CONTENT

Content of Scheme

This product certification scheme is applicable only for Processors / producers of Fresh Fruit Juices & Fruit Juices and Nectars. This scheme falls under the Scheme type 5 of ISO/IEC 17067:2013.

General requirements

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

1. The product shall be fit for human consumption and comply to related technical regulation for each type.

2. The unit shall implement food safety management system as HACCP or ISO 22000 or another recognized international food safety management system.

3. Implementation of Good hygiene practices "General Principles of Food Hygiene" UAE.S GSO 1694 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 standards. 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 Labeling of Prepackaged Foodstuffs UAE.S GSO 9 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 1820 – Fruit Juices and Nectars
2. UAE.S GSO 2201 – Juices with Milk
3. UAE.S GSO 2208 – Flavored Artificial Drink
4. UAE.S GSO 848 – Artificial Fruit Juices Powder
5. UAE.S GSO 794 – Fruit Drink

6. UAE.S GSO 385 – Guava Nectar
7. UAE.S GSO 2456 – Fresh Fruit Juices Un-Pasteurized

E. Expiration period for the Fresh Fruit Juices & Fruit Juices and Nectars:

Expiration period for the product shall be according to Technical Regulation GSO 150/1993 "Expiration Periods of Food Products - Part 1 and GSO 1023/2000 "Expiration Periods for Food Products - Part 2".

F. Storage Requirements:

Storage for Fresh Fruit Juices & Fruit Juices and Nectars 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 Standard on Hermetically Sealed Round Tin Cans Used for Canning Foodstuffs".

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.

TESTING OF FRESH FRUIT JUICES & FRUIT JUICES AND NECTARS

Testing of Fresh Fruit Juices & Fruit Juices and Nectars shall comply with relevant Technical Regulation as given below:

A. Testing of Fruit Juices & Nectar

1. General Requirements

- It shall have the characteristic colour and flavour of the product.
- The fruit content in the product shall not be less than 25% by weight.
- The soluble solids content of the product shall be not more than 20% m/m.
- The following materials may be added in amounts adequate to good manufacturing rules, and whose properties comply with what is stated in the relevant Saudi standards for:
  – Lemon juice;
  – Lime juice;
  – Citric acid;
  – Malic acid.
- Sulphur dioxide shall not exceed 10 p.p.m. in final product.
- The product shall occupy not less than 90% v/v of the water capacity of the container.
- The tests shall be carried out on a representative sample taken according to the GSO to be approved by the Organization on: "Methods of Sampling Prepackaged Fruit and Vegetable Products", to determine its compliance with all the items of this standard.
- The contaminating mineral elements shall not exceed the following:

Mineral Name	Maximum Level (ppm)
Arsenic	0.2
Lead	0.3
Copper	5.0
Zinc	5.0
Iron	15.0
Tin	200.0
Sum of copper, zinc and iron	20.0

2. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Un-Pasteurized Juices (Fresh)	Yeasts and Moulds	5	2	10^3	10^4
	Escherichia coli	5	2	10^2	10^3
	Salmonella	5	0	0	-
Pasteurized Fruit Juice and Drink	Aerobic plate count	5	2	$5*10^3$	10^4

(including Concentrated)	Yeasts and Moulds	5	2	10^2	10^3
	Coliforms	5	3	5	10^2

3. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Fruit Juices, Drinks and Nectars	Suitable Containers	30 Days	
Juices Treated with Flash Pasteurization	Suitable Containers	7 Days	
Baby Fruits Juices	Glass Containers Tightly Sealed and Sterilized	12 Months	

Note: Baby Food products stored in well-ventilated stores (Temperature shall not exceed 25 °C)

B. Testing of Juices with Milk

1. General Requirements

- It shall be free from pigs' products and their derivatives.
- The raw material used in manufacturing of Juices with milk shall comply with the relevant GSO.
- Produced from raw milk or recombined milk from concentrated milk or powder (whole, low, skimmed) and butter or cream or any other sources of milk fat.
- The product must be homogenous.
- The fruits juice or concentrated fruit used in the product must be natural.
- Juices with milk must be free from preservative materials.
- Allows the use of flavorings, natural sweeteners and natural colors only.
- The fruits juice in final products must be at least 30%.
- The addition of the following vitamins is recommended with the minimum of: Vitamin (A) 2000 IU/L & Vitamin (D) 400 IU/L.
- The analysis/tests of finish products shall also be conducted as per UAE.S GSO 2201 standard.

2. Permitted stabilizers and emulsifiers and their rations

EEC No.	Name	Maximum level ppm (mg/kg)
406	Agar-agar	500 ppm singly or in combination
407	Arabic gum	
141	Carrageen	
408	Furcellan	
412	Guar gum	
410	Locust (carobs) bean gum	
405	Propylene glycol alginate	

466	Sodium carboxymethyl cellulose (cellulose gum)	
401-404	Sodium, Potassium, Calcium and Ammonium alginates	
415	Xanthenes gum	100 ppm
471	Mono and dieglycerides of fatty acid	
440	Pectin	
--	Starch and Modied starches	
471	Lecithin	

3. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Un-Pasteurized Juices (Fresh)	Yeasts and Moulds	5	2	10^3	10^4
	Escherichia coli	5	2	10^2	10^3
	Salmonella	5	0	0	-
Pasteurized Fruit Juice and Drink (including Concentrated)	Aerobic plate count	5	2	$5*10^3$	10^4
	Yeasts and Moulds	5	2	10^2	10^3
	Coliforms	5	3	5	10^2

4. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Fruit Juices, Drinks and Nectars	Suitable Containers	30 Days	
Juices Treated with Flash Pasteurization	Suitable Containers	7 Days	
Baby Fruits Juices	Glass Containers Tightly Sealed and Sterilized	12 Months	

Note: Baby Food products stored in well-ventilated stores (Temperature shall not exceed 25 °C)

C. Testing of Flavored Artificial Drink

1. General Requirements

- It is allowed to use fruit juice or concentrated fruit juice as a flavoring agent by less than 10%.
- Vitamins & Minerals: May use vitamins and minerals that are soluble in aqueous medium with added concentration less than 15% of the daily requirement of the individual, according to WHO recommendations.
- The contaminating mineral elements shall not exceed the following: Arsenic - 0.1 ppm & Lead - 0.2 ppm.
- Microbiological criteria in the product shall not exceed what is stated in the GSO 1016 " Microbiological

Criteria for Foodstuffs-Part1" standard.

- Impurities: GSO 244 "Methods of Test for Vegetables, Fruits and Their Products - Part 1: Organoleptic Examination, Determination of Net Weight and Drained Weight, Determination of Apparent Viscosity, Determination of Head-Space, Determination of Extraneous Matter and Defective Fruits".
- Determination of Ethanol: Determination of ethanol shall be carried out according to the method specified in GSO ISO 2448 :2007 "Fruit and Vegetable Products - Determination of Ethanol".
- Artificial sweeteners: Detection of artificial sweeteners shall be carried out according to GSO 840 " Determination of sweeteners permitted for use in food products-Part1.
- Coloring matter: Detection of coloring matter shall be carried out according to the GSO standard
- Contaminating mineral elements: Contaminating mineral elements shall be determined according to GSO 20 "Methods for the Determination of Contaminating Metallic Elements in Foodstuffs".
- Tests: All required tests shall be carried out on the representative sample, taken according to Gulf standard GSO 1000 " Method of Sampling for Prepackaged Food Products", to determine its compliance with all the items of this standard.

2. Microbiological criteria

Product Name	**Microorganisms**	**Limit per ml or gram**			
		n	**c**	**m**	**M**
Flavored Dink & Its Concentrates	Aerobic plate count	5	1	10	10^2
	Yeasts and Moulds	5	0	0	-
Pasteurized Fruit Juice and Drink (including Concentrated)	Aerobic plate count	5	2	$5*10^3$	10^4
	Yeasts and Moulds	5	2	10^2	10^3
	Coliforms	5	3	5	10^2

3. Expiration Period

Product Name	**Type of Packaging**	**Expiration Period**	**Notes**
Pasteurized Fruit Juices, Drinks and Nectars	Suitable Containers	30 Days	
Juices Treated with Flash Pasteurization	Suitable Containers	7 Days	
Baby Fruits Juices	Glass Containers Tightly Sealed and Sterilized	12 Months	

Note: Baby Food products stored in well-ventilated stores (Temperature shall not exceed 25 °C)

D. Testing of Artificial Fruit Juice Powder

1. General Requirements

• Raw materials used shall comply with the relevant GSO standards.
• Moisture content shall not exceed 3.5% by weight for sweetened product and 4.5% by weight for unsweetened.
• The produced drink, when dissolved in water according to the ratio declared on the label, shall meet the following: o It shall be free from sediment, coagulated or gelatinized lumps. o It shall be free from ethanol. o It shall possess a flavour and colour resembling that of the natural fruit juice indicated.
• The following vitamins and minerals may be used in the ratios mentioned against each: - Folic acid ranging between 40 and 80 microgram/100 ml. - Thiamine ranging between 0.08 and 0.11 mg/100 ml. - Vitamin C ranging between 0.24 and 0.48 mg/100 ml. - Iron ranging between 0.56 and 0.8 mg/100 ml. - Potassium ranging between 100 and 200 mg/100 ml.
• The contaminating mineral elements shall not exceed the following: Arsenic (0.1 ppm), Copper (2.0 ppm), Lead (0.2 ppm), Zinc (5.0 ppm) and Tin (250.0 ppm)
• All required tests shall be carried out on the representative sample, taken according to GSO 180 "Methods of Sampling for Plant Baby Foods", to determine its compliance with all the items of this standard.

E. Testing of Fruit Drink
1. General Requirements
• It shall have the characteristic colour and flavour of the product.
• It shall be free from foreign substances.
• The fruit content (or the equivalent derived from concentrated fruit) in the product shall not be less than 10% (M/M).
• Colouring matter, preservatives, antioxidants, flavourings, emulsifiers, stabilizers and thickeners can be used in the product, provided that they comply with the GSO 23 "Colouring Matter Used in Foodstuffs", GSO 356 "Preservatives Permitted for Use in Foodstuffs", GSO 357 "Antioxidants Permitted for Use in Foodstuffs" & GSO 381 "Emulsifiers, Stabilizers and Thickeners Permitted for Use in Food Products" The preservatives shall not exceed the following: o Sorbates 300 mg/kg o Benzoates 150 mg/kg o Sorbates+ Benzoates 250+150 mg/kg
• The following acids shall be permitted in the product: Citric acid, Fumaric acid, Malic acid, Ascorbic acid.
• The tests shall be carried out on a representative sample taken according to the GSO to be approved by the Organization on: "Methods of Sampling Prepackaged Fruit and Vegetable Products", to determine its compliance with all the items of this standard.

- The contaminating mineral elements shall not exceed the following:

Mineral Name	Maximum Level (ppm)
Arsenic	0.2
Lead	0.3
Copper	5.0
Zinc	5.0
Iron	15.0
Tin	200.0
Sum of copper, zinc and iron	20.0

2. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Flavored Dink & Its Concentrates	Aerobic plate count	5	1	10	10^2
	Yeasts and Moulds	5	0	0	-
Pasteurized Fruit Juice and Drink (including Concentrated)	Aerobic plate count	5	2	$5*10^3$	10^4
	Yeasts and Moulds	5	2	10^2	10^3
	Coliforms	5	3	5	10^2

3. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Fruit Juices, Drinks and Nectars	Suitable Containers	30 Days	
Juices Treated with Flash Pasteurization	Suitable Containers	7 Days	
Baby Fruits Juices	Glass Containers Tightly Sealed and Sterilized	12 Months	

Note: Baby Food products stored in well-ventilated stores (Temperature shall not exceed 25 °C)

F. Testing of Guava Nectar

1. General Requirements

- It shall have the characteristic colour and flavour of the product.
- The fruit content in the product shall not be less than 25% by weight.
- The soluble solids content of the product shall be not more than 20% m/m.
- The following materials may be added in amounts adequate to good manufacturing rules, and whose properties comply with what is stated in the relevant Saudi standards for:

– Lemon juice;
– Lime juice;
– Citric acid;
– Malic acid.

- Sulphur dioxide shall not exceed 10 p.p.m. in final product.
- The product shall occupy not less than 90% v/v of the water capacity of the container.
- The tests shall be carried out on a representative sample taken according to the GSO to be approved by the Organization on: "Methods of Sampling Prepackaged Fruit and Vegetable Products", to determine its compliance with all the items of this standard.
- The contaminating mineral elements shall not exceed the following:

Mineral Name	Maximum Level (ppm)
Arsenic	0.2
Lead	0.3
Copper	5.0
Zinc	5.0
Iron	15.0
Tin	200.0
Sum of copper, zinc and iron	20.0

2. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Un-Pasteurized Juices (Fresh)	Yeasts and Moulds	5	2	10^3	10^4
	Escherichia coli	5	2	10^2	10^3
	Salmonella	5	0	0	-
Pasteurized Fruit Juice and Drink (including Concentrated)	Aerobic plate count	5	2	$5*10^3$	10^4
	Yeasts and Moulds	5	2	10^2	10^3
	Coliforms	5	3	5	10^2

3. Expiration Period

Product Name	Type of Packaging	Expiration Period	Notes
Pasteurized Fruit Juices, Drinks and Nectars	Suitable Containers	30 Days	
Juices Treated with Flash Pasteurization	Suitable Containers	7 Days	
Baby Fruits Juices	Glass Containers Tightly Sealed and Sterilized	12 Months	

Note: Baby Food products stored in well-ventilated stores (Temperature shall not exceed 25 °C)

G. Testing of Fresh Fruit Juices Un-Pasteurized

1. General Requirements

- It shall be naturally in the sensory characteristics of special fruit product of them.
- It shall be free from foreign sediment, fermentation and mold odors, insects and their parts and their secretions, foreign material and other impurities.
- It shall be free from fillers in order to improve the color, taste, odor, texture.
- It shall be free from preservatives and coloring materials.
- shall be free from artificial sweeteners.
- It is not allowed to mix fresh juices to concentrates or preserved and manufactured nectar or any source of juice other than fresh fruit extract.
- Pulp and mashed fruit tissue resulting from the extraction process by mechanical means to could be used in the same type of fruit juice.

2. Brix for fruit juices

Sr. No	Fruit Common Name	Minimum Degree Brix %
1.	Lemon 8	8
2.	Grapefruit 10	10
3.	Sweet grapefruit 10	10
4.	Tangerine 11.8	11.8
5.	Orange 11.8-11.2	11.8-11.2
6.	Coconut 5	5
7.	Yellow Melon 8	8
8.	Cassapa Melon 7.5	7.5
9.	Melon 10	10
10.	Quince 11.2	11.2
11.	Apple American 11.5	11.5
12.	Pineapple 12.8	12.8
13.	Apple sugary 14.5	14.5
14.	Watermelon 8	8
15.	Cherries 6	6
16.	Figs 18	18
17.	Strawberries 7.5	7.5
18.	Litchi 11.2	11.2
19.	Tomato 5	5
20.	Apple 11.5	11.5
21.	Mango 13.5	13.5
22.	Date 18.5	18.5
23.	Apricot 11.5	11.5

24.	Sweet cherries 20	20
25.	Sour cherry 14	14
26.	Peach 10.5	10.5
27.	Nectarines 10.5	10.5
28.	Plum 10.5	10.5
29.	Guava 8.5	8.5
30.	Pomegranate 12	12
31.	Pear 12	12
32.	Black currant 11	11
33.	Red currant 10	10
34.	White currant 10	10
35.	Blackberry 9	9
36.	Raspberry 8	8
37.	Cranberry 7.5	7.5
38.	Grape 16	16
39.	Cocoa pulp 14	14

3. Microbiological criteria

Product Name	Microorganisms	Limit per ml or gram			
		n	c	m	M
Un-Pasteurized Juices (Fresh)	Yeasts and Moulds	5	2	10^3	10^4
	Escherichia coli	5	2	10^2	10^3
	Salmonella	5	0	0	-

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 Fresh Fruit Juices & Fruit Juices and Nectars shall comply with relevant Technical Regulation as given below:

1. GSO 20 "Methods for the Determination of Contaminating Elements in Foodstuffs".
2. GSO ISO 5522 "Fruits, Vegetables and Derived Products – Determination of Total Sulphur Dioxide Content".
3. GSO ISO 2448 "Fruit and Vegetable Products - Determination of Ethanol".
4. GSO 244 "Methods of Test for Vegetables, Fruits and Their Products – First Part - Organoleptic Examination, Determination of Net Weight and Drained Weight, Determination of Apparent Viscosity, Determination of Headspace, Determination of Extraneous Matter and Defective Fruits".
5. GSO ISO 2173 "Fruit and Vegetable Products - Determination of Soluble Solids Content Refractometric Method".
6. GSO 998 "Methods of Detecting Limits of Radioactivity Levels Permitted in Food Products".
7. GSO 1016 "Microbiological Criteria for Foods - Part 1".
8. GSO 569 "Methods for Sampling Milk and Milk Products".
9. GSO 570 "Methods for the Physical and Chemical Analysis of Milk"
10. GSO 571 "Methods of Microbiological Examination of Milk".
11. GSO 382 "Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 1"
12. GSO 383 "Maximum Limits for Pesticide Residues in Agricultural and Food Products - Part 2"
13. GSO 841 "Maximum Limits for Afla Toxins Residues Permitted in Agriculture and Food Products"
14. GSO 988 "Limits of Radioactivity Levels Permitted in Foodstuffs – part 1
15. GSO 22 "Methods of Test for Colouring Matter Used in Foodstuffs"

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.
- 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.

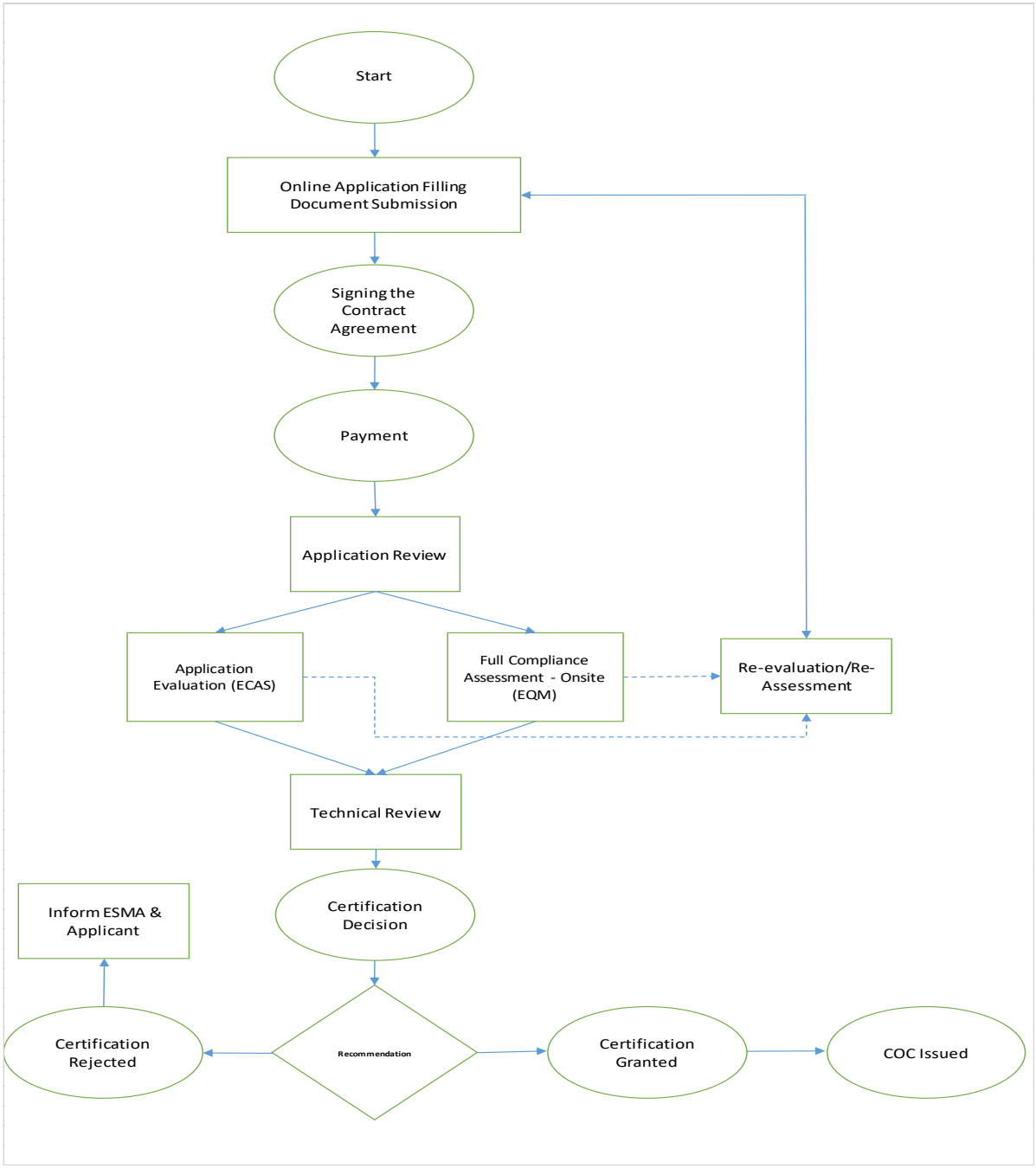
Legal Agreements

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.

CERTIFICATION PEOCESS



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.

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).

- 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.

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).

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.