



Israel - Certification Requirements

Certification Requirements

Israel has elected to use the EU model health certificate with public and animal health attestations. All intentions of the attestations must be met including Approved Facility listings and raw material sourcing requirements. Israel is not a participant of the Veterinary Equivalence Agreement between the US and EU, therefore all product exported to Israel requires physical inspection.

If the product is produced in a USDC HACCP QMP facility a Lot inspection is not required. All documentation verification must still be done for each consignment.

If the product is produced in a USDC resident inspection facility physical consignment by consignment inspection is required prior to certification.

US Facilities should appear on both the domestic FDA List and the European Union Approved list at the following links:

https://webgate.ec.europa.eu/sanco/traces/output/US/FFP_US_en.pdf

<http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Exporting/ucm126413.htm>

Certifying officers should verify that all foreign sourced material should be from manufacturing facilities listed at the following link:

http://ec.europa.eu/food/international/trade/third_en.htm

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.

The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch. Therefore the health certificate must be issued after all the products in the consignment have been produced but before the consignment leaves the country, ideally when the product leaves the dispatch establishment.

The original version of the certificate must accompany consignments on entry into the Israel (original signature of an authorized officer, the name in capital letters, the qualification and title, and original stamp of the competent authority).

Other Information

Tolerances or Guidelines

TBA (value): 2.5

TVBN: 30 mg/100 g

Mercury: 1.0 ppm

Histamine: 200 ppm

Labeling

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.