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|  | <b>Prime Certification &amp; Inspection</b>                                                                                                                                                                       |                     |                                   |                     |
|                                                                                   | P.O Box 61670, Dubai, UAE<br>Ph.: +971 (4) 431 43 45   Fax: +971 (4) 431 49 33<br>Email: <a href="mailto:info@uaeprime.com">info@uaeprime.com</a>   Web: <a href="http://www.primegroup.ae">www.primegroup.ae</a> |                     |                                   |                     |
| <b>Title</b>                                                                      | <b>Product Certification Scheme – Honey Products</b>                                                                                                                                                              |                     |                                   |                     |
| <b>Doc ref: PCI-PCS-07</b>                                                        | <b>Issue: 02</b>                                                                                                                                                                                                  | <b>Revision: 00</b> | <b>Date: 01/04/2019</b>           | <b>Page 1 of 15</b> |
| <b>Prepared by</b>                                                                | <b>Technical Manager (TM)</b>                                                                                                                                                                                     | <b>Approved by</b>  | <b>Certification Manager (CM)</b> |                     |

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| Prepared by                                                                       | <b>Technical Manager (TM)</b>                                                                                                                                                                                     | Approved by         | <b>Certification Manager (CM)</b> |                     |

## 1. INTRODUCTION

Prime Certification & Inspection is an accredited certification body & MOIAT approved notified Body under its notification system mandated by UAE decree No (35) Of the year 2015 & UAE Cabinet Resolution No (36). Prime C&I is an authorized conformity assessment body by MOIAT that it is technically competent to perform the specific tasks of certification to MOIAT clients.

## 2. OBJECTIVE

This procedure describes the criteria implemented by Prime C&I as Notified Body of Emirates Authority of Standardization and Metrology (MOIAT) to assure that Honey products intended for certification with MOIAT are complying the relevant mandatory schemes and applicable standards. Furthermore, this document identifies the steps taken by Prime C&I Clients (manufacturers, traders, importers, retailers, business owners or any other client) to get their products/processes certified prior to its commercializing in the market and registered by through Prime C&I Quality Certificates Issuing Services as MOIAT Notified Body by issuing certificates of conformity in accordance with MOIAT Regulations

## 3. DEFINITIONS

**MOIAT:** Ministry of infrastructure and advanced technology .

**PRIME C&I:** PRIME Certification & Inspection.

**Scheme:** Certification system related to specified products, to which the same specified requirements, specific rules and procedures apply.

**Certification:** Third-party attestation related to products, processes, systems or persons.

**Notified Body:** A conformity assessment body designated by MOIAT to conduct conformity assessment process on products and processes in accordance with related schemes/standards/regulations mandated by MOIAT.

**Certification Body:** A conformity assessment body designated to conduct conformity assessment process on products and processes in accordance with related schemes/standards/regulations.


**Conformity Certificate:** Formal document issued by PRIME C&I as notified body under approval of MOIAT stating that certification is being granted for the product/process in accordance with applicable scheme/standards as per MOIAT Requirements.

## 4. RESPONSIBILITY

It is the responsibility of Prime C&I as MOIAT Notified Body to establish and maintain the appropriate system to satisfy both MOIAT and client's requirements in accordance to the notification system mandated by MOIAT.

It is the responsibility of MOIAT clients and Prime C&I clients to provide all needed requirements as per MOIAT Notification system to ensure their products compliance to the applicable schemes and standards.

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| <b>Title</b>                                                                      | <b>Product Certification Scheme – Honey Products</b>                                                                                                                                                              |                     |                                   |                     |
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## 5. SERVICE TYPE

As per Scheme owner rules, PRIME C&I certifies Food Contact Materials and issues Certificate of conformity under:


- Emirates Conformity Assessment Scheme (ECAS): ECAS is a Product Certification Scheme being implemented by the (MOIAT) as mandated by the Federal Law 28 of 2001.
- Emirates Quality Mark (EQM): EQM is a mark of conformity granted to the products that can demonstrate compliance with the relevant UAE National Standards, Regional and/or International Standards and are manufactured by an organization implementing an effective Quality Management System to ensure continuous compliance. The process of achieving the license to use the Emirates Quality Mark involves a comprehensive evaluation of the product as well as the quality system used by the manufacturer in production through testing, inspection.
- Issuance of certificate of conformity by PRIME C&I as MOIAT's Notified Body assures the compliance of products/production process with the requirements of the approved schemes, standards and others specified in the technical regulation by Emirates Authority for Standardization and Metrology (MOIAT).

## 6. SCOPE

This document cover certifies Honey Products with below details of Sector, scope of certified products, products categories, and applicable type of certification:

| Sector (Product Group) | Scope of Certification (Scope of Products) | Product Categories                                                                                                                                                                                                                                     | Type of Certification                                                                                          |
|------------------------|--------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| FOOD                   | HONEY                                      | Blossom or Nectar Honey: This is honey which is produced from the blossom nectar of plants.                                                                                                                                                            | 1. Product Certification – Type Approval (ECAS)<br>2. Product Certification – Full Compliance Assessment (EQM) |
|                        |                                            | Honeydew Honey: This is honey which is produced from the secretions of insects feeding on living sap (hymenoptera) or feeding on the secretions of the living parts of plants.                                                                         |                                                                                                                |
|                        |                                            | Extracted Honey: This is obtained by centrifugal force from honey-comb which is open and free from any of the insect growth phases.                                                                                                                    |                                                                                                                |
|                        |                                            | Pressed Honey: This is obtained by pressing honey-comb which is free from any of the insect growth phases.                                                                                                                                             |                                                                                                                |
|                        |                                            | Dried Honey: This is obtained by drying honey-comb which is free from any of the insect growth phases.                                                                                                                                                 |                                                                                                                |
|                        |                                            | Comb Honey: is honey which has been stored by worker honey-bees in newly formed waxen honey-comb cells which are free from any of the insect growth phases and is sold inside the closed honey -comb in the form of a complete comb or as parts of it. |                                                                                                                |

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| <b>Title</b>                                                                      | <b>Product Certification Scheme – Honey Products</b>                                                                                                                                                              |                     |                                   |                     |
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|  |  |                                                                                                                                                                                                            |  |
|--|--|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
|  |  | Honey-comb sections or blocks of it in liquid honey is honey which contains honey on one or more combs.                                                                                                    |  |
|  |  | Filtered Honey is honey which has been obtained by filtering honey to clear it of grains of pollen.                                                                                                        |  |
|  |  | Crystallized Honey- Liquid honey which has crystalized under normal crystallization conditions because of glucose crystallization, the granules are fine homogenous particles in size and soft in texture. |  |

- The provisions of this Resolution shall apply to the product during all stages of the supply chain, and to all product offering methods, including the product packed in large packages, to be repacked in retail packages.
- The application of this Resolution excludes the product intended for use in food processing, as a component of processed food.

## 7. APPLICABLE SCHEME & STANDARDS

### Applicable Scheme

UAE Cabinet Resolution No. 49 for the Year 2016-UAE Regulation to Control Honey.

### Applicable Technical Standard


UAE.S GSO 147:2017 - Honey

### General Standards/Regulations

Requirements of Production, Packaging, Labelling, Storage & Transportation: The product shall be fit for human consumption and comply to related technical regulation for each type and it shall full fill the following requirements;

- The unit shall implement food safety management system as HACCP/ISO 22000/GMP/GHP/ISO 9001, or another recognized international quality/food safety management system (If Required).
- General Principles of Food Hygiene - UAE.S GSO 1694 and UAE.S GSO 21 - Hygienic Regulations for Food Plants and Their Personnel
- UAE.S GSO 1863 - Food packages - Part 2 Plastic package - General requirements
- GSO 150/1993 - Expiration Periods of Food Products - Part 1 and GSO 1023/2000 - Expiration Periods for Food Products - Part 2
- UAE.S GSO 9 - Labeling of Prepackaged Foodstuffs, GSO 2233 - Requirements of Nutritional Labeling and UAE.S/GSO (CAC GL 1 2008) - General Guidelines on Claims.

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## 8. TESTING OF HONEY PRODUCTS

**8.1 Honey:** Testing of Honey Products shall comply with relevant Technical Regulation as given below:


|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>The color of the honey varies from almost colorless (transparent) to dark brown and has a honey texture fluid or amorphous liquid in whole or in part the taste and odor components vary depending on the type of source (The syphilis) on which bees feed.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <p><b>Honey is prepared and presented in one of the following ways:</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <p>1. Bee Honey Liquid: Pure honey extracted from the wax and filtered so that it becomes clean Free from any impurities that affect its transparency as well as free from any change in taste and color and the natural and free of one of the stages of growth of bees (insect), including;</p> <ul style="list-style-type: none"> <li>• Forced bee honey: obtained through the central method of open honeycomb free of one of the growth stages of the insect.</li> <li>• Compressed honey: obtained by means of pressing the honeycombs free from one growth stages of the insect.</li> <li>• Dried bee honey (filtered): obtained by drying open honeycombs free of one of the growth stages of the insect.</li> </ul> |
| <p>2. Honey (honeycomb) honey: Honey stored by bees in honeycomb cells the wax honeycombs produced in different sizes are newly formed and free from one phase the insect is grown and sold in the form of whole or parts of honey.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <p>3. Bee Honey with Wax: Seasoned honey is extracted, drained and packed in containers with Part of the wax honey sectors.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <p>4. Amphibian bees honey: Liquid honeybees, which have undergone the phenomenon of crystallization under conditions natural crystallization, the color of which is homogeneous, fine in size and with soft texture due to crystallization glucose sugar in it.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <p>It shall apply to the product when it is processed and traded in the production facilities as per GSO 1694.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <p>Must not contain any strange taste contrary to natural sweet taste except taste acquired naturally and distinct species of flowers.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <p>It shall be free of any substance, flavor, unusual odor or any spoilage agent absorbed from exterior or odors absorbed from strange materials during preparation and storage.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <p>Honey should be free of fermentation and fermentation marks (fermentation foam).</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <p>The product should be free from foreign substances and its components, such as the naked eye (Larvae, eggs, etc.), sand grains and any other impurities.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <p>Natural acidity of honey should not be modified artificially.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |

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|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Except for filter honey (liquid), which allows the pollen to be removed, it should not be removed Any component of honey.</p>                                                                                                                                                                                                                                                                                                                                                                          |
| <p>Honey should not be filtered with diameter of openings less than 0.2 mm to get rid of most Impurities in honey</p>                                                                                                                                                                                                                                                                                                                                                                                     |
| <p>Honey should not be heated or treated to the extent that it changes its composition and / or reduces its quality and not Exceeds the degree to which honey may be treated for the purpose of preventing or delaying its crystallization 55 ° C may not be heated to the point of inhibiting the effectiveness of enzymes that exist naturally or reduce Activity.</p>                                                                                                                                  |
| <p>Chemical or biochemical treatment should not be used to influence honeybees.</p>                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <p>Wax packs (Honeycomb) shall be free of bee eggs and larvae and naturally covered with wax. The percentage of sealed eyes is not less than 90%.</p>                                                                                                                                                                                                                                                                                                                                                     |
| <p>To shift (deflect) the polarized light to the left and not less than fructose to glucose as a minimum with the exception of some species with higher fructose than glucose.</p>                                                                                                                                                                                                                                                                                                                        |
| <p>Effect of diastase enzyme: The efficacy of the specific dextrose enzyme after manufacturing and / or mixing should not be less than 8 per units, not less than 3 shad units in the case of the types of honey that is low natural enzyme content.</p>                                                                                                                                                                                                                                                  |
| <p><b>The proportion of honeybee components in honey varieties should be as given below;</b></p>                                                                                                                                                                                                                                                                                                                                                                                                          |
| <p>Maximum Moisture: Honey – Rice Flower: The percentage of moisture in honey can be increased (Calona) up to 23% and is considered a statement and this type on the statement card. Honey - Sidr / Acacia / Salad / Khala / White / Sorbh / Tunb: Moisture 17% Maximum</p>                                                                                                                                                                                                                               |
| <p>Total sugar Content minimum (Fructose and glucose): 60 g / 100 g - Honey honeycomb and honey mix with honey or honey nectar not less than 45% with the statement of this type on the statement card.</p>                                                                                                                                                                                                                                                                                               |
| <p>Sucrose Maximum: 5 g / 100 g the content of sucrose in the following honey varieties does not exceed 10 g / 100 g: false acacia (Robinia pseudoacacia), alfalfa (Medicago sativa), Menzies Banksia (Banksia menziesii), French honeysuckle (Hedysarum) red gum (Eucalyptus camadulensis), leatherwood (Eucryphia lucida, Eucryphia, milliganii),<br/> Citrus spp: Sucrose content does not exceed 15 g / 100 g in the following categories: lavender (Lavandula spp.), borage (Borago officinalis)</p> |
| <p>Electrical conductivity * - Max: 0.8 millisimens / cm Exclude honey * from the value of delivery ((MS / cm) Electrolytic, and the value is in honey honeycomb honey and honey mix the honeycomb with honey or nectar</p>                                                                                                                                                                                                                                                                               |

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| honey is not less than 0.8 Melisimens / centimeter.                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Content of non - soluble solids, water soluble – maximum: Compressed honey - 0.5 g / 100 g & Un-compressed honey - 0.1 g / 100 g                                                                                                                                                                                                                                                                                                                                         |
| The efficacy of the estimated dextase enzyme After processing and mixing - a minimum: Schade 8 units: In honey species with low Schade content) of at least 3 units natural enzyme.                                                                                                                                                                                                                                                                                      |
| Hydroxy Methyl Content: FORFORAL – MAX - 80 mg / kg                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Free acidity – max: 50 meq / 1000 g. (Excluding the honey species of samar from the estimation of the value of free acidity).                                                                                                                                                                                                                                                                                                                                            |
| Maximum limits for pollutants and toxins shall not exceed those specified in the GSO/CAC 193 General Standard for contaminants & toxins in food.                                                                                                                                                                                                                                                                                                                         |
| Coriaria arborea must be in the geographical areas where bees feed on plants About 2 mg / kg in honey and 0.1 in honey (Tutin) that do not increase the toxins of the comb Honey                                                                                                                                                                                                                                                                                         |
| Maximum residue limits for pesticide residues shall not exceed those specified in UAE.S/ MRL 1.                                                                                                                                                                                                                                                                                                                                                                          |
| Radiation limits shall not exceed what is specified in the GSO 988 standard.                                                                                                                                                                                                                                                                                                                                                                                             |
| Microbiological limits shall not exceed what is specified in the GSO 1016 standard.                                                                                                                                                                                                                                                                                                                                                                                      |
| Veterinary drug residues should not exceed the limits specified in the UAE.S/ MRL2 standard.                                                                                                                                                                                                                                                                                                                                                                             |
| The quantity of the product in the package shall match the requirements of the UAE.S/ MRL2 standard.                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Methods of sampling and testing</b>                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Sampling, testing and testing shall be done on the sample represented according to the Methods of sampling bee honey.                                                                                                                                                                                                                                                                                                                                                    |
| <b>Packing</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| Honey shall be packaged in suitable packaging according to the standard mentioned in GSO 839, so that it is clean, dry, and airtight, ensuring that it is protected from any change in its properties in its validity for human consumption and does not cause any undesirable changes during trading and the lid must be re-lockable provided that the packaging's used are not in conflict with the Gulf standard issued for packaging used in food packing materials. |


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|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p><b>Transportation</b></p> <p>(25 ° C ± 5 ° C) in a manner that conserves it mechanical damage and pollution.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <p><b>Storage</b></p> <ul style="list-style-type: none"> <li>• Honey bottles are stored at a temperature of 25 ° C and 5 ° away from light sources severe or high temperature.</li> <li>• Honey packed during storage should not be exposed to direct sunlight.</li> <li>• Storage shall be in well ventilated areas.</li> <li>• Health requirements shall be kept in the storage area away from sources of pesticide contamination fertilizers and chemicals.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <p><b>Labelling:</b> Without prejudice to the Gulf standard specifications mentioned in GSO 9, GSO 2333 and GSO CAC GL 1, shall be clarified on packaging and in a non-slip.0</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| <p>The following data may be written in a foreign language besides Arabic:</p> <ul style="list-style-type: none"> <li>• Product name and type (honey / honey).</li> <li>• Name, address, and trademark of the product or container, if any.</li> <li>• Net weight in international units.</li> <li>• Date of production or packing by month and year according to the UAE.S 150-2 standard.</li> <li>• Country of origin.</li> <li>• The conditions of storage and storage shall be recorded on the packaging.</li> <li>• No product may be named "honeybee" if it does not comply with this standard.</li> <li>• No product may be named "honeybee" if it does not conform to this standard.</li> <li>• Honey may be named by geographical name or local name of the region when it is produced within the boundaries of the area mentioned in the label.</li> <li>• It is permitted to classify honey according to its syphilis or plant origin, when most of its components are Sensory, chemical, natural and microscopic derived from this source.</li> <li>• When honey is classified according to its syphilis or plant source, it should be the common name, or the plant name is close to the name of the product.</li> <li>• When honey is classified according to its syphilis or plant source, the name of the production area shall be stated which he produced.</li> <li>• Honey can be named according to the method of extraction from wax concentrates: <ul style="list-style-type: none"> <li>○ Beef Extracted Honey.</li> <li>○ Bee Honey Compressed.</li> <li>○ Beef (dried).</li> </ul> </li> <li>• Honey can be named according to the following methods: <ul style="list-style-type: none"> <li>○ Honey, amorphous or mixed.</li> <li>○ Honey tablet.</li> </ul> </li> </ul> |

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| <b>Title</b>                                                                      |                                                                                                                                                                                                                   | <b>Product Certification Scheme – Honey Products</b> |                                   |                     |
| <b>Doc ref: PCI-PCS-07</b>                                                        | <b>Issue: 02</b>                                                                                                                                                                                                  | <b>Revision: 00</b>                                  | <b>Date: 01/04/2019</b>           | <b>Page 9 of 15</b> |
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| <p style="text-align: center;">○ Cut honey or honey blocks into liquid honey.</p> <p>In the case of low-calorie honey, the disaster should be indicated on the product label (Low-density lipoprotein) or any other expression that indicates that honey is of a halogenated source</p> |                                               |                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|----------------------------------------------------------------------------------------------------------------|
| Table-1 Critical Parameter for Honey Testing                                                                                                                                                                                                                                            |                                               |                                                                                                                |
| Sr. No.                                                                                                                                                                                                                                                                                 | Testing Parameters                            | Methods of Testing                                                                                             |
| 1                                                                                                                                                                                                                                                                                       | Hydroxy-methyl-furfural content (HMF)         | AOAC 980.23                                                                                                    |
| 2                                                                                                                                                                                                                                                                                       | Fructose and Glucose content, Sucrose content | AOAC 977.20 for sugar profile, AOAC 991.41 internal standard for SCIRA (stable carbon isotope ratio analysis). |
| 3                                                                                                                                                                                                                                                                                       | Heavy Metals (As, Cd, Hg, Pb)                 |                                                                                                                |
| 4                                                                                                                                                                                                                                                                                       | Microbiological Test                          |                                                                                                                |
| 5                                                                                                                                                                                                                                                                                       | Moisture                                      | AOAC 969.38B / J. Assoc. Public Analysts (1992) 28 (4) 183-187 / MAFF Validated method V21.                    |
| 6                                                                                                                                                                                                                                                                                       | Alcohol Test                                  |                                                                                                                |
| 7                                                                                                                                                                                                                                                                                       | Electrical conductivity                       |                                                                                                                |
| 8                                                                                                                                                                                                                                                                                       | Diastase activity                             | AOAC 958.09 CODEX STAN 12-1981 Page 6 of 8 Adopted in 1981. Revisions 1987 and 2001                            |
| 9                                                                                                                                                                                                                                                                                       | Acidity content                               | J. Assoc. Public Analysts (1992) 28 (4) 171-175 / MAFF validated method V19                                    |
| <p><b>Important Note:</b> declaration of conformity required for not use of any pesticide &amp; veterinary drugs and other adulterants, which need to be signed by the manufacturer (not the trader).</p>                                                                               |                                               |                                                                                                                |

**Note:** The validity of Test Reports for Food Contact Materials is for 3 years.

|                                                                                                                                                                                                                                                                                    |
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| <b>Title</b>                                                                      | <b>Product Certification Scheme – Honey Products</b>                                                                                                                                                              |                     |                                   |                      |
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## 9. CERTIFICATION REQUIREMENTS

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

### 9.1 Supportive Documents:

Product Certification – Type Approval (ECAS)

- Valid UAE Industry/Trade License.
- Application form (Online)
- Test Report from accredited and recognized laboratory as per the technical requirements mentioned under UAE.S GSO 147:2017. Validity of Test report should be less than 3 Year.
- Declaration for the followings:
  - i. Food additives are not added to the Honey.
  - ii. Natural and artificial sweeteners are not added.
  - iii. The Honey is not heated or treated to the limit that changes its formulation or reduce its Quality.
  - iv. Not treated chemically and or bio-chemically.
  - v. Electronic Declaration of Conformity.
  - vi. declaration of conformity required for not use of any pesticide & veterinary drugs, which need to be signed by the manufacturer (not the trader).
- Certificate of GHP/ or GMP or FSMS for the manufacturer.
- Product Sampling according to UAE.S GSO 122:1990
- Distributor ownership (for Traders only)
- Organic Certificate from MOIAT or any recognized body from MOCCAE if the product declared as organic.
- Certificate of origin.
- Label of the Product.
- Copy of Current / expired Product certification certificate / document (if available)

### 9.2 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 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.

### 9.3 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;

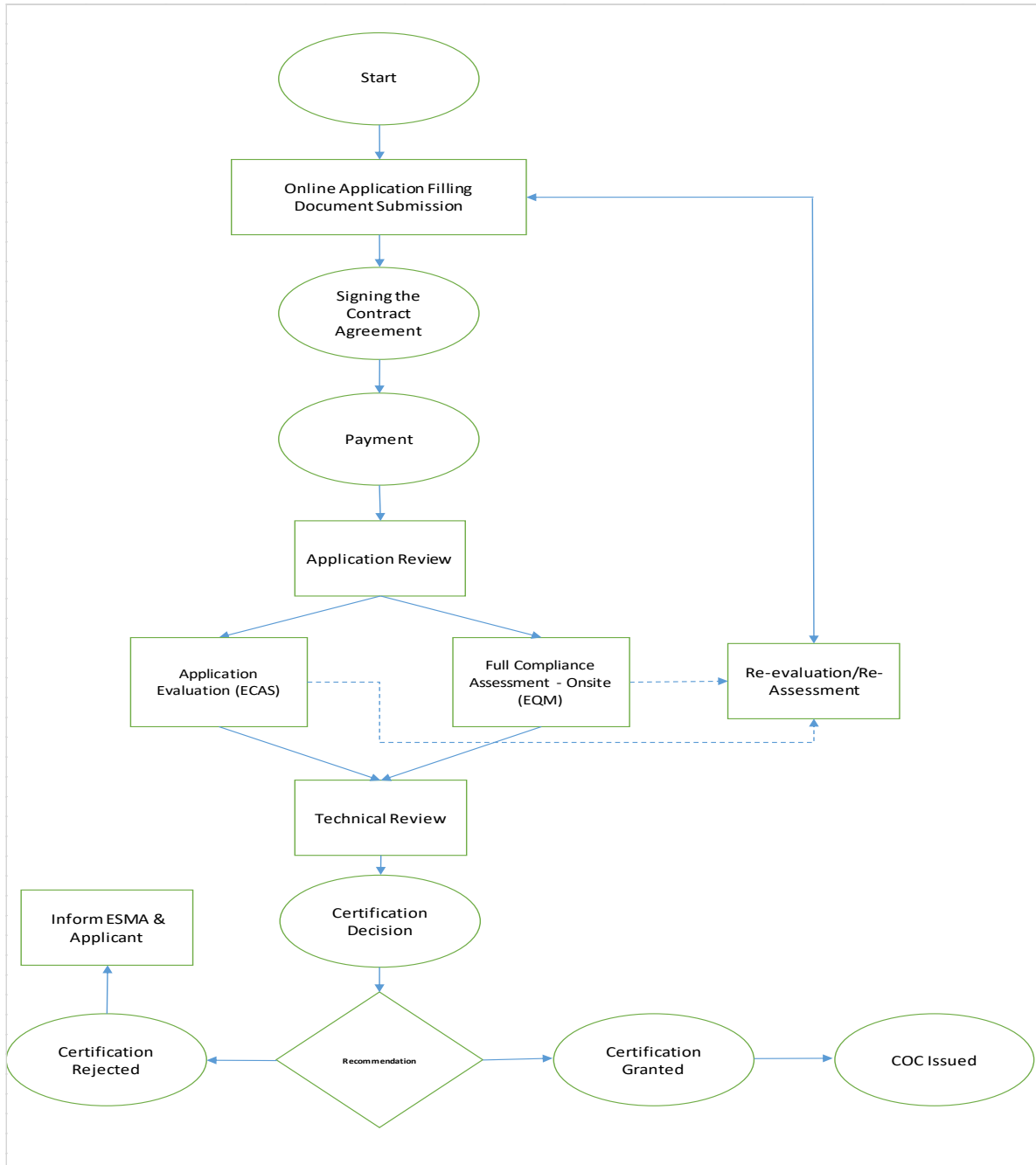
- Certification Agreement
- Non-Disclosure Agreement

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9.4 Fees as detailed in Certification Agreement.

## 10. CERTIFICATION PEOCESS



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| Title                                                                             | <b>Product Certification Scheme – Honey Products</b>                                                                                                                                                              |                     |                                   |                      |
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#### 10.1 Preparatory Steps:

- Application Form shall be submitted by applicant to PRIME C&I, submission can be done via PRIME C&I's affordable communication methods (mail, emails, hard copy, website, E-System).
- Sales and Marketing Executive/Administrative assistant will review it to 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.

#### 10.2 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).

#### 10.3 Application Evaluation

##### 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 Food Safety Management and Good Manufacturing Practice (GMP), as well as the Good Health Practices (GHP) in the production facility as 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.

#### 10.4 Evaluation Outcome Results:

- If evaluation is pending for missing or invalid documents or other needed information to complete

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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.

#### 10.5 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.

#### 10.6 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.

#### 10.7 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

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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.

### 10.8 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.

## 11. UPLOADING OF CERTIFICATES IN MOIAT SYSTEM

As a Notified Body, 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.

## 12. 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

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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.

### 13. 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.

### 14. 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).

### 15. 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.

- UAE Cabinet Resolution No. 49 for the Year 2016-UAE Regulation to Control Honey.
- 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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