

1. Meat Inspection systems approved:

- 1.1 poultry, slaughter, cutting, deboning and offal
- 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. meat and meat products derived from poultry - the country is not recognised by CFIA** as being free from Newcastle Disease (END) nor from Highly Pathogenic Avian Influenza (HPAI) - import not allowed
- 2.2. heat treated meat products, 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. meat and meat products derived from poultry and all other birds - see 3.1 for additional required certification statements.
- 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. meat and meat products derived from poultry from CFIA** approved sources - no animal health restriction

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

- 3.1. For all poultry and all other bird derived 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 / Par la présente je certifie que:

- 3.1.1 The poultry meat products are derived from birds which have been subjected to ante-mortem and post-mortem inspections for Newcastle Disease and Avian Influenza with favourable results/ Les produits de viande de volaille proviennent d'oiseaux qui ont été soumis, avec résultat favorable, à une inspection ante mortem et post mortem pour la recherche de l'influenza aviaire et la maladie de Newcastle ;
- 3.1.2. The poultry meat products were cooked to an internal temperature of at least 70 degrees Celsius for a minimum of 30 minutes/ Les produits de viande de volaille ont été cuits jusqu'à l'obtention d'une température interne de 70 degrés Celsius pour un minimum de 30 minutes ;
- 3.1.3. 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 meat or animal product that does not fulfill the requirements of this certificate. / 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 produits de viande de volaille avec toute viande ou produit animal qui ne rencontre pas les exigences du présent certificat.

* Official Meat inspection Certificate

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

4. Additional certificates (documents) required:

4.1 None.

5. Establishments eligible for export to Canada:

5.1. List available on request.

6. Specific import and final use conditions and restrictions:

6.1. Consult chapter 11 for possible export restrictions.

* Official Meat inspection Certificate

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