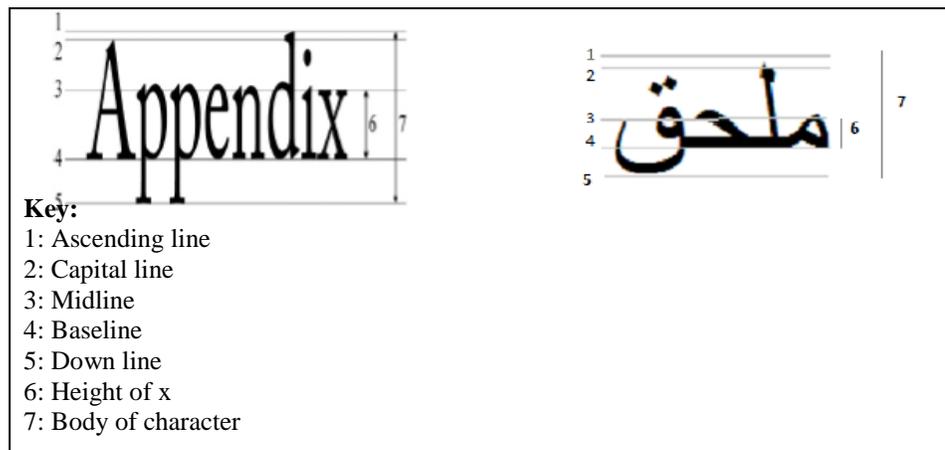


Guideline Document for Morocco-specific Labeling Requirements (in addition to FSIS requirements)

*Note: Exporters should work closely with their importers to ensure that all Moroccan labeling requirements have been met, as this is just a guide to assist with the process.

- The product information must be written in Arabic and possibly in one or more other languages without any abbreviations other than those provided for in the specific regulations for the product concerned or in the provisions of the international conventions to which the Kingdom of Morocco is a Party. May be [exempted by order of the Minister of Agriculture](#), the use of the Arabic language in terms of their labeling, certain products imported or intended for a particular clientele and some drinks made locally.
 - This must be printed in a body of character whose height as defined in Appendix III of Decree n°2-12-389:
 - The letter « ميم » in the case of the Arabic language must be equal to or greater than 1 mm, except in the case of packages or containers whose largest face is less than 80 cm² for which a height of less than 1 mm may be permitted without it being less than 0.7 mm;
 - The letter « x » in the case of a foreign language must be equal to or greater than 1.2 mm, except in the case of packaging or containers the largest surface of which is less than 80 cm² for which a height of less than 1.2 mm may be permitted without being less than 0.9 mm.



- May be **exempted** by order of the Minister of Agriculture, the use of the Arabic language in terms of their labeling. Certain products imported or intended for a particular clientele and locally produced beverages, which are **exempt** from the use of the Arabic language in terms of their labeling are as follows:
 - The imported products designated below:
 - Products used as raw materials for processing or repackaging;
 - Food and beverage products intended for particular nutritional uses;
 - Food supplements;
 - Food products destined for the diplomatic corps resident in Morocco;
 - Food products imported under certain customs procedures (temporary admission and transit) in accordance with the regulations in force;
 - Products for sporting, cultural or trade promotion events during the period of the event;
 - Food products distributed or exposed as samples;
 - Imported food products as gifts;
 - Food products destined exclusively for hotels and restaurants

- The labeling of any prepackaged product must be clearly visible, permanently affixed and contain this additional information:
 - The period of validity (Shelf life) for the canned and assimilated food products, and the packaged beverages, perishable, intended for the human or animal consumption must bear the indication of their date of production and that of their expiry.
 - The day and the month for the products whose period of validity exceeds three (3) months;
 - The month and the year for the products whose period of validity is greater than three (3) months without exceeding eighteen (18) months;
 - As regards products whose period of validity is longer than eighteen (18) months, the indication of the period of validity which must be apparent on the packaging, the canning or bottle and by legible figures following the production and the expiry dates.

The expiry date is expressed at the labeling level in the form:

- a) For the products, appearing on the list referred to in Annex I of this Decree:
 << **to consume until ...** >> Followed by the date indicated in accordance with Article 5 below.
 It may also be expressed by the reference << **consume until the date shown ...** >> followed by the place where it appears on the packaging.
- b) For products, not appearing on the list referred to in Annex I to this Decree:
 << **to be consumed preferably before ...** >> followed by the date indicated in accordance with Article 5 below.
 It may also be expressed by the reference << **To consume preferably before the date appearing...>> followed by the place where it appears on the packaging.**

ANNEX I: Provisional list of foodstuffs to be marked with the expiry date (SLD)

Meat:

- Chilled minced meat.
- Packaged frozen or frozen meat.
- Pieces of packaged meat chilled.
- Packed meat pieces frozen or deep-frozen
- Delicatessen cooked products.
- Packaged uncooked meat products which are dried and preserved as they are.
- Raw sausages products conditioned to consume after cooking.
- Whole gutted eviscerated poultry
- Eviscerated whole poultry packaged frozen or deep-frozen.
- Packed poultry pieces frozen or deep-frozen.
- Semi-preserved meat or poultry
- Chilled packaged offal
- Packed offal, frozen or deep-frozen.
- Eviscerated whole rabbits and game packs refrigerated.
- Eviscerated rabbits and whole game packaged frozen or deep-frozen.
- Pieces of rabbits and game packs refrigerated
- Pieces of rabbit and game packaged frozen or deep-frozen.
- Semi-preserved rabbits and game;
- Frozen frog legs frozen or deep frozen.

Fishing Products:

- Fresh, chilled prepackaged fish
- . Fat fish
- . Lean fish
- frozen or frozen fish
- . prepackaged fatty fish
- . prepackaged lean fish
- . prepackaged flatfish
- Prepackaged smoked fish
- . cold smoked salted fish
- . hot smoked salted fish
- Prepackaged dried fatty fish

<ul style="list-style-type: none"> - Prepackaged dried lean fish - Semi-canned fish - frozen or frozen pre-packaged shellfish - Prepackaged chilled molluscs and shellfish <p>Cuisine dishes:</p> <ul style="list-style-type: none"> - Refrigerated - Canned foods - Frozen or deep-frozen <p>Eggs and egg products:</p> <ul style="list-style-type: none"> - Pasta with eggs - the contents of packaged or frozen eggs. <p>Groceries:</p> <ul style="list-style-type: none"> - Frozen or frozen food fats - Fresh pasta stuffed with animal products or animal origin.

- The expiration date must be indicated on each individual pre-packaged portion of the product.
- The same expiration date followed by the indication of temperature storage, must be clearly expressed and in perfectly legible and indelible characters at the level of the labeling of the products listed in the table below:

Foodstuffs	Shelf life	Maximum Temperature for Storage
Meat:		
Ground meat, packaged and refrigerated:		
- Seasoned	6 days	3 ° c
- unseasoned	3 days	3 ° c
Ground meat, frozen or deep-frozen	12 months	-18 ° c
Parts of meat, packaged and refrigerated:		
- as they are	6 days	3 ° c
- under controlled atmosphere	9 days	3 ° c
- seasoned or coated	9 days	3 ° c
- under vacuum	12 days	3 ° c
- cooked packed under vacuum	22 days	3 ° c
Parts of meat, packaged and frozen or deep-frozen	18 months	-18 ° c
Deli products, cooked and packaged:		
- refrigerated	6 months	6 ° c
- deep-frozen	18 months	-18 ° c
Raw deli products, packaged, dried and preserved as they are.	9 months	Ambient
Raw deli products packaged to consume after cooking:		
- refrigerated	5 days	3 ° c
- refrigerated under vacuum	12 days	3 ° c
- deep-frozen	12 months	-18 ° c
Whole eviscerated poultry packaged and refrigerated		
- as they are	6 days	3 ° c

- under vacuum	12 days	3 ° c
- under controlled atmosphere	12 days	3 ° c
Whole eviscerated poultry packaged frozen or deep frozen	18 months	-18 ° c
Parts of poultry, packaged and refrigerated:		
- as they are	6 days	3 ° c
- under vacuum	12 days	3 ° c
- under controlled atmosphere	12 days	3 ° c
- seasoned or coated	9 days	3 ° c
Parts of poultry, packaged frozen or deep frozen	18 months	-18 ° c
Semi-preserved meat or poultry:		
- pasteurized foie gras	12 months	4 ° c
Offal packaged and refrigerated:		
- red offal refrigerated	5 days	3 ° c
- white offal refrigerated	2 days	3 ° c
Offal packaged and frozen or deep-frozen	9 months	-18 ° c

- The net quantity of the product and certain ingredients or categories of ingredients composing the product must be indicated according to the metric system (units of the international system) using, as appropriately, the liter, the centiliter, the milliliter or the kilogram or gram, as follows:
 - In units of volume for liquid products;
 - In mass units for solid products;
 - By weight or by volume for pasty or viscous products.
- The name or business name and address of the importer of the imported products
- The name of any ingredient or technological aids likely to cause an allergy or intolerance or any substance derived from these are set out in Annex I of Decree n°2-12-389 below;
 - The names of the ingredients or processing aids must be highlighted in the labeling by an impression which clearly distinguishes it from the rest of the list of ingredients, in particular by means of the character, the style of character or the color of the background used.

ANNEX I: TECHNOLOGICAL INGREDIENTS OR AUXILIARIES THAT MAY CAUSE ALLERGY OR INTOLERANCE:

1. **Cereals containing gluten:** wheat (*Triticum*), rye (*Secale cereal L.*), barley (*Hordeum vulgare*), oat (*Avena sativa*), spelt (*Triticum spelta*), kamut (*Triticum turgidum ssp.turanicum*) or their hybridized strains and products made from these cereals, with the exception of:
 - a. Wheat glucose syrups including dextrose ⁽¹⁾;
 - b. Wheat-based maltodextrins ⁽¹⁾;
 - c. Glucose syrups made from barley;
 - d. Cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. **Crustaceans and crustacean products;**
3. **Eggs and Eggs-products;**
4. **Fish and fish products, except:**
 - (a) Fish gelatin used as a carrier for vitamin or carotenoid preparations;
 - (b) Fish gelatin or isinglass used as a clarifying agent in beer and wine.
5. **Peanuts and products to basis of peanuts;**
6. **Soybean (*Glycine max(L)Messill*) and soy products, with the exception of:**
 - (a) Oil and grease fully refined soybean¹;
 - (b) Mixed tocopherols natural (E306), d-alpha-tocopherol Natural, the acetate of d-alpha-tocopheryl natural and succinate of d-alpha-tocopheryl natural derivatives of soybean;
 - (c) Phytosterols and phytosterol esters derived from vegetable oils of soybean;
 - (d) Plant stanol ester produced from sterols derived from vegetable oils of soybeans.
7. **Milk and milk products including lactose with the exception of:**
 - (a) Whey used for the manufacture of alcoholic distillates including ethyl alcohol of agricultural origin;

(b) Lactitol

8. **Nuts:** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (Western *Anacardium*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), Macadamia nuts or Queensland nuts (*Macadamia ternifolia*) and products made from these nuts, with the exception of nuts used in the manufacture of alcoholic distillates, including ethyl alcohol agricultural origin.

9. **Celery and celery products;**

10. **Mustard and mustard products;**

11. **Sesame seeds** (*Sesamum indicum*) **and sesame seed products;**

12. **Sulfur dioxide and sulphites** in concentrations of more than 10 mg / kg or 10 mg / liter in terms of total SO₂ for the products offered ready for consumption or reconstituted according to the manufacturer's instructions;

13. **Lupine and lupine products;**

14. **Molluscs and products derived from marine molluscs**

(1) In addition, derived products, insofar as the transformation they have undergone is not likely to raise the level of allergenicity evaluated for the basic product from which they are derived.

- The country of origin or the place of provenance of the product
 - Where the country of origin or the place of provenance of the primary ingredient of a product is not the same as that of that product, the country of origin or the place of provenance of that primary ingredient shall also be indicated in the labeling, in accordance with the regulations issued to that effect by the Minister of Agriculture.
- The indication of the production batch or manufacturing or packaging to which the prepackaged product belongs. This is not required in the following cases:
 1. Products that from the holding are: Sold or delivered to stations of storage, preparation or packaging; Routed to organizations of producers; Collected with a view to their immediate use in a process of preparation or processing; or
 2. Products presented at the point of sale directly to the final consumer who: are not prepacked, even if they are subsequently packed at the request of the purchaser; are prepackaged with a view to their immediate sale
 3. Individual doses of ice cream. However, the indication of the batch must appear on the combined package.
 4. Prepackaged products with a bar code in accordance with the standards recognized in the matter.
- The additional mandatory particulars appearing on the list set out in Annex II to this Decree for products of the types or categories mentioned below:

TYPE OR CATEGORY OF PRODUCTS	PARTICULARS
Frozen meat, frozen meat preparations and frozen and non-processed fishery products.	Freezing date or first freezing date if the product has been frozen several times in accordance with the current regulations on the period of validity. The date of freezing or the date of first freezing must be stated as follows: It must be preceded by the words «Frozen product « on.... »
Products containing one or several sweeteners.	The name of the product shall bear the mention «with sweetener (s) ».
Products containing both added sugar (s) and one or more sweeteners.	The name of the product shall bear the mention «with sugar (s) and sweetener (s) ».
Products containing aspartame/salt of aspartame-acesulfame	«Contains a source of phenylalanine» «Contains aspartame (source of phenylalanine)» This mention appears on the label if the aspartame or salt of aspartame-acesulfame is included in the list of ingredients only by reference to a number preceded by the letter E.

	«Contains a source of phenylalanine». This mention appears on the label if the aspartame or the salt of aspartame-acesulfame is designated in the list of ingredients by its specific name.
Products in which the polyols have been incorporated at a rate greater than 10%.	«Excessive consumption may have laxative effects»
The products or ingredients with added phytosterols, phytosterol esters, phytostanols or phytostanol esters.	<ol style="list-style-type: none"> 1. The mention "contains added plant sterols" or "contains added plant stanols" must appear in the same field of vision as the name of the product; 2. The content of added phytosterols, phytosterol esters, phytostanols or phytostanol esters expressed in% or in grams of plant sterols / free plant stanols per 100 g or 100 ml of product must be indicated in the list of ingredients. 3. It should be mentioned that the food product is intended exclusively for those wishing to lower their blood cholesterol level; 4. It should be mentioned that patients on cholesterol-lowering drugs are advised to consume the product only under medical supervision; 5. It should be mentioned that the product may not be nutritionally appropriate for pregnant and lactating women and children under five years old; 6. A recommendation must mention that the product must be used within the framework of a balanced and varied diet including a regular consumption of fruit and vegetables in order to maintain the levels of carotenoids; 7. In the same field of vision as the statement referred to in 3 above, it must be stated that consumption of more than 3 grams of plant sterols / plant stanols per day should be avoided; 8. A definition of a portion of the product or of the food ingredient concerned (preferably in grams or milliliters) must be included, with the mention of the amount of plant sterols/stanols that contains each portion of the said product.

- All ingredients in the form of manufactured nanomaterials must be clearly indicated in the list of ingredients with the indication of their name followed by the word [nano] in square brackets.
- For each of the food additives in the list of ingredients, the name of the category to which the additive belongs, followed by its specific name or identification number established in accordance with the relevant legislation is mandatory. See table(s) below:

DESIGNATION OF INGREDIENTS	
A) Specific provisions relating to the listing of ingredients in descending order of their weight in the finished product:	
Category of ingredients	Provisions on the enumeration by weight in the finished product.
1. Added water and volatile ingredients	<p>Indication in the list according to their weight in the finished product</p> <p>The amount of water added as an ingredient in a food product is determined by subtracting from the total quantity of the finished product the total amount of the other ingredients used. This quantity may not be taken into consideration if, in weight, it does not exceed 5% of the finished product. This derogation does not</p>

	apply to meat, preparations of meat and unprocessed fishery products, nor to bivalve molluscs not processed.
2. Ingredients used in concentrated or dehydrated form and reconstituted during manufacture.	Indication in the list based on their weight before concentration or dehydration.
3. Ingredients used in food products concentrated or dehydrated to which must be added water.	Indication in the list according to the order of the proportions in the reconstituted product provided that the list of ingredients is accompanied by a statement such as "ingredients of the reconstituted product" or "ingredients of the product ready for consumption"
4. Fruit, vegetables or mushrooms, none of which are significantly predominate by weight and which are used in proportions likely to vary, used in mixture as ingredients in a food product.	These ingredients can be grouped together in the list of ingredients under the designation " fruit ", " vegetables " or " mushrooms " followed by the mention " in variable proportion ", followed immediately by the enumeration of fruit, vegetables or mushrooms present. In this case, the mixture is indicated in the list of ingredients, in accordance with the provisions of article 17 of Decree No. 2-12-389 in function of the weight of the whole fruit, vegetables or mushrooms present.
5. Mixtures of spices or aromatic plants, none of which is significantly predominate by weight.	These ingredients may be listed in a different order on the condition that the list of those ingredients is accompanied by a statement such as "in variable proportion".
6. Ingredients involved for less than 2% in the finished product.	These ingredients may be listed in a different order after the other ingredients.
7. Refined vegetable oils	These ingredients can be grouped together in the list of ingredients under the designation " vegetable oils " followed immediately by the enumeration of plant origins specific and optionally followed by the words " in variable proportion ". In the case of grouping, vegetable oils are indicated in the list of ingredients, in accordance with the provisions of article 17 of Decree No. 2-12-389 , depending on the weight of all of these vegetable oils. The expression " fully hydrogenated " or " partially hydrogenated ", according to the case, must accompany the indication of hydrogenated oil.
8. Refined vegetable fats	These ingredients can be grouped together in the list of ingredients under the designation of " vegetable fats " followed immediately by the enumeration of plant origins specific and optionally followed by the words " in variable proportion ". In the case of grouping, the vegetable fats are indicated in the list of ingredients, in accordance with the provisions of article 17 of Decree No. 2-12-389 , depending of the weight of all of these vegetable fats. The expression " fully hydrogenated " or " partially hydrogenated ", according to the case, must accompany the indication of a hydrogenated fat.

B) Ingredients which may be designated by the category name rather than a specific name:

Definition of food product category	Designation
1. Refined oils of animal origin	" Oil ", supplemented either by qualifier " animal ", either by the indication of the animal species. The expression " fully hydrogenated " or " partially hydrogenated ", according to the case, must accompany the indication of hydrogenated oil.
2. Refined fats of animal origin	" Grease " or " fat ", supplemented either by the qualifier " animal ", either by

	the indication of the animal species. The expression " fully hydrogenated " or " partially hydrogenated ", according to the case, must accompany the indication of a hydrogenated fat.												
3. Mixtures of flours from two species of cereals or more.	" Flour ", followed by the enumeration of the species of cereals from which it originates by order of importance by weight decreasing.												
4. Starches modified physically or enzymatically.	" Starch(es) "												
5. Any species of fish when the fish is an ingredient of another food product and provided that the name and the presentation of this product do not refer to a specific species of fish.	" Fish "												
6. All types of cheese where the cheese or mixture of cheeses constitutes an ingredient of the food product and on condition that the name and presentation of this product do not refer to a specific type of cheese.	" Cheese(s) "												
7. All spices not exceeding 2% by weight of the product.	" Spices " or " mixture of spices "												
8. All herbs or parts of herbs not exceeding 2% by weight of the product.	" Aromatic plant(s) " or " mixture of aromatic plants "												
9. All gum preparations used in the manufacture of gum base for chewing gums.	" Gum base "												
10. Breadcrumbs of any origin	" Bread crumbs "												
11. All types of sucrose	" Sugar "												
12. Anhydrous dextrose or monohydrate	" Dextrose "												
13. Glucose syrup and dehydrated glucose syrup	" Glucose syrup "												
14. All the milk proteins (casein, caseinates and whey and whey proteins) and their mixtures	" Milk proteins "												
15. Pressed cocoa butter, <i>expeller</i> or refined	" Cocoa butter "												
16. All types of wines, defined by the regulations in force in this matter.	" Wine "												
17. The skeletal muscles of mammal species and birds, which are recognized as suitable for human consumption, with tissues that are naturally included or adherent, for which the total fat content and connective tissue do not exceed the values given below and when the meat constitutes an ingredient of another food product. Maximum levels of fat and connective tissue for ingredients designated by the term " meat of... ":	" Meat of... " followed by the name or names of the species or the animal species from which they are derived												
<table border="1"> <thead> <tr> <th>Species</th> <th>Fat Content</th> <th>Collagen / Meat Protein</th> </tr> </thead> <tbody> <tr> <td>Mammals (excluding rabbits and pigs) and mixtures of species with mammals predominating</td> <td>25%</td> <td>25%</td> </tr> <tr> <td>Pigs</td> <td>30 %</td> <td>25%</td> </tr> <tr> <td>Poultry and rabbits</td> <td>15 %</td> <td>10 %</td> </tr> </tbody> </table>		Species	Fat Content	Collagen / Meat Protein	Mammals (excluding rabbits and pigs) and mixtures of species with mammals predominating	25%	25%	Pigs	30 %	25%	Poultry and rabbits	15 %	10 %
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Pigs	30 %	25%											
Poultry and rabbits	15 %	10 %											

<p>When these maximum levels are exceeded and all the other criteria of the "meat of..." are respected, the content in "meat of..." should be adjusted downwards accordingly and the list of ingredients must mention, in addition to the terms "meat of...", the presence of fat and/or connective tissue.</p> <p>The products covered by the definition of "mechanically separated meat" are excluded from this definition.</p>	
<p>18. All types of products falling within the definition of "Mechanically separated meat"</p>	<p>"Mechanically separated meat" followed by the names or names of the species or animal species from which they came from</p>

C) Naming of categories of food additives in the list of ingredients:

Acidifier	Anti-caking agent
Antifoaming	Antioxidant
Flour treatment agent	Foaming agent
Load Agent	Strengthening
Coating agent	Modified starch ⁽¹⁾
Dye	Acidity corrector
Conservative	Thickener
Sweetener	Flavor enhancer
Emulsifier	Propellant gas
Gelling	Humectant
Baking powder	Sequestering
Stabilizer	Cast iron salts ⁽²⁾

(1) The indication of the specific name or the number E is not required.

(2) Only in the case of processed cheese and cheese-based products.

- When the composition of the compound ingredient is defined in the regulations and as long as this compound ingredient involved for less than 2% in weight of the finished product, with the exception of food additives and (subject to the provisions a) to d) of I° - article 14 of Decree No. 2-12-389;
 - b) For compound ingredients consisting of mixtures of spices or mixtures of aromatic plants, or mixtures of herbs and spices, which account for less than 2% in weight of the finished product, with the exception of food additives and subject to the provisions a) to d) of I° - article 14 of Decree No. 2-12-389;
 - c) When the compound ingredient is a food product for which a list of ingredients is not required in accordance with the provisions of article 14 of the Decree No. 2-12-389.
- The quantity of an ingredient or category of ingredients used in the manufacture or preparation of a product is mandatory when that ingredient or category of ingredients:
 - a) Appear in the name of the product or is generally associated with that name by the consumer;
 - b) Is highlighted in the labeling by words, images or a graphic representation;
 - c) Is essential to characterize a product and to distinguish it from products with which it might be confused by reason of its name or aspect;
 - d) However, the mention of this quantity is not compulsory in the case where the ingredient or the category of ingredients is used at low concentration as a flavoring agent.

