Israel

Food and Agricultural Import Regulations and Standards Report

FAIRS Annual Country Report 2018

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Report Highlights:
On December 25, 2017, the Israeli parliament’s Labor, Welfare and Health Committee approved new regulations requiring front of pack labeling for most prepackaged food products. The new regulations will replace the current labeling regulations, and are set to enter into force on January 1, 2020.
Section I: General Food Laws

Relevant Agencies
Four agencies are involved in Israel’s food, livestock, and plant safety supervision. These agencies include: the National Food Control Service (FCS), which is part of the Ministry of Health; the Standards Institute of Israel (SII); the Israel Veterinary and Animal Health Services (IVAHS), which is part of the Ministry of Agriculture (MOAG); and the Plant Protection and Inspection Service (PPIS), which is also part of MOAG.

National Food Control Service: The National Food Control Service’s (FCS) job is to assure the safety, quality and authenticity of food for consumers. The FCS is the regulatory agency responsible for the development of food standards and regulations dealing with foods sold in Israel. The agency is also in charge of imported food licensing.

Standards Institute of Israel: The Standards Institute of Israel (SII) is the national standardization body of Israel. The institution is a non-profit, public organization empowered by the Standards Law of 1953. Representatives from large companies and industry associations publicly govern it.

Israeli Veterinary and Animal Health Services: The Israeli Veterinary and Animal Health Service (IVAHS) has responsibilities that include controlling import and export of animals and animal products, national surveillance of residues in foods of animal origin, and the food safety of animal products.

Plant Protection and Inspection Service: The Plant Protection and Inspection Service (PPIS) is the authority in charge of permitting the importation of plants and plant products into Israel. The agency manages these imports for both commercial and personal use.

Regulations
Israel’s Public Health Protection Law, (Food) 2015 (Hebrew), which came into force September 2016, regulates the rights and obligations of all factors involved in production, import and sale of food in Israel. In addition to the Public Health Protection Law, there are a number of specific food regulations such as: Public Health Regulations (Food) (Gluten Marking), Public Health Regulations (Food) (Marking a Breast Milk Substitute), Public Health Regulations (Food) (Food Additives), Public Health Regulations (Food) (Pesticide Residues), and the Public Health Regulations (Food) (Nutritional Labeling). A full list of regulations can be found on the FCS legislation website (Hebrew). In addition to the regulations stated above, the SII standards can be found on the SII website. A list of the food standards is provided in Appendix II.

On December 25, 2017, the Israeli parliament’s Labor, Welfare and Health Committee approved new regulations, Regulations for the Protection of Public Health (Food) (Nutritional Labeling) 2017, requiring front of pack labeling for most prepackaged food products. The regulations will replace the current Public Health Regulations (Food) (Nutritional Labeling) and are set to enter into force on January 1, 2020. See GAIN report New Nutritional Labeling Regulation - Israel.

Due to growing trade with the European Union (EU), the Israeli food legislation and standardization system is increasingly harmonized to European standards. In many cases European standards may differ
from those in the United States, resulting in non-tariff trade barriers and a challenging import licensing process.

**Section II: Food Additives Regulation**

**Food Additives Regulation**
The Public Health Regulations (Food) (Food Additives) regulates the use of food additives in Israel. The regulations establish which food additives are permitted for use, the permitted quantity, and the mandatory marking or labeling of food additives. The full regulation is available [online](Hebrew only).

**Additive List**
Based on the regulations mentioned above, the FCS publishes a positive list of approved food additives, including tolerance levels for allowed additives. The listing is available [online](Hebrew only) and was last updated in July 2017. For the most recent updates, refer to FCS’s food additives website page (Hebrew only).

**Adding New Food Additives to the List**
The approval process for adding new food additives and updating the terms of use of existing food additives is as follows:

- The applicant must submit an application letter accompanied by the required documents (see below). The letter must be mailed to:
  
  Food Additives Division, National Food Service, 12 Ha’arba’a Street, Tel Aviv, Israel, 
  PO Box 20301, 61203

  In addition, the application must also be submitted via an [online form](Hebrew only).

- After reviewing the documents, the request will be forwarded to the Food Additives Committee, which will review the documents and formulate a recommendation. The recommendation will be forwarded to the director of the National Food Service for a decision.

- The applicant will be notified of the decision and in accordance with the decision the list will be updated.

The following documents must be submitted:

- Application Form
- Legislative Status Form (explains whether the food additive has been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), the United States, or the EU; may also contain literature references, etc.)
- Additional information (i.e. link to EU food safety website)
- Online application form (see above)

A notification of receipt will be given within 14 days of receiving the application.

Israeli regulators give weight to approvals from other countries. In this instance, a U.S., EU, or Codex Alimentarius approval will expedite the process. If an additive is approved by two of the three listed above, the maximum process time is six months. If the food additive meets only one criterion or does not meet the criteria at all, the maximum process time is one year. The procedure and forms are available [online](Hebrew only).
Section III: Pesticides and Other Contaminates

Pesticide Residues Regulation
Israel's Ministry of Health regulates the use of pesticides in foods and applicable maximum residue limits (MRLs). The regulation, Public Health Regulations (Food) (Pesticide Residues), is updated regularly due to the change in the mix of materials licensed for use in food production, along with the results of ongoing toxicological studies and newly performed risk assessments. The regulation was last amended in 2017; see Amendments to Israeli Pesticide Residues Regulation GAIN Report. The full regulation is available online (Hebrew only).

Mycotoxins in Food Regulation
Mycotoxin content in food products is regulated by Israel's Ministry of Health. The full regulation, Public Health Regulations (Food) (Mycotoxins in Food) is available online (Hebrew only).

Heavy Metals in Food Regulation
The Israeli Ministry of Health oversees the limits for various heavy metals in food. The limits were last updated May 2016 and are available online (Hebrew only).

Section IV: Packaging and Container Regulations

Food Packaging Materials Regulation
The Public Health Regulation (Food) (Packaging Materials) regulates the usage of food packaging in Israel. According to the regulation the usage of food packaging that may transfer harmful material is prohibited. The full regulation is available online (Hebrew only).

The specific requirements ensure that plastic packaging which comes into contact with food and beverages comply with public health regulations in Israeli Standard (SI) 5113. The standard is required by law. The standard generally accepts the U.S. FDA regulations pertaining to packaging materials. In the absence of an FDA regulation, the current EU Directive is used as the Israeli standard. In the absence of both, the standard defaults to requirements set by the Israeli Ministry of Health. The standard requirements apply to any packaging/product made of or containing plastic, which is intended to come into contact with food or beverages. The requirements apply to both products manufactured in Israel and imported. The standard is available online.

Regulation Controlling Plant-Based Packaging
The PPIS Regulations, specifically Section 12, sets out the guidelines for packaging materials. The regulation requires that all wooden packing material be marked according to standard International Standards for Phytosanitary Measures (ISPM) 15 of the International Plant Protection Convention (IPPC). This includes wood packing material, pallets and supporting beams. The full regulation is available in English online.

Deposit on Beverage Containers Law
The Deposit on Beverage Containers Law, which came into effect in 2001, requires manufacturers, importers and retailers to collect a 30 agorot (approximately 8 US cent) deposit on beverage containers larger than 0.1 liter and smaller than 1.5 liters, with the exception of bags and paper containers. More
details on the bottle deposit system and Beverage Container Law is available on the Israel Ministry of Environmental Protection’s website.

Packaging Management Law
Israel's Packaging Management Law imposes direct responsibility on manufacturers and importers in Israel to collect and recycle the packaging waste of their products. The law regulates the production and treatment of packaging and packaging waste. The law was designed to reduce waste, decrease landfill content, and encourage reuse to reduce negative environmental impacts. More details on the Packaging Law are available on the Israel Ministry of Environmental Protection’s website.

Section V: Labeling Requirements

Israel has strict marking and labeling requirements, which frequently differ from those of other countries. Various food products have specific labeling standards. US exporters are encouraged to work closely with Israeli importers in meeting labeling standards.

Nutritional Labeling Regulation
On December 25, 2017, the Israeli parliament’s Labor, Welfare and Health Committee approved new regulations, the Protection of Public Health (Food)(Nutritional Labeling) 2017 (Hebrew), requiring front of pack labeling for most prepackaged food products. The new regulations will replace current regulations on January 1, 2020.

The new nutritional labeling regulation requires that red labels be affixed or printed on the front of retail packaging of specific products larger than 25 square centimeters. Impacted products are those that contain levels of sodium, sugar, and saturated fats in excess of the prescribed limits. Limits are described in detail in Paragraph 5 of the linked regulation. The front of pack labels are in addition to nutritional labeling expressing sugar content and caloric values.

![High Sugar Level](image1)
![High Sodium Level](image2)
![High Saturated Fat Level](image3)

The new labeling requirements will enter into force in two phases. The first phase is a transition period lasting 12 months from January 1, 2020. During the first phase, any products containing greater than 500 milligrams of sodium, 13.5 grams of sugar or 5.0 grams of saturated fats per 100 grams of product would be labeled. During the second phases, those thresholds will decrease to 400 milligrams of sodium, 10 grams of sugar, and 4.0 grams of saturated fats per 100 grams of product.
Certain food products are not impacted by this regulation. Any product not considered to be prepackaged is excluded. These products may include fruits, vegetables, meats, fresh eggs, and prepared foods purchased at foodservice establishments. Additionally, the regulation enumerates a list of exempted products, including tea, coffee, yeast, food extracts, etc. Specific other products may be excluded from certain aspects of the regulation. For example, dietary supplements, infant formula, and intoxicating beverages are not required to include a label denoting sugar content. Further details on exceptions can be found in the linked regulation.

A video clip about nutritional labeling of food products (Hebrew) can be found here.

**Pre-packaged Food Labeling**
Labeling of food products is anchored and regulated by legislation. In Israel, the main legislation includes the Consumer Protection Order (Marking and Packaging of Food Products) 1998 (Hebrew), according to which the marking of prepackaged food products will be done in accordance with Standard No. 1145. Israeli Standard 1145 is a broad standard that regulates the general labeling of all prepackaged food sales in Israel. The IS1145 standard was first published in 1982 and was revised several times. The standard prescribes requirements for labeling prepackaged food intended for retail sale, excluding unprocessed fruits and vegetables. The standard also prescribes requirements for prepackaged food labels that are not intended for retail sale, such as, food for industrial production, food in wholesale packaging and prepackaged food that is a combination of standard packaging units. The standard is available online from the Standards Institute of Israel.

There are additional marking requirements on specific food products detailed in special food standards. If there is a contradiction between the marking requirements of the IS1145 and the requirements of marking in a special standard applicable to a particular food or a particular group of foods, the prevailing requirements shall be those of the special or group regulation.

**Gluten-Free Labeling Regulation**
Public Health Regulations (Food) (Gluten Marking) regulates the labeling of gluten-free products. Those regulations are available online (Hebrew only).

**Infant Formula Labeling Regulation**
Israel's Ministry of Health has specific regulations on the labeling of infant formula. Public Health Regulations (Food) (Breast-Milk Substitute Labeling) are available online (Hebrew only). Exporters of these or similar sensitive products are encouraged to work closely with Israeli importers to become familiar with these requirements.

**Choking Warning Labeling Regulation**
Israeli Public Health Regulations require that choking warning labels be applied to specific retail products. The Public Health Regulations (Food) (Choking Warning Labeling) is available online (Hebrew only). The regulations require warnings 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.

**Labeling of Genetically Engineered (GE) Products**
Currently, Israel has no governmental policy on the labeling of GE products. Current draft regulation (Novel Foods 5773 -2013), if passed, would create a mandatory labeling requirement for food items that contain GE ingredients.

Labeling Requirement for Non-Alcoholic Beverages
Labeling standards for non-alcoholic beverages, SI1071, changed as of November 2014. The previous prohibition on fruit illustrations on beverage containers is now voluntary. Full texts are available for purchase from the Standards Institute of Israel.

Labeling of Wine and Alcoholic Beverages
As of July 30, 2013, alcoholic beverages containing more than 15.5 percent alcohol by volume require a warning label. The regulation specifies that wine and spirits having an alcohol content in excess of 15.5 percent display the following text: “Warning: Excessive consumption of alcohol is life threatening and is detrimental to health!” For products with alcohol content less than 15.5 percent, the following label must appear: “Warning: Contains alcohol - it is recommended to refrain from excessive consumption.”

Labeling as Natural
Israeli regulations allow for labeling a food product as natural, if certain requirements are met. The full regulation can be found in SI1145, annex C.
Section VI: Other Specific Standards

It is the policy of the Government of Israel to adopt international standards whenever possible, and to implement mandatory standards related to safety, health, and the environment. In practice, however, some mandatory standards may favor domestic producers over importers. For further information on Israeli standards, interested firms should contact the Standards Institution of Israel, 42 Levanon Street, Tel Aviv 69977; Tel: +972-3-6465154; Fax: +972-3-6419683. Web site: http://www.sii.org.il

Organic Standards
Israel’s organic law follows European Union organic standards and requirements. Certification to the Israeli standard is not a requirement for importing organic food into Israel. However, if an importer would like to utilize the Israeli organic seal then specific information documenting that the product meets Israel's requirements must be submitted to the Plant Protection and Inspection Service.

Under the law, consumers can identify a uniform organic symbol on organic products as verification that the product was grown and produced according to the organic standard. The Ministry of Agriculture and Rural Development has appointed three private companies to oversee production of organic foods. These firms include: Agrior, Skal Israel, and the Institute of Quality and Control (IQC).

Israel’s organic standard can be found at Law for the Regulation of Organic Produce. The standard provides an efficient and recommended working tool for organic production designated for export as well as for the domestic market.

Section VII: Facility and Product Registration Requirements

Israeli regulation requires that slaughterhouses producing meat or poultry products be registered with the Israeli authorities. For the purpose of this regulation, a slaughterhouse is defined as a facility that slaughters animals, cuts, cools, or stores meats or entrails. Slaughterhouses must receive authorization from the Israeli Veterinary Service in order to export to Israel. The process of registration begins with the submission of an application to the Director of Veterinary Services.
Section VIII: Other Certification and Testing Requirements

Kashrut (Kosher)
Kosher certification is not a legal requirement for importing food into Israel, except for beef, poultry, and other meat and products. However, non-kosher products have a much smaller market share, as most supermarkets and hotels refuse to carry them. However, in recent years there has been an increase in demand for non-kosher foods.

Manufacturers who produce kosher products must be able to satisfy Israeli rabbinical demands that all ingredients and processes meet kosher standards. According to the Law for Prevention of Fraud in Kashrut, only the Chief Rabbinate of Israel can approve a product as kosher for consumption in Israel. The Chief Rabbinate may also authorize another body to act on his behalf.

Invoice Declaration
In an effort to facilitate trade between Israel and the United States, the two parties have agreed to reduce the paperwork burden necessary to take advantage of the tariff reductions in the United States – Israel Free Trade Agreement. As of January 10, 2018, both sides removed the requirement for a Certificate of Origin for Exporting to Israel and replaced it with an invoice declaration. For further details, see Certificate of Origin Update GAIN Report.

Section IX: Import Procedures

Food
Food importers have to be registered with the Ministry of Health’s Food Control Service (FCS) in order to import food into Israel. A list of importers holding a valid Importer Certificate is available online. The FCS ensures that the importer, imported food and storage complies with the requirements of Israeli legislation (laws, regulations, standards, procedures and orders). In addition, all food products must be registered with FCS in order to be imported into Israel. FCS divides food imports into two categories: sensitive and non-sensitive products. Upon registering the food product, FCS determines to which category the product belongs. The list of sensitive food products is presented below.

<table>
<thead>
<tr>
<th>Table 1: “Sensitive” Food Products (updated October 27 2016)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Milk products, and milk products substitutes, including canned products</td>
</tr>
<tr>
<td>2. Meat and poultry products, and their substitutes, including canned products</td>
</tr>
<tr>
<td>3. Fish products and their substitutes, sea food, including canned products</td>
</tr>
<tr>
<td>4. Food supplements: vitamins, minerals and herbs</td>
</tr>
<tr>
<td>5. Baby food, including; infant formula, follow-up formula, baby porridge, puree baby food, biscuits baby food and fruit juice baby food</td>
</tr>
<tr>
<td>6. 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)</td>
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<tr>
<td>7. Canned food (pH &gt;= 4.5)</td>
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<tr>
<td>8. Eggs products, including confectionery products that contain eggs</td>
</tr>
<tr>
<td>9. Gelatin products, including products that contain gelatin. Collagen products, including products that contain collagen</td>
</tr>
<tr>
<td>10. Honey products according to the Israeli Honey Standards (SI 373)</td>
</tr>
<tr>
<td>11. Other food products that have to be storage in low temperature</td>
</tr>
</tbody>
</table>
12. Mineral water and other bottled water
13. Beverages that are based on mineral water
14. Mushroom products
15. Food products for athletes
16. Color additives for the retail market
17. Mayonnaise and spreads that contain eggs
18. Food products containing caffeine above 150 ppm (excluding coffee and tea)
19. Fresh fruit and vegetables
20. Vitamins, minerals and amino acids
21. Other kind of foods that the food and nutrition services decided that it’s a “sensitive” food product

Source: Israeli Ministry of Health

Sensitive Foods
For those products considered to be sensitive, U.S. exporters are advised to work closely with Israeli importers to meet current regulations. These products may face additional barriers to trade and scrutiny by authorities. The importation of sensitive foods to Israel is in accordance to the Import Procedure Guide for Sensitive Foods (Hebrew).

Importation Process for Sensitive Foods
Prior to arrival, the importer must obtain preapproval for sensitive food products. The process is as follows:

- Submission of application: The importer (a registered food importer) must submit to the FCS import department a preliminary application for authorization to import the food product and attach all the required documents detailed in the form.
- Receiving the application: The application will be recorded in the computer system and the importer will receive a request number.
- Application review: The documents will be reviewed by the import department. The department will verify the details and validity of the importer. If all the documents have been submitted and are found to be valid, the request will be forwarded to a food engineer.
- Inspection: The food engineer shall examine the application in accordance with the existing legislation (including standards, regulations, etc.). The inspecting engineer will then decide whether to issue a preapproval for the importation of the sensitive food or to reject the request. The official may ask the importer to perform tests in recognized laboratories in Israel for the purpose of completing and verifying information prior to issuing the approval. In addition, verification of the information appearing in the document may be required by the product manufacturer or a competent authority.
- Product approval: If the food product is approved, a signed import certificate will be sent to the importer.
- Request rejection: If the food product is not approved the request for import of the product will be rejected and returned to the importer accompanied by a rejection form detailing the reason for the rejection.

Required Documentation for Preapproval
The documents must be originals and signed by the submitting entity (manufacturer, supplier, laboratory, authorized entity). The following documents and any other document requested by FCS should be submitted in duplicate:

- Product composition (from the manufacturer)
- Chemical and microbial tests, signed by the manufacturer or by the tester
- Original package of the product as sold in the manufacturing country. For a product that is specially produced for Israel or the Palestinian Authority (PA), a declaration by the manufacturer should be added that the product is produced for Israel/PA and the labeling of the product should meet the Israeli labeling regulations (SI 1145)
- An approval document from an authorized entity confirming that the producer is under its inspection, GMP (from an accredited body listed on www.iaf.nu), Free Sale Certificate, Health Certificate, Phytosanitary Certificate
- For low acidity products (PH ≥4.5) the producer must describe the production process in a Low Acid Canned Food (LACF) declaration
- Decoding of codes, if applicable.

Release from Port of Entry
The following documentation is required to release the product:

- Bill of landing
- Invoice
- Packing list
- Importer certificate
- An approved early approval request
- Certificate of analysis
- For refrigerated products, a graph with the container’s temperature
- Other required documentation (see Appendix III)

Non-Sensitive Foods
The Public Health Regulation amended the procedure for importing non-sensitive food products (Hebrew) into Israel, as of September 30, 2016. The new law allows the importer to submit the food import forms online.

Importation Process for Non-Sensitive Foods
- Prior to Arrival: The importer must submit a virtual import declaration (Hebrew) and receive an Approval of Declaration Receipt from FCS. In addition, the importer must sign a letter of commitment, pay import fees, and gather the required import documents.
- Near Arrival: The importer must submit a virtual request for the release of the non-sensitive food, a certificate of release may be requested online.
- Upon Arrival: The release is based on the automated “Approval of Declaration Receipt” and certificate of release. A random inspection of no more than five percent of total shipments per annum may apply.

Import Declaration
An import declaration is required. The document must include:

- Name and address of the manufacturer, importer’s details
• Name of product
• Purpose of product (end consumer, raw material, etc.)
• Weight and packaging
• Name and country of origin of the supplier (if the food is not imported directly from the manufacturer)

**Letter of Commitment**
A letter of commitment signed by the importer must now accompany the shipment. That document will include:
- A commitment that the details of the declaration are true and applicable to future shipments
- A commitment that the products are compliant with all relevant food legislation
- A commitment from the importer that he is responsible for any manufacturer recalls
- The importer must declare if they do not have direct contact with the manufacturer

**Import without Direct Contact with the Manufacturer**
If the importer does not have direct contact with the manufacturer, the importer will be held responsible for each shipment. As such, the regulations require that each batch must go through laboratory testing prior to marketing.

**Release from Port of Entry**
Under the updated regulations, release from port will:
- Be based on the automated Approval of Declaration Receipt
- Certificate of release will be automatically issued (no later than 24 hours)
- Random inspection of no more than 5 percent of total shipments per year
- Additional restrictions may apply

**Required Documentation**
The list below provides a general overview of the documents required by Israel authorities. Note that additional documents may be required, depending on the product. All documents should be retained for at least one year after the end of the product’s shelf life.
- Copies of labels (from country of origin and Israel)
- Lab results (if no direct contact with the manufacturer) or documentation regarding the food composition and the compliance of the batches in the shipment with the product specification. Each batch will be accompanied by tests (Certificate of Analysis) that indicate the suitability of the product to the food legislation in Israel.
- Health and sanitary certificates (free sale, health certificate, GMP, etc.) – in case of direct contact with the manufacturer
- Shipping documents (import declaration, release certificate, bill of lading, packing list, etc.)

**Plants and Plant Products**
Permits are mandatory to import fresh produce, plants, plant products, seeds, propagation material, and biotic material. Plants and plant products may not be brought into Israel without a valid permit issued by PPIS. Exporters may request an import permit by contacting the PPIS Import Department. For applications, contact: Plant Protection & Inspection Service (PPIS), Import Department, PO Box 78, 50250, Beit Dagan, Israel. Fax: +972-3-9681599
Applications for the import permit should be requested a minimum of 45 days prior to import. Links to permit request forms, according to the import type are provided in the following table, the forms are currently only available in Hebrew:

**Table 2: Permit Request Forms**

<table>
<thead>
<tr>
<th>Import Type</th>
<th>Definition</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh produce, plants, plant products</strong></td>
<td>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.</td>
<td>When applying for the import of vegetables and field crops seeds, the variety name must be specified. An application for a variety that does not appear in the “List of Varieties Permissible to be Sold in Israel” must be approved first by the proper bodies – the Extension Service of the Ministry of Agriculture, and the Seed and Nursery Stock Certification Service of the PPIS. In such a case the importer must submit an experimental seed varieties form to the Seed and Nursery Stock Certification Service via mail or fax: Mail: Plant Protection &amp; Inspection Service (PPIS), Seed and Nursery Stock Certification Service, P.O. Box 78, 50250, Bet Dagan, Israel Fax: 972-3-9681513</td>
</tr>
<tr>
<td><strong>Seeds</strong></td>
<td>An Import Permit for Seed is issued for true seed intended for growing and multiplication of; vegetables, field crops, flowers, spices, trees and ornamental plants.</td>
<td></td>
</tr>
<tr>
<td><strong>Biotic material</strong></td>
<td>“Biotic Material” includes invertebrate organisms (insects, nematodes, worms, etc.), microbes, fungi, viruses and soil.</td>
<td></td>
</tr>
</tbody>
</table>

The permit will include the following:

- Import terms for the specific product
- Additional importation terms
- Requirements for additional statements

Any requested statements should appear in the phytosanitary certificate accompanying the shipment from the country of origin. A copy of the import permit should be sent to the suppliers to ensure compliance with all the conditions specified in that permit.

Israel’s plant protection regulation controls the import of all plant material, pests, and regulated products. These include fresh produce (fruit, vegetables, cut flowers, etc.), propagation material, potted plants, growth media, vegetable feed for animals, and edible kernels.
In general, importers of plant material must first apply for and receive an import permit from PPIS. All shipments to Israel must be accompanied by a phytosanitary certificate issued by the country of origin. Importers are required to notify PPIS of incoming shipments. Any arriving shipment will be subject to mandatory inspection for pests upon arrival. An unofficial translation of the plant import regulation with more details can be found on the PPIS website.

In some cases, the requirement for an import permit and phytosanitary certificate may be waived if the risk is deemed minimal. Israel divides imported plant products into three groups, based on pest risk:

- **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 (from the United States, an Invoice Declaration). Their release is conditional on a visual inspection at the port of entry and on being pest-free.

- **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, a visual inspection at the port of entry and compliance with all the import terms.

- **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.

**Animal Feed**

The [2014 Control of Animal Feed Law](https://www.gov.il/en/laws/2014/2014-control-of-animal-feed-law) (Hebrew) entered into force in March 2017. The law regulates the production and marketing of animal feed, guaranteeing the safety and quality of animal products throughout the production chain. The responsibility for the implementation of the new feed law was moved from the PPIS to the Israeli Veterinary and Animal Health Service (IVAHS). Imports of animal feed require an approved import permit issued by the IVAHS, as well as testing and certificates applicable to the commodity. Requirements vary between products.

**Section X: Copyright and Trademark Laws**

Any proprietor of a trademark used, or proposed to be used in Israel, may apply for registration of the mark. Collective trademarks and certification trademarks are also entitled to registration. Application may be made by the owner of the trademark 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, as such 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 periodically. Visit the Israeli Government’s Ministry of Justice Patent Office website for updated information on fees and the length of protection for a trademark.

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.
Appendix I: Government and Regulatory Agency Contacts

Food Control Service (FCS), Ministry of Health
12 Ha’arba’a St.
64739, Tel Aviv, Israel
https://www.health.gov.il/English/
Tel: +972-3-6270112
Fax: +972-3-6270126
Email: fcsimport@moh.gov.il

Israel Veterinary and Animal Health Services (IVAHS), Ministry of Agriculture
PO BOX 12
Beit Dagan 50250, Israel
Tel: +972-3-968649
Fax: +972-3-9605194
E-mail: shlomoga@moag.gov.il

Plant Protection & Inspection Service (PPIS), Ministry of Agriculture
PO Box 78
50250, Bet Dagan, Israel
Tel: +972-3-9681561
Fax: +972-3-9681582

Standards Institution of Israel (SII)
42 H. Levanon St
69977, Tel Aviv, Israel
Web Site: www.sii.org.il
Tel: +972-3-6465154
Fax: +972-3-6419683
E-mail: library@sii.org.il
## Appendix II: Israeli Food Standards

<table>
<thead>
<tr>
<th>SI</th>
<th>Title</th>
<th>English availability</th>
<th>Official status</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>Jams, marmalades, jellies, fruit preserves and povidle</td>
<td>No</td>
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<td>36</td>
<td>Chocolate</td>
<td>Yes</td>
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<td>Sesame halvah</td>
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<td>Testing methods of homogeneous citrus products</td>
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<td>41</td>
<td>Concentrated tomato juice</td>
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<td>Wheat flour</td>
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<td>Fruit juices and concentrated fruit juices</td>
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<td>55</td>
<td>Raw cow's milk</td>
<td>No</td>
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<td>56</td>
<td>Canned green peas</td>
<td>Yes</td>
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<td>58</td>
<td>Canned vegetables: pickled, or acidified in vinegar or in food acids</td>
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<td>Essential oils of citrus fruits</td>
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<td>112</td>
<td>Canned grapefruit segments</td>
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<td>Canned orange segments</td>
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<td>Soft white cheeses</td>
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<td>Hermetically sealed containers: three-pieces cylindrical cans for</td>
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<td>143</td>
<td>Canned fruits and vegetables</td>
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<td>Canned green peas and carrots</td>
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<td>191</td>
<td>Olive oil</td>
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<td>Edible vegetable oils</td>
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<td>Cream</td>
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<td>Sour cream</td>
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<td>Canned fish in tomato sauce</td>
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<td>Butter</td>
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<td>Ice cream, water ice products and mixes for their preparation:</td>
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<td>Ice cream, water ices products and mixes for their production:</td>
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<td>Canned fish: smoked fish or smoke-flavored fish</td>
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<td>Sugar</td>
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<td>Margarine and other spreads of water in oil emulsions</td>
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<td>Beer</td>
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<td>Apple sauce</td>
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<td>Tinned okra in tomato sauce</td>
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<td>Mayonnaise and other oil in water emulsion spreads or dressings</td>
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<td>Ground paprika</td>
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<td>Mustard and mustard spread</td>
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<td>Milk testing: determination of the density</td>
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<td>Asparagus preserves</td>
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<td>Testing of milk: determination of titrable acidity</td>
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<td>Meat and meat products - test methods</td>
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<td>Microbiological tests of milk and milk products: total count</td>
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<td>Microbiological tests of milk and milk products: coliform count</td>
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<td>Tests of milk and milk products: phosphatase test (Scharer rapid method)</td>
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<td>Testing of milk: fat content of cream</td>
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<td>Testing of milk and milk products: fat content in cheese (van gulik method)</td>
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<td>Microbiological testing of milk and dairy products: sampling and preparation of mixed samples for examination</td>
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<td>Testing of milk products: test of sterility</td>
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<td>Cocoa powder</td>
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<td>Cocoa products: cocoa (cacao) mass (cocoa liquor) and cocoa cake</td>
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<td>Cocoa products: cocoa butter</td>
<td>No</td>
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<td>Testing of milk: determination of freezing point</td>
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<td>705</td>
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<td>718</td>
<td>Canned mixed citrus fruit (grapefruit and orange) segments</td>
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<td>729</td>
<td>Canned sardines in oil</td>
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<td>730</td>
<td>Tomato products</td>
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<td>746-01</td>
<td>Canned fish: tuna, bonito and little tuna</td>
<td>Yes</td>
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<td>Canned fish: mackerel or jack mackerel</td>
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<td>760</td>
<td>Sweet fat-based spreads</td>
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<td>776</td>
<td>Fruit nectar</td>
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<td>Testing of milk: sediment test</td>
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<td>859-01</td>
<td>Test methods of ice-cream: sampling, physical and chemical tests</td>
<td>Yes</td>
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<td>Test methods of ice-cream: microbiological tests</td>
<td>Yes</td>
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<td>861</td>
<td>Cold storage of vegetables: potatoes</td>
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<td>862</td>
<td>Testing of fruit and vegetable products: spectrophotometric determination of benzoic and sorbic acids</td>
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<td>871</td>
<td>Cocoa butter</td>
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<td>877</td>
<td>Frozen fruits and vegetables: general</td>
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<td>885-01</td>
<td>Microbiology of food and animal feeding stuffs: general requirements and guidance for microbiological examinations</td>
<td>Yes</td>
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<td>885-02</td>
<td>Microbiological test methods for foodstuffs: preparation of samples for microbiological tests</td>
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<td>885-03</td>
<td>Microbiological test methods for foodstuffs: total count of aerobic microorganisms</td>
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<td>Microbiological test methods for foodstuffs: coliforms count</td>
<td>Yes</td>
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<td>Microbiological test methods for foodstuffs: fecal streptococci count</td>
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<td>Microbiological test methods for foodstuffs: count or detection of staphylococcus aureus, coagulase positive, bacteria</td>
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<td>Microbiological test methods for foodstuffs: detection and identification of salmonellae</td>
<td>Yes</td>
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<td>885-08</td>
<td>Microbiological test methods for foodstuffs: yeast and mold count</td>
<td>No</td>
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<td>Microbiological test methods for foodstuffs: yeast and mold count</td>
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<td>Microbiological test methods for foodstuffs: sulfite reducing clostridia count and confirmation of clostridium perfringens (syn. Welchii)</td>
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<td>Microbiological test methods for foodstuffs: detection and count of thermophilic bacteria</td>
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<td>Microbiological test methods for foodstuffs: outgrowth and count of mesophilic and thermophilic spores</td>
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<td>Microbiological test methods for foodstuffs: enumeration of b-glucuronidase-positive escherichia coli</td>
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<td>Microbiological test methods for foodstuffs: clarification of the causes of spoilage of heat-processed low-acid food products</td>
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<td>Microbiological test methods for foodstuffs: lactic-acid bacteria count</td>
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<td>Microbiological test methods for foodstuffs: alternative methods- general</td>
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<td>Microbiology of food and animal feeding stuffs: milk and milk products - detection of enterobacter sakazaki</td>
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<td>Microbiology of food and animal feeding stuffs: horizontal method for the detection and enumeration of listeria monocytogenes - detection method</td>
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<td>909</td>
<td>Instant coffee</td>
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<td>Frozen carrots</td>
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<td>Fruit and vegetable products preserved with preservatives</td>
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<td>Microbiological tests for milk and milk products: detection of coagulase positive staphylococci in dried milk</td>
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<td>Marzipan and marzipan products</td>
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<td>Dried fruits: raisins</td>
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<td>Canned beef or mutton with additions of plant origin</td>
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<td>Uniform contents of prepackaged food: general</td>
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<td>Uniform contents of prepackaged food: dairy products</td>
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<td>Uniform contents of prepackaged food: spices</td>
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<td>Uniform contents of prepackaged food: dry food products - dried fruits</td>
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<td>Uniform contents of prepackaged food: dry food products - nuts and seeds</td>
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<td>Uniform contents of prepackaged food: dry food products - pulses</td>
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<td>Uniform contents of prepackaged food: dry food products - corn and flour</td>
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<td>Uniform contents of prepackaged food: dry food products - powders</td>
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<td>Uniform contents of prepackaged food: dry food products - crystalline products</td>
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<td>Uniform contents of prepackaged food: dry food products - processed cereals and pulses and snacks made from potatoes, cereals and pulses</td>
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<td>Uniform contents of prepackaged food: cemacao</td>
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<td>1118-15</td>
<td>Uniform contents of prepackaged food: canned fruits and vegetables in metal containers</td>
<td>No</td>
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<tr>
<td>1118-16</td>
<td>Uniform contents of prepackaged food: intoxicating beverages</td>
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<tr>
<td>1130</td>
<td>Dried fruits: plums</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1131</td>
<td>Frozen mixed vegetables</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1145</td>
<td>Labeling of prepackaged food</td>
<td>Yes</td>
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</tr>
<tr>
<td>1151</td>
<td>Commercial food grade lecithin</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1152</td>
<td>Pudding and jelly powders</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1160</td>
<td>Vinegar</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1162</td>
<td>Acetic acid, diluted, for food use</td>
<td>No</td>
<td>Partially mandatory</td>
</tr>
<tr>
<td>1181</td>
<td>Shelf-stable bakery products : biscuits, cookies and crackers</td>
<td>Yes</td>
<td>Partially mandatory</td>
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<tr>
<td>1188</td>
<td>Minced meat and minced meat products</td>
<td>No</td>
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<tr>
<td>1193</td>
<td>Canned processed peas</td>
<td>No</td>
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<td>1199</td>
<td>Laboratory for microbiological examination of foodstuffs: specification</td>
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<td>1203</td>
<td>Frozen French fried potatoes</td>
<td>No</td>
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<tr>
<td>1204</td>
<td>Canned celery</td>
<td>No</td>
<td>Partially mandatory</td>
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<tr>
<td>1208</td>
<td>Processed rice</td>
<td>No</td>
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<tr>
<td>1241</td>
<td>Bread</td>
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<td>SI</td>
<td>Title</td>
<td>English availability</td>
<td>Official status</td>
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<tr>
<td>1242</td>
<td>Microbiological tests of milk and dairy products: yeast and mold count</td>
<td>No</td>
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<tr>
<td>1246</td>
<td>Tea</td>
<td>No</td>
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<tr>
<td>1248</td>
<td>Beverage powders having fruity or other flavors</td>
<td>No</td>
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<tr>
<td>1251</td>
<td>Dried fruits: dates</td>
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<td>Partially mandatory</td>
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<tr>
<td>1253</td>
<td>Fruit pulp</td>
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<tr>
<td>1254</td>
<td>Salads made from vegetable matter, preserved by low-temperature storage, with or without addition of preservatives</td>
<td>No</td>
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<td>1295</td>
<td>Dried or semi-dried fruits: general</td>
<td>No</td>
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<tr>
<td>1310</td>
<td>Frozen spinach</td>
<td>Yes</td>
<td>Partially mandatory</td>
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<tr>
<td>1312</td>
<td>Dried fruits: figs</td>
<td>No</td>
<td>Partially mandatory</td>
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<tr>
<td>1318</td>
<td>Wine</td>
<td>Yes</td>
<td>Partially mandatory</td>
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<tr>
<td>1351</td>
<td>Cemacao: definitions, ingredients and labeling</td>
<td>No</td>
<td>Partially mandatory</td>
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<tr>
<td>1359</td>
<td>Mixed spices and other food seasoning powders or mixtures</td>
<td>No</td>
<td>Partially mandatory</td>
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<tr>
<td>1361</td>
<td>Salty cheeses</td>
<td>No</td>
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<tr>
<td>1384</td>
<td>Dried plants for preparation of drinks by brewing</td>
<td>No</td>
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<td>1412</td>
<td>Methods of identification of color additives in food: water soluble synthetic color additives</td>
<td>No</td>
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<td>1426</td>
<td>Bakers' yeast</td>
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<td>1450</td>
<td>Passover matzoth</td>
<td>No</td>
<td>Voluntary</td>
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<td>1501-01</td>
<td>Bottled/packaged drinking waters: natural mineral waters</td>
<td>Yes</td>
<td>Voluntary</td>
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<tr>
<td>1501-02</td>
<td>Bottled/packaged drinking waters: drinking waters (other than natural mineral waters)</td>
<td>Yes</td>
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<tr>
<td>1572-01</td>
<td>Alcoholic drinks-definitions, descriptions and marking</td>
<td>Yes</td>
<td>Partially mandatory</td>
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<tr>
<td>1572-02</td>
<td>Alcoholic drinks- ingredients, packaging, transport, storage, contents, composition and test methods</td>
<td>Yes</td>
<td>Partially mandatory</td>
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<tr>
<td>1743</td>
<td>Semi-hard cheeses</td>
<td>Yes</td>
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<td>1978</td>
<td>Analytical methods of nutritional labeling verification.</td>
<td>No</td>
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<td>2201</td>
<td>Breaded frozen fish products</td>
<td>No</td>
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<tr>
<td>2202-01</td>
<td>Microbiological requirements for processed food products: food products for infants</td>
<td>No</td>
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<td>2202-02</td>
<td>Microbiological requirements for processed food products: prepared foods</td>
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<tr>
<td>2306</td>
<td>Sausages, hot dogs and processed meat products</td>
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<tr>
<td>4421</td>
<td>Classification of carcasses of bovine animals</td>
<td>No</td>
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<tr>
<td>5099</td>
<td>Bovine meat cuts- names and descriptions</td>
<td>No</td>
<td>Voluntary</td>
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<tr>
<td>5113</td>
<td>Plastic material and plastic articles in contact with food and beverages</td>
<td>Yes</td>
<td>Mandatory</td>
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</table>
### Current Israeli Food Standards

<table>
<thead>
<tr>
<th>SI</th>
<th>Title</th>
<th>English availability</th>
<th>Official status</th>
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<tbody>
<tr>
<td>6208</td>
<td>Chicken meat- full chicken and chicken parts</td>
<td>No</td>
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<tr>
<td>6417</td>
<td>Date honey and date honey products</td>
<td>Yes</td>
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### Canceled Israeli Food Standards

<table>
<thead>
<tr>
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<tr>
<td>54</td>
<td>Bases for preparation of drinks</td>
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<tr>
<td>331</td>
<td>Food starch</td>
</tr>
<tr>
<td>841</td>
<td>Canned fish: carp, traditional recipe (gefilte fish)</td>
</tr>
<tr>
<td>976</td>
<td>Fresh sardines</td>
</tr>
<tr>
<td>1307</td>
<td>Sweets: hard candies, toffees, compressed candies</td>
</tr>
<tr>
<td>1325</td>
<td>Crumbs from bakery products (&quot;breading&quot;)</td>
</tr>
</tbody>
</table>

Source: [Standards Institute of Israel](https://www.standardsinstitute.org)
Appendix III: Sensitive Food Products that Require Additional Documentation

- Milk products
  - Manufacturer’s declaration on the manufacturing process. Certificate of Analysis that includes Phosphate and Microbiological test results.
  - MRL test results
  - Veterinary Certificate
- Meat products
  - USDA Certificate or EU Certificate
- Low Acid Products (PH ≥4.5)
  - LACF Certificate
- Fruits and vegetables
  - Phytosanitary Certificate or ISO9001/ISO2200 Certificate
- Raw Materials for Nutritional Supplements
  - GMP
  - Certificate of Analysis
  - Self-life signed by the manufacturer
- Medical Food and Baby and Infant Formulas
  - Certificate from an accredited body that the manufacturing facility is under supervision
  - Free Sale Certificate, in the case the manufacturer does not have a FCS the manufacturer must provide reasoning
  - GMP or HACCP
  - Original packaging, as sold in the manufacturing country
  - Complete product composition
  - Nutritional values
  - Medical foods must include nutritional values according to the purpose of the product
  - Microbiological testing
  - Chemical testing
  - Declaration with a list of food additives and their quantity
  - Stability Test or Shelf Life declaration signed by the manufacturer
  - Decoding of codes
  - Manufacturer declaration of the intended usage of the product, including age
  - For liquid foods
    - Product density
    - LACF Certificate
  - If the manufacturer is making product claims, the manufacturer must provide scientific proof supporting the claims