

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
Code:	RL-162	Versie:	1.1.6	Datum:	07 december 2021
Eigenaar:	NVWA O&O, team Import & export				

Versie-geschiedenis		
Versie	Datum	Wijziging ten opzichte van vorige versie
1.1.4	16-08-2019	In augustus 2019 is de dekking van de eis over trichinella (verklaring 5 van het varkensvlees certificaat) aangepast.
1.1.5	02-11-2020	Zuid-Afrika heeft aangegeven dat in het certificaat van varkensvlees bij verklaring 6 aangegeven moet worden welke optie van toepassing is. Tevens is de lay-out van de instructie aangepast.
1.1.6	07-12-2021	Aanpassingen verklaringen 6 en 10 in de varkensvleescertificaten

1 DOEL EN TOEPASSINGSGEBIED

Deze instructie geldt voor het exporteren van vers kalfsvlees, vers varkensvlees en varkensdarmen naar Zuid-Afrika. De instructie beschrijft de voorwaarden die worden gesteld aan de invoer in Zuid-Afrika, de controles die de NVWA hiervoor moet uitvoeren, en de gegevens die het bedrijfsleven moet aanleveren aan de NVWA.

Over de certificeringseisen die gelden voor de export van de genoemde producten naar Zuid-Afrika zijn officiële bilaterale afspraken gemaakt. Deze afspraken zijn bindend, van deze afspraken kan dus niet worden afgeweken.

2 WETTELIJKE BASIS

2.1 EU-regelgeving

- Verordening (EG) nr. 178/2002
- Verordening (EG) nr. 852/2004
- Verordening (EG) nr. 853/2004
- Verordening (EU) 2017/625

2.2 Nationale wetgeving

- Wet Dieren

2.3 Overige

- Bilaterale afspraken tussen Zuid-Afrika en Nederland.

3 DEFINITIES

n.v.t.

4 WERKWIJZE

De export van vers kalfsvlees, vers varkensvlees en varkensdarmen naar Zuid-Afrika is toegestaan.

4.1 Vers kalfsvlees

- *Certificaat: zie bijlage 1*

Toelichting bij het certificaat:

Bedrijven die willen exporteren moeten zijn toegelaten door Zuid-Afrika en zijn opgenomen in het bedrijvenregistratiesysteem van de NVWA.

Algemeen voor het invullen van het certificaat in E-CertNL:

1. origine dier = het land waar het dier geboren is
2. origine vlees = het land waar het dier geslacht is
3. origine product = het land van export (= Nederland)

Verklaring 1:

Disease freedom:

- a) *The Netherlands has been officially declared free from foot and mouth disease (FMD) without vaccination by the World Organisation for Animal Health (OIE);*

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- b) *The Netherlands has also been officially declared free from rinderpest, Contagious Bovine pleuropneumonia, vesicular stomatitis, peste des petites ruminants, Lumpy skin disease and Rift Valley fever;*

Deel a) kan worden afgegeven op basis van OIE-regelgeving. Nederland is door de OIE officieel vrij verklaard van mond-en-klauwzeer.

Deel b) kan worden afgegeven na controle van de dierziektesituatie in Nederland. Informatie over de dierziektesituatie is [hier](#) te vinden.

Verklaring 2:

The veal described above was derived from calves which:

- were born, reared and slaughtered in The Netherlands or animals were legally imported from an EU member state and reared and slaughtered in The Netherlands;*
- originate from an area not subjected to restrictive measures concerning OIE listed diseases to the given species in accordance with EC and national eradication legislation;*
- were subjected to both ante- and post mortem veterinary inspection at the abattoir. The carcasses were found free from clinical signs of disease and the meat was unconditionally passed as safe and suitable for human consumption;*
- were slaughtered and the meat handled in an establishment approved by the EC and the South African Director Animal Health;*
- were slaughtered under official control and the meat is subjected to a residue monitoring and food hygiene programme supervised by the Dutch veterinary authorities;*
- were under the age of one year at the time of slaughter;*
- have been fed only with milk replacers, which did not contain tallow containing protein (insoluble impurities of more than 0.15% in weight) and derivatives made from this tallow, and/or have been fed with raw materials of plant origin;*
- were the offspring of parent animals in which no case of bovine spongiform encephalopathy (BSE) has been confirmed;*
- were identified by a permanent identification system enabling them to be traced back to the dam and herd of origin;*
- were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity or to a pithing process;*

De delen b), c), e), g), h), i) en j) kunnen worden afgegeven op basis van EU- en nationale regelgeving.

Deel a): Belanghebbende moet dit aantonen, via herkomstetikettering of bedrijfsprotocol.

Deel d): De lijst van bedrijven die door Zuid-Afrika toegelaten zijn, is opgenomen in het bedrijvenregistratiesysteem van de NVWA, module erkenningen, of is rechtstreeks opvraagbaar bij de NVWA, afdeling O&O, Team Import en Export.

Deel f): deze verklaring kan na controle worden afgegeven, bijvoorbeeld aan de hand van stallijsten.

Verklaring 3:

The veal is deboned and does not contain nervous and lymphatic tissues exposed during the deboning process, meat from the skull or vertebral column, mechanically separated meat, "specified risk material" (e.g. brain, spinal cord) or offal;

Deze verklaring kan na controle worden afgegeven.

Verklaring 4:

*All risk material has been completely removed in a manner to avoid contamination with de-boned meat and in accordance with Regulation (EC) no. 999/2001, which is equivalent to the OIE Terrestrial Animal Health Code and the OIE list of Specific Risk Material *;*

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

* Specific Risk Material: Tonsils, distal ileum, brains, eyes, spinal cord, skull and vertebral column

Verklaring 5:

The veal was produced in accordance with the requirements of the World Organisation for Animal Health (OIE) Code for meat from a country with a controlled BSE risk;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

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Verklaring 6:

During transport and before slaughter the animals did not come into contact with animals of a lesser disease status;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 7:

The meat was obtained in accordance with the conditions governing the slaughter and handling of meat in accordance with EC and national legislation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 8:

All carcasses, portions, packaging and wrapping bear the official stamp(s) of the abattoir/cutting plant(s) at which the animals were slaughtered and the meat was handled;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 9:

The meat was hygienically handled and transported according to internationally accepted standards.

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 10:

The meat was not subjected to ionising irradiation.

Deze verklaring is af te geven. Het doorstralen van vlees is niet toegestaan.

4.2 Vers varkensvlees

Voor de export van vers varkensvlees zijn twee mogelijkheden:

1. Vers varkensvlees waarvoor de eis geldt dat het verse varkensvlees na aankomst in Zuid-Afrika terstond verhit moet worden. Dit vlees kan geëxporteerd worden met het certificaat voor "restricted" varkensvlees.
2. Vers varkensvlees waarvoor geen verhittingseis in Zuid-Afrika geldt: "unrestricted" varkensvlees. Aan deze instructie is een bijlage toegevoegd met een lijst van vers varkensvlees dat als "unrestricted" varkensvlees naar Zuid-Afrika geëxporteerd kan worden.

Belanghebbende moet in e-CertNL aangeven welk certificaat gewenst is.

Algemeen:

Bedrijven die willen exporteren moeten zijn toegelaten door Zuid-Afrika en zijn opgenomen in het bedrijvenregistratiesysteem van de NVWA.

Algemeen voor het invullen in e-CertNL:

Origine dier geboren = het land waar het dier geboren is
 Origine dier gemest = het land waar het dier gemest is
 Origine vlees = het land waar het dier geslacht is
 Origine product = het land waar de laatste handeling aan het te exporteren product heeft plaatsgevonden.

4.2.1 vers varkensvlees – restricted

- *Certificaat: zie bijlage 2*

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Toelichting bij het certificaat:

Verklaring 1:

The Netherlands is free of Foot and Mouth disease, African Swine Fever, Swine Vesicular Disease, Vesicular Stomatitis and Classical Swine Fever for the previous 12 months.

Deze verklaring kan worden afgegeven na controle van de dierziektesituatie in Nederland. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden.

Verklaring 2:

The meat described above is derived from pigs:

- a. born, reared and slaughtered in the Netherlands;*
- b. which have not been vaccinated against any of the diseases mentioned in 1 above;*
- c. which originate from an area where no cases of Teschen disease have occurred within a radius of 50km from the farm of origin during the previous 6 months;*
- d. which come from holdings which are not under official restriction;*
- e. which were not slaughtered in a disease eradication campaign;*
- f. which were not exposed to any infection during transport or slaughter;*
- g. which are subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and the meat is sound and wholesome and unconditionally passed as fit for human consumption;*
- h. which are slaughtered and the meat is handled/cut/processed and packed at the establishment(s) approved by the National Executive Officer of South Africa.*

Deel a het vlees mag nu alleen nog afkomstig zijn van varkens die in Nederland geboren, gemest en geslacht zijn. De varkens mogen dus niet meer uit een andere lidstaat ingevoerd worden. Belanghebbende moet aantonen dat de dieren in Nederland geboren, gemest en geslacht zijn.

Deel b kan worden afgegeven op basis van EU- en nationale regelgeving. In Nederland wordt niet gevaccineerd tegen de genoemde dierziekten.

Deel c kan worden afgegeven. Teschen disease is in Nederland nog steeds aangifteplichtig, deze verklaring is af te geven na controle van de dierziektesituatie. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden. Wel moet erop gelet worden dat een straal van 50 km EU-overstijgend is. Deze verklaring zal daarom al in het slachthuis verklaard moeten worden (geleidebiljeteis). De gevraagde 50 km radius stopt bij de landsgrenzen.

Deel d kan worden afgegeven op basis van EU- en nationale regelgeving.

Deel e kan worden afgegeven op basis van EU- en nationale regelgeving.

Deel f kan worden afgegeven. Hier wordt bedoeld dat de dieren AM en het vlees PM goedgekeurd zijn. Dit kan worden afgegeven op basis van EU- en nationale regelgeving.

Deel g kan worden afgegeven op basis van EU- en nationale regelgeving.

Deel h kan worden afgegeven voor bedrijven die geregistreerd zijn om varkensvlees naar Zuid-Afrika te mogen exporteren.

Verklaring 3:

The establishments (farms) of origin of the animals are free from Aujeszky's disease in terms of the OIE Code.

Deze verklaring kan worden afgegeven na controle van de dierziektesituatie. Nederland is vrij van Aujeszky's disease maar dat zegt nog niets over de bedrijven waarvan de dieren afkomstig zijn. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden.

Verklaring 4:

The temperature in the meat was below -18°C (minus 18°C) within 96 (ninety six) hours of production and thereafter. The meat was stored at a constant temperature not exceeding -18°C (minus 18°C). At loading the temperature of the meat was – 18°C or less;

Deze verklaring kan na controle worden afgegeven. Belanghebbende moet de tijd/temperatuurgegevens van het productieproces aanleveren.

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Verklaring 5:

The carcasses from which the pig meat originate are examined and found free of trichinae.

In Nederland worden in het slachthuis volgens EU- en nationale regelgeving alle karkassen gecontroleerd op trichinellosis. Alleen het vlees van karkassen waarbij de test op trichinella negatief is mag gebruikt worden. Omdat de varkens in Nederland geslacht moeten zijn, kan deze verklaring afgegeven worden op basis van EU- en nationale regelgeving.

Verklaring 6:

The meat is subjected:

- ⁽⁴⁾ to a temperature not exceeding -25°C (minus 25°C) for a continuous period of not less than 30 (thirty) days; or
- ⁽⁴⁾ to a temperature not exceeding -18°C (minus 18°C) for a continuous period of not less than 35 (thirty five) days; or
- ⁽⁴⁾ to a temperature not exceeding -25°C / -18°C for a continuous period from(insert freeze date) until the date of loading for export AND the container is equipped with a thermograph, which will enable the inspector at the point of entry to check the temperature that the container remained at during transport or a written declaration is obtained from the exporter that this will be the case;

Deze verklaring kan na controle worden afgegeven.

Belanghebbende moet aangeven welke optie van toepassing is. E-certNL zal de niet-van toepassing zijnde opties automatisch doorstrepen. Bij een range van de invriesdata zal de laatste invriesdatum worden ingevuld.

Indien de producten voor export niet minstens 30 dagen op -25°C of 35 dagen op -18°C ingevroren zijn moet de belanghebbende zorgen dat de container voorzien is van een thermograaf of moet de belanghebbende een schriftelijke verklaring kunnen overhandigen aan de importeur waaruit blijkt welke optie van toepassing is. Dit is aan het bedrijf, de NVWA hoeft hier niet op te controleren kan alleen het bedrijf erop wijzen dat ze hiervoor moeten zorgen.

Verklaring 7:

Pre-shipment samples of mechanically recovered meat or meat in the form of anatomically unrecognisable cuts e.g. trimmings or mince don't exceed the following microbiological limits:

Microorganisms	n	c	m	M
<i>Salmonella spp.</i>	5	0	Absent in 10g	
<i>Salmonella typhi</i>	5	0	Absent in 10g	
<i>E.coli</i>	5	2	50 cfu/g	500 cfu/g
Aerobic colony count	5	2	5x10 ⁵ cfu/g	5x10 ⁶ cfu/g

Where n=number of units comprising the sample; c=number of sample units giving values between m and M

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving. Belanghebbende moet laboratoriumuitslagen kunnen overhandigen als hierom wordt gevraagd.

De normen komen overeen met de normen van de EU-regelgeving (Verordening (EG) nr. 2073/2005).

Verklaring 8:

The meat was hygienically handled and transported at all times;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 9:

All carcasses/parts/packaging/wrapping bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled, all of which are approved by the National Executive Officer the Republic of South Africa;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving, voor bedrijven die geregistreerd zijn om varkensvlees naar Zuid-Afrika te mogen exporteren.

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Verklaring 10:

Outer packaging bears the date of slaughter / production and brand names;

Deze verklaring kan na controle worden afgegeven. De slacht- en productiedata en de merknamen moeten op de verpakking vermeld staan. Blanco dozen zijn niet toegestaan.

Verklaring 11:

The meat was not subjected to ionizing irradiation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 12:

The meat is safe and suitable for human consumption;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving. "Safe" moet geïnterpreteerd worden als: gezonde dieren, geen post mortem afwijkingen, fit om geslacht te worden.

Verklaring 13:

The vehicle/refrigerator container conforms to accepted standards of cleanliness, construction, maintenance and operation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 14:

Meat in the form of anatomically unrecognisable cuts (e.g. trimmings, mechanically recovered meat) does not contain any material of bovine, ovine or caprine origin;

Deze verklaring kan worden afgegeven na controle van het productieproces. Belanghebbende moet aantonen dat er geen vlees van runderen, schapen of geiten aanwezig is in het varkensvlees.

Verklaring 15:

The meat was containerised and sealed at the abattoir or cutting plant of origin under official veterinary supervision.

Export kan derhalve alleen plaatsvinden vanaf vrieshuizen met een uitsnijderij-erkenning, alwaar een laatste bewerking aan het product is verricht. Export vanaf vrieshuizen waar geen behandeling aan het vlees is verricht is niet mogelijk. De douane zal in de haven haar gebruikelijke controles uitvoeren. Deze verklaring kan worden afgegeven na verzegeling van de container onder veterinaire toezicht. Zuid-Afrika eist dat tijdens de verzegeling de certificerende dierenarts van de NVWA aanwezig is. Dit mag ook de NVWA-dierenarts zijn die al aanwezig is op de exportlocatie.

4.2.2 Vers varkensvlees – unrestricted

- *Certificaat: zie bijlage 3*

Toelichting bij het certificaat:

Verklaring 1:

The Netherlands is free of Foot and Mouth disease, African Swine Fever, Swine Vesicular Disease, Vesicular Stomatitis and Classical Swine Fever for the previous 12 months.

Deze verklaring kan worden afgegeven na controle van de dierziektesituatie in Nederland. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden.

Verklaring 2:

The meat described above is derived from pigs:

- born, reared and slaughtered in the Netherlands;*
- which have not been vaccinated against any of the diseases mentioned in 1 above;*
- which originate from an area where no cases of Teschen disease have occurred within a radius of 50km from the farm of origin during the previous 6 months;*

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- d. *which come from holdings which are not under official restriction;*
- e. *which were not slaughtered in a disease eradication campaign;*
- f. *which were not exposed to any infection during transport or slaughter;*
- g. *Which are subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and the meat is sound and wholesome and unconditionally passed as fit for human consumption;*
- h. *Which are slaughtered and the meat is handled/cut/processed and packed at the establishment(s) approved by the National Executive Officer of South Africa.*

- Deel a het vlees mag nu alleen nog afkomstig zijn van varkens die in Nederland geboren, gemest en geslacht zijn. De varkens mogen dus niet meer uit een andere lidstaat ingevoerd worden. Belanghebbende moet aantonen dat de dieren in Nederland geboren, gemest en geslacht zijn.
- Deel b kan worden afgegeven op basis van EU- en nationale regelgeving. In Nederland wordt niet gevaccineerd tegen de genoemde dierziekten.
- Deel c kan worden afgegeven. Teschen disease is in Nederland nog steeds aangifteplichtig, deze verklaring is af te geven na controle van de dierziektesituatie. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden. Wel moet erop gelet worden dat een straal van 50 km EU-overstijgend is. Deze verklaring zal daarom al in het slachthuis verklaard moeten worden (geleidebiljeteis). De gevraagde 50 km radius stopt bij de landsgrenzen.
- Deel d kan worden afgegeven op basis van EU- en nationale regelgeving.
- Deel e kan worden afgegeven op basis van EU- en nationale regelgeving.
- Deel f kan worden afgegeven. Hier wordt bedoeld dat de dieren AM en het vlees PM goedgekeurd zijn. Dit kan worden afgegeven op basis van EU- en nationale regelgeving.
- Deel g kan worden afgegeven op basis van EU- en nationale regelgeving.
- Deel h kan worden afgegeven voor bedrijven die geregistreerd zijn om varkensvlees naar Zuid-Afrika te mogen exporteren.

Verklaring 3:

The establishments (farms) of origin of the animals are free from Aujeszky's disease in terms of the OIE Code.

Deze verklaring kan worden afgegeven na controle van de dierziektesituatie. Nederland is vrij van Aujeszky's disease maar dat zegt nog niets over de bedrijven waarvan de dieren afkomstig zijn. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden.

Verklaring 4:

The temperature in the meat was below -18°C (minus 18°C) within 96 (ninety six) hours of production and thereafter. The meat was stored at a constant temperature not exceeding -18°C (minus 18°C). At loading the temperature of the meat was - 18°C or less;

Deze verklaring kan na controle worden afgegeven. Belanghebbende moet de tijd/temperatuurgegevens van het productieproces aanleveren.

Verklaring 5:

The carcasses from which the pig meat originate are examined and found free of trichinae.

In Nederland worden in het slachthuis volgens EU- en nationale regelgeving alle karkassen gecontroleerd op trichinellosis. Alleen het vlees van karkassen waarbij de test op trichinella negatief is mag gebruikt worden. Omdat de varkens in Nederland geslacht moeten zijn, kan deze verklaring afgegeven worden op basis van EU- en nationale regelgeving.

Verklaring 6:

The meat is subjected:

- ⁽⁶⁾ *to a temperature not exceeding -25°C (minus 25°C) for a continuous period of not less than 30 (thirty) days; or*
- ⁽⁶⁾ *to a temperature not exceeding -18°C (minus 18°C) for a continuous period of not less than 35 (thirty five) days; or*
- ⁽⁶⁾ *to a temperature not exceeding -25°C / -18°C for a continuous period from(insert freeze date) until the date of loading for export AND the container is equipped with a thermograph,*

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which will enable the inspector at the point of entry to check the temperature that the container remained at during transport or a written declaration is obtained from the exporter that this will be the case;

Deze verklaring kan na controle worden afgegeven.

Belanghebbende moet aangeven welke optie van toepassing is. E-certNL zal de niet-van toepassing zijnde opties automatisch doorstrepen. Bij een range van de invriesdata zal de laatste invriesdatum worden ingevuld.

Indien de producten voor export niet minstens 30 dagen op -25°C of 35 dagen op -18°C ingevroren zijn moet de belanghebbende zorgen dat de container voorzien is van een thermograaf of moet de belanghebbende een schriftelijke verklaring kunnen overhandigen aan de importeur waaruit blijkt welke optie van toepassing is. Dit is aan het bedrijf, de NVWA hoeft hier niet op te controleren kan alleen het bedrijf erop wijzen dat ze hiervoor moeten zorgen.

Verklaring 7:

Either:

- *(6)The above mentioned products are exempted from post-arrival processing requirements due to being lower risk products⁽³⁾ not requiring PRRS-related certification;*

And/or

- *(6)Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such) as per agreed upon approved list of products⁽⁴⁾*

And/or

- *(6)Consumer ready meat cuts packed for retail sale in South Africa, as per agreed upon approved list of products and certifiable as such⁽⁵⁾.*

Bij deze verklaring moet belanghebbende aangeven om welk product het gaat. In de voetnoot van het certificaat staat aangegeven wat er met de verschillende producten bedoeld wordt. De lijst van toegelaten producten is aan de instructie toegevoegd:

Bijlage 4: LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION: low risk products

Bijlage 5: PRODUCTS INDIVIDUALLY AGREED UPON:

1. Bone-in or deboned meat

2. Consumer ready meat cuts

De productomschrijving op het certificaat moet overeenkomen met de productomschrijving in deze lijst en de productomschrijving op het import permit.

Deze verklaring kan worden afgegeven na controle van de productomschrijving.

Verklaring 8:

The meat was hygienically handled and transported at all times;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 9:

All carcasses/parts/packaging/wrapping bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled, all of which are approved by the National Executive Officer the Republic of South Africa;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving, voor bedrijven die geregistreerd zijn om varkensvlees naar Zuid-Afrika te mogen exporteren.

Verklaring 10:

Outer packaging bears the date of slaughter / production and brand names;

Deze verklaring kan na controle worden afgegeven. De slacht- en productiedata en de merknamen moeten op de verpakking vermeld staan. Blanco dozen zijn niet toegestaan.

Verklaring 11:

The meat was not subjected to ionizing irradiation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

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Verklaring 12:

The meat is safe and suitable for human consumption;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving. "Safe" moet geïnterpreteerd worden als: gezonde dieren, geen post mortem afwijkingen, fit om geslacht te worden.

Verklaring 13:

The vehicle/reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation;

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 14:

The meat was containerised and sealed under the supervision of the Government of the Netherlands.

Deze verklaring kan worden afgegeven na verzegeling van de container onder veterinaire toezicht. Zuid-Afrika eist dat tijdens de verzegeling de certificerende dierenarts van de NVWA aanwezig is. Dit mag ook de NVWA-dierenarts zijn die al aanwezig is op de exportlocatie.

4.3 Varkensdarmen

- *Certificaat: zie bijlage 6*

Toelichting bij het certificaat:

Algemeen voor het invullen van het certificaat in e-CertNL:

origine product = het land waar de laatste handeling aan het te exporteren product heeft plaatsgevonden
Alleen de productiedatum moet ingevuld worden. Slachtdata en dergelijke verschijnen ook niet op het certificaat.

Alleen het productiebedrijf moet ingevuld worden. Dat is het bedrijf dat als eerste in e-CertNL wordt ingevuld. Er zullen geen additionele erkenningen op het certificaat verschijnen.

Verklaring 1:

The Netherlands is free from:

- *Foot and Mouth Disease (OIE recognised)*
- *Classical Swine Fever (OIE recognised)*
- *Swine Vesicular Disease.*

Deze verklaring kan worden afgegeven na controle van de dierziektesituatie in Nederland. E-CertNL controleert automatisch op aangifteplichtige dierziekten. Als de verklaring op geel gaat is informatie over de dierziektesituatie [hier](#) te vinden.

Verklaring 2:

The casings, described above, were derived from animals which were slaughtered at an approved abattoir and have been subject to both ante- and post-mortem veterinary inspection, found to be free from signs of disease.

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 3:

The casings were not derived from animals originating from an area where veterinary restrictions were in force, neither from animals which were slaughtered in an eradication campaign for any disease.

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 4:

The casings have been treated in the following manner:

- They have been cleaned and scraped, with the removal of lymphoid tissue (Peyer's patches); and*
- Salting for at least 30 days either with dry salt (NaCl) or saturated brine prepared from NaCl; and*

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c) *Have undergone all precautions to avoid recontamination after treatment.*

Verklaringen a t/m c kunnen worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 5:

During transport and before slaughter the animals did not come into contact with animals of a lesser disease status.

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

Verklaring 6:

The consignment contains only porcine casings and does not contain any material derived from other species.

Deze verklaring kan na controle worden afgegeven. Belanghebbende moet aantonen dat het uitsluitend om varkensdarmen gaat.

Verklaring 7:

The casings are clean, safe and suitable for the intended purpose, prepared and handled in a sanitary manner and were not contaminated or exposed to infectious material during handling and prior to export to South Africa.

Deze verklaring kan worden afgegeven op basis van EU- en nationale regelgeving.

5 BEVOEGDHEDEN EN VERANTWOORDELIJKHEDEN

De NVWA-dierenarts is bevoegd en verantwoordelijk voor het afgeven van het certificaat.

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Eigenaar:	NVWA O&O, team Import & export				

Bijlage 1: certificaat kalfsvlees

VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF DEBONED VEAL FROM THE NETHERLANDS TO THE REPUBLIC OF SOUTH AFRICA

I. IDENTIFICATION OF THE MEAT

Product no.	Product	Species	Origin	Approval number

Product no.	HS-heading	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Slaughter date	Production date	Freeze date	Intended use	Storage

Marks	:	
Import permit number	:	
Container number	:	
Date containerised	:	
Seal number	:	

II. ORIGIN OF THE MEAT

Product no.	Approval no.	Address

Product no.	Additional approvals	Approval no.	Address
	SLAUGHTERHOUSE		
	CUTTING PLANT		
	COLD STORE		

Address of exporter	:	
Date of shipment on or about	:	
Place of loading	:	
Dispatched from	:	
Bill of lading number	:	

III. DESTINATION OF THE MEAT

Means of conveyance	:	
Identification of the means of conveyance	:	
Transit country	:	
Country of destination	:	
Place of destination	:	
Point of entry	:	
Address consignee	:	

IV. HEALTH INFORMATION

I, the undersigned official veterinarian, certify that:

1. Disease freedom:

- The Netherlands has been officially declared free from foot and mouth disease (FMD) without vaccination by the World Organisation for Animal Health (OIE);
- The Netherlands has also been officially declared free from rinderpest, Contagious Bovine pleuropneumonia, vesicular stomatitis, peste des petites ruminants, Lumpy skin disease and Rift Valley fever;

2. The veal described above was derived from calves which:

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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- a) were born, reared and slaughtered in The Netherlands or animals were legally imported from an EU member state and reared and slaughtered in The Netherlands;
- b) originate from an area not subjected to restrictive measures concerning OIE listed diseases to the given species in accordance with EC and national eradication legislation;
- c) were subjected to both ante- and post mortem veterinary inspection at the abattoir. The carcasses were found free from clinical signs of disease and the meat was unconditionally passed as safe and suitable for human consumption;
- d) were slaughtered and the meat handled in an establishment approved by the EC and the South African Director Animal Health;
- e) were slaughtered under official control and the meat is subjected to a residue monitoring and food hygiene programme supervised by the Dutch veterinary authorities;
- f) were under the age of one year at the time of slaughter;
- g) have been fed only with milk replacers, which did not contain tallow containing protein (insoluble impurities of more than 0.15% in weight) and derivatives made from this tallow, and/or have been fed with raw materials of plant origin;
- h) were the offspring of parent animals in which no case of bovine spongiform encephalopathy (BSE) has been confirmed;
- i) were identified by a permanent identification system enabling them to be traced back to the dam and herd of origin;
- j) were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity or to a pithing process;
3. The veal is deboned and does not contain nervous and lymphatic tissues exposed during the deboning process, meat from the skull or vertebral column, mechanically separated meat, "specified risk material" (e.g. brain, spinal cord) or offal;
4. All risk material has been completely removed in a manner to avoid contamination with de-boned meat and in accordance with Regulation (EC) no. 999/2001, which is equivalent to the OIE Terrestrial Animal Health Code and the OIE list of Specific Risk Material *;
5. The veal was produced in accordance with the requirements of the World Organisation for Animal Health (OIE) Code for meat from a country with a controlled BSE risk;
6. During transport and before slaughter the animals did not come into contact with animals of a lesser disease status;
7. The meat was obtained in accordance with the conditions governing the slaughter and handling of meat in accordance with EC and national legislation;
8. All carcasses, portions, packaging and wrapping bear the official stamp(s) of the abattoir/cutting plant(s) at which the animals were slaughtered and the meat was handled;
9. The meat was hygienically handled and transported according to internationally accepted standards.
10. The meat was not subjected to ionising irradiation.

* Specific Risk Material: Tonsils, distal ileum, brains, eyes, spinal cord, skull and vertebral column

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Eigenaar:	NVWA O&O, team Import & export				

Bijlage 2: certificaat vers varkensvlees (restricted)

VETERINARY HEALTH CERTIFICATE FOR THE IMPORTATION OF FRESH FROZEN PORK MEAT⁽¹⁾
(INCLUDING OFFAL⁽²⁾, TRIMMINGS AND MECHANICALLY RECOVERED MEAT) EXPORTED
FROM THE NETHERLANDS TO SOUTH AFRICA FOR PROCESSING AT APPROVED FACILITIES

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Product	Species	Origin	Approval number

Product no.	HS-heading	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Slaughter date	Production date	Freeze date	Intended use	Storage

Marks :
Import permit number :
Container number :
Seal number :

II. ORIGIN OF THE PRODUCTS

Product no.	Approval no.	Address

Product no.	Additional approvals	Approval no.	Address
	SLAUGHTERHOUSE		
	CUTTING PLANT		
	COLD STORE		

Address of exporter :
Date of shipment on or about :
Place of loading :
Dispatched from :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
Identification of the means of conveyance :
Transit country :
Country of destination :
Point of entry :
Address consignee :

IV. HEALTH ATTESTATION

I the undersigned, an authorized ⁽³⁾ official veterinarian, certify that:

- 1 The Netherlands is free of Foot and Mouth disease, African Swine Fever, Swine Vesicular Disease, Vesicular Stomatitis and Classical Swine Fever for the previous 12 months.
- 2 The meat described above is derived from pigs:
 - a. born, reared and slaughtered in the Netherlands;
 - b. which have not been vaccinated against any of the diseases mentioned in 1 above;
 - c. which originate from an area where no cases of Teschen disease have occurred within a radius of 50km from the farm of origin during the previous 6 months;

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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- d. which come from holdings which are not under official restriction;
 - e. which were not slaughtered in a disease eradication campaign;
 - f. which were not exposed to any infection during transport or slaughter;
 - g. Which are subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and the meat is sound and wholesome and unconditionally passed as fit for human consumption;
 - h. Which are slaughtered and the meat is handled/cut/processed and packed at the establishment(s) approved by the National Executive Officer of South Africa.
- 3 The establishments (farms) of origin of the animals are free from Aujeszky's disease in terms of the OIE Code.
 - 4 The temperature in the meat was below -18°C (minus 18°C) within 96 (ninety six) hours of production and thereafter. The meat was stored at a constant temperature not exceeding -18°C (minus 18°C). At loading the temperature of the meat was - 18°C or less;
 - 5 The carcasses from which the pig meat originate are examined and found free of trichinae.
 - 6 The meat is subjected:
 - ⁽⁴⁾to a temperature not exceeding -25°C (minus 25°C) for a continuous period of not less than 30 (thirty) days; or
 - ⁽⁴⁾to a temperature not exceeding -18°C (minus 18°C) for a continuous period of not less than 35 (thirty five) days; or
 - ⁽⁴⁾to a temperature not exceeding -25°C / -18°C for a continuous period from(insert freeze date) until the date of loading for export AND the container is equipped with a thermograph, which will enable the inspector at the point of entry to check the temperature that the container remained at during transport or a written declaration is obtained from the exporter that this will be the case;
 - 7 Pre-shipment samples of mechanically recovered meat or meat in the form of anatomically unrecognisable cuts e.g. trimmings or mince don't exceed the following microbiological limits:

Microorganisms	n	c	m	M
Salmonella spp.	5	0	Absent in 10g	
Salmonella typhi	5	0	Absent in 10g	
E.coli	5	2	50 cfu/g	500 cfu/g
Aerobic colony count	5	2	5x10 ⁵ cfu/g	5x10 ⁶ cfu/g

Where n=number of units comprising the sample; c=number of sample units giving values between m and M
 - 8 The meat was hygienically handled and transported at all times;
 - 9 All carcasses/parts/packaging/wrapping bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled, all of which are approved by the National Executive Officer the Republic of South Africa;
 - 10 Outer packaging bears the date of slaughter / production and brand names;
 - 11 The meat was not subjected to ionizing irradiation;
 - 12 The meat is safe and suitable for human consumption;
 - 13 The vehicle/reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation
 - 14 Meat in the form of anatomically unrecognisable cuts (e.g. trimmings, mechanically recovered meat) does not contain any material of bovine, ovine or caprine origin;
 - 15 The meat was containerised and sealed at the abattoir or cutting plant of origin under official veterinary supervision.
- (1) Meat means those portions which are ordinarily intended for human consumption.
 - (2) Offal being head, and thoracic and abdominal viscera
 - (3) Authorized by the Veterinary Services of the Government of the Netherlands
 - (4) Keep as appropriate

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Eigenaar:	NVWA O&O, team Import & export				

Bijlage 3: certificaat vers varkensvlees (unrestricted)

VETERINARY HEALTH AND MEAT INSPECTION CERTIFICATE FOR FRESH FROZEN PORK MEAT⁽¹⁾
EXPORTED FROM THE NETHERLANDS TO SOUTH AFRICA FOR UNRESTRICTED SALE

I. IDENTIFICATION OF THE PRODUCTS

Product no.	Product	Species	Origin	Approval number

Product no.	HS-heading	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Slaughter date	Production date	Freeze date	Intended use	Storage

Marks :
 Import permit number :
 Container number :
 Seal number :

II. ORIGIN OF THE PRODUCTS

Product no.	Approval no.	Address

Product no.	Additional approvals	Approval no.	Address
	SLAUGHTERHOUSE		
	CUTTING PLANT		
	COLD STORE		

Address of exporter :
 Date of shipment on or about :
 Place of loading :
 Dispatched from :

III. DESTINATION OF THE PRODUCTS

Means of conveyance :
 Identification of the means of conveyance :
 Transit country :
 Country of destination :
 Point of entry :
 Address consignee :

IV. HEALTH ATTESTATION

I the undersigned, an authorized⁽²⁾ official veterinarian, certify that:

- 1 The Netherlands is free of Foot and Mouth disease, African Swine Fever, Swine Vesicular Disease, Vesicular Stomatitis and Classical Swine Fever for the previous 12 months.
- 2 The meat described above is derived from pigs:
 - a. born, reared and slaughtered in the Netherlands;
 - b. which have not been vaccinated against any of the diseases mentioned in 1 above;
 - c. which originate from an area where no cases of Teschen disease have occurred within a radius of 50km from the farm of origin during the previous 6 months;
 - d. which come from holdings which are not under official restriction;

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
Code:	RL-162	Versie:	1.1.6	Datum:	07 december 2021
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- e. which were not slaughtered in a disease eradication campaign;
 - f. which were not exposed to any infection during transport or slaughter;
 - g. Which are subjected to both ante- and post-mortem veterinary inspection, found to be free from signs of disease and the meat is sound and wholesome and unconditionally passed as fit for human consumption;
 - h. Which are slaughtered and the meat is handled/cut/processed and packed at the establishment(s) approved by the National Executive Officer of South Africa.
 - 3 The establishments (farms) of origin of the animals are free from Aujeszky's disease in terms of the OIE Code.
 - 4 The temperature in the meat was below -18°C (minus 18°C) within 96 (ninety six) hours of production and thereafter. The meat was stored at a constant temperature not exceeding -18°C (minus 18°C). At loading the temperature of the meat was - 18°C or less;
 5. The carcasses from which the pig meat originate are examined and found free of trichinae.
 6. The meat is subjected:
 - ⁽⁶⁾to a temperature not exceeding -25°C (minus 25°C) for a continuous period of not less than 30 (thirty) days; or
 - ⁽⁶⁾to a temperature not exceeding -18°C (minus 18°C) for a continuous period of not less than 35 (thirty five) days; or
 - ⁽⁶⁾to a temperature not exceeding -25°C / -18°C for a continuous period from(insert freeze date) until the date of loading for export AND the container is equipped with a thermograph, which will enable the inspector at the point of entry to check the temperature that the container remained at during transport or a written declaration is obtained from the exporter that this will be the case;
 7. Either
 - ⁽⁶⁾The above mentioned products are exempted from post-arrival processing requirements due to being lower risk products⁽³⁾ not requiring PRRS-related certification;
 and/or
 - ⁽⁶⁾Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such) as per agreed upon approved list of products⁽⁴⁾
 and/or
 - ⁽⁶⁾Consumer ready meat cuts packed for retail sale in South Africa, as per agreed upon approved list of products and certifiable as such⁽⁵⁾.
 - 8 The meat was hygienically handled and transported at all times;
 - 9 All carcasses/parts/packaging/wrapping bear the official stamp(s) of the abattoir/cutting/packing plant(s) at which the animals were slaughtered and the meat handled, all of which are approved by the National Executive Officer the Republic of South Africa;
 - 10 Outer packaging bears the date of slaughter / production and brand names;
 - 11 The meat was not subjected to ionizing irradiation;
 - 12 The meat is safe and suitable for human consumption;
 - 13 The vehicle/reefer container conforms to accepted standards of cleanliness, construction, maintenance and operation
 - 14 The meat was containerised and sealed under the supervision of the Government of the Netherlands.
- (1) Meat means those portions which are ordinarily intended for human consumption.
 - (2) Authorized by the Veterinary Services of the Government of the Netherlands
 - (3) Pork products recognizable and free of lymph nodes and excessive connective tissue: hearts, livers, skins (excluding masks), subcutaneous fat, trotters or feet (excluding the carpal and tarsal joint), tails and ears.
 - (4) The full product description as per the agreed upon product list must be included on the export certificate and match the description given on the veterinary import permit.
 - (5) The full product description (including packaging) that will be used for commercialization in retail stores must be included on the export certificate and match the description given on the veterinary import permit.
 - (6) Keep as appropriate

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Eigenaar:	NVWA O&O, team Import & export				

Bijlage 4: **LOWER RISK PRODUCTS NOT REQUIRING PRRS-RELATED CERTIFICATION**

1. The following offal: heart, liver (recognizable as hearts and liver)

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork Heart	The heart, recognisable as such. Attachments and fat should be trimmed close to the surface of the heart.	4903
Pork Liver	The liver, recognisable as such. All ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver	4901

2. Skins, excluding lymph nodes, excessive connective tissue and masks

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork Skins	Pork skins removed from cuts, with all other tissues trimmed away.	4758

3. Subcutaneous fat, excluding lymph nodes and excessive connective tissue

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork back fat, rind-on	Back fat is prepared from the fatty portion of the back after removal of the loin, skins shall remain. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonable squared. All other tissues should be trimmed away. Should be recognisable sheets.	4759
Pork back fat, rind-off	Back fat is prepared from the fatty portion of the back after removal of the loin. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonable squared. All other tissues should be trimmed away. Should be recognisable sheets. Includes sheet fat trimmings from the pork loin primal cut.	4760
Pork cutting fat	Fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonable squared. All other tissues should be trimmed away. Should be recognisable sheets. May include fat trimmings from the leg, loin, belly or shoulder.	4716

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4. Trotters or feet , excluding the carpal and tarsal joint

Description	Anatomical description	Ref in Dutch Pork Handbook
Trotters or feet	Trotters excluding the carpal and tarsal joint	4803/4804

5. Tails

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork tail	Pig tails trimmed of lymph nodes and excessive connective tissue	4793

6. Ears, excluding lymph nodes and excessive connective tissue

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork ears	The ear of the pig is trimmed across the lobe area by a straight cut to remove all but the funnel-like upper portion.	4803/4804

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Bijlage 5: **PRODUCTS INDIVIDUALLY AGREED UPON**

1. Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such). The individual cuts and packaging will be specified on the import permit and health certificate

Description	Anatomical description	Ref in Dutch Pork Handbook
Pork leg 4D, skinless, boneless	All bones, cartilage, skin, rectus abdominis, cutaneous trunci, fat and lean above the aitch bone, plus lymph nodes shall be removed. The tendinous ends of shanks shall be removed so that the cross-sectional cut exposes not less than 75% lean. The loin end shall be exposed by a straight cut anterior to the quadriceps femoris. The cut shall not be less than 25mm and not more than 7,5 cm from the anterior end of the femur pocket.	4213
Pork leg, silverside muscle	The outside muscle complex consists of the outside leg muscles (biceps femoris, gluteus superficialis and semitendinosus) from the leg. The gastrocnemius may remain; however the flexor digitorum superficialis shall be removed. The popliteal lymph gland and surrounding fat in excess of 6mm in-depth shall be removed.	4221
Pork leg, top-side muscle	The inside leg muscle consists of the semimembranosus and related muscles of the inside portion of the leg, which are removed from the outside and knuckle portions of the leg along the natural seam. All bones, cartilage, exposed heavy connective tissue, lean and fat overlying the aitch bone, and the gracilis membrane, shall be removed.	4220
Pork leg knuckle (thick flank)	The leg knuckle or sirloin tip consists of the knuckle portion of the leg (the tensor fasciae latae and quadriceps group).	4222
Pork tenderloin, without chain	The tenderloin is removed intact and consists of the psoas major, psoas minor and iliacus only. The side strip muscle (psoas minor) shall be removed. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 25 mm. The tenderloin should be practically free of fat. All glandular and blood tissue should also be removed.	4702
Pork spare ribs	Pork spareribs (excluding rib 1 and rib 2) without sternum. The spareribs are removed from the skin and the subcutaneous fat from the belly with a cut against the ribs so ribs are visible from both sides. The sternum, ribs 1 and 2, the vertebrae and the ventral portion of the costal cartilage are removed. The diaphragm is removed close to the lean. The leaf fat is removed. The breast part is removed at a point that is dorsal to the curvature of the costal cartilage.	4747
Pork loin ribs	The back ribs should consist of at least 8 ribs and related intercostals meat from the loin. The back rib sections shall be intact and ribs number 1 and 2 as well as the vertebrae shall be removed.	4745

2. Consumer ready cuts (as agreed upon). The individual cuts and packaging will be specified on the import permit and health certificate

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Eigenaar:	NVWA O&O, team Import & export				

Bijlage 6: certificaat varkensdarmen

VETERINARY HEALTH CERTIFICATE FOR THE EXPORT OF PORCINE CASINGS FROM THE NETHERLANDS TO SOUTH AFRICA

I. IDENTIFICATION OF THE MEAT

Product no.	Product	Species	Origin	Approval number

Product no.	HS-heading	HS-description (HS-4)	Packing	Total nett weight	Total gross weight

Product no.	Production date	Intended use	Storage

Marks :
 Import permit number :
 Container number :
 Seal number :

II. ORIGIN OF THE MEAT

Product no.	Approval no.	Address

Address of exporter :
 Date of shipment on or about :
 Place of loading :

III. DESTINATION OF THE MEAT

Means of conveyance :
 Identification of the means of conveyance :
 Transit country :
 Country of destination :
 Point of entry :
 Address consignee :

IV. HEALTH INFORMATION

I, the undersigned official veterinarian, certify that:

- The Netherlands is free from:
 - Foot and Mouth Disease (OIE recognised)
 - Classical Swine Fever (OIE recognised)
 - African Swine Fever
 - Swine Vesicular Disease.
- The casings, described above, were derived from animals which were slaughtered at an approved abattoir and have been subject to both ante- and post-mortem veterinary inspection, found to be free from signs of disease.
- The casings were not derived from animals originating from an area where veterinary restrictions were in force, neither from animals which were slaughtered in an eradication campaign for any disease.
- The casings have been treated in the following manner:
 - a) They have been cleaned and scraped, with the removal of lymphoid tissue (Peyer's patches); and

Land, product:	Zuid-Afrika, vers kalfsvlees, vers varkensvlees en varkensdarmen				
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Eigenaar:	NVWA O&O, team Import & export				

- b) Salting for at least 30 days either with dry salt (NaCl) or saturated brine prepared from NaCl; and
 - c) Have undergone all precautions to avoid recontamination after treatment.
- 5. During transport and before slaughter the animals did not come into contact with animals of a lesser disease status.
- 6. The consignment contains only porcine casings and does not contain any material derived from other species.
- 7. The casings are clean, safe and suitable for the intended purpose, prepared and handled in a sanitary manner and were not contaminated or exposed to infectious material during handling and prior to export to South Africa.