Animal Product Manual

Reference

Foreign Origin Meat and Meat Products, Swine

Contents

```
Introduction and Subsidiary Locator page 3-13-2
 Special Requirements (SR) Designation page 3-13-3
Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing
  Swine Meat Extract page 3-13-5
Dehydrated (Dry) Soup Mixes Containing Swine Meat page 3-13-8
Lard and Pork Fat page 3-13-12
Pork Filled Pasta Products from Italy page 3-13-16
Pork Pâté page 3-13-17
Pork Skins or Rinds page 3-13-20
Cooked Shelf Stable Swine Meat in Retorted, Flexible Pouches page 3-13-22
Cooked Swine Meat page 3-13-26
 Cooked Swine Meat from Italy page 3-13-27
 Cooked Swine Meat from Spain page 3-13-27
 Cooked Swine Meat from a Country or Region Affected with CSF That is a Member
  State of the APHIS-defined EU CSF Region Other than Italy or Spain page 3-13-28
 Cooked Swine Meat from Mexico page 3-13-29
 Cooked Swine Meat from a Country or Region Affected with CSF other than a
  Member State of the APHIS-defined EU CSF Region or Mexico page 3-13-30
 Cooked Swine Meat from a Country or Region Affected with SVD
                                                               page 3-13-31
 Cooked Swine Meat from a Country or Region Considered CSF/SR
                                                                 page 3-13-32
 Cooked Swine Meat from a Country or Region Considered FMD/SR page 3-13-33
 Cooked Swine Meat from a Country or Region Considered SVD/SR page 3-13-33
Cured and Dried Swine Meat page 3-13-35
 Cured and Dried Pork Products from Italy and Spain page 3-13-35
 Cured and Dried Pork Products from Italy page 3-13-36
 Cured and Dried Pork Products from Spain page 3-13-43
 List of APHIS-approved Spanish Serrano Ham Processing Plants page 3-13-44
 Cured and Dried Swine Meat from Mexico page 3-13-46
 Cured and Dried Swine Meat from a Country or Region Affected with CSF Other Than
  a Member State of the APHIS-defined EU CSF Region or Mexico page 3-13-48
 Cured and Dried Swine Meat from a Country or Region Affected With FMD
  page 3-13-49
 Cured and Dried Swine Meat from a Country or Region Affected with SVD
  page 3-13-50
 Cured and Dried Swine Meat from a Country or Region Considered CSF/SR
  page 3-13-51
 Cured and Dried Swine Meat from a Country or Region Considered FMD/SR
  page 3-13-53
 Cured and Dried Swine Meat from a Country or Region Considered SVD/SR
  page 3-13-54
Fresh (Chilled or Frozen) Swine Meat page 3-13-55
 Fresh (Chilled or Frozen) Swine Meat from a Country or Region that is Free from ASF,
  CSF, FMD, and SVD page 3-13-56
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Fresh (Chilled or Frozen) Swine Meat from Mexico page 3-13-57
Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR page 3-13-58
Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR page 3-13-60
Fresh (Chilled or Frozen) Swine Meat from a Member State of the APHIS-defined EU CSF region page 3-13-59
Fresh (Chilled or Frozen) Swine Meat From a Country or Region Considered SVD/SR page 3-13-61

Introduction and Subsidiary Locator

The Foreign Origin Meat and Meat Products, Swine section covers cooked, cured and dried, and fresh (chilled or frozen) swine meat and meat products, including bouillon cubes, lard, meat extract, dehydrated and dry soup mix, cooked skins or rinds, and perishable pork pâté, and meat by-products¹ (swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver, lung, spleen, tail, thymus (sweetbread), tongue, and tripe).

Regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meat, cured and dried meat, and cooked meat from disease affected foreign countries. Policy has been established to control other products that are imported which may pose a risk to U.S. agriculture.

When a VS permit **does not** authorize entry, use **Table 3-13-1** which directs you to the final regulatory action to take.



Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

¹ These meat by-products were formerly called edible offal.

Special Requirements (SR) Designation

A country or region known to be free from CSF, FMD, or SVD is considered to have special requirements (SR) when one or more of the following conditions apply:

- ◆ The region supplements its national meat supply by importing meat from countries affected with CSF, FMD, or SVD
- ◆ The region imports live ruminants or swine from affected countries under conditions less restrictive than would be accepted for importation into the United States
- **♦** The region borders an affected country

There exists a possibility that pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may be commingled with pork or pork products from disease-affected regions, resulting in a risk of disease introduction into the United States. Therefore, pork or pork products from CSF/SR, FMD/SR, or SVD/SR countries or regions may **not** be imported into the United States unless certain requirements are met.

Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

For details of the requirements for the importation of pork or pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR, see the footnotes in the applicable pork and pork products tables addressing CSF/SR, FMD/SR, or SVD/SR.



In the Foreign Origin Meat and Meat Products, Swine section, you must regulate products for each disease status of the country or region of export to determine all the requirements that must be met before releasing the products. For example, if a country or region of export has two disease conditions (e.g. FMD and SVD/SR), you must check the tables for each disease designation. If you have questions, contact your local PPQ AQI VMO.



Bouillon cubes, stock, dehydrated soup mixes, and extracts with an original manufacturer's label indicating that the product contains animal-origin ingredients, AND with additional labeling, applied with an adhesive (i.e., stick-on label), indicating that the product actually contains only artificial or no animal-origin ingredients, can be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial). If this government of origin certificate is not presented, then regulate using the table below.

TABLE 3-13-1 Swine Meat and Meat Products, and Meat By-products

If:	And the importation is:	And:	Then:
◆ Swine meat	◆ Bouillon cubes¹		GO to Table 3-13-2
◆ Swine meat	◆ Meat extract of swine origin¹		
products ◆ Swine meat	◆ Dehydrated soup mix containing swine meat extract ¹	_	
by-products	Dehydrated soup mix containing swine meat		GO to Table 3-13-3
	Lard (rendered fat) or pork fat	-	GO to Table 3-13-4
	Pork-filled pasta products from Italy	-	GO to Table 3-13-5
	Pork pâté	>	GO to Table 3-13-6
	Pork skins or rinds (chicharrones)		GO to Table 3-13-7
	Cooked, shelf stable swine meat	Is in hermetically sealed cans ²	REFER to FSIS
		Is in retorted, flexible pouches	GO to Table 3-13-8
	Cooked swine meat		GO to Table 3-13-9
	Cured and dried pork products		GO to Table 3-13-19
	Fresh (chilled or frozen) swine meat		GO to Table 3-13-30
	Meat by-products (swine feet, brain, cheeks, heart, hog stomach, kidney, lips, liver,	Is accompanied by a certificate of origin ⁴	REGULATE as meat and use the second column (cooked, shelf stable; fresh (chilled or frozen); etc.)
	lung, spleen, tails, thymus (sweetbread), tongue, and tripe) ³	Lacks a certificate of origin ⁴	REFUSE ENTRY
	Cooked, prepared food (such as carnitas, empanadas, sandwiches, tacos, or tamales) containing pork from Mexico and entering only at land border ports	-	GO to Table A-1-6
	Irish pork purchased at Dublin and Shannon Airports	-	GO to Table A-1-4

¹ Bouillon cubes, stock, dehydrated soup mixes, and extracts with an original manufacturer's label indicating that the product contains animal-origin ingredients, AND with additional labeling, applied with an adhesive (i.e., stick-on label), indicating that the product actually contains only artificial or no animal-origin ingredients, can be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial).

² Determine shelf stability in cargo just as you would in baggage. See Table 2-3-3.

³ Formerly called edible offal.

⁴ A government of origin certificate declaring that the meat by-product was derived from swine from [must state country or region].

Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.



Bouillon cubes, stock, dehydrated soup mixes, and extracts with an original manufacturer's label indicating that the product contains animal-origin ingredients, AND with additional labeling, applied with an adhesive (i.e., stick-on label), indicating that the product actually contains only artificial or no animal-origin ingredients, can be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial). If this government of origin certificate is not presented, then regulate using the table below.

TABLE 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
◆ Bouillon cubes of swine origin¹	Free from ASF, CSF, FMD, and SVD			>	RELEASE
◆ Meat extract of swine	Affected with ASF, FMD, or SVD		_	Is appropriately certified ²	RELEASE
origin ¹ ◆ Dehydrated				Lacks certification ²	REFUSE ENTRY
soup mixes containing	Affected with CSF	Member State of the APHIS-defined		Is appropriately certified ^{2 or 4}	RELEASE
swine meat extract ¹		EU CSF region ³		Lacks certification ^{2 and 4}	REFUSE ENTRY
		Mexico	From the State of: Baja California	Is appropriately certified ^{2 or 5}	RELEASE
			Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ^{2 and 5}	REFUSE ENTRY

TABLE 3-13-2 Bouillon Cubes, Meat Extract of Swine Origin, and Dehydrated Soup Mixes Containing Swine Meat Extract (continued)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
◆ Bouillon cubes of	Affected with CSF	Mexico	From a State other than listed above	Is appropriately certified ²	RELEASE
swine origin¹ ◆ Meat extract				Lacks certification ²	REFUSE ENTRY
of swine origin ¹		Other than Member State of		Is appropriately certified ²	RELEASE
 Dehydrated soup mixes containing 		the APHIS-defined EU CSF region ³ or Mexico		Lacks certification ²	REFUSE ENTRY
swine meat extract ¹	CSF/SR			Is appropriately certified ^{2 or 5}	RELEASE
				Lacks certification ^{2 and 5}	REFUSE ENTRY
	FMD/SR		_	Is appropriately certified ^{2 or 6}	RELEASE
				Lacks certification ^{2 and 6}	REFUSE ENTRY
	SVD/SR		_	Is appropriately certified ^{2 or 7}	RELEASE
				Lacks certification ^{2 and 7}	REFUSE ENTRY

¹ Bouillon cubes, stock, dehydrated soup mixes, and extracts with an original manufacturer's label indicating that the product contains animal-origin ingredients, AND with additional labeling, applied with an adhesive (i.e., stick-on label), indicating that the product actually contains only artificial or no animal-origin ingredients, can be released if accompanied by a government of origin certificate stating that the ingredients or flavors are of non-animal origin (artificial).

² Certificate stating that the meat product has been concentrated by boiling or heated to a temperature of 212° F (100° C).

³ Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).

- 4 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products **must not** have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:
 - Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined EU CSF Region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State
 - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
 - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
 - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin
 to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this
 section, unless the equipment and materials have first been cleaned and disinfected
- 5 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seg.) and the regulations in 9CFR§327.2
 - ◆ The pork of pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10
 - ◆ The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 6 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate

- 7 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9CFR§ 94.12(a) as a region in which swine vesicular disease is considered to exist
 - The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

Dehydrated (Dry) Soup Mixes Containing Swine Meat



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Dehydrated (dry) soup mixes containing swine meat	Free from ASF, CSF, FMD, and SVD			-	RELEASE
	Affected with ASF			-	REFUSE ENTRY

TABLE 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat (continued)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Dehydrated (dry) soup mixes	Affected with CSF	Member State of the APHIS-defined		Is appropriately certified ^{2 or 3}	RELEASE
containing swine meat		EU CSF region ¹		Lacks certification ^{2 and 3}	REFUSE ENTRY
		Mexico	From the State of: Baja California	Is appropriately certified ^{3 or 6}	RELEASE
			Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ^{3 and 6}	REFUSE ENTRY
			From a State other than listed above	Is appropriately certified ³	RELEASE
				Lacks certification ³	REFUSE ENTRY
		Other than Member State of		Is appropriately certified ³	RELEASE
		the APHIS-defined EU CSF region ¹ or Mexico	-	Lacks ³ certification	REFUSE ENTRY
	Affected with FMD			Is appropriately certified ⁴	RELEASE
				Lacks certification ⁴	REFUSE ENTRY
	Affected with FMD in combination with CSF			Is appropriately certified ⁴	RELEASE
	or SVD		-	Lacks certification ⁴	REFUSE ENTRY
	Affected with SVD			Is appropriately certified ⁵	RELEASE
			•	Lacks certification ⁵	REFUSE ENTRY

TABLE 3-13-3 Dehydrated (Dry) Soup Mixes Containing Swine Meat (continued)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Dehydrated (dry) soup mixes	CSF/SR			Is appropriately certified ^{3 or 6}	RELEASE
containing swine meat			-	Lacks ^{3 and 6} certification	REFUSE ENTRY
	FMD/SR			Is appropriately certified ^{4 or 7}	RELEASE
			-	Lacks certification ^{4 and 7}	REFUSE ENTRY
	SVD/SR			Is appropriately certified ^{5 or 8}	RELEASE
			-	Lacks certification ^{5 and 8}	REFUSE ENTRY

- 1 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland).
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products must not have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State

- ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- The swine from which the pork or pork products were derived must not have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
- No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A government of origin certificate declaring that:
 - All meat is free of bones
 - ◆ The meat was heated to a minimum internal temperature of 156° F (69° C)
- 4 A government of origin certificate declaring that:
 - ◆ All meat is free of bones
 - ◆ The meat was heated to a minimum internal temperature of 175° F (79.4° C)

- 5 A government of origin certificate declaring that:
 - ◆ All meat is free of bones
 - ◆ The meat was heated to a minimum internal temperature of 166° F (75° C)
- 6 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) thatm states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2.
 - ◆ The pork of pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have never been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10
 - ◆ The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region
- 7 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 8 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9CFR§ 94.12(a) as a region in which swine vesicular disease is considered to exist
 - The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

Lard and Pork Fat

Lard and Pork Fat



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD..

TABLE 3-13-4 Lard (Rendered Fat) and Pork Fat

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Lard (rendered fat)				Is appropriately certified ¹	REFER to FSIS
				Lacks certification ¹	REFUSE ENTRY
Pork fat (including	Free from ASF, CSF, FMD, and SVD	-		-	REFER to FSIS
fatback)	Affected with ASF			Is appropriately certified ²	REFER to FSIS
			-	Lacks certification ²	REFUSE ENTRY
	Affected with CSF	Member State of the APHIS-defined		Is appropriately certified ^{4 OR 5}	REFER to FSIS
		EU CSF region ³		Lacks certification ^{4 and 5}	REFUSE ENTRY
		Mexico	From the State of: Baja California	Is appropriately certified ^{5 OR 7}	REFER to FSIS
			Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ⁵ AND 7	REFUSE ENTRY
			From a State other than listed above	Is appropriately certified ⁵	REFER to FSIS
				Lacks certification ⁵	REFUSE ENTRY
		Other than Member State of		Is appropriately certified ⁵	REFER to FSIS
		APHIS-defined EU CSF region ³		Lacks certification ⁵	REFUSE ENTRY

TABLE 3-13-4 Lard (Rendered Fat) and Pork Fat (continued)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Pork fat (including	Affected with FMD			Is appropriately certified ²	REFER to FSIS
fatback)			—	Lacks certification ²	REFUSE ENTRY
	Affected with SVD			Is appropriately certified ⁶	REFER to FSIS
			-	Lacks certification ⁶	REFUSE ENTRY
	CSF/SR		_	Is appropriately certified ^{5 OR 7}	REFER to FSIS
				Lacks certification ⁵ AND 7	REFUSE ENTRY
	FMD/SR			Is appropriately certified ^{2 OR 8}	REFER to FSIS
			-	Lacks certification ^{2 AND 8}	REFUSE ENTRY
	SVD/SR			Is appropriately certified ^{6 OR 9}	REFER to FSIS
			-	Lacks certification ⁶ AND 9	REFUSE ENTRY

- 1 A government of origin certificate declaring that the lard was derived from swine from [must state country or region]
- 2 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 175° F (79.4° C).
- 3 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

Lard and Pork Fat

- 4 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products **must not** have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State

- ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
- No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin
 to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this
 section, unless the equipment and materials have first been cleaned and disinfected
- 5 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 156° F (69° C).
- 6 A government of origin certificate declaring that the fat was heated to a minimum internal temperature of 166° F (75° C).
- 7 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seg.) and the regulations in 9CFR§327.2.
 - ◆ The pork of pork products were derived from swine that have **not** lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10
 - ◆ The pork or pork products have **not** transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region

- 8 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-affected region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
 - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in this certificate
- 9 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9CFR\$ 94.12(a) as a region in which swine vesicular disease is considered to exist
 - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - ◆ The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

Pork Filled Pasta Products from Italy

Pork Filled Pasta Products from Italy

Pasta products from Italy which are filled with dry-cured (for 400 days), cooked, or shelf-stable ham are admissible when accompanied by the appropriate official export health certificate and *Annex H*, *Health Warranties for Pork-filled Pasta Products* (see Figure G-1-14).

TABLE 3-13-5 Pork-filled Pasta Products from Italy

If the importation is:	And the importation is:	And:	Then:
Pasta products filled with dry-cured, cooked, or shelf-stable pork	From an approved	Is appropriately certified ¹	REFER to FSIS
	establishment (See Figure 3-13-1 on page-3-13-16)	Lacks certification	REFUSE ENTRY
	Not from an approved establishment	-	REFUSE ENTRY

¹ In addition to an Official Italian Health Certificate for Meat Products (see **Figure G-1-42**), the product must be accompanied by Italian Health Warranty Annex H (see **Figure G-1-14**)

Establishment Number	Establishment Name and Address
1549L	Barilla G. eR. Fratelli S.p.A Via Mantova 166, Parma

FIGURE 3-13-1 List of APHIS-approved Establishments to Export Pork-filled Pasta Products from Italy

Pork Pâté



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-6 Pork Pâté

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Pork pâté that is cooked, shelf stable swine meat in hermetically sealed cans (see Table 2-3-3)				-	REFER to FSIS
Pork pâté that is not cooked,	Free from ASF, CSF, FMD, and SVD			-	REFER to FSIS
shelf stable swine meat	Affected with ASF			•	REFUSE ENTRY
in hermetically	Affected with FMD			-	REFUSE ENTRY
sealed cans	of the APHIS-defined			Is appropriately certified ^{2 or 3}	REFER to FSIS
			-	Lacks certification ^{2 and 3}	REFUSE ENTRY
		Mexico	From the State of:	Is appropriately certified ^{3 and 4}	REFER to FSIS
		Baja California Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ^{3 and 4}	REFUSE ENTRY	
			From a State other than	Is appropriately certified ⁴	REFER to FSIS
			listed above	Lacks certification ³	REFUSE ENTRY
		Other than Member State		Is appropriately certified ³	REFER to FSIS
		of the APHIS-defined EU CSF region ¹ or Mexico	>	Lacks certification ³	REFUSE ENTRY

Reference: Foreign Origin Meat and Meat Products, Swine

Pork Pâté

TABLE 3-13-6 Pork Pâté (continued)

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Pork pâté	Affected with			Is appropriately certified ⁵	REFER to FSIS
that is not cooked, shelf stable	SVD		-	Lacks certification ⁵	REFUSE ENTRY
swine meat	CSF/SR			Is appropriately certified ^{3 or 4}	REFER to FSIS
in hermetically			-	Lacks certification ^{3 and 4}	REFUSE ENTRY
sealed cans	FMD/SR			Is appropriately certified ⁶	REFER to FSIS
			-	Lacks certification ⁶	REFUSE ENTRY
	SVD/SR			Is appropriately certified ^{5 or 7}	REFER to FSIS
			-	Lacks certification ⁵ and ⁷	REFUSE ENTRY

- 1 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products **must not** have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:
 - ◆ Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, except for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State
 - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
 - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
 - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones were completely removed prior to cooking; and,
 - ◆ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156° F (69° C) throughout

- 4 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2.
 - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region
- 5 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:
 - ◆ All bones were completely removed prior to cooking; and,
 - ◆ The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69° C. (156° F.) throughout

OR

- ◆ All bones were completely removed prior to cooking; and,
- ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149° F (65° C) throughout. The oven temperature started at a minimum of 143° F (62° C) and reached at least 185° F (85° C)
- 6 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 7 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9CFR§ 94.12(a) as a region in which swine vesicular disease is considered to exist
 - ◆ The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section

Pork Skins or Rinds

Pork Skins or Rinds

Cooked pork skins or rinds (called chicharrones in Spanish) are admissible if these products originate from countries free of swine diseases.

TABLE 3-13-7 Pork Skins or Rinds

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
◆ Pork skins◆ Pork rinds	Free from ASF, CSF, FMD, and SVD			REFER to FSIS
	Affected with ASF, CSF, FMD, or SVD		•	REFUSE ENTRY
	Mexico	From the State of: Baja California Baja California Sur	Is appropriately certified ¹	REFER to FSIS
	Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Nayarit Quintana Roo Sinaloa Sonora	Lacks certification ¹	REFUSE ENTRY
		From a State other than listed above	-	REFUSE ENTRY
	CSF/SR		Is appropriately certified ¹	REFER to FSIS
			Lacks certification ¹	REFUSE ENTRY
	FMD/SR		Is appropriately certified ²	REFER to FSIS
			Lacks certification ²	REFUSE ENTRY
	SVD/SR	-	Is appropriately certified ³	REFER to FSIS
			Lacks certification ³	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and §94.10 as free of CSF, and were slaughtered in such a region at a federally-inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act
 - The pork or pork products were derived from swine that have **not** lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have **not** transited through a region designated in §94.9 and §94.10 as affected with CSF, unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of
 - If processed, the pork or pork products were processed in a region designated in §94.9 and §94.10 as free of CSF, in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9CFR§94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot and mouth disease affected region, or meat or other animal products from a rinderpest and foot-and mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, except in containers with serially-numbered seals of the national government of the non-affected region of origin
 - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease, and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article into the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in the certificate
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9CFR §94.12(a) as a region in which swine vesicular disease is considered to exist
 - The slaughtering establishment is **not** permitted to receive pork delivered from swine which originated in such a region or pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR\$94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

Cooked Shelf Stable Swine Meat in Retorted, Flexible Pouches

In the process for shelf stable swine meat in retorted, flexible pouches, the meat is typically first heated in a kettle and then poured or pumped into a flexible pouch. Next, the product undergoes an additional cooking step; a retort (a larger version of a stove-top pressure cooker), cooks the product in the pouch under pressure and allows the temperature to exceed 212° F. During this retort process, the flexible container is sterilized along with the product.



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-8 Determine Whether to Admit Shelf Stable Swine Meat in Retorted, Flexible Pouches

If the importation is:	And the country or region of export is:	And is:	And is:	And the importation:	Then:
Shelf-stable meat in	Free from ASF, CSF, FMD, and SVD			>	REFER to FSIS
retorted, flexible pouches	Affected with ASF, FMD, or SVD			Is appropriately certified ¹	REFER to FSIS
pouches				Lacks certification ¹	REFUSE ENTRY
	Affected with CSF	Member State of the		Is appropriately certified ^{1 OR 3}	REFER to FSIS
		APHIS-defined EU CSF region ²		Lacks certification ¹ AND 3	REFUSE ENTRY
	Other than Member State of	Mexico	From the State of: Baja California	Is appropriately certified ^{1 OR 4}	REFER to FSIS
		Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ¹ AND 4	REFUSE ENTRY	
			From a State other than listed above	Is appropriately certified ¹	REFER to FSIS
				Lacks certification ¹	REFUSE ENTRY
		Member State of		Is appropriately certified ¹	REFER to FSIS
		the APHIS-defined EU CSF region ² or Mexico		Lacks certification ¹	REFUSE ENTRY
	CSF/SR			Is appropriately certified ^{1 OR 4}	REFER to FSIS
				Lacks certification ^{1 AND 4}	REFUSE ENTRY
	FMD/SR		.	Is appropriately certified ^{1 OR 5}	REFER to FSIS
				Lacks certification ¹ AND 5	REFUSE ENTRY
	SVD/SR			Is appropriately certified ^{1 OR 6}	REFER to FSIS
				Lacks certification ¹ AND 6	REFUSE ENTRY

- 1 A government certificate declaring:
 - This product was placed in a container which was hermetically sealed and then cooked via a true retort process to insure a commercially sterile, shelf-stable product

OR

A government certificate declaring:

- This product has been fully cooked by a commercial method in a container hermetically sealed promptly after filling, but before cooking, so that such cooking and sealing produced a fully sterilized product, which is shelf-stable without refrigeration
- 2 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products **must not** have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State

- ◆ The pork or pork products must not have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
- No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 4 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2
 - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have **not** transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region

- 5 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in 9CFR§94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease affected region, or meat or other animal products from a rinderpest and foot-and mouth disease-free region transported through a rinderpest or foot-and-mouth disease affected region, **except** in containers with serially-numbered seals of the national government of the non-affected region of origin
 - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease, and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
 - ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article into the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that **do not** comply with the conditions contained in the certificate
- 6 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9CFR §94.12(a) as a region in which swine vesicular disease is considered to exist
 - ◆ The slaughtering establishment is **not** permitted to receive pork delivered from swine which originated in such a region or pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, **except** pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have **not** been handled in accordance with the requirements of this section

Cooked Swine Meat

Cooked Swine Meat



Small amounts of pork processed by heat may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. Release or control as specified on the permit. When a VS permit **does not** authorize the entry of cooked, perishable swine meat, use **Table 3-13-9** which directs you to the regulatory action you **must** take.

TABLE 3-13-9 Cooked Swine Meat

If the importation is:	And the country or region of export is:	And is:	Then:
Cooked swine meat	Italy		GO to Table 3-13-10
	Spain	-	GO to Table 3-13-11
	Free from ASF, CSF, FMD, and SVD	-	REFER to FSIS
	Affected with ASF	-	REFUSE ENTRY
	Affected with CSF	Member State of APHIS-defined EU CSF region ¹ (other than Italy or Spain)	GO to Table 3-13-12
		Mexico	GO to Table 3-13-13
		Other than listed above	GO to Table 3-13-14
	Affected with FMD ²		REFUSE ENTRY
	Affected with SVD	-	GO to Table 3-13-15
	CSF/SR	-	GO to Table 3-13-16
	FMD/SR	-	GO to Table 3-13-17
	SVD/SR	-	GO to Table 3-13-18

¹ Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

² Currently, there are no establishments approved to export cooked, perishable pork from countries affected with FMD into the United States.

Cooked Swine Meat from Italy

TABLE 3-13-10 Cooked Swine Meat from Italy

If the importation is:	And the product is:	And:	Then:
Cooked swine meat from Italy	Cooked pork products other than Mortadella and	Is appropriately certified ¹	REFER to FSIS
	Cotechino	Lacks certification ¹	REFUSE ENTRY
	Cooked Mortadella	Is appropriately certified ²	REFER to FSIS
		Lacks certification ²	REFUSE ENTRY
	Cooked Cotechino	Is appropriately certified ³	REFER to FSIS
		Lacks certification ³	REFUSE ENTRY

In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex C (see Figure G-1-44)

Cooked Swine Meat from Spain

TABLE 3-13-11 Cooked Swine Meat from Spain

If the importation is:	And the pork is:	And:	Then:
Cooked swine meat from Spain	Of Spanish origin	Is appropriately certified ^{1 OR 2 and 3}	REFER to FSIS
		Lacks appropriate certification 1 AND 2 and 3	REFUSE ENTRY
	Of other than Spanish origin	Is appropriately certified ^{2 and 3}	REFER to FSIS
		Lacks appropriate certification ^{2 and 3}	REFUSE ENTRY

¹ Accompanied by an Official Spanish Meat Inspection Certificate for Meat Food Products (Ref.: ASE-754 02/08) (see Figure G-1-40)

² In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex D (see Figure G-1-45)

³ In addition to an Official Italian Health Inspection Certificate for Meat Products (see Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex E (see Figure G-1-46)

² Accompanied by an Official Spanish Meat-Inspection Health Certificate for Meat Food Products (see Figure G-1-54)

³ Accompanied by Spanish Certificate D (see Figure G-1-50)

Cooked Swine Meat

Cooked Swine Meat from a Country or Region Affected with CSF That is a Member State of the APHIS-defined EU CSF Region Other than Italy or Spain

TABLE 3-13-12 Cooked Swine Meat from a Country or Region Affected with CSF That is a Member State of the APHIS-defined EU CSF Region Other than Italy or Spain

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
Cooked swine meat	Affected with CSF	Member State of the APHIS-defined EU	Is appropriately certified ^{2 or 3}	REFER to FSIS
		CSF region ¹ other than Italy or Spain	Lacks certification ² or ³	REFUSE ENTRY

- 1 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products must not have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:
 - ◆ Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, except for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State
 - ◆ The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
 - ◆ The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
 - No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones were completely removed prior to cooking; and,
 - ◆ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156° F (69° C) throughout.

Cooked Swine Meat from Mexico



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-13 Cooked Swine Meat from Mexico

If the importation is:	And the Mexican State of export is:	And the importation:	Then:
Cooked swine meat	Baja California Baja California Sur	Is appropriately certified ^{1 or 2}	REFER to FSIS
	Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Lacks certification ^{1 and 2}	REFUSE ENTRY
	State other than listed above	Is appropriately certified ²	REFER to FSIS
		Lacks certification ²	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF, and were slaughtered in such a region at a federally-inspected slaughter plant that is under the direct supervision of a full-time, salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.), and the regulations in 9CFR§327.2
 - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10
 - ◆ The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones were completely removed prior to cooking; and,
 - ♦ The pork or pork product was heated by other than a flash-heating method to an internal temperature of 156° F (69° C) throughout

Cooked Swine Meat

Cooked Swine Meat from a Country or Region Affected with CSF other than a Member State of the APHIS-defined EU CSF Region or Mexico

TABLE 3-13-14 Cooked Swine Meat from a Country or Region Affected with CSF other than a Member State of APHIS-defined EU CSF region or Mexico

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	Affected with CSF other than a Member State of	Is appropriately certified ¹	REFER to FSIS
	APHIS-defined EU CSF region or Mexico	Lacks certification ¹	REFUSE ENTRY

¹ A meat inspection certificate prescribed in 9CFR\$327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

- All bones have been completely removed prior to cooking; and
- ◆ The pork product or pork product was heated by other than a flash-heating method to an internal temperature of 156° F (69° C) throughout

Cooked Swine Meat from a Country or Region Affected with SVD

TABLE 3-13-15 Cooked Swine Meat from a Country or Region Affected with SVD

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	Affected with SVD	Is appropriately certified ¹	REFER to FSIS
		Lacks certification ¹	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:
 - ◆ All bones were completely removed prior to cooking; and,
 - The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69° C. (156° F.) throughout

OR

- ◆ All bones were completely removed prior to cooking; and,
- The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149° F (65° C) throughout. The oven temperature started at a minimum of 143° F (62° C) and reached at least 185° F (85° C)

Cooked Swine Meat

Cooked Swine Meat from a Country or Region Considered CSF/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-16 Cooked Swine Meat from a Country or Region Considered CSF/SR

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	CSF/SR	Is appropriately certified ^{1 or 2}	REFER to FSIS
		Lacks certification ^{1 and 2}	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2
 - The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF.
 - The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones have been completely removed prior to cooking; and
 - The pork product or pork product was heated by other than a flash-heating method to an internal temperature of 156°F (69°C) throughout

Cooked Swine Meat from a Country or Region Considered FMD/ SR



 Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-17 Cooked Swine Meat Shipped from a Country or Region Considered

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	FMD/SR	Is appropriately certified ¹	REFER to FSIS
		Lacks certification ¹	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate

Cooked Swine Meat from a Country or Region Considered SVD/ **SR**



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

Reference: Foreign Origin Meat and Meat Products, Swine

Cooked Swine Meat

TABLE 3-13-18 Cooked Swine Meat from a Country or Region Considered SVD/SR

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cooked swine meat	SVD/SR	Is appropriately certified ^{1 or 2}	REFER to FSIS
		Lacks certification ^{1 and 2}	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in region listed in 9CFR§94.12(a) as a region in which swine vesicular disease is considered to exist
 - The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease-free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section
- 2 A meat inspection certificate prescribed in 9CFR§327.4 and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states either:
 - All bones were completely removed prior to cooking; and,
 - The pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork porducts so that it reached an internal temperature of 156°F (69°C) throughout

OR

- ◆ All bones were completely removed prior to cooking; and,
- ◆ The pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 149°F (65°C) throughout. The oven temperature started at a minimum of 143°F (62°C) and reached at least 185°F (85°C)

Cured and Dried Swine Meat



Small amounts of pork meat that is cured and dried may be imported for purposes of examination, testing, or analysis **only** when authorized by a VS permit. See**Table 2-4-16** for processing animal products imported under permit.

TABLE 3-13-19 Cured and Dried Swine Meat

If the importation is:	And the country or region of export is:	And is:	And the importation is:	Then:
Cured and dried swine meat	Italy		-	GO to Table 3-13-20
	Spain			GO to Table 3-13-21
	Free from ASF, CSF, FMD, and SVD		-	REFER to FSIS
	Affected with ASF		-	REFUSE ENTRY
	Affected with CSF	Member State of APHIS-defined EU CSF region ¹ (Other than Italy or Spain)	-	GO to Table 3-13-22
		Mexico	-	GO to Table 3-13-23
		Other than listed above	Bone-in	REFUSE ENTRY
			Boneless	GO to Table 3-13-24
	Affected with FMD		Bone-in	REFUSE ENTRY
			Boneless	GO to Table 3-13-25
	Affected with SVD		Bone-in	REFUSE ENTRY
			Boneless	GO to Table 3-13-26
	CSF/SR		•	GO to Table 3-13-27
	FMD/SR		•	GO to Table 3-13-28
	SVD/SR		-	GO to Table 3-13-29

¹ Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

Cured and Dried Pork Products from Italy and Spain

For cured and dried pork products from Italy and Spain, review the accompanying meat inspection certificates to verify that the applicable certificates, as specified in the tables for cured and dried pork products from Italy (Table 3-13-20) or Spain (Table 3-13-21), have

been provided. If the specified Italian or Spanish certificates are **not** presented then refuse entry for the products. Continue to **Table 3-13-20** for cured and dried pork products from Italy. Continue to **Table 3-13-21** for cured and dried pork products from Spain.

Cured and Dried Pork Products from Italy

TABLE 3-13-20 Cured and Dried Products from Italy

If the importation is:	And the product is:	And the product:	And the meat is:	And the product:	And:	Then:
Cured and dried pork product from Italy Examples include: Italian brands of hams (such as Modena, Parma, and San Daniele), and other cured and dried pork products	Deboned meat products cured at least 45 ¹ / 90 ² days			•	Is appropriately certified ³	REFER TO FSIS
					Lacks certification ³	REFUSE ENTRY
	Dry hams cured for at least 400 days obtained from hams of swine born and raised in Italy	Is from an approved processing establishment (see Figure 3-13-2)	Bone-in (whole ham)		Is appropriately certified ⁴	REFER TO FSIS
					Lacks certification ⁴	REFUSE ENTRY
			Boneless (whole ham)	Is from an approved Italian deboning plant (see Figure 3-13-3)	Is appropriately certified ⁴	REFER TO FSIS
					Lacks certification ⁴	REFUSE ENTRY
		Is not from an approved establishment			-	REFUSE ENTRY
	Dry hams cured for at least 400 days obtained from non-Italian swine or hams	Is from an approved processing establishment (see Figure 3-13-2)	Bone-in (whole ham)		Is appropriately certified ⁵	REFER TO FSIS
					Lacks certification ⁵	REFUSE ENTRY
			Boneless (whole ham)	Is from an approved Italian deboning plant (see Figure 3-13-3)	Is appropriately certified ⁵	REFER TO FSIS
					Lacks certification ⁵	REFUSE ENTRY
		Is not from an approved establishment			•	REFUSE ENTRY

TABLE 3-13-20 Cured and Dried Products from Italy (continued)

If the importation is:	And the product is:	And the product:	And the meat is:	And the product:	And:	Then:	
	Sliced dry hams, cured for at lease 400	Is from both an approved processing	Is from an approved Italian slicing	Is appropriately certified ⁶	REFER TO FSIS		
	days, obtained from hams of swine born and	establishment (see Figure 3-13-2)		establishment (see Figure 3-13-4)	Lacks certification ⁶	REFUSE ENTRY	
	raised in Italy	and an approved deboning establishment (see Figure 3-13-3)		Is not from an approved Italian slicing establishment	-	REFUSE ENTRY	
		Is not from an approved establishment			-	REFUSE ENTRY	
	Sliced dry hams, cured for at least 400	Is from both an approved processing		Is from an approved Italian slicing	Is appropriately certified ⁷	REFER TO FSIS	
	days, obtained from non-Italian siwne or hams	establishment (see Figure 3-13-2)	lian (see ms Figure 3-13-2)	from non-Italian siwne or hams (see Figure 3-13-2) (see Figure 3-13-2)	establishment (see Figure 3-13-4)	Lacks certification ⁷	REFUSE ENTRY
		and an approved deboning establishment (see Figure 3-13-3)		Is not from an approved Italian slicing establishment	-	REFUSE ENTRY	
		Is not from an approved establishment			-	REFUSE ENTRY	

- 1 At least forty-five (45) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as free from ASF, CSF, FMD, and SVD
- 2 At least ninety (90) days of curing in Italy are required if the pork products originate from swine born, raised, and slaughtered in a country recognized by the U.S. as free from ASF, CSF, FMD, and SVD, **but affected with CSF**
- 3 In addition to an Official Italian Health Inspection Certificate for Meat Products (See Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex F (See Figure G-1-11)
- 4 In addition to an Official Italian Health Inspection Certificate for Meat Products (See Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex A (See Figure G-1-10)
- 5 In addition to an Official Italian Health Inspection Certificate for Meat Products (See Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex B (See Figure G-1-43)
- 6 In addition to an Official Italian Health Inspection Certificate for Meat Products (See Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex A (See Figure G-1-10) and Italian Health Warranty Annex G (See Figure G-1-13)
- 7 In addition to an Official Italian Health Inspection Certificate for Meat Products (See Figure G-1-42) the meat must be accompanied by Italian Health Warranty Annex B (See Figure G-1-43) and Italian Health Warranty Annex G (See Figure G-1-13)

List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants

Plant Number	Name/Address
23/L	B & B S.R.L Via Fanti d'Italia 1 43013 Langhirano (Parma) Italy
25/L	Pio Tosini Industrial Prosciutti S.P.A Via Fanti d'Italia, n. 23, Langhirano (PR)
55/L	Devodier Prosciutti S.N.C. Via Ponticella 4 Mulazzano Ponte, di lessignano B. (R)
58/L	Crudi d Italia S.P.A (Prosciuttificio S. Vitale Di Luppi s.p.a.) - San Vitale, 124 - (PR)
90/L	Greci & Folzani S.P.A., - via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriiani S.p.A, Via Calestano 146 Poggio S. Ilario Baganza
100/L	Fontana Ermes S.P.A Sala Baganza (PR)
151/L	Leoncini Prosciutti SPA - Via Venezia, 136 33038 San Danielle (UD)
163/L	Montorsi Francesco & Figli S.r.A Via Venezia, 148 San Daneile del Friuli, Italy
167/L	Prosciuttifico San Francesco S.r.a. Via Grossardi, 43014 Medesano (PR)
205/L	Principie di san Daniele S.P.A Via Venezia 146, 33038 San Daniele (UD)
212/L	Leporati Prosciutti Langhirano SPA - Giarreto di Pastorello, 29, Langhirano (PR)
240/L	Sal. Goldoni Domenico & C s.p.a Via Roma, 50
316/L	Tanara Giancarlo S.P.A Via Fanti d'Italia n. 73, Langhirano (PR)
335/L	CIM Alimentari S.P.A Via Martiri della Liberta, Langhirano)PR)
350/L	Salumificio Goldoni Domenico & C S.r.A Via A. Banzola 2, 43013, Langhirano (PR)
357/L	Parmacotto S.P.A Via S. Vitale 35 Sala Baganza (PR)
374/L	Ambrosalumi S.r.l Via Marconi, n. 3, Langhirano (PR)
412/L	Crudi d'Italia spa - Via S. Vitale 94 Sala Baganza (PR), Langhirano (PR)
434/L	EFFE Italia SRL - Lesignano Bagni (PR)
442/L	Levoni S.P.A Via Aonedis, 9 3308 San Daniele (UD)
476/L	Gielle S.P.A Via Fanti d'Italia n. 61/A, Langhirano (PR)
479/L	Martelli F.Ili S.P.A Via Fratelli Cervi n. 10, Cascinapiano di Langhirano (PR)
480/L	Prosciuttificio IL Mulino S.P.A Capoponte di Tizzano Val Parma, Langhirano (PR)
498/L	San Nicola Prosciuttificio Del Sole S.P.A Corniglio Langhirano (PR)
513/L	Italfine S.R.L Via Provinciale, 46, Beduzzo Di Corniglio (PR)
514/L	Grandi Salumifici Italiani spa Via Guerci, 4 Cascinapiano di Langhirano (PR)
515/L	Salumificio La Torre spa Strada della Torre n. 11
550/L	Casale S.P.A Via Montanara n. 33, Casale di Felino (PR)
567/L	Veroni Prosciutti S.P.A Via Fanti d'Italia n. 69, Langhirano (PR)
586/L	Filli Galloni S.P.A Via Martiri della Liberta, 17, Langhirano
587/L	Prosciuttificio Rovagnati S.R.I - Via S. Vitale, 118, Sala Baganza (PR)

FIGURE 3-13-2 List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants

606/L Prosciutificio Tre Stelle spa 613/L LA BADIA S.R.L Via Cavo 32, 43010 San Michele Cavana (PR) 615/L Ugo Annoni S.P.A Sala Baganza (PR) 615/L Ugo Annoni S.P.A Via Venezia 120, S. Daniele del Friuli (UD) 641/L Corte Emilia SRL 7, Langhirano (PR) 649/L Prosciuttificio Morgante S.P.A Via per Aonedis S. Daniele del Friuli (UD) 670/L Prosciutti DOC e G. S.r.l Via Verlinguer, 3 Langhirano (PR) 673/L Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio 683/L Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD) 688/L Al Ponte Prosciutti S.r.l Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti S.P Langhirano (PR) 779/L Prosciuttifico Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1226/L Ceriani S.p.A Via Galestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1360/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1426/L F.Illi Galloni S.P.A., Langhirano 1460/L Hayorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Gal		
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662/L Al Friuli S.P.A Via Venezia 120, S. Daniele del Friuli (UD) 641/L Corte Emilia SRL 7, Langhirano (PR) 649/L Prosciuttificio Morgante S.P.A Via per Aonedis S. Daniele del Friuli (UD) 670/L Prosciutti DOC e G. S.r.I Via Verlinguer, 3 Langhirano (PR) 673/L Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio 683/L Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD) 688/L Al Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 714/L Levoni S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a - Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A - Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti Srt - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Daniele del Friuli, UD 1019/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1157/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	613/L	LA BADIA S.R.L Via Cavo 32, 43010 San Michele Cavana (PR)
641/L Corte Emilia SRL 7, Langhirano (PR) 649/L Prosciuttificio Morgante S.P.A Via per Aonedis S. Daniele del Friuli (UD) 670/L Prosciutti DOC e G. S.r.I Via Verlinguer, 3 Langhirano (PR) 673/L Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio 683/L Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD) 688/L Al Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio Sandanielese S.R.L., San Michele Cavana 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1157/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	615/L	Ugo Annoni S.P.A Sala Baganza (PR)
649/L Prosciuttificio Morgante S.P.A Via per Aonedis S. Daniele del Friuli (UD) 670/L Prosciutti DOC e G. S.r.I Via Verlinguer, 3 Langhirano (PR) 673/L Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio 683/L Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD) 688/L Al Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 742/L Langhiranese Prosciutti Srl Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41//B Felino, Lesignano Bagni (PR) 1123/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	662/L	Al Friuli S.P.A Via Venezia 120, S. Daniele del Friuli (UD)
670/L Prosciutti DOC e G. S.r.I Via Verlinguer, 3 Langhirano (PR) 673/L Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio 683/L Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD) 688/L Al Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti Srl Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1123/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	641/L	Corte Emilia SRL 7, Langhirano (PR)
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683/LLuigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD)688/LAl Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR)702/LProsciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza713/LFerrarini S.p.a - Lesignano Bagni (PR)714/LLevoni S.P.A Lesignano Bagni (PR)720/LA&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD)736/LBizeta S.p.a Via Cascinapiano 4, Langhirano (PR)742/LGrandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR)758/LLanghiranese Prosciutti SrL - Langhirano (PR)770/LProsciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD)779/LBrendolan Prosciutti SPA - Langhirano (PR)841/LOALa Finice SRL (NOTE: Only for fat)908/LProsciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD1019/LProsciuttificio San Michele S.R.L., San Michele Cavana1036/LStagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano1156/LRoyal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR)1157/LGuiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza1217/LStagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR)11alyCeriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza1226/LCeriani S.p.A Via Bianchi, 10 Langhirano1346/LLavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza1549LBarilla G. R. Fratelli S.p.A., Via Mantova 166, Parma	670/L	Prosciutti DOC e G. S.r.l Via Verlinguer, 3 Langhirano (PR)
Al Ponte Prosciutti S.r.I Via Di Vittorio 13, Sala Baganza (PR) 702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 11223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma	673/L	Salumificio S. Prospero S. Prospero SRL, Localita Costa 2., 43020 Beduzzo di Corniglio
702/L Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza 713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1123/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T.S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	683/L	Luigi Ugolotti S.R.L. Via Jacopo Pirona, 15 Stabilimento Di s. Danielle del Fiuli (UD)
713/L Ferrarini S.p.a - Lesignano Bagni (PR) 714/L Levoni S.P.A Lesignano Bagni (PR) 720/L A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1123/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	688/L	Al Ponte Prosciutti S.r.l Via Di Vittorio 13, Sala Baganza (PR)
T14/L Levoni S.P.A Lesignano Bagni (PR) A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	702/L	Prosciuttifico di Boschetto Srl via S. Vitale 153, 43038 Sala Baganza
A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD) 736/L Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) 742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.l., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma F.Illi Galloni S.P.A., Langhirano	713/L	Ferrarini S.p.a - Lesignano Bagni (PR)
Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR) Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) Langhiranese Prosciutti SrL - Langhirano (PR) Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) Brendolan Prosciutti SPA - Langhirano (PR) La Finice SRL (NOTE: Only for fat) Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD Prosciuttificio San Michele S.R.L., San Michele Cavana Stagionature Furnagalli S.r.I., Via Martiri Bernini 32 Langhirano Stagionature Furnagalli S.r.L. Via del Torrante, 2 Sala Baganza (PR) Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza Ceriani S.p.A Via Bianchi, 10 Langhirano Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma F.Illi Galloni S.P.A., Langhirano	714/L	Levoni S.P.A Lesignano Bagni (PR)
742/L Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR) 758/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	720/L	A&B Prosciutti S.P.A Via Aonedis S. Daniele del Friuli (UD)
T58/L Langhiranese Prosciutti SrL - Langhirano (PR) 770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	736/L	Bizeta S.p.a Via Cascinapiano 4, Langhirano (PR)
770/L Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD) 779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Furnagalli S.r.l., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.l. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	742/L	Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR)
779/L Brendolan Prosciutti SPA - Langhirano (PR) 841/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	758/L	Langhiranese Prosciutti SrL - Langhirano (PR)
B41/LOA La Finice SRL (NOTE: Only for fat) 908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Furnagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	770/L	Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD)
908/L Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD 1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.l., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	779/L	Brendolan Prosciutti SPA - Langhirano (PR)
1019/L Prosciuttificio San Michele S.R.L., San Michele Cavana 1036/L Stagionature Fumagalli S.r.I., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	841/LOA	La Finice SRL (NOTE: Only for fat)
1036/L Stagionature Fumagalli S.r.l., Via Martiri Bernini 32 Langhirano 1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) ltaly 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.l. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	908/L	Prosciuttificio Sandanielese S.R.L., San Daniele del Friuli, UD
1156/L Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR) 1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1019/L	Prosciuttificio San Michele S.R.L., San Michele Cavana
1157/L Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza 1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1036/L	Stagionature Fumagalli S.r.l., Via Martiri Bernini 32 Langhirano
1217/L Stagionature Prosciutti del Torrione S.R.L. Via Verdi 41/B Felino, Lesignano Bagni (PR) 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1156/L	Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR)
Italy 1223/L Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza 1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1157/L	Guiseppe Citterio Salumificio S.P.A., Via Damenti, Poggio S liaro, Sala Baganza
1226/L Ceriani S.p.A Via Bianchi, 10 Langhirano 1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1217/L	
1346/L Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza 1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1223/L	Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza
1549L Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma 1626/L F.Illi Galloni S.P.A., Langhirano	1226/L	Ceriani S.p.A Via Bianchi, 10 Langhirano
1626/L F.Illi Galloni S.P.A., Langhirano	1346/L	Lavorazione Salumi Tipici L.A.S.T S.r.I. Sala Baganza
	1549L	Barilla G. eR. Fratelli S.p.A., Via Mantova 166, Parma
1759/L Martelli F. Illi S.P.A. Via S. Vitale 17/A Sala Barganza (PR)	1626/L	F.Illi Galloni S.P.A., Langhirano
	1759/L	Martelli F. Illi S.P.A. Via S. Vitale 17/A Sala Barganza (PR)
1950/L Ruliano S.P.A. Strada Riano, 98-430101 Riano di Langhirano (PR)	1950/L	Ruliano S.P.A. Strada Riano, 98-430101 Riano di Langhirano (PR)
1907/L F.Lli Tanzi S.P.A. Via A. Moro 1/a	1907/L	F.Lli Tanzi S.P.A. Via A. Moro 1/a
2002/L Selva Alimentari S.P.A Via Aonedis SSNN San Daniele, Friuli (UD)	2002/L	Selva Alimentari S.P.A Via Aonedis SSNN San Daniele, Friuli (UD)

FIGURE 3-13-2 List of APHIS-Approved Italian Prosciutto (Ham) Processing Plants (continued)

Cured and Dried Swine Meat

List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants

Diamet No.	Name (Address
Plant Number	Name/Address
23/L	B&B S.R.L., Via Fanti d'Italia, 1-43013 Langhirano (PR) Italy
25/L	Pio Tosini Industrial Prosciutti S.P.A Via Fanti d'Italia, n. 23, Langhirano (PR)
58/L	Crudi d Italia S.P.A (Prosciuttificio S. Vitale Di Luppi s.p.a.) - San Vitale, 124 - (PR)
90/L	Greci & Folzani S.P.A., - via Calestrano 56/A, 43035 Felino (PR), Italy
96/L	Ceriani S.p.A, Via Calestano, 146 Poggio S Ilario Baganza
100/L	Fontana Ermes S.P.A., Sala Baganza (PR)
151/L	Leoncini Prosciutti S.O.A Via Venezia, 136 33038 San Daniele (UD)
155/L	La Felinese Salumi S.P.A., Pelino
167/L	Prosciuttifico San Francesco S.p.a. Via Grossardi, 43014 Medesano (PR)
205/L	Principie di san Daniele S.P.A Via Venezia 146, 33038 SanDaniele (UD)
212/L	Leporati Prosciutti Langhirano S.P.A Giarreto di Pastorello, 29, Langhirano (PR)
316/L	Tanara Giancarlo S.P.A Via Fanti d'Italia n. 73, Langhirano (PR)
335/L	CIM Alimentari S.P.A Via Martiri della Liberta, Langhirano (PR)
357/L	Parmacotto S.P.A Via S. Vitale 35 Sala Baganza (PR)
412/L	Crudi d'Italia S.P.A., Via San Vitale, 94, 43040 S. Vitale Baganza (PR), Italy
442/L	Levoni S.P.A Via Aonedis, 9 3308 San Daniele (UD)
480/L	Prosciuttificio IL Mulino S.P.A. Capoponte 46 Tizzano Val Parma (PR)
498/L	San Nicola Prosciuttificio Del Sole S.P.A Corniglio Langhirano (PR)
513/L	Italfine S.R.L Via Provinciale, 46, Beduzzo Di Corniglio (PR)
515/L	Salumificio La Torre SPA Strada della Torre n. 11
516/L	Giuseppe Citterio Salumificio S.P.A Langhirano (PR), Italy
550/L	Casale S.P.A., Via Montanara, 33-43030 Casale di Felino (PR), Italy
586/L	Filli Galloni S.P.A Via Martiri della Liberta, 17, Langhirano
596/L	Soliani S.r.A., Langhirano
702/L	Prosciuttificio di Boschetto S.R.L. Via S. Vitale 13 Sala Barganza (PR)
713/L	Ferrarini S.p.a, Lesignano Bagni (PR)
714/L	Levoni S.P.A Lesignano Bagni (PR)
732/L	Disossatura Reverberi S.r.L., Langhirano
736/L	Bizela - Via Cascinapiano 4, Langhirano (PR)
739/L	Balugani S.R.L., Catelunovo Rangone
742/L	Grandi Sallimifici Italiani S.P.A Via Guerci 4, Cascinapiano di Langhirano (PR)
744/L	Parmacotto S.P.A. Via Conforti 21-43100 Parma
ELOUIDE 0 40 0 11	at of ADUIC Approved Italian Procedutto (Ilam) Debaning Plants

FIGURE 3-13-3 List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants

758/L	Langhiranese Prosciutti SrL - Langhirano (PR)
770/L	Prosciuttificio Picaron di Bassi E Ponte SNC - Via Ragogna, 1 33038 San Daniele (UD)
978/L	Ce. Se. Pro SRL - via Jacopo Pirona, 33030 San Daniele, Italy
1156/L	Royal Prosciutti, S.R.L. Via del Torrante, 2 Sala Baganza (PR)
1157/L	Giusepe Citterio Salumificio S.P.A., S. Ilario Baganza
1223/L	Ceriani S.p.A Via Calestano 144 Poggio S. Ilario Baganza
1907/L	F.LIIi Tanzi S.P.A., Via A. Moro 1/a
2072/L	Disosso San Carlo S.r.l., Langhirano, (PR)

FIGURE 3-13-3 List of APHIS-Approved Italian Prosciutto (Ham) Deboning Plants (continued)

List of APHIS-Approved Italian Prosciutto (Ham) Slicing Plants

Plant Number	Name/Address		
23/L	B&B S.R.L., Via Fanti d'Italia, 1-43013 Langhirano (PR) Italy		
96/L	Ceriani S.p.A, Via Calestano, 146 Poggio S Ilario Baganza		
100/L	Fontana Ermes S.P.A., Sala Baganza (PR)		
151/L	Leoncini Prosciutti S.O.A Via Venezia, 136 33038 San Daniele (UD)		
205/L	Principie di san Daniele S.P.A Via Venezia 146, 33038 SanDaniele (UD)		
212/L	Leporati Prosciutti Langhirano S.P.A Giarreto di Pastorello, 29, Langhirano (PR)		
335/L	CIM Alimentari S.P.A Via Martiri della Liberta, Langhirano (PR)		
412/L	Crudi d'Italia S.P.A., Via San Vitale, 94, 43040 S. Vitale Baganza (PR), Italy		
480/L	Prosciuttificio IL Mulino S.P.A. Capoponte 46 Tizzano Val Parma (PR)		
516/L	Giuseppe Citterio Salumificio S.P.A Langhirano (PR), Italy		
550/L	Casale S.P.A., Via Montanara, 33-43030 Casale di Felino (PR), Italy		
702/L	Prosciuttificio di Boschetto S.R.L. Via S. Vitale 13 Sala Barganza (PR)		
713/L	Ferrarini S.p.a, Lesignano Bagni (PR)		
744/L	Parmacotto S.P.A. Via Conforti 21-43100 Parma		
978/L	Ce. Se. Pro SRL - via Jacopo Pirona, 33030 San Daniele, Italy		
1157/L	Giusepe Citterio Salumificio S.P.A., S. Ilario Baganza		
1158/L	S.I.A. Centro Affettamento di Parma S.r.I.		
1907/L	F.Llli Tanzi S.P.A., Via A. Moro 1/a		
FIGURE 3-13-4 List of APHIS-Approved Italian Prosciutto (Ham) Slicing Plants			

Cured and Dried Pork Products from Spain

TABLE 3-13-21 Cured and Dried Pork Products from Spain

If the importation is:	And the pork is:	And the importation is:	And the product is:	And:	Then:				
Cured and dried pork	Of Spanish origin and cured and			Is appropriately certified ¹	REFER TO FSIS				
product from Spain	dried in Spain	From on Clicad Covers	Lacks certification ¹	REFUSE ENTRY					
	Of Spanish origin or other than	From an approved	Sliced Serrano ham	Is appropriately certified ^{2 and 3}	REFER TO FSIS				
	Spanish origin and cured and dried in Spain Rot from an approved	`	(see	and (see		Lacks certification ^{2 and 3}	REFUSE ENTRY		
			Other than slice Serrano ham			riguic 3-13-3)	Other than sliced Serrano ham	Is appropriately certified ^{2 and 4 OR 2 and 5}	REFER TO FSIS
						Lacks certification ^{2 and 4 AND} 2 and 5	REFUSE ENTRY		
			Is appropriately certified ^{2 and 5}	REFER TO FSIS					
		establishment	-	Lacks certification ^{2 and 5}	REFUSE ENTRY				

- 1 Accompanied by an Official Spanish Health Inspection Certificate for Meat Food Products (see Figure G-1-40)
- 2 Accompanied by an Official Spanish Health Inspction Certificate that complies with 9CFR§327.4(b) [stating:"I hereby certify that the meat food products herein described were derived from livestock which received ante-mortem and post-mortem veterinary inspections at time of slaughter in plants certified for importation of their products into the United States, were handled in a sanitary manner, and were prepared under the continuous supervision of an inspector under control of the national meat inspection system and that said meat food products are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are otherwise in compliance with requirements equivalent to those in the Federal Meat Inspection Act and said regulations. I further certify that all products herein described that are prepared customarily to be eaten without cooking and contain muscle tissue of pork were treated for destruction of trichinae as prescribed in §318.10 of the Meat Inspection Regulations of the U.S. Department of Agriculture."]
- 3 Accompanied by Spanish Certificate C (see Figure G-1-49)
- 4 Accompanied by Spanish Certificate A (see Figure G-1-47)
- 5 Accompanied by Spanish Certificate B (see Figure G-1-52)

Cured and Dried Swine Meat

List of APHIS-approved Spanish Serrano Ham Processing Plants

Plant Number	Name/Address
14	Compofrio S.A Torrijos (Toledo)
20	Redondo Iglesias S.A. Vtiel (Valencia)
22	Jamones Burgaleses, S.A. 09007-Burgos, Espana
24	Industrias Carnicas El Rasillo S.A.
25	Jamcal Almentacion, S.A. Poligono Agroalimentario, Parcela 3 44200 Calamocha, Teruel

FIGURE 3-13-5 List of APHIS-approved Spanish Serrano Ham Processing Plants

Cured and Dried Swine Meat from a Country or Region Affected with CSF That is a Member State of the APHIS-defined EU CSF Region Other than Italy or Spain

TABLE 3-13-22 Cured and Dried Swine Meat from a Country or Region Affected with CSF That is a Member State of the APHIS-defined EU CSF Region Other than Italy or Spain

If the importation is:	And the country or region of export is:	And is:	And the importation:	Then:
Cured and dried swine meat	Affected with CSF	Member State of the APHIS-defined EU CSF region ¹ other than Italy	Is appropriately certified ^{2 or 3}	REFER to FSIS
		or Spain	Lacks the appropriate certification ^{2 and 3}	REFUSE ENTRY

¹ Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products must not have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, except for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State

- The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products must not have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR\$94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- The swine from which the pork or pork products were derived must not have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described
- No equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do not meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones have been completely removed in the region of origin
 - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

AND either one below, but not both:

- ◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration
- The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
 - ❖ The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
 - The numbers of the seals used were entered on the meat inspection certificate of the CSF free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9CFR§94.9(c)(1)(i), (ii), or (iii)

Cured and Dried Swine Meat from Mexico



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-23 Cured and Dried Swine Meat from Mexico

If the importation is:	And the Mexican State of export is:	And the importation is:	And:	Then:
Cured and	Baja California	Bone in or	Is appropriately certified 1 or 2	REFER to FSIS
dried swine meat	Baja California Sur Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	boneless	Lacks certification ^{1 and 2}	REFUSE ENTRY
	State other than listed above	Bone in		REFUSE ENTRY
		Boneless	Is appropriately certified ²	REFER to FSIS
			Lacks certification ²	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2
 - ◆ The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region

- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ All bones have been completely removed in the region of origin
 - ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

AND either one below, but not both:

◆ The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration

OR

- The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
 - ◆The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
 - ◆The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9CFR§94.9(c)(1)(i), (ii), or (iii)

Cured and Dried Swine Meat

Cured and Dried Swine Meat from a Country or Region Affected with CSF Other Than a Member State of the APHIS-defined EU CSF Region or Mexico

TABLE 3-13-24 Cured and Dried Swine Meat from a Country or Region Affected with CSF Other Than a Member State of the APHIS-defined EU CSF Region or Mexico

If the importation is:	And the country or region of export is:	And the importation is:	And:	Then:
Cured and dried swine	Affected with CSF Other than a	Bone-in	_	REFUSE ENTRY
meat	Member State of the APHIS-defined EU CSF region ¹ or Mexico	Boneless	Is appropriately certified ²	REFER to FSIS
			Lacks certification ²	REFUSE ENTRY

- 1 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ▶ All bones have been completely removed in the region of origin
 - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

AND either one below, but not both:

 The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration

OR

- The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
 - The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
 - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9CFR§94.9(c)(1)(i), (ii), or (iii)

Cured and Dried Swine Meat from a Country or Region Affected With FMD

TABLE 3-13-25 Cured and Dried Swine Meat from a Country or Region Affected with FMD

If the importation is:	And the country or region of export is:	And the importation is:	And:	Then:
Cured and dried swine	Affected with FMD	Bone-in	-	REFUSE ENTRY
meat		Boneless	Is appropriately certified ¹	REFER to FSIS
			Lacks certification ¹	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ All bones were completely removed in the region of origin
 - The meat was held in an unfrozen, fresh condition, for at least 3 days immediately following the slaughter of the animals from which it was derived
 - ◆ The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does not exceed 2.25 to 1

Cured and Dried Swine Meat from a Country or Region Affected with SVD

TABLE 3-13-26 Cured and Dried Swine Meat from a Country or Region Affected with SVD

If the importation is:	And the country or region of export is:	And the importation is:	And:	Then:
Cured and dried swine meat	Affected with SVD	Bone-in		REFUSE ENTRY
		Boneless	Is appropriately certified ¹	REFER to FSIS
			Lacks certification ¹	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones have been completely removed, either in the region of origin or in the region where the pork or pork products are processed; and
 - ◆ Such pork or pork products have been accompanied from the swine vesicular disease free region of origin to the processing establishment in the swine vesicular disease infected region by a certificate signed by an official of the national government of the swine vesicular disease free region specifying that the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9CFR§94.12(a) as free of swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate: and
 - The container seals were found intact and free of any evidence of tampering on arrival at the processing establishment in the swine vesicular disease infected region by a national veterinary inspector of that region; and
 - The processing establishment from which the pork or pork product was shipped to the United States does not receive or process
 any live swine, and uses only pork or pork products which originate in regions listed in 9CFR§94.12(a) as free of swine vesicular
 disease; and
 - ◆ That such establishment processes all such pork or pork products in accordance with 9CFR§94.12(b)(1)(i), (ii), (iii), or (iv)

Cured and Dried Swine Meat from a Country or Region Considered CSF/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-27 Cured and Dried Swine Meat from a Country or Region Considered CSF/SR

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	CSF/SR	Is appropriately certified ^{1 or 2}	REFER to FSIS
		Lacks certification ^{1 and 2}	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2
 - The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have never been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have not transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national government of that region

Cured and Dried Swine Meat

- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones have been completely removed in the region of origin.
 - The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived

AND either one below, but not both:

 The meat was thoroughly cured and fully dried for not less than 90 days so that it is shelf stable without refrigeration

OR

- The meat was thoroughly cured and fully dried for not less than 45 days so that the product is shelf stable without refrigeration and the dried and cured product is accompanied to the processing establishment by a certificate of an official of the national government of a CSF-free region, which specifies that:
 - The pork involved originated in that CSF-free region and was consigned to a processing establishment in [name of country or region not CSF-free], in a closed container sealed by the national veterinary authorities of the CSF-free region by seals of a serially numbered type
 - ❖ The numbers of the seals used were entered on the meat inspection certificate of the CSF-free region which accompanied the shipment from such CSF-free region; and, the container seals were found intact and free of any evidence of tampering on arrival at the processing establishment by a national veterinary inspector; and, the processing establishment from which the dried and cured product is shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originates in regions listed as CSF free and processes all such pork or pork products in accordance with 9CFR§94.9(c)(1)(i), or (iii)

Cured and Dried Swine Meat from a Country or Region Considered FMD/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-28 Cured and Dried Swine Meat from a Country or Region Considered FMD/SR

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	FMD/SR	Is appropriately certified ^{1 or 2}	REFER to FSIS
		Lacks certification ^{1 and 2}	REFUSE ENTRY

- A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or
 - The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, except in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has never been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones were completely removed in the region of origin
 - The meat was held in an unfrozen, fresh condition, for at least 3 days immediately following the slaughter of the animals from which it was derived
 - The meat was thoroughly cured and fully dried to the extent that it is shelf stable without refrigeration (thoroughly dried means to the extent that the water-to-protein ratio in the wettest portion of the product does not exceed 2.25 to 1

Cured and Dried Swine Meat from a Country or Region Considered SVD/SR



Pork and pork products from countries or regions designated as CSF/SR, FMD/SR, or SVD/SR may make entry with EITHER certification statements that meet SR requirements OR with certification statements that meet the requirements of countries or regions affected with CSF, FMD, or SVD.

TABLE 3-13-29 Cured and Dried Swine Meat from a Country or Region Considered SVD/SR

If the importation is:	And the country or region of export is:	And the importation:	Then:
Cured and dried swine meat	SVD/SR	Is appropriately certified ^{1 or 2}	REFER to FSIS
		Lacks certification ^{1 and 2}	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The slaughering establishment is not permitted to receive animals that originated in, or have ever been in a region listed in 9§CFR94.12(a) as a region in which swine vesicular disease is considered to exist
 - ◆ The slaughtering establishment is not permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9§CFR 94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section
- 2 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - All bones have been completely removed, either in the region of origin or in the region where the pork or pork products are
 processed; and
 - ◆ Such pork or pork products have been accompanied from the swine vesicular disease free region of origin to the processing establishment in the swine vesicular disease infected region by a certificate signed by an official of the national government of the swine vesicular disease free region specifying that the pork or pork product involved originated in that region and the pork or pork product was consigned to a processing establishment in [region not listed in 9CFR§94.12(a) as free of swine vesicular disease], in a closed container sealed by the national veterinary authorities of the swine vesicular disease free region of origin by seals of a serially numbered type, and the numbers of these seals shall be entered on this certificate: and
 - The container seals were found intact and free of any evidence of tampering on arrival at the processing establishment in the swine vesicular disease infected region by a national veterinary inspector of that region; and
 - The processing establishment from which the pork or pork product was shipped to the United States does not receive or process any live swine, and uses only pork or pork products which originate in regions listed in 9CFR§94.12(a) as free of swine vesicular disease: and
 - ◆ That such establishment processes all such pork or pork products in accordance with 9CFR§94.12(b)(1)(i), (ii), (iii), or (iv)

Fresh (Chilled or Frozen) Swine Meat



TABLE 3-13-30 Fresh (Chilled or Frozen) Swine Meat

If the importation is:	And the country or region of export is:	And is:	Then:
Fresh (chilled or frozen) swine meat	Free from ASF, CSF, FMD, and SVD		GO to Table 3-13-31
	Affected with ASF, FMD, or SVD		REFUSE ENTRY
	Affected with CSF	Mexico	GO to Table 3-13-32
		Member State of APHIS-defined EU CSF region ¹	GO to Table 3-13-34
		Other than listed above	REFUSE ENTRY
	CSF/SR		GO to Table 3-13-33
	FMD/SR	>	GO to Table 3-13-35
	SVD/SR		GO to Table 3-13-36

¹ Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)

Fresh (Chilled or Frozen) Swine Meat from a Country or Region that is Free from ASF, CSF, FMD, and SVD



TABLE 3-13-31 Fresh (Chilled or Frozen) Swine Meat from a Country or Region that is Free from ASF, CSF, FMD, and SVD

If the importation is:	And the country or region of export is:	And the importation:	And:	Then:
Fresh (chilled and frozen)	Free from ASF, CSF, FMD, and	Transited a country affected with FMD	Has met transit requirements ¹	REFER to FSIS
swine meat	swine meat SVD		Has not met transit requirements ¹	REFUSE ENTRY
		Did not transit a country affected with FMD	-	REFER to FSIS

- 1 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
 - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
 - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate which accompanies the meat
 - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS
 representative to be intact, and the representative finds that there is no evidence indicating that
 any seal has been tampered with
 - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

Fresh (Chilled or Frozen) Swine Meat from Mexico



TABLE 3-13-32 Fresh (Chilled or Frozen) Swine Meat from Mexico

If the importation is:	And Mexican state of export is:	And the importation:	And:	And:	Then:
Fresh (chilled or frozen) Baja California Sur Swine meat Campeche Chihuahua Nayarit Quintana Roo Sinaloa Sonora or Yucatan	Baja California Sur	Is appropriately cer tified ¹	Transited any other Mexican States	Has met transit requirements ²	REFER to FSIS
	Chihuahua			Has not met transit requirements ²	REFUSE ENTRY
	Quintana Roo Sinaloa		Did not transit any other Mexican States	-	REFER to FSIS
	L	Lacks the certification ¹		•	REFUSE ENTRY
	State other than listed above			•	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF, and were slaughtered in such a region at a federally-inspected slaughter plant that is under the direct supervision of a full-time, salaried veterinarian of the national government of that region, and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.), and the regulations in 9CFR§327.2
 - ◆ The pork or pork products were derived from swine that have **not** lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have **never** been commingled with pork or pork products that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have **not** transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in a federally-inspected processing plant that is under the direct supervision of a full-time, salaried veterinary official of the national government of that region
- 2 If the pork transited any other Mexican States or CSF-affected regions, then the pork **must** have been sealed in Baja California, Baja California Sur, Campeche, Chihuahua, Nayarit, Quintana Roo, Sinaloa, Sonora, or Yucatan by Mexican government officials, with serially-numbered seals recorded on accompany documents. The seals **must** be intact on arrival in at the U.S. port.

Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR



TABLE 3-13-33 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered CSF/SR

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
Fresh CSF/SR (chilled and frozen) swine meat	Is appropriately certified ¹	Transited a country affected	Has met transit requirements ²	REFER to FSIS	
			with FMD	Has not met transit requirements ²	REFUSE ENTRY
			Did not transit a country affected with FMD		REFER to FSIS
		Lacks certification ¹		-	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - ◆ The pork or pork products were derived from swine that were born and raised in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF and were slaughtered in such a region at a federally inspected slaughter plant that is under the direct supervision of a full-time salaried veterinarian of the national government of that region and that is eligible to have its products imported into the United States under the Federal Meat Inspection Act (21 U.S.C. 601 et seq.) and the regulations in 9CFR§327.2
 - The pork or pork products were derived from swine that have not lived in a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - ◆ The pork or pork products have **never** been commingled with pork or pork that have been in a region that is designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF
 - The pork or pork products have **not** transited through a region designated in 9CFR§94.9 and 9CFR§94.10 as affected with CSF unless moved directly through the region to their destination in a sealed means of conveyance with the seal intact upon arrival at the point of destination
 - If processed, the pork or pork products were processed in a region designated in 9CFR§94.9 and 9CFR§94.10 as free of CSF in
 a federally inspected processing plant that is under the direct supervision of a full-time salaried veterinary official of the national
 government of that region
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
 - The meat is placed in the transporting carrier in a hold, compartment, or, if the meat is containerized, in a container which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
 - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate
 which accompanies the meat
 - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the
 representative finds that there is no evidence indicating that any seal has been tampered with
 - ◆ The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

Fresh (Chilled or Frozen) Swine Meat from a Member State of the APHIS-defined EU CSF region



If the importation is break-bulk cargo, then all seals **must** be checked at the first port of arrival.

TABLE 3-13-34 Fresh (Chilled or Frozen) Swine Meat from a Member State of the APHIS-defined EU CSF Region

If the importation is:	And is from a country or region of origin is:	And is from:	And the importation:	Then:
Fresh (chilled or frozen) swine meat Member State of the APHIS-defined EU CSF region ¹	APHIS-defined EU CSF	Spain	Is appropriately certified ²	REFER to FSIS
		Lacks certification ²	REFUSE ENTRY	
		Other than Spain	Is appropriately certified ³	REFER to FSIS
			Lacks certification ³	REFUSE ENTRY

- 1 Currently the "APHIS-defined EU CSF region" is considered a single region of low risk for CSF. The APHIS-defined EU CSF region is comprised of the European Union Member States of Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, Italy, Latvia, Lithuania, Luxembourg, the Netherlands, Poland, Portugal, Republic of Ireland, Spain, Sweden, and the United Kingdom (England, Scotland, Wales, the Isle of Man, and Northern Ireland)
- 2 Accompanied by Spanish Official Meat Inspection Certificate for Fresh Meat and Meat Byproducts (Ref.: ASE-755, 02/08) (see Figure G-1-56)
- 3 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:

The pork or pork products **must not** have been derived from swine that were in any of the following regions, unless the swine were slaughtered after the periods described:

Any region when the region was classified in 9CFR§94.9(a) and 9CFR§94.10(a) as one in which CSF is known to exist, **except** for the APHIS-defined EU CSF region; OR a restricted zone in the APHIS-defined EU CSF region established because of detection of classical swine fever in domestic swine, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of the APHIS-defined EU CSF region Member State or until 6 months following depopulation of the swine on affected premises in the restricted zone and the cleaning and disinfection of the last affected premises in the zone, whichever is later; OR a restricted zone in the APHIS-defined EU CSF region established because of the detection of classical swine fever in wild boar, from the time of detection until the designation of the zone as a restricted zone is removed by the competent veterinary authority of an APHIS-defined EU CSF region Member State

- The pork or pork products **must not** have been commingled with pork or pork products derived from other swine that were in any of the regions or zones described 9CFR§94.24, unless the other swine were slaughtered after the periods described. Additionally, the pork and pork products **must not** have been derived from swine that were commingled with other swine that were in any of the regions or zones described in 9CFR§94.24, unless the swine from which the pork or pork products were derived were slaughtered after the periods described
- The swine from which the pork or pork products were derived **must not** have transited any region or zone described in 9CFR§94.24, unless the swine were moved directly through the region or zone described in a sealed means of conveyance with the seal determined to be intact upon arrival at the point of destination, or unless the swine were slaughtered after the periods described.
- **No** equipment or materials used in transporting the swine from which the pork or pork products were derived from the farm of origin to the slaughtering establishment may have been used previously for transporting swine that do **not** meet the requirements of this section, unless the equipment and materials have first been cleaned and disinfected

Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR



TABLE 3-13-35 Fresh (Chilled or Frozen) Swine Meat from a Country or Region Considered FMD/SR

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
certified ¹ Lacks	FMD/SR	appropriately	Transited a country affected	Has met transit requirements ²	REFER to FSIS
	certified'	with FMD	Has not met transit requirements ²	REFUSE ENTRY	
		Did not transit a country affected with FMD	-	REFER to FSIS	
		Lacks certification ¹		—	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughtering establishment is **not** permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in a region listed in §94.1(a) as a region affected with rinderpest or foot-and-mouth disease
 - ◆ The slaughtering establishment is **not** permitted to receive meat or other animal products derived from ruminants or swine which originated in such a rinderpest or foot-and-mouth disease-affected region, or meat or other animal products from a rinderpest and foot-and-mouth disease-free region transported through a rinderpest or foot-and-mouth disease-affected region, **except** in containers sealed with serially-numbered seals of the national government of the non-affected region of origin
 - ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of rinderpest and foot-and-mouth disease and the meat or other animal product has **never** been in any region in which rinderpest or foot-and-mouth disease existed
 - The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions contained in this certificate
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
 - The meat is placed in the transporting carrier in a hold, compartment of, if the meat is containerized, in a container that which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
 - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate
 which accompanies the meat
 - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the representative finds that there is no evidence indicating that any seal has been tampered with
 - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

Fresh (Chilled or Frozen) Swine Meat From a Country or Region Considered SVD/SR



TABLE 3-13-36 Fresh (Chilled or Frozen) Swine Meat From a Country or Region Considered SVD/SR

If the importation is:	And the country or region of export is:	And the importation:	And:	And:	Then:
Fresh (chilled and frozen) swine meat	SVD/SR	Is appropriately certified ¹	Transited a country affected with FMD	Has met transit requirements ²	REFER to FSIS
				Has not met transit requirements ²	REFUSE ENTRY
			Did not transit a country affected with FMD		REFER to FSIS
		Lacks certification ¹		—	REFUSE ENTRY

- 1 A meat inspection certificate prescribed in 9CFR§327.4, and additional certification (placed on the foreign meat inspection certificate or contained in a separate document) that states:
 - The slaughering establishment is **not** permitted to receive animals that originated in, or have ever been in a region listed in 9CFR§94.12(a) as a region in which swine vesicular disease is considered to exist
 - ◆ The slaughtering establishment is **not** permitted to receive pork derived from swine which originated in such a region of pork from swine from a swine vesicular disease free region which has been transported through a region where swine vesicular disease is considered to exist, except pork which was transported in containers sealed with serially-numbered seals of the national government of a region of origin listed in 9CFR§94.12 as a region considered free of the disease
 - The pork has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner that precludes its being commingled or otherwise coming in contact with pork or pork products that have not been handled in accordance with the requirements of this section
- 2 If during shipment to the United States, the meat enters a port or otherwise transits a region where FMD exists, it may be imported provided that all of these conditions are met:
 - ◆ The meat is placed in the transporting carrier in a hold, compartment of, if the meat is containerized, in a container that which was sealed in the region of origin by an official of such region with serially numbered seals approved by APHIS
 - The serial numbers of the seals used to seal the hold, compartment, or container are recorded on the foreign inspection certificate
 which accompanies the meat
 - Upon arrival of the carrier in the United States port of arrival, the seals are found by an APHIS representative to be intact, and the
 representative finds that there is no evidence indicating that any seal has been tampered with
 - The meat is found by an authorized inspector to be represented on the foreign meat inspection certificate

Reference: Foreign Origin Meat and Meat Products, Swine Fresh (Chilled or Frozen) Swine Meat