LIST OF IMPORTED PORK PRODUCTS WHICH WILL BE EXEMPT FROM FURTHER PROCESSING ON ARRIVAL IN SOUTH AFRICA FROM GERMANY
2016-05-10

(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 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 German Meat Product Catalogue**
Pork Heart	The heart is a small muscular compact organ that is broader and less conical in appearance than hearts of other species. Fat should be trimmed close to the surface of the heart. The pericardium is trimmed away. The aorta, vena cava and other non-coronary vessels are cut away at the heart base. All clots are removed.	1801
Pork Liver	The liver consists of four main lobes of varying size marked with notches and indentations. The liver has a reddish-brown colour and the texture is more firm than other species. The gall-bladder is trimmed. All gall ducts, blood vessels, lymph nodes and connective tissues should be trimmed even with the surface of the liver.	1802

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

Description	**Anatomical description**	**Ref in German Meat Product Catalogue**
Pork Neck Fat, rindless	Subcutaneous fat from the neck of a pork carcass. Free from rind, lean and extraneous tissues	1700
Pork Back Fat, rindless	Subcutaneous fat from the back of a pork carcass. Free from rind, lean and extraneous tissues. May include sheet fat trimmings from the pork loin primal cut.	1701
Pork Cutting Fat, rindless	Subcutaneous fat from the shoulder and leg of a pork carcass. Free from rind, lean and extraneous tissues	1702

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

Description	**Anatomical description**	**Ref in German Meat Product Catalogue**
Pork trotters, hind and fore	The feet do not include the carpal/tarsal joints; fully cleaned, dehaired and dehooved, toes on.	1820/1830

4. Tails

Description	**Anatomical description**	**Ref in German Meat Product Catalogue**
Pig Tails	Pig tails, only containing the caudal vertebrae, trimmed of lymph nodes and excessive connective tissue	1860

5. Ears, excluding lymph nodes and excessive connective tissue

Description	Anatomical description	Ref in German Meat Product Catalogue
Pork Ear, Square Cut	The external ear of the pig is a cartilaginous skin covered structure that appears somewhat funnel shaped. A single ear is trimmed by a straight cut through the outer part of the scapha.	1813

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 German Meat Product Catalogue**
Pork Leg (Fresh Ham), Skinless, Boneless	All bones, cartilage, skin, M. rectus abdominis, M. cutaneous trunci, fat and lean above the aitch bone, plus lymph nodes shall be removed. The tendinous ends of hindshanks shall be removed. The loin end shall be exposed by a straight cut anterior to the M. quadriceps femoris.	1105
Pork Leg (Fresh Ham), Outside 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.	1110
Pork Leg (Fresh Ham), Inside 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.	1112
Pork Leg (Fresh Ham), Knuckle	The leg knuckle consists of the knuckle portion of the leg (the M. tensor fasciae latae and M. quadriceps femoris group).	1113
Pork Loin, Boneless, both chains off, cap off	The loin is separated from the belly by a straight cut from the M. longissimus dorsi and from the neck and leg by straight cuts perpendicular to the vertebral column. All skin, bones, cartilage, the tenderloin and lean and fat overlying the blade bone shall be removed. Both chains and the cap are removed.	1504
Pork Loin, Boneless, max. 5 mm fat, top white throughout	The loin is separated from the belly by a straight cut from the M. longissimus dorsi and from the neck and leg by straight cuts perpendicular to the vertebral column. All skin, bones, cartilage, the tenderloin and lean and fat overlying the blade bone shall be removed. Both chains and the cap are removed. The back fat cover is trimmed to a maximum thickness of 5 mm.	1505
Pork Tenderloin	The tenderloin is removed intact and consists of the M. psoas major, M. psoas minor and M. 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.	1510

Pork Belly square cut, sheet ribbed, loin side bevelled	The belly is prepared by removal of the leg, shoulder and the loin. The loin shall be removed by a straight cut from the M. longissimus dorsi. The belly is presented without flank and mammary strip/teatline. The belly shall be free from mammary tissue, extraneous tissues including lymph nodes and exposed internal fat. The diaphragm, leaf fat and breast bone are removed. The risbs are removed from the belly along with the costal cartilage and intercostals meat. The loin side is bevelled and the anterior (shoulder) and the posterior (leg) ends of the belly shall be reasonably straight and parallel.	1604
Pork belly ribs, sternum removed (without rib 1 and rib 2)	Belly ribs consist of the ribs, associated costal cartilages and intercostals muscles. 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 leaf fat over the diaphragm and the transverse abdominis shall be almost entirely trimmed away.	1610
Pork Loin, Back Ribs (without rib 1 and rib 2)	The back ribs should consist of the 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.	1520