

**LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER
PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM BRAZIL
2015-12**

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

The products in this list, should fit the criteria under which it shall be certified (as per proposed certificate for pork products for unrestricted sale number 5 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, stomach (anatomically recognizable)

Description	Anatomical description	Ref in Manual of Pork Cuts
Heart	The heart consists of the muscles m. epicardium, m. myocardium and m. endocardium. Attachments and fat should be trimmed close to the surface of the heart.	361310
Liver	The liver consists of the left lateral lobe, left medial lobe, right lateral lobe, right medial lobe, quadrate lobe and caudate lobe. All ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver.	363310
Stomach	Pig stomach with all omentum, lymph nodes and other extraneous tissues removed and stomach sufficiently trimmed and cleaned	282300

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

Description	Anatomical description	Ref in Manual of Pork Cuts
Back skin	Pork skins removed from cuts, with all other tissues trimmed away.	235200

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

Description	Anatomical description	Ref in Manual of Pork Cuts
Back Fat	Subcutaneous fat sheets with all other tissues trimmed away	234210

4. Tails

Description	Anatomical description	Ref in Manual of Pork Cuts
Tail	Pig tails trimmed of lymph nodes and excessive connective tissue	274300

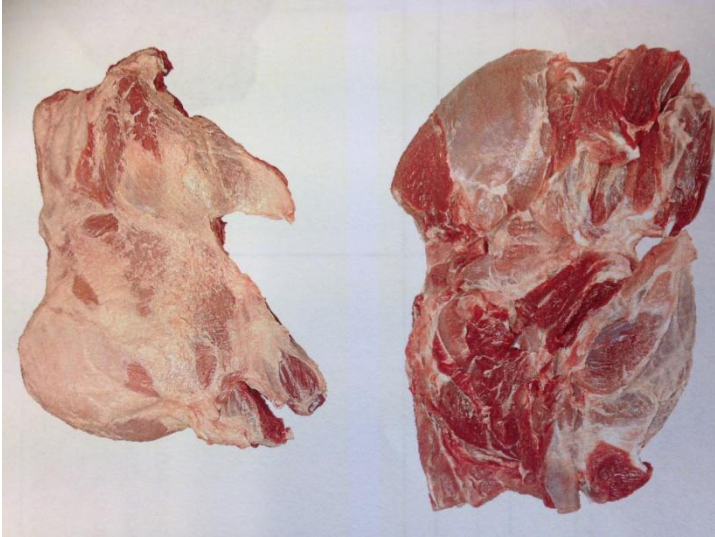
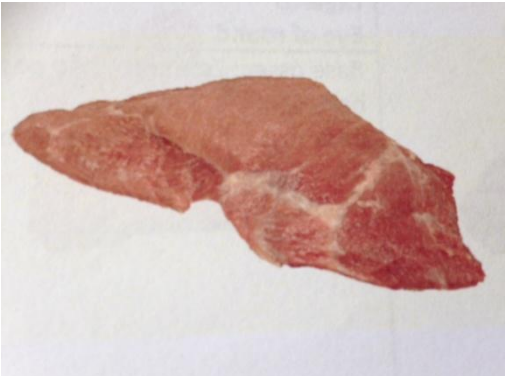
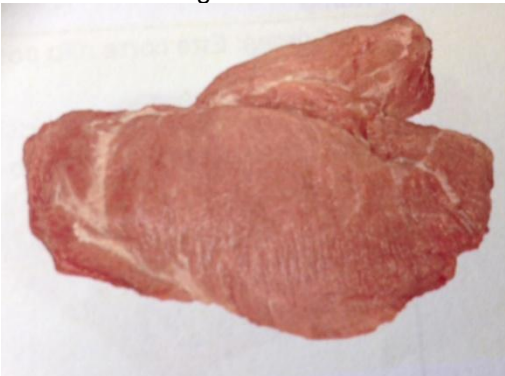
5. Ears, excluding lymph nodes and excessive connective tissue



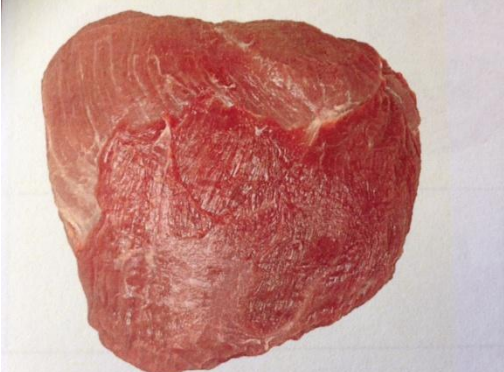
Description	Anatomical description	Ref in Manual of Pork Cuts
Ear	The ear of the pig is trimmed across the lobe area by a straight cut to remove all but the funnel-like upper portion.	381303



PRODUCTS INDIVIDUALLY AGREED UPON

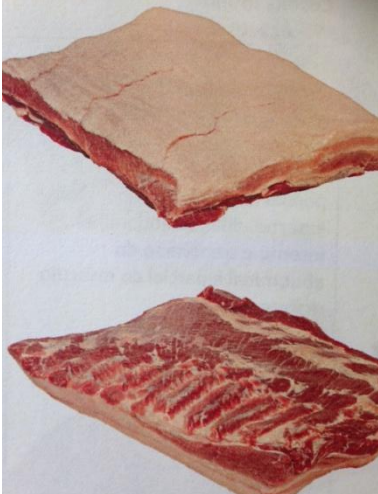
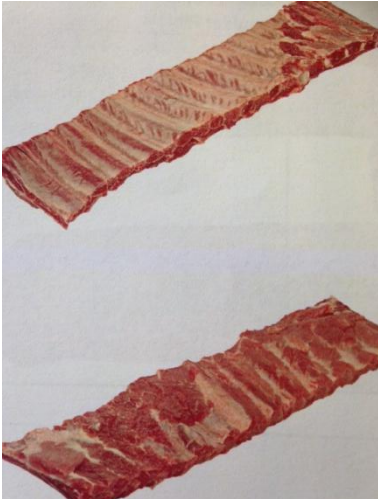

1. Bone-in or deboned meat free of lymph nodes and excessive connective tissue (must be certifiable and recognizable as such). The individual cuts and packaging will be specified on the import permit and health certificate.




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 Manual of Pork Cuts
Pork Leg	All bones, cartilage, skin, fat and lymph nodes shall be removed.	210210

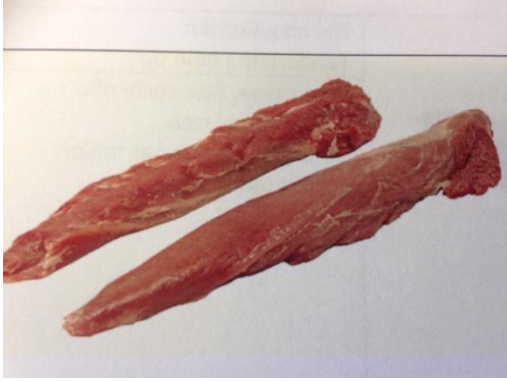

<p>Deboned Skinless</p>	<p>The cut shall consist of the tensor fasciae late, biceps femoris, rectus femoris, vastus lateralis, vastus medialis, vastus intermedius, sartorius, gracilis, pectineus and adductor, semimembranosis, semitendinosus, gastrocnemius, popliteus, flexor digitorum superficialis, fibularis tertius, tibialis crialis, fibularis longus, extensor digitorum longus, extensor digitorum lateralis, extensor and flexor digiti primi longus, tibialis caudalis and flexor digitorum longus muscles.</p> 	
<p>Pork Leg Outside Muscle</p>	<p>The outside muscle consists of the biceps femoris muscle. All bones and the popliteal lymph gland and surrounding fat shall be removed.</p> 	<p>212210</p>
<p>Pork Leg Outside Muscle – Eye round on</p>	<p>The outside muscle – eye round on, consists of the biceps femoris and semitendinosus muscles. All bones and the popliteal lymph gland and surrounding fat shall be removed.</p> 	<p>212211</p>

Pork Leg – Eye of round	<p>The pork leg – eye of round, consists of the semitendinosus muscle. All bones and the popliteal lymph gland and surrounding fat shall be removed</p> 	213210
Pork Leg Rump	<p>The pork leg – rump, consists of the tensor fasciae latae, gluteus superficialis, gluteus medius and gluteus profundus muscles. All bones and the popliteal lymph gland and surrounding fat shall be removed</p> 	216210
Pork Leg Inside Muscle	<p>The inside leg muscle consists of the semimembranosus, sartorius, pectineus and adductor 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 and fat, including the gracilis membrane, shall be removed.</p> 	211210
Pork Leg Knuckle	<p>The boneless leg knuckle consists of the quadrates femoris, vastus medialis, vastus lateralis, vastus intermedius and rectus femoris muscles.</p>	214210

		
<p>Belly, Boneless, Skin on</p>	<p>The belly shall be the cut between the 3rd rib and 13th rib, ventral to the costo-vertebral joint and shall be boneless, but with the skin on. The belly shall be free of mammary tissue, lymph nodes and the sternum. The cut shall include the latissimus dorsi, serratus ventralis, rectus abdominus, and obiquus abdominis muscles.</p> 	<p>240200</p>
<p>Belly, Boneless, Skinless</p>	<p>The belly shall be the cut between the 3rd rib and 13th rib, ventral to the costo-vertebral joint and shall be boneless and skinless. The belly shall be free of mammary tissue, lymph nodes and the sternum. The cut shall include the latissimus dorsi, serratus ventralis, rectus abdominus, and obiquus abdominis muscles.</p>	<p>240210</p>

			
Barbecue Ribs	<p>Medial part of the 5th to 14th ribs (asternal ribs), which include the intercostals muscles. All diaphragmatic tissue, lymph nodes, the bodies of the thoracic vertebrae and other attached tissues should be removed.</p>		250014
Loin Ribs (Middle)	<p>Medial part of the 8th to 14th ribs (asternal ribs), which include the intercostal and part of the transverses abdominis muscles. All diaphragmatic tissue, lymph nodes, the bodies of the thoracic vertebrae and other attached tissues should be removed</p>		250013
Pork Loin, Boneless,	<p>All skin, bones, lymph nodes and cartilage shall be removed. The loin shall consist of the longissimus dorsi and multifidus</p>		232211

Chain on	thoracic muscles. 	
Pork Loin, Boneless, Chain off	All skin, bones, lymph nodes and cartilage shall be removed. The loin shall consist of the longissimus dorsi muscle. 	232211
Tenderloin Chain on	All skin, bones, lymph nodes and cartilage shall be removed. The tenderloin shall consist of the psoas major, psoas minor and iliacus muscles. 	233210
Tenderloin Head on	All skin, bones, lymph nodes and cartilage shall be removed. The tenderloin shall consist of the psoas major and psoas minor muscles.	233211

		
<p>Tenderloin Head off</p>	<p>All skin, bones, lymph nodes and cartilage shall be removed. The tenderloin shall consist of the psoas major muscle.</p> 	<p>233213</p>