

Lebanese Republic
Ministry of Agriculture
The Minister

Decision No. 130/1

Date: 08/04/2026

Conditions Required for Compliance in Meat Importation

The Minister of Agriculture,

Pursuant to Decree No. 53 dated 08/02/2025 (Formation of the Government),
Pursuant to Law No. 31 dated 18/01/1955 (Defining the Mandate of the Ministry of Agriculture), particularly Article 2 thereof,
Pursuant to Law No. 35 dated 24/11/2015 (Food Safety),
Pursuant to the draft law enacted by Decree No. 12301 dated 20/03/1963 (Veterinary Quarantine), particularly Article 6 thereof,
Pursuant to Legislative Decree No. 97 dated 16/09/1983 (Merger of Public Institutions into the Ministry of Agriculture and Reorganization thereof),
Pursuant to Decree No. 5246 dated 20/06/1994 (Organization of the Ministry of Agriculture, determination of its staffing structure, appointment conditions, and salary scale for technical staff), particularly Articles 68, 69, 89, 91, and 92 thereof,
Pursuant to Decision No. 324/1 dated 24/06/2025 (Adoption of Electronic Documents),
Based on Memorandum No. 4707/6 issued by the Directorate of Animal Resources dated 08/04/2026,
And following consultation with the State Council (Opinion No. 298 dated 21/10/2025),

Hereby decides as follows:

Article One: Definitions

For the purposes of this Decision, the following terms shall mean:

1. **Meat:** Meat and edible organs suitable for human consumption derived from the slaughter of healthy animals, including cattle, buffalo, sheep, goats, camels, pigs, deer, and other livestock, provided that such animals are slaughtered in licensed slaughterhouses subject to veterinary supervision both before and after slaughter.
2. **Chilled Meat:** Fresh meat preserved through refrigeration under cold storage conditions at an internal temperature ranging between 0°C and 2°C, with adherence to appropriate humidity conditions to ensure safety, quality, and suitability throughout its shelf life, without altering 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 re-registration 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 داخل 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
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A. Meat

1. Chilled carcasses (whole, halves, quarters)

- Maximum arrival period: 7 days
- Maximum shelf life: 15 days

2. Chilled, vacuum-packed meat

- Maximum arrival period: 70 days
- Maximum shelf life:
 - 100 days for beef and buffalo
 - 90 days for sheep meat
 - 90 days for pork

3. Frozen meat at -18°C or below

- Maximum arrival period: half of the total shelf life
- Maximum 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

- Maximum arrival period: 15 days
- Maximum shelf life: 30 days

2. Frozen at -18°C or below

- Maximum arrival period: half of the shelf life
- Maximum shelf life: 12 months

3. Frozen sheep casings and bone marrow at -18°C or below

- Maximum arrival period: half of the shelf life

- Maximum shelf life: 12 months
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C. Frozen Fat and Tallow

- Maximum arrival period: half of the shelf life
 - Maximum shelf life: 18 months
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D. Trimmings

- Maximum arrival period: half of the shelf life
 - Maximum shelf life: 18 months
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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.
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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.
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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 shall examine the request and submit a report to the Director of Animal Resources proposing the fate of the goods and their possible use (destruction, processing, or feeding zoo animals), provided that coordination and follow-up are carried out with the Consumer Protection Directorate at the Ministry of Economy and Trade.
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Article Nine

If laboratory test results indicate contamination of meat consignments (as classified in Table No. 1) originating from the same slaughterhouses within the same geographical source three times خلال a six-month period, the following measures shall be taken:

- Double sampling shall be conducted for the next five consignments.
 - Suspension of imports for a period of six months, or taking necessary measures against the importer if responsibility is established for importing products that do not meet required standards, following review of the file.
 - In case of repeated violations (after suspension), the slaughterhouse shall be delisted and prohibited from re-registration for one year, subject to submission of documentation issued by the exporting establishment confirming that the source of contamination has been addressed.
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Article Ten

The Directorate of Animal Resources shall have the authority to approve additional laboratory testing, based on the recommendation of the Risk Analysis Committee, to be conducted in laboratories accredited by the Ministry of Agriculture.

Article Eleven: Conditions for Transport and Sale within Lebanon

1. Upon authorization for entry into Lebanese territory, the goods must be transported from the border crossing to chilled or frozen meat storage facilities either within their containers or in refrigerated vehicles equipped for this purpose.
2. Imported meat must be stored in refrigeration or freezing facilities in its original packaging.
3. Meat shall be sold wholesale in its original packaging without removal or repackaging into other containers.

Article Twelve: Meat Slaughtered According to Islamic Method

The importation of meat slaughtered in accordance with Islamic (Halal) procedures shall be subject to the same provisions and conditions stipulated in the preceding Articles, in addition to the following:

1. Each shipment must be accompanied by a certificate issued by Islamic authorities supervising slaughter in the country of origin, confirming that the meat has been slaughtered in accordance with Islamic practices.
2. The phrase "Slaughtered according to Islamic method (Halal)" must be clearly indicated on the identification label affixed to each package.

Article Thirteen

Decision No. 828/1 dated 08/12/2010 is hereby repealed, along with any provisions that contradict the content of this Decision.

Article Fourteen

This Decision shall enter into force immediately upon its publication in the Official Gazette.

Copies to:

- Presidency of the Council of Ministers

- Central Inspection Authority
- Agricultural Inspection
- Official Gazette (for publication)
- Ministry of Economy and Trade
- Ministry of Foreign Affairs and Emigrants (for circulation to foreign diplomatic missions in Lebanon and Lebanese diplomatic missions abroad)
- Higher Customs Council / Directorate General of Customs
- Agricultural Scientific Research Institute / Units of the Ministry of Agriculture
- Archives

Beirut, 08/04/2026

Minister of Agriculture

Dr. Nizar Hani