

**Annex to the veterinary certificate for the export to South Africa of fresh frozen pork meat
exempted from further processing**

Certificate No:

The undersigned, official veterinarian, certifies that the products exported with above mentioned certificate No fit into one of the following categories ⁽¹⁾ and are anatomically recognisable as such

1.	Lower risk products ⁽¹⁾		Code ⁽²⁾	
	1.1.	Offal ⁽¹⁾		
		1.1.1.	Heart, recognizable as such, with attachments and fat trimmed close to the surface of the heart	V1103
		1.1.2.	Liver, recognizable as such, with the ducts, blood vessels, lymph nodes and connective tissues trimmed even with the surface of the liver	V1102
	1.2.	Skin, not from the mask and with all other tissues trimmed away		V1227 V1228
	1.3.	Subcutaneous fat trimming from the leg, the loin, the belly or the shoulder, with lymph nodes and excessive connective tissue trimmed away		V1201 V1229
	1.4.	Trotters or feet, excluding the carpal and tarsal joint		V1109 V1225
	1.5.	Tails, trimmed of lymph nodes and excessive connective tissue		V1108
1.6.	Ears, trimmed across the lobe area by a straight cut to remove all but the funnel like upper portion		V1223	

2.	Products individually agreed upon ⁽¹⁾		Code ⁽²⁾	
	2.1.	Bone in or deboned meat, recognizable as such, free of lymph nodes and excessive connective tissue ⁽¹⁾		
		2.1.1.	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, the ribs 1 and 2 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	V902
		2.1.2.	Pork leg (fresh ham), skinless, boneless: the leg is separated from the pork side by a straight cut to a line parallel to the shank bones. The foot is removed above the hock joint. The tail, the vertebrae, the rectus abdominis, the cutaneous trunci, the prefemoral lymph gland and other exposed lymph glands shall be removed. All bones, cartilage, skin, fat and lean above aitch are removed. The tendinous ends of shanks are cut by a cross-sectional cut. A straight cut (anterior to the quadriceps femoris) will expose the loin end. Firmly attached shank meat can remain and can be folded in the femur cavity.	V207
		2.1.3.	Pork leg (fresh ham), outside muscle: consists of the biceps femoris, gluteus superficialis and semitendinosus. The gastrocnemius can remain, but the flexor digitorum superficialis is removed. The popliteal lymph gland with surrounding fat shall be removed to 6mm in depth.	V207A
		2.1.4.	Pork leg (fresh ham), inside muscle: combination of the semimembranosus and related muscles of the inside portion of the leg. These are removed from the knuckle portions and the outside of the leg. The cartilage, all bones, exposed connective tissue, lean and fat overlying the aitch bone and the gracilis membrane are removed.	V207B
		2.1.5.	Pork leg (fresh ham), knuckle: the sirloin tip or the leg knuckle is composed by the tensor fasciae latae and the quadriceps group	V207C
		2.1.6.	Pork loin, short-cut back, boneless: the loin is the middle back portion of a carcass remaining after removal of the shoulder, leg, belly and back fat. The forequarter is straight cut between the 4 th and 5 th ribs. The ham, including the	V403

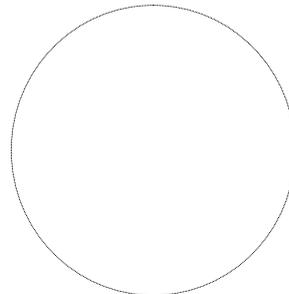
			hip bone, is straight cut and the belly side shall be removed by a straight cut at $\pm 8 - 10$ cm to obtain the loin. All skin, bones, the tenderloin and lean and fat overlying the blade bone shall be removed. The sirloin is removed by a straight cut anterior to the hip bone cartilage, exposing the gluteus medius. Special attention is given to the removal of cartilage and excess fat.	
		2.1.7.	Pork loin, short-cut back, (main muscle), boneless: the loin is the middle back portion of a carcass remaining after removal of the shoulder, leg, belly and back fat. The forequarter is straight cut between the 4 th and 5 th ribs. The ham, including the hip bone, is straight cut and the belly side shall be removed by a straight cut at $\pm 8 - 10$ cm to obtain the loin. All skin, bones, the tenderloin and lean and fat overlying the blade bone shall be removed. The sirloin is removed by a straight cut anterior to the hip bone cartilage and belly strip (chain) is removed by a straight cut immediately ventral to the longissimus. Special attention is given to the removal of cartilage and excess fat.	V502
		2.1.8.	Pork tenderloin: the tenderloin is obtained by cutting it from the full bone-in loin and consists of the psoas major, psoas minor and iliacus only. The side strip (psoas minor), the chain, excessive fat and blood tissue shall be removed. The silver skin can be removed or not.	V601
		2.1.9.	Pork belly, skinless, commercial trim and square cut: Leg, shoulder, loin, fat back, spareribs are removed from the pork belly. Rind shall be removed. Special attention is given to the removal of cartilage, fat and bones. The back fat shall be removed by a straight cut not more than 3.8cm from the outermost dorsal curvature of the scribe line. Sides of the belly shall be cut reasonably straight and parallel. The fat, as well as the mammary tissue with lymph glands are removed.	V1003
		2.1.10.	Pork belly, skin on, square cut: Leg, shoulder, loin, fat back, spareribs are removed from the pork belly. Special attention is given to the removal of cartilage, fat and bones. The back fat shall be removed by a straight cut not more than 3.8cm from the outermost dorsal curvature of the scribe line. Sides of the belly shall be cut reasonably straight and parallel. The fat, as well as the mammary tissue with lymph glands are removed.	V1001a

Place and date /

Name in capital letters of the official veterinarian /

Signature of the official veterinarian /

Official stamp /



⁽¹⁾ delete inappropriate / schrappen wat niet van toepassing is / biffer les mentions inutiles

⁽²⁾ Belgian productcode as described in the BMO manual / Belgische productcode zoals beschreven in de BMO handboek / Code produit belge comme décrit dans le manuel BMO