

LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM THE NETHERLANDS

2015-01-26

(TO BE USED FOR PORK IMPORTED ON THE CERTIFICATE FOR UNRESTRICTED ENTRY)

The products on this list should fit the criteria under which it shall be certified (as per proposed certificate for pork products for unrestricted sale, clause number 7) and should be anatomically recognisable on arrival in South Africa.

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

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.	-

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.

Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)		
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 7.5cm 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, topside 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 25mm. The tenderloin should be practically free of fat. All glandular and blood tissue should also be removed.	4702

Description	Anatomical description	Ref in Dutch Pork Handbook
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