



EMBASSY OF LEBANON
TO THE HELLENIC REPUBLIC

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The Embassy of the Republic of Lebanon to the Hellenic Republic presents its compliments to the Ministry of Foreign Affairs of the Hellenic Republic – B5 Directorate for Bilateral Economic Relations with the Middle East, North Africa, the Gulf, Asia, Oceania and Sub-Saharan Africa – and has the honor to inform the esteemed Ministry, upon official instructions, of Circular Decision No. 130/1 issued on 8 April 2026 by the Ministry of Agriculture of Lebanon.

The provisions of this Circular Decision sets forth the conditions governing the importation of meat (including chilled and frozen meat), the procedures for the registration of establishments seeking authorization to export to Lebanon, and the general requirements for packaging and transportation. It further specifies the conditions for import and shipment, the documentation required to accompany imported consignments, and the regulations applicable to the transport and sale of meat within Lebanon. The Decision also addresses provisions related to meat slaughtered in accordance with Islamic rites.

The Embassy of Lebanon would be grateful if the Ministry could kindly convey the contents of the aforementioned Circular Decision to the competent authorities of the Hellenic Republic.

The Embassy of the Republic of Lebanon avails itself of this opportunity to renew to the Ministry of Foreign Affairs of the Hellenic Republic – B5 Directorate for Bilateral Economic Relations with the Middle East, North Africa, the Gulf, Asia, Oceania and Sub-Saharan Africa the assurances of its highest consideration.

Athens, May 19, 2026

**MINISTRY OF FOREIGN AFFAIRS
OF THE HELLENIC REPUBLIC
B5 DIRECTORATE
ATHENS**



Republic of Lebanon
Ministry of Agriculture
The Minister

Decision No. 130/1

Date 8-4-2026

Conditions to be adhered to for importation of meat

The Minister of Agriculture

Based on Decree No. 53 dated 02/08/2025 (Formation of the Government),

Based on Law No. 31 dated 18/1/1955 (Defining the Functions of the Ministry of Agriculture), particularly Article 2 thereof,

Based on Law No. 35 dated 24/11/2015 (Food Safety),

Based on Draft Law issued by Decree No. 12301 dated 20/3/1963 (Veterinary Quarantine), particularly Article 6 thereof,

Based on Legislative Decree No. 97 dated 16/9/1983 (Merging Public Institutions within the Ministry of Agriculture and Reorganizing the Ministry),

Based on Decree No. 5246 dated 20/6/1994 (Organization of the Ministry of Agriculture and determination of its staffing structure and appointment conditions for certain positions within its staffing structure and salary scale for technical employees, particularly Articles 68, 69, 89, 91, and 92 thereof,

Based on Decision No. 324/1 dated 24/6/2025 (Adoption of electronic documents),

Based on the review of the Directorate of Animal Resources No. 4707/6 dated 08/04/2026,

And after consulting the State Council, Opinion No. 298 dated 21/10/2025

The following is decided:

Article 1: Definitions

The terms used in this decision shall have the meanings assigned to them below:

1- **Meat:** Meat and organs fit for human consumption resulting from the slaughter of healthy animals such as cattle, buffalo, sheep, goats, camels, pigs, deer, and other livestock, and resulting from carcasses prepared in licensed slaughterhouses subject to veterinary inspection before slaughter. And after that.

2- **Chilled meat** is the product of preserving fresh meat that has been chilled under cold storage conditions at an internal temperature between zero and two degrees Celsius, while adhering to the necessary humidity requirements, in order to preserve its safety, quality, and suitability throughout its shelf life and to prevent any change in its sensory, taste, and physicochemical properties.

3- **Frozen Meat:** This refers to meat that has undergone rapid flash freezing at a low temperature, allowing the maximum crystallization temperature to pass quickly. It must be maintained internally at -18°C or lower after thermal stabilization.

4- **Shipment:** This refers to any consignment of chilled or frozen meat imported under a single health certificate, in accordance with the provisions of this decision.

Article 2:

- 1- The importation of chilled and frozen meat is permitted from countries or specific regions thereof, after a study and assessment of the epidemiological situation based on publications issued by international reference organizations, particularly the World Organisation for Animal Health (WOAH). Import authorization is issued by the Directorate of Animal Resources from slaughterhouses registered with the Ministry of Agriculture, in accordance with established procedures. A veterinary health certificate, agreed upon between Lebanon and the country of origin, or compliant with the requirements imposed by the competent Lebanese veterinary authorities, is required.
- 2- The Codex Alimentarius provisions regarding the use of hormones and stimulants apply.

Article 3: 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, according to Form No. (1) attached to this decision. The application must be accompanied by the following documents:
 - A certified copy from the competent authority in the country of origin of a registration certificate issued by the competent veterinary authorities in the country of origin, stating that the establishment or slaughterhouse is registered for the production, packaging, and cutting of meat and is subject to regular official veterinary control.
 - A certified copy of the HACCP (Hazard Analysis and Critical Control Points) or ISO 22000 certificate issued by an accredited institution in the country of origin, or its

equivalent, stating that this company adheres to all the required health, technical, and quality conditions for slaughtering, preparation, cutting, freezing, and packaging.

- An official undertaking from the importer or supplier to cover the basic travel and accommodation expenses of a two-person technical team from the Directorate of Animal Resources to inspect the slaughterhouse before or after export approval to Lebanon, provided that the number of visits to the same establishment does not exceed one visit within a period of five years, except in cases of necessity or when re-registering after the establishment has been removed from the list of establishments authorized to export to Lebanon.
 - The required documents may be provided as a single document or as several separate documents. They are considered acceptable if issued or signed electronically, after verification of their authenticity via the QR code, the digital link mentioned on the document, or by contacting the relevant official authorities that issued the document.
- 2- The Export, Import, and Veterinary Quarantine Control Department verifies and evaluates the submitted documents according to the registration system adopted in the country of origin.
- 3- Registration applications are reviewed by a committee composed of:
- Director of Animal Resources (Chairperson)
 - Head of the Import, Export, and Veterinary Quarantine Department, Head of the Animal Health Department, and Head of the Animal Export and Import Division.
- 4- The committee meets periodically, at least once a month and whenever necessary, to review completed applications and prepares a report on the registration, cancellation, or amendment of slaughterhouses and establishments authorized to export meat to Lebanon.
- 5- The Directorate of Animal Resources issues a quarterly updated list of establishments authorized to export meat to Lebanon, based on the reports prepared by the registration application review committee.
- 6- Slaughterhouse registrations are renewed every five years, accompanied by copies of the documents specified in Article 3, Paragraph 1.
- 7- Shipments weighing less than 500 kilograms and shipments of prey meat are exempt from the provisions of this article, subject to approval issued by the Directorate of Animal Resources upon a request submitted by the concerned party, provided that the expiry date does not exceed the maximum permissible limit according to Table No. 1 stipulated in Clause 4 of Article Six of this decision.

Article Four: General Specifications for Packaging and Transporting Meat

- 1- Carcasses must be subjected to a temperature of 2-4 degrees Celsius for 24 hours before cutting, packaging, chilling, and freezing.
- 2- The meat must have its lymph nodes and visible superficial nerves removed.
- 3- Packaging and meat wrapping materials (bags and boxes) must be internationally approved for food contact.
- 4- Carcasses or cuts must be packaged in transparent, vacuum-sealed bags (for chilled meat).
- 5- The refrigerated container must be equipped with a thermograph that operates continuously throughout the shipping period. An electronic thermometer may also be used.
- 6- For chilled meat: Meat cuts must be packed in large, internally lined boxes with leak-proof materials during transport.
- 7- For frozen meat: Whole or bone-in carcasses must be transported in containers in sterile nylon or raw cloth, or similar packaging, within boxes.
- 8- For chilled carcasses: Chilled carcasses (whether whole, halves, or quarters) must be wrapped in sterile gauze or similar permitted materials.
- 9- Chilled and frozen meat carcasses must be transported and stored in containers or refrigerated units throughout the shipping and storage period at the temperature specified in Article 1 of this decision.
- 10- Unloading any part of the container contents at any port other than the final port is prohibited.

Article Five: Specifications for Identification Markings

- 1- Every packaged meat bag must bear an identification mark affixed inside the nylon bag, printed on the outside of the bag with indelible ink, or affixed to the outside of the bag and not removable. This mark must clearly state the following information:
 - The phrase "chilled meat," "frozen meat," or any of the classifications listed in Table 1 stipulated in Clause 4 of Article Six of this decision, and the type of animal species from which the meat originates (beef, sheep, goat, buffalo, or pig).
 - The country of origin, the name and number of the slaughterhouse, and the name and number of the processing plant in the country of origin.
 - The slaughter/production date, the packaging date, and the expiry date.
 - The temperature at which the meat is stored.
 - The brand name of the company exporting the meat.

- The type of cut.

2- In addition to the identification mark, chilled meat (pistola), whether whole, halved, or quartered, must bear the stamp and number of the slaughterhouse authorized to export.

3- The outer packaging must bear an identification mark similar to the previous clause.

4- The identification labels on meat packaging must be written in English, French, or Arabic. The foreign language used shall be the valid reference in case of discrepancies or ambiguity in the information between the Arabic and foreign languages.

5- The meat in the bag or carton must be from a single animal species.

Article Six: Special Conditions for Import and Shipping

1- The import of chilled and frozen meat by land or sea is only permitted in containers specifically designed for this purpose.

2- The import of meat by air without a container is permitted, provided that the necessary refrigeration is maintained within the aircraft's refrigerated storage and a thermograph is present.

3- Imports must be made from the country of origin in full containers designated for Lebanon. Unloading any part of the contents at any transit port is not permitted. Transferring containers during the voyage from one vessel to another (trans-shipment) is allowed.

4- The arrival dates for the meat shipments referred to in Article One of this decision to Lebanon, as well as their shelf life for human consumption, are specified in the next table:

Table 1

Type	Maximum arrival date to Lebanon from production date/ slaughter date	Maximum shelf life for human consumption from production date /slaughter date)
A- Meat		
1 - Chilled Carcasses (Whole, Halves, Quarters)	Seven Days	15 Days
2 - Chilled and Vacuum Packed	Seventy Days	100 Days for Beef and Buffalo 90 Days for Lamb* 90 Days for Pork
3 - Frozen at -18°C and below	Half date of validity	Eighteen Months for Beef Eighteen Months for Lamb*

		Twelve Months for Buffalo Twelve Months for Pork
B - Organs and Offal		
1-Chilled and Vacuum Packed	15 days	30 Days
2 -Frozen at -18°C and below	Half date of validity	Twelve Months
3-Sheep stems and marrow, frozen at -18°C and below	Half date of validity	Twelve Months
C. Frozen fat and greaseFrozen at -18°C and below	Half date of validity	Eighteen Months
D. Trimming labels Frozen at -18°C and below	Half date of validity	Eighteen Months

*Goat, camel, deer, and other livestock meats are treated as sheep meat.

*The period between slaughter and packaging must not exceed seven days.

*If meat undergoes a curing process, the curing method must be stated on the labeling, and the curing period must be stated on the health certificate or any other document accompanying the shipment.

5. In case of high container temperature during the shipping period:

- If chilled meat is exposed to temperatures exceeding 4°C for 24 consecutive hours, or if frozen meat is exposed to temperatures exceeding -12°C for 48 consecutive hours, the file will be referred to the Risk Analysis Committee at the request of the consignee within a maximum of five working days. The committee will assess the condition of the consignment and submit a detailed report within three working days, after all data is available, to the Minister of Agriculture for a final decision regarding the consignment, which may include final rejection or manufacturing under the supervision of the Ministry of Agriculture, or allowing its sale in the local market after completion of the approved quarantine procedures.

6- The importation of unprepared ground meat or mechanically deboned meat (MDM) is prohibited.

Article Seven: Documents Required to Accompany Imported Meat

The following documents must accompany imported meat shipments:

- 1- An original or electronic health certificate, issued by the official veterinary authorities in the country of origin and agreed upon with or accepted by the veterinary authorities in Lebanon, containing the required information and data.
- 2- A certificate of origin issued by the Chamber of Commerce, and/or Agriculture, and/or Industry, or any other entity authorized to issue certificates of origin.

Article Eight:

1- Any shipment that violates the provisions of this decision shall be referred to the Risk Analysis Committee, upon a request submitted by the concerned party. The committee shall study the request and submit a report to the Director of Animal Resources proposing the fate of the goods.

2- If a quantity of meat is found in refrigerators and its expiration date is approaching, the owner may submit a request to the Risk Analysis Committee. The committee will review the request and submit a report to the Director of Animal Resources, proposing the disposition of the goods and their intended use (disposal, processing, or feeding to zoo animals). Coordination and follow-up will be conducted with the Consumer Protection Department at the Ministry of Economy and Trade.

Article Nine:

If laboratory tests show that a meat shipment, classified in Table (1) from the same imported slaughterhouse, is contaminated with bacteria three times within a six-month period, the following measures will be taken:

- Taking double samples from five subsequent shipments.
- Suspending imports for six months or taking the necessary measures against the importer if they are found responsible for importing meat that does not meet the required standards, after reviewing the file.
- If the violation is repeated after suspension, the slaughterhouse will be deregistered and prohibited from re-registration for one year, provided that a document issued by the exporting institution confirms that the source of contamination has been addressed.

Article Ten:

The Directorate of Animal Resources may authorize further laboratory tests, based on the review by the Risk Analysis Committee, at laboratories accredited by the Ministry of Agriculture.

Article Eleven: Conditions of Transport and Sale within Lebanon

- 1- Upon permission to import goods into Lebanese territory, they must be transported from the border crossing to refrigerated or frozen meat warehouses in their original containers or in refrigerated vehicles equipped for this purpose.
- 2- Imported meat must be stored in refrigerated and frozen storage facilities in its original packaging.
- 3- Meat must be sold wholesale in its original packaging without removal or replacement.

Article Twelve: Meat Slaughtered According to Islamic Methods

The importation of meat slaughtered according to Islamic methods is subject to the same provisions and conditions stipulated in the preceding articles, with the following additional points:

- 1- The shipment must be accompanied by a certificate from the Islamic authorities supervising slaughter in the country of origin confirming that the meat was slaughtered according to Islamic methods.
2. The phrase "Slaughtered according to Islamic rites (Halal)" must be clearly stated on the label of each package.

Article Thirteen:

Decision No. 828/1 dated December 8, 2010 and any provision whose terms conflict with the content of this decision are hereby repealed.

Article Fourteen:

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

A copy shall be sent to:

- The Prime Minister's Office
- The Central Inspection Bureau
- The Agricultural Inspection Bureau
- The Official Gazette (for publication)
- Ministry of Economy and Trade Agriculture
- Ministry of Foreign Affairs and Emigrants (for circulation to foreign diplomatic missions in Lebanon and Lebanese diplomatic missions abroad)
- The Supreme Customs Council, General Directorate of Customs
- Lebanese Agricultural Research Institute, Units of the Ministry of Agriculture
- Archives