

Clarification on the dairy products covered in the circular reported by the Ministry of Public Health under the guidance of the Council of Ministers on the 30/5/2019

I- Long Life milk:

It includes all types of milk treated with Ultra High Temperature and is distinguished by the phrase: long life milk or milk treated with high temperature or UHT milk.

Included in the circular	Not Included in the circular
<ol style="list-style-type: none"> Whole, semi-skimmed, and skimmed or creamy Long Life Milk Flavored Long Life Milk and fruit-added Long Life Milk High protein Long Life Milk or Long Life Milk modified for nutritional reasons 	<ol style="list-style-type: none"> Long Life Milk produced from other animals than cow Organic Long Life Milk Lactose-free Long Life Milk Milk-based infant formula structures Condensed and sweetened Milk Milk-based sweets (sweetening milk).

II- Labnah

It includes all types Labnah regardless of the milk source used for its production or the method of manufacture

Included in the circular	Not Included in the circular
<ol style="list-style-type: none"> Whole, semi-skimmed, and skimmed Labnah Creamy structure Labnah Labnah containing added herbs or spices or vegetables like Labnah with olives and thyme and others. 	Organic Labnah

4. Soft or sour Labnah or containing added oil or any other form	
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III- fresh and fermented cream:

The circular includes these types in particular.

Included in the circular	Not Included in the circular
<ol style="list-style-type: none"> Pasteurized fresh cream Pasteurized fermented fresh cream 	Sterile cream packed in cardboard or metal Tetra Pak packaging generally.

All types of white cheese including feta, halawoom, akaway, and napolsay:

There is three basic groups of cheeses: Fresh white cheeses, mature/fermented cheeses, and processed cheeses and we emphasized here on discrimination without entering into scientific details.

Included in the circular	Not Included in the circular
<ol style="list-style-type: none"> Mozarella, feta, halawoom, akaway, and napolsay can be easily distinguished from their names. White cheeses made by adding enzymes (rennet) or acid and do not contain any added microbial starters (bacterial colony or yeast or mold). If the labeling contains any bacteria or starters, the product is not classified as white cheese. 	<ol style="list-style-type: none"> Mature or fermented cheeses (excluding mozzarella) and characterized by the following: <ul style="list-style-type: none"> The presence of bacteria or microbial starters in their components because they are subject to fermentation or ripening after processing, unlike white cheese consumed directly. Yellow color and its solid to semi-solid consistency Some of the most famous types include: cheddar, parmesan, Kashkawan, Edam, Roumy, Gouda,

<ol style="list-style-type: none"> White cheese is usually characterized by a white color, which is a distinctive color and is characterized by its softness and freshness. It is usually preserved with brine or vacuum containers. Among its known varieties, in addition to feta, halawoom, akaway, and napolsay: Istanbul cheese, Bramli cheese, Felahi cheese, Dimati cheese, double cream cheese, feta cheese, Quraish cheese, low-salt cheese, cottage cheese and ricotta cheese Mozzarella and all white cheeses are included regardless of the source of milk, cow or other mixtures. All types are included either refrigerated or frozen, in one piece or cut. 	<ol style="list-style-type: none"> Swiss cheese, Danbo, havarti, Samo, Emmental and Kmayer. Processed or cooked cheeses: <ul style="list-style-type: none"> Made from white and processed cheeses mixed and cooked with emulsifying salts, fat, cream and other additives. They can be distinguished by name or components by taking into consideration the presence of emulsifiers or preservatives or different types of cheeses and vegetable oils. may be solid in the form of molds or cans, or semi-solid in the form of tablets or slides (slices) or liquid, usually packed in glass containers. characterized by its trade name more than the name of the actual cheese, and one of the most famous are "Abu al weld", "La vache qui rit", Kraft, Fonk, President, and Bok. All these varieties are excluded, regardless of the source of the milk or the degree of conservation or other. The circular does not include all types of organic cheeses, including organic white cheeses.
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Related Departments

Food Safety Department

Important announcement regarding white cheeses importation

Dear partners

Greetings

Subsequent to the circular issued on 30 /5/2019 and its subsequent clarifications to answer your inquiries, please kindly be aware of the following:

1. The basis for application is the circular and not its subsequent clarifications.
2. The use / non-use of microbial cultures in white cheeses was mentioned to facilitate the distinction between white cheese and other cheeses.
3. Through the questions raised, some importers did not clearly understand this clause, and some companies made requests to import white cheeses containing bacterial cultures as mentioned in their labelling.
4. The addition of cultures to any white cheese does not disclaim the fact that it is indeed a white cheese.
5. The properties of white cheese are well known and can be easily distinguished from other types of cheeses.

According to the aforementioned, and in order to adhere to the circular and not to import any products that can be rejected later on, please do not import any cheese or products that are included in the circular only after registering them with the Ministry of Public Health through the Food Registration System and obtaining written approval.

Thank you for your cooperation.

Related Departments

Food Safety Department