
	Prime Certification & Inspection LLC			
	P.O Box 61670, Dubai, UAE Ph.: + 971(4) 431 43 45 Fax: + 971 (4) 431 49 33 Email : info@uaeprime.com Web: www.uaeprime.com			
Title	Product Certification Scheme – Milk and Milk Products			
Doc ref: PCI/PCS/04	Issue: 01	Revision: 00	Date: 01/10/2018	Page 1 of 21
Prepared by	Technical Manager (TM)	Approved by	Certification Manager (CM)	

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Content of Scheme

This product certification scheme is applicable only for Processors / producers of Milk and Milk Products. This scheme falls under the Scheme type 5 of ISO/IEC 17067:2013.

General requirements

A. Requirements of production, packaging, transportation and distribution:

- I. The product shall be fit for human consumption and comply to related technical regulations/standards for each type.
- II. The unit shall implement food safety management system as HACCP or ISO 22000 or another recognized international food safety management system.
- III. Implementation of Good hygiene practices; UAE.S GSO 1694 “General Principles of Food Hygiene” and UAE.S GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”

B. Testing Methods:

Tests shall be according to GSO / UAE standards listed in (sampling and testing requirements) / international standards / regional standards / another approved standard. In case that relevant standard for testing not available, Tests can be done according to procedures approved and accepted internationally.

C. Requirements of Labeling:


Label of product shall comply with UAE.S GSO 9 - Labeling of Prepackaged Foodstuffs and GSO 2233 - Requirements of Nutritional Labeling

D. Requirements of safety and quality:

Product shall comply with the applicable Technical Regulations/Standards:

1. UAE.S GSO 474 – Flavored Yogurt
2. UAE.S GSO 785 – Flavored Milk
3. UAE.S GSO 992 – Yogurt
4. UAE.S GSO 1338 – Laban
5. UAE.S GSO 1375 - Flavored Laban
6. UAE.S GSO 1970 – Dairy and Dairy Products – Pasteurized Camel Milk
7. UAE.S GSO 1983 - Goat Milk
8. UAE.S GSO 2033 - Laban Drink

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E. Expiration period for the milk and milk products:

Expiration period for the product shall be according to Technical Regulation; GSO 150/1993 “Expiration Periods of Food Products - Part 1.

F. Storage Requirements:

Storage for milk and milk products shall comply with Technical Regulation; GSO 323- General Requirements for Transportation and Storage of Chilled and Frozen Foods and relevant standard for each type.


G. Requirements of Packaging and Product Contact Materials:

Packaging and Product Contact Material shall comply with Technical Regulation; GSO 839 " Food Packages Part 1: General Requirements and GSO 1862 " Food packages - Part 2: Plastic package – General Requirements.

H. Market Monitoring:

To ensure the safety of product, Prime C&I have the right for sampling to conduct the necessary tests to ensure compliance with the requirements of in this system.

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TESTING OF MILK AND MILK PRODUCTS

Testing of Milk and Milk Products shall comply with relevant Technical Regulation as given below:

A. Testing of Flavored Yoghurt			
1. Fat Content			
Type of Yoghurt	Fat Content		
	Minimum Limit	Maximum Limit	
Full Cream Flavoured Yoghurt	3%	-----	
Low Fat Flavoured Yoghurt	0.5%	> 3%	
Free Fat Flavoured Yoghurt	-----	0.5%	
2. Other Contents			
• Minimum milk protein in milk solids – non – fat 34%			
• Minimum milk solids – not fat 8.2%			
• Maximum acidity- calculated as lactic acid- 1.5 %			
• The total of added non-milk ingredients shall not exceed 50% of final products.			
• Vitamins may be added with minimum of Vitamin A 2000 IU/Kg and Vitamin D 400 IU/Kg			
3. Permitted Food Additives			
Additives	INS	Maximum Level mg/kg	Notes
ACESULFAME POTASSIUM	950	350	Note 161
ALITAME	956	100	Note 161
ASPARTAME	951	600	Note 161
BRILLIANT BLUE FCF	133	150	
CARAMEL III - AMMONIA PROCESS	150c	150	
CARAMEL IV- SULPHITE AMMONIA PROCESS	150d	150	
CARMINES	120	150	
CAROTENES, BETA- (VEGETABLE)	160a(ii)	1000	
CYCLAMIC ACID (AND Na, K, Ca SALTS)	952	250	As cyclamic acid. Notes 161
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472c	5000	
FAST GREEN FCF	143	100	
IRON OXIDES	172(i)- (iii)	20	
NEOTAME	961	20	Note 161

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PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000	
RIBOFLAVINS	101(i), (ii)	300	
SACCHARIN (AND Na, K, Ca SALTS)	954	80	Note 161
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	Note 161
Any other additives used in dried milk			
Any additives will be adopted by CAC			

4. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Fermented milk products (with or without added flavour), e.g. yoghurt, Laban & Labena	Yeasts and Moulds	5	1	10	10 ²
	Enterobacteriaceae	5	1	5	10
	Escherichia coli	5	0	0	-
	Salmonella	5	0	0	-
	Staphylococcus aureus	5	2	10	10 ²

5. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Yoghurt and Flavored Yoghurt and Yoghurt with Fruits Cuts	Suitable Tightly Sealed Containers	14 Days	
Heat Treated Yoghurt after Fermentation (UHT)	Suitable Containers	90 Days	
Yoghurt Packed in Modified Atmosphere	Suitable Containers	21 Days	

B. Testing of Flavored Milk


1. Milk Fat Content

Type of Milk	Milk Fat Content	
	Minimum Limit	Maximum Limit
Flavoured whole milk	3%	-----
Partially skimmed flavoured milk	0.5%	> 3%
Skimmed flavoured milk	-----	0.5%

2. Other Milk Contents

- The non-fat milk solids content in the product shall not be less than 8.5%.
- Sorbic acid and its Sodium, Potassium and Calcium salts, Sulphur dioxide and benzoic acid within a maximum of 50 ppm.
- Vitamins to be added:

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- Vitamin A shall be added to the low fat flavoured milk at a level not less than 120 I.V/L and not more than 2500 I.V/L. For the whole fat flavoured milk, the vitamin A addition is optional.
- Vitamin D shall be: added to the skimmed and the whole fat flavoured milk at a level 300 - 400 I.V/L.

3. Percentage of Permitted Colouring Matter Coming only from Added Flavouring Matter Milk Additives

E.E.C. No.	Colouring Matter	Maximum Level (ppm.)
102	Tartarazine	18
110	Sunset Yellow FCF	12
122	Carmoisine or Azorubine	57
124	Ponceau 4R or Cochineal Red A	48
120	Cochineal or Carminic acid	20
132	Indigo Carmine or Indigotine	6
150	Caramel Colours	150
151	Black PN or Brilliant Black BN	12
128	Red 2G	30
133	Brilliant Blue FCF	--
	Other colouring ingredients extracted from natural fruit and vegetable source	--


4. Emulsifiers and Stabilizers

E.E.C. No.	Name	Note
401	Sodium alginate	According to G.M.P.
402	Potassium alginate	
403	Ammonium alginate	
404	Calcium alginate	
405	Propane – 1, 2 di alginate (Glycolpropalin alginate)	
406	Agar	
407	Carrageenan	
410	Locust beangum	
412	Guargum	
413	Tragacanthgum	
414	Acacia (Arabic gum)	
415	Xanthan gum	
416	Karaya gum	
440	Pectins	

5. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Pasteurized Milk (with or without added flavor)	Aerobic plate count	5	1	3*10 ⁴	10 ⁵
	Enterobacteriaceae	5	2	3	5
	Escherichia coli	5	0	0	-


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	Salmonella	5	0	0	-
UHT Milk (with or without added flavor) (Incubation at 37 °C/15 Days or 55 °C/ 7 Days)	Aerobic plate count	5	0	10	-
	Enterobacteriaceae	5	0	0	-
	Salmonella	10	0	0	-
6. Expiration Period					
Product Name	Type of Packaging	Expiration Period		Notes	
Pasteurized Milk and Flavored Pasteurized Milk	Tightly sealed suitable containers, plastic or paper	5 Days			
Milk Heat Treated (UHT)	Suitable Containers	6 Months			
Sterilized Liquid Milk Prepared for Infants	Tightly sealed glass or plastic containers	12 Months			
Liquid Milk with Flavor for Children	Metal containers	15 Months			
	Lined carton containers (Tetra pack) or tightly sealed plastic containers	12 Months			
Note: Baby food products stored in well-ventilated stores (Temperature shall not exceed 25°C).					

C. Testing of Yoghurt		
1. Fat Content		
Type of Yoghurt	Fat Content	
	Minimum Limit	Maximum Limit
Full Cream Yoghurt	3%	-----
Low Fat Yoghurt	0.5%	> 3%
Free Fat Yoghurt	-----	0.5%
2. Other Contents		
<ul style="list-style-type: none"> The acidity of yoghurt shall not be less than 0.6% as lactic acid. The milk solids non-fat content shall not be less than 8.2%. The total microorganisms shall be viable and not less than 107 per gram in the final product. Vitamins may be added with minimum of Vitamin A 2000 IU/Kg and Vitamin D 400 IU/Kg 		
3. Maximum Limits for Heavy Metals		
Name	Maximum Limit (ppm)	
Mercury	0.1	

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Lead 0.2	0.2
Cadmium 0.05	0.05
Inorganic arsenic 0.12	0.12
* Arsenic 1.0	1.0

* If the total arsenic (organic and inorganic) more than this value then the maximum concentration of inorganic arsenic is examined.

4. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Fermented milk products (with or without added flavour), e.g. yoghurt, Laban & Labena	Yeasts and Moulds	5	1	10	10 ²
	Enterobacteriaceae	5	1	5	10
	Escherichia coli	5	0	0	-
	Salmonella	5	0	0	-
	Staphylococcus aureus	5	2	10	10 ²

5. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Yoghurt and Flavored Yoghurt and Yoghurt with Fruits Cuts	Suitable Tightly Sealed Containers	14 Days	
Heat Treated Yoghurt after Fermentation (UHT)	Suitable Containers	90 Days	
Yoghurt Packed in Modified Atmosphere	Suitable Containers	21 Days	

D. Testing of Laban


1. Fat Content

Type of Laban	Fat Content	
	Minimum Limit	Maximum Limit
Full Cream Laban	3%	-----
Low Fat Laban	0.5%	> 3%
Free Fat Laban	-----	0.5%

2. Other Contents

- Minimum milk protein in milk solids – non – fat 34%
- Minimum milk solids – not fat 8.2%
- Maximum acidity- calculated as lactic acid- 0.7 %
- Vitamins may be added with minimum of Vitamin A 1200-2000 IU/Kg and Vitamin D 400 IU/Kg

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3. Permitted Food Additives					
Additives	INS	Maximum Level mg/kg	Notes		
CARAMEL III - AMMONIA PROCESS	150c	150			
CARAMEL IV- SULPHITE AMMONIA PROCESS	150d	150			
DIACETYLTARTARIC AND FATTY ACID ESTERS OF GLYCEROL	472c	5000			
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000	Heat Treated		
Xanthan gum	415	5 g/Kg singly or in combination			
Guar gum	412				
Tragacanthan	413				
Agar-Agar	406				
Carragenin	407				
Sodium carboxymethyl cellulose	466				
Pectin	440	10 g/Kg			
Any other additives used in dried milk					
Any additives will be adopted by CAC					
4. Microbiological criteria					
Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Fermented milk products (with or without added flavour), e.g. yoghurt, Laban & Labena	Yeasts and Moulds	5	1	10	10 ²
	Enterobacteriaceae	5	1	5	10
	Escherichia coli	5	0	0	-
	Salmonella	5	0	0	-
	Staphylococcus aureus	5	2	10	10 ²
5. Expiration Period					
Product Name	Type of Packaging	Expiration Period	Notes		
Pasteurized Laban and Flavored Pasteurized Laban	Suitable Tightly Sealed Containers	10 Days			
Laban Heat Treated (UHT) after Fermentation	Suitable Containers	90 Days			

E. Testing of Flavored Laban	
1. Fat Content	
Type of Flavored Laban	Fat Content

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	Minimum Limit	Maximum Limit
Full Cream Flavored Laban	3%	-----
Low Fat Flavored Laban	0.5%	> 3%
Free Fat Flavored Laban	-----	0.5%


2. Other Contents

- Minimum milk protein in milk solids – non – fat 34%
- Minimum milk solids – not fat 8.2%
- Maximum acidity- calculated as lactic acid- 0.7 %
- The total of added non-milk ingredients shall not exceed 10% of final products.
- Vitamins may be added with minimum of Vitamin A 2000 IU/Kg and Vitamin D 400 IU/Kg

3. Permitted Food Additives

Additives	INS	Maximum Level mg/kg	Notes
ACESULFAME POTASSIUM	950	350	All sweeteners as Subject to national legislation of the importing country aimed.
ALITAME 956 100	956	100	
ASPARTAME 951 600	951	600	
NEOTAME 961 20	961	20	
SACCHARINS	954(i)- (iv)	80	
SUCRALOSE (TRICHLOROGALACTOSUCROSE)	955	300	
CYCLAMATES	952(i), (ii), (iv)	250	As cyclamic acid.
BRILLIANT BLUE FCF	133	150	Excluding Fermented Chocolate milk.
PONCEAU 4R (COCHINEAL RED A)	124	150	
CARAMEL III - AMMONIA PROCESS	150c	150	
CARAMEL IV - SULFITE AMMONIA PROCESS	150d	150	
CARMINES	120	150	
CAROTENES, BETA- (VEGETABLE)	160a (ii)	1000	
FAST GREEN FCF	143	100	
IRON OXIDES	172 (i)- (iii)	20	
RIBOFLAVINS	101 (i), (ii)	300	
SUNSET YELLOW FCF	110	300	
POLYSORBATES	432- 436	3000	
DIACETYLTARTARIC AND FATTY ACID ESTERS OF	472e	5000	


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GLYCEROL					
PROPYLENE GLYCOL ESTERS OF FATTY ACIDS	477	5000			
Any additives will be adopted by codex					
4. Microbiological criteria					
Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Fermented milk products (with or without added flavour), e.g. yoghurt, Laban & Labena	Yeasts and Moulds	5	1	10	10 ²
	Enterobacteriaceae	5	1	5	10
	Escherichia coli	5	0	0	-
	Salmonella	5	0	0	-
	Staphylococcus aureus	5	2	10	10 ²
5. Expiration Period					
Product Name	Type of Packaging	Expiration Period	Notes		
Pasteurized Laban and Flavored Pasteurized Laban	Suitable Tightly Sealed Containers	10 Days			
Laban Heat Treated (UHT) after Fermentation	Suitable Containers	90 Days			


F. Testing of Goat Milk	
1. Milk Fat Content	
Type of Milk	Milk Fat Content
Whole Milk	Minimum 3%
Low Fat Milk	1-2%
Skim Milk	Less than 0.5%
2. Other Milk Contents	
<ul style="list-style-type: none"> • It shall be fresh and well mixed. • It shall be white in colour • It shall be free from impurities, extraneous matter, insects and their parts. • It shall be natural in odour and consistency, and free of objectionable flavour. • It shall not be curdled by boiling or alcohol test. • The total acidity shall not exceed 0.18% by weight as lactic acid. • Phosphatase test shall be negative for pasteurized milk. • Minimum milk solids – not fat minimum 8.5% • Total count of microorganism for raw goat milk shall not be more than 100,000 cell/ml. 	

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G. Testing of Laban Drink			
1. Laban Drink Contents			
<ul style="list-style-type: none"> The product shall be free from impurities and extraneous matters. The product shall be free from defects of color, taste or odour. The product shall be absolutely free from pork fat and its derivative. The acidity shall not be less than 0.5% and not exceed 0.9% by weight calculated as lactic acid. The fat shall not be less than 0.5% (by weight) The non-fat milk solids shall be between 6% and less 8.2 % by weight. The fat shall be free from pathogenic micro-organisms. The maximum level for lead shall not exceed 0.02 mg/kg by weight. The count of the coliform group shall not exceed 10/ml. The product shall give negative results for the test of Escherichia coli. The total count of yeasts and moulds shall not exceed 100/ml. 			
6. Permitted Food Additives			
Additives	INS	Maximum Level g/kg	Notes
Edible Salt	--	GMP	
Cumin	--		
Thyme	--		
Mint	--		
Other condiments	--		
Sodium alginate	401	5 g/kg either singly or in combination	
Potassium alginate	402		
Ammonium alginate	403		
Calcium alginate	404		
Propylene glycol alginate	405		
Agar	406		
Carrageenan and its salts (include Furecellaran)	407		
Carob bean gum	410		
Guar gum	412		
Tragacanth gum	413		
Gum Arabik (Acacia gum)	414		
Xanthan gum	415		
Sodium carboxymethyl cellulose	466		
Mono-and di-glycerides of fatty acids.	471		

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7. Microbiological criteria					
Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Fermented milk products (with or without added flavour), e.g. yoghurt, Laban & Labena	Yeasts and Moulds	5	1	10	10 ²
	Enterobacteriaceae	5	1	5	10
	Escherichia coli	5	0	0	-
	Salmonella	5	0	0	-
	Staphylococcus aureus	5	2	10	10 ²
8. Expiration Period					
Product Name	Type of Packaging	Expiration Period	Notes		
Pasteurized Laban Drink prepared from Milk Solids, Water and Salt	Suitable Containers	21 Days			
Heat treated Laban Drink after Fermentation (as Dogh Milk)	Suitable Containers	45 Days			

Note: Sampling plan A statement specifying the microbiological criteria for acceptance or rejection of the sample depending on the examination of a sufficient number of sample units via particular analytical methods. It comprises the following:

n = Number of sample units to be examined.

c = The maximum number of sample units allowed to have a microbiological criterion value greater than "m" and not to exceed the value of "M".


m = The acceptable microbial level in the sample unit; which separates the acceptable quality of marginal-quality acceptance. The product shall be acceptable if the value is equal to or less than "m"; if the value is above "m", the product is marginally acceptable or rejected.

M = The maximum criterion value that should not be exceeded in any of "n" units. Sample unit = A sample from the food product examined as one unit from "n". It is either a single or a part of a package or a mixed compound of the product.

Sampling & Testing of Milk and Milk Products shall comply with relevant Technical Regulation as given below:

1. GSO 21 "Hygienic Regulations for Food Plants and their personnel".
2. GSO 323 "General Requirements for Transportation and Storage of Chilled and Frozen Foods"
3. GSO 382 "Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 1"

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4. GSO 383 “Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 2”
5. GSO 569 “Methods for Sampling Milk and Milk Products”.
6. GSO 570 “Methods for the Physical and Chemical Analysis of Milk”
7. GSO 571 “Methods of Microbiological Examination of Milk”.
8. GSO 678 “Methods of Test for Fermented Milk”
9. GSO 839 " Package of Food Products - Part 1. General Requirements"
10. GSO 841 “Maximum Limits for Afla Toxins Residues Permitted in Agriculture and Food Products”
11. GSO 965 "Methods of Sampling Milk and Milk products"
12. GSO 984"Pasteurized Milk"
13. GSO 987"Sterilized Milk"
14. GSO 988 “Limits of Radioactivity Levels Permitted in Foodstuffs – part 1
15. GSO 998 "Detection Methods of Limits of Radiation Levels in Foodstuffs – Part 1".
16. GSO 1016 "Microbiological Limits of Food Articles and Foodstuffs – Part 1".
17. GSO 1102 " Milk paperboard Containers "
18. GSO 1023 "Expiration Periods for Foodstuffs – part 2"
19. GSO 1347 "Milk Treated with Ultra High Temperature"
20. GSO 1791 "Three piece rounded steel cans used for canning food stuffs".
21. GSO 1794 "The two pieces steel round cans used for canning food-stuffs"
22. GSO 1863 " Package of Food Products- Part 2: Plastic Containers"
23. GSO Standard to be approved by the organization on "Methods for the Determination of Aflatoxins Residues in Food Products"
24. GSO Standard to be approved by the organization on "Hygienic Regulations for Production and Processing of Milk"
25. GSO Standard to be approved by the organization on "Glass Containers".
26. GSO Standard to be approved by the organization on "Methods for the determination of Pesticide Residues in Agricultural and Food Products".
27. GSO Standard to be approved by the organization on "Maximum Limits for Hormones and Antibiotics Residues in Food Products"
28. GSO Standard to be approved by the organization on "Methods for the Determination of Hormones and Antibiotics Residues in Food Products"

CERTIFICATION REQUIREMENTS


Requirements vary depending on the scope of certified products; Details of the documents required for certification for the scope of the Products as per Scheme Owner (MOIAT) requirements are detailed as following:

Supportive Documents:

Product Certification

- Valid UAE Industry/Trade License.

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- Test Report from accredited and recognized laboratory as per the technical of Cabinet Resolution No 34 for the year 2019.
- Validity of test report should not be less than 3 years.
- Declaration of Conformity by the applicant by using the company's official letterhead
- Distribution Ownership (for trader only)
- Certificate of origin
- Product Label
- Certificate for GMP / Quality Management System (ISO 9001) / Food Safety Management System.

Application for Certification (Application Form):

Application to be filled by the client will contain all the necessary information needed by PRIME C&I conducting the certification Process, such important information is:

- Type of Product to be certified: Product/facility (Process) to identify the related scheme implemented by MOIAT
- Relevant standard/ or normative documents clients is seeking certification for.
- General information: Applicant Business activities & related business facilities & relationship between their facilities, in relevance to the certification scheme applied for information about outsourced Processes relevant to Product conformity.
- Any other information needed related to certification requirements.


Legal Agreements

By signing the application form, the applicant and the manufacturer agrees to comply with these General Rules and with the Specific Product Standard for the product covered by;

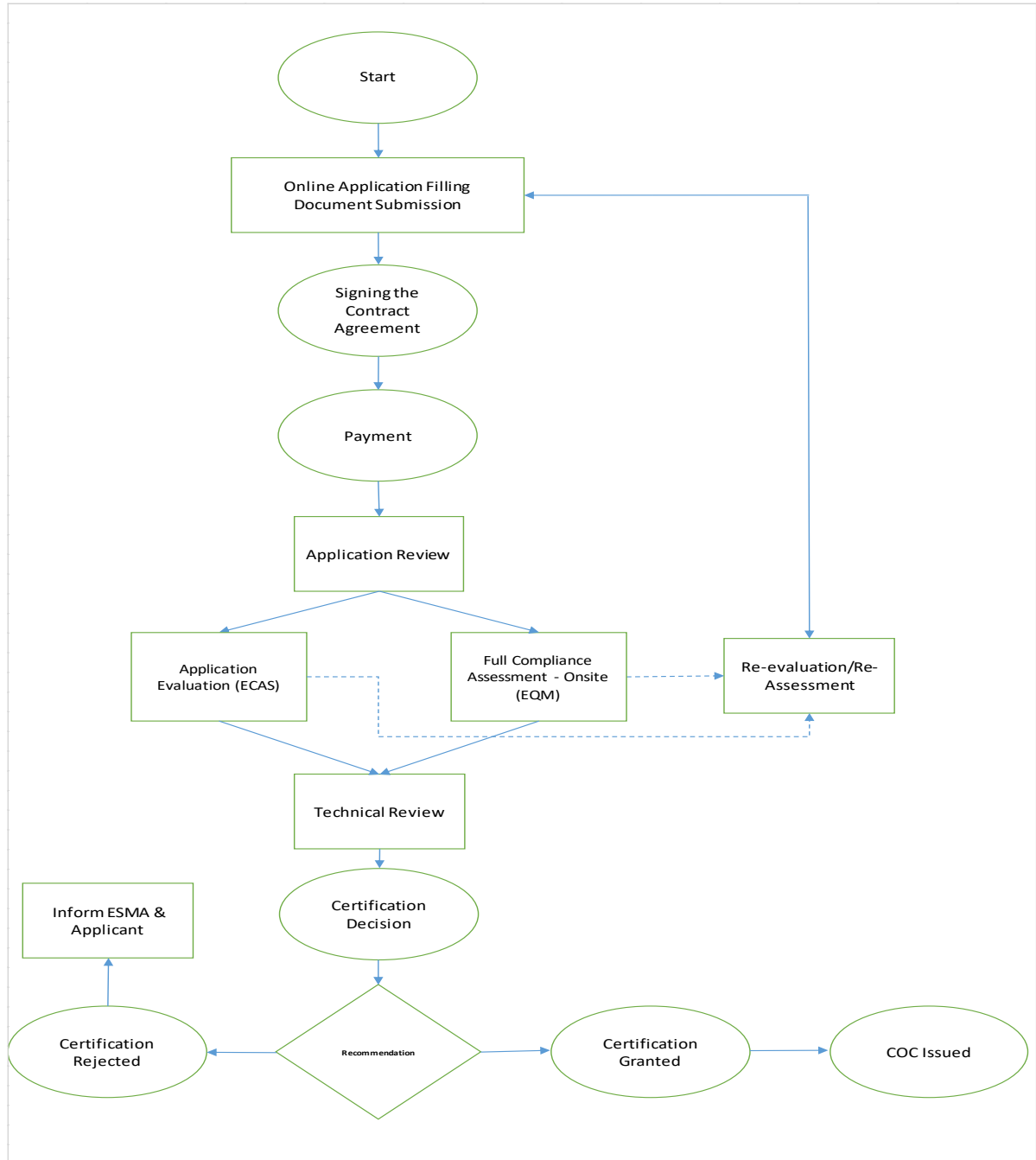
- Certification Agreement:
- Non-Disclosure Agreement

Fees as detailed in Certification Agreement / Proposal.


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CERTIFICATION PEOCESS



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Preparatory Steps:

- Application shall be submitted by applicant to PRIME Certification & Inspection by using MOIAT Eservices portal and by providing basic informations as required.
- Technical Team will review the application and Sales and Marketing Executive/Administrative assistant will check documents availability on a primary basis.
- A quotation will be sent to applicant by Head of Sales and Marketing; containing the scope of certification and fees related to each step of the certification process.
- Payment shall be done by applicant.

Application Review:

- Upon acceptance of quotation by client, he is requested to sign the General Conditions for Certification Services.
- Application along with related supportive documents will be received by PRIME C&I's Operation Manager/Technical Manager who shall assign one of PRIME C&I's technical team members (Lead Auditor/Auditor).

Application Evaluation

Auditor shall perform conformity assessment (Evaluation) steps related to the certification scheme.

Product Certification (ECAS)

- Detailed documents review for all the documents
- Document review includes the checkup for Test Reports parameters and results, done by 3rd party Laboratory according to the specific technical regulations and applicable standards.
- Evaluation of product the eligibility of the Product for certification to assure compliance according to applicable schemes and standards


Product Certification (EQM)

- Detailed documents review for all the documents
- Document review includes the check up for Test Reports parameters and results, done by 3rd party Laboratory according to the specific technical regulations and applicable standards.
- On-Site Audit to the facility where the product is being manufactured to assure the quality management system adopted in full compliance with applicable standards and technical regulations.
- Evaluation of product the eligibility of the Product for certification.
- For EQM certification during the onsite assessment the implementation of Good Manufacturing Practice (GMP) or Quality Management System and any other good manufacturing practices approved by MOIAT will be verified.

Note-1: No of Samples to be selected for testing is defined by the specific technical requirements and as per scheme owner (ESMS).

Note-2: All the applicable UAE schemes and standards are mentioned in Section-7 of this scheme.

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Evaluation Outcome Results:

- If evaluation is pending for missing or invalid documents or other needed information to complete evaluation; Additional Supportive Documents will be requested by Applicant.
- Evaluation includes Product Safety Verification through test reports provided on all safety Test parameters requested by applicable scheme/standards, test reports shall be issued by 3rd party accredited Laboratory sub-contracted according to the approved Standards and applicable technical requirements.
- If test reports are not complying with Standards; Lead Auditor/Auditor requests rectification of the non-complying aspects, then based on applicant confirmation of rectification, Collection of samples will be done to conduct the same laboratory tests again and for once.
- Evaluation will be repeated upon applicant re-submission of needed documents/information.
- Prime C&I Arabic translator shall review the product label and evidence of the reviewer signature shall be placed on the document.

Technical Review:

Technical Manager or a delegates appointed (not the same evaluator of application) will perform technical review to verify evaluator’s recommendation by checking if assessment checklist content is found satisfactory along with complete review for the whole application and supportive documents, and then grant the final recommendation to the Certification Decision Committee.

Decision of Certification:


Upon submission of this information, and as per the result of documents review and completing product evaluation process.

- **Approval of Product certification:** Product evaluation shows full compliance with applicable schemes/standards:
 - Certification decision will be done by Decision Committee
 - Granting the issuance of Certificate of conformity, recognized by scheme owner (MOIAT)
 - Certified Products will be listed in Directory of certified clients for product certification.
- **Rejection of Product certification:** Product evaluation shows non-compliance with applicable schemes/standards, due to any reason preventing product from Certification:
 - Rejection decision will be done by Decision Committee
 - Prime C&I will inform client/MOIAT by an Official rejection statement (Letter of certification Status) by e-mail stating the reason of rejection.

Notes for clients

- For some scopes where it is required to have a quality system available, clients seeking to be certified for any of their (Products or services or facility/Process) to Schemes and applicable standards through PRIME C&I are requested to implement relevant Quality System including documentation in a way to meet all requirements of this standard and all relevant specific standards depending on the nature of service (certified Product& Process).

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- In case of a Client newly operating, and seeking to be certified, Client is required to demonstrate more than 3 months compliance against the standard immediately preceding the date of the Pre-Assessment performed by PRIME C&I. This will prove the efficacy and sustainability of the implemented system. After which PRIME C&I will be contacted to decide for required audits and Certification.
- Client seeking extension or renewal of Certification scope shall as well submit the self- assessment checklist specifying the extension or renewal of the Certification scope.
- Whenever applicable, Additional Certification requirements per Certification schemes: Legal & Quality documents (such as Client Quality Manual) and supportive documents (records and checklists used by applicant), are to be attached to the Self-Assessment Checklist requirements and submitted along with the application as well.

Renewal

Product Certification (ECAS)

- Validity of certificate is One year
- COC should be renewed 2 months prior expiry.

Product Certification (EQM)


- Validity of certificate is three years, subject to surveillance visits every year during the certification to assure maintenance of conformity.
- COC should be renewed 3 months' prior expiry.

UPLOADING OF CERTIFICATES IN MOIAT SYSTEM

As a Subcontractor, it is the responsibility of Prime C&I to transfer the information to the scheme owner by uploading the Certificate of Conformity and other relevant documents in the scheme owner's (MOIAT) online portal. The steps after the Certification Decision (only when recommendation is approved) are as follows;

1. Upon receiving the approval of the Decision Committee, the file should be given back to the responsible Lead Auditor/Auditor.
2. The Lead Auditor/Auditor shall communicate with the Operation/Accounts Department to arrange for the payment in MOIAT portal.
3. When the payment is posted, the Lead Auditor/Auditor shall be able to retrieve the certificate no. and QR code from MOIAT portal.
4. The Lead Auditor/Auditor shall prepare the draft certificate along with correct and accurate information.
5. The draft certificate should be sent to the client for their confirmation. Once it is confirmed, final certificate shall be shared to the client.
6. The Technical Manager/Lead Auditor should then upload the certificate in MOIAT portal including the product list that should contain the necessary information such as model no., barcode, brand name, product description, country of origin, report no., applicable standard, etc.
7. Certificate will be uploaded on MOIAT website within two days after issuance of certificate.

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MARKET MONITORING & VERIFICATION

After the certification process the product sample will be collected. The sample will be collected from customer premises, warehouse, outsourced premises / market for verify the product conformity.

The product sample will also be collected for verify the product conformity, the sample collection will be during the initial assessment period, recertification audit period, complaints from market, public and regulatory authority etc.

Prime C&I will conduct regular marketing monitoring & verification for the following purpose:

- a. Inspecting and taking samples of the product in the local market and conducting tests on them to make sure that the product meets the requirements of relevant UAE resolution.
- b. PRIME C&I will be conducting Market Surveillance campaigns in the local markets to assure continuous compliance of certified products and inform Scheme owner on immediate basis on the non-conformity products to take the appropriate action.


LICENSING AND CONTROL OF THE MARK

Please refer to QP-11 – Annex-C - Procedure for Use of License, Certificates and Marks of Conformity for Product Certification for EQM & ECAS. (Ref. MoIAT - USAGE POLICY FOR EQM LOGO - CAPOL-06 - November 12, 2015 - Revision: 1) & Usage Policy for ECAS Mark (ECAS Mark of Conformity) - CAPOL-07 – Rev. 02.

REPORTING TO THE SCHEME OWNER

Dissemination of Significant Information to the Scheme Owner and other Concerned Parties please refer to Procedure for Certificate issue, suspension and withdrawal (QP-10).

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REFERENCES

General Requirements for Notified Bodies – MOIAT Document. Requirements for Registration –MOIAT Documents-Available in MOIAT website and Prime C & I website and upon request by Prime C&I Staff.

- Cabinet resolution no. 34 for the year 2019 related to the Emirate Scheme on Controlling on baby care products.
- ISO/IEC 17065, Conformity Assessment - Requirements for bodies certifying Products, Processes and services.
- ISO/IEC 17021, Conformity Assessment — Requirements for bodies Providing audit and Certification of management systems.
- ISO 9001:2015 - Quality Management Systems
- General Requirements Accreditation of ISO /IEC 17065 Product Certification Bodies
- ISO/IEC 17000, Conformity Assessment — Vocabulary and general principles.
- ISO/IEC 17020, Conformity Assessment— Requirements for the operation of various types of bodies performing inspection.
- ISO/IEC 17025, General requirements for the competence of testing and calibration laboratories.
- ISO17067, in combination with ISO Guide 28 and ISO Guide 53
- ISO/IEC 17030, Conformity Assessment — General requirements for third-party marks of conformity.
- ISO Guide 23:1982 Methods of indicating conformity with Standards for third-Party certification Systems
- ISO Guide 27:1983 Guidelines for corrective action to be taken by a certification body in the event of misuse of its mark of conformity
- General Requirements for Notified Bodies issued by Emirates Authority for Standardization and Metrology (MOIAT).
- Prime C & I Quality Manual, Procedures and Schemes.

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