

**Decree No. 2-22-831 of Ramadan 10, 1445 (21 March 2024) relating to the quality and health safety of food salt.**

(OG No. 7288 of 04/04/2024, page 1049)

**The Head of Government,**

Considering Naw No. 28-07 relating to the health safety of food products, promulgated by Dahir No. 1-10-08 of 26 Safar 1431 (11 February 2010), in particular its articles 5 and 8;

Having regard to Decree No. 2-10-473 of 7 Shawal 1432 (6 September 2011) taken for the application of certain provisions of Law No. 28-07 relating to the health safety of food products, in particular its articles 4, 5, 48, 53 and 75;

Considering Decree No. 2-12-389 of 11 Jounada II 1434 (22 April 2013) establishing the conditions and terms of labeling of food products, as modified and supplemented;

After deliberation in the Government Council, meeting on 25 Shaaban 1445 (7 March 2024),

**DECREES:**

**FIRST ARTICLE.** – In accordance with the provisions of articles 5 and 8 of the Law No. 28-07, this decree shall set the conditions likely to ensure the quality and health safety of food salt.

The provisions of this decree shall not apply to salt during its extraction.

**ARTICLE 2.** – For the purposes of this decree, edible salt shall be a crystalline product composed mainly of sodium chloride (NaCl) and coming from the sea, rock salt deposits or brines of natural origin.

**ARTICLE 3.** – Food salt may only be marketed under the following names:

1. “**Table salt**” or “**Cooking salt**”: Food salt which contains at least 97% sodium chloride in relation to the dry extract, not including additives, and whose humidity level does not exceed 5 %;
2. “**Seasoning salt**”: Table salt to which dried and crushed vegetables, spices and/or aromatic herbs have been added;
3. “**Low sodium salt**”: Table salt to which potassium chloride has been added in a proportion ranging from 30 to 50%;
4. “**Fleur de sel**”: Food salt composed of white crystals with a particle size less than or equal to 4 mm, which contains at least 92% sodium chloride in relation to the dry extract and whose humidity level does not exceed 7%.

This salt is formed on the surface of salt water evaporation pools, under the action of the sun and wind. It is obtained without any treatment other than drying;

5. “**Coarse salt**”: Edible salt composed of dense crystals having a diameter less than or equal to 6 mm, obtained by natural crystallization on the bottom of salt water evaporation basins.

**ARTICLE 4.** – Marketed food salt, with the exception of fleur de sel and coarse salt, must be supplemented with iodine in the form of potassium iodate (KIO<sub>3</sub>) in a proportion such that the product when leaving the factory contains 20 to 40 mg of iodine (33.7 to 67.5 mg of KIO<sub>3</sub>) per kg of salt.

Food salt marketed to a final consumer shall not have an iodine content, as determined by analysis of iodized salt, of less than 15 mg per kg of salt.

**ARTICLE 5.** – The iodization of food salt shall be carried out using suitable equipment in accordance with current regulations.

**ARTICLE 6.** – The limits of contaminants in food salt shall not exceed the maximum limits set by the regulations in force.

**ARTICLE 7.** – Only food additives authorized by current regulations may be used for the treatment of food salt.

However, fleur de sel shall be free of additives.

**ARTICLE 8.** – Edible salt shall be wrapped and packaged in suitable, sealed, clean and dry containers to preserve its quality and health safety. These containers shall be composed of materials which meet the requirements set in accordance with the provisions of 6) of article 53 of Decree No 2-10-473 mentioned above.

**ARTICLE 9.** – When intended for the final consumer, except for coarse salt, edible salt shall be packaged in containers not exceeding 1 kg net weight.

**ARTICLE 10.** – Establishments and companies processing, packaging, storing, transporting, distributing and selling edible salt shall have to be authorized from a health perspective, in accordance with the provisions of articles 4 and 5 of Decree No 2-10-473.

The operators of these establishments or companies shall ensure the traceability of their products in accordance with the provisions of article 75 of the said decree.

**ARTICLE 11.** – The control of food salt shall be carried out according to the analysis and sampling methods provided for by standard NM 08.5.130: “Food quality salt – specifications”, approved as Moroccan standard by Order of the Minister of Industry, Commerce and Economy Upgrade No. 231-07 of 20 Ramadan 1428 (9 February 2007), or any other equivalent standard replacing it.

**ARTICLE 12.** – Importers of edible salt shall ensure that the salt they import meets the provisions of this decree and the requirements set out in article 48 of Decree No. 2-10-473.

**ARTICLE 13.** – Food salt used as an ingredient in processed food products appearing on the list established by a Joint Order of the government authority in charge of agriculture, the government authority in charge of health and the government authority in charge of industry shall be an iodized salt, in accordance with the provisions of this decree.

The Joint Order shall set the time limit available to establishments and businesses in the food sector concerned by the food products appearing on the list above to comply with the provisions of this article.

**ARTICLE 14.** – The labeling of prepackaged food salt shall comply with the provisions of the Decree No.. 2-12-389 and shall also include the following information:

- “salt for industrial use”, if the salt is intended for use in the food industry;
- “extra-fine” for a salt in which 80% of the particles pass through a 0.5 mm mesh sieve;
- “fine” for a salt in which 80% of the particles pass through a 1.3 mm mesh sieve;
- “iodized salt” for salt accompanied by the visual identification sign or logo, the model of which shall be set out in the annex to this decree.

**ARTICLE 15.** – The provisions of this decree shall enter into force as from the date of its publication in the *Official Gazette*.

However, the provisions of article 13 above shall come into force on the effective date set in the Joint Order provided for in said article 13.

**ARTICLE 16.** – Decree No. 2-08-362 of 3 Jourada II 1430 (May 28, 2009) relating to the iodization of salt intended for human consumption shall be repealed.

**ARTICLE 17.** – The Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests, the Minister of Health and Social Protection and the Minister of Industry and Commerce, each within the scope of his competences, shall ensure the implementation of this decree which shall be published in the *Official Gazette*.

**Done in Rabat, 10 Ramadan 1445 (21 March 2024)**

**The Head of Government, AZIZ AKHANNOUCH**

**FOR COUNTERSIGNATURE:**

**The Minister of Agriculture, Maritime Fisheries, Rural Development and Water and Forests,  
MOHAMMED SADIKI**

**The Minister of Health and Social Protection, KHALID AIT TALEB**

**The Minister of Industry and Commerce, RYAD MEZZOUR**

## ANNEX

**to decree No 2-22-831 of 10 Ramadan 1445 (21 March 2024) relating to the quality and health safety of food salt**

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### **Model of visual identification sign or <logo> Iodized Salt in Morocco**

1. The Iodized Salt logo shall conform to the model below



2. The reference color shall be blue according to the CMYK reference: [94% cyan + 68% Magenta], when using four-color process.
3. The size of the Iodized Salt logo shall not be less than 1.5 cm / 2 cm.
4. The Iodized Salt logo can also be used in black and white as shown below, when it is not possible to apply it in color:



5. The contrast elements used shall allow the logo to be readable, particularly if the background color of the packaging or label is dark, the logo can be reproduced in negative, using the background color of the packaging or the label.