

1. Meat Inspection systems approved:

- 1.1. beef, veal and feral camel, slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.2. lamb, mutton and goat, slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- 1.3. farmed deer, slaughter, cutting, deboning and offal, natural salted animal intestinal casings
- #1.4. wild hunted game (kangaroo), harvesting, cutting, deboning
- #1.5. wild hunted game (Tasmanian brushtail possum), slaughter, cutting, deboning
- #1.6. ratites (Ostrich, emu, rhea), slaughter, cutting, deboning
- 1.7. processing - comminuting, formulating, curing, cooking and canning

2. Types of meat products accepted for import:
(based on animal health restrictions)

- 2.1. no restriction on accepted species of food animals

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

- 3.1. all meat products derived from ruminants other than commercially sterile, cooked, canned meat products:

"I hereby certify that Australia has been free of foot and mouth disease, rinderpest or other serious epizootic disease for not less than six months, and that anthrax is not prevalent in Australia."
- 3.2. meat and meat products derived from kangaroo - none
- 3.3. meat and meat products derived from Tasmanian brushtail possum - none
- 3.4. meat and meat products derived from ratites - none

4. Additional certificates (documents) required:

- 4.1. none

5. Establishments eligible for export to Canada:

- 5.1. list available on request

6. End use restrictions:

- 6.1. none

* Official Meat inspection Certificate

Amended / June 9, 2005 / L.P. Skrinar