

**LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER
PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM THE UNITED KINGDOM
2013-07-15**

(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 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	MLC/BPEX Code
Pork Heart	Attachments and fat should be trimmed close to the surface of the heart.	93200
Pork Liver	Gall bladder and all extraneous tissues are removed	93300

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

Description	Anatomical description	MLC/BPEX Code
Pork Rind (excluding mask)	Connective tissue and lymph nodes are trimmed off, leaving the rind.	51101

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

Description	Anatomical description	MLC/BPEX Code
Pork Subcutaneous Fat (from pork back, shoulder, loin, leg and belly)	External, subcutaneous fat from the shoulder, loin, belly and leg, free from rind, lean and extraneous tissue.	52100

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

Description	Anatomical description	MLC/BPEX Code
Pork trotters (hind and fore)	Fully cleaned, dehaired and dehooved. The feet do not include the carpal/tarsal joints.	93141 & 93142

5. Tails

Description	Anatomical description	MLC/BPEX Code
Pork Tail	The tail is separated from the carcass at the first sacral vertebra and trimmed of lymph nodes and excessive connective tissue	93120

6. Ears, excluding lymph nodes and excessive connective tissue

Description	Anatomical description	MLC/BPEX Code
Pork Ear, excluding root	Square cut, with the lobe and root off, leaving only the funnel like upper portion	93931

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	MLC/BPEX Code
Pork Belly, skinless, bone-in, square cut	The pork belly is removed from the loin by a cut typically 5 cm from the eye muscle and by perpendicular cuts from the leg and shoulder. The belly is presented fully derinded, free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The cut is presented square with the mammary strip and breast bone taken off.	51304
Pork Belly, boneless, square cut and streaky bacon	The pork belly is removed from the loin by a cut typically 5 cm from the eye muscle and by perpendicular cuts from the leg and shoulder. The belly is presented fully derinded, free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The cut is presented square with the mammary strip, rib sheet, cartilages and breast bone taken off. The belly may be presented cured as streaky bacon.	51311
Pork belly rib, excluding ribs 1 and 2	The 11-rib sheet including intercostals meat is taken from the loin side of the belly, excluding breast bone, leaf fat, ventral cartilage and underlying lean and fat.	51310
Pork Leg, Boneless (Gammon)	The leg is separated from the pork side by a straight cut perpendicular to the back line, 4-9 cm from the anterior edge of the aitch bone. All bones, cartilages, internal fat, fat and lean around the aitch bones, shank belly skirts and lymph nodes are removed. The loin end is exposed by a straight cut anterior to the <i>quadriceps femoris</i> . The leg consists of the outside leg muscles (<i>biceps femoris</i> , <i>gluteus superficialis</i> and <i>semitendinosus</i>), the inside muscle group (<i>semimebranosus</i> and related muscles on the inside) and the leg knuckle or sirloin tip (the <i>tensor fasciae latae</i> and the <i>quadriceps</i> group). The product may be presented cured as gammon.	51213
Pork Loin, Boneless, Back bacon	The loin is separated from the belly typically 5 cm from the eye muscle, oyster off and from the shoulder and leg/chump by straight cuts perpendicular to the back line. Bones, cartilages and tenderloin are removed leaving the internal and vertebral side of the eye muscle (<i>longissimus</i>) fully naked but leaving the back fat cover trimmed to individual specification. The product may be presented cured as back bacon.	51110
Pork Tenderloin	The tenderloin is removed intact and consists of the <i>psaos major</i> , <i>psaos minor</i> and <i>iliacus</i> and attached aponeuroses, with all external fats and other external tissues fully trimmed off.	51111
Pork Loin Ribs, excluding ribs 1 and 2	The sheet consists of at least 8 ribs, including intercostals meat taken from the loin by a cut parallel to the eye muscle up to and excluding the vertebral column. The vertebrae shall be removed in their entirety.	51107

2. Consumer ready cuts (as agreed upon). 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	Size and Packaging	MLC/BPEX Code
Pork Loin, Boneless, Back bacon-unsmoked	Maximum 200g and vacuum packed	51110
Pork Loin, Boneless, Back bacon-smoked	Maximum 200g and vacuum packed	51110
Pork Belly, boneless, square cut and streaky bacon-unsmoked	Maximum 200g and vacuum packed.	51311
Pork Belly, boneless, square cut and streaky bacon-smoked	Maximum 200g and vacuum packed	51311