



Conditions for importing poultry and its products and frozen offal

- ❖ **It is prohibited to import the chicken chilled and frozen, and all their products and equipment from any country that has epidemic diseases.**
- ❖ **The imported letter must be accompanied by two certificates approved and certified by the representations of the Gcc or its representative prove that the slaughter was carried out in an official slaughterhouse in accordance with the provisions of Sharia Islamic law and that the chicken or chicken parts are healthy, free from disease and fit for consumption**

Shipment must be accompanied by the following:

- **Governmental health certificate accompanied by stating that frozen chickens are certified as clinically free of all evidence of infectious and contagious diseases.**
- **Certificate of origin from the Chamber of Commerce. (Expect Gcc origin)**
- **Shipments of meat and meat products must be accompanied by an Islamic slaughter certificate from an Islamic authority in the producing country recognized by government agencies. (Expect Gcc origin)**

Requirements:

- **The following requirements must be fulfilled in Frozen Chickens:**
- **Frozen chickens" meat must be produced from slaughtering broiler chickens that are healthy, disease and pathogen-free, clean and fit for human consumption.**
- **Product should be processed from carefully selected chickens in accordance with animal slaughtering requirements as stipulated.**
- **Product should be free from foreign matter that may be hazardous to human health.**
- **Product must maintain all of its distinguishing natural characteristics, such as the color, smell and free from signs of rancidity and rotteness.**
- **Product should only be from broiler chickens aging no more than two months.**



- **Primary chilling should be carried out at a maximum of 4°C directly after the removal of visceral organs and washing.**
- **Flash: Freezing should be carried directly after the primary chilling and packaging at a maximum of -30°C, to ensure that the temperature of the carcass tissues reaches -18°C as early as possible.**
- **The elapsed period from the validity period until arrival at the port of entry shall not exceed half the period of validity for human consumption.**
- **Product should be free from traces and residues of sterilizers , antibiotic used in washing water. In all cases, frozen chickens may not be defrosted and refrozen.**
- **Prohibited food additives**
- **Total freezer-burned surface area should not exceed 1 cm² of the sum of total surface areas of product quantity, or its equivalent in the case of frozen chickens" parts.**
- **Thawing drip should not exceed 5% of the frozen chicken's weight.**
- **Imported frozen chickens should meet all above requirements in addition to the followings:**

Key Quality Determinants	Premium (A)	Good (B)	Acceptable (C)
Presence of small feathers, stubs (quill ends)	Nil	Few (less than 6 stubs/1.25 cm)	Many (less than 8 stubs/1.25 cm)
Broken Bones	Nil	No more than 1	No more than 3
Missing Parts	Nil	Wing tips	Wing tips
Discoloration (as a result of flesh blemishes or bruises)	Max 2.5 cm in breast or thigh or 5 cm over the total surface area	Max 5cm in breast or thigh, or 7.50 cm over the total surface area	Max 8 cm over the total surface area



The following requirements must be met when rating frozen chickens" cut parts:

Key Quality Determinants	Premium (A)	Good (B)
Presence of small feathers, stubs (quill ends)	Nil	Few (less than 3 stubs/1.25 cm)
Broken Bones	Nil	Few
Missing or Torn Skin	Nil	Few
Discoloration (as a result of flesh blemishes or bruises)	Nil	Few

❖ **Packaging:**

- **Whole chicken or chicken parts packaging should be carried out immediately after the primary chilling in tightly sealed packages, to ensure full protection of Whole chicken or chicken parts during handling, transport, or storage.**
- **Packing and packaging materials should be properly stored to avoid contamination.**

❖ **Labeling:**

- **package labels should contain the following information:**
- **Product name: Frozen Chicken.**
- **Name and address of the Facility where it was processed.**
- **Net weight of the frozen unit, number of frozen units inside the crate or pack as per international system of units.**
- **A "not to be refrozen after defrosting" phrase.**

Date of slaughtering and date of expiration in table below



Product Type of	Packaging	Expiry Period	Temperature
Whole Chicken	Tightly sealed pack	12 months	-18°C
Chicken parts (Wings ,drumsticks ,thigh, breast, quarter)	Tightly sealed pack	12 months	-18°C
Poultry giblets	Tightly sealed pack	12 months	-18°C
Duck	Tightly sealed pack	12 months	-18°C
Turkey	Tightly sealed pack	12 months	-18°C
quill	Tightly sealed pack	12 months	-18°C

- ❖ **An import license application must be submitted to the Veterinary Quarantine Section before shipping the consignment from the source country.**
- ❖ **The Ministry reserves the right to set any conditions it deems necessary in order to:**
 - A - Preventing the entry of epidemic and contagious diseases into the Kingdom of Bahrain.**
 - B - protection of human diseases resulting from food.**
- ❖ **The Ministry has the right to refuse to issue or cancel any permit it has previously issued if the consignment poses any danger to human or animal health as a result of its import without any legal responsibility on the Ministry .**
- ❖ **Poultry products must be imported as the following requirements:**
 - **Transported in containers designated for transporting Poultry.**
 - **containers must have device to monitor the temperature during the flight.**



❖ **Note**

- **In the case of consignments arriving in the Kingdom of Bahrain for the first time, they will be subject to evaluation in terms of origin as follows:**

- **Any consignment coming from new origin for the first time, the importing company must provide us with samples of the products to be imported before starting of import, after the evaluation result and the product is accepted to start import the shipment will be detained and take samples for testing then product will be subjected to periodic monitoring**

❖ **Upon arrival:**

- **Each shipment of imported products will be subject to quarantine procedures at the port of arrival in accordance with the Veterinary Quarantine Law No (8) .for the year 2003 AD, and no shipment will be released until after it is confirmed that the consignment:**
- **Healthy and fit for human consumption.**
- **Compliant with the Veterinary Quarantine Law, the Veterinary Quarantine Guide, the Meat Examination Guide, and the standard specifications in force in the Kingdom of Bahrain.**
- **All certificates and accompanying documents are complete and original.**
- **In the event of a breach of the import conditions for Poultry & Poultry product the shipment will be refused entry**

Storage inside the Kingdom of Bahrain:

Storage in Kingdom of Bahrain:

- **Importing companies are obliged to provide a qualified warehouse for the detention shipments only. If the shipment is detentions, it has to be keeping it in a special warehouse. The detention products may not be mixed with any other items, and the shipment may not be disposed of without an official permission from the directorate.**
- **If the importing companies they didn't have warehouse for detention shipments, they shall provide a qualified warehouse for this type of detention shipments.**

Ministry of Municipalities
and Agriculture Affairs



وزارة شؤون البلديات والزراعة

Veterinary Quarantine Section

قسم المحاجر البيطرية

**For more information, please send your requests to the E-Mail of
the Veterinary Quarantine & control section vetquarantine@MUN.GOV.BH**

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