

Ministry of Planning Central Organization for Standardization & Quality Control	Republic of Iraq	IQS: 1847 / 2012 ICS 67.040
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QUALITY STANDARD

NUMBER 1847

Second Revision

SHELF LIFE OF FOODS STUFFS



**English translation
For information only
The original standard in Arabic remains the reference**

Introduction

For each food product there is a time period during which it is fit for human consumption under suitable storage conditions, and after which it becomes unacceptable to the consumer due to the changes in its sensory and chemical properties, or in its nutritive value. In the need to provide healthy, sound food and for the purpose of guiding the producers, importers, and consumers to the importance of determining the quality and validity of food and show them the way to do it, this standard has been prepared to be the basis in this vital area due its direct impact on citizen health and safety.

This quality standard was first drafted in 1986 under the title “guidelines for the determination of shelf-life of food stuffs” and discussed by a specially formed advisory technical committee and approved by the Standards and Specifications Implementation Committee In the form of Quality Standard no. 1847 / 1994. With the advent of new updated references on this subject as well as the appearance of some problems in the implementation of this standard, it has been updated by a temporary technical committee formed for that purpose in 1998, discussed by a special advisory technical committee and adopted in 1999. In view of yet newer references, it has been updated in 2010 and discussed by a special advisory technical committee and issued as an adopted standard in 2012.

Shelf Life of Food Stuffs

Amendment 1: 2012

1- Clause 4-1-Dairy products:

- Amendment of the following sentence "Yoghurts fermented with bio enhancers and similar yoghurts" to become "Normal and flavoured Fermented yoghurt and Alshanenah with bio enhancers"
- Amendment of shelf life for Normal Alshanenah in all types from 7 days to 14 days

Amendment 2: 2013

Paragraph 4- clause 4.1 Dairy products-Dried skimmed milk and dried full-fat milk shall be amended as the following:

All types of Dried milk	Hermitically well sealed suitable containers	24 months	Normal storage conditions
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COSQC clarification 1: 2013

Marking of production Year on-imitation Whiskey, Arack, Vodka, Brandy, Wine and Ethyl alcohol for alcoholic drink bottles is enough

COSQC clarification 2: 2013

Marking of production Year or batch number on Whiskey bottles is enough

Amendment 3: 2013

Paragraph 4- clause 4.8 Other Food Products shall be amended as the following:

Instant coffee	Metal or glass containers or Aluminium foil or special paper containers	24 months	Normal storage conditions
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COSQC clarification 3: 2013

Shelf life of Pop corn shall be as per TR Food 10 as the following:

Shelf life	<ul style="list-style-type: none">- 12 months in metallic packages- 9 months in aluminium foil- 6 months in waxed paper, cellophane or plastic
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Amendment 4: 2013

Paragraph 4- clause 4.1 Other Food Products shall be amended as mentioned in the below table

COSQC clarification 4: 2013

Proceed with Clause 4-11 of IQS 1847 for the shelf life of baby milk product that complies to IQS 2105 "Follow up formula" till further notice

1 Scope

This standard determines shelf life for food products and is the basis for determining shelf life of all food products thereby cancelling what has been determined in other quality standards in this regard except for special cases.

2 Definitions

2.1 Production date: Is the date when the food product becomes a final product in containers intended for marketing and sale, and in the case of packing food material already processed and stored as a final product before packaging for sale, the previous period shall be calculated within the shelf life.

2.2 Shelf life: Is the period until the end of which the food will keep its basic properties and stay acceptable and fit for human consumption under specified conditions for storage, packaging and transportation.

2.3 Storage conditions: Are conditions for storing food products in stores, refrigerators or otherwise that are compatible with the nature of the stored food product keeping it fit for human consumption during the period of time specified on the label.

2.3.1 Normal storage conditions: Storage at a temperature not exceeding 25°C and relative humidity not exceeding 65%.

2.3.2 Refrigerated storage conditions: Storage at a temperature not exceeding 0 – 5 °C.

2.3.3 Frozen storage conditions: Storage at a temperature of -18 °C.

3 General Requirements

3.1 Production date and expiry date shall be indicated on all food products listed in this standard and may be indicated in one of the following ways:

3.1.1 The expression "Date of manufacture" or "Production date" and "Expiry date," provided this period is not written in a coded way as follows:

- Day – Month – Year for food products with shelf life of less than six months (with one day subtracted from the expiry date).
- Month – Year for food products with shelf life exceeding six months with the first day of the month intended as the production date and the last day of the month intended as the expiry date with the days of the month calculated as 30 days regardless of the days of the month.

3.1.2 The following expression may be used to express expiry date, with the need to mention the production date:

- Expiry date
- Consumed till date ...

- valid for the duration ... from the date of production date
- Consumed before date...
- Sold till the date ... (for food product with shelf life exceeding six months)

3.1.3 Production date and shelf life shall be indicated clearly, indelibly, and in a way that is not prone to tampering on imported and locally produced food products, stickers shall not be used for this purpose, nor shall there be more than one date.

3.1.4 In case the product consisted of units and parts of small size or weight, production and expiration date shall be mentioned on the external cover of the container of those units and small parts.

3.1.5 While respecting the terms of the standard for each food product, no approval shall be given for the import of any food product that has arrived to the port of entry after more than half its shelf life since production date for products with shelf life exceeding one year, and after more than one third of its shelf life for products with shelf life of one year or less

4 Shelf life for Food Products:

Shelf life for food products mentioned in the table shall not exceed the limits for each one.

4.1 Dairy Products

Product Designation	Package	Shelf Life	Storage Conditions
- All types of sterilized Milk using traditional methods or UHT	Glass Bottles	6 months	Normal storage conditions
	Metal containers	One year	Normal storage conditions
	Carton containers padded with aluminium or with any material that prevents leakage or moisture	6 months	Normal storage conditions
Sterilized flavoured milk	Metal containers	12 months	Normal storage conditions
	Other containers	6 months	Normal storage conditions
All types of pasteurized milk	Suitable hermetically sealed containers	5 days	0 – 5 °C
Flavoured pasteurized milk	Suitable hermetically sealed plastic or carton containers	5 days	0 – 5 °C
All types of Dried milk (2 nd amendment 2013)	Hermitically well sealed suitable containers	24 months	Normal storage conditions

All types of sweetened condensed milk	Metal containers	12 months	Normal storage conditions
	Carton containers padded with aluminium foil	6 months	Filled under sterile conditions
Evaporated milk	Metal containers	12 months	Normal storage conditions
All types of yoghurt	Suitable hermetically	14 days	0 – 5 °C

	sealed containers		
Dried yoghurt (4th amendment 2013)	Plastic containers	15 days	0 – 5 °C
Alshanenah yoghurt heat treated after fermentation(4th amendment 2013)	Suitable hermetically sealed containers	6 weeks	0 – 5 °C
Normal Alshanenah yoghurt- All types- (Amendment 1:2012)	Plastic containers	14 days (Amendment 1:2012)	0 – 5 °C
Normal and flavoured yoghurt and Alshanenah with bio enhancers (Amendment 1:2012)	Suitable hermetically sealed containers	21 days	0 – 5 °C
Yoghurts heat treated after fermentation	Suitable containers	6 weeks	0 – 5 °C
Dried yoghurt heat treated after fermentation (4th amendment 2013)	hermetically sealed plastic containers. If aluminium covers are used, they shall be isolated from the product	4 months	0 – 5 °C
All types of pasteurized Cream (4th amendment 2013)	Hermetically sealed plastic cups	5 days	0 – 5 °C
All types of sterilized Cream	Metal containers	12 months	Normal storage conditions
	Other suitable containers	6 months	Normal storage conditions
Ready-to-use cream powder	suitable containers	12 months	Normal storage conditions
Soft (white) cheese in brine	Metal containers	12 months	Normal storage conditions
	suitable containers	6 months	0 – 5 °C
All types of soft white cheese	Plastic containers	7 days	0 – 5 °C
Acidic cheeses such as mozzarella, Kashkawan, braided cheese	suitable containers	4 months	0 – 5 °C

All types of pasteurized processed cheese (4th amendment 2013)	Metal containers	2 years	Normal storage conditions
	Hermetically sealed glass or carton or plastic containers	12 months	Normal storage conditions
All types of processed cheese (4th amendment 2013)	Hermetically non sealed plastic containers	15 days	0 – 5 °C
	Hermetically sealed plastic containers	3 months	0 – 5 °C
All types of dry	Containers covered in wax	12 months	0 – 5 °C

cheeses	or waxed paper		
Butter (4th amendment 2013)	Suitable containers	12 months	Freezing (- 18 °C)
	Suitable containers	2 months	0 – 5 °C
Margarine	Suitable containers	3 months	Not exceeding 5 °C
		12 months	Freezing (- 18 °C)
Creamy and Dairy ice cream	Automatically filled in hermetically sealed containers	12 months	Freezing (- 18 °C)
All types of frozen drinks	Automatically filled in sealed containers	12 months	Freezing (- 18 °C)

4.2 Red and White Meats

Product Designation	Package	Shelf life	Storage Conditions
Canned Red meats	Metal containers	2 years	Normal storage conditions
Canned sausages	Metal containers	2 years	Normal storage conditions
	Vacuum plastic containers	6 months	Freezing (- 18 °C)
Frozen red meats (whole or cut up)	Suitable containers	12 months from slaughter date	Freezing (- 18 °C)
Minced meat and burgers	Cellophane, nylon containers	4 months	Freezing (- 18 °C)
Frozen chicken liver, gizzards, and heart	Cellophane, nylon, carton containers	3 months	Freezing (- 18 °C)
All types of frozen meat products (all types of kebbeh, kababs, kofteh, meat pastries, pastrami, Arouk, Bourk, slices (chicken and red meat))	Cellophane, nylon, carton containers	3 months	Freezing (- 18 °C)
processed or cooked ready meats packaged in natural casings (intestines) or artificial such as luncheons, salami, mortadella, frankfurters, etc.	Suitable containers	6 months	0 – 5 °C
Frozen chicken meats, (whole or cut up)	Suitable containers	12 months	Freezing (- 18 °C)
Edible organs and offal (kidneys, heart, brains, tongues, etc)	Suitable moisture-proof containers	2 months	Freezing (- 18 °C)
Canned fish (whole or cut up) preserved in water and sauce	Metal containers	2 years	Normal storage conditions
Canned fish (whole or cut up) preserved oil	Metal containers	4 years	Normal storage conditions
Canned crustaceans	Hermetically sealed metal containers	18 months	Normal storage conditions

Frozen fish (whole or cut up)	Suitable containers	6 months	Freezing (- 18 °C)
Dried fish or crustaceans	Suitable containers	12 months	Normal storage conditions

Smoked eviscerated fish	Suitable containers	plastic	9 months	Freezing (- 18 °C)
Smoked non-eviscerated fish	Suitable containers	plastic	3 months	Freezing (- 18 °C)
Lean fish (types in which the edible part contains less than 5 % of oil)	Plastic containers	or carton	12 months	Freezing (- 18 °C)
Fatty fish (types in which the edible part contains 5 % or more of oil)	Plastic containers	or carton	6 months	Freezing (- 18 °C)
Shrimps and crustaceans	Plastic containers	or carton	8 months	Freezing (- 18 °C)
Dried salted fish	Suitable plastic, carton, or aluminium foil etc. containers		12 months	Freezing (- 18 °C)
All types of chicken or fish fritters	Plastic containers or inside plastic bags		12 months	Freezing (- 18 °C)

4-3 Baby Foods

Product Designation	Package	Shelf life	Storage Conditions
breast milk substitute powder	Hermetically sealed metal containers or filled under vacuum and sterilized	18 months	Normal storage conditions
Powdered or granulated baby foods made from cereals, legumes, vegetables, or fruits etc.	Carton containers padded with aluminium foil	12 months	Normal storage conditions
	Hermetically sealed metal containers filled under vacuum or in the presence of inert gas and sterilized	18 months	Normal storage conditions
Baby foods containing meats	Hermetically sealed metal containers	18 months	Normal storage conditions
Baby fruit juices	Hermetically sealed glass containers	12 months	Normal storage conditions

4.4 Fats, Oils, and their products

Product Designation	Package	Shelf life	Storage Conditions
Ghee (Butter fat)	Metal containers	24 months	Normal storage conditions
	Plastic or glass containers	12 months	Normal storage conditions
Vegetable fats and oils, hydrogenated vegetable oils and their products such as palm olein, palm stearin	Phenyl chloride-free plastic containers	24 months	Normal storage conditions
Peanut butter	Hermetically sealed glass or plastic containers	12 months	Normal storage conditions
Processed animal fats (edible animal fats)	Suitable containers	12 months	Normal storage conditions
Cocoa butter substitutes	Suitable containers	24 months	Normal storage conditions

4.5 Biscuits

Product Designation	Package	Shelf life	Storage Conditions
All types of sweetened and salted biscuits or wafers	Carton packages, or packaged in special paper or cellophane or aluminum foil	9 months	Normal storage conditions
	Metal containers	12 months	Normal storage conditions
All types of stuffed or covered or stuffed and covered biscuits	Metal containers	12 months	Normal storage conditions
	Carton or plastic containers or cellophane or aluminum foil	9 months	Normal storage conditions

4-6 Canned products

Product Designation	Package	Shelf life	Storage Conditions
Canned fruits (in syrup)	Metal containers	24 months	Normal storage conditions
	Glass containers	18 months	Normal storage conditions
Canned vegetables (in brine)	Metal containers	24 months	Normal storage conditions
	Glass containers	18 months	Normal storage conditions
Canned vegetables with meat	Hermetically sealed metal containers	18 months	Normal storage conditions
Frozen vegetables	Suitable containers	12 months	Freezing (- 18 °C)
Frozen fruits	Suitable containers	12 months	Freezing (- 18 °C)
Dried fruits (raisins, sultanas, etc.)	Plastic containers	12 months	Normal storage conditions
Pickles and Anba	Heat-treated glass containers	18 months	Normal storage conditions
	Aluminium foil or glazed acid-resistant metal containers or plastic containers or plastic bags in hermetically sealed tin cans	12 months	Normal storage conditions
Table olives preserved in brine or by sterilization and heat treatment	Hermetically sealed glass containers	18 months	Normal storage conditions
	Metal containers	12 months	Normal storage conditions
	Hermetically sealed plastic containers	6 months	Normal storage conditions
Tomato paste	Glass containers	18 months	Normal storage conditions
	Metal containers	2 years	Normal storage conditions
	Carton containers	12 months	Normal storage conditions

	padded with aluminium foil		
	PET plastic containers	3 months	Normal storage conditions

Product Designation	Package	Shelf life	Storage Conditions
Tomato juice	Glazed metal containers	18 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
Tomato paste concentrates	Hermetically sealed metal or plastic containers	15 months	Normal storage conditions (label shall indicate that it is intended for processing and not for direct consumption)
Whole tomatoes in their juice	Metal Containers	18 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
Tomato pulp	Glass containers	18 months	Normal storage conditions
	Metal Containers	12 months	Normal storage conditions
	Plastic or carton containers padded with aluminium foil	12 months	Normal storage conditions filled under sterilization
Seasoned tomato sauce	Metal Containers	12 months	Normal storage conditions
	Glass containers	18 months	Normal storage conditions
Ketchup	Glass containers	18 months	Normal storage conditions
	Aluminium foils or carton containers padded with aluminium foil	12 months	Normal storage conditions filled under sterilization
	Plastic containers	6 months	Normal storage conditions
Sauces	Glass containers	18 months	Normal storage conditions
	Aluminium foils or carton containers padded with aluminium foil	12 months	Normal storage conditions filled under sterilization
	Plastic containers	6 months	Normal storage conditions

Product Designation	Package	Shelf life	Storage Conditions
Mayonnaise	Metal or glass containers	12 months	Normal storage conditions
	Plastic containers or aluminium foil	6 months	Normal storage conditions
Hot sauce	Metal containers	24 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
	Plastic containers	6 months	Normal storage conditions
Mustard	Metal containers	24 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
	Plastic containers	6 months	Normal storage conditions
Canned legumes (Chickpeas, Hummus Tahinah, foul medammas etc)	Metal containers	18 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
Dried soups in the form of (cube pieces)	Carton or plastic containers or aluminium foil	12 months	Normal storage conditions

Powdered soups	Carton or plastic containers or aluminium foil	18 months	Normal storage conditions
Jams and marmalades	Metal or glass containers	24 months	Normal storage conditions
	Hermetically sealed plastic containers or aluminium foil	12 months	Normal storage conditions
Canned mushrooms	Metal containers	18 months	Normal storage conditions
	Hermetically sealed glass containers	24 months	Normal storage conditions
Canned Truffles	Metal containers	24 months	Normal storage conditions
Mayonnaise salad	Metal or glass containers	12 months	Normal storage conditions

4-7 Carbonated beverages, Alcoholic beverages and Juices

Product Designation	Package	Shelf life	Storage conditions
Carbonated beverages (Clarification : Not including Energy drinks)	Metal containers	9 months	Normal storage conditions
	Glass bottles	12 months	Normal storage conditions
	Reusable glass bottles	6 months	Normal storage conditions
	PET plastic containers	6 months	Normal storage conditions
Diet carbonated beverages	Metal containers	9 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
	plastic containers	6 months	Normal storage conditions
Sweetened and unsweetened artificial drink powder	Suitable moisture-proof containers	18 months	Normal storage conditions
	Metal containers	24 months	Normal storage conditions
Ready to drink artificial beverages	Plastic or aluminium foils or carton container padded with aluminium foil	9 months	Normal storage conditions filled under sterilization
	Hermetically sealed metal or glass containers	12 months	Normal storage conditions
Concentrated artificial beverages	Hermetically sealed suitable containers	18 months	Normal storage conditions
Ready to drink fruit juices	metal or glass containers	12 months	Normal storage conditions
	Plastic or lined paper containers	6 months	Normal storage conditions
Concentrated fruit juices	Hermetically sealed suitable containers	12 months	Normal storage conditions
Fruit pulps (nectars)	Hermetically sealed suitable containers	12 months	Normal storage conditions
Frozen fruit juices	suitable containers	18 months	Freezing (- 18 °C)
Frozen concentrated fruit juices	suitable containers	24 months	Freezing (- 18 °C)

Concentrated juices intended for processing	Hermetically sealed metal or plastic containers	15 months	Normal storage conditions (label shall indicate that it is intended for processing and not for direct consumption)
Beer	Glass containers	3 months	Normal storage conditions
	Metal containers	12 months	Normal storage conditions
Alcohol-free malt beverage	Hermetically sealed metal containers	9 months	Normal storage conditions
	Glass containers	12 months	Normal storage conditions
Bottled pure natural drinking water	Plastic or glass containers	12 months	Normal storage conditions
Bottled natural mineral non-carbonated (for drinking) water	Plastic or glass containers	12 months	Normal storage conditions
Bottled natural mineral carbonated (for drinking) water	Hermetically sealed glass containers	24 months	Filled under sterilization
Rose water and orange blossom water	Hermetically sealed glass containers	24 months	Normal storage conditions
	Plastic containers	12 months	Normal storage conditions

4-8 Other Food Products

Product Designation	Package	Shelf life	Storage conditions
Jelly powder	Suitable hermetically sealed containers	18 months	Normal storage conditions
Ready-made jelly	Suitable hermetically sealed containers	12 months	Normal storage conditions
Ready mix cake powder	Moisture-proof plastic or carton or metal containers	18 months	Normal storage conditions
Mohallabieh powder	Suitable moisture-proof containers	18 months	Normal storage conditions
Custard powder	Suitable moisture-proof containers	18 months	Normal storage conditions
Crème caramel powder	Suitable moisture-proof containers	18 months	Normal storage conditions
Colouring and flavouring powders	Suitable moisture-proof containers	18 months	Normal storage conditions
Starch	Various containers	24 months	Normal storage conditions
Wheat flour	Textile or plastic bags	6 months	Normal storage conditions
	Strong paper bags	12 months	Normal storage conditions in well ventilated stores away from sources of moisture and contamination
Rice	Suitable containers	24 months from production date	Normal storage conditions in well ventilated stores away from sources of moisture and contamination

Corn (maize)	Suitable containers	12 months	Normal storage conditions
Dates (whole or pitted or stuffed)	Various containers	12 months	Normal storage conditions
Baking leavens (Baking powder)	Hermetically sealed metal or plastic or lined paper containers	24 months	Normal storage conditions

Dry baker's yeast	Various vacuum containers (metal or carton padded with aluminium foil or plastic)	18 months	Normal storage conditions
Ground roasted coffee	Metal containers or aluminium foil filled under vacuum or in the presence of inert gas	18 months	Normal storage conditions
Instant coffee (3 rd amendment 2013)	Metal or glass containers or Aluminium foil or special paper containers	24 months	Normal storage conditions
Ground Roasted coffee with cardamom (Arabic coffee)	Metal containers or aluminium foil filled under vacuum or in the presence of inert gas such as nitrogen	18 months	Normal storage conditions
	Aluminum foil or special moisture-proof paper	12 months	Normal storage conditions
Coffee whitener	Suitable hermetically sealed containers	18 months	Normal storage conditions
Sweetened or unsweetened cocoa powder	Glass or metal containers or aluminium foil filled under vacuum or in the presence of inert gas	24 months	Normal storage conditions
	Other containers such as carton or plastic	12 months	Normal storage conditions
Chocolate cappuccino drink powder	Paper or plastic containers	12 months	Normal storage conditions
Puffed starchy foods	Plastic bags	6 months	Normal storage conditions
	Aluminium foil bags or filled under vacuum in the presence of nitrogen in carton containers padded with aluminium or in metal	9 months	Normal storage conditions

	containers		
Burgol, grits and wheat	Suitable hermetically sealed containers	24 months	Normal storage conditions
Breakfast cereals and cereal flakes (corn, rice, wheat etc.)	Suitable moisture proof containers	12 months	Normal storage conditions
Oat flakes	Hermetically sealed metal cans	24 months	Normal storage conditions
	Other suitable containers	12 months	Normal storage conditions
Pasta, pasta vermicelli, or instant pasta	Carton containers or plastic bags	24 months	Normal storage conditions
Maize grits	Suitable containers	18 months	Normal storage conditions
Semolina	Suitable containers	9 months	Normal storage conditions
Roasted nuts dehulled and salted, or sweetened and covered with a layer of spices	Metal cans or aluminium foil filled under vacuum or in the presence of nitrogen	18 months	Normal storage conditions
	Metal cans or aluminium foil bags	12 months	Normal storage conditions
	Plastic bags	6 months	Normal storage conditions
Roasted dehulled nuts covered with dry candy layer	Metal cans or aluminium foil	18 months	Normal storage conditions
	Plastic bags	12 months	Normal storage conditions
molasses	Metal containers	24 months	Normal storage conditions
	Glass or plastic containers	12 months	Normal storage conditions
Bee's honey	Suitable containers	24 months	Normal storage conditions
Vinegar	Glass containers	24 months	Normal storage conditions
	Plastic containers	12 months	Normal storage conditions
Fresh mushrooms	Plastic containers	7 days	Normal storage conditions
Numi basra	Suitable containers	36 months	Normal storage conditions
Fresh eggs (table eggs)	Suitable containers	1 month	11 – 15 °C
		3 months	4 – 10 °C
Frozen eggs	Suitable containers	9 months	Freezing (- 18 °C)
Egg whites and egg yolks	Suitable containers	9 months	Freezing (- 18 °C)
Powdered whole eggs, egg whites and yolks	Hermetically sealed moisture proof Suitable containers	12 months	Normal storage conditions
Dried Apricot dough (Qamar el dine)	Wrapped in plastic or cellophane	12 months	Normal storage conditions
Dry candies, sweet sour and all types of lollipop	Suitable containers	24 months	Normal storage conditions
All Types of Toffee and nougats	Suitable containers	9 months	Normal storage conditions
All types of chocolates	Suitable containers	12 months	Normal storage conditions

Shredded coconut - Fat content 55 % or higher - Fat content less than 55 %	Suitable containers	12 months	Normal storage conditions
	Suitable containers	24 months	Normal storage conditions
Bread improver	Paper bags	6 months	Normal storage conditions
	Hermetically sealed plastic bags	12 months	Normal storage conditions
All types of vanilla	Suitable containers	24 months	Normal storage conditions
Packaged tea	Suitable containers	36 months	Normal storage conditions
Packaged spices and condiments	Suitable containers	24 months	Normal storage conditions
Chewing Gum	Moisture proof Suitable containers	18 months	Normal storage conditions
Halawa	Metal or plastic containers	12 months	Normal storage conditions
	Wrapped in paper or aluminium foil	6 months	Normal storage conditions
Tahineh	Suitable containers	9 months	Normal storage conditions
Frozen doughs	Suitable containers	12 months	Freezing (- 18 °C)
All types of ready cakes	Aluminium-lined bags	4 months	Refrigeration
Fruit pies, such as apple pies	Suitable containers	18 months	Freezing (- 18 °C)
Frosting cream powder	Hermetically sealed moisture-proof suitable containers	18 months	Normal storage conditions
French fried potatoes	Plastic bags	18 months	Freezing (- 18 °C)
Fried potato chips	Aluminium foil bags or filled under vacuum or in the presence of nitrogen in cellophane-lined carton containers or metal containers	6 months	Normal storage conditions

4-9 The following food products are exempt from the requirement of having an expiry date:

White sugar (sucrose)

Table salt (Sodium Chloride)

Fresh fruits and vegetables including potato that have not been peeled, chopped or processed in any way

All kinds of dry or dried uncooked legumes whether packaged or not, such as peas, beans, chickpeas, fava beans, green beans, lentils, etc.

Dried vegetables, anis, camomile, cinnamon, saffron, halba, etc.

Arak, wine, sherry, whiskey, brandy, gin, rum etc. (suitable containers and under normal storage conditions)

4-10 For the following products, only harvest year may be mentioned. They should be kept in suitable containers.

Unpackaged green coffee

Unpackaged black tea

Unpackaged spices and condiments
All kinds of raw nuts (not roasted) (unpackaged)

4-11 The production and expiry date stated on the label by producers of food products and additives that are not mentioned in the above lists shall be accepted temporarily till their shelf life shall be determined in the future.

4-12 Products sold directly in the shops where they are produced, such as baklava, pastries, ice creams, and potato chips do not need affixing of an expiry date or production date.

5 References

- 5.1 Gulf Standard 150/2008
- 5.2 Syrian Standard 1781 / 1998
- 5.3 Egyptian Standard 2613 / 1998
- 5.4 Jordanian Standard 288/1994
- 5.5 Saudi Standard 702/1993