

**1. Meat Inspection systems approved:**

- 1.1. lamb and mutton, slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.2. 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. all meat products derived from lamb and mutton of Icelandic origin, including natural salted intestinal casings - 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 extract:
  - 2.2.1. all meat products derived from lamb and mutton of Icelandic origin, including natural salted intestinal casings - 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 extract:
  - 2.3.1. all meat products derived from lamb and mutton of Icelandic origin, including natural salted intestinal casings - no animal health restrictions.

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

- 3.1. None

**4. Additional certificates (documents) required:**

- 4.1. None

**5. Establishments eligible for export to Canada:**

- 5.1. list available on request

**6. Final use restrictions:**

- 6.1. None

---

\* Official Meat Inspection Certificate

\*\* Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments