

Low-Acid Foods Regulations and Requirements in Middle East

Definition

- pH > 4.6 and water activity > 0.85
- Examples: canned vegetables, sauces, soups, ready-to-eat meat/fish

1. Saudi Arabia – SFDA

- Authority: Saudi Food and Drug Authority (SFDA)
- Must comply with GSO standards for canned/retorted foods
- Thermal processing validation is required
- Facility registration and HACCP certification mandatory
- Products require SFDA approval before import or sale

2. United Arab Emirates – ESMA/MoCCAE

- Authorities: Emirates Authority for Standardization & Metrology (ESMA) and Ministry of Climate Change & Environment (MoCCAE)
- Regulated under UAE.S GSO standards
- Requires HACCP, thermal processing control, and product registration
- Imports undergo risk-based inspection and lab testing

3. Jordan – JFDA

- Authority: Jordan Food and Drug Administration (JFDA)
- Must meet Jordanian Standards and Metrology Organization (JSMO) requirements
- Thermal processing must ensure commercial sterility
- HACCP and product registration required
- Imports need conformity certification

4. Common Requirements

- Thermal processing validation to ensure commercial sterility
- HACCP-based food safety management systems
- Product and facility registration
- Conformity assessments and import approvals
- Compliance with GSO or national food safety standards

5. Key References:

Country	Authority	Official Website
Saudi Arabia	Saudi Food and Drug Authority (SFDA)	https://www.sfda.gov.sa
United Arab Emirates	ESMA (Now merged with MoIAT)	https://www.moiat.gov.ae
UAE Ministry of Climate Change & Environment (MoCCAEC)		https://www.moccae.gov.ae
Jordan	Jordan Food and Drug Administration (JFDA)	https://www.jfda.jo
GSO – Gulf Standardization Organization		https://www.gso.org.sa

For expert assistance with LACF regulations, process validation, or import/export compliance: Advanced Food-Tech Solutions | www.advfood.tech | info@advfood.tech