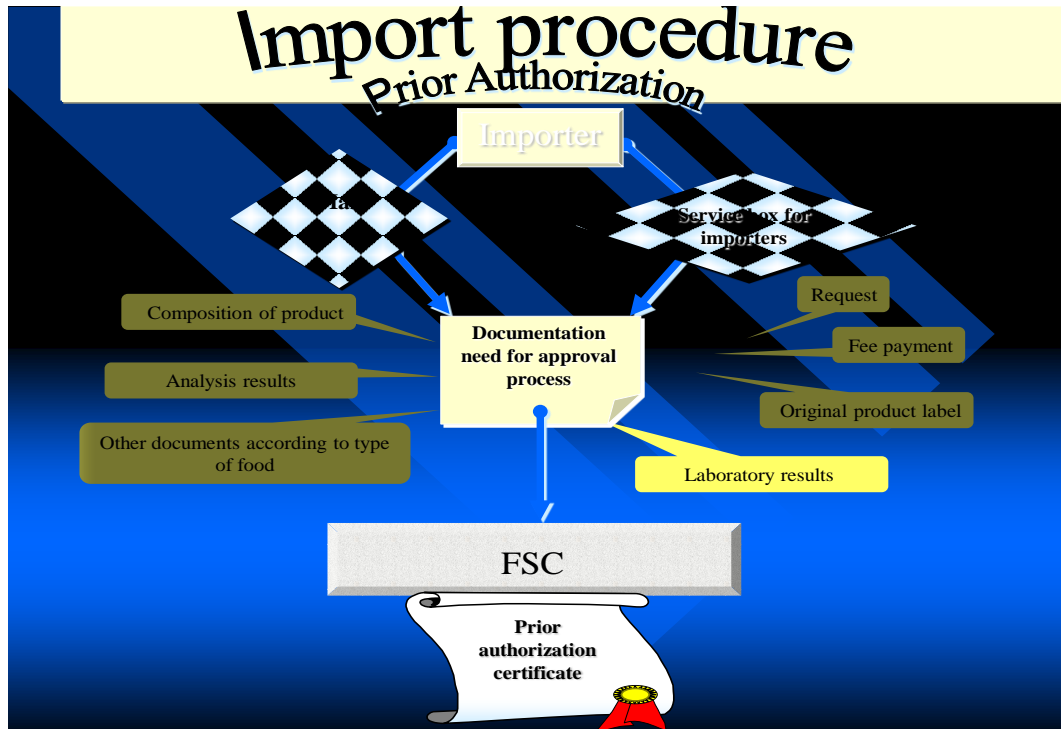
- All food products imported to Israel have to abide by all the official standards and regulations of the country:

The Public Health Regulations

Official Standards

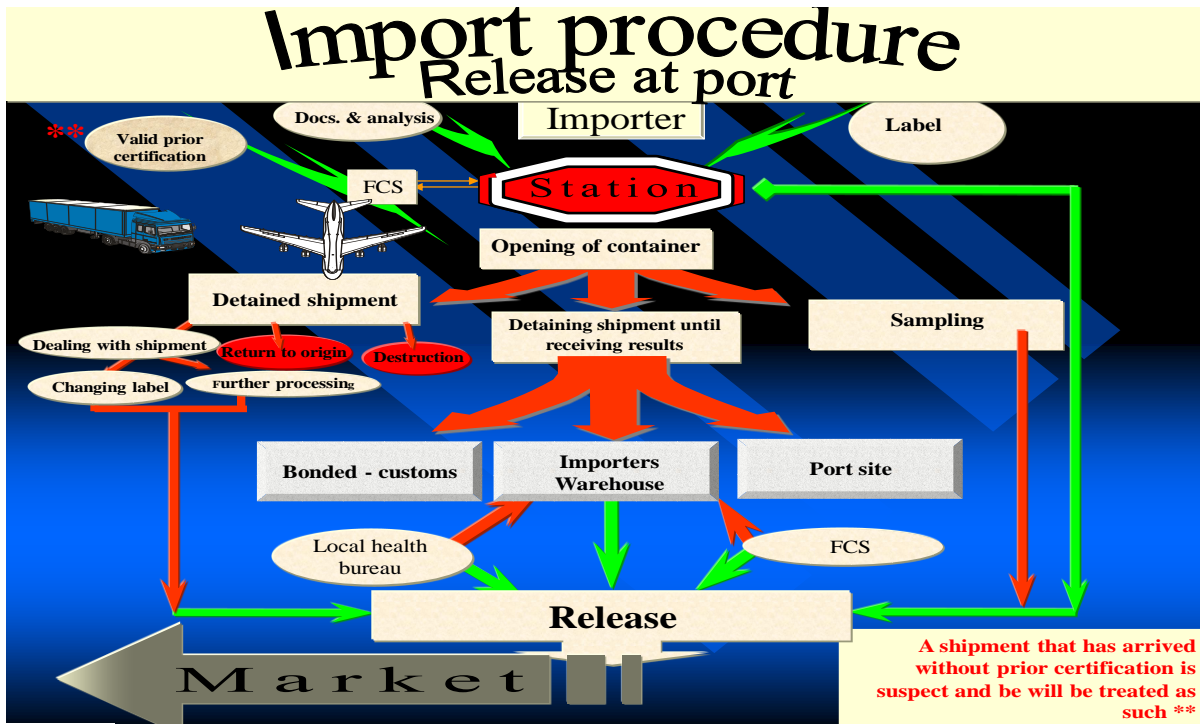
Relevant Directives of the FCS per food product

## Import procedure- Prior Authorization



Source: FCS

## Import Procedure – Release at Port of Entry



Source: FCS

\*\* Imported food products are divided into two groups – “sensitive” and “non-sensitive” products (see table 1).

The procedures for the two groups are as follows:

Importer Registration:

1. The importer must fill out an application that he is a qualified importer, and he declares that he or someone on his behalf has a warehouse for the purpose of storage. This procedure is used for the two kinds of products.
2. An importer of regular products has to fill out the following certificate: Importer Statement.
3. Following the importer certificates filling, he will receive an official importer certificate from the Israeli Food & Nutrition Services.

Product Registration:

1. Requires filing a preliminary application for authorization to import regular food products.

“Sensitive” Products:

Importation of these kinds of products requires the following procedures:

1. See section 1- importer registration.
2. A preliminary application for authorization to import food products, and a border station release application. The following certificates are required for the purpose of releasing the food products from the border station:

- a. original/copied official importer certificate.
- b. original/copied food certificate.
- c. shipment invoice.
- d. gate pass certificate.
- e. copy of the bill of lading and packing list.
- f. copy of the import tax.

**Table 1: “Sensitive” Food Products (may change in the future)**

1. Milk products, and milk products substitutes, including canned products
2. Meat and poultry products, and their substitutes, including canned products
3. Fish products and their substitutes, sea food, including canned products.
4 Food supplements: vitamins, minerals and herbs
5. Baby food, including infant formula, follow-up formula, baby porridge, puree baby food, biscuits baby food, fruit juice baby food,
6. Eggs products, including confectionery products that contain eggs
7. Canned food (under pH 4.5)
8. Gelatin products, including products that contain gelatin
9. Honey products according to the Israeli Honey Standards (SI 373)
10. Other food products that have to be storage in low temperature
11. Mineral water and other bottled water
12. Mushroom products, which mushroom is a main ingredient.
13. Food products for people with metabolic disorders (for people with PKU; Gluten-free food products; Lactose-free food products; Low calorie food products; Free of sugar food products)
14. Beverages that are based on mineral water
15. Food products for athletes
16. Mayonnaise and spreads that contain eggs
17. Fresh fruit and vegetables
18. Vitamins, minerals and amino acids, which is consumed by the food industry
19. Color additives for the retail market
20. Food products containing caffeine above 150 ppm (excluding coffee and tea)



21. Other kind of foods that the food and nutrition services decided that it's a "sensitive" food product
---

## **Import Licenses**

All import licensing requirements for U.S. made consumer and industrial goods have been eliminated under the United States – Israel Free Trade Area Agreement (FTAA) of 1985 and World Trade Organization (WTO) agreements. Imported food items require the approval of the Ministry of Health's Food Control Administration, which is also responsible for approval of labeling and packaging. All plant material (including dried fruits and nuts) requires import approval from the Plant Protection and Inspection Service. Unprocessed and unpackaged imported meat must be licensed by the Israel Veterinary Services (IVS) and originate in a plant which has been certified as approved by the IVS. Packaged meat and poultry for retail sale is subject to licensing by the Food Control Administration of the Ministry of Health. Israel law requires that all meat and poultry imports be certified kosher by the Rabbinical Council of the Chief Rabbinate or a body authorized by the Council. As an exception it is possible to import nonkosher beef offal. Israel's veterinary authorities ban imports of bone-in beef from countries where there is a danger of transmitting Foot and Mouth Disease (FMD) or Bovine Spongiform Encephaly (BSE), also known as the Mad Cow Disease.

## **A) Import Documentation**

### **1. Shipping documentation**

United States exporters to Israel must follow United States Government requirements regarding export control documentation. The Israeli Customs Services prefer that exporters use their own commercial invoice forms containing all required information including name and address of supplier, general nature of the goods, country of origin of the goods, name and address of the customer in Israel, name of agent in Israel, terms, rate of exchange (if applicable), Israel import license number (if applicable), shipping information, and a full description of all goods in the shipment including shipping marks, quantity or measure, composition of goods (by percentage if mixed), H.S. tariff heading number, gross weight of each package, net weight of each package, total weight of shipment, price per unit as sold, and total value of shipment. The total value of the shipment includes packing, shipping, dock and agency fees, and insurance charges incurred in the exportation of the goods to Israel.

The commercial invoice must be signed by the manufacturer, consignor, owner, or authorized agent. United States exporters should also double-check whether other documentation, including bill of lading and packing list, is required.

Fresh produce and seeds require a phytosanitary certificate (PC) issued by USDA/APHIS. Fresh and frozen meat and poultry products must be accompanied by an FSIS inspection certificate. The veterinary or phytosanitary requirements of the Israeli authorities are indicated on the import permit which must be obtained prior to contracting for the goods. Application for an import permit must be made by a resident of Israel.

## **2. United States Certificates of Origin for Exporting to Israel**

In order to benefit from the provisions of the FTAA, a special “United States Certificate of Origin for Exporting to Israel” (CO) must be presented to Israel Customs. The certificate does not need to be notarized or stamped by a Chamber of Commerce if the exporter is also the manufacturer. Instead, the exporter should make the following declaration in box 11 of the certificate:

“The undersigned hereby declares that he is the producer of the goods covered by this certificate and that they comply with the origin requirements specified for those goods in the United States -Israel Free Trade Area Agreement for goods exported to Israel.”

The actual forms are printed by a number of commercial printing houses in the United States. For further information on how to obtain them, United States exporters should contact the United States Department of Commerce Israel Desk Officer in Washington DC.

## **3. Approved Exporter Status**

It is possible for exporters to apply for a blanket CO, or “Approved Exporter” status. An “approved exporter” needs only to present an invoice which substitutes for the CO, and which contains an “approved exporter” number and a declaration that the goods comply with the origin requirements. Certification and notarization are not necessary.

## **4. “Approved Exporter” Authorization Procedures**

- a) A manufacturer or exporter who wishes to become an “Approved Exporter” should complete a declaratory form and present it to: Export Department, Israel Customs Services, 32 Agron Street, P.O. Box 320, Jerusalem. Potential candidates are United States firms with total annual exports to Israel of at least \$20 million who have an unblemished record with the Israel Customs Services.
- b) Israel Customs will check whether the manufacturer or exporter complies with the criteria and grant approval for “Approved Exporter” status. The approved exporter will be given an identity number to be stamped on all invoices. The approval is valid for six months after which the exporter should receive an automatic extension from Israel Customs. Exporters who do not receive an automatic extension from Israel Custom, must terminate use of the approval.

## **5. Compliance Procedures for Approved Exporters**

- a) The “Approved Exporter” should stamp the invoice with the firm’s identity number and add the following declaration:

“The undersigned hereby declares that the goods listed in this invoice were prepared in the United States of America and they comply with the origin requirements specified for those goods in the United

States - Israel Free Trade Area Agreement for goods exported to Israel.”

b) Invoices involving mixed goods: Separate invoices must be prepared for goods which do not comply with origin requirements and/or for which approval to operate as an “Approved Exporter” has not been granted.

## B) Import Requirement for Dairy Products

All milk products and their substitutes are within the non-regular products group (see annex 4). See annex 17 for import milk requirement. For the Annexes, please refer to the following link: <http://www.fas.usda.gov/gainfiles/200807/146295318.pdf>

All Israeli import regulations can be purchased through the U.S. Dairy Export Council 2101 Wilson Blvd., Suite 400 Arlington, VA 22201 ; Tel: 703-528-3049 ; <http://www.usdec.org/home.cfm?navItemNumber=82205>

## C) Baby Food Formula

In December 2009, the Israeli Ministry of Health published new directives for the handling of food compositions for babies (FCB) and food directed for complete nutrition. These directives suspend former directive/requirements.

Hereunder are the new directives:

### A. Imports

1. Each imported batch should be sampled for all required tests.
2. After sampling the shipment can be released for storage in the importer’s warehouse, conditioned that the importer have a proper warehouse, fitted for the storage of such kind of food and conditioned with the submittance of a bank guarantee and an obligation by the importer not to sell of the imported product, until the approval by the Import Division at the Food and Nutrition Services.
3. Public Health Laboratories are requested to forward the test results to the Manager of the Import Division with the MOH (Eng. Ruth Shimberg)
4. The required tests and the places where they can be executed are detailed below:

### A. Laboratory:

Test	Laboratories	Comments
K, Ca, Na, Fe, Zn, Cu, Mg	Public Health, Haifa	Up to 5 tests, weekly.
K, Ca, Na	Public Health, Beer Sheva	
Fe	Public Health, Abu Kabir	
Protein, Fat, Saturated Fat, Necessary Fat Acids	Public Health, Haifa	Up to 10 tests, weekly
Total Microbiology, Enterobacter	Public Health, Beer Sheva,	Up to 50 tests, weekly, Up

Sakazaki	Public Health, Haifa, Public Health, Abu Kabir	to 40 tests weekly, Up to 15 tests weekly
Vitamins: C, B1, B2, Folic Acid	Public Health, Abu Kabir	Up to 15 tests daily
Aflatoxins, B1, B2, G1, G2+M1, in milk+Ochrotoxin (in pulses and cereals)	Public Health, Abu Kabir	
Pesticides: chlorine organic, phosphor organic, carbamates	Control & Standards Institutes of pesticides, MOH, Jerusalem	
Heavy metals: Mercury	Control & Standards Institutes of medications	
Lead, Arsenic, Cadmium, Copper	Control & Standards Institutes of medications	
Selenium	Control & Standards Institutes of medications	
Pesticide residues, food based on dairy	Control & Standards Institutes of medications	

- B. Eye check and accompanied documents check should be executed for each batch, including the original form of the lab tests executed for each batch.
- C. All lab tests results should be forwarded to Eng. Ruth Shimberg, for the purpose of submitting an approval to release the shipment for marketing.
- D. The tests will be executed on the importer's account.

## **B. Local Production**

- A. A condition should be added to the Manufacturer license, in which he is demanded to test, in an authorized laboratory all the batches, following the list of tests above.
- B. The QA system in the plant should be inspected at least 4 times a year. In the frame of the inspection the existence of the required results should be checked and each deviation should be reported to the Regional Food Engineer and a recall should be executed, when needed.
- C. At the inspection visit the available batches should be randomly sampled and checked according the list above.
- D. A formal report on the results of the tests should be forwarded to Eng. Dorin Morero.
- E. The said above (B – D) should not prevent delivery of FCB samples for testing in laboratories approved by the Laboratories Department with the Public Health Services at MOH.

## **C) Preserved Meat Products**

In June 2006, the Standards Institution of Israel published a standard for Minced meat and minced meat products (SI 1188). The new standard permits the selling of packed fresh minced meat in Israel. Till now it was permitted to sell only packaged rozen minced meat.

Import requirements for the imports of preserved meat products are detailed below.

The further documents should be submitted when applied for an import license:

1. Kosher certificate from the Chief Rabbinate of the State of Israel (excluding imports to the Palestinian Authority).
2. Product Composition
3. Test results: Net weight
  - Water percentage
  - Fat percentage
  - Protein percentage
  - Vacuum test
4. Preservative content
5. Incubation test for 7 days 55C and 14 days 35C.
6. Product code and explanation to the code.
7. LACFC document for each size of package, filled up by the producer.
8. Origin Certificate of the meat.
9. An approval that the slaughterhouse is inspected by an authorized authority.
10. Veterinary Health Certificate that also refers to residuals and heavy metals.
11. Additional requirements from Preserved Beef:
  - Veterinary Health Certificate proving that the product is manufactured of cattle free of BSE.
  - Approval as for the age of the slaughtered cattle.

#### **D) Requirements for the Export of Pet Food from the U.S. to Israel**

In 2010, negotiations on the new requirements for the export of pet food from the United States to Israel were completed.

The following 4 documents were changed and approved:

- Annex 1B, *Model Official Certification of Plants Producing Pet Foods Intended for Export to Israel* (fill-able)
- Annex 2B, *Model of a Veterinary Certification to Accompany Pet Foods containing Ingredients of Animal Origin to Israel* (fill-able)
- Export of Pet Food to Israel: Information on Certificates and Inspection
- February 1998, FDA Guidance for Industry #67, "Small Entities Compliance Guide for Renderers," pages 7-11

The declarations on the certificates are endorsed as direct attestations therefore, an annual inspection, by APHIS Veterinary Services, of the manufacturing plant is required.

Significant changes include:

- Elimination of *USDA – Certificate of Ruminant Ingredient Utilization* - therefore, there are no limitations on the animal origin materials a pet food manufacture may have in their facility,
- The only ruminant origin materials not permitted in pet food for export to Israel are those the OIE Terrestrial Code recommends should not be traded:
  1. Tonsils and distal ileum from cattle of any age from a controlled or undetermined BSE risk country, zone, or compartment.

2. brains, eyes, spinal cord, skull and vertebral column from cattle that were, at the time of slaughter over 30 months of age originating from a controlled BSE risk country, zone, or compartment.
  3. brains, eyes, spinal cord, skull and vertebral column from cattle that were, at the time of slaughter over 12 months of age originating from a undetermined BSE risk country, zone, or compartment.
  4. Ruminant-derived meat-and-bone meal or greaves from a negligible BSE risk country where there has been an indigenous *case* of BSE, if such products were derived from cattle born before the date from which the ban on the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants had been effectively enforced.
  5. Ruminant-derived meat-and-bone meal or greaves from a controlled or undetermined BSE risk country, zone, or compartment.
- Dry & Semi-moist pet foods do not have to be tested within 2 weeks prior to export,
  - Certificates require the facility to list only the species of animal origin materials in pet food produced for export to Israel (Annex 1B) or the pet food being exported (Annex 2B)

Additional FYI information provided:

- The United States is classified as a controlled BSE risk country. Therefore, U.S. origin ruminant-derived meat-and-bone meal or greaves is not eligible for inclusion in pet food for export to Israel.

### **E) Import Guidelines Regarding BSE**

In March 2011, IVAHS notified new BSE Policy to WTO (G/SPS/N/ISR/9/Add.1), however the new requirements still create obstacles to this trade. In mid July 2011, the U.S. completed its technical comments on the new regulations and sent a response to the Israeli Veterinary Services. In addition to the U.S. response, 3-4 countries also sent their comments to the Israeli Veterinary Services.

IVAHS and APHIS are negotiating the BSE issue in order to open the Israeli market for American beef and live cattle. Currently the IVAHS needs to give their response to the US questionnaire submission.

### **F) Import of Wine and Alcoholic Beverages**

On July 17 2012, Israel WTO-TBT Enquiry Point notified to the WTO of revised TBT measure for Alcoholic beverages: Restriction on advertising and marketing of alcoholic beverages Law:

The law includes the following (currently it's only a draft):

- Differentiates between intoxicating beverage and strong intoxicating beverages (paragraph 1);
- Prohibits advertising any intoxicating beverages on billboards and in newspapers or any other printed materials intended for children and teenagers under 18 years old(paragraph 2);
- Prohibits promotion of strong intoxicating beverages together with any type of prize or with the right to participate in a competition or a prize winning lottery or as a prize during TV or radio shows (paragraph 3);
- Restricts advertising intoxicating beverages (paragraph 4);

- Restricts the amount of intoxicating beverage advertisements in newspapers (paragraph 5) and in the electronic media (paragraph 6);
- Requires adding a warning to all commercial advertisements (paragraph 7);
- Requires adding a warning label to the front of each container of intoxicating beverage (paragraph 8).

Following passage of this law the Minister of Health has formulated regulations for approval of the Knesset Economics Committee, which detail the requirements of the warning label mentioned in paragraph 8 of the law.

### **G) Import of Plants and Their Products – Import Permit**

baggage, is subject to permission by the Plant Protection and Inspection personal

Permits are required for importing propagation material, and biotic material. An import permit should be applied for on the proper form (according to import type), submitted to the Import Department of the PPIS at Bet Dagan, by mail or fax. The

#### **without a permit issued by PPIS.**

Information regarding import permits, phytosanitary requirements and the proper way of filling the application, may be received An Import Permit will be issued for an approved application.

additional statements – all according to the PPIS decisions. The statements should appear in the health certificate accompanying the shipmen When  
ordering vegetal material from abroad, a copy of the Import Permit should be sent to the

In case the application for Import Permit is denied, a denial letter will be sent, specifying

### **Import Permit for fresh produce, plants and plant products**

Application for Import Permit of plants (propagation material except seed, potted plants, etc.), fresh produce (fruits, vegetables, spices, flowers, ornamental branches), and plant products like dried flowers and ornamental branches, growth substrates, dry spices, nuts, etc., should be submitted on the proper form.

### **Import Permit for seed**

- Vegetables
- Field crops
- Flowers
- Spices
- Trees
- Ornamental plants

specified.

## Certificatio

The importation of such material is forbidden by the Plant Protection Law, Regulations for Importation of Plants – 1970, due to the risk involved of irreversible damage to man, to agriculture or to the environment. It is possible, however, to apply for a permit to import biotic material from a proven and reliable source, under restrictive conditions and in a limited amount, for purposes of research and

### **Botanical Names**

As part of the import procedure of import of plants and their products, a phytosanitary certificate is required. It is very important to use the correct botanical names.

Botanical Names - Hebrew-Latin-Common:

<http://www.ppis.moag.gov.il/NR/rdonlyres/1B8EBEC3-364E-4348-A688-B664781A7628/0/PlantNames2009eng.pdf>

### **H) Inspection of Animal Feed (done by the Plant Protection and Inspection Services)**

#### **Animal feed-- definitions**

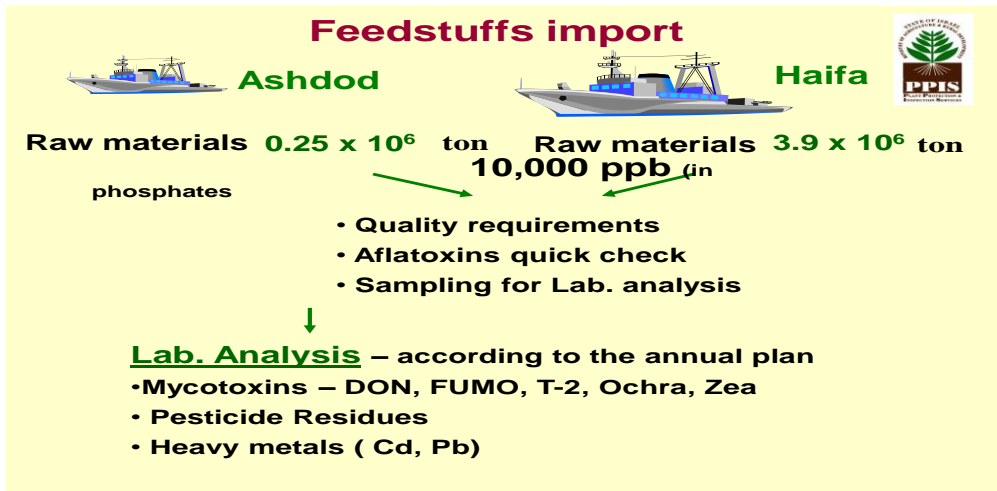
1. Major grains; 2) Minor grains; 3) Plant Products and By-products; 4) Animal Products and By-products; 5) Oils and Fats; 6) Feed Additives; 7) Pet Foods; 8) Complete Feedstuffs.

#### **Requirements for Quality and Safety**

1. Pesticide residues
2. Mycotoxins
3. Heavy metals

#### **Feedstuffs Import Procedure**





Source: Israeli Plant and Protection Services (PPIS)

### Mycotoxins in Grains, Risk Management Practices by the PPIS

**Mycotoxins in grains**

	Corn	Wheat	Barley	Oats	Rye	Soya
Aflatoxin	+++					
Ochratoxin	++	++	+++	++	+	+
T-2, DAS	+	+++	++	+		
Deoxynivalenol	++	+++	+	++		
Zearalenone	+++	++	+	+		
Fumonisin	+++					
Ergot			+		+++	

+++ = high probability of being contaminated

+ = low probability of being contaminated

But, it depends very much on the origin of the grains!

+++ = בדיקת 100% מדגם

++ = בדיקת 50% מדגם

+ = בדיקת 25% מדגם

Source: PPIS

### Mycotoxins in Grains – Inspection Procedures which are performed by the PPIS Laboratory

156

## מדינת ישראל

משרד החקלאות ופיתוח הכפר – השרותים להגנת הצומח ולביקורת  
 הקריה החקלאית ת.ד. 78, בית דגן 50250 טל: 03-9681555 פקס: 03-9681582  
[WWW.PPIS.MOAG.GOV.IL](http://WWW.PPIS.MOAG.GOV.IL) תחום כימיה  
 המחלקה למספוא



### הוראות בדיקה למיקוטוקסינים במעבדה

מוצר	Aflatoxins	Ochratoxins	Don	T-2	Zearalenon	Fumonisin	Cadmium	Lead
1) חיטה + מוצרי חיטה מעובדים - Wheat	1/10	1/2	1/1	1/1	1/2	----	1/2	1/1
2) תירס + מוצרי תירס - Corn, Maize	1/5	1/2	1/2	1/4	1/1	1/1	1/2	1/2
3) שעורה - Barley	1/10	1/1	1/4	1/2	1/4	----	1/2	1/2
4) שבולת שועל - Oats	1/10	1/2	1/2	1/4	1/4	----	1/2	1/2
5) שפון - Rye	1/10	1/4	----	----	----	----	1/2	1/2
6) כוספת סויה - Soy meal	1/10	1/4	----	----	----	----	1/2	1/2
7) גרעינים מינוריים - Other grains	1/5	1/10	----	----	----	----		
8) מזונות לחיות מחמד - Pet food	1/5	1/10	----	----	----	----		

### הוראות בדיקה למתכות כבדות

כל דוגמא שנייה מתוך כל הגרעינים השלמים

הערה: כל מוצר אורגני יבדק לנוכחות מיקוטוקסינים רלוונטים (1/1).

הערה: דוגמאות של גרעינים שלמים (1-6) ודוגמאות מוצרי תירס מעובדים נבדקים במילי.

הכניסה לנוכחות אפלאטוקסין. בדיקת המעבדה (1/5 – תירס; 1/10 – בכל שאר המוצרים) באות לאמת את תוצאות הבדיקה בנמל.



\*\* 6) Soy meal ; Other grains ; 8) Pet food

Source: PPIS

## Pesticide Residues in Feedstuffs, MRLs

# מדינת ישראל

משרד החקלאות ופיתוח הכפר – השרותים להגנת הצומח ולביקורת  
 הקריה החקלאית ת.ד. 78, בית דגן 50250 טל. 9681555-03 פקס. 9681507-03  
 WWW.PPIS.MOAG.GOV.IL



עמוד 9 מתוך 16

## נספח 3

### שאריות חומרי הדברה במוצרי מספוא Pesticide Residues in Feedstuffs רמה מרבית

שם החומר	קוטלי חרקים זרחניים אורגניים	קרמטים	חמרי אידוי	קוטלי חרקים פחממנים כלוריים
Azinphos Methyl	200 ppb	50 ppb	Hydrogen Phosphide	Aldrin + Dieldrin
Diazinon	100 ppb	100 ppb	Methyl Bromide	Chlordane
Dichlorvos	2000 ppb	100 ppb		DDT + Derivatives
Dimethoate	100 ppb	50 ppb		Endosulfan
Demeton – S-Methyl	200 ppb	50 ppb		Endrin
Ethion	100 ppb	500 ppb		H.C.H. (Other than Gamma isomer)
Malathion	8000 ppb			H.C.H. (Gamma isomer)
Methamidophos	100 ppb			Heptachlor + Epoxide
Methidathion	200 ppb			Methoxychlor
Monocrotophos	50 ppb			
Parathion	50 ppb			
Phorate	50 ppb			
Phosphamidon	100 ppb			
Pirimiphos Methyl	10000 ppb			
Terbufos	100 ppb			
Trichlorfon	100 ppb			
Vamidothion	200 ppb			

#### הערה:

- הרשימה של החומרים ורמותיהם הני"ל נדרשת כהצהרה בסיסית.
- בנוסף יש לבדוק את המפורט בתקנות בריאות הציבור (מזון) (שאריות חומרי הדברה) (תיקון), התשס"ב 2002 באתר: [www.moag.gov.il/ppis](http://www.moag.gov.il/ppis)
- בנוסף יש לבדוק המהדורה האחרונה של Codex Alimentarius של [www.Codexalimentarius.net/mrls](http://www.Codexalimentarius.net/mrls)



U:\מעבדות\תחום כימיה\מספוא\אירישום ופיקוח\125-2007\12.07\125-2007-נהלים והוראות עבודה\U.doc



### • Maximum levels for heavy metals

Mercury (Hg)	100 ppb
Lead (Pb)	100 ppb
Arsenic (As)	2000 ppb
Cadmium (Cd)	500 ppb (in feedstuffs) 10,000 ppb (in phosphates)

### • Maximum levels for mycotoxins in feedstuffs

Aflatoxin (total)	20 ppb
Deoxynivalenol (DON)	2500 ppb
Diacedtoxyscirpenol (DAS)	200 ppb
Ochratoxin	300 ppb
T-2 toxin	200 ppb
Zearalenone	1000 ppb
Fumonisin	15,000 ppb for grains 30,000 ppb for plant by-products

- **FEEDSTUFF ADDITIVES**

**Dossier to be submitted to the Advisory Committee to the Director of PPIS on feedstuffs additives**

- 1) Proposed name of additive, name of applicant, name of the producer, place of production.
- 2) Type of additive:
  - [a) Preservative b) Amino acid, c) Microorganism, d) Vitamin, e) Mineral, f) Antioxidant, g) Enzyme, h) Flavoring agent, i) Homeopathic agent, j) other ]
- 3) Physical State.
- 4) Composition (active substance, other components, impurities).
- 5) Manufacturing process.
- 6) Specifications concerning the active substance:
  - a) Generic name (IUPAC), CAS No.
  - b) Formula, molecular wt.
  - c) If the active substance is a fermentation product - qualitative and quantitative composition of the main components.
  - d) Degree of purity, list of impurities
  - e) Physical properties- melting point, boiling point, decomposition temp, vapor pressure, solubility in water.
- 7) Physico - chemical properties of the additive:
  - a) Stability on exposure to light, temperature, moisture, oxygen.
  - b) Stability during preparation of premixes and feeding stuffs.

**PPIS procedures for the import of feed for animals:**

The following certificates are required for the purpose of releasing the shipment from the border station: A) “Request to import feed for animals and its products” (PPIS certificate) ; B) Import Data: grain kind, name of the ship, country of origin, name of the importer and name of the producer; C) The shipment must be accompanied by a Quality and Health certificates which were issued by authorized foreign Laboratories.

The certificates must contain the following: 1) Quality Requirements: Including label indicating the name of the product, percentage of wetness, net weight of the product, whole grains percentage,

foreign material percentage; 2) Health Requirements: According to the National Maximum Residue Limits. This list is based whenever appropriate on the Codex Alimentarius limits.

The health certificate should include the following data: level of pesticides, fungicides, steaming material, heavy metals, and radio activate radiation.

D) Certificate of origin; E) Importer Statement if the feed for animals is containing genetically modified organisms; F) Importer statement that he or someone on his behalf has a warehouse for the purpose of storage. The quarantine inspector will check the shipment and the accompanied certificates at the port of entrance, and will test for aflatoxins. In addition, the inspector will send a sample of the shipment to the Plant Protection and Inspection Services (PPIS) laboratory for further examination. The shipment will be released after the inspector finishes all his tests. In case of missing certificates or unsuccessful test result, the shipment will be held back at the port for further assessment.

## **I) Organic Food and Agricultural Products**

Plant organic produce sold in the State of Israel (imported or locally manufactured) is required to comply with the law Regulation of Organic Produce, April 2005 - and it's regulations.

<http://www.ppis.moag.gov.il/NR/rdonlyres/E1B630C4-6EFC-4F79-8D9C-961FDB2FC30D/0/organiclawandregulations.pdf>

In addition, in August 2006, the PPIS published the “National Standard for Organically Grown Plants and Their Products”

**The USDA organic certification is not accepted in Israel. Israel accepts the EU organic standard as equivalent to the Israeli organic standard.**

This Standard is an updated version of the Israeli Standard published in 2001. The standard applies only to organic produce of plant origin and is in compliance with EEC Regulation 2092/91 and its amendments. Its international compatibility enables the Israeli organic fresh and processed products to be in compliance with agreed international criteria and thus, guarantee safe and credible organic production for export and for the domestic market.

The updated Standard clearly defines the minimum requirements for organic produce and products of plant origin, and for their labeling with the word “organic” and with the organic logo. It also defines rules for the use of logos of Inspection Bodies accredited by the PPIS to control organic production in accordance with this Standard. This Standard is an official and obligatory document, aimed at ensuring standardized implementation of the organic agriculture objectives by:

- Enhancing biological activity within farm systems;
- Preservation and improvement of soil fertility for future generations;
- Maintaining, as far as possible, a closed production cycle;
- Reduction of agriculture-caused environmental pollution;
- Minimizing the use of non-renewable natural resources;
- Protecting the natural environment and preserving it.

The Standard provides an efficient and recommended working tool for organic production designated for export as well as for the domestic market.

PPIS Organic Standard –

<http://www.moag.gov.il/NR/rdonlyres/9030C248-0339-493C-B47C-F60E1C8458DB/213/OrganicStandardPlantsEnglishAugust06.doc>

Recently the Israeli Standards Institution updated standard 1145 Annex C –  
**Labeling a Food Product Called “Natural” or an equivalent Title**

Labeling a food product, as whole or its ingredients as “Natural” or by using an equivalent title, will be subordinated to the detailed following. Calling a product “Natural” does not mean that special nutritional virtues can be attributed to the product.

**C-1. Labeling a Food Product by the title “Natural”**

It is allowed to label as “Natural”, with no accompanying words, a single food product or its fragment, which is not a blend of foods, which is free of additional Ingredients and which has not passed different processes from the processes detailed below:

- aeration
- agglomeration (with no chemical change and without chemical additive)
- blending of a single food product, or part of it, of different sources
- centrifugation
- chilling
- freezing
- size decreasing (including by cutting, coarse milling, crushing, milling, grinding)
- churning
- homogenization
- cleaning (without chemical change)
- concentration
- “manual’ deboning
- fat removal (without chemical change)
- sprout removal
- dehydration (including by freezing)
- Enzymatic fraction
- fermentation
- filtration
- clarifying (without chemical change)
- flocculation
- forming
- flaking
- thermal treatment (including baking, scalding, boiling, cooking, micro-wave, pasteurizing, sterilizing, roasting),
- ripening, maturing (without chemical additive)
- melting, defreezing
- peeling (without a chemical agent)

- pressing
- puffing
- cheesing (without chemical additive)
- separation (including sieving, trimming, decantation)
- soaking
- inert gas treatment (carbon dioxide, nitrogen packing)
- extrusion

**C-2. Labeling Food Ingredients by the term “Natural”**

Labeling of food ingredients by the term “Natural” (see sub article 8.2) or by an equivalent title, will be as follows:

**C-2.1 “Natural Ingredient” definition**

Natural ingredient – an ingredient that was produced of a food product that is allowed to be called “Natural”, according to article C-1, using the production methods mentioned in article C-1, and also by using sometimes, extraction or reconstruction or refining, during the production process, conditioned that the ingredient has not chemically changed, during the production process.

**C-2.2** A food product can be labeled “Natural Ingredients” if it was produced by blending two or more “natural ingredients” (as were defined in article C- 2.1) and which does not contain ingredients which are not “natural ingredients”, however it is prohibited to label it as “Natural” food product.

**C-2.3** A food product which contains an ingredient which is not a “natural ingredient” (e.g.: artificial flavor) can not be labeled “natural” or “natural ingredients”, but it is allowed to mention, in the detailed ingredient list only, the word “natural” to each ingredient, which is a “natural ingredient”, as defined in C-2.1.

**C-3 Food Ingredients Labeling by the title “Natural Like”**

Labeling food ingredients as “Natural Like Ingredient” (see article 8.2), will be as following:

**C-3.1 “Natural Like Ingredient” Definition:**

Natural Like Ingredient – an ingredient that has been produced synthetically and is identical in its chemical formation and content to the “natural ingredient”.

**C-3.2** Labeling an ingredient or ingredients as “natural like” is allowed only in the ingredients list.

On September 1<sup>st</sup>, 2008, the new Organic Law came into force, which only encompasses all organic foods deriving from plant sources. According to the law, each consumer can search for a uniform organic symbol on organic products, and know with certainty that every product carrying it was indeed grown and produced according to the organic Standard, and is supervised by one of the three authorizing and control bodies which the Ministry of Agriculture and Rural Development has appointed for inspection of organic produce (Agrior, Skal Israel, and The Institute of Quality and Control (IQC)).

## Israeli Organic Symbol:



## J) Spices

In recent years local consumption of fresh and processed spices has increased significantly.

On October 31<sup>st</sup> 2008, Israel WTO-TBT Enquiry Point notified to the WTO of revised TBT measure for Ground paprika (HS 0904.20): Description of content: Revision of the Mandatory Standard SI 468 dealing with ground paprika.

A copy of the proposed draft amendments is available at the FAS post in Tel Aviv:

Email: [agtelaviv@usda.gov](mailto:agtelaviv@usda.gov)

## K) Vegetable Oils

Some vegetable oils are imported as crude and refined domestically – both by crushers and by large manufactures of margarine, snacks and other foodstuff. Consumption of vegetable oil has increased significantly in recent years, especially canola oil and olive oil.

On April 2010 the Israeli Standards Institution published a notice of revision for SI 191. This Standard applies to oil produced from the fruit of the olive tree (*Olea europaca* L.), and suitable for use in food with no additional treatment. The new amendment is based in part on the IOC Standard (hereunder, “IOC Standard”) for olive oils and olive-pomace oils. The IOC Standard is updated from time to time, and this Standard – SI 191 – does not quote, therefore, quantitative provisions, but quotes references to the appropriate provisions of the latest version of the IOC Standard.

On September 16<sup>th</sup> 2008, Israel WTO-TBT Enquiry Point notified to the WTO of revised TBT measure for Olive oil (HS 1509): Description of content: Revision of the Mandatory Standard SI 191. This standard adopts the latest version of the International Olive Oil Council's (IOOC) document regarding the trade standard applying to olive oils and olive-pomace oils.

The Delegation of the European Communities prepared an unofficial translation into English of the document referenced in this notification. The translation is available at:

[http://members.wto.org/crnattachments/2008/tbt/ISR/08\\_3284\\_00\\_et.pdf](http://members.wto.org/crnattachments/2008/tbt/ISR/08_3284_00_et.pdf)

## L) Fish and Fish Products Import and Distribution in Israel



- **Stage 1**- Food Control Services Veterinary Department (FCSVD)
  - Annual Permit
- **Stage 2** – Border Inspection Point (BIP)
  - National Permit for distribution of the cargo
  - Rejection of the cargo
- **Stage 3** – Municipal Veterinary Inspection Point (MVIP) and the 7 health districts
  - Approval for local distribution
  - Rejection of the shipment

**Stage 1: Food Control Service Veterinary Department – Annual Permit**

Criteria for prior annual approval permit:

- Importer must be registered in FCSVD (government procedures)
  - Signed declaration that importer is familiar with all regulations and guidelines regarding the product that he/she intends to import and is able to implement a recall if necessary.
  - Contract with a certified (by FCSVD) cold storage facility.
- The manufacturer must be:
  - HACCP-certified.
  - The manufacturer is certified by an External Competent Authority (for this topic, the External Competent Authority includes the State of Israel), which distributes the information (results and conclusions) in an open forum (internet) which is available to the public and regulator.
- The fish is not harmful to human health.
- A sample label must be provided showing the scientific and commercial name (IS 1145).

**Copy of the Annual Permit:**

“ሚኒስቴር ገዢ”  
 “የግብርና ጽ/ቤት”  
 “አዲስ አበባ”



ግብርና ጽ/ቤት  
 (1990 ስም ለግብርና ጽ/ቤት ስም ለግብርና ጽ/ቤት)

“የግብርና ጽ/ቤት”  
 “አዲስ አበባ”  
 “የግብርና ጽ/ቤት”

1.1.2008

5 / 2008

“የግብርና ጽ/ቤት”

Tel nm		Name and address of the importer				ግብርና ጽ/ቤት
ግብርና ጽ/ቤት	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት
EC/FDA approval	country	Name and approval nm of the producer	Form of packaging	Form of distribution	Product definition (fish common name, form of processing)	1
-	-	-	-	-	-	2
-	-	-	-	-	-	3

1.1.2009	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት
312491	ግብርና ጽ/ቤት	ግብርና ጽ/ቤት

“የግብርና ጽ/ቤት”  
 “አዲስ አበባ”

**The Annual permit consists of:**

- Unique number – new every year
- Importer’s name, address and telephone
- Product definition (fish name and form of processing)
- Form of distribution (wholesale, raw material..)
- Form of packaging (IWP, IVP, block...)
- Country of manufacture
- Manufacturer’s name
- List of specific accompanying laboratory examinations:
  - Depends on the fish – ex. Tuna – mercury
  - Depends on the fish’s origin:
    - Aquaculture – veterinary drug residues
    - Norway – government declaration #
    - China - lab tests
- List of specific laboratory test to be done for every container
  - TVBN only frozen raw fish
  - Organoleptic examination

**Stage 2: Border Inspection Point: Permit for National Distribution number or Rejection of**

## the Cargo

### **Stage 2.1** - Verifying correlation of the documents in shipment portfolio

- Permit to transfer the container from the port
- Rejection of the shipment

### **Stage 2.2** – Sampling

- Laboratory examination

### **Stage 2.3** – Analyzing laboratory data

- Issue Permit for National Distribution
- Rejection of the cargo

### **Stage 2.1- Verifying correlation of the documents in shipment portfolio**

- Annual prior approval permit - validity
- Veterinary Health Certificate – only original,
  - date of issue must be before no more than 48 hours than date “shipped on board” on Bill of Lading
  - Correlation with invoice
  - Correlation with Annual Approval Permit
    - Fish name
    - Manufacturer’s name and number
    - Special requirements Mentioned on Annual Approval Permit
- Actual label with:
  - scientific and commercial name for fish
  - Lot number – unique for every container
- Temperature recordings - start date not later than 48 hours than the date on the Veterinary Health Certificate and last recording date not more than 48 hours before the date of application for BIP
- Invoice
- Test reports as request on Annual Approval Permit
- Bill of Lading
- Tax payment

Every irregularity in paperwork will be discussed with the regulator responsible for import in the central office:

- Acceptance of irregularity
- Detention and Completion of documentation
- Rejection of the cargo (e.g. temp. recording)

### **Stage 2.2 - Sampling**

Sampling plan depends on:

- Sample size- total weight of the product, the number of packages and physical check during sampling
- Test types - Requirements on the Annual Permit and physical check during sampling (TVBN, Organoleptic, microbiological, histamine, % glazing, food additives - polyphosphates)

### **Framework for Sampling:**

- Every container is checked
- Frozen fish – laboratory tests
- Fresh fish – at the border
- Ready to eat - laboratory tests
- screening tests
  - Food Chemical residues
    - Heavy metals
    - Drug residues
    - Pesticides
- Strict Sampling – double amount
- Repeated Sampling - double amount
- Testing only in accredited laboratories

### **Stage 2.3 – Analyzing laboratory data**

#### **Veterinary inspector decision:**

- Test reports correlate (government procedures and/or regulations)
  - Permit for national distribution of the shipment
- Test reports do not correlate
  - Shipment Detention and decision (with importer and chief veterinary inspector for food):
    - Re - sampling
    - Shipment re-export
    - Shipment destruction

#### **Test limits**

Regulations and government procedures (guidelines):

- TVBN < 40 mg/kg
- Organoleptic – 100% pass
- Histamine – 200 ppm
- Microbiology:
  - Listeria Monocytogenes – ND in 25 gr.
  - Salmonella – ND in 1 gr.
  - TPC –  $10^6$ /gr.
  - Coliforms – 1000/gr.

- Staphylococcus aureus – 100/gr.
- Sulfate reducing Clostridia– 50/gr.
- Parasitology – max. 2/fillet
- Polyphosphate <0.5%
- % glazing <20%
- Correct labelling

• **Stage 3 – Municipal Veterinary Inspection Point (MVIP) and the 7 health districts**

Municipality Veterinary Inspection Point –Inspection prior to local distribution

Approval for local distribution

Detention of the shipment – clarification with FCSVD

Rejection of the shipment

General:

Every shipment (truck) with food of animal origin must be accompanied by veterinary certificate

Every shipment must go via Municipality Veterinary Inspection Point

**Points for inspection:**

- Veterinary certificate
- Refrigerated car license
- Temperature verification
- Labeling verification

**M) Honey and honey products:**

**Description of content:** Revision of the Mandatory Standard SI 373. The major differences between the old version and this

new revised draft standard are as follow:

- Adds new definitions (paragraph 1.3.7) and requirements (chapter D) for honey products;
- Removes honeydew honey from the standard's scope (paragraph 1.1);
- Updated paragraph 2.3 dealing with marking and labeling;
- Updated paragraph 2.4 dealing with packaging;
- Amends paragraph 3.3 dealing with content requirements by updating some of the test methods;
- Removes the definition and the requirements of fresh honey.

<http://www2.moital.gov.il/cmstamat/rsrc/tkina/SI373.pdf> (the document is in Hebrew)

**N) Medical Food Imports: The following is the list of the requirements for importing Medical**

## Food in Israel

<p>The following is the List of the Requirements for <b>Registration of Medical Food in Israel</b></p>	
<p><b>Original documents from authorized agencies:</b></p>	
✓	GMP or HACCP+ISO 9001 or ISO 22,000 certificates.
✓	Free Sale Certificate.
✓	Official certificate that the manufacturing site is under supervision of an appropriate agency
<p><b>Original documents from the manufacturer:</b></p>	
§	<p>QQ composition (Qualitative and Quantitative composition) of the finished product. Please note: It is required to specify the full chemical name of all the components and not the commercial name (e.g. – "Maltodextrin" and not "Maltodextrin <b>DEM DE15</b>"), abbreviations are not allowed (e.g. – Syrup and not "Syp"), Vitamine &amp; minerals name will be same us in the <u>Codex CAC/GL 10-1979</u> premixes should not be listed separately, the heading should state "composition of the finished product" &amp; all food additive (marked in Europe with an E letter) should be listed using the E marking.-THE LEVEL OF ALL INGREDIENTS G/100 GR</p>
✓	Cholesterol statement
✓	Nutritional Information (value) 100 gr/100 ml/ 100 kcal
✓	Separate declaration regarding the density of the product (if RTF) <i>Solids</i>
✓	Separate Shelf life declaration.
✓	Separate statement for the sweeteners in mg/kg <i>mg/solids</i>
	Separate declaration for the presence of contaminant :
	Food contaminates such as: Heavy metals, radiation and so on.
	Remnants of insecticides.
	Remnants of medicine in general and especially antibiotic.
✓	Microbiology -test
✓	Separate declaration regarding the appropriate age groups to use the product, and for which disease/metabolic disorder the product is intended.- AGE GROUP
	Preparations and instructions for use.
✓	Explanation of manufacturer codes (such as: date of production, batch number and so on).
✓	Product specifications, i.e. the <u>upper and lower</u> limits of each ingredient which is listed on the label.( 100 gr/100 ml/ 100 kcal)
✓	lactose /gluten free declaration(if the product is lactose/gluten free) declared on the label
	For cans – Indication of the pH (can be part of 5 above); for any product with pH above 4.5, a special form that describes the manufacturing process is required (form-4).
✓	<b>5 original copies of the label.-English labels</b>
✓	<b>2 samples of the product .</b>
	If a certain part of the dossier exceeds one page, then it should state " <u>page No. XX out of YY</u> ". Please do not number the entire dossier in a consecutive manner.
	All documents from the manufacturer should include: the <u>date, manufacturer logo and full address</u> (street's name, street's No. and state) and be <u>signed and stamped</u> .
	The signature should include the <u>printed name, position &amp; handwritten signature</u> of the appropriate personal.
	Please note: the <u>manufacturer name and address</u> should be <u>identical</u> throughout the dossier and also on the label.

O) The following link summarizes all TBT notifications that Israel submitted to the WTO in

**2012:** <http://tbtims.wto.org/web/pages/search/notification/BasicSearch.aspx>

**Appendix I. Government Regulatory Agency Contacts:**

**Israel WTO-TBT Enquiry Point**

Ministry of Industry, Trade and Labor

Tel: + 972-3-7347502

Fax: +972-3-7347626

E-mail: [Yael.Friedgut@moital.gov.il](mailto:Yael.Friedgut@moital.gov.il)

**Food Control Service**

**Ministry of Health**

12 Ha'arba'a St.

64739, Tel Aviv

Israel

Web site: <http://www.health.gov.il/english/>

Contact: Ms. Ruth Shimberg

Tel: 972-3-6270112

Fax: 972-3-6270126

**Israel Veterinary and Animal Health Services (IVAHS)**

Dr. Shlomo Garazi

Chief Import & Export Veterinary Officer

Veterinary Services and Animal Health

P.O. BOX: 12

Beit Dagan 50250

Tel: +(972) 3 968 649

Fax: +(972) 3 960 5194

E-mail: [shlomoga@moag.gov.il](mailto:shlomoga@moag.gov.il) \_

**Plant Protection & Inspection Service (PPIS)**

P.O. Box 78

50250, Bet Dagan

Israel

Contact: Ms. Miriam Freund, Director

Tel: 972-3-9681561

Fax: 972-3-9681582

E-mail: [miriamf@moag.gov.il](mailto:miriamf@moag.gov.il)

Web Site: [www.ppis.moag.gov.il/PPIS/SiteEnglish/SiteinEnglish/](http://www.ppis.moag.gov.il/PPIS/SiteEnglish/SiteinEnglish/)

**Standards Institution of Israel**

42 H. Levanon St  
69977, Tel Aviv  
Israel

Web Site: [www.sii.org.il](http://www.sii.org.il)

General Information: E-mail: [vered@sii.org.il](mailto:vered@sii.org.il)

Tel: 972-3-6465154 ; Fax: 972-3-6419683