

Joint Order of the Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests, and the Minister of Health and Social Protection No. 1289-22 of 9 Shawal 1443 (10 May 2022) establishing the list of microbiologically very perishable products, their expiration date and their storage temperature.

(OG. No 7110 of 07/21/2022, page 885)

THE MINISTER OF AGRICULTURE, MARITIME FISHERIES, RURAL DEVELOPMENT AND WATER AND FORESTS,

THE MINISTER OF HEALTH AND SOCIAL PROTECTION,

Having regard to Decree No. 2-12-389 of 11 Jounada II 1434 (22 April 2013) establishing the conditions and methods for the labeling of food products, as modified and supplemented, namely its Article 24,

ORDER:

ARTICLE 1 – The list of microbiologically very perishable products, provided for in Article 24 of the Decree No 2-12-389, for which an expiration date must be mentioned as well as the maximum temperature for their conservation, shall be set at annex to this Joint Order.

ARTICLE 2 – Requests from professionals aiming at modifying or supplementing the Annex to this Joint Order shall have to be accompanied by a study determining the microbiological lifespan of the products concerned.

This study shall consider, in particular, the following elements of standard NM 08.0.088: “Food traceability and safety - Management and hygiene - Recommendations for determining the microbiological lifespan of foods” published by Decision of the Director of the Moroccan Institute of Standardization No 1833-21 of 20 Kaada 1442 (1 July 2021) approving Moroccan standards:

- data relating to the history of microbiological analyzes carried out;
- the scientific bibliography and previous studies available, if applicable;
- aging tests;
- growth tests;
- the use of a predictive mathematical model adapted to the microorganism/food product pair considered.

ARTICLE 3 – The Joint Order of the Minister of Agriculture, Rural Development and Water and Forests, the Minister of Maritime Fisheries, and the Minister of Health No. 440-01 of 2 Hijja 1421 (26 February 2001) relating to the period of validity and storage conditions of certain products, as modified and supplemented, shall be repealed.

ARTICLE 4 – This Joint Order shall be published in the *Official Gazette*.

Rabat, 9 Shawal 1443 (10 May 2022)

**The Minister of Agriculture, Maritime Fisheries, of Rural Development and Water and Forests, MOHAMMED SADIKI
The Minister of Health and Social Protection, KHALID AIT TALEB**

Annex

to the Joint Order of the Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests, and the Minister of Health and Social Protection No. 1289-22 of 9 Chaoual 1443 (10 May 2022) establishing the list of microbiologically very perishable products, their expiration date and their storage temperature.

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(amended by Joint Order No 2759-23 of 08/11/2023, OG No 7258 of 21/12/2023, page 2899)

List of microbiologically very perishable products, their expiration date and their storage temperature

Food products	Expiration date	Storage temperature
Meats:		
Refrigerated packaged minced meats:		
- seasoned	6 days	3°C
- unseasoned	3 days	3°C
Minced meats packaged frozen or deep-frozen	12 months	-18°C
Refrigerated packaged meat pieces:		
- as is	6 days	3°C
- under controlled atmosphere	9 days	3°C
- seasoned or coated	9 days	3°C
- under a vacuum	12 days	3°C
- cooked vacuum packed	22 days	3°C
Frozen or deep-frozen packaged meat pieces	18 months	-18°C
Packaged cooked charcuterie products:		
- refrigerated	6 months	6°C
- frozen	18 months	-18°C
Raw charcuterie products, packaged, desiccated and preserved as is	9 months	Ambient temperature
Raw charcuterie products packaged to consume after cooking:		
- refrigerated	5 days	3°C
- vacuum packed refrigerated	12 days	3°C
- frozen	12 months	-18°C
Whole eviscerated poultry packaged refrigerated:		
- as is	6 days	3°C
- under a vacuum	12 days	3°C
- under controlled atmosphere	12 days	3°C
Whole eviscerated poultry packaged frozen or deep-frozen	18 months	-18°C
Refrigerated packaged poultry parts:		
- as is	6 days	3°C
- under a vacuum	12 days	3°C
- under controlled atmosphere	12 days	3°C
- seasoned or coated	9 days	3°C
Parts of poultry packaged frozen or deep-frozen	18 months	-18°C
Semi-preserved meat or poultry:		
- pasteurized foie gras	12 months	4°C
Refrigerated packaged offal:		
- red offal	5 days	3°C
- white offal	5 days	3°C
Frozen or deep-frozen packaged offal	9 months	-18°C
Whole eviscerated rabbits and game packaged refrigerated	6 days	3°C
Whole eviscerated rabbits and game packaged frozen or deep-frozen	12 months	-18°C
Refrigerated packaged rabbit and game parts	6 days	3°C

Food products	Expiration date	Storage temperature
Frozen or deep-frozen packaged rabbit and game parts	12 months	-18°C
Semi-preserved rabbit and game: - refrigerated	6 months	4°C
Packaged frog legs: - refrigerated - frozen or deep-frozen	6 days 12 months	3°C -18°C
Milks and dairy products:		
Packaged pasteurized milk: - short-term refrigerated - long-term refrigerated	5 days 15 days	6°C 6°C
Sterilized packaged milk	6 months	Ambient temperature
Conditioned UHT sterilized milk	6 months	Ambient temperature
Packaged pasteurized creams: - refrigerated - dairy desserts	20 days 30 days	6°C 6°C
Sterilized packaged creams	6 months	Ambient temperature
Sterilized UHT packaged creams	6 months	Ambient temperature
Edible ice creams and packaged ice creams: - pasteurized	24 months	-18°C
Preparations for packaged pasteurized creams: - refrigerated - frozen	20 days 24 months	6°C -18°C
Packaged fermented milks	30 days	6°C
Packaged pasteurized lben	30 days	6°C
Packaged fresh cheese: - with pasteurized milk, refrigerated - with raw milk, chilled - in airtight packaging, refrigerated pasteurized	15 days 7 days 30 days	6°C 6°C 6°C
Packaged soft and blue cheese: - refrigerated	60 days	8°C
Melted cheese: - melted cheeses and melted cheese spreads - preparation based on processed cheese in slices or portions	≤ 6 months ≤ 6 months	As per manufacturer's specifications As per manufacturer's specifications
Preparation based on dairy products in slices or portions	≤ 6 months	As per manufacturer's specifications
Fishing Products:		
Fresh, refrigerated pre-packaged fish: - oily fish - lean fish	8 days 8 days	2°C 2°C
Frozen or frozen fish: - prepackaged fatty fish - prepackaged lean fish - prepackaged flat fish	24 months 24 months 24 months	-18°C -18°C -18°C
Prepackaged smoked fish: - cold smoked salted fish - hot smoked salted fish	3 months 6 months	10°C Ambient temperature
Prepackaged dried fatty fish	3 months	Ambient temperature
Pre-packaged dried lean fish	6 months	Ambient temperature
Semi-canned fish: - as is - fish marinades	18 months 3 months	15°C 5°C at pH < 4.53 from the date it is placed in a tray

Food products	Expiration date	Storage temperature
- fish marinades packaged in glass jars	6 months	5°C at pH < 4 from the production date
Frozen or frozen prepackaged shellfish and crustaceans	24 months	-18°C
Refrigerated prepackaged shellfish	8 days	2°C
Cooked meals:		
- refrigerated	6 days	3°C
- kept hot	1 day	> 65°C
- frozen or deep-frozen	18 months	-18°C
Eggs and egg products:		
- fresh refrigerated egg pasta	24 days	3°C
- the contents of eggs packaged frozen or deep-frozen	12 months	-18°C
Grocery products:		
- frozen or packaged deep-frozen edible fats	28 months	-18°C
- fresh pasta stuffed with refrigerated animal or animal products	6 days	3°C
Water and drinks:		
- refrigerated packaged fresh fruit juice	5 days	3°C
- vacuum-packed refrigerated fresh fruit juice	10 days	3°C