

1. Meat Inspection systems approved:

- 1.1. beef and veal, slaughter, cutting, deboning and offal, natural salted animal intestinal casings #
 - 1.2. lamb, mutton and goat, slaughter, cutting, deboning and offal, natural salted animal intestinal casings #
 - 1.3. farmed ruminant game, slaughter, cutting, deboning and offal, natural salted animal intestinal casings #
 - 1.4. pork and farmed wild boar slaughter, cutting, deboning and offal, natural salted animal intestinal casings #
 - 1.5. poultry and farmed feathered game, slaughter, cutting, deboning and offal - (subject to CFIA** poultry post-mortem procedure) #
 - 1.6. rabbit, slaughter, cutting, deboning and offal #
 - 1.7. ratites - ostrich, emu, rhea slaughter, cutting, deboning and offal #
 - 1.8. equine, slaughter, cutting, deboning and offal
 - 1.9. processing - comminuting, formulating, curing, cooking and canning #
- N.B. The pork meat and meat products, imported into Spain for manufacture of all types of pork meat products for export to Canada must originate from CFIA** approved establishments and must be accompanied by health certificates bearing the same attestations as if the pork meat and meat products were to be imported directly to Canada. These health certificates must be kept on file for verification purposes at the Spanish establishments together with copies of the corresponding certificates certifying pork meat products for export to Canada. The pork meat and meat products imported into Spain must originate from a country or zone*** recognized by the CFIA** free of Foot and mouth disease (FMD), classical swine fever (CSF), African swine fever (ASF) and swine vesicular disease (SVD).

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

- 2.1. fresh meat and raw processed meat products (raw frozen or chilled)
 - 2.1.1. all meat products derived from ruminants of Spanish origin, including natural salted intestinal casings - BSE - importation not allowed
 - #2.1.2. meat and meat products derived from pigs, including farmed wild boar - see 3.1. for additional required certification statements
 - 2.1.3. meat and meat products derived from horse - no animal health restrictions
 - 2.1.4. meat and meat products derived from poultry and all other birds - the country is not recognised by CFIA** as being free from END - import not allowed
 - 2.1.5. meat and meat products derived from rabbit - the country is not recognised by CFIA** as being free from rabbit haemorrhagic disease - import not allowed

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*** zone - only applies in situations where the CFIA** has made a formal zoning decision in relation to FMD, CSF, ASF or SVD.

- 2.2. heat treated meat products, other than shelf stable commercially sterile meat products packaged in hermetically sealed containers (cans and/or retortable pouches) and shelf stable dried soup-mix products, bouillon cubes and meat extract:
- 2.2.1. all meat products derived from ruminants of Spanish origin, including natural salted intestinal casings - BSE - importation not allowed
- #2.2.2. meat and meat products derived from pigs - see 3.1. for additional required certification statements
- 2.2.3. meat and meat products derived from horses - no animal health restrictions
- 2.2.4. meat and meat products derived from poultry and all other birds - the country is not recognised by CFIA** as being free from END - import not allowed
- 2.2.5. meat and meat products derived from rabbit - the country is not recognised by CFIA** as being free from rabbit haemorrhagic disease - import not allowed
- 2.3. non heat treated cured or dry cured meat products, dry cured ham (raw) -(i.e. Jamon Serrano):
- 2.3.1. all meat products derived from ruminants of Spanish origin, including natural salted intestinal casings - BSE - importation not allowed
- #2.3.2. meat and meat products derived from pigs - see 3.1. for additional required certification statements
- 2.4. commercially sterile, shelf stable meat products packaged in hermetically sealed containers (cans or retortable pouches) and shelf stable dried soup-mix products, bouillon cubes, meat extract:
- 2.4.1. all meat products derived from ruminants of Spanish origin, including natural intestinal casings - BSE - importation not allowed
- 2.4.2. all other, non-ruminant derived meat products from CFIA** approved sources - no animal health restrictions

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

- #3.1. For all pork meat products (fresh (frozen, chilled), cooked pork, pasteurized, canned, cured, boneless pork meat products, fermented dry and semi-dry pork meat products), other than commercially sterilized shelf stable meat products packaged in hermetically sealed containers (cans, retortable pouches) and dried soup-mix products, bouillon cubes and meat extract:

I hereby certify that / Par la présente je certifie que:

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

- 3.1.1 "have been in the country since birth or have been in the country for the last 90 days prior to slaughter / ont été dans le pays depuis leur naissance ou ont été dans le pays durant les 90 derniers jours précédant l'abattage; "
- 3.1.2. "have not been in contact within the last 90 days prior to slaughter with any animal from a country or zone*** that was not free of foot-and-mouth disease, swine vesicular disease, African swine fever and classical swine fever / n'ont pas été en contact durant les 90

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derniers jours précédant l'abattage avec tout animal d'un pays ou zone*** qui n'était pas exempt de fièvre aphteuse, maladie vésiculeuse du porc, peste porcine africaine et peste porcine classique; "

- 3.1.3 "every precaution was taken to prevent direct or indirect contact during the slaughter, processing and packaging of the meat with any animal product or by-product derived from animals of a lesser zoosanitary status / toutes les précautions furent prises afin de prévenir tout contact direct ou indirect durant l'abattage, la transformation et l'emballage de la viande avec tout produit ou sous-produit animal dérivé d'animaux de statut zoosanitaire moindre".

4. Additional certificates (documents) required:

- 4.1. None.

5. Establishments eligible for export to Canada:

- 5.1 list available on request

6. Specific import and final use conditions and restrictions:

- 6.1 None

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