# FOOD QUALITY STANDARDS in ARAB REGION

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Prepared by Arab Organization for Agricultural Development(AOAD)

**FOOD QUALITY STANDARDS**

**1. Concepts and Importance**:

The world is facing unprecedented global obstacles that affect the sustainability of food and agriculture systems and the livelihoods of smallholders and family farmers in rural areas worldwide.

A paradigm shift in practices along the food value chain is required to ensure a sufficient supply of high quality and safe food at a global level while mitigating climate change and conserving the environment
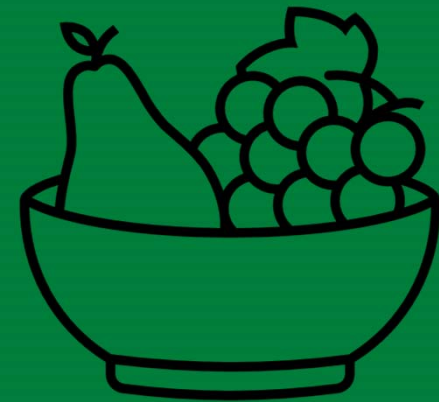
The quality of food may be described by the determination of a given physical, chemical, microbiological and organoleptic properties. However, there are some additional factors, which influence consumer preferences (price, conditions of sale, and reputation of product.

Due to economic and social changes the quality of food is a continuously changing, even in the same country, and differ widely between countries with different climatic conditions and levels of industrial development.

Food standards are helpful for the orderly marketing of foods. Without food standards the purchaser has no assurance that a packaged food will be of the identity and quality he or she expects. Traders in distant markets cannot buy with confidence if there are no standards by which they can specify the kind and quality of food to be delivered. Governments increasingly seek to compete on quality, and not just price, to reach larger markets, gain greater access to international value chains to benefit their local industries, and create more affordable choices for their consumers.
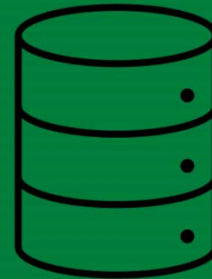
## 2. Issues of Food Quality   Standards in Arab Region

Gathering of information

Transparency in food quality procedures

Harmonized standards

food quality policy

sustainable quality infrastructure (QI) system

# 3. AOAD Efforts in Development of Food Quality   Standards in Arab Region

PROVIDING TECHNICAL ASSISTANCE

BUILDING INSTITUTIONAL AND HUMAN CAPACITIES

PREPARING MANUAL AND GUIDELINES FOR FOOD STANDARDS

# 4. Major challenges that hindered developing the quality of food products to promote food trade in Arab countries

Establishing appropriate and up to date food quality policy

Better coordination and harmonization of suitable food quality policy at the national and regional level

Development of food safety regulatory frameworks

Strengthening partnerships between public and private sector and community

Development of institutional and human capacities and capabilities

Up grading and modernization of laboratories equipment specialized in food testing

Adoption of single window system, electronic inspection and certificate audit systems

Adoption of risk-based approach for controls in food import and export release procedures

Improvement of food production and storage practices and facilities to control food contaminant.

One example of the joint projects is the Arab Food Safety and Trade Facilitation Initiative (SAFE) Project implemented by the United Nations Industrial Development Organization (UNIDO), in partnership with the League of Arab States (LAS) and its subsidiary organizations: the Arab Organization for Agricultural Development (AOAD) and the Arab Industrial Development and Mining Organization (AIDMO), offers the opportunity to enhance the Arab Region's food safety risk assessment capacity.

Strengthening Arab efforts and participation in the Codex Alimentarius Commission

Preparation of a guideline for unified Arab standards for food products and formulation of Join Committee

Support national regulatory bodies as they seek to sustainably address the food quality requirements

# Recommendations for development of food quality standards in the Arab Region:

- Establishing appropriate and up to date food quality policy
- Better coordination and harmonization of suitable food quality policy

- Development of food safety regulatory frameworks
- Equipment provision on preventive food safety measures to assure compliance with international standards

- Improvement of food production and storage practices
- Development of institutional and human capacities and capabilities

# Annex 1: List of specialized manuals in the field of food standards:

1. Arab unified Manual of standards for dates specifications (2016)

2. Arab unified Manual of standards for fresh vegetable crops (2016).

3. Arab unified Manual of standards for fresh fruits

4. Arab unified Manual of standards for standards of food products (2000)

5. Arab unified Manual of standards for dairy (2016).

6. Arab unified Manual of standards for Raw Meat Products.

7. Arab unified Manual of standards for frozen meat (2016).

8. Arab unified Manual of standards for chilled meat (2016).

9. Arab unified Manual of standards for Emulsified meat products.

10. Arab unified Manual of standards for cooked meat products.

11. Arab unified Manual of standards for fermented meat products.

12. Arab unified Manual of standards for Dried processed meats.

13. Arab unified Manual of standards for processed meat products.

14. Arab unified Manual of standards for Poultry processing – Chilling.

15. Arab unified Manual of standards for Poultry processing – frozen.

16. Arab unified Manual of standards for chilled and frozen edible Offal Poultry Meat.

17. Arab unified Manual of standards for processed meat products beef and Poultry (general principles).

18. Arab unified Manual of standards for Sanitary and Phytosanitary Measures(2003)

19. Arab unified Manual of standards for Olive oil (2016).

Annex 2: List of some examples of the approved food standards by AIDMO

1. AIDMO 219-2019      Lactose sugar

2. AIDMO 267-2019      Wheat flour
3. AIDMO 2855-2018     Macaroni, Spaghetti and Vermicelli
4. AIDMO 2856-2018     Hard candy
5. AIDMO 2857-2018     GHEE SAMN
6. AIDMO 2858-2018     Peaches and nectarines
7. AIDMO 2859-2018     Potato Chips
8. AIDMO 2862-2018     Chicken nuggets
9. AIDMO 2863-2018     Coconut oil edible
10. AIDMO 2872-2018     Palm kernel oil

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# Thank you