

## List of imported pork products which will be exempt from further processing on arrival in South Africa from Spain:

(TO BE USED FOR PORK IMPORTED ON THE CERTIFICATE FOR UNRESTRICTED SALE)  
2017-03-06

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 number 7 a, b and c) 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)

<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Pork Heart	A small muscular compact organ located in the thoracic cavity (offal), which is wider and moderately tender than hearts of other species. Attachments and fat should be trimmed close to the surface of the heart.	1504
Pork Liver	A large, reddish-brown, glandular vertebrate organ (offal) located in the upper right portion of the abdominal cavity with a firm texture. All ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver.	1501

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

<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Pork skin/rind	Pork skins excluding mask rind and free of excessive connective tissue and lymph nodes, with all other tissues trimmed away.	1308

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

<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Back fat	Subcutaneous fat, excluding lymph nodes and excessive connective tissue. All other tissues should be trimmed away. Should be recognisable sheets.	1307A
Shoulder fat	Subcutaneous fat, excluding lymph nodes and excessive connective tissue. All other tissues should be trimmed away. Should be recognisable sheets.	1307B
Cutting fat	Subcutaneous fat, excluding lymph nodes and excessive connective tissue. All other tissues should be trimmed away. Should be recognisable sheets.	1307C

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

5. Tails

<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Pig Tails	Pig tails, trimmed of lymph nodes and excessive connective tissue	1508

6. Ears, excluding lymph nodes and excessive connective tissue

<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Pork ear	A cartilaginous skin covered structure, funnel shaped. It is presented with the lobe-off, that is trimmed by a straight cut (except funnel). The ear root must be cut off.	1507

### 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.

<b>Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such)</b>		
<b>Cuts</b>	<b>Anatomical description</b>	<b>CECARNEX</b>
Pork side ribs	Side ribs should contain at least 11 ribs and associated costal cartilages. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached should be removed close to the inside surface of the ribs. The lean shall not extend more than 5cm past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 6mm average depth. Leaf fat over the diaphragm and transverse abdominis shall be trimmed practically free. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety.	1305
Pork loin, back 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 the bodies of the thoracic vertebrae shall be removed. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety.	1305B
Pork loin, Boneless	The upper part of the half-carcase, extending from the first cervical vertebra to the caudal vertebrae, with or without the tenderloin. All skin, bones, cartilage, lean, subcutaneous fat/rind and belly shall be removed. The loin is separated from the lower part of the half-carcase by a cut just below the vertebral column.	1214
Pork Belly Rindless	The lower part of the half-carcase, straight and parallel between the ham (leg) and the shoulder, commonly known as 'streaky'. It is prepared from the side after removal of the leg, shoulder, loin, fat back and spareribs. Bones, cartilage and almost all leaf fat shall be removed and has to be free of mammary tissue.	1302
Pork Leg, Skinless, Boneless	All bones, cartilage, skin, rectus abdominis, cutaneous truck, fat and lean above the bone and all lymph nodes shall be removed. The posterior (caudal) part of the half-carcase, without bone, foot and 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.	1207
Pork Flat Bones	The flat bones belong to the lower part of the back rib, just below the filet. The cut shall exclude ribs number 1 and 2, as well as the sternum and vertebrae in its entirety. The cut contains no lymphatic tissue.	1305C

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