

CANADA

Specific animal and composite import requirements

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Meat and Poultry

Importation of meat and poultry meat products into Canada is regulated by the Meat Inspection Act and Regulations and the Health of Animals Act and Regulations, administered by the CFIA, and the Export and Import Permits Act, administered by the Department of Foreign Affairs and International Trade.

<http://active.inspection.gc.ca/tech/extsite.asp?url=http://laws-lois.justice.gc.ca/eng/acts/M-3.2/>
<http://active.inspection.gc.ca/tech/extsite.asp?url=http://laws-lois.justice.gc.ca/eng/acts/H-3.3/>
and <http://laws.justice.gc.ca/eng/acts/E-19/page-1.html>

In section 9 of the Meat Inspection Act: (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 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. **Lebanon is one of those countries.**

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.

<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.)

Dairy Products

Butter, cheddar cheese, dry milk products and variety cheeses are regulated by the Dairy Products Regulations under the Canada Agricultural Products Act. (see Stds Canada no.17) Imported dairy products must comply with these regulations, which cover quality, labeling, packaging and grading, as well as health and safety. In addition, the Health of Animals Act restricts the importation of certain dairy products from countries where the presence of animal diseases poses a threat to Canadian agriculture and health. Most dairy products also require an import permit issued by the Department of Foreign Affairs and International Trade. An Import Declaration, completed in duplicate, must accompany each dairy product shipment, indicating that the products were manufactured from sound raw materials and prepared under sanitary conditions and that the products were sound and fit for human consumption at the time of shipment.

As of December 14, 2008, all cheese importers must have a valid cheese import license issued by the Canadian Food Inspection Agency in order to import cheese. At present, there is no federal requirement for importers of other dairy products to be licensed. Product inspection may take place at the product's entry point or at its destination point, at the discretion of the Canadian Food Inspection Agency. <http://active.inspection.gc.ca/tech/extsite.asp?url=http://laws-lois.justice.gc.ca/eng/regulations/SOR-79-840/index.html>

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.

Processed Eggs Regulations

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

Egg regulations

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, 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.

<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. Some species also require a CITES import permit issued by Environment Canada.

Honey

Honey and honey products are regulated by the Honey Regulations under the Canada Agricultural Products Act. Imported products must comply with these regulations, which cover quality, labeling, packaging, grading, and health and safety requirements. Each shipment of honey and honey products must be accompanied by an Import Declaration, Request for Release Approval and Customs Transaction Document. This documentation must be presented to the CFIA Import Service Centre for clearance before shipments are allowed entry into Canada by CBSA officers. The importer or the importer's authorized agent must declare that the honey meets the requirements of the honey regulations. This means that the honey was prepared under sanitary conditions, and is wholesome and fit for human consumption. All shipments of honey are subject to inspection at their destination point, by the Canadian Food Inspection Agency. The Canadian Food Inspection Agency restricts the importation of honey from countries where the presence of animal diseases poses a threat to Canadian agriculture and health.

<http://active.inspection.gc.ca/tech/extsite.asp?url=http://laws->

[lois.justice.gc.ca/eng/regulations/C.R.C., c. 287/index.html](http://lois.justice.gc.ca/eng/regulations/C.R.C.,_c._287/index.html)

[http://www.inspection.gc.ca/food/honey/eng/1299861393361/1303763748364.](http://www.inspection.gc.ca/food/honey/eng/1299861393361/1303763748364)

Simulated Meat and Simulated Poultry Products

Simulated Meat and Simulated Poultry Products do not contain any meat or poultry, but have the physical and nutritive characteristics of meat or poultry. Consumers must not be misled as to the true nature of these products. Therefore, the complete common name "simulated (naming the meat or poultry)" should always appear in labels and in advertisements for these products. The Food and Drug Regulations (FDR) [B.14.085 to B.14.088, B.22.029] specify the amounts of vitamins and mineral nutrients which must be added to simulated meat and poultry products. These added vitamins and minerals must then be declared as a percent daily value per serving of stated size in the Nutrition Facts table [B.01.402(7), table to B.01.402, item 14]. The term simulated must be included as part of the common name of these simulated products. The applicable phrase "**contains no meat**" or "**contains no poultry**" is also required on the principal display panel of the label, in close proximity to the common name and in letters of at least the same size and prominence as those used for the remainder of the common name of the product [B.01.100].

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 [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 [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 [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 [B.01.001]. Extended meat and poultry products must have approximately the same nutrient content as the product being extended [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, B.01.090, B.01.091, B.14.021, 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. [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 a 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 labelling requirements mentioned above.

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, marination or mixing [B.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:

- a. 9.5 per cent meat product protein and 11 per cent total protein in the case of an uncooked product; or
- b. 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.)

Common Name of Meats with Added Phosphates and/or Water

The identity of a meat product must appear on the label by its common name. When phosphate salts and/or water have been incorporated into a meat product, this addition must be reflected in the common name of the product, unless the product is cured or preserved or a standard is prescribed for it in Schedule I of the MIR. As such, the common name of solid cut meat products must reflect the fact that they contain phosphate salts and/or water. The use of the term seasoned in conjunction with the product's name has been found to be acceptable when phosphate salts alone **or** with water are incorporated into a product. Similarly, the use of the term seasoned is also acceptable when spices are added with water. However, if water alone (i.e., water being the only non-meat ingredient) is added, then an expression such as water added shall be part of the product's common name.

A declaration of the minimum meat protein content as part of the Common Name: The label of prepackaged Type 1 or 2 products must have a statement of the "% meat protein" as part of the common name of the product on the principal display panel of the package with no intervening material. The type must be at least as legible and conspicuous as any other type on that display panel, and in letters that are a minimum of half the size of the letters used in the rest of the common name of

the product. The type height cannot be less than 1.6 mm in height [B.01.090(2)]. Declarations such as "minimum meat protein xx%" / « protéines de viande minimums » or "meat protein xx%" « protéines de viande » are acceptable. Examples: "Chicken Breast with water added, minimum xx% meat protein": In the case of a chicken breast to which "only water" has been incorporated. "Seasoned Chicken Breast, xx% minimum meat protein": This common name would be appropriate to describe a chicken breast to which water and phosphate salts have been incorporated.

Ingredient List [B.01.008 (3)-(6), B.01.091] Packaged at the manufacturing level: Type 1, 2, and 3 meats that are packaged at the manufacturing level require an ingredient list on the label. Packaged at the retail level: An ingredients list is required when a Type 1 or Type 2 uncured meat product with added phosphates and/or water is packaged for retail sale by the retailer. The meat product may be cooked, sliced or cut up. Federally, Type 1 and 2 meat products that are cured do not require an ingredient list when packaged at retail. It is suggested that applicable provincial legislation be consulted.

Nutrition Facts Table

A nutrition facts table is required on meat and poultry with added phosphates and/or water whether packed at retail or packed at the manufacturer. The FDR exemption for raw single ingredient meats does not apply to meats with phosphates and/or water added. The percent meat protein declaration triggers the nutrition facts table, even if other exemptions apply, such as the less than 200 cm² available display surface or manufactured on premises [B.01.401(3)(e)(i)]. Refer to Chapter 5 of this Guide for further information on these requirements.

Summary Tables for Labeling Requirements See general labeling requirements for meat and poultry.