

Specifications for the Import of Meat, Poultry and Fish CANADA

Range includes: preparation of meats, fish, or crustaceans; sausages and similar products, frozen fish, fish file, fresh and smoked salmon

Meat and Poultry

Importation of meat and poultry meat products into Canada is regulated by the Meat Inspection Act and Regulations (*see Can std no.29&no.31*) and the Health of Animals Act and Regulations (*see Can std no.18*), administered by the CFIA, and the Export and Import Permits Act (*see Can.std no.30*), administered by the Department of Foreign Affairs and International trade.

Section 9 of the Meat Inspection Act specifies: (1) No person shall import a meat product into Canada unless:

- a) At the time it was prepared for export, the country from which it originated and any country in which it was processed had meat inspection systems, those systems and the relevant establishments in those countries were approved in writing by the Minister before that time and the approvals were valid at that time;
- b) That person provides an inspector with evidence satisfactory to the Minister that it meets the prescribed standards for imported meat products;
- c) It meets the prescribed standards for imported meat products; and
- d) It is packaged and labeled in the manner prescribed.

Before the products are imported, the exporting country must be evaluated by the Canadian Food Inspection Agency and found to have a national meat inspection system, including a residue monitoring program, equivalent to that of Canada. As well, foreign establishments must be approved by the Canadian Food Inspection Agency (CFIA) before being eligible to export to Canada. To prevent the introduction of animal diseases, all importations of meat products are subject to the Health of Animals Act and Regulations. Some foreign countries are restricted in the type of product they can export to Canada. Based on this, **Lebanon is restricted from exporting meat and meat products to Canada.**

Before they are imported, all prepared meat and poultry products require a label/recipe registration issued by the Canadian Food Inspection Agency. This requirement also applies to all raw meat and poultry sold in consumer packages. Each commercial shipment of meat must be certified by the foreign national veterinary competent authorities. The certificates, along with other information for all imported meat and poultry meat product shipments, must be presented to the CFIA Import Service

Centre for clearance before the shipments are allowed entry into Canada by CBSA officers. All shipments from countries other than the United States must be then presented in one of the Canadian establishments registered under the Meat Inspection Regulations, 1990 for inspection of imported meat products, for inspection by a CFIA inspector. See: <http://laws-lois.justice.gc.ca/eng/regulations/SOR-90-288/index.html>

In the case of meat imports from the USA, one in every ten shipments of similar products from the same US processing establishment must be delivered to one of the Canadian establishments registered under the Meat Inspection Regulations, 1990 for inspection of meat products imported from the USA, for inspection by a CFIA inspector.

Shipments of poultry (fresh or prepared) and fresh, chilled and frozen beef from non-NAFTA (North American Free Trade Agreement) countries usually require an import permit issued by the Department of Foreign Affairs and International Trade.)

Meat and Poultry Product Extenders

"Meat product extender" means a food that is a source of protein and that is represented as being for the purpose of extending meat products [See Can Std no.22; B.01.001]. "Poultry product extender" means a food that is a source of protein and that is represented as being for the purpose of extending poultry products (see Can std no.22; B.01.001). Meat and poultry product extenders are subject to compositional requirements under the FDR with respect to protein, vitamin and mineral nutrient content (see Can STD no.22; B.14.073, B.22.027). These products are used to extend various meat or poultry mixtures to make products such as fresh sausage, cooked sausage, meat loaves, luncheon meats, etc.

Extended Meat and Poultry Products

"Extended meat product" means a meat product to which a meat product extender has been added (see Can std no.22;B.01.001). Extended meat and poultry products must have approximately the same nutrient content as the product being extended (see Can std no.22;B.14.074 to B.14.079, B.22.028). This is accomplished via the mandatory enrichment of the extender. For example, pork sausage extended with soy has, on a weight basis, approximately the same nutritive value as pork sausage that has not been extended.

Meat Products and Poultry Meat Products that Contain Phosphate Salts and/or Water

The FDR(Can std no.3&22), section B.01.090, B.01.091, B14.021, and B.22.012, establish composition and labeling requirements for meat products including poultry meat, to which phosphate salts and/or water have been added. These regulations establish minimum meat protein content and labeling requirements which enable consumers to make price and quality comparisons based on meat protein declarations. Compositional standards in both the FDR and the MIR, provide for the addition of phosphate salts and/or water to meats.

Products to Which Phosphate Salts and/or Water are Incorporated

Products to which phosphate salts and/or water are incorporated can be grouped into three categories. To facilitate the reading of this section these categories will be referred to as type 1, 2 or 3:

Type 1 - Solid cut meat product: A solid cut meat product is a whole cut of meat or a product consisting of at least 80% of pieces of boneless, skinless meat weighing a minimum of 25 g each, as determined prior to the addition of any other ingredient and further processing activities. This category includes products such as chicken wings, poultry carcasses, steaks, pork tails, tongues, picnics, certain hams, etc. (see B.14.020, B.22.011).

Type 2 - Chopped, chopped and formed meat products: This category includes products, such as ground roast beef, ground ham and chicken breast (chopped and formed), that do not contain at least 80% of pieces of boneless, skinless meat weighing a minimum of 25 g.

Type 3 - Standardized prepared meat products and meat products which contain filler: Specific minimum meat protein contents are prescribed in the MIR or in Divisions 14 or 22 of the FDR and reproduced in the table at the end of [this Chapter](#).

Exemptions: Side bacon, Wiltshire bacon, salt beef and pork jowls are exempted from the minimum protein standard and the % meat protein label declaration described in 14.2 and 14.3 of this Guide (B.01.092). Water absorbed by poultry carcasses during the post-slaughter chilling process is not considered to be an ingredient providing the amount of moisture picked up does not exceed the prescribed tolerances. However, when water is added as an ingredient to previously chilled poultry, the resulting product is subject to the minimum protein standard and the additional labeling requirements mentioned above.

Comment [E1]: What does this refer to? Same for the next paragraph, where it says "this Guide"

Compositional Requirements [B.14.021, B.16.100 table 12, B.22.012]

a. Phosphate Salts: The maximum level of phosphate salts that can be added to meat products is 0.5% of total added phosphate, calculated as sodium phosphate, dibasic. The addition of phosphate salts refers to the addition directly into the meat ingredient(s) by means of injection, pumping, massaging, tumbling, marinating or mixing (see Can std no.22B.14.021, B.22.012).

b. Meat Protein:

- **Solid cut meat product (Type 1):** Where phosphate salts and/or water are incorporated into a solid cut meat product, the minimum meat protein content of the product must, unless otherwise specified by regulations, be not less than 12% when cooked*; or not less than 10% when uncooked (B.14.021, B.22.012).
- **Chopped and chopped and formed meat products (Type 2):** These products must, unless otherwise specified by regulations, contain not less than 12% meat protein when cooked, or, not less than 10% when uncooked.

- **Standardized prepared meat products and meat products which contain a filler (Type 3):** The minimum protein content for standardized prepared meat products is specified in the MIR (Schedule I), or in Divisions 14 or 22 of the FDR.

Prepared meat products that contain a filler and for which no standard is prescribed in Schedule I, MIR, must contain not less than:

- 9.5 per cent meat product protein and 11 per cent total protein in the case of an uncooked product; or
- 11.5 per cent meat product protein and 13 per cent total protein in the case of a cooked* product [7, MIR].* (* Cooked means that the product has been subjected to heat for a time sufficient to produce the characteristics of a cooked meat product with respect to friability, color, texture and flavor.)

All **Meat** regulations fall under Division 14 of the FDR Sections B.14.001 till B.14.085

All **poultry** regulations including **egg products** fall under Division 22 of the FDR Section B.22.001 through B.22.36.

Eggs and Processed Eggs

Both shell and processed chicken eggs must meet the requirements set out in the Egg Regulations and Processed Egg Regulations, respectively, of the Canadian Agricultural Products Act. Shell eggs are destined for either the table market or breaking stock. Processed eggs are frozen egg, frozen egg mix, liquid egg, liquid egg mix, dried egg, and dried egg mix and egg product, including all products consisting of 50 percent or more of egg. These products may only be imported from a country with an inspection program and grade standards equivalent to Canada's. Shipments will be inspected upon entry into Canada and must be accompanied by inspection documentation issued by officials of the exporting country, certifying that the products conform to Canadian standards. Both shell eggs and processed eggs require an import permit issued by the Department of Foreign Affairs and International Trade. In addition, the Health of Animals Act restricts the importation of eggs and processed eggs from countries where the presence of animal diseases pose a threat to Canadian agriculture and health.

Comment [E2]: Lebanon?

Processed Eggs Regulations

See: http://laws-lois.justice.gc.ca/eng/regulations/C.R.C.%2C_c._290/index.html and http://laws-lois.justice.gc.ca/eng/regulations/C.R.C.%2C_c._284/index.html

Eggs from different species of birds, balut eggs, and preserved duck eggs, are not subject to the Egg Regulations.

Fish and Fish Products

Fish and fish products are subject to the Fish Inspection Act and Regulations, (*see Can. std no.21*) which contain requirements for wholesomeness, labeling, packaging, grading, and health and safety.

Importers of fish and fish products must have an Import License issued by the Canadian Food Inspection Agency and must notify the closest Canadian Food Inspection Agency fish inspection office in writing each time they import fish. Restrictions apply to the importation of live or raw bivalve molluscan shellfish such as mussels, clams and oysters. Import permits may be required for certain types of cultured fish. Certain provinces may have additional requirements for the importation of live fish. See: <http://active.inspection.gc.ca/tech/extsite.asp?url=http://laws-lois.justice.gc.ca/eng/acts/F-12>

All sturgeons are regulated by the Convention on International Trade in Endangered Species (CITES). This means that all sturgeon, including their meat and caviar, require a CITES export permit from the exporting country.

All fish and fish product regulations fall under division 21 of the FDR sections B.21.001 through B.21.031.

Imported Food Products Containing a Small Amount of Meat, Poultry, or Processed Egg Product Ingredients

FSIS statutes provide authority to exempt certain foods containing relatively small amounts of meat, poultry or processed egg product ingredients from FSIS inspection, FSIS must ensure that these ingredients are not adulterated. Accordingly, the meat, poultry, or processed egg product ingredients used in FSIS-exempted products must be from an [eligible source](#), i.e., prepared under USDA/FSIS inspection or in a foreign establishment certified by a foreign inspection system approved by FSIS. Importers of FSIS-exempted products containing meat, poultry, or processed egg product ingredients originating from countries with animal health restrictions [must apply for and obtain a VS-permit](#) from USDA's Animal and Plant Health Inspection Service (APHIS). Also see: http://www.aphis.usda.gov/import_export/animals/animal_import/animal_imports_anproducts.shtml

The need for a permit is based on the contents of the food product and on the animal health restrictions APHIS places on the country from which the food product is being imported. Accordingly, FSIS is advising importers of food products not required to have an APHIS veterinary import permit for entry that the meat, poultry or processed egg product ingredients used in the formulation of these products must originate from an approved source in order to qualify for FSIS import eligibility.

Standards

- Fish and fishery products: smoked fish, mollusk, seafood
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=123&showFR=1>

- Fish and shellfish: canned oysters, canned salmon
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=161&showFR=1>
- Egg and egg products: dried eggs, frozen eggs, pasteurized eggs
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=160&showFR=1>

Useful Links

Import Permit Guide for Products with Small Amounts of Meat and Poultry

http://www.fsis.usda.gov/PDF/Import_Permit_Guide.pdf

Countries/Products Eligible for Export to the U.S. (Sep 17, 2010; PDF Only)

http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf

Notice of Enforcement by the USDA, FSIS, Regarding Imported Food Products Containing a Small Amount of Meat, Poultry, or Processed Egg Product Ingredients (Mar 19, 2009; PDF Only)

http://www.fsis.usda.gov/pdf/Notice_of_Enforcement_Regarding_Imported_Food_Products.pdf

Apply for and obtain a VS-permit:

http://www.aphis.usda.gov/import_export/animals/animal_import/animal_imports_anproducts.shtml

Learn about e-permits:

http://www.aphis.usda.gov/permits/learn_epermits.shtml