

1. Meat Inspection systems approved:

- 1.1. beef, veal, slaughter, cutting, deboning and offal, natural salted animal intestinal casings

2. Types of meat products accepted for import:

(Based on animal health restrictions)

- 2.1. fresh (chilled or frozen) beef:

- 2.1.1. Beef meat (excluding mechanically separated meat from the skull and vertebral column of animals aged 30 months or older) ,for fresh, chilled or frozen beef see 3.1.and 4.1 - additional certification statements required

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

- 3.1. for fresh (chilled or frozen) beef:

The beef meat is derived from animals which / La viande de boeuf est dérivée d'animaux qui:

- 3.1.1. 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;

n'ont pas été soumis à un processus renversant, avant l'abattage, avec un dispositif injectant l'air ou le gaz comprimé dans la cavité crânienne, ou à un processus de piquage

- 3.1.2. were subject to antemortem and postmortem inspections and were not suspect or confirmed BSE cases,

étaient sujets à des inspections antérieures à la mort et postmortem et n'étaient pas les cas suspects ou confirmés de ESB,

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

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

- mechanically separated meat from the skull and vertebral column from bovine animals aged 30 months or older.

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

- le crâne comprenant le cerveau, le ganglia de trigeminal et les yeux, le cordon médullaire et la colonne vertébrale, de tous les bovins âgés 30 mois ou plus vieux, et le petit intestin et amygdales des bovins de tous les âges.

- viande mécaniquement séparée du crâne et de la colonne vertébrale des bovins âgés 30 mois ou plus vieux.

4. Additional certificates (documents) required:

* Official Meat Inspection Certificate (OMIC)

** Canadian Food Inspection Agency (CFIA)

4.1. for fresh (chilled or frozen) beef:

Animal Health Import Permit, issued by the Animal Health and Production Division of the CFIA** is required.

5. Establishments eligible for export to Canada:

5.1 list available on request

6. Final use restrictions:

6.1. Consult chapter 11 for possible export restrictions

* Official Meat inspection Certificate

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