



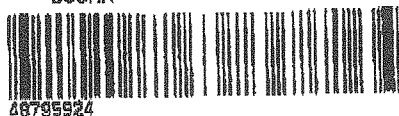
Ministero del Lavoro della Salute e delle Politiche Sociali

DIPARTIMENTO PER LA SANITA' PUBBLICA VETERINARIA, LA NUTRIZIONE E LA SICUREZZA DEGLI ALIMENTI
Direzione Generale della Nutrizione e della Sicurezza Alimentare
UFFICIO IX

Ministero della Salute

0024985-P-25/08/2009

DG SAN



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ASSESSORATI ALLA SANITA' REGIONI
E PROVINCIA AUTONOMA DI TRENTO
ASSESSORATO ALL'AGRICOLTURA
PROVINCIA AUTONOMA DI BOLZANO
LORO SEDI

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LORO SEDI

Ufficio III del DIPARTIMENTO
SEDE

OGGETTO: Canada - estensione della gamma di carni e prodotti a base di carne esportabili dall'Italia.

Si fa seguito alla nota n. 3389 P del 28 luglio 2009 con la quale l'Ufficio III del Dipartimento per la Sanità Pubblica Veterinaria, la Nutrizione e la Sicurezza degli Alimenti ha comunicato l'estensione della gamma delle carni e dei prodotti a base di carne esportabili dall'Italia verso il Canada allegando i relativi modelli per la certificazione.

Al riguardo, considerato che in relazione alla suddetta estensione nuovi stabilimenti richiederanno l'iscrizione nella lista per l'esportazione verso il Canada e che la vecchia procedura di iscrizione collegata al possesso dei requisiti per l'esportazione verso gli USA non è applicabile alla nuova gamma di prodotti, si riporta di seguito la nuova procedura per la loro iscrizione.

Le aziende interessate all'iscrizione nella suddetta lista dovranno presentare apposita istanza di iscrizione attraverso il servizio veterinario della ASL competente ed attraverso la Regione di appartenenza.

La domanda dovrà essere corredata dal parere favorevole del servizio veterinario della ASL attestante il rispetto delle condizioni per l'esportazione di cui al capitolo 10, allegato A del Manuale delle procedure Canadese (in allegato); il parere della ASL dovrà attestare inoltre l'avvenuta verifica del pieno rispetto dei requisiti dei regolamenti comunitari in materia di sicurezza degli alimenti e dell'applicazione di procedure di autocontrollo comprensive di:

- a) GMP (buone pratiche di lavorazione),
- b) SSOP (procedure operative standard di sanificazione con verifiche preoperative ed operative),
- c) HACCP (analisi dei pericoli e gestione dei punti critici di controllo).

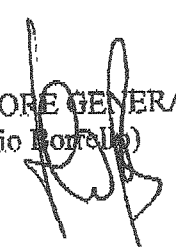
A seguito della valutazione della documentazione pervenuta lo stabilimento verrà incluso in una apposita lista di pre-iscrizione nella quale dovrà permanere per un periodo di almeno tre mesi; al termine del suddetto periodo la ditta dovrà fare pervenire apposito documento di validazione delle procedure di autocontrollo.

Lo scrivente Ufficio effettuerà la verifica della correttezza del documento di validazione acquisendo, ove necessario, copia delle procedure di autocontrollo; in relazione all'esito della verifica, qualora dall'esame documentale dovessero emergere elementi che richiedono un approfondimento si valuterà la necessità di completare gli accertamenti attraverso un sopralluogo ispettivo, previo pagamento da parte della ditta della tariffa prevista ai sensi del decreto legislativo 194/2008 allegato A sezione 7 da parte della ditta interessata.

All'esito favorevole degli accertamenti si procederà a confermare l'iscrizione dello stabilimento nella lista e solo successivamente potrà iniziare l'attività di esportazione.

Per gli stabilimenti già iscritti nella lista per l'esportazione verso il Canada che volessero esportare prodotti ricadenti nell'ampliamento della gamma dovrà pervenire apposita richiesta corredata dal parere favorevole del servizio veterinario competente al fine di consentire allo scrivente Ufficio di aggiornare la comunicazione alle Autorità canadesi riguardo alla categoria del prodotto esportato.

IL DIRETTORE GENERALE
(Dr. Silvio Borrelli)



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Canadian Food Inspection Agency Agence canadienne d'inspection des aliments

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JUL 28 2009

Mr. Nicolas Guth
International Questions (Bilateral)
SANCO D 4
European Commission
B-1049 Brussels
Belgium

SUBJECT: Conditions for importation of meat products from the European Community.

Dear Dr. Guth,

Please find attached a copy of our Manual of procedure Chapter 10, annex A "Conditions for importation of meat products from the European Community". I am very happy to be able to share this document at last, and I want to recognize all the hard work that both your staff and our CFIA staff put into preparing this text. Please note that some very minor changes have been made following the email exchange of July 9, in order to correct some typos and harmonize wording, mostly in the French text. The conditions remain the same.

As per your discussions with Dr. Arseneault at the July 9, 2009 co-chair call, the conditions of the annex are considered to be applicable immediately.

Please feel free to forward the annex document that is attached to member states at your earliest convenience.

Also, as noted during the above mentioned call, we will need to be conversing directly with the individual member states on the subject of Official Meat Inspection Certificates that they propose to use to certify eligible product under the revised terms put forward in the annex.

Regarding the importation of beef, as discussed and agreed upon beef imports is not possible at this time. I am hopeful that we may hear back from our US colleagues on the issue of veal and I will be in touch with your office as soon as I hear something on this.

Kindest regards,

Dr. Lyne Brosseau
Acting Director
Meat Programs Division

Attachment

Canada

Conditions for Importation of meat products from the European Community**1. Meat inspection systems approved:******

- 1.1. beef and veal: slaughter, cutting, deboning and offal, natural salted animal intestinal casings
(At this time, trade of beef is not possible.)
- 1.2. lamb, mutton and goat: slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.3. farmed ruminant game: slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.4. pork and farmed wild boar: slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.5. poultry and farmed feathered game: slaughter, cutting, deboning and offal
- 1.6. rabbit: slaughter, cutting, deboning and offal
- 1.7. ratites - ostrich, emus, rhea: slaughter, cutting, deboning and offal
- 1.8. equines: slaughter, cutting, deboning and offal
- 1.9. processing: comminuting, formulating, curing, cooking and canning

**2. Types of meat products accepted for import:
(Based on animal health restrictions)****2.1. Fresh meat and raw processed meat products (chilled or frozen):**

- 2.1.1. meat and meat products derived from beef of European Community origin, including natural salted intestinal casings -- see 3.1, 3.2 and 4.1 for additional certification statements and documents required. (At this time, trade of beef is not possible.)
- 2.1.2. meat and meat products derived from pigs including farmed wild boar - see 3.3 et 3.4 for additional certification statements required.
- 2.1.3. meat and meat products derived from poultry and all other birds - see 3.7 and 3.8 for additional certification statements required.
- 2.1.4. meat and meat products derived from rabbits - see 3.9 for additional certification statements required.
- 2.1.5. meat and meat products derived from equine animals - no animal health restrictions.

2.2. All processed meat products (heat treated and raw), other than shelf stable commercially sterile meat products packaged in hermetically sealed containers (cans and/or retortable pouches), and shelf stable dried soup-mix products, bouillon cubes and meat extracts:

- 2.2.1. meat products derived from beef of European Community origin, including natural salted intestinal casings -- see 3.1, 3.2 and 4.1 for additional certification statements and documents required. (At this time, trade of beef is not possible.)

* Official Meat Inspection Certificate (OMIC)

** Canadian Food Inspection Agency (CFIA)

*** Zone - only applies in situations where the CFIA** has made a formal zoning decision in relation to FMD, C&F, ASF, SVD, HPAI and NCD.

**** European Community refers to the 27 Member states of the EU

***** Refer to specific Member State's Annex A for their specifically approved meat inspection systems

Conditions for importation of meat products from the European Community

- 2.2.2. meat and meat products derived from pigs including farmed wild boar - see 3.3, 3.4, 3.5, 3.6 and 4.3 for additional certification statements and documents required.
- 2.2.3. meat and meat products derived from poultry and all other birds - see 3.7 and 3.8 for additional certification statements required.
- 2.2.4. meat and meat products derived from rabbits, other than pasteurized products - see 3.9 for additional certification statements required.
 - 2.2.4.1. pasteurized meat products derived from rabbits - no animal health restrictions.
- 2.2.5. meat and meat products derived from equine animals - no animal health restrictions.
- 2.3. Shelf stable commercially sterile meat products packaged in hermetically sealed containers (cans and/or retortable pouches) and shelf stable dried soup-mix products, bouillon cubes, meat extracts:
 - 2.3.1. meat products derived from beef of European Community origin - see 3.2, and 4.1 for additional certification statements and documents required. (At this time, trade of beef is not possible.)
 - 2.3.2. for canned beef meat products manufactured from Brazilian beef see 4.2. for additional certification documents required.
 - 2.3.3. all other, non-ruminant derived meat products from CFIA** approved sources - no animal health restrictions.

3. Additional certification statements/attestations required on the OMIC*:

- 3.1. For all beef meat and meat products other than shelf stable commercially sterile meat products, packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup mix products, bouillon cubes and meat extracts.

I hereby certify that / Je certifie par la présente que :

- 3.1.1. The beef meat and/or meat product is derived from animals which:

La viande et/ou les produits à base de viande bovine sont issus d'animaux qui :

- 3.1.1.1. Have been in the EC since birth or have been in the EC for the last 90 days prior to slaughter
Sont demeurés dans la CE depuis leur naissance ou ont séjourné dans la CE durant les 90 derniers jours précédant l'abattage;
- 3.1.1.2. Have not been in contact within the last 90 days with any animal from a country or zone that was under restriction, at the time of slaughter, for Foot and Mouth Disease
N'ont pas été en contact, dans les 90 derniers jours, avec tout animal provenant d'un pays ou zone soumis à restriction, au moment de l'abattage, au titre de la fièvre aphteuse.
- 3.1.2. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the meat with any animal product or by-product derived from animals of a lesser zoosanitary status.

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Conditions for importation of meat products from the European Community

Toutes les précautions ont été prises afin de prévenir tout contact direct ou indirect durant l'abattage, la transformation et l'emballage de la viande avec des produits ou des produits animaux dérivés d'animaux de statut zoosanitaire moindre.

3.1.3. The beef meat and/or meat product is derived from animals which :

La viande et/ou les produits à base de viande bovine sont issus d'animaux qui :

3.1.3.1. Were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process and were humanely rendered unconscious prior to being bled, or were slaughtered as per Jewish or Islamic law

N'ont pas été étourdis, préalablement à leur abattage, par injection d'air ou de gaz comprimés dans la boîte crânienne ni soumis au jonchage, et ont été étourdis par des moyens respectueux du bien être animal avant la saignée, ou ont été abattus selon les rites juif ou islamique ;

3.1.3.2. Were subject to and passed both ante-mortem and post-mortem inspections / Ont été soumis à des inspections ante-mortem et post-mortem avec des résultats favorables ;

3.1.3.3. The meat does not contain and was prepared in such a manner as to avoid contamination with the following tissues

la viande ne contient pas et a été préparée de façon à éviter la contamination par les tissus suivants :

a) the skull including the brain, trigeminal ganglia and eyes, the spinal cord and the vertebral column, from all bovines aged 30 months or older, and the small intestine and tonsils from bovine animals of all ages

le crâne comprenant le cerveau, les ganglions trigéminaux et les yeux, la moelle épinière et la colonne vertébrale de tous les bovins âgés de 30 mois ou plus, ainsi que l'intestin grêle et les amygdales des bovins de tous âges ;

b) mechanically separated meat from the skull and vertebral column of animals aged 30 months or older

de viande séparée mécaniquement du crâne et de la colonne vertébrale provenant d'animaux âgés de 30 mois ou plus.

3.2. For all shelf stable commercially sterile beef meat products, packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup mix products, bouillon cubes and meat extracts.

I hereby certify that the beef meat and/or meat product is derived from animals which :
Je certifie par la présente que la viande et/ou les produits à base de viande de bœuf sont issus d'animaux qui :

3.2.1. Have been in the EC since birth or have been in the EC for the last 90 days prior to slaughter

Sont demeurées dans la CE depuis leur naissance ou ont séjourné dans la CE durant les 90 derniers jours précédant l'abattage ;

3.2.2. Were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process and were humanely

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***** Refer to specific Member State's Annex A for their specifically approved meat inspection systems

rendered unconscious prior to being bled, or were slaughtered as per Judaic or Islamic law

N'ont pas été étourdis, préalablement à leur abattage, par injection d'air ou de gaz comprimés dans la boîte crânienne ni soumis au jouchage, et ont été étourdis par des moyens respectueux du bien être animal avant la saignée, ou ont été abattus selon les rites juif ou islamique ;

3.2.3. Were subject to and passed ante-mortem and post-mortem inspections

Ont été soumis à des inspections ante-mortem et post-mortem avec de résultats favorables;

3.2.4. The meat does not contain and was prepared in such a manner as to avoid contamination with the following tissues

la viande ne contient pas et a été préparée de façon à éviter la contamination par les tissus suivants:

- a) the skull including the brain, trigeminal ganglia and eyes, the spinal cord and the vertebral column, from all bovines aged 30 months or older, and the small intestine and tonsils from bovine animals of all ages

le crâne comprenant le cerveau, les ganglions trigéminaux et les yeux, la moelle épinière et la colonne vertébrale de tous les bovins âgés de 30 mois ou plus, ainsi que l'intestin grêle et les amygdales des bovins de tous âges;

- b) mechanically separated meat from the skull and vertebral column of animals aged 30 months or older

de viande séparée mécaniquement du crâne ou de la colonne vertébrale provenant d'animaux âgés de 30 mois ou plus,

3.3. For all pork meat and meat products derived from swine born and raised in a Member State of the EC officially recognized as free from swine vesicular disease (SVD) or from swine imported and raised in a Member State of the EC officially recognized as free from swine vesicular disease (SVD) for at least 90 days prior to slaughter other than shelf stable, commercially sterile pork meat products, packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup mix products, bouillon cubes and meat extracts:

I hereby certify that / Je certifie par la présente que

the pork meat and/or meat product is derived from animals which:

la viande et/ou le produit à base de viande de porc est dérivée d'animaux qui :

3.3.1. Have been in a Member State of the EC officially recognized as free of Swine Vesicular Disease (SVD) since birth or for the last 90 days prior to slaughter

Sont demeurés dans un État membre de la CE reconnu officiellement indemne de maladie vésiculeuse du porc (MVP) depuis leur naissance ou durant les 90 derniers jours précédant l'abattage ;

3.3.2. Have not been in contact within the last 90 days with any animal from a country or zone or domestic compartment not officially recognized as free of Foot and Mouth Disease (FMD), Classical Swine Fever (CSF), African Swine Fever (ASF), and Swine Vesicular Disease (SVD)

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***** Refer to specific Member State's Annex A for their specifically approved meat inspection systems

Conditions for importation of meat products from the European Community

N'ont pas été en contact, dans les 90 derniers jours, avec tout animal provenant d'un pays, zone ou compartiment domestique non reconnu officiellement indemne de fièvre aphteuse (FA), peste porcine classique (PPC), peste porcine africaine (PPA) et de maladie vésiculeuse du porc (MVP);

- 3.3.3. Were kept on a premises which was not located in a CSF wild pig control area; or were kept in a CSF wild pig control area which had undergone surveillance to verify absence of CSF in accordance with Commission Decision 2008/855/EC, as amended

Ont été maintenus dans un élevage qui n'était pas situé dans un périmètre de lutte contre la PPC chez les suidés sauvages ou ont été maintenus dans un élevage situé dans un périmètre de lutte contre la PPC et qui faisait l'objet d'une surveillance afin de s'assurer de l'absence de PPC conformément à la décision 2008/855/CE, tel que modifiée

- 3.3.4. Have been slaughtered in an approved establishment and were found to be free of any signs suggestive of CSF, FMD, ASF and SVD on ante-mortem and post-mortem inspection

Ont été abattus dans un établissement agréé et ne présentaient aucun signe suggérant la PPC, la FA, la PPA et la MVP à l'examen ante et post mortem;

- 3.3.5. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the pork meat with any animal product or by-product derived from animals of a lesser zoosanitary status

Toutes les précautions ont été prises afin de prévenir tout contact direct ou indirect durant l'abattage, la transformation et l'emballage de la viande de porc avec tout produit ou sous-produit animal dérivés d'animaux de statut zoosanitaire moindre.

- 3.4. For all pork meat products, other than commercially sterilized shelf stable pork meat products packaged in hermetically sealed containers (cans, retortable pouches) and shelf stable dried soup-mix products, bouillon cubes and meat extract, manufactured from pork meat imported in the EC:

I hereby certify that / Je certifie par la présente que :

- 3.4.1. The pork meat products covered by this certificate were processed from pig meat imported from countries or zones officially recognized by the CFIA as free of Classical Swine Fever, African Swine Fever, Swine Vesicular Disease and Foot and Mouth Disease

Les produits à base de viande de porc couverts par ce certificat ont été transformés à partir de viande de porc importée de pays ou zones officiellement reconnus par l'ACIA comme indemnes de peste porcine classique, peste porcine africaine, maladie vésiculeuse du porc et de fièvre aphteuse;

- 3.4.2. The pig meat was imported in the EC under the same zoosanitary and public health conditions as if the meat were to be imported directly to Canada

La viande de porc a été importée dans la CE sous les mêmes conditions zoosanitaires et de santé publique que si elle avait été importée directement au Canada;

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Conditions for importation of meat products from the European Community

- 3.4.3. The pigs from which the meat products were derived have been in the countries or zones of origin for at least 90 days prior to slaughter or since birth

Les porcs desquels les produits de viande sont dérivés sont demeurés dans les pays ou zones d'origine pendant au moins 90 jours précédant l'abattage ou depuis leur naissance;

- 3.4.4. Every precaution was taken to prevent any direct or indirect contact during the handling, processing and packaging of the pork meat products with any animal product or by products derived from animals of a lesser zoosanitary status.

Toutes les précautions ont été prises afin de prévenir, durant la manipulation, la transformation et l'emballage des produits à base de viande de porc, tout contact direct ou indirect avec tout produit ou sous-produit animal dérivé d'animaux de statut zoosanitaire moindre.

- 3.5. For cooked boneless or pasteurized, canned cured pork meat products, when they cannot satisfy conditions specified under 3.3 or 3.4:

I hereby certify that / Je certifie par la présente que :

- 3.5.1 The boneless pork meat products covered by this certificate have been heated so that an internal core temperature of 70 °C or greater was maintained for a minimum of 30 minutes

Les produits à base de viande de porc désossée visés par le présent certificat, ont été soumis à un traitement par la chaleur de façon à ce que leur température interne atteigne au moins 70 °C pendant au moins 30 minutes;

- 3.5.2 Every precaution was taken to prevent any direct or indirect contact during the handling, processing and packaging of the pork meat products with any animal product or by product derived from animals of a lesser zoosanitary status.

Toutes les précautions ont été prises afin de prévenir, durant la manipulation, la transformation et l'emballage des produits à base de viande de porc, tout contact direct ou indirect avec tout produit ou sous-produit animal dérivé d'animaux de statut zoosanitaire moindre.

- 3.6 For pork meat products derived from swine coming from a country not officially recognized as free from swine vesicular disease (SVD) when they cannot satisfy conditions specified under 3.5

I hereby certify that / Je certifie par la présente que :

- 3.6.1. the pork meat product is derived from animals which:

les produits à base de viande de porc sont issus d'animaux qui :

- 3.6.1.1. Have not been in contact within the last 90 days with any animal from a country, zone or domestic compartment not officially recognized as free of Foot and Mouth Disease (FMD), classical swine fever (CSF) and African swine fever (ASF)

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***** Refer to specific Member State's Annex A for their specifically approved meat inspection systems

N'ont pas été en contact, dans les 90 derniers jours, avec tout animal provenant d'un pays ou zone ou compartiment domestique non reconnu officiellement indemne de fièvre aphteuse (FA), peste porcine classique (PPC) et peste porcine africaine (PPA) ;

- 3.6.1.2. Were kept on a premises which was not located in a CSF wild pig control area; or were kept in a CSF wild pig control area which had undergone surveillance to verify absence of CSF in accordance with Commission Decision 2008/855/EC, as amended

Ont été maintenus dans un élevage qui n'était pas situé dans un périmètre de lutte contre la PPC chez les suidés sauvages; ou ont été maintenus dans un élevage situé dans un périmètre de lutte contre la PPC et qui faisait l'objet d'une surveillance afin de s'assurer de l'absence de PPC conformément à la décision 2008/855/CE, tel que modifiée

- 3.6.1.3. Have been slaughtered in an approved establishment and were found to be free of any signs suggestive of CSF, FMD, ASF and SVD on ante-mortem and post-mortem inspection

Ont été abattus dans un établissement agréé et ne présentaient aucun signe suggérant la PPC, la FA, la PPA et la MVP à l'examen ante et post mortem.

- 3.6.2. The pork meat product is derived from animals which:
Les produits à base de viande de porc sont issus d'animaux qui :

- 3.6.2.1. Either / Soit [have been in a region recognized as free of SVD according to the Commission Decision _____ as amended, since birth /

Sont demeurés dans une région reconnue indemne de MVP conformément à la décision modifiée de la Commission Européenne _____, depuis leur naissance,]

Or / Ou

[have been imported from a free country /
ont été introduits en provenance d'un pays indemne]

Or / Ou

[have been moved from an infected region at least 90 days prior to slaughter and the herd of origin was tested negative prior to movement and they have been slaughtered at least 9 months after the occurrence of the last SVD outbreak in the region,

ou ont été déplacés depuis une région infectée plus de 90 jours avant l'abattage et le troupeau d'origine a été testé avant le mouvement avec résultat négatif et ils ont été abattus au moins 9 mois après l'apparition du dernier foyer de MVP dans la région],

And / Et

- 3.6.2.1.1. The pork meat products derived from these animals have been cured for not less than 90 days; where natural casings are used in the production of the

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Conditions for importation of meat products from the European Community

product, they were derived from animals from countries or regions and provinces free of SVD and

Les produits à base de viande de porc issus de ces animaux ont été salés pendant au moins 90 jours; lorsque des boyaux naturels sont utilisés pour la préparation de ces produits, ils proviennent d'animaux de pays ou régions et de provinces indemnes de la MVP, et;

- 3.6.2.1.2. There were no positive serological or virology tests for SVD in the province from which the animals were derived for at least 30 days after slaughter

Aucun test sérologique ou virologique de la MVP n'a donné un résultat positif dans la province dont proviennent les animaux durant au moins les 30 derniers jours après l'abattage ;

- 3.6.2.2. Or the animals come from a region within the EC not recognized as free of SVD or from a province suspended within a free region according to the Commission Decision as amended, And

Ou les animaux proviennent d'une région de la CE non reconnue indemne de MVP ou d'une province au statut suspendu située à l'intérieur d'une région indemne conformément à la décision modifiée de la Commission Et ;

- 3.6.2.2.1. the pork meat products are dry cured / salted hams which were processed in only one processing establishment for a period of not less than 400 days in accordance with the following conditions: after slaughter the ham was held at a temperature of 0°- 3°C for a minimum of 72 hours during which time the "aitch" bone and the foot were removed and the blood vessels at the end of the femur were massaged to remove any remaining blood; thereafter the ham was covered with an amount of salt equal to 4-6 percent of the weight of the ham, with a sufficient amount of water added to ensure that the salt had adhered to the ham; thereafter the ham was placed for 5-7 days on racks in a chamber maintained at a temperature of 0°- 4° C and at a relative humidity of 70-85 percent; thereafter the ham was covered with a amount of salt equal to 4-6 percent of the weight of the ham, with a sufficient amount of water added to ensure that the salt had adhered to the ham; thereafter the ham was placed for 21 days in a chamber maintained at a temperature of 0°- 4° C and at a relative humidity of 70-85 percent; thereafter the salt was brushed off the ham; thereafter the ham was placed in a chamber maintained at a temperature of 1°- 6° C and a relative humidity of 65-80 percent for between 52 and 72 days; thereafter the ham was brushed and rinsed with the water; thereafter the ham was placed in a chamber for 5-7 days at a temperature of 15°-23° C and a relative humidity of 65-85 percent; thereafter the ham was placed for curing in a chamber maintained for a minimum of 314 days at a temperature of 15°-20° C and at a relative humidity of 65-80 percent at the beginning and increased by 5 percent every 2½ months until a relative humidity of 85 percent was reached; and during all of the procedures described above the ham had no contact with any meat or

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animal product other than pork fat that was treated to at least 76° C that may have been placed over the ham during curing.

Les produits de viande de porc sont des jambons, curés au sec / salés, qui ont été transformés dans un seul établissement de transformation pendant une période d'au moins 400 jours comme suit : après l'abattage, le jambon a été gardé à une température de 0-3 °C pendant au moins 72 heures, période durant laquelle l'os de la croupe et le pied ont été enlevés, et les vaisseaux sanguins à l'extrémité du fémur ont été massés afin de les vider du sang résiduel; le jambon a ensuite été recouvert d'une quantité de sel équivalant à 4-6 % du poids du jambon, à laquelle a été ajoutée une quantité d'eau suffisante pour assurer l'adhésion du sel au jambon; le jambon a ensuite été placé pendant 5 à 7 jours sur des clayettes dans une chambre maintenue à 0-4 °C et à une humidité relative de 70-85 %; le jambon a ensuite été recouvert d'une quantité de sel équivalant à 4-6 % du poids du jambon, à laquelle a été ajoutée une quantité d'eau suffisante pour assurer l'adhésion du sel au jambon; le jambon a ensuite été placé pendant 21 jours sur des clayettes dans une chambre maintenue à 0-4 °C et à une humidité relative de 70-85 %; le jambon a ensuite été brossé pour être débarrassé du sel; puis le jambon a été placé dans une chambre maintenue à 1-8 °C et à une humidité relative de 65-80 % pendant une période de 52 à 72 jours; le jambon a été de nouveau brossé et rincé à l'eau ; puis le jambon a été placé dans une chambre pendant 5 à 7 jours à 15-23 °C et à une humidité relative de 55-85 %; puis, le jambon a été placé pour la salaison dans une chambre maintenue pendant au moins 314 jours à 15-20 °C et à une humidité relative d'abord fixée à 65-80 % pour passer à 85 % à la suite d'augmentations successives de 5 % tous les deux mois et demi. Pendant tout le procédé, le jambon n'est entré en contact avec aucun autre produit de viande ou produit animal, sauf avec du gras de porc traité à au moins 76°C qui pourrait avoir été placé sur la viande de porc durant la salaison.

3.6.2.2.2 When deboned, the hams in the consignment were deboned in a plant approved in accordance with the EC standard. The whole hams have been inspected before deboning and /or slicing by a full-time salaried veterinarian employed by the national government of the MS at the deboning/slicing/packaging facility. This individual has certified that he or she has personally supervised the entire process of deboning, slicing and packaging of each lot of dry-cured hams at the deboning/slicing/packaging facility; that each lot of dry-cured hams was deboned, sliced and packaged in accordance with Canadian requirements. Each lot has been deboned sliced and packaged in accordance with paragraph 3.6.3 of this additional certification. The dry cured hams that have been deboned sliced and packaged have been labelled with the date of selling and with the date the meat was sliced and packaged.

En cas de désossage, tous les jambons de l'expédition ont été désossés dans une usine agréée par l'ACIA. Chaque lot de jambons salés à sec a été inspecté avant le désossage et/ou le tranchage par un vétérinaire salarié employé à temps plein par le Gouvernement de l'État membre et en poste à l'installation de désossage, de tranchage et

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d'emballage. Ce vétérinaire a certifié avoir personnellement supervisé la totalité du procédé de désossage, de tranchage et d'emballage de chacun des lots de jambons salés à sec à l'installation de désossage, de tranchage ou d'emballage, et que chaque lot de jambons salés à sec a été désossé, tranché et emballé conformément aux exigences canadiennes. Chaque lot de jambons salés à sec a été désossé, tranché et emballé conformément au paragraphe 3.6.3 de la présente attestation complémentaire. Les jambons salés à sec désossés, tranchés et emballés portent sur leur étiquette la date de saison et la date où la viande a été tranchée et emballée.

- 3.6.3. Every precaution was taken to prevent direct or indirect contact during the slaughtering, processing and packaging of the pork meat product with any animal product or by-product derived from animals of a lesser zoosanitary status.

Toutes les précautions ont été prises afin de prévenir tout contact direct ou indirect durant l'abattage, la transformation et l'emballage de la viande porcine avec tout produit ou sous-produit animal issus d'animaux de statut zoosanitaire moindre.

- 3.7. For all poultry and all other bird derived meat and meat products other than shelf stable, commercially sterile poultry meat products packaged in hermetically sealed containers (cans and/or retortable pouches) and shelf stable dried soup-mix products, bouillon cubes and meat extract :

I hereby certify that / Je certifie par la présente que :

- 3.7.1. The poultry meat and/or meat products were derived from birds which have been kept in the EC since they were hatched or for at least the last 21 days prior to their slaughter.

La viande et/ou les produits à base de viandes de volaille proviennent d'oiseaux qui ont séjourné dans la CE depuis leur éclosion ou au moins pendant les 21 derniers jours précédant leur abattage.

- 3.7.2. The poultry meat and/or meat product is derived from birds which have not been in contact within the last 21 days with any animal from a country or zone*** that was under restriction, at the time of slaughter, for Highly Pathogenic Avian Influenza or Newcastle Disease in domestic birds

La viande et/ou les produits à base de viandes de volaille proviennent d'oiseaux qui n'ont pas été en contact, dans les 21 derniers jours, avec tout animal provenant d'un pays ou zone*** soumis à restriction, au moment de l'abattage, au titre de l'influenza aviaire hautement pathogène ou de la maladie de Newcastle chez les oiseaux domestiques.

- 3.7.3. Every precaution was taken to prevent any direct or indirect contact during the slaughter, handling, processing and packaging of the poultry meat products with any animal product or by-product derived from animals of a lesser zoosanitary status.

Toutes les précautions ont été prises afin de prévenir tout contact direct ou indirect durant l'abattage, la manipulation, la transformation et l'emballage des

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produits à base de viande de volaille avec tout produit ou sous-produit animal dérivé d'animaux de statut zoosanitaire moindre.

- 3.8. For all cooked poultry and all other bird derived meat products when they cannot satisfy conditions specified under 3.7:

I hereby certify that / Je certifie par la présente que :

- 3.8.1. The poultry meat products were derived from birds which have been kept in the EC since they were hatched or for at least the last 21 days prior to their slaughter

Les produits à base de viande de volaille proviennent d'oiseaux qui ont séjourné dans la CE depuis leur éclosion ou au moins pendant les 21 jours précédant leur abattage;

- 3.8.2. The poultry meat products were cooked to an internal temperature of 72°C

Les produits de viande de volaille ont été cuits à une température interne de 72°C;

- 3.8.3. The poultry meat products were handled in a way that any possibility of recontamination of the cooked poultry meat products by raw poultry meat products, either directly or indirectly, was prevented.

Les produits de viande de volaille ont été manipulés de façon à prévenir une contamination (directe ou indirecte), des produits à base de viande de volaille cuits par des produits de viande de volaille crus.

- 3.9. For all rabbit meat and meat products, other than pasteurized rabbit meat products, and shelf stable, commercially sterile rabbit meat products packaged in hermetically sealed containers (cans or retortable pouches), and shelf stable dried soup mix products, bouillon cubes and meal extracts.

I hereby certify that / Je certifie par la présente que :

- 3.9.1. The rabbit meat and/or meat product is derived from animals which were kept in establishments where no case of rabbit haemorrhagic disease was reported during the 60 days prior to transport to the approved abattoir.

La viande et/ou les produits à base de viande de lapin sont issus d'animaux qui ont séjourné dans des exploitations dans lesquelles aucun cas de maladie hémorragique du lapin n'a été déclaré pendant les 60 jours ayant précédé leur transport vers l'abattoir agréé.

- 3.9.2. Every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the meat with any animal product or by-product derived from animals of a lesser zoosanitary status.

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Toutes les précautions ont été prises afin de prévenir tout contact direct ou indirect durant l'abattage, la transformation et l'emballage de la viande avec tout produit ou sous-produit animal dérivés d'animaux de statut zoosanitaire moindre.

4. Additional certificates (documents) required:

4.1 For all beef meat products:

An Animal Health Import Permit issued by the Terrestrial Animal Health Division of the CFIA** is required.

4.2 For beef canned meat products manufactured from beef of Brazilian origin:

An Animal Health Import Permit issued by the Terrestrial Animal Health Division of the CFIA** is required.

A copy of the Brazilian certificate under which the beef was imported to the EU MS from Brazil is required.

4.2.1 The Brazilian certificate must include the following animal health attestation for the beef to qualify for entry to Canada:

The beef meat product is derived from animals that:

Le produit de viande de bœuf provient d'animaux qui :

4.2.1.1 were born and raised in Brazil and not from any imported sources of beef; and,

sont nés et ont été élevés au Brésil et non d'aucune source de viande de bœuf importées; et,

4.2.1.2 were born after July 3, 1996, when the ruminant-to-ruminant feed ban was enacted; and,

sont nés après le 3 juillet 1996, date à laquelle l'interdiction de nourrir des ruminants avec des aliments issus de ruminants a été promulguée; et,

4.2.1.3 were exclusively grass-fed and not fed any animal derived protein except for milk

firent nourris exclusivement à l'herbe, et non de toute protéine animale sauf le lait.

4.3 For all uncooked pork meat product from countries not free of Swine Vesicular Disease:

An Animal Health Import Permit issued by the Terrestrial Animal Health Division of the CFIA** is required.

5. Establishments eligible for export to Canada:

5.1 List available upon request.

6. Specific import and final use conditions and restrictions:

6.1. See Chapter 11 for possible export restrictions

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