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Guidelines for export of pork meat to South-Africa (version 2)

1 – Scope

This document is a set of guidelines made to help a food business operator to edit his self-checking procedure to comply with the requirements for export to South-Africa, as described on the website www.favv.be in the instructions for South-Africa. This document is surely not exhaustive and shall be adapted by the operator according to this own procedures.

2 – Conditions

- System of a closed list
- “Born, raised and slaughtered in Belgium” requirement
- Conditions of certification: see certificates EX.VTP.ZA.02.02 and EX.VTP.ZA.04.02

3 – Traceability

The product must comply with the requirement of “Born, raised and slaughtered in Belgium”. From farm to cold store, the requirement “Born and raised in Belgium” is implemented and checked at all stages of the food chain by the operator, according to his own procedure and infrastructure. The system implemented by the operator to ensure this requirement of “Born and raised in Belgium” must be detailed for every step in his auto-control procedure. Moreover, the operator will check that the animals have been slaughtered and the meat handled/cut/processed and packed at establishments approved by the authorities of South-Africa and mentioned on the closed list.

3.1 – From farm to slaughterhouse

Traceability begin at the farmer level by means of marking (ear tags or tattoos), registration and inspection of the pigs. All data about the pigs are entered into the **SANITEL/SANITRACE** system.

The operator select at the farmer level only “Born and raised in Belgium” pigs. This requirement is controlled on the FCI document, which is supplied by the farmer no less than 24 hours before the arrival of the pigs at the slaughterhouse. Slaughterhouse operators check that the “Born and raised in Belgium” requirement applies by means of the mention of South-Africa onto the heading “Export to third country” and that a segregation of batches of animals born and raised in Belgium from other pigs is established.

3.2 – At the Slaughterhouse

All transports to the slaughterhouse are mentioned on an official transport form and entered into the SANITEL/SANITRACE database. At the slaughterhouse the data on slaughtering is entered into the **BELTRACE database** and linked to the information that is already available in the SANITEL/SANITRACE database on animals and farms.

Each pork is subjected to an ante-mortem examination, during which the compliance with the requirement "Born and raised" is verified as well as to a post-mortem inspection, during which all carcasses are marked with the approval number of the slaughterhouse.

The operator have systems in place that guarantee the traceability of the products at all stages of the production chain. With the internal traceability, it should be possible to establish the link between incoming batch of animals and outgoing meat and to guarantee the compliance of meat with the requirement "Born and raised in Belgium".

3.3 – At the cutting plant

The compliance with the requirement "Born and raised in Belgium", or the fact that the product is in compliance with the requirements for South-Africa, is mentioned on the commercial documents sent from the slaughterhouse to the cutting plant together with the meat.

The operator have recording systems (IN/OUT) in which he can enter incoming and outgoing products and can guarantee their traceability at all stages of the production chain. With the internal traceability, it should be possible to establish the link between incoming batch of animals and outgoing meat and to guarantee the compliance of meat with the requirement "Born and raised in Belgium".

3.4 – At the cold store

The compliance with the requirement "Born and raised in Belgium" shall be mentioned on the commercial documents sent from the cutting plant to the cold store together with the meat.

Appropriate procedures for the control of pig meat on arrival and during storage is available at the cold store in order to guarantee compliance with the requirement "Born and raised in Belgium".

The operator shall have recording systems (IN/OUT) in wich he can enter incoming and outgoing products

4 – Production

According to the risk level of PRRS contamination, products are classified in 2 types and are subject to 2 different certificates:

- 1) Certificate EX.VTP.ZA.02.02: for export of fresh frozen pork meat to South Africa for processing at approved facilities.

Products exported under this certificate shall comply with the terms of this certificate. The consignment will only be allowed entry into South Africa on condition it goes to an officialy approved facility for further processing.

- 2) Certificate EX.VTP.ZA.04.02: for export to South Africa of fresh frozen pork meat exempted from further processing.

Products which are subjects to this certificate are products considered as lower risk products regarding to PRRS, products individually agreed upon by the authorities of South Africa or ready meat cuts packed for retail sale in South Africa. Those products are listed in the annex of this certificate, with a clear anatomical definition and their code product as mentioned in the BMO handbook for pork meat cuts.

Products exported under this certificate shall comply with the terms of this certificate and correspond to the definition made in its annex.

More specifically, the operator shall pay attention to

- The absence of lymph nodes or glands
- The absence of excessive connective tissue
- The recognisability of the cut

Compliance will also have to be verified by the operator: for each shipment to South-Africa, a packaging unit of each different type of products will be opened by the operator, who will check if the products:

- are in compliance with the anatomical description made in the annex of the certificate.
- **are well in relation with the code product present on the labels (if applicable – the mention of the code product is recommended but not compulsory).**

Controls will be recorded in a tabel (see attachment 1) and kept by the operator.

If the control of a packaging unit indicates that the points mentioned above are not in compliance with the requirements of South-Africa, corrective action will have to be taken:

- Traçability of the lot from which comes the packaging unit
- Correction of the information on the labels if needed
- Check of a relevant percentage of the lot. If another non-compliance are detected, further corrective action will have to be implemented.

During the certification, the operator will sign a declaration stating that all precautions have been taken to comply totally with the description of the products as mentioned in the annex of the certificate EX.VTP.ZA.04.02.

5 – Labelling and packing lists

Labels or outer packaging, in addition to the company specific data (weight, traceability number...), must bear the date of slaughtering/production.

For products exempted from further processing, the label can also mention the name of the product and his code, as referenced in the annex of the veterinary certificate EX.VTP.ZA.04.02. The product code is recommended but not compulsory.

Regarding the packing list: each consignment to South Africa must be accompanied by a detailed packing list. This packing list must provide a link between the products/goods and the shipping documents. The minimum requirement is batch or lot numbers which can be linked back to the goods and the full product description as contained in the annex of this certificate as well as the product code. The importer may require additional information to be included.

Logo and adress of the
company

Approval

In the framework of export of products exempted from further processing and submitted to the certificate EX.VTP.ZA.04.02 to South Africa,

I,, declare

According to the instruction IB.ZA.04.02, all precautions have been taken to ensure that exported products meet the definition which is given in the annex of the certificate mentioned above and that special attention was taken on:

- The absence of lymph nodes or glands
- The absence of connective tissue
- The fact that cutting parts is recognizable

Signature