Israel - Certification Requirements

Certification Requirements

All firms requesting an export certificate must be listed as an Approved Establishment in the USDC Seafood Inspection Program. All consignments must have been produced in an Approved Facility, have a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.

Other Information

Tolerances or Guidelines

TBA (value): 2.5
TVBN: 30 mg/100 g
Mercury: 1.0 ppm
Histamine: 200 ppm

Labelling

Labels for fish products must include, in both Hebrew and English, the name of the product, the name of the fish from which the product was prepared, the name and address of the producer, the name and address of the importer, and the word "KOSHER" if the owner or importer is in possession of a certificate from the Chief Rabbinate of Israel, or the words "NOT KOSHER" if the producer or importer is not in possession of such a certificate.

All manufactured and processed foods must be labelled with nutritional information according to guidelines set by the Israeli Health Ministry. Unprocessed fish is exempt from this requirement. Exporters should consult with their importers for further details concerning Israeli labelling requirements.