Senegal

Food and Agricultural Import Regulations and Standards - Narrative

2016 FAIRS Country Report

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Report Highlights:
This report is an annual update of Senegal’s food and feed regulations and governmental regulatory bodies and enforcement mechanisms. The report includes references to the Codex Alimentarius system, as well as, guidance on import procedures and documentation. Since 2013, Senegal has not issued new food standards. All standards are available upon request to the Association Senegalaise de Normalisation (ASN). In 2016, WAEMU issued new standards on milk and fermented milk, production guidelines for fresh meat, iodine and iodate salt, and enriched flour and oil.
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Disclaimer: This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service (FAS) in Dakar, Senegal, for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of the report, some of the information provided may not be current or accurate either because policies have changed, or clear and consistent information about these policies were not available when the report was prepared. 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

In 2002, Senegal established the National Committee for International Trade Negotiations (CNNCI) as the governmental body in charge of consultation and coordination between the government, the private sector and consumer associations on all matters concerning implementation of bilateral, regional and multilateral trade agreements, including those involving food imports. The CNNCI is chaired by the Minister of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises while the Directorate of Foreign Trade is the Executive Secretary. CNNCI consists of six subcommittees including the Subcommittee on Trade in Agricultural Products, where Sanitary and Phytosanitary (SPS) measures are discussed, coordinated and monitored.

Senegal adheres to the CODEX Alimentarius’ standards and has a National Codex Committee responsible for representing Senegal at Codex meetings and negotiations, advising and sensitizing government and private sector interest groups to Codex food safety standards and their applications. It also initiates and oversees research and surveys on various food safety issues and standards setting. The National Codex Committee is chaired by the Ministry of Health and Social Action. It is composed of representatives from the Ministries of Agriculture, Animal Husbandry, Environment, Fisheries, and Trade, the Association Sénégalaise de Normalisation «Senegalese Standards Association” (ASN), and several research institutions, such as Food Technology Institute (ITA), university scientists involved in food safety applications, private sector, professional, and consumer organizations.

The application of regulations regarding food safety, phytosanitary measures, protection of animal and plant health, and risk assessment procedures and decisions is under the Directorate of Domestic Trade, the Association Sénégalaise de Normalisation (ASN) and the Directorate of Plant Protection (DPV).

The Ministry of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises is the Government of Senegal’s regulatory body responsible for overseeing regulatory compliance of product manufacturing, importation, and exportation with national regulations. The Directorate of Domestic Trade, under the Ministry of Trade, is primarily responsible for the enforcement of food safety regulation. The Directorate manages a well-equipped laboratory in which samples of imported food products are tested and analyzed.

The Association Sénégalaise de Normalisation (ASN) is responsible for both standardization and the national system of standards certification and conformity. It develops and manages food and phytosanitary standards, provides information, raises awareness and organizes training for industries, distributors, consumers and government officials regarding food quality requirements, and methods and procedures for abiding with the requirements. It is also responsible for centralizing all documentation on standards.

The Directorate of Plant Protection (DPV) through its Division of Phytosanitary and Quality Control is
responsible for enforcing application of measures and standards related to plant protection, pest control and prevention of plant diseases. The Directorate of Plant Protection provides control services at all borders (air, land, water) for plants and seeds materials entering the country. Other government services are also involved in the enforcement of food quality standards. These include the Directorate of Animal Husbandy for animal products, the Directorate of Oceanography and Fisheries for Fish and Seafood Products, and the National Hygiene Service in collaboration with the Division of Consumption and Quality at the Ministry of Trade, responsible for the control of hygiene and the protection of consumers.

Government and private entities involved in food safety assessments include the Veterinary and Animal Health National Laboratory of the Senegalese Agricultural Research Institute (ISRA), the Food Technology Institute (ITA), and the laboratory of the Pasteur Institute.

The primary food safety laws are:
- Law 66-48 of May 1966\(^1\), which sets the main regulations for the control of food safety. The scope of this law has been extended with Laws 68-507 and 68-508.
- Laws 68-507 specifies the conditions for controlling imports and measures for food products use.
- Laws 68-508 sets the procedures for the control, sampling, risk assessment, seizure, and repression of frauds.

The law 66-48 of May 1966 is complemented by more specific application decrees issued by various ministerial authorities depending on their respective areas and scope of responsibilities. They include:
- Decree 60-121 SG regulating phytosanitary measures applies to plants and parts of plants entering or exiting Senegal
- Decree 99-259 regulates the quality control of horticultural products
- Decree 69-891 regulates the quality of milk and other dairy products
- Decree 89-543 regulates the sanitary and hygiene inspection of animal products used for meat production, meat and meat byproducts
- Decree 62-132 regulates fish and seafood products
- Decree 2009-872, signed in September 2009, mandates wheat flour and vegetable oils imported or produced locally be fortified with micronutrients in order to address nutrient deficiencies (iron and folic acid for wheat flour and vitamin A for vegetable oil).

**Section II. Labeling Requirements**

**A. General Requirements**

\(^1\) The first Senegalese food safety laws are basically referenced to the French food safety laws. Application decrees, which are more recent make reference to the domestic context and international treaties and convention to which Senegal is signatory.
Senegal’s labeling requirements are based on the Codex General Standard for Labeling of Prepackaged Foods adopted by the Codex Alimentarius and revised in 1991 (Codex Stan 1-1985-Rev.1-1991). It is applicable to all prepackaged foods to be offered as such to the consumer or for catering purposes and products presentation. Such products must be labelled in French with the following information:

- Name and address of manufacturer or its local distributor or importer
- Food name, list of ingredients, product designation, net contents and drained weight
- Country of origin
- Instructions for use
- Manufacturing date specifying day, month and year
- Expiration date marked in the same manner as the date of manufacture, preceded by “Best Before” notice: “A consumer de preference avant le DD/MM/YY”; and the ingredients. Please note that the dating format follows European norms; DD/MM/YY.

B. Requirements Specific to Nutritional Labeling

Special requirements are set for certain commodities. For instance, milk powder labels should specify if the product is “whole milk powder,” “partially creamed milk powder,” or “creamed milk powder.” If sugar is added to the product, the word “sweet” must be placed right next to the product name. When raw milk is not cow milk, animal species must be specified following the product name. This also applies to vegetable milk powder. Other mandatory inscriptions are name, status, brand and address of the manufacturer or importer; net weight (according to the International System), date of manufacture, lot number; and quantity of water, fats, and sugar; presence of emulsifiers; and directions for use of milk powder products consumed directly.

Labels for processed milk products and pasteurized milk must indicate, in addition to general requirements, expiration date and storage temperature or the statement “Keep Cold.” The storage temperature for pasteurized milk ranges from 0 to +10 degrees Celsius. Labels for pasteurized butter should indicate packaging date, and the words “half salted” or “salted” could be added to the commercial name. Refrigerated butter should be stored not more than three weeks at temperatures ranging from 0 to +6 degrees Celsius, and for frozen pasteurized butter for six months at temperatures equal or lower than -14 degrees Celsius. For poultry meat products, labels must indicate freezing or deep-freezing dates. Labels of whole, half or quarter beef products should mention the following specifications: Frozen meat; “de-frozen” for retailed parts from previously frozen meat products; label for sliced and processed meat, if not for direct retail sale, must mention the processing date, and if for direct retail sale, must indicate the net weight and expiration date.

Article 32 and 37 of the Senegalese Biosafety Law promulgated in July 2009 by the President of Senegal states that any “Genetically Modified Organism” or its by-products intended to be directly used for human and animal food, to be transformed, or to be introduced into the environment or in the market on the national territory must be packed and labeled in indelible and non-falsifiable ways to insure protection of ethical and cultural values, avoid risks to the environment, human and animal health. Those products must be packed and labeled by the producer or the sender who should mention
“Produced with Genetically Modified Organisms” or “Contains Genetically Modified Organisms,” in conformity with other additional standards defined by the Competent National Authority, in dialogue with other concerned administrations. However, the Biosafety Law has not yet been implemented. The National Biosafety Committee (NBC) is currently reviewing the biosafety law to make it more workable. Additional decrees on labeling, control, and inspection of Genetically Engineering products are expected to be drafted.

In 2011, new additional labeling requirements were approved:

For dried legumes, the name of dried legumes products should be the same as the commercial variety.

For wholesale purposes, product name, batch identification, name and address of the producer or packager should be labeled on the container. It could be replaced by an identification brand name if it is easily identified on the accompanying documents. Products should be processed in accordance with food safety standards recommended by Codex.

Starting 2016, fermented milk and milk products should follow the labelling requirement of the WAEMU 1036-2013 standards. A new standard on seasonings was approved in 2016 which include labelling requirements.

Section III. Packaging and Container Regulations

Food products exported to Senegal should be packed with materials resistant to tropical weather (heat, high moisture), and poor handling. Thin cardboard or plywood materials are not recommended. In general, packages should be sturdy, and depending on the type of product, banded on the outside with steel strapping.

Specific packaging requirements apply to a few commodities. Products should be packed in containers that will preserve hygienic, technological and organoleptic quality. In addition, containers and packaging materials must be made of materials which are safe and suitable for use as intended. They should not transmit any toxic substance or undesirable odor or flavor. The bags must be clean, sturdy and strongly sewn or sealed.

For instance:

- Milk powder: 5 paper layer bags, including 1 craft doubled with a 0.1 mm thick polyethylene layer; or tinned white iron; or aluminum bag doubled with polyethylene. These types of materials should be prevented from any contamination.

- Pasteurized milk and other processed milk products: for fresh milk, use more than 1 liter pack,

2 www.asn.sn
and for processed pasteurized milk, packages could be 1 liter, half liter or quarter liter.

- Pasteurized butter should be mechanically packed in boxes, cardboard boxes covered with paraffin, or wrapped with a polyethylene film and a sealed cardboard.

Other specific standards exist for the packaging of various food products and are made available to the public through the ASN.

Section IV. Food Additives Regulations

The Association Senegalaise de Normalisation (ASN) issued standards for cooking salt (NS 03-017), iodinated cooking salt (NS 03-037), and requirements for iodine content in cooking salt. The standard for the addition of nutritious elements into food (NS 03-08) includes iron and folic acid in bread flour, and Vitamin A in vegetable oils. For other food additives, Senegal relies on standards validated and applied in the exporting country or on the Codex General Standards for Food Standards (Stan 195-1995).

Section V. Pesticides and Other Contaminants

Senegal applies sanitary control measures in conformity with the Phytosanitary Convention for Sub-Saharan Africa and Prescriptions of the Sahel Pesticides Committee. For more information on authorized pesticides, visit http://www.insah.org/doc/pdf/liste_pesticides_autorises_38eme_CSP_session_mai_2016.pdf Senegal also applies Codex Alimentarius pesticide residue standards and a few specific national standards (see sections IV and section VII) for the assessment of food safety. The Directorate of Plant Protection (DPV) performs these assessments based on the regulations covering imported food products. A phytosanitary certificate is required for all imported plant. Quarantine is allowed only in sites approved by the Inter-African Phytosanitary Council. The sale or distribution of non-approved agro-pharmaceutical products by the relevant government services (Agricultural Services or Animal Health Services) is banned. Commercialization in Senegal of pesticides used for treatment of food products must be registered and accepted by DPV which maintains a list of approved, restricted and banned pesticides.

Section VI. Other Regulations and Requirements

Food products that enter Senegal’s market are subject to phytosanitary inspections performed by the Laboratory of the Directorate of Domestic Trade. These tests are conducted on four samples selected randomly from the shipment, but they do not preclude the importer from pursuing the registration approval process. The local agent or importer should receive the bill of lading and phytosanitary clearance documents prior to shipment. Sanitary control measures should conform with the Phytosanitary Convention for Sub-Saharan Africa and Prescriptions of the Sahel Pesticides Committee.

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3 www.asn.sn
Imported meat and sausage products are subject to microbiological test in accordance with NS 03-030 standard:
- Total Flore at 30 ° C
- The thermotolerant coliforms
- The Staphylococci coagulase +
- The sulphite reducing anaerobes
- Salmonella

Food seasonings have also been subject to new standards since 2015 to determine the composition, organoleptic proprieties, additives, and labelling requirements.

In Senegal, there is no regulatory system in place for approval and control of imports of biotech food products. However, the Senegalese laboratory of Plant Biology at the Faculty of Science and Technology of the University Cheikh Anta Diop (UCAD) received new equipment funded by the West African Economic and Monetary Union (WAEMU) in April 2012, to perform biosafety and biotechnology analysis for the detection of Genetically Modified Organisms (GMOs). This laboratory has been designated as the national reference laboratory for biosafety.

Export documents required in Senegal include the following:

- Two copies of the commercial invoices that indicate the identity and contact information of the exporter and importer; a complete description of the merchandise, its weight and quantity, and the CIF value; and a complete description of the merchandise. The invoice should be in French or issued with a certified French translation.
- A Pro Forma Invoice containing the information
- A Certificate of Origin provided by the importer, specifying the quantity, quality and prices of the products subject to customs duties. COTECNA, a Swiss private company, is assigned to determine the value of the shipment on which customs fees are determined. U.S. exporters are urged to contact COTECNA’s U.S. office at www.cotecna.com for further information.
- A certificate of conformity from the country of origin for imported food products in accordance with Circular No. 472/MCA/DCE and Circular No. 1073/MC/DCE/DCORF is required.

Section VII. Other Specific Standards

Other standards that could impact food imports, include:
- NS 03-001 on Milk powder (Revised in November 2013)

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4 On 27 February 2008, Cotecna Inspection S.A signed a new exclusive inspection contract with the Government of Senegal. Within this new contract that started on March 1, 2008, Cotecna will provide Pre-Shipmet Inspection and Destination Inspection including Scanners and Risk Management* as well as Transit Monitoring** services.
• NS 03-029 on milled rice
• NS 03-030 on meat and sausage products
• NS 03-036 on tomato concentrate
• NS 03-010 on animal feed nutritional requirements
• NS 03-052 on wheat Flour enriched in iron and vitamin B9 (Revised in November 2013)
• NS 03-060 on edible vegetable oils’
• NS 03-005 on the transportation of meat products
• NS 03-014 on poultry meat preparations and trading requirements
• NS 03-006 on meat conservation through freezing
• NS 03-072 on edible palm oil enriched in vitamin A and revised NS 03-072 (Revised in November 2013) to determine the fatty content on palm oil enriched with vitamin A.
• NS 03-073 on edible cotton oil enriched in vitamin A (Revised in November 2013)
• NS 03-074 on edible palmist oil enriched in vitamin A (Revised in November 2013)
• NS 03-075 on edible peanut oil enriched in vitamin A (Revised in November 2013)
• NS 03-076 on edible sesame oil enriched in vitamin A (Revised in November 2013)
• NS 03-077 on edible sunflower oil enriched in vitamin A (Revised in November 2013)
• NS 03-078 on edible colza oil enriched in vitamin A (Revised in November 2013)
• NS 03-079 on edible corn oil enriched in vitamin A (Revised in November 2013)
• NS 03-080 on edible soya oil enriched in vitamin A (Revised in November 2013)
• NS 03-092 on fruit juice and nectar
• NS 03-094 on corn
• NS 03-096 on nectar on Guava, baobab fruit, ‘Ditax”, mango
• NS 03-107-005 on flour corn
• NS 03-108 on garlic
• NS 03-109 on sweet corn
• NS 03-117 to NS 03-137 related to the determination of acidity, humidity, water content, fatty and non-fatty content, nitrogen content, immuno-enzymes test description, microorganisms content, for butter, fresh, sweet, fermented, and powder milk
• NS 03-138 to NS 03-147 to determine method of determination of microorganisms in food microbiology.

In 2016, new standards have been issued by the WAEMU organization on:

• NS N UEMOA 1000:2016 (03-0037) Specification on iodine salt
• NS Guide UEMOA 0003:2016 Guide on enriched vegetable oil production in the WAEMU zone
• NS Guide UEMOA 0001:2016 Guide on fresh meat production
• NS N UEMOA 1036: 2016 fermented milk and milk products
• NS 03-0038 Method of determination of iodine in salt using potassium iodate
• NS 03-0039 Method of determination of iodine in salt using iodide potassium
• NS N UEMOA 1016: 2016 (03-00081: principles for adding additives to food

Detailed information and guidance on these standards and their applications can be provided by the ASN upon request. Food safety, labeling, packaging, and contaminants are emphasized. Heavy metals are not allowed in quantity that can have impact on human health, Maximum Residue Limits and mycotoxins for each product should conform with established Codex standards.
Section VIII. Copyright and/or Trademark Laws


In Senegal, the government body responsible for the supervision of industrial and intellectual property rights is the Ministry of Industries through the Industrial Property and Technology Service.

Trademarks, industrial designs and patents are regulated by specific national legislations referring to the Banjul Agreement on Trademarks, Patents and Industrial Designs of 1997, revised in 1999.

Senegal has also signed the Universal Copyright Convention, which became effective in July 1974. Copyrights and related rights are supervised by the Ministry in charge of Culture through the Copyright Office of Senegal (BSDA), and regulated through the Law No. 73-52.

Section IX. Import Procedures

As it is true in most cases, the best way to navigate the import clearance process in Senegal is to develop good communications and relationships with the importer who has significant experience in the process summarized below.

Import procedures include the following (See GAIN Report SG7005):

- The importer or local agent submits a Preliminary Import Declaration seven days before shipping imported goods when the value of the merchandise is equal or greater than $2,000. The Division of Consumption and Quality of the Ministry of Trade, Entrepreneurship, and Informal Sector approves the Preliminary Import Declaration after submission of three copies of the Pro Forma Bills of Lading and the declaration. The Preliminary Import Declaration is valid for two years and can be extended. This must be cancelled and reissued if the supplier change, the value of the order increased by more than ten percent, or if there is a modification in the quantity of the order.

- Any FOB import value equal to or greater in value than CFA three million ($6,000) must be inspected by a U.S. pre-shipment inspection company before the shipment. This company must present a clear report of findings; and issue a Pre-Shipment Inspection Certificate (PSI). Note that PSI is not required for the following products: live animals; perishable goods for human consumption neither frozen, nor deep frozen (meat, fish, vegetables and fruit); plants and flowers; Cereals imported or approved by the public sector; and any imports with a total order FOB value equal to or below CFA 3 million.

Imported goods intended to be re-exported are subject to a temporary admission system and are not
assessed customs duties. However, customs officials may decide to spot-check as this system is sometimes abused.

The following chart describes the documentation flow for imports:

<table>
<thead>
<tr>
<th>Importer/Agent:</th>
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</thead>
<tbody>
<tr>
<td>- receives invoices from exporter</td>
</tr>
<tr>
<td>- provides proof of financial capacity (irrevocable letter of credit or other guarantee)</td>
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<tr>
<td>- fills out preliminary import declaration forms for approval by the division of consumption and quality</td>
</tr>
<tr>
<td>- receives necessary import license,</td>
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<tr>
<td>- provides certificate of origin.</td>
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</table>

<table>
<thead>
<tr>
<th>Exporter:</th>
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</thead>
<tbody>
<tr>
<td>- sends invoices and bill of lading</td>
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<tr>
<td>- receives notification of letter of credit</td>
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<tr>
<td>- ships merchandise.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Importer agent:</th>
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</thead>
<tbody>
<tr>
<td>- files for phytosanitary inspection documentation (Directorate of Plant Protection) and Customs clearance (Private Duties Evaluation Assignee, Customs Services)</td>
</tr>
<tr>
<td>- arranges for warehousing, transportation and distribution.</td>
</tr>
</tbody>
</table>

Payment can be made by wire transfer, check, cash or any other legal methods of payment agreed upon by parties involved in the transaction. Most suppliers require 50 percent down payment at the time of order and the remaining half after delivery. Some demand advance payment. Payments by government clients may be delayed. Normally, payments are made within 30 to 60 days. Any payment for imported goods greater in value than CFA one million ($1.667) must be made through an approved Senegalese bank or financial institution.

Several private customs and transit consulting firms are available and can assist your agent or importer
to go through these procedures, therefore reducing cost, as well as speeding up administrative authorizations.  *Note: 600 F CFA = $1*

**Appendix I. Government Regulatory Agency Contact**

Direction du Commerce Intérieur (Directorate of Internal Trade)
Minister of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises Rue Parchappe X Beranger Ferraud, Dakar, Senegal
Tel: +221 – 33 822 45 59
Fax: +221 – 33 821 98 90
Email: spdci@yahoo.fr
Website: www.commerce.gouv.sn

Laboratoire du Commerce Intérieur
Minister of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises Rue Parchappe X Beranger Ferraud, Dakar, Senegal
Tel: +221 – 33 822 45 59
Fax: +221 – 33 821 98 90
Website: www.commerce.gouv.sn

Direction du Commerce Extérieur (Directorate of External Trade)
Minister of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises Cité SAGEF Ouest Foire Number 64B
Tel: +221 – 33 820 4494
Fax: +221 – 33 829 9495
Email: Not available
Website: www.commerce.gouv.sn

Senegalese Agency for Export Promotion (Agence Sénégalaise de Promotion des Exportations)
ASEPEX
10 VDN, en face Mermoz. Dakar, Senegal
Tel: +221 33 889 29 88
Email asepeix@asepex.sn
Website: www.asepex.sn

Agence de Régulation des Marchés (ARM)
Minister of Trade, Informal Sector, Consumption, Promotion of local products, and Small and Medium Enterprises
7, Point E en face canal IV - Rocade Fass
Tel: +221 33 869 16 17
Email: agencederegulation@yahoo.fr

Association Sénégalaise de Normalisation (ASN) – Senegalese Standards Association
The first Senegalese food safety laws are basically referenced to the French food safety laws. Application decrees, which are more recent make reference to the domestic context and international treaties and convention to which Senegal is signatory.

Appendix II. Other Import Specialist Contacts

Trade Point Sénégal (Import information and requirements)
Km 2,5 Boulevard du Centenaire de la Commune de Dakar
BP: 21674 Dakar Ponty
Tel: (221) 33 839 73 73  
Fax: (221) 33 839 73 90  
Email: tpdakar@tpsnet.org  
Website: www.tpsnet.org

Institut de Technologie Alimentaire (Food Technology Institute – testing of food quality)  
Route des Pères Maristes - Dakar Hann - Sénégal  
Tel. +221 33 859 0707  
Fax. +221 33 832 82 95  
Email: ita@ita.sn  
Website: www.ita.sn

ISRA, Laboratoire National d'Elevage et de Recherche Vétérinaire (Animal Production and Veterinary Research Laboratory – testing of quality of animal food products and animal feed)  
B.P 2057 Dakar-Hann, Sénégal  
Tel : 221 33 832 3678  
Fax : 221 33 832 3679  
Email: Not available  
Website: www.isra.sn

Institut Pasteur of Dakar (Food safety and quality testing)  
36, Avenue Pasteur  
B.P. 220 - DAKAR  
Tél. : + 221 33 839 92 00  
Fax : + 221 33 839 92 10  
Email: pasteurdakar@pasteur.sn  
Website: http://www.pasteur.sn