

**Lebanese Republic
Ministry of Agriculture
The Minister**

Decision No. 130/1

Date: 8 April 2026

Conditions Required for Compliance in Meat Importation

The Minister of Agriculture,

Having regard to Decree No. 53 of 8 February 2025 concerning the formation of the Government;

Having regard to Law No. 31 of 18 January 1955 defining the functions of the Ministry of Agriculture, particularly Article 2 thereof;

Having regard to Law No. 35 of 24 November 2015 on Food Safety;

Having regard to the Law promulgated by Decree No. 12301 of 20 March 1963 concerning Veterinary Quarantine, particularly Article 6 thereof;

Having regard to Legislative Decree No. 97 of 16 September 1983 concerning the merger of public institutions into the Ministry of Agriculture and the reorganization thereof;

Having regard to Decree No. 5246 of 20 June 1994 concerning the organization of the Ministry of Agriculture, the determination of its staffing structure, appointment requirements, and salary scale for technical personnel, particularly Articles 68, 69, 89, 91 and 92 thereof;

Having regard to Decision No. 324/1 of 24 June 2025 concerning the adoption of electronic documents;

Having reviewed Memorandum No. 4707/6 issued by the Directorate of Animal Resources on 8 April 2026;

Having consulted the State Council pursuant to Opinion No. 298 of 21 October 2025;

Hereby decides as follows:

Article One: Definitions

For the purposes of this Decision, the following terms shall have the meanings assigned to them below:

1. Meat:

Meat and edible offal fit for human consumption obtained from the slaughter of healthy animals, including cattle, buffalo, sheep, goats, camels, pigs, deer, and other livestock species, provided

that such animals are slaughtered in licensed slaughterhouses operating under official veterinary supervision both before and after slaughter.

2. Chilled Meat:

Fresh meat preserved by refrigeration under controlled cold-storage conditions at an internal temperature between 0°C and 2°C, while maintaining appropriate humidity levels to ensure its safety, quality, and fitness for consumption throughout its shelf life, without affecting its sensory, organoleptic, physical, or chemical characteristics.

3. Frozen Meat: Meat that has undergone rapid, immediate freezing at low temperatures in a manner ensuring that the critical crystallization temperature range is passed quickly, and is maintained at an internal temperature of minus 18°C or lower after thermal stabilization.

4. Shipment: Any consignment of chilled or frozen meat imported under a single health certificate in accordance with the provisions of this Decision.

Article Two:

1. The importation of chilled and frozen meat shall be permitted from countries, or specific regions thereof, following the completion of a study and assessment of the epidemiological situation therein, based on reports issued by international reference organizations, particularly the World Organisation for Animal Health (WOAH).

Import authorization shall be granted by the Directorate of Animal Resources from slaughterhouses duly registered with the Ministry of Agriculture in accordance with applicable procedures, provided that a veterinary health certificate agreed upon between Lebanon and the country of origin is used, or one that complies with the requirements imposed by the competent Lebanese veterinary authorities.

2. The provisions of the Codex Alimentarius shall be applied with respect to the use of hormones and growth promoters.

Article Three: Registration of Establishments Wishing to Export to Lebanon

1. Applications for registration of establishments wishing to export to Lebanon shall be submitted to the Directorate of Animal Resources at the Ministry of Agriculture, in accordance with Form No. (1) annexed to this Decision, provided that the application is accompanied by the following documents:

- A certified copy issued by the competent authority in the country of origin of a registration certificate issued by the competent veterinary authorities, confirming that the establishment or slaughterhouse is registered for the production, processing, and cutting of meat, and is subject to regular official veterinary supervision.

- A certified copy of a Hazard Analysis and Critical Control Points (HACCP) certificate or ISO 22000 certification, or an equivalent certification issued by an accredited body in the country of origin, confirming that the company complies with all required health, technical, and quality standards for slaughtering, processing, cutting, freezing, and packaging.

- An official undertaking issued by the importer or supplier committing to cover basic travel and accommodation expenses for a technical inspection team of two persons from the Directorate of Animal Resources to inspect the slaughterhouses, either before or after approval for export to Lebanon, provided that the number of visits to the same establishment does not exceed one within a five-year period, except in cases of necessity or upon reregistration following removal of the establishment from the list of approved exporters to Lebanon.
 - The required documents may be submitted as a single document or as several separate documents, and shall be deemed acceptable if issued or signed electronically, subject to verification of their authenticity, whether via a QR code, a digital link indicated on the document, or through official correspondence with the competent issuing authorities.
2. The Export, Import, and Veterinary Quarantine Control Service shall verify and evaluate the submitted documents in accordance with the registration system adopted in the country of origin.
 3. The registration application shall be reviewed by a committee composed of:
 - The Director of Animal Resources (Chair)
 - The Head of the Import, Export and Veterinary Quarantine Service, the Head of the Animal Health Service, and the Head of the Animal Import and Export Department.
 4. The committee shall meet periodically at least once per month, and whenever necessary, to examine complete application files. It shall issue minutes documenting the registration, delisting, or amendment of slaughterhouses and establishments authorized to export meat to Lebanon.
 5. The Directorate of Animal Resources shall issue an updated list every three months of establishments authorized to export meat to Lebanon, based on the minutes prepared by the Registration Review Committee.
 6. Registration of slaughterhouses shall be renewed every five years, accompanied by copies of the documents specified in Paragraph 1 of Article Three.
 7. Shipments of less than 500 kilograms and game meat consignments shall be exempt from the provisions of this Article, subject to approval by the Directorate of Animal Resources upon request by the concerned party, provided that the expiration date does not exceed the maximum permitted limit in accordance with Table No. (1) referred to in Paragraph 4 of Article Six of this Decision.

Article Four: General Specifications for Packaging and Transport of Meat

1. Carcasses must be maintained at a temperature of 2°C to 4°C for 24 hours prior to cutting, packaging, chilling, or freezing.
2. Meat must be free from lymph nodes and visible superficial nerves.
3. Packaging and wrapping materials (bags and boxes) must be made from materials internationally approved for food contact.
4. Carcasses or cuts must be packaged in transparent, vacuum-sealed bags (for chilled meat).

5. Refrigerated containers must be equipped with a thermograph operating continuously throughout the shipment period; electronic temperature recorders may also be used.
6. For chilled meat: meat cuts must be packed in bags placed inside large boxes lined internally with leak-proof materials to prevent liquid leakage during transport.
7. For frozen meat: whole carcasses or bone-in cuts must be transported in containers within nylon bags or sterilized raw materials or equivalent, placed inside boxes.
8. For chilled carcasses: carcasses (whole, halves, or quarters) must be wrapped in sterilized cloth or equivalent approved materials.
9. Chilled and frozen meat carcasses must be transported and stored in containers or refrigeration units throughout the shipping and storage period at temperatures in accordance with Article One of this Decision.
10. It is prohibited to unload any part of the container contents at any port other than the final port of destination.

Article Five: Identification Labeling Requirements

1. Each packaged meat bag must bear an identification label affixed inside the nylon bag, printed externally in indelible ink, or affixed externally in a non-removable manner. The label must clearly include the following information:
 - The designation "Chilled Meat" or "Frozen Meat" or any classification listed in Table No. (1) referred to in Paragraph 4 of Article Six of this Decision, and the animal species from which the meat originates (cattle, sheep, goats, buffalo, pigs).
 - Country of origin, name and registration number of the slaughterhouse, and name and registration number of the cutting plant in the country of origin.
 - Date of slaughter/production, date of packaging, and expiration date.
 - Storage temperature conditions for the meat.
 - The commercial trademark of the exporting company.
 - Type of cut.
2. In addition to the identification label, chilled meat (pistola), whether whole, halves, or quarters, must bear the official stamp of the slaughterhouse licensed for export, including its registration number.
3. The outer packaging must carry an identification label similar to that described above.
4. The identification labels on meat packaging must be written in English, French, or Arabic. The foreign language used shall prevail as the authoritative reference in the event of discrepancies or ambiguity between the Arabic and foreign-language information.
5. Each bag or carton must contain meat derived from a single animal species only.

Article Six: Specific Conditions for Importation and Shipment

1. The importation of chilled and frozen meat by land or sea shall only be permitted in containers specifically equipped for this purpose.
2. Meat may be imported by air without a container, provided that the required temperature is maintained within the aircraft refrigeration system and that a thermograph is present.
3. Importation must be carried out from the country of origin in full containers designated for Lebanon. It is prohibited to unload any portion of their contents at any transit port; however, trans-shipment (transfer of containers from one vessel to another during the voyage) is permitted.
4. The time limits for the arrival of meat shipments referred to in Article One of this Decision to Lebanon, as well as their effective shelf life for human consumption, shall be determined in accordance with the table set out below.

Table No. (1)

Category	Maximum time for arrival in Lebanon from production/slaughter date	Maximum shelf life for human consumption from production/slaughter date
A. Meat		
1-Chilled carcasses (whole, halves, quarters)	7 days	15 days
2-Chilled, vacuum-packed meat	70 days	-100 days for beef and buffalo - 90 days for sheep meat - 90 days for pork
3- Frozen meat at -18°C or below	half of the total shelf life	-18 months for beef - 18 months for sheep - 12 months for buffalo - 12 months for Pork
B- Offal and Organs		
1-Chilled, vacuum-packed	15 days	30 days
2- Frozen at -18°C or below	half of the shelf life	12 months
3-Frozen sheep casings and bone marrow at -18°C or below	half of the shelf life	12months
3- Frozen sheep casings and bone marrow at -18°C or below	half of the shelf life	12 months
C. Frozen Fat and Tallow	half of the shelf life	18 months
D. Trimmings	half of the shelf life	18 months

Notes:

- Goat, camel, deer, and similar livestock meat shall be treated as sheep meat.
- The period between slaughter and packaging must not exceed 7 days.

- If the meat has undergone a maturation (aging) process, the method of aging must be indicated on the identification label, along with the aging period stated on the health certificate or any accompanying document.

5. Temperature Deviations During Shipment

In the event of temperature deviations in containers during shipment:

- If the temperature exceeds 4°C for chilled meat for a continuous period of 24 hours, or exceeds -12°C for frozen meat for a continuous period of 48 hours, the shipment file shall be referred to the Risk Analysis Committee upon request by the consignee.

The committee shall assess the condition of the shipment within a maximum period of five working days and submit a detailed report within three working days thereafter. Upon completion of all required data, the file shall be referred to the Minister of Agriculture for a final decision regarding the shipment, including the possibility of final rejection or processing under the supervision of the Ministry of Agriculture, or permitting their placement on the local market following completion of the approved laboratory procedures.

6. The importation of non-prepared minced meat or mechanically deboned meat (MDM) is prohibited.

Article Seven: Required Documentation Accompanying Imported Meat

The following documents must accompany imported meat consignments:

1. An original or electronic health certificate issued by the official veterinary authorities in the country of origin, agreed upon with or accepted by the Lebanese veterinary authorities, containing the required information and data.
2. A certificate of origin issued by a chamber of commerce and/or agriculture and/or industry, or any authorized body competent to issue such certificates.

Article Eight

1. Any shipment in violation of the provisions of this Decision shall be referred to the Risk Analysis Committee upon request by the concerned party. The Committee shall review the case and submit a report to the Director of Animal Resources proposing the appropriate disposition of the goods.
2. In cases where quantities of meat stored in cold facilities are approaching their expiration date, the concerned party may submit a request to the Risk Analysis Committee. The Committee