

**EXPORT OF RAW FROZEN PIG MEAT TO THE REPUBLIC OF SOUTH AFRICA FOR
UNRESTRICTED SALE - 7579EHC**

NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT NOTE

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7579EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7579EHC.

Exporters are strongly advised to verify the requirements of the importing country by contacting the veterinary authorities, or their representatives in the UK, in advance of each consignment.

1. SCOPE OF CERTIFICATE

Additional Disease Control Measures regarding PRRS

The Republic of South Africa (RSA) Department of Agriculture, Forestry and Fisheries (DAFF) has implemented additional disease control measures regarding porcine reproductive and respiratory syndrome (PRRS).

Exporters are advised that all exported pig meat is subject to further processing on arrival in RSA UNLESS the import permit (see below) specifies that the products/cuts are exempt from such a requirement (on the basis that they pose a lower PRRS risk as agreed beforehand by DAFF). A list of such products has now been agreed with DAFF and is at **Annex 1** to these notes.

The list has been prepared by the British Pig Executive (BPEX) and describes the products/cuts in detail. The products included in the list are free of lymph nodes and excessive connective tissue and are deemed to pose a lower PRRS risk only if they are cut/produced as described and, most importantly, lymph nodes and excessive connective tissue is removed. Only when cut/produced this way, and certified accordingly by the Official Veterinarian, will they be exempt from the requirement for further processing and may be placed on unrestricted sale on arrival in RSA.

The list, including colour photographs of the products for reference purposes and the anatomical description, may be found via the following link:

http://www.defra.gov.uk/animal-trade/files/A_BPEX.PorkProducts_PRRS-free-May-2013_KPv2.pdf

Exporters and OVs must note that any category of pig meat that is not included in this list must undergo heat treatment at officially approved premises on arrival in the RSA. A different health certificate (7319EHC) is required for export of all other categories of pig meat.

Exporters and OVs may contact the AHVLA Specialist Service Centre at Carlisle for further advice via the link below:

<http://www.defra.gov.uk/ahvla-en/about-us/contact-us/specialist-service-centre/>

Such meat from animals born and reared in the Republic of Ireland (IE) but slaughtered in the UK can also be certified provided the assurances which relate to the holdings of origin of the animals can be satisfied (and the necessary supporting evidence available, where required).

2. **IMPORT PERMIT**

A veterinary import permit issued by RSA DAFF is required for each individual consignment. OVs must not provide certification without sight of this permit.

The permit would specify which particular product/cut (from the pre-agreed list at Annex 1) could be imported for unrestricted sale on arrival in the RSA, and only products/cuts meeting that specification/anatomical description should be certified. Most importantly, the products/cuts should not contain any lymph nodes or excessive connective tissue.

If the health conditions described in the import permit do not correspond to the health attestations appearing on this health certificate, the exporter or OV should contact the AHVLA Specialist Service Centre for Exports at Carlisle for further advice.

Exporters and OVs should note that the import permit may contain a dispensation to amend the certificate with regard to cold treatment of consignments. Please refer to paragraph 12 of these notes for further guidance.

3. **CERTIFICATION BY AN OFFICIAL VETERINARIAN**

In Great Britain, this certificate may be signed by an Official Veterinarian (OV) appointed to the appropriate panel for export purposes by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government or by a Veterinary Officer of the Department. In Northern Ireland, this certificate may be signed by an Authorised Veterinary Inspector (AVI) appointed as an OV to the appropriate panel for export purposes by the Department of Agriculture and Rural Development, Northern Ireland (DARDNI).

OVs must sign and stamp the health certificate with the OV stamp in ink of any colour other than black.

A certified copy of the completed certificate must be sent to the AHVLA Centre for International Trade (CIT) in Carlisle within seven days of signing, or in the case of Northern Ireland to DARD, Dundonald House, Belfast.

The Official Veterinarian should also keep a copy of the signed certificate for his/her own records.

4. **OFFICIAL DISEASE CLEARANCES - 618NDC**

Paragraphs IV(a), IV(b)(iii) and IV(c) refer. OVs may certify these paragraphs in relation to animals which are resident in the UK prior to movement for slaughter provided written authority to do so has been obtained on a valid form 618NDC issued by the AHVLA or equivalent in Northern Ireland. In the case of animals moved from IE directly for slaughter in the UK, an appropriate ITAHC (intra-EU trade certificate as issued from the TRACES system) will accompany

the consignment which allows paragraphs IV(b) (iii) and IV (c) to be certified (on the basis that if Teschen disease or Aujeszky's disease were to be confirmed in the area/holding of origin, disease restrictions will prevent the slaughter animals from being certified for trade. IE is officially free of Aujeszky's disease in accordance with Decision 2008/185/EC. Although Teschen disease is no longer OIE listed, it remains notifiable in IE and it has not been reported there.

5. ORIGIN OF ANIMALS FROM WHICH THE EXPORTED MEAT IS DERIVED

Paragraph IV(b) (i) may be certified on the basis of the certifying OV's knowledge of the operational conditions as regards the UK and/or IE farms of origin of the animals from which the exported meat is derived.

The certifying OV may wish to obtain written confirmation that the animals in question meet the requirements of this paragraph.

6. OTHER PREMISES OF ORIGIN DECLARATIONS

Paragraph IV(b) (iv) and IV(b) (v) may be certified on the basis of the certifying OV's knowledge of the disease situations on the UK farms of origin of the animals from which the exported meat is derived, or in the case of animals moved from IE directly for slaughter in the UK, on the basis of the ITAHC (which would not be issued if the requirements of these paragraphs were not complied with).

OVs may also wish to verify the current disease situation of premises of origin by contacting the local office of the AHVLA or DARD. In the case of animals moved from IE directly for slaughter in the UK, this is not necessary as the ITAHC ensures these requirements are met. OVs are also advised to obtain written confirmation from the farms of origin that the requirements of these paragraphs have been met.

7. VACCINATION OF ANIMALS AGAINST NOTIFIABLE DISEASES

Paragraph IV(b) (ii) may be certified on the basis that vaccination of animals against the diseases referred to in paragraph IV(a) is not permitted in the UK nor in IE (and in the rest of the EU).

8. FREEDOM FROM TRICHINELLOSIS

Paragraph IV(e) refers. This paragraph can be certified on the basis that surveillance for Trichinella has been carried out in domestic pigs since 1979 with negative results.

**9. EU REGULATIONS 852/2004, 853/2004 AND 854/2004 (AS AMENDED)
(THE EU 'FOOD HYGIENE PACKAGE')**

Paragraphs IV(b) (vii), IV(h), IV(j) (first statement) and IV(m) may be certified on the basis of the application of the oval health or identification mark on the exported meat or packaging thereof indicating that the slaughterhouse, cutting plant, manufacturing premises (if applicable) and cold store are officially approved and operating in accordance with the above Regulations and the Food Standards Agency Manual for Official Controls.

10. APPROVAL OF SLAUGHTERHOUSES AND CUTTING PLANTS BY THE NATIONAL EXECUTIVE OFFICER OF SOUTH AFRICA

Paragraphs IV(b) (viii) and IV(j) (final statement) refer. All EU-approved UK slaughterhouses and cutting plants are eligible to export to the RSA. They must further comply with additional approval

stipulations, as required by the RSA authorities, before they can do so.

It is the responsibility of the exporter to ensure prior to export that all slaughterhouses and cutting plants included in Section II of the certificate are included in the list of abattoirs and de-boning plants approved by the Director of Veterinary Services of the RSA. Cold stores and re-wrapping centres **do not** require such listing.

The list of UK establishments currently approved by the RSA authorities for export to the RSA can be found by running the appropriate query via the following link:

[http://www.nda.agric.za/vetweb/ImportExport/Approved%20establishments/I Imp Query.htm](http://www.nda.agric.za/vetweb/ImportExport/Approved%20establishments/I%20Imp%20Query.htm)

If any of the establishments mentioned in Section II does not appear on the current list, the exporter/certifying OV must first contact the AHVLA Specialist Service Centre - Exports - at Carlisle via the link below:

<http://www.defra.gov.uk/ahvla-en/about-us/contact-us/specialist-service-centre/>

11. COLD TREATMENT REQUIREMENTS

Paragraphs IV(d) and IV(f) refer. Meat intended for export to the RSA must meet the requirements of paragraph IV(d) after production, throughout storage and at loading.

Exported meat must also undergo either of the two specified periods of cold treatment as specified in sub-paragraphs IV(f) (i) or IV(f) (ii) prior to export. OVs should also complete sub-paragraph IV(f) (iv) as appropriate.

12. DISPENSATION TO CARRY OUT PART OF THE FREEZING TIME EN-ROUTE AND CONFIRMATION OF STORAGE TEMPERATURES

Sub-paragraph IV(f) (iii) refers. The import permit issued by DAFF may contain a clause to permit the importer in the RSA to make use of a dispensation to carry out all or part of the freezing time en route.

The RSA authorities will accept consignments that have not been subjected to the cold treatment for the prescribed number of days at the time of signing, provided that the transit time makes up the difference.

Confirmation that cold treatment has been maintained for the duration of the voyage must be accessible by the RSA State Veterinarian at the port of entry in the RSA. The two options to achieve this are described in this paragraph:

- confirmation from data downloaded from the recording thermograph fitted to the refrigeration unit of the container (this is the preferred option); or
- a written declaration from the exporter confirming that appropriate arrangements have been made to maintain the temperature of the consignment at the prescribed temperature.

In the latter case, exporters are further advised to include additional temperature indicators inside the container confirming that temperatures have been maintained throughout the whole of the

consignment en-route.

The OV should complete sub-paragraphs IV(f)(iii) and IV(f)(iv) to indicate the temperature and number of days (in numerals and letters) that the meat has been frozen up to the date of loading for export.

13. PRODUCTS/CUTS EXEMPT FROM FURTHER PROCESSING ON THE BASIS THAT THEY DO NOT POSE A PRRS RISK

Paragraph IV(g) refers. Option (i) can be certified in the case of products listed in Annex 1, Section A. Option (ii) can be certified in the case of products/cuts listed in Annex 1, Section B.1. Specifications for consumer ready products/cuts have yet to be agreed, so option (iii) should not be certified.

It is important that the FBO operatives are trained to produce cuts which match the anatomical description in the Annex. The certifying OV must ensure that the cuts being certified match this and, more importantly, do not contain any lymph nodes and excessive connective tissue.

14. NO PARAGRAPH IV(i)

The omission of a paragraph IV(i) is deliberate to avoid any confusion between the letter 'i' used alphabetically and 'i' used as a Roman numeral in sub-paragraphs.

15. DISCLAIMER

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the AHVLA Specialist Service Centre at Carlisle via the link below:

<http://www.defra.gov.uk/ahvla-en/about-us/contact-us/specialist-service-centre/>

**LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER PROCESSING
ON ARRIVAL IN SOUTH AFRICA FROM THE UNITED KINGDOM**

**TO BE USED FOR PORK IMPORTED ON HEALTH CERTIFICATE 7579EHC FOR UNRESTRICTED
ENTRY (Paragraph IV g refers)**

The products on this list should fit the criteria under which they shall be certified as per certificate 7579EHC for pork products for unrestricted sale and should be anatomically recognisable on arrival in South Africa.

A: LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION: Paragraph IV g (i) refers:

1. The following offal: heart, liver (recognisable as hearts and liver)

Description	Anatomical Description	MLC/BPEX Code
Pork heart	Attachments and fat shall be trimmed close to the surface of the heart	93200
Pork Liver	Gall bladder and all extraneous tissues are removed	93300

2. Skins, excluding lymph nodes, excessive connective tissue and masks

Description	Anatomical Description	MLC/BPEX Code
Pork Rind (excluding mask)	Connective tissue and lymph nodes are trimmed off, leaving the rind	51101

3. Subcutaneous fat, excluding lymph nodes and excessive connective tissue

Description	Anatomical Description	MLC/BPEX Code
Pork Subcutaneous Fat (from pork back, shoulder, loin, leg and belly)	External subcutaneous fat from the shoulder, loin, belly and leg, free from rind, lean and extraneous tissue	52100

4. Trotters or feet, excluding the carpal and tarsal joint

Description	Anatomical Description	MLC/BPEX Code
Pork Trotters (hind and fore)	Fully cleaned, dehaired and dehooved. The feet do not include the carpal / tarsal joints.	93141 & 93142

5. Tails

Description	Anatomical Description	MLC/BPEX Code
Pork Tail	The tail is separated from the carcass at the first sacral vertebra and trimmed of lymph nodes and excessive connective tissue	93120

6. Ears, excluding lymph nodes and excessive connective tissue

Description	Anatomical Description	MLC/BPEX Code
Pork ear, excluding root	Square cut, with the lobe and root off, leaving only the funnel like upper portion	93931

B: PRODUCTS INDIVIDUALLY AGREED UPON:

1. Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognisable as such). The individual cuts and packaging will be specified on the import permit and health certificate. Paragraph IV g (ii) refers:.

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognisable as such)		
Description	Anatomical Description	MLC/BPEX Code
Pork Belly, skinless, bone-in, square cut	The pork belly is removed from the loin by a cut typically 5 cm from the eye muscle and by perpendicular cuts from the leg and shoulder. The belly is presented fully derinded, free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The cut is presented square with the mammary strip and breast bone taken off.	51304
Pork Belly, boneless, square cut and streaky bacon	The pork belly is removed from the loin by a cut typically 5 cm from the eye muscle and by perpendicular cuts from the leg and shoulder. The belly is presented fully derinded, free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The cut is presented square with the mammary strip, rib sheet, cartilages and breast bone taken off. The belly may be presented cured as streaky bacon.	51311
Pork belly rib, excluding ribs 1 and 2	The 11-rib sheet including intercostals meat is taken from the loin side of the belly, excluding breast bone, leaf fat, ventral cartilage and underlying lean and fat.	51310
Pork Leg, Boneless (Gammon)	The leg is separated from the pork side by a straight cut perpendicular to the back line, 4-9 cm from the anterior edge of the aitch bone. All bones, cartilages, internal fat, fat and lean around the aitch bones, shank belly skirts and lymph nodes are removed. The loin end is exposed by a straight cut anterior to the <i>quadriceps femoris</i> . The leg consists of the outside leg muscles (<i>biceps femoris</i> , <i>gluteus superficialis</i> and <i>semitendinosus</i>), the inside muscle group (<i>semimebranosus</i> and related muscles on the inside) and the leg knuckle or sirloin tip (the <i>tensor fasciae latae</i> and the <i>quadriceps</i> group). The product may be presented cured as gammon.	51213
Pork Loin, Boneless, Back bacon	The loin is separated from the belly typically 5 cm from the eye muscle, oyster off and from the shoulder and leg/chump by straight cuts perpendicular to the back line. Bones, cartilages and tenderloin are removed leaving the internal and vertebral side of the eye muscle (<i>longissimus</i>) fully naked but leaving the back fat cover trimmed to individual specification. The product may be presented cured as back bacon.	51110

Description	Anatomical Description	MLC/BPEX Code
Pork Tenderloin	The tenderloin is removed intact and consists of the <i>psoas major</i> , <i>psoas minor</i> and <i>iliacus</i> and attached aponeuroses, with all external fats and other external tissues fully trimmed off.	51111
Pork Loin Ribs, excluding ribs 1 and 2	The sheet consists of at least 8 ribs, including intercostals meat taken from the loin by a cut parallel to the eye muscle up to and excluding the vertebral column. The vertebrae shall be removed in their entirety.	51107

2. Consumer ready cuts (as agreed upon). The individual cuts and packaging will be specified on the import permit and health certificate_ **Paragraph IV g (iii) refers**

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