

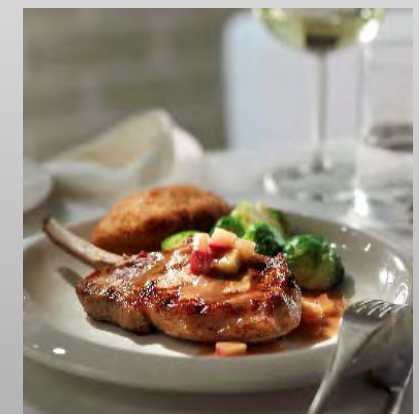


The Canadian Meat Market

El Mercado Canadiense de la Carne

March 2015

James M. Laws, P.Ag.
Executive Director





Canada

- 35 million people
- 9,984,670 km²

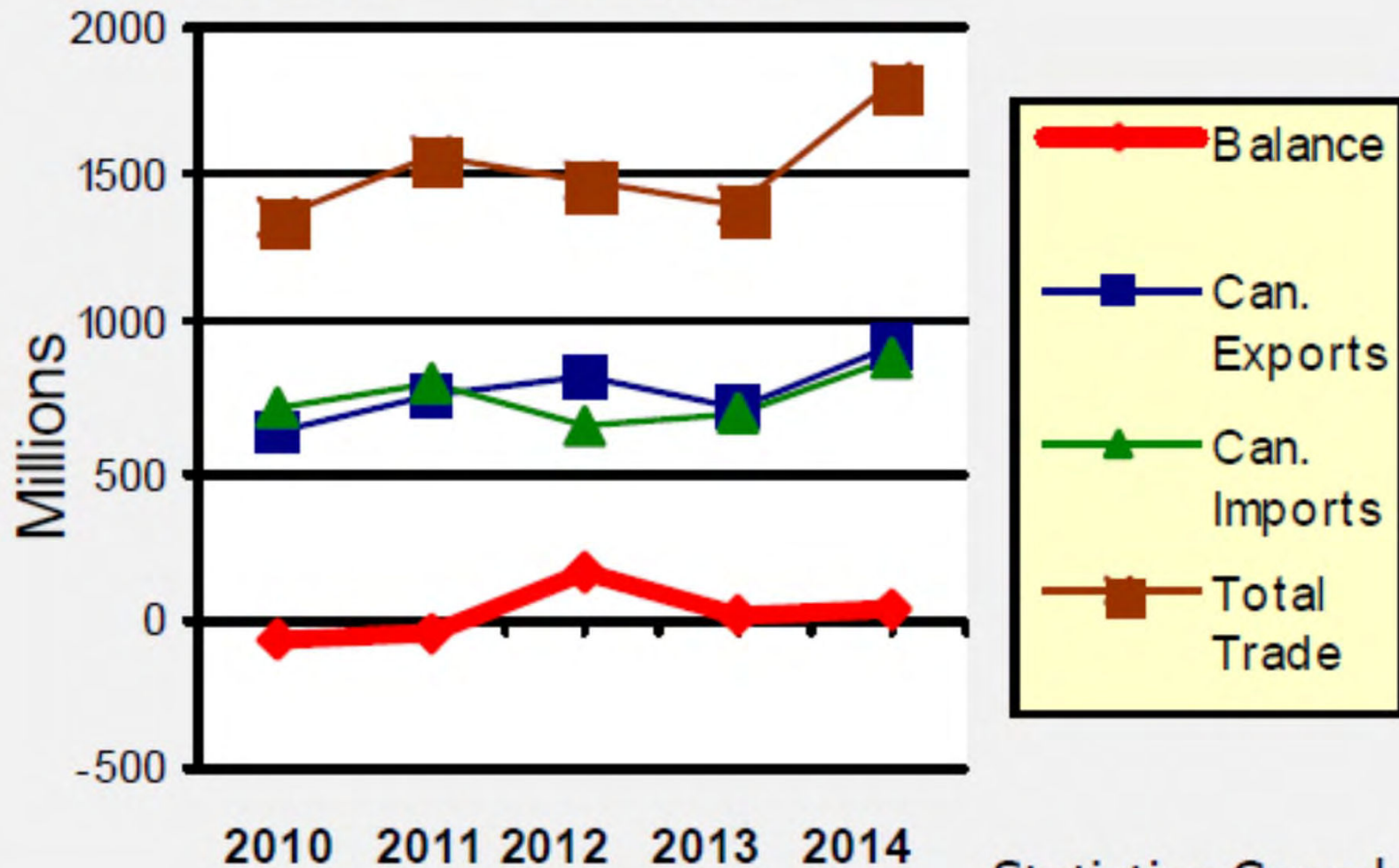


Colombia

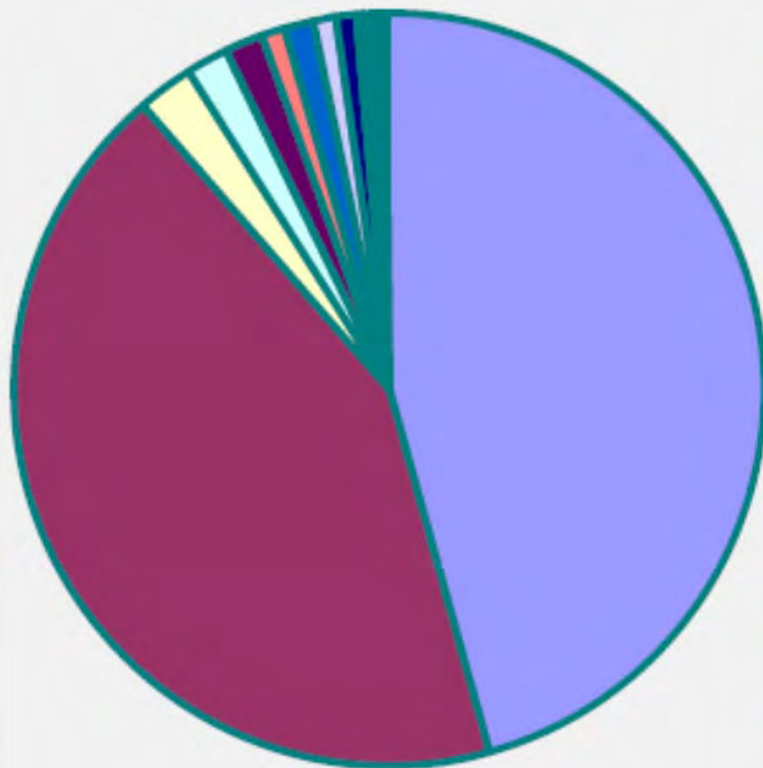
- 48 million people
- 1,141,748 km²



Bilateral trade Canada - Colombia



Canadian Imports from: Colombia

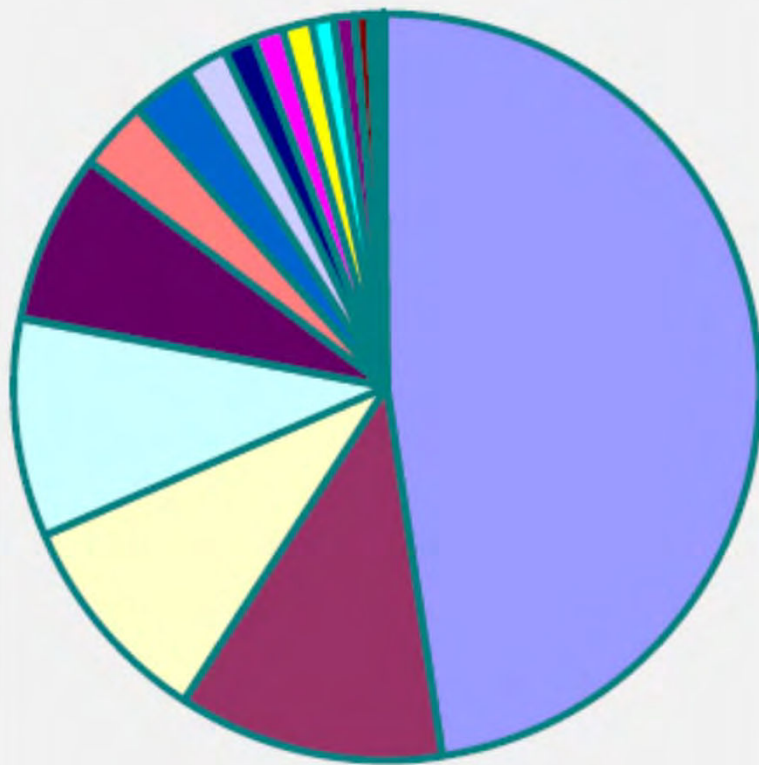


2014

- Mineral Prod.
- Veg. Prod.
- Food Prod.
- Chemical Prod.
- Mach. Mech. Elec. Prod.
- Plastics, Rubber Prod.
- Textiles Prod.
- Animal & Prod.
- Glass & Stone Prod.
- Leather, Fur Prod.
- Base Metal Prod.
- Fats, Oils & Waxes Prod.

Statistics Canada

Canadian Exports to: Colombia



2014

- Veg. Prod.
- Mach. Mech. Elec. Prod.
- Vehicles and Equip.
- Chemical Prod.
- Paper Prod.
- Animal & Prod.
- Textiles and Apparel
- Precious Metals
- Miscellaneous

COLOMBIA

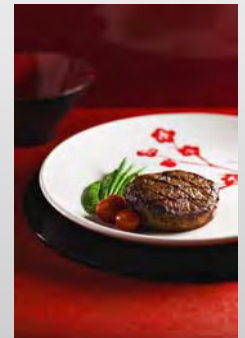
Political Map



Canada's Meat Industry



- Total revenue from goods manufactured - \$24.1 billion (number one in food industry)
- Total value of meat exports - \$4.5 billion
- Over 700 establishments
- Over 65,000 employees
- Largest food industry in Canada
- 11th largest manufacturing industry behind motor vehicles, petroleum products and sawmill products



Canadian Meat Council

- National industry trade association representing federally-inspected meat processors of beef, pork, poultry, horse and lamb since 1919.
- www.cmc-cvc.com



CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA

Vision

- ***Canada is trusted as a world leader in the provision of safe and wholesome meat.***





Mission

- ***Canadian Meat Council advocates for the needs of its members to secure and improve Canada's global meat competitiveness.***





Canadian Meat Council 2012-2015 Strategic Priorities

1. Member Services
2. Regulatory Context
3. International Trade



Canadian Meat Council

1. Not-for-Profit Organization
2. All of revenues come from membership fees and educational events- no government money.
3. Six full time staff based in Ottawa, Canada













Dr. Jorge Andres Correa- our
Technical Director- is from Colombia
Email: Jorge@cmc-cvc.com





Stella Zapata

Teacher at Colonel by Secondary School in Ottawa,
Canada teaches my daughter Spanish.

Universidad del Valle (CO)

Colombia



Strategic Priorities

1 – Member Services

- **Aim: A broad and loyal member base fueled by value-added activities for their collective benefit.**

95th Annual Conference

- **Canadian Meat Council's 95th Annual Conference May 6-8, 2015 Westin Ottawa**

WWW.CMC-CVC.COM



Canadian Meat Council on Facebook

Canadian Meat Council
Workplace & Office Organisation

THIS WEEK

- 4 Page Likes
- 39 Post Reach
- 4 UNREAD Notifications
- 2 Messages

PEOPLE

★★★★★
118 likes
1 visit

Sarah Laws, Anne Laws and 14 others like this.


Recent

- 2014
- 2013
- 2012
- 2011
- 2010
- 2005
- Founded

See Your Ad Here

WWW.CMC-CVC.COM

The screenshot shows the homepage of the Canadian Meat Council (CMC) website. At the top left is the CMC logo with the text "CANADIAN MEAT COUNCIL" and "CONSEIL DES VIANDES DU CANADA". To the right are navigation links for "Home", "Contact Us", and "Français", along with a search bar and a "GO" button. Below the navigation is a horizontal menu with "ABOUT US", "MEMBERSHIP", "MEDIA ROOM", "EVENTS", and "WHAT'S NEW?". The main banner features a photograph of a white ceramic dish containing two large pieces of cooked meat, possibly beef or pork, garnished with herbs and spices. To the right of the dish is a red callout box with white text: "The Canadian Meat Council is Canada's national trade association for the federally inspected meat packers and processors." Below the banner is the headline "MEAT... Good for you. Good for Canada." followed by a paragraph: "As a key component of Canada's agriculture sector, the meat industry is the largest sector of Canada's food processing industry, representing 10% of Canada's agri-food exports and employing more than 67,500 Canadians. It is also one of Canada's leading manufacturing sectors with annual sales of over \$21.3 billion." At the bottom, there are four colored boxes with images and text: "Food Safety" (red box, image of a family eating), "Nutrition & Health" (orange box, image of a salad with meatballs), "Animal Health & Welfare" (green box, image of a pig and a cow), and "International Trade" (blue box, image of a large cargo ship).

Home | Contact Us | Français 





SEARCH

ABOUT US | MEMBERSHIP | MEDIA ROOM | EVENTS | WHAT'S NEW?

The Canadian Meat Council is Canada's national trade association for the federally inspected meat packers and processors.

MEAT... Good for you. Good for Canada.

As a key component of Canada's agriculture sector, the meat industry is the largest sector of Canada's food processing industry, representing 10% of Canada's agri-food exports and employing more than 67,500 Canadians. It is also one of Canada's leading manufacturing sectors with annual sales of over \$21.3 billion.

- Food Safety** 
- Nutrition & Health** 
- Animal Health & Welfare** 
- International Trade** 



Strategic Priorities #2 - Regulatory Context

- **Aim: Internationally competitive regulatory framework enabling and encouraging the Canadian meat industry to achieve the highest levels of food safety.**

Canadian Meat Council 2012 Strategic Priorities

- **Strategic Priority #3 – International Trade**
- **Aim: Competitive access for Canadian meat to every country in the world.**



Left to right: Arnold Drung, President Canadian Meat Council, Minister of International Trade, Ed Fast and Jim Laws, Executive Director Canadian Meat Council

Canada European Union Summit in Toronto Friday September 26, 2014

His Excellency Herman Van Rompuy, President of the European Council , Jim Laws, Executive Director Canadian Meat Council, The Prime Minister of Canada, the Right Honourable Stephen Harper, and His Excellency José Manuel Barroso, President of the European Commission.



Canadian Meat Council Regular Members

Conseil des Viandes du Canada Membres réguliers



BOUVRY EXPORTS



Viandes Sherrington



Canadian Meat Council
Associate / Retail / Food Service Members

Conseil des Viandes du Canada
Membres associés / du secteur du
commerce de détail / services alimentaires



1. Canada's Meat Trade



Pork Statistics 2014



- Canadian federally inspected hog slaughter – 20 million head
- Canada's pork production – 1.96 million tonnes
- Canada's **pork exports** – 1.15 million tonnes valued at \$3.7 billion
- Canada's **pork imports**- 193 thousand tonnes valued at \$1.15 billion (mostly from USA)
- **Canada exported 9,806 tonnes to Colombia valued at \$25.8 million in 2014.**
- Top Canadian pork export markets – USA, Japan, Russia, China, South Korea, Australia,





Beef Statistics 2014

- Canadian federally inspected cattle and calf slaughter – 2.8 million head
- Canada's beef production – 1.17 million tonnes
- Canada's **beef exports** – 318 thousand tonnes valued at \$1.94 billion
- Canada's **beef imports**- 184 thousand tonnes valued at \$1.37 billion
- **Beef Export to Colombia of only 216 tonnes worth \$265,000 in 2014.**
- Top Canadian beef export markets – USA, Hong Kong, Mexico, Japan, China, South Korea

Horse Statistics 2013

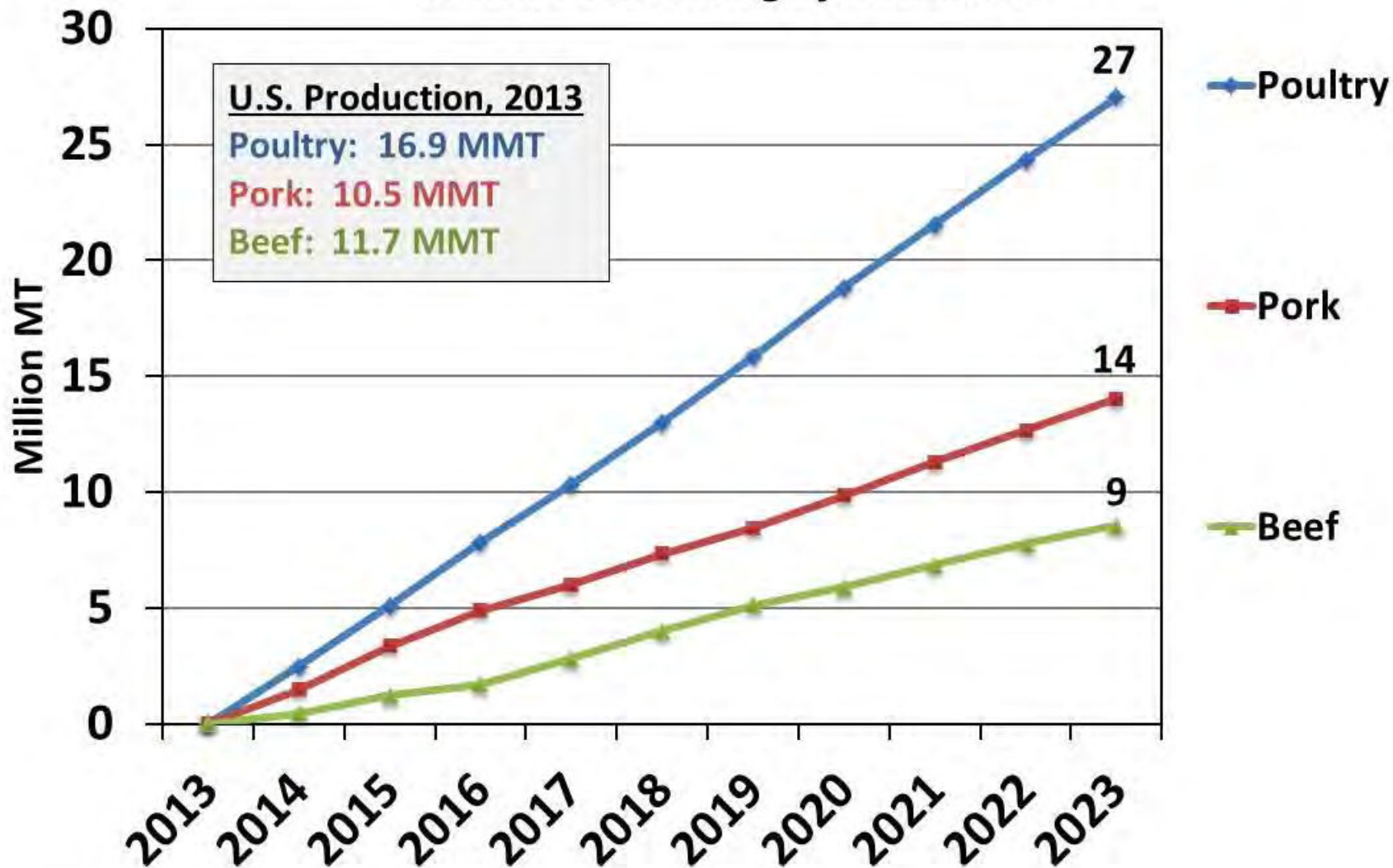


- Canadian federally inspected horse slaughter – 72,000
- Canada's horse meat **exports** – 14.5 million kg valued at \$81 million
- Top Canadian horse meat **export markets** – Switzerland, Japan, France, Belgium, Kazakhstan



World Meat & Poultry Consumption

cumulative change from 2013



Source: UN/FAO, Agriculture Outlook to 2023

Canada Colombia Free Trade Agreement

- <http://www.international.gc.ca/trade-agreements-accords-commerciaux/agr-acc/colombia-colombie/preamble-preambule.aspx?lang=eng>
- [The Canada-Colombia Free Trade Agreement](#), as well as parallel agreements on [labour cooperation](#) and the [environment](#), came into force on **August 15, 2011**.

Acuerdo de Promoción Comercial entre la República de Colombia y Canadá

- <http://www.tlc.gov.co/publicaciones.php?id=16157>

The screenshot displays a web browser window with the URL <http://www.tlc.gov.co/publicaciones.php?id=16157>. The page features the logo of MINCOMERCIO (Ministerio de Comercio, Industria y Turismo) and the slogan 'TODOS POR UN NUEVO PAÍS'. The navigation menu includes 'Inicio', 'Ministerio', 'La Ministra', 'Perfiles Económicos Países', 'Comercio Exterior', and 'Prensa'. The main content area is titled 'Acuerdo de Promoción Comercial entre la República de Colombia y Canadá' and includes a map of North and South America. The text describes the signing of the agreement in Lima, Peru, in 2008, and its subsequent ratification in Colombia and Canada. A sidebar on the right lists 'Temas de Interés' such as 'En marcha nuevamente construcción de tres embarcaderos en Santa Catalina' and 'Guainía, Boyacá y Caquetá: territorios de turismo, paz y convivencia'. The browser's taskbar shows the Windows Start button, several application icons, and the system tray with the date '2015-03-01' and time '5:21 PM Sunday'.

Canada Colombia Free Trade Agreement

- **Article 203: Tariff Elimination**
- 1. Except as otherwise provided in this Agreement, no Party may increase any existing customs duty, or adopt any new customs duty, on an originating good.
- 2. Except as otherwise provided in this Agreement, each Party shall eliminate its customs duties on originating goods in accordance with its Schedules to Annex 203.

Canada Colombia Free Trade Agreement

- **Article 203: Tariff Elimination**

- 4. On the request of a Party, the Parties shall consult to consider accelerating the elimination of customs duties set out in their Schedules to Annex 203. An agreement between the Parties to accelerate the elimination of a customs duty on a good shall supersede any duty rate or staging category determined pursuant to their Schedules to Annex 203 for that good when approved by each Party in accordance with its applicable legal procedures.

Canada Colombia Free Trade Agreement-Section E – Agriculture

- **Article 217: Agricultural Safeguard Measures**
- 3. Colombia may apply an agricultural safeguard measure during any calendar year on an originating agricultural good only where the quantity of imports of the good during that year exceeds the trigger volume for that good, set out in Annex 217.

Canada Colombia Free Trade Agreement-Section E – Agriculture

- **Article 219: Administration and Implementation of Tariff-Rate Quotas**
- 2. Colombia shall ensure that:
 - (a) its procedures for administering its TRQs are transparent, made available to the public, timely, non-discriminatory, responsive to market conditions and minimally burdensome to trade;
- 3. Colombia shall make every effort to administer its TRQs in a manner that allows importers to fully utilize them.

Canada Colombia Free Trade Agreement-Section E – Agriculture

- **Article 221: Agricultural Sub-Committee**
- 1. At the request of a Party, the Parties shall establish a Sub-Committee on Agriculture comprising representatives of each Party.
- 2 The Sub-Committee shall have the following functions:
 - (a) monitoring and promoting cooperation on the implementation and administration of Section E in a way that **real access to agricultural products is ensured**;
 - (b) providing a forum for the Parties to consult on issues resulting from the implementation and administration of this Agreement for agricultural goods;

Canada Colombia Free Trade Agreement- Annex 203 Tariff Elimination

- 1. Except as otherwise provided in a Party's tariff schedule:
- (a) Canada shall apply the staging categories set out in Section A in eliminating customs duties pursuant to Article 203; and
- (b) Colombia shall apply the staging categories set out in Sections B and C in eliminating customs duties pursuant to Article 203.

Canada Colombia Free Trade Agreement- Annex 203 Tariff Elimination

- 2. The staging category for determining the rate of customs duty at each stage of reduction for an item shall be the category indicated for the item in a Party's tariff schedule.
- 4. Year one means the year this Agreement enters into force as provided in Article 2304 (Final Provisions - Entry into Force).
- 5. Beginning in year two, each annual stage of tariff reduction shall take effect on January 1 of the relevant year.
- So, we are therefore now as of March 2015 in **Year 5 of the Tariff Elimination Schedules.**

Canada Colombia Free Trade Agreement- Annex 217 Agricultural Safeguard Measures

- 1. Colombia may apply an agricultural safeguard measure, in accordance with Article 217, only on an originating agricultural good from Canada listed below.
- **High Quality Beef - Trigger Level 150% of TRQ**
- 02013010, 02023010, 02012000A, 02022000A
- **Standard Quality Beef - Trigger Level 120% of TRQ**
- 02011000, 02012000B, 02013090, 02021000, 02022000B, 02023090
- **Variety Meats - Trigger Level 120% of TRQ**
- 02061000, 02062100, 02062200, 02062900, 05040010, 05040020, 05040030

Section C - Tariff Schedule of Colombia for Agricultural Goods--4. Swine meat

- Duties on originating goods provided for in the items listed below shall be removed by Colombia in 13 equal annual stages beginning on the date this Agreement enters into force and such goods shall be duty-free, effective January 1 of year 13. Nevertheless, the duties on the following aggregate quantities shall be 20 per cent on the date this Agreement enters into force and shall thereafter be eliminated in five equal annual stages beginning in year two, so that the goods shall be duty-free effective January 1 of year six, as specified herein:

iv. Tariff Elimination Schedule of Colombia for Swine Meat per year from Canada

NANDINA 2007	Year	Quantity Metric Tonnes	In-Quota Tariff Rate
	1	5000	20%
02031100	2	5150	16%
02031200	3	5300	12%
02031900	4	5450	8%
02032100	5	5600	4%
02032200	6	5750	0%
02032900	7	5900	0%
02063000	8	6050	0%
02064100	9	6200	0%
02069000	10	6350	0%
02101200	11	6500	0%
02101900	12	6650	0%
	13	Unlimited	

Colombian Swine Meat Tariff Reduction Schedule

- Base Year 108%
- Year 1 99.6%
- Year 2 91.3%
- Year 3 83.0%
- Year 4 74.7%
- Year 5 66.4%
- Year 6 58.1%
- Year 7 49.8%
- Year 8 41.5%
- Year 9 33.2%
- Year 10 24.9%
- Year 11 16.6%
- Year 12 8.3%
- Year 13 0.0%

Section C - Tariff Schedule of Colombia for Agricultural Goods—1. High Quality Beef

- Duties on originating goods provided for in the items listed below shall be removed by Colombia in 12 equal annual stages beginning on the date this Agreement enters into force and such goods shall be duty-free, effective January 1 of year 12. Nevertheless, the following aggregate quantities shall be duty-free in any calendar year specified herein:
 - (a) For purposes of this Section, “high quality beef” (“*Cortes Finos*”) means any bone-in and boneless cuts, whether fresh, chilled or frozen, derived from carcasses graded “Canada Prime”, “Canada AAA”, “Canada AA” and “Canada A”.

Tariff Elimination Schedule of Colombia for High Quality Beef from Canada

NANDINA 2007	Year	Quantity Metric Tonnes
	1	1750
	2	1803
	3	1855
	4	1908
	5	1960
02012000A	6	2013
02022000A	7	2065
02013010	8	2118
02023010	9	2170
	10	2223
	11	2275
	12	Unlimited

There is a similar size Colombian TRQ for
Standard Quality Beef and for Variety Meats

Colombian Beef Meat Tariff Reduction Schedule

- Base Year 80.0%
- Year 1 73.3%
- Year 2 66.6%
- Year 3 60.0%
- Year 4 53.3%
- Year 5 46.6%
- Year 6 40.0%
- Year 7 33.3%
- Year 8 26.6%
- Year 9 20.0%
- Year 10 13.3%
- Year 11 6.6%
- Year 12 0.0%

Cronograma de Desgravacion Bienes Agricolas

http://www.tlc.gov.co/publicaciones.php?id=681

MINCOMERCIO INDUSTRIA Y TURISMO

TODOS POR UN NUEVO PAÍS

Acuerdos Comerciales y de Inversión

Mapa del sitio Buscar... f t

Inicio Ministerio La Ministra Perfiles Económicos Países Comercio Exterior Prensa

> Inicio > Acuerdos Vigentes > Acuerdo de Promoción Comercial entre la República de Colombia y Canadá > Texto Final del Acuerdo

Texto Final del Acuerdo

Listas de Desgravación

Lista Productos Agrícolas de Colombia	(PDF)	(Excel)
Lista Productos No Agrícolas de Colombia	(PDF)	(Excel)
Lista Productos de Canadá	(PDF)	(Excel)
Anexo 203 Eliminación Arancelaria	(PDF)	Consulte el Cronograma de Desgravación

Capítulos

PREÁMBULO (English Text)

CAPÍTULO UNO: DISPOSICIONES INICIALES Y DEFINICIONES GENERALES (English Text)

Sección A – Disposiciones Iniciales
Sección B – Definiciones Generales

Anexo 103 - Acuerdos de Medio Ambiente
Anexo 106 - Mercancías Remanufacturadas

CAPÍTULO DOS: TRATO NACIONAL Y ACCESO A MERCADOS DE MERCANCIAS (English Text)

Temas de Interés

- En marcha nuevamente construcción de tres embarcaderos en Santa Catalina
- Guainía, Boyacá y Caquetá: territorios de turismo, paz y convivencia
- Presidente en las Regiones: Llanos
- Mincomercio mostrará en Mitú los mecanismos de promoción del turismo
- 421 mayoristas de 49 países hacen negocios con 329 empresas en Colombia Travel Mart 2015
- Mincomercio respalda proyectos turísticos en Mitú

ENG
US
5:15 PM
Sunday
2015-03-01

Canada's Tariff Schedule for Imported Meat from Colombia

- All meat from Swine- 0% duties, unlimited quantities
- All meat from cattle (beef) – 0% duties, unlimited quantities (tariff of 26.5% eliminated Year 1)

www.Colombia.gc.ca

Government of Canada / Gouvernement du Canada

Colombia.gc.ca
Discover Canada

Colombie.gc.ca
Découvrez le Canada

Colombia.gc.ca
Descubra Canadá

English **Français** **Español**

[Important Notices](#) [Avis importants](#)

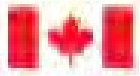
Canada

ENG
US
11:47 AM
Sunday
2015-03-01

Canada's Ambassador to Colombia- Carmen Sylvain



- *Canada's relationship with Colombia is rooted in our vision of enhanced engagement in the Americas. Our goals are to increase economic opportunity, strengthen security and institutions; and foster lasting relationships that we can leverage for mutual benefit. As like-minded countries, Canada and Colombia have succeeded in broadening and deepening our relationship and this is generating very positive results.*



Government
of Canada

Gouvernement
du Canada

Canada

- **Juan-Carlos Navia**

Trade Commissioner (Agrifood) Canadian
Embassy in Colombia

E-mail:

JuanCarlos.Navia@international.gc.ca

Telephone (+57-1) 657-9856 | MITNET
316-3356

Facsimile (+57-1) 657- 9915

Carrera 7 No.114-33. Piso14. Bogotá D.C.,
Colombia

2. Canada's Primary Production- Cattle and Hogs



Canadian Pork Production and Export Stats 2013 Data



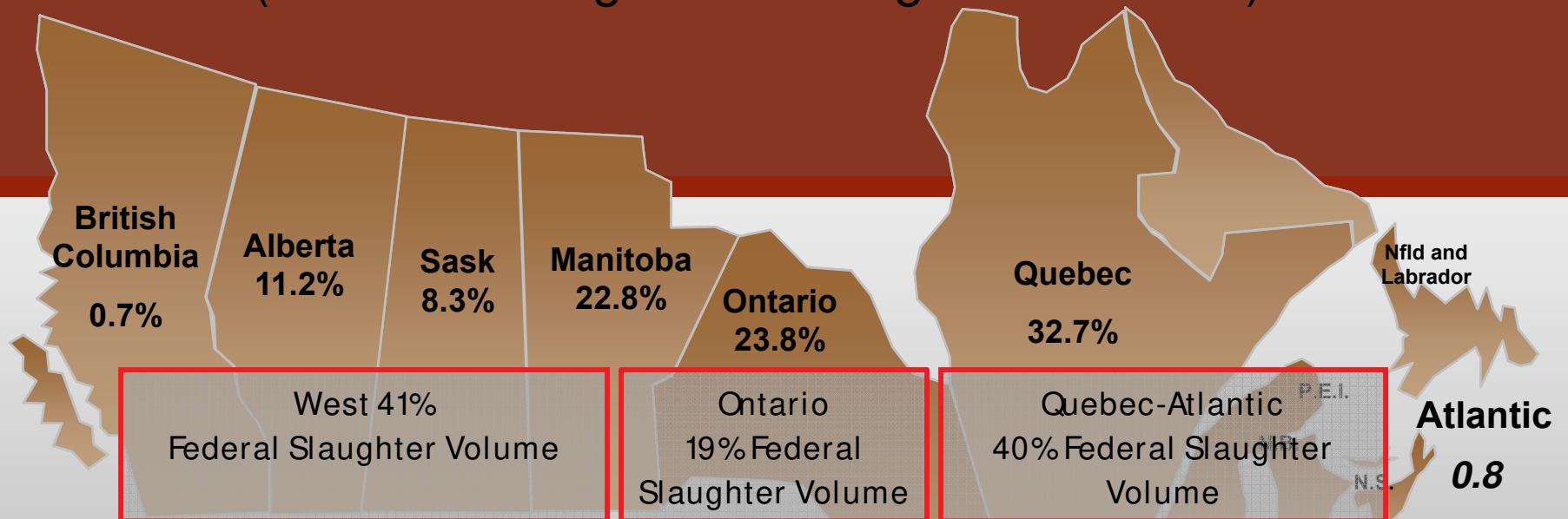
The Canadian Hog Industry

- Complex, sophisticated, modern industry
 - Science based
 - Socially responsible
- Significant changes in past decades
 - From many mixed operations to specialized units
 - From small scale to m
- Number of farms
 - 62,600 in 1976
 - 7,000 in 2014



Canadian Pork Production Distribution Of Inventory 2013

(% of total hogs and slaughter volume)



2013: 1.96 Million Tonnes of Pork Produced, 26 Million Pigs, 7,125 Producers, Inventory of 12.7 Million Pigs, 1.2 Million Sows, Manitoba, Ontario and Quebec account for 84% of Canadian Hog Production and 86% of all federal slaughter volume

Source: Statistics Canada

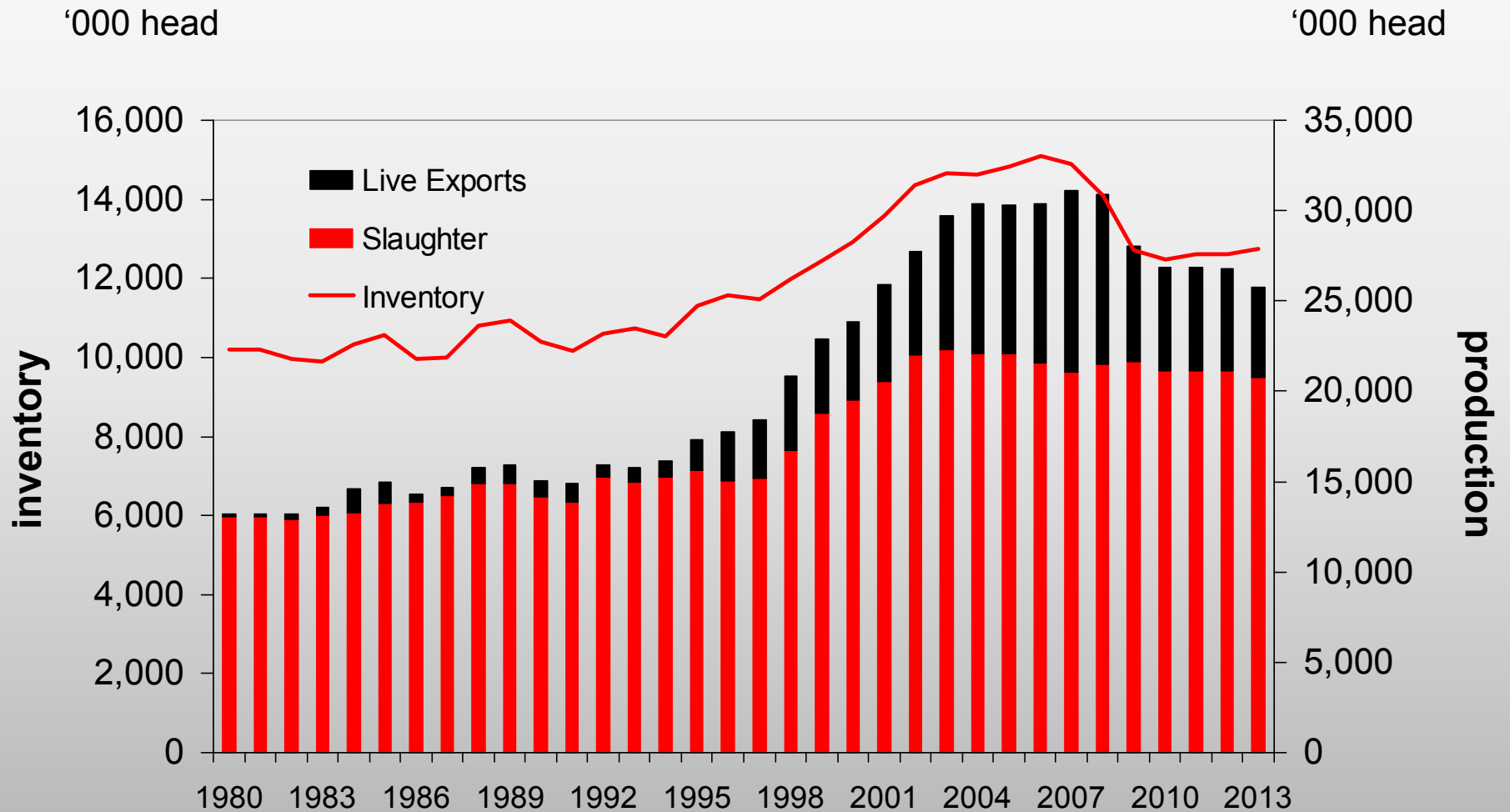
Spread across the country



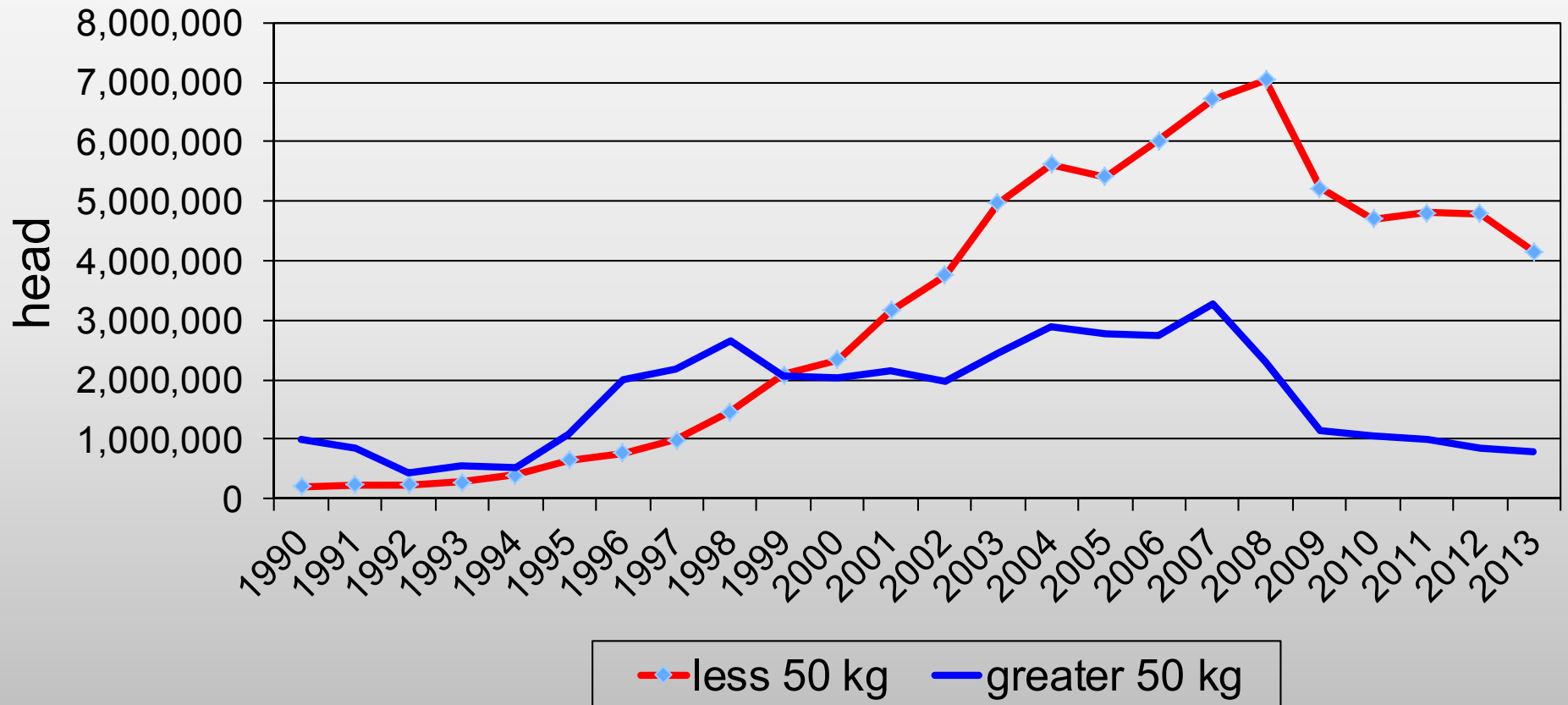
Number of hogs in inventory, January 1, 2014
Statistics Canada

Canada's Hog Production and Inventory

1980 - 2013



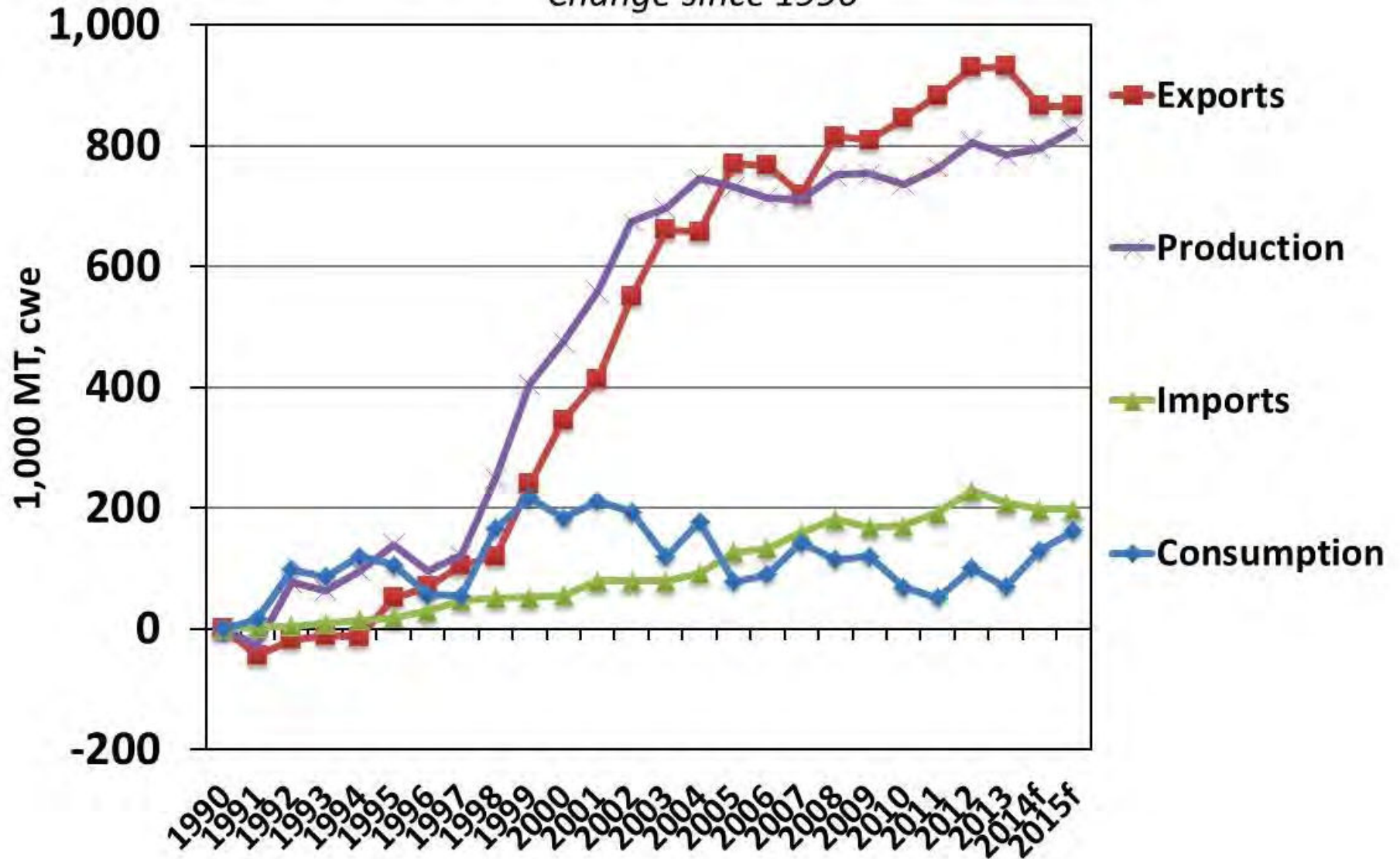
Canada's Live Hog Exports to the U.S. 1990 - 2013



Source: Statistics Canada

Canadian Pork Balance Sheet

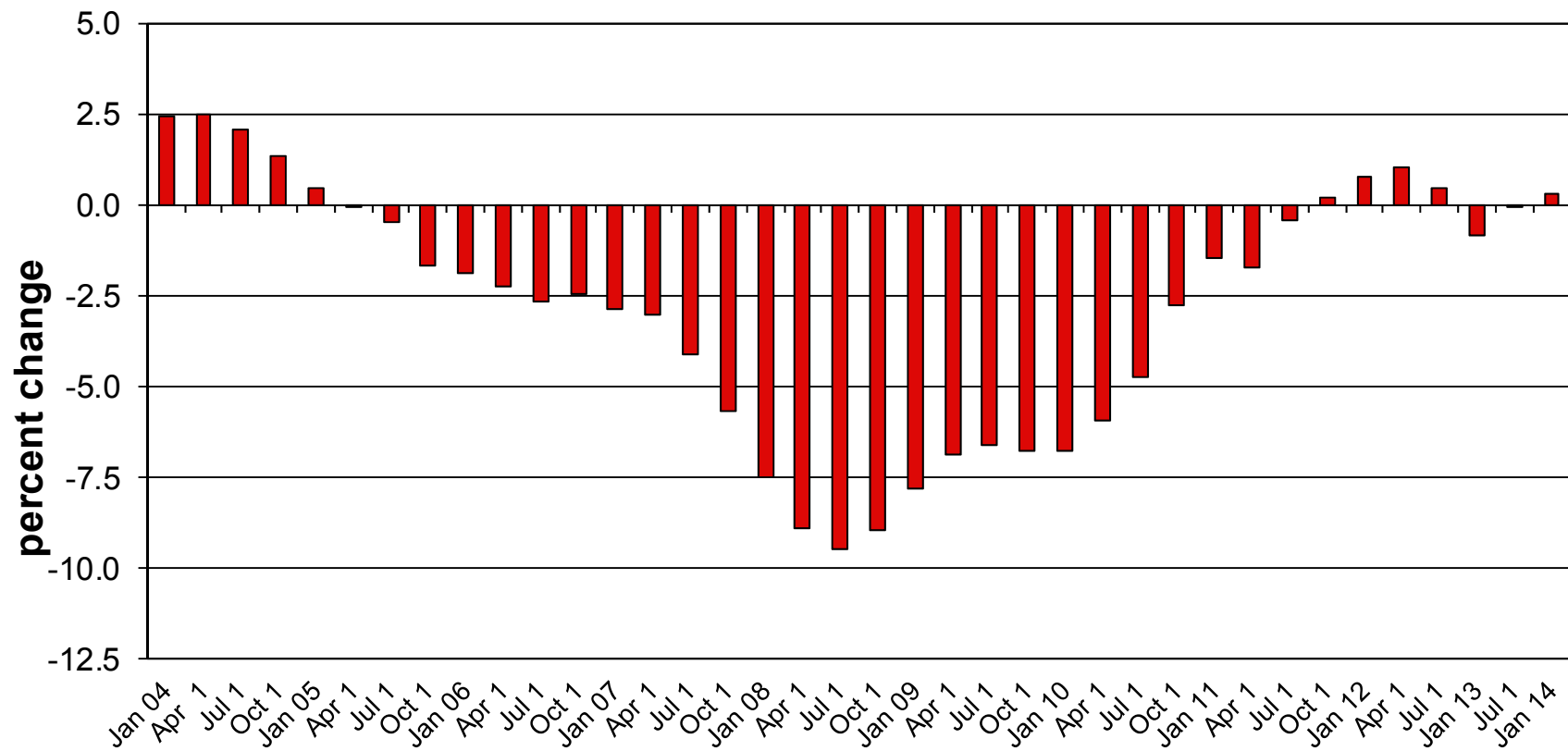
Change since 1990



Source: GTIS, AgriTrends

Year-Over-Year Change

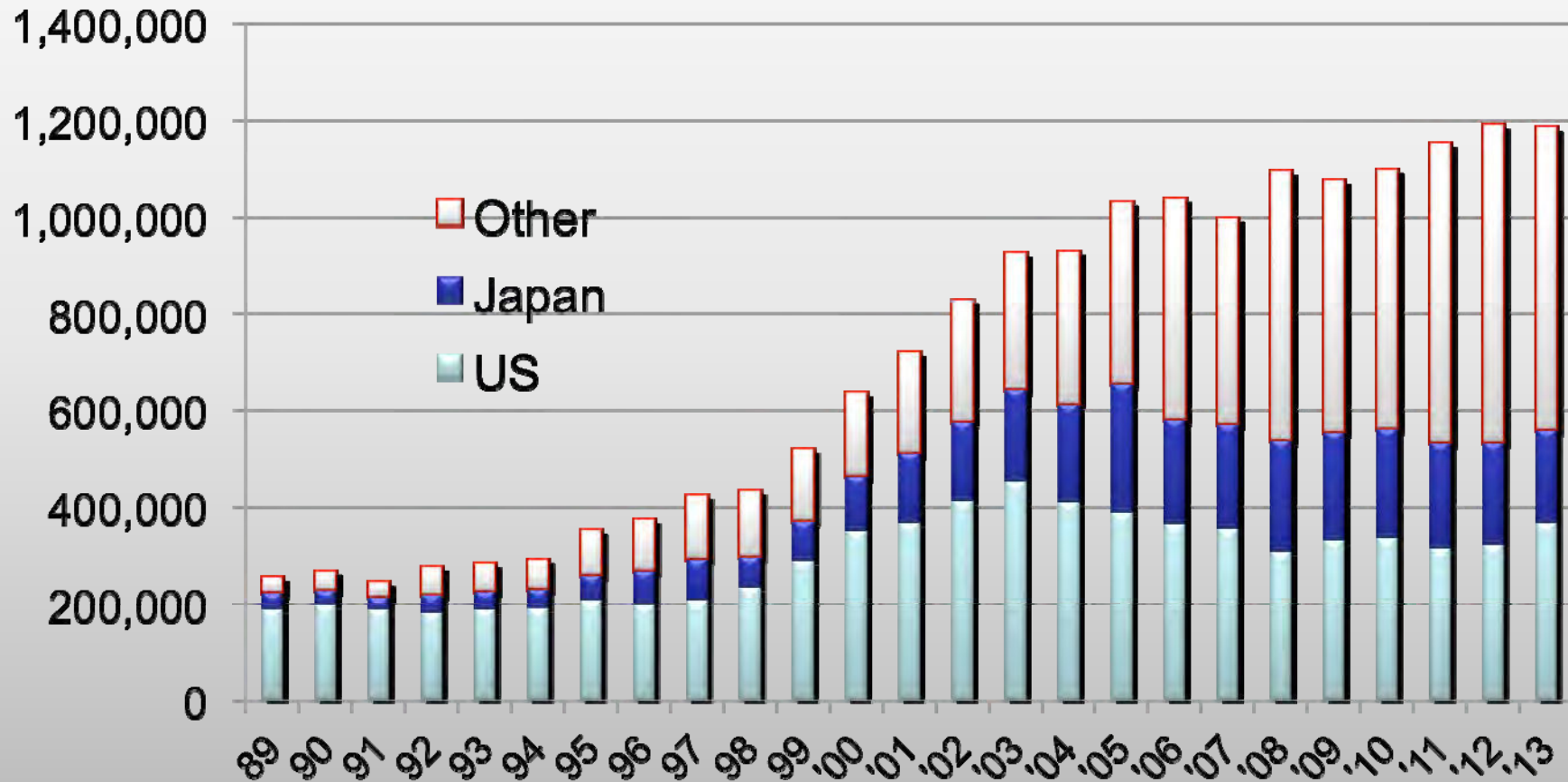
The Canadian Swine Breeding Herd 2004 – 2014



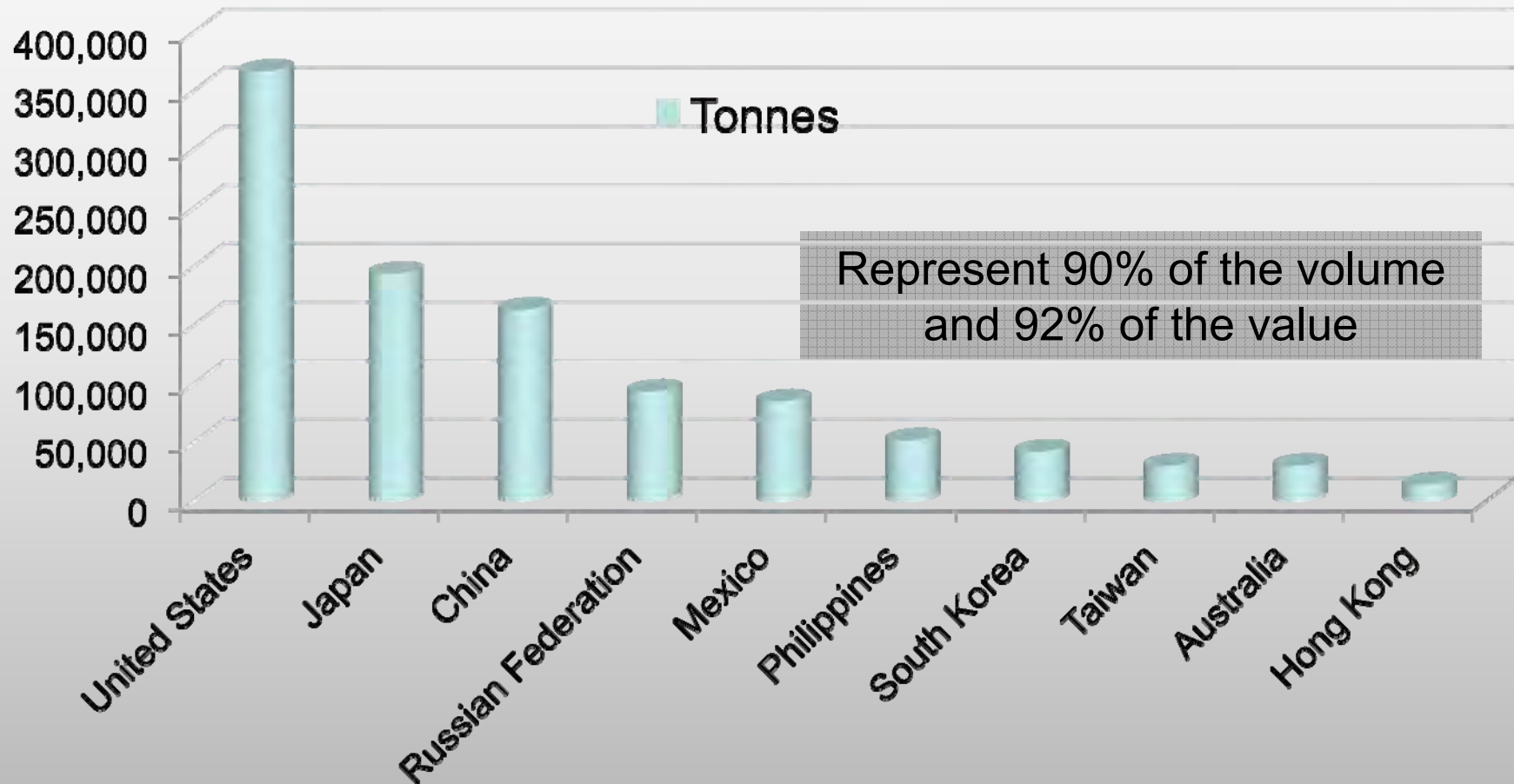
Canadian Pork Exports

1989 - 2013

tonnes



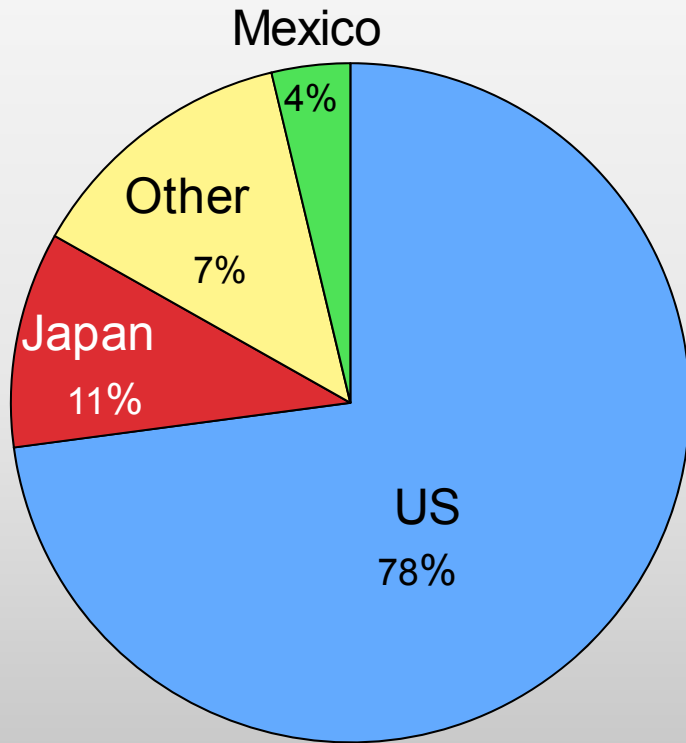
Canada's Top Ten Export Markets



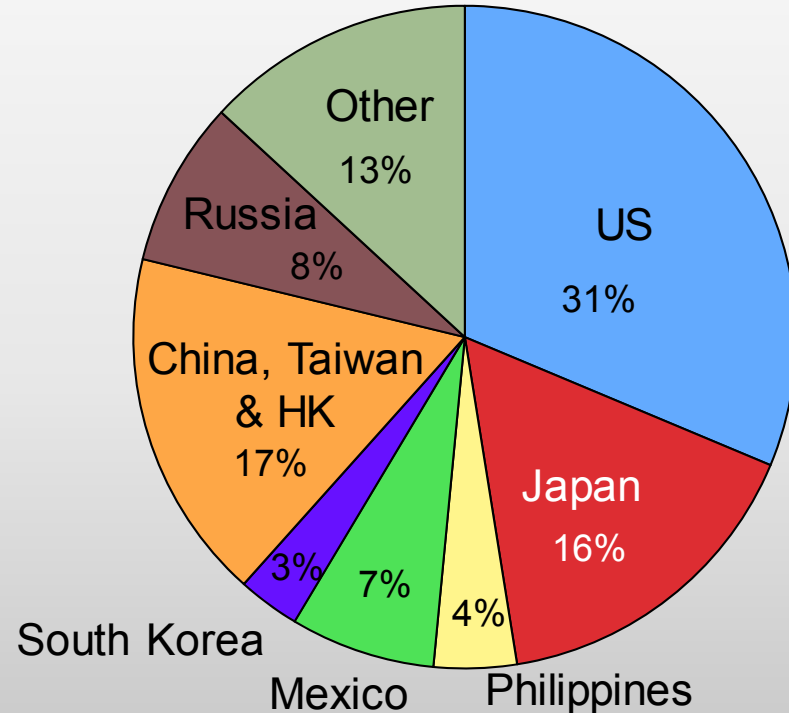
Source: Statistics Canada

Major Pork Export Markets

Volume % 1990 vs 2013



1990 = 256,000 tonne / \$ 686 million

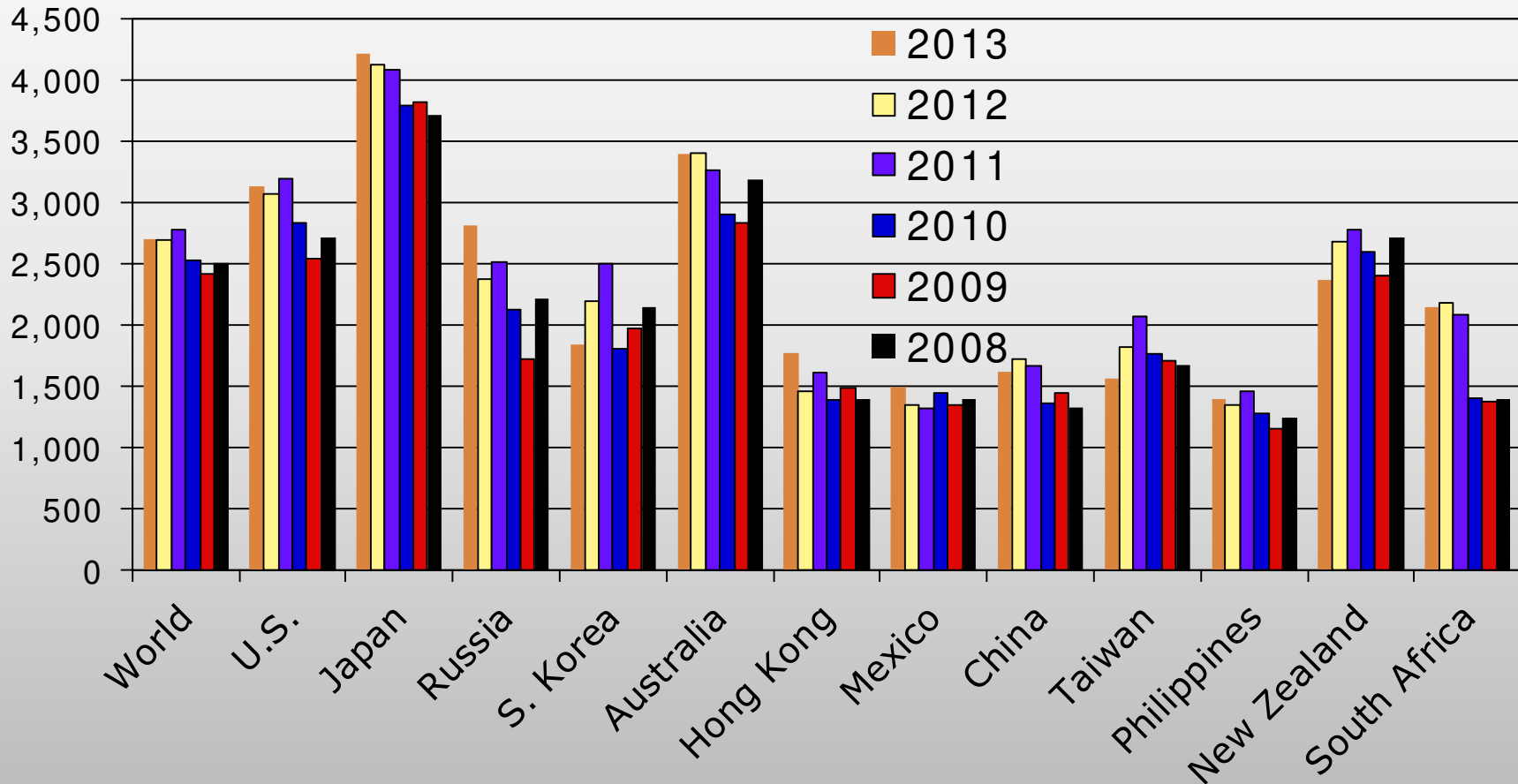


2013 = 1,184,167 tonne / \$ 3.2 billion

Source: Statistics Canada

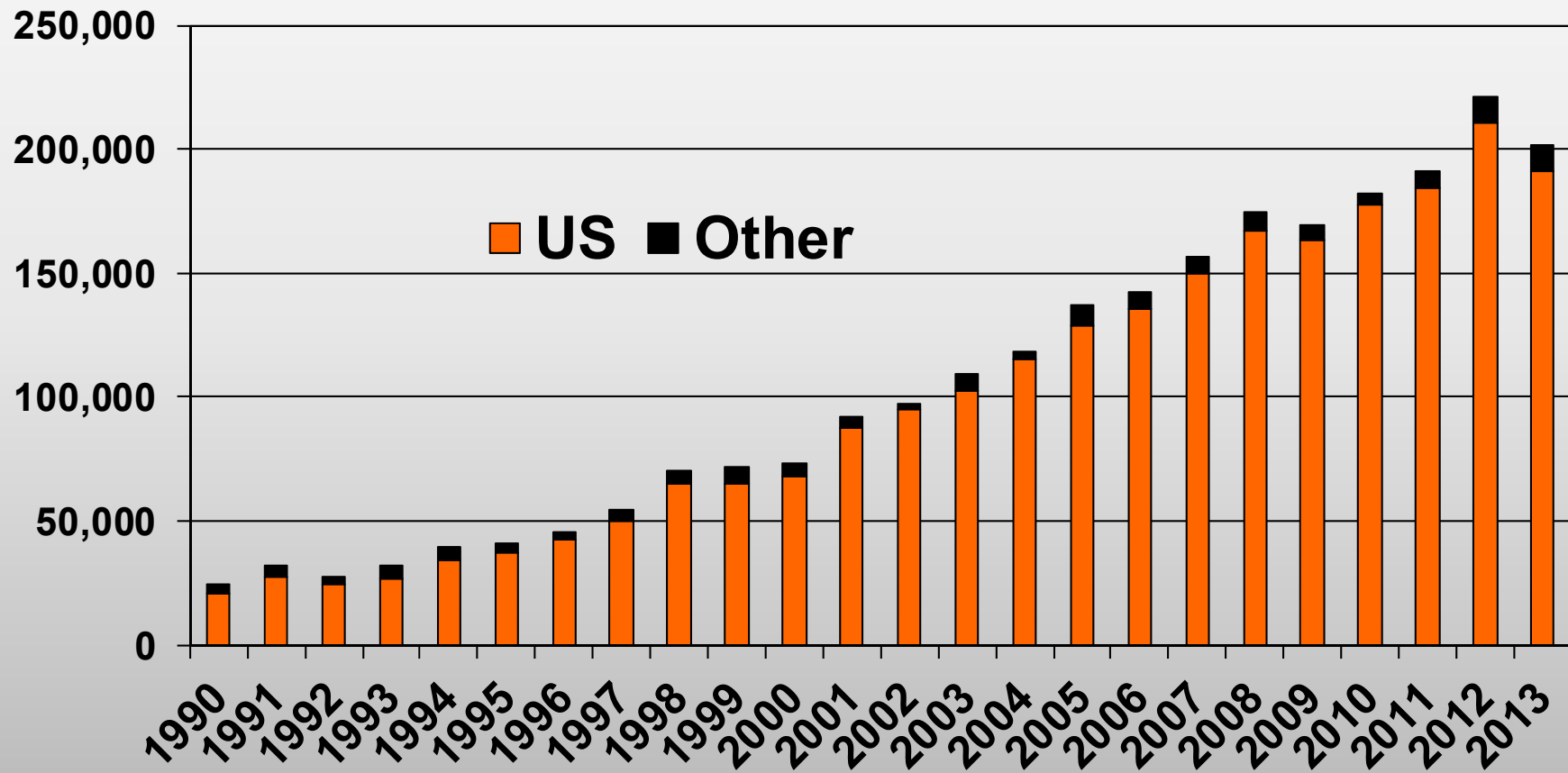
Value of Canadian Pork Exports

\$/Tonne



Canadian Pork Imports

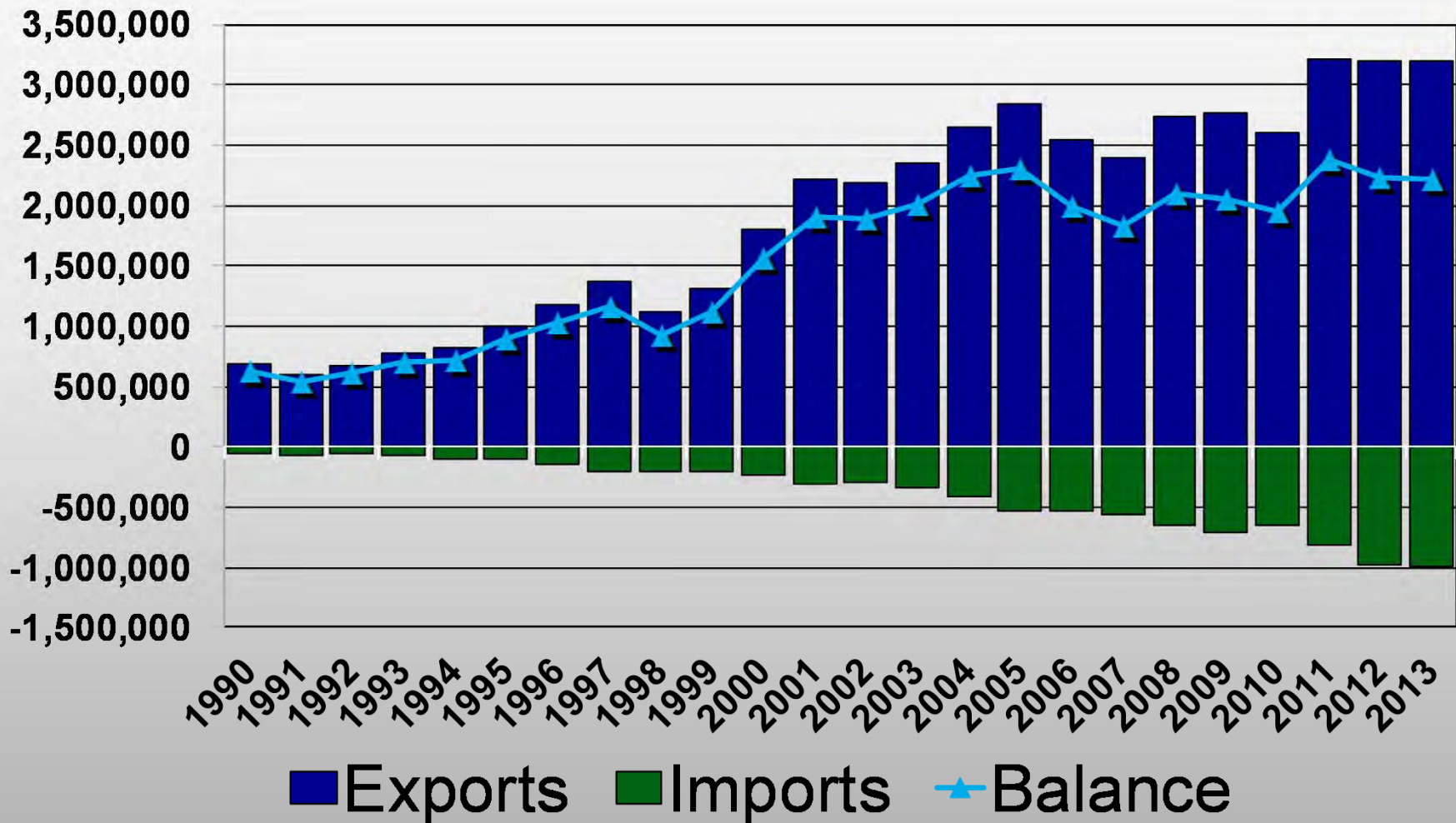
tonnes



Source: Statistics Canada

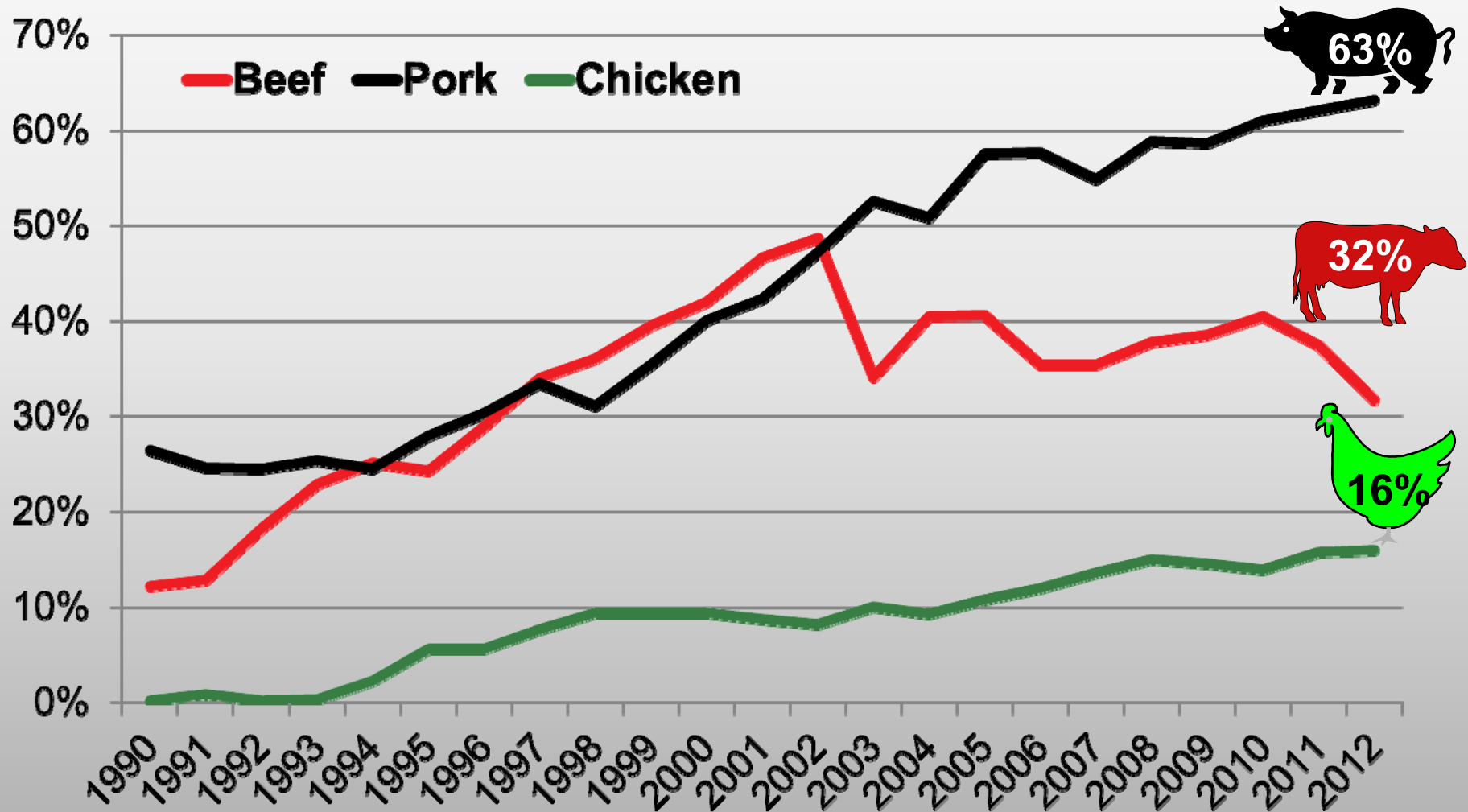
Canadian Pork Trade Balance

\$ CAN

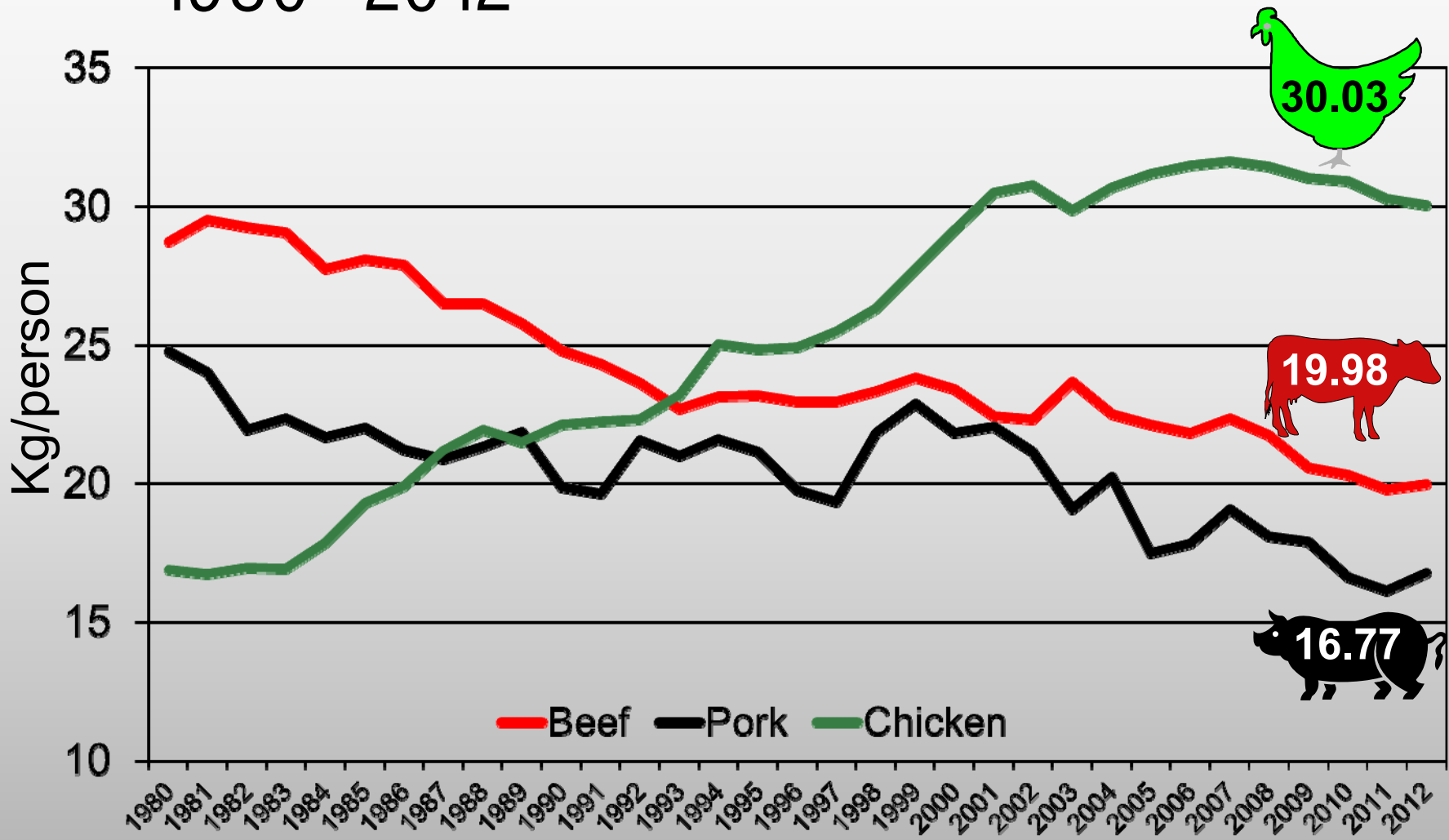


Canadian Exports as % of Production

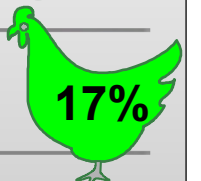
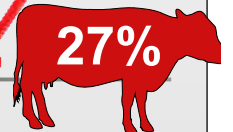
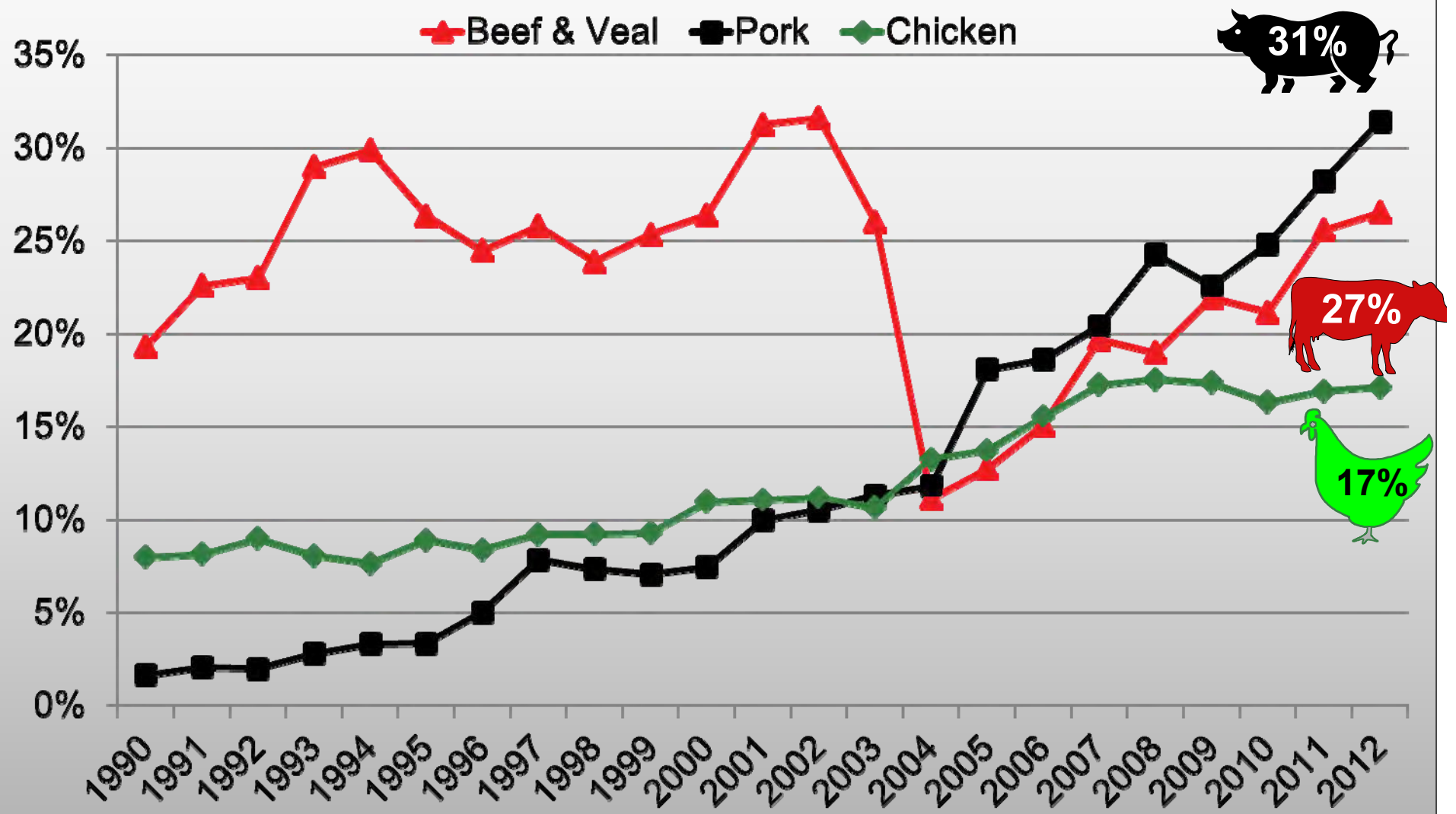
Pork | Beef | Poultry 1990 – 2012



Canadian Meat Disappearance 1980 - 2012



Meat Imports as % of Domestic Disappearance

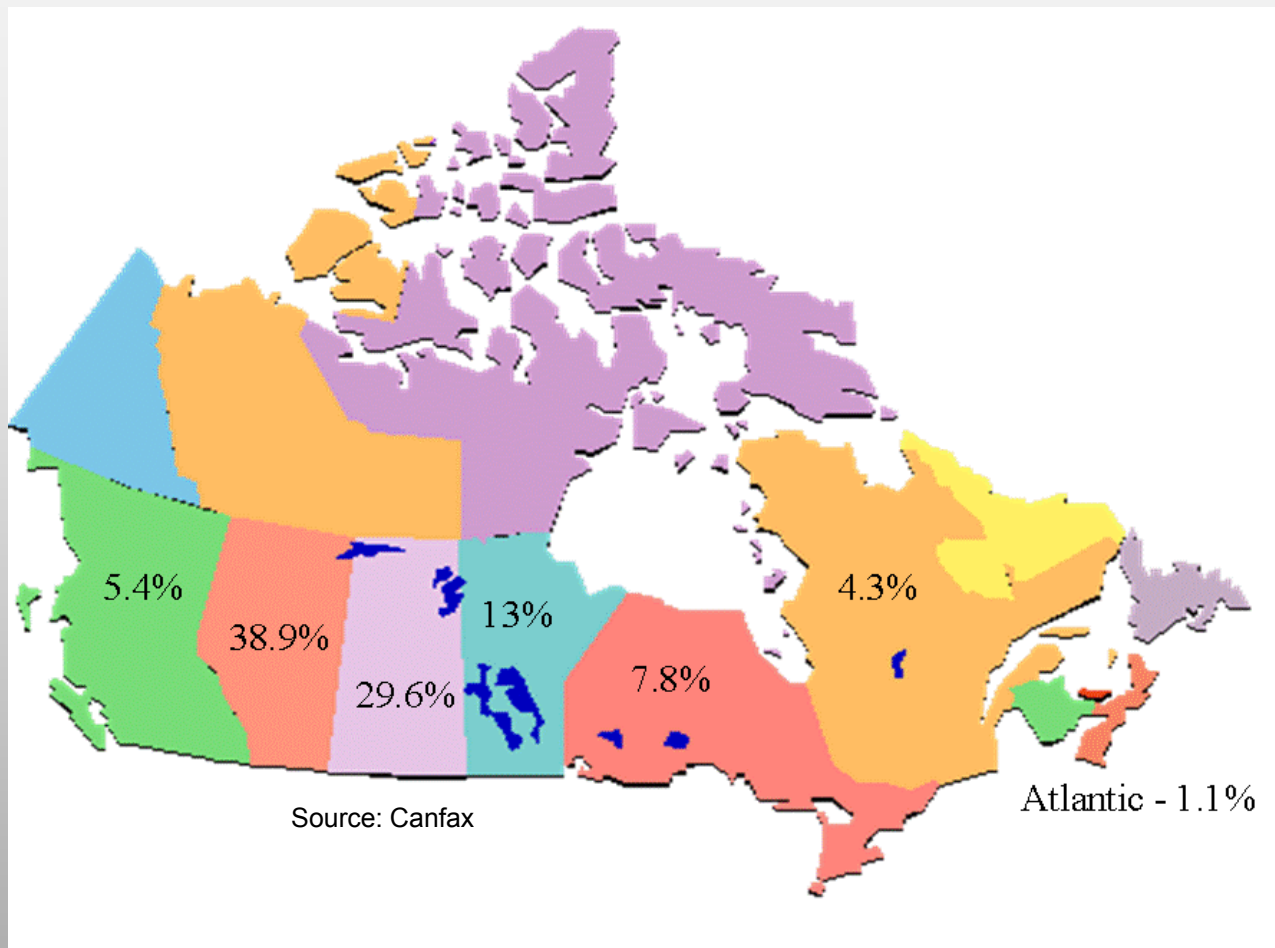


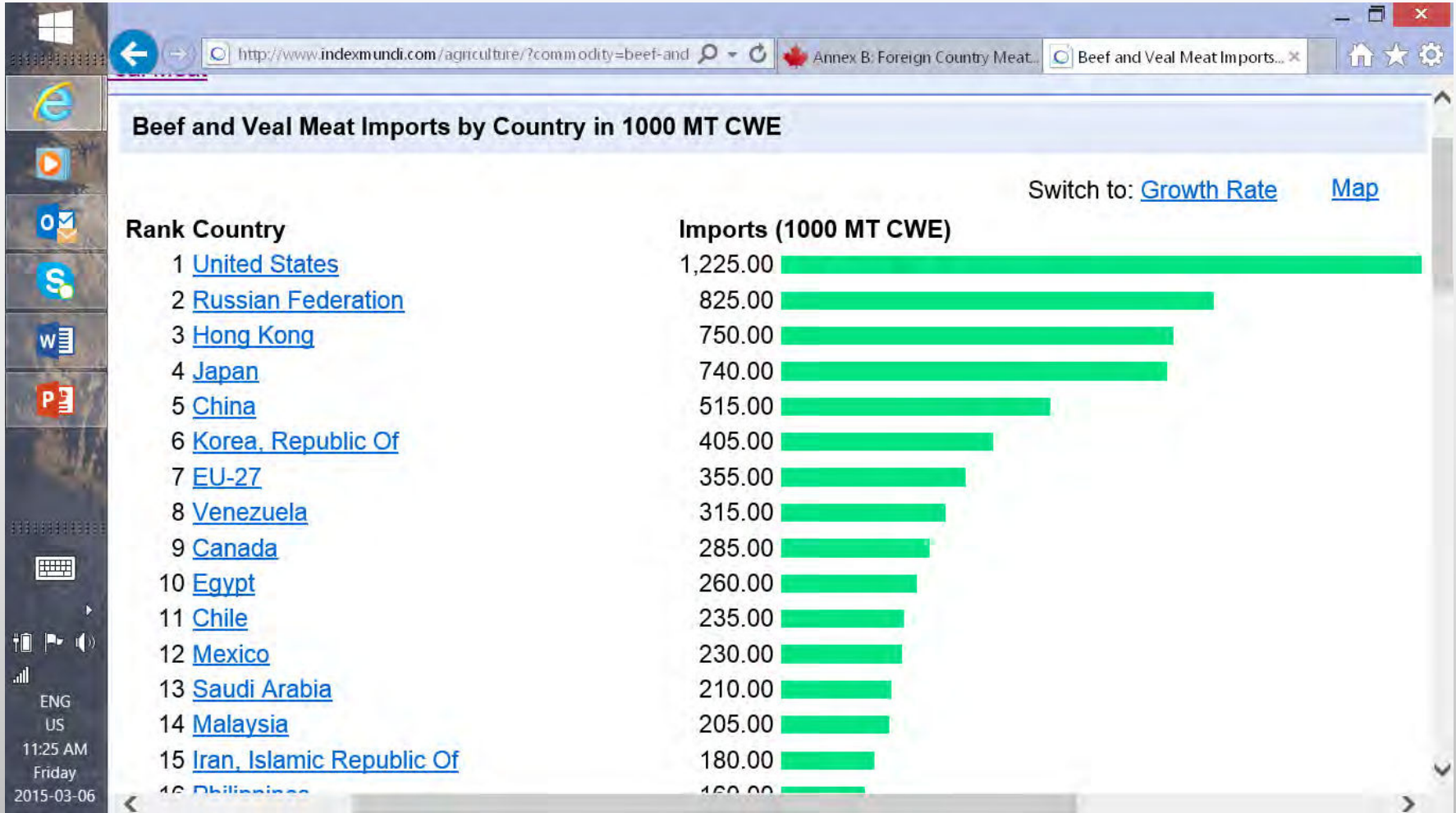
The Canadian Beef Industry

An overview of the quality and safety systems utilized in Canadian beef production



Canadian Beef Herd





The Canadian Beef

Retail

Foodservice

HIP

SIRLOIN

LOIN

RIB

CHUCK

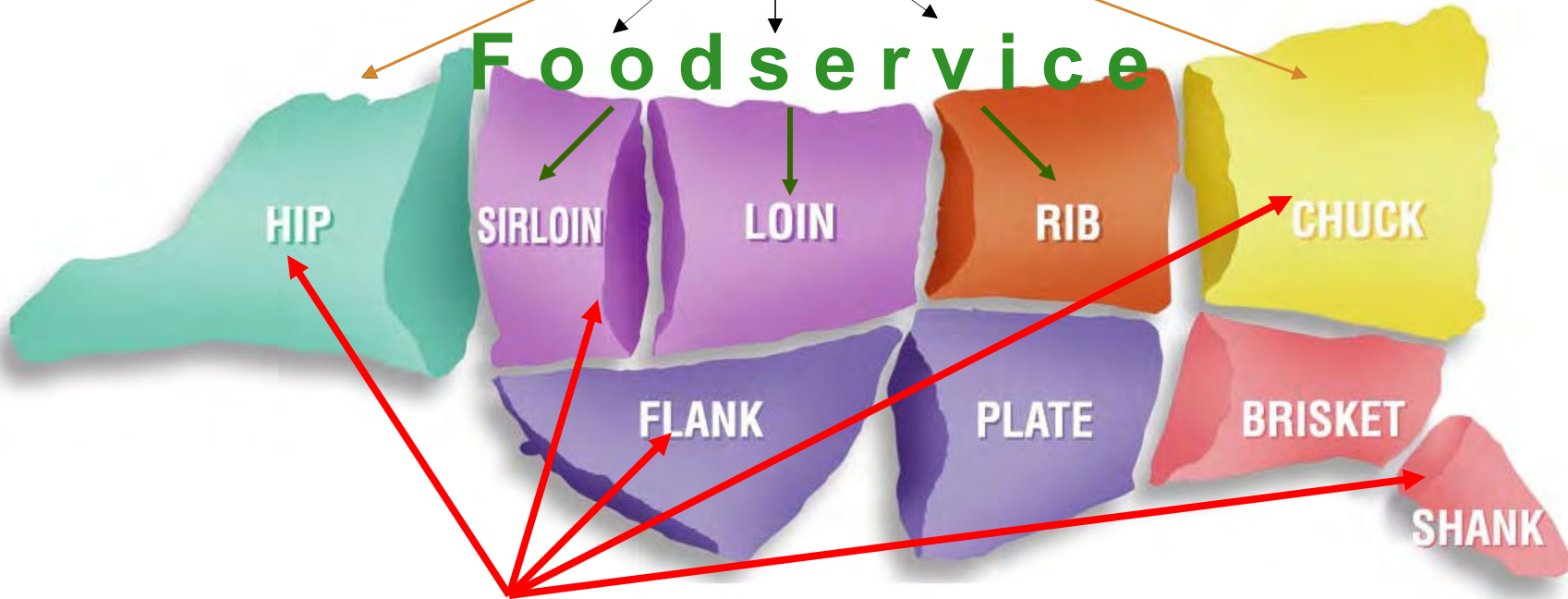
FLANK

PLATE

BRISKET

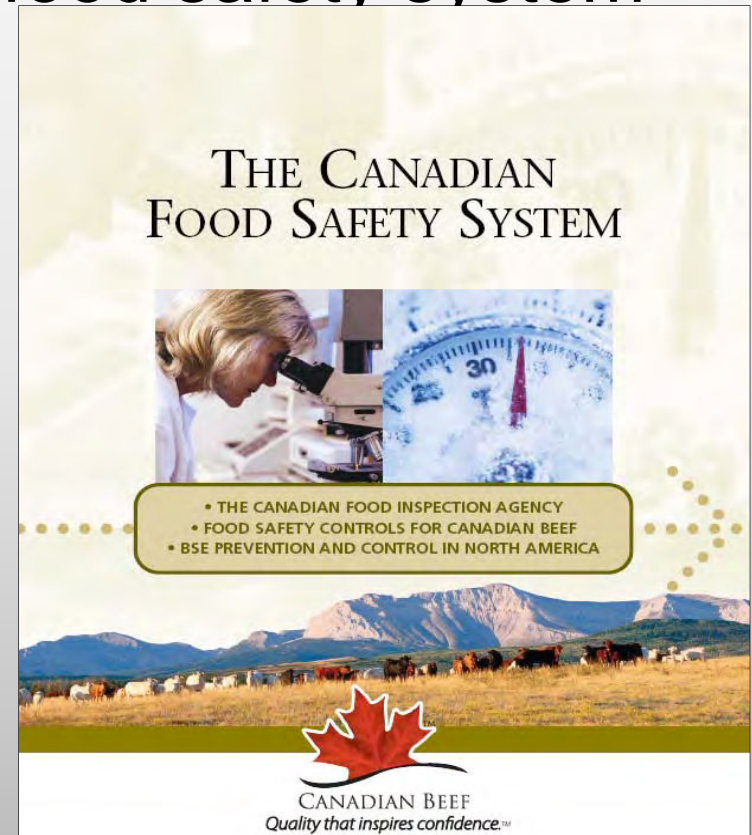
SHANK

Hispanic



Food safety is top priority, Canada has an internationally respected food safety system

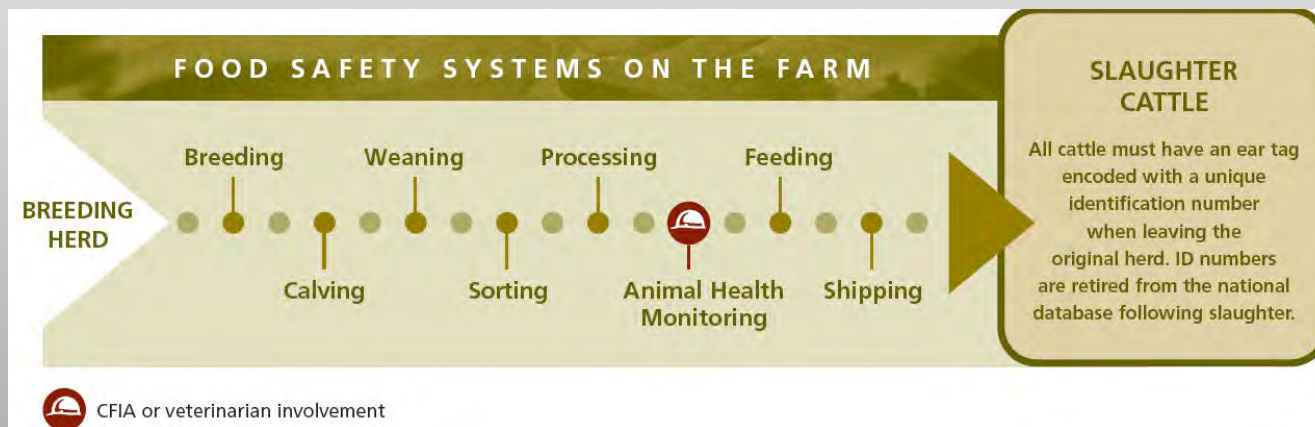
Food safety must remain our most important priority as we work to have Canadian high quality beef products recognized as the most outstanding by Canadian and world customers



Consumers around the world rate Canadian food among the safest in the world

On farm food safety systems include all phases of livestock production from breeding to shipping

Identifying Calves	Residue Testing Program
Cattle Feed Safety System	Animal Disease Surveillance



Canada is the only country in North America to have a mandatory Cattle ID System

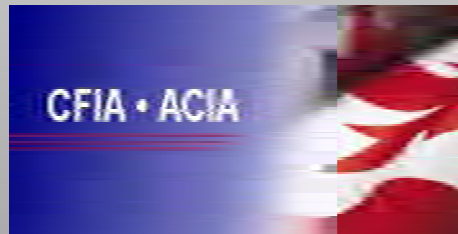


- The Canadian Cattle Identification System is an industry initiated and established trace back system designed for the containment and eradication of animal disease
Enforced by Federal law
Radio frequency Identification technology and a National internet database enable rapid and accurate animal identification



Canada's food safety systems satisfy USDA requirements

- USDA requires Canadian beef products exported to the US are produced using food safety systems which are judged to be equivalent to those utilized by US plants
- The Canadian Food Inspection Agency (CFIA) works with the USDA to ensure this equivalency is maintained and monitored
- USDA performs audits by sending veterinarians & other specialists to verify all establishments satisfy all requirements to maintain export certification



Canadian plants utilize comprehensive microbiological controls for enhanced food safety assurances

- The development of rapid and increasingly sensitive *e-coli* 0157H:7 culture methods have allowed the use of test & hold systems
- Canada's processors utilize antimicrobial treatments designed to inactivate bacteria if present
- Processes include, Steam/Hot Water Pasteurization and/or Organic acid rinses



Genetics Advantage Beef Quality Grading and Differentiation

Canada has internationally recognized livestock genetics

- Canada's cooler climate does not limit the selection of breeds to those who can tolerate high heat conditions
- The Canadian industry utilizes Bos Taurus genetics which include Angus, Hereford, Charolais, Simmental and Limousin breeds
- Canada exports beef semen & embryos to 75 countries a round the world



Canada is a world leader in feed grain production including barley, wheat and corn

- High quality feed grains enable Canada to produce well marbled, flavourful and tender beef with white colored fat
- Canada produces more than 50 million metric tones of high quality feed grain each year



Canada is the second largest country in the world and has an abundance of fresh water and wide open spaces

- The natural environment & climate supports the safety & wholesomeness of Canadian beef
- Provincial and federal laws protect the natural environment



On Grading....
Beef Quality Grading and Differentiation

Grading standards differ in other important areas of the grading systems

Quality Grade Standards for Youthful Cattle

GRADE	MARBLING*	MATURITY**	MEAT COLOR	FAT COLOR	MUSCLING	MEAT TEXTURE*
CANADA						
Prime	Slightly abundant	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AAA	Small	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AA	Slight	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
A	Trace	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
UNITED STATES***						
Prime	Slightly abundant	Maturity class A & B	Light red	Yellow fat permitted	No minimum requirement	Moderately firm
Choice	Small	Maturity class A & B	Dark-cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft
Select	Slight	Maturity class A	Dark-cutters permitted	Yellow fat permitted	No minimum requirement	Moderately soft
Standard	Practically devoid	Maturity class A & B	Dark-cutters permitted	Yellow fat permitted	No minimum requirement	Soft

* Minimum marbling and meat texture permitted for quality grade class.

** Maturity categories reflect domestic requirements.

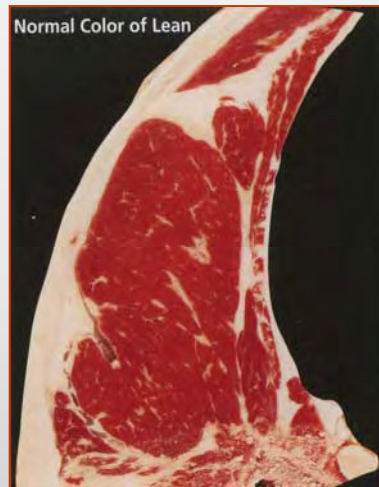
*** Standards as of January 2008.

Canada/USDA use harmonized Marbling Scores in their grading systems

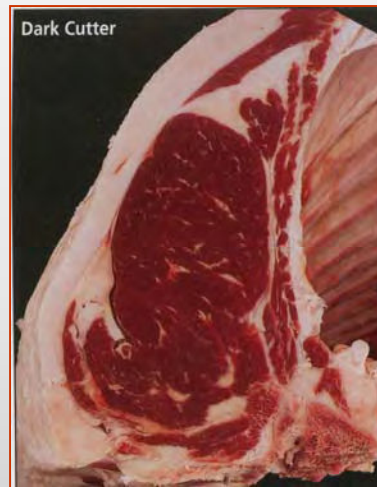
CANADA	Marbling Score	UNITED STATES
Canada Prime	Abundant	USDA Prime
	Moderately Abundant	
	Slightly Abundant	
Canada AAA	Moderate	USDA Choice
	Modest	
	Small	
Canada AA	Slight	USDA Select
Canada A	Trace	USDA Standard
	Practically Devoid	

The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (small) and Select (slight) are the same minimum standards used in Canada to segregate the youthful quality carcasses into Canada Prime, AAA and AA respectively.

Cattle subjected to stress prior to slaughter can produce carcasses referred to as “dark cutters”



Canada “A” grades do not permit Dark Cutters



Dark Cutters are permitted in Choice, Select, Standard

Carcasses with firm white/amber fat produce beef cuts with greater consumer appeal

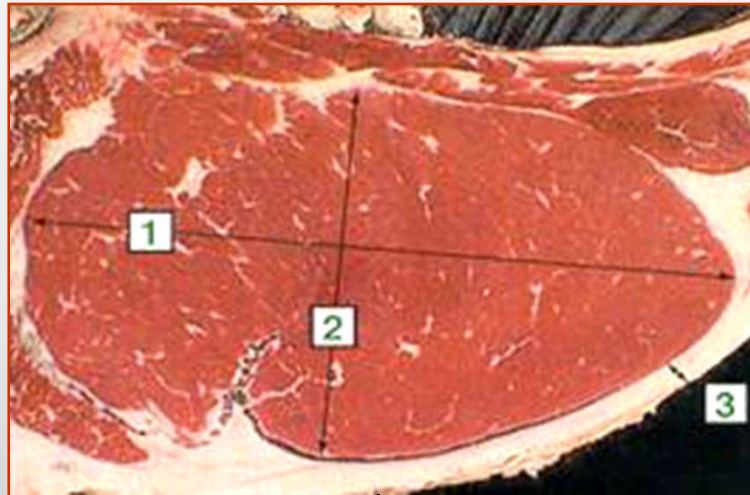


Canada “A” grades do not permit carcasses with yellow fat.



Yellow fat is not considered a quality defect by USDA.

Muscling is a measure of carcass potential to deliver higher useable yields which can contribute to increased profitability



Canadian “A” grades require good to excellent muscling attributes



There are no minimum muscling requirements for Prime, Choice, Select and Standard

Maturity has an influence on tenderness, meat color and texture, harvesting cattle at a younger age enhances beef tenderness

- The carcass is examined to determine if satisfies the physiological requirements for Canada's A grades
- Only carcasses judged to be Youthful qualify for Canada's A grades



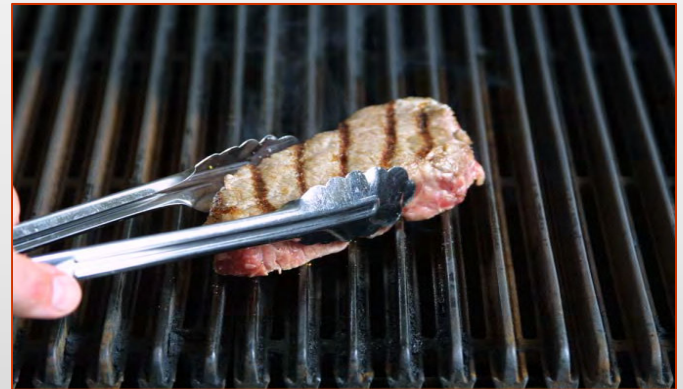
Only beef from Youthful cattle qualify for the Canada A grades



Permits animals from A & B maturity to grade Prime, Choice and Standard

Beef texture is evaluated and must be judged to be Firm to meet the requirements for Canada's A grades

- Texture is perceived by consumers in terms of how the beef feels in the mouth during chewing and is an important contributor to eating quality
- Grill performance/shelf life is improved with a firm muscle



Requires “firm” only for all quality grades.



Permits “slightly firm” texture in choice grades and “slightly soft” texture for select grades

When all required examinations have been completed the official grade stamp is applied

- The Canadian beef grade is your indication of high quality beef





Retail Distributor Testimonial – Merit Foods (AZ)

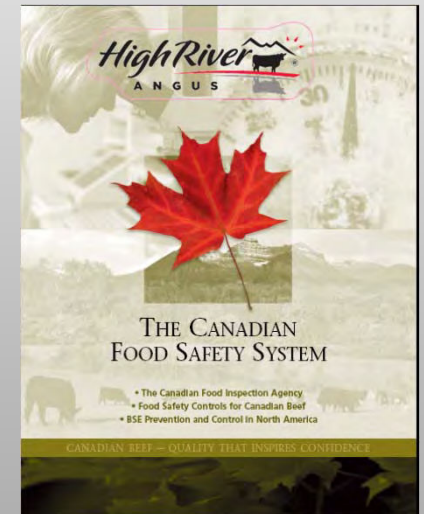
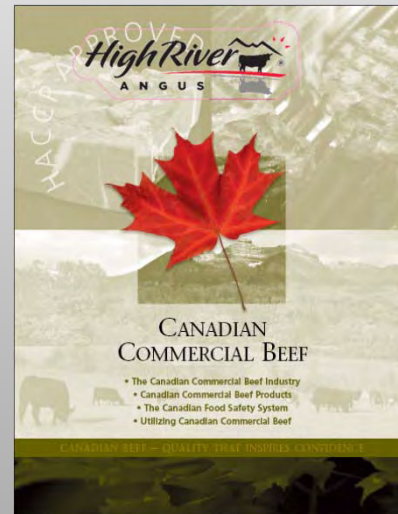
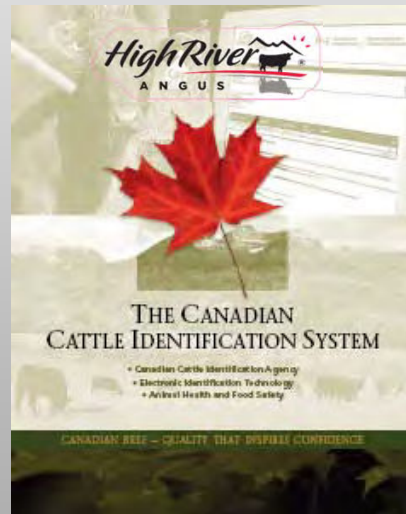
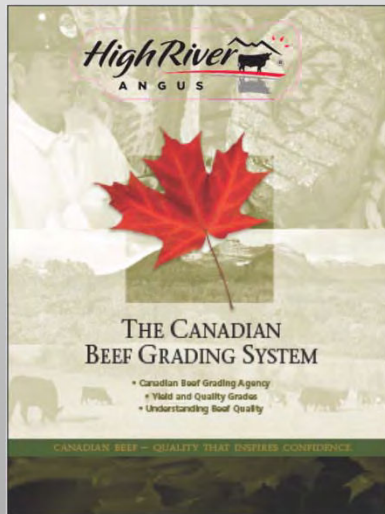
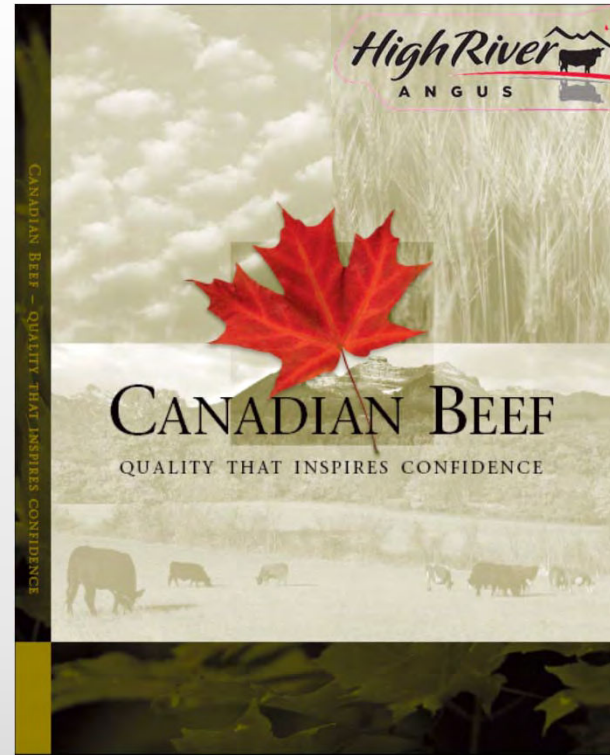
 Since beginning its partnership with BIC this past summer (2009), Merit reports a **30 percent increase** in the volume of beef sales as a result of new growth related to the quality of Canadian product.

 ***“The growth of our beef sales has exceeded our expectations,”*** says Scott Butler, General Manager, Merit Foods. ***“We were able to improve the value and consistency of our service and in turn, customers recognize the quality of the Canadian brand and now request it.”***



Technical Resources & Market Development Program

CBA Kit



Merchandising Guides

MERCHANDISING GUIDE



RIB



CHUCK

Top Sirloin

COMMON NAME: *Top Sirloin*

REMARKS: *Top Sirloin is a lean cut of beef, suitable for roasting, broiling, or grilling.*

REQUIREMENTS:

- Determine quality grade
- Retention or removal of cap (optional)
- Retention or removal of connective tissue
- Retention of fat coverage specification (if applicable)
- Determine weight range



Rib

COMMON NAME: *Rib*

REMARKS: *Rib is a lean cut of beef, suitable for roasting, broiling, or grilling.*

REQUIREMENTS:

- Determine quality grade
- Determine tail length - amount of meat and fat extending from the rib eye
- Determine specification of on or off, on 1", 1 1/2", 2", or 2 1/2"
- Weight range
- RFI cover - fat cap on or off
- Bone on or boneless
- Retain or remove
- Retention or removal of marbled meat on boneless specifications



Chuck Roll

COMMON NAME: *Chuck Roll*

REMARKS: *Chuck Roll is a lean cut of beef, suitable for roasting, broiling, or grilling.*

REQUIREMENTS:

- Determine quality grade
- Weight range
- Width: distance of cutting from ventral edge



Top Sirloin Cap

COMMON NAME: *Top Sirloin Cap*

REMARKS: *Top Sirloin Cap is a lean cut of beef, suitable for roasting, broiling, or grilling.*

REQUIREMENTS:

- Determine quality grade
- Retention or removal of silver skin
- Retention of fat coverage specification



Top Sirloin Steaks

COMMON NAME: *Top Sirloin Steaks*


REMARKS: *Top Sirloin Steaks are a lean cut of beef, suitable for roasting, broiling, or grilling.*

REQUIREMENTS:


- Determine quality grade
- Specify specific muscles (e.g., center cut, only no cap steaks)
- Determine portion weight




Boneless Round



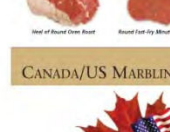
Short Loin



Blade




Round



Loins



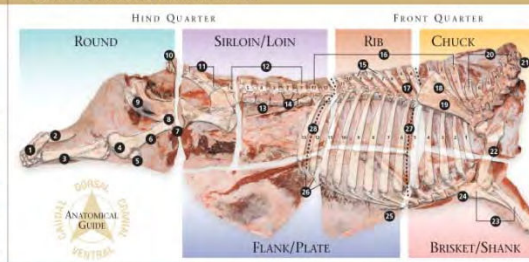
Chuck



CANADA/US MARBLING STANDARDS

Canada	Marbling Score	United States
Canada Prime	Abundant	USDA Prime
Canada AAA	Moderately Abundant	USDA Choice
Canada AA	Moderate	USDA Select
Canada A	Slight	USDA Standard
Canada	Trace	USDA
	Practically devoid	

BONE STRUCTURE NOMENCLATURE

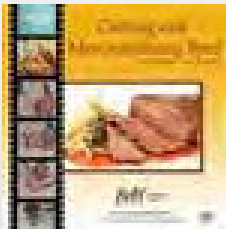







ANATOMICAL GUIDE

CANADA/US QU

Grade	Marbling*	Maturity**	Min.
CANADA™			
Prime	Slightly abundant	28 months or younger	50%
AAA	Small	30 months or younger	50%
AA	Slight	30 months or younger	50%
A	Trace	30 months or younger	50%
UNITED STATES™			
Prime	Slightly abundant	Over 28 mos. postpartum	50%
Choice	Small	Over 28 mos. postpartum	50%
Good	Slight	Over 28 mos. postpartum	50%
Standard	Trace	Over 28 mos. postpartum	50%

Cutting and Merchandising DVD.



-  17 Retail Cuts
-  14 Foodservice Cuts
-  Applications
-  Cooking Methodologies
-  Exposure to ***secondary*** & ***value*** cuts



Marketing support Programs and Technical Services

- Branded Beef Programs
- Foodservice Distributor programs
- Marketing/merchandising support programs
- Sales promotions & in store activity
- Consumer marketing support programs
- Education resources and events
- Supply chain development
- Cost shared funding assistance programs



PARTNERS PROGRAM



FUNDING APPLICATION AND GUIDELINES



Colombian Meat Access to Canada

- *Canadian (CFIA) and Colombian competent authorities (ICA and INVIMA) are currently engaged in a technical process further to Colombia's request for beef and veal access to Canada.*
- *Specifically, the CFIA has to review a food safety questionnaire submitted by INVIMA and additional animal health information submitted by ICA.*

<http://www.inspection.gc.ca/food/meat-and-poultry-products/manual-of-procedures/chapter-10/eng/1336189502007/1336258079585>

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Canadian Food Inspection Agency

Canada

Search

Home > Food > Meat and Poultry Products > Manual of Procedures > Chapter 10

Chapter 10 - Imports

This page is part of the Guidance Document Repository (GDR).

Looking for related documents?
[Search for related documents in the Guidance Document Repository](#)

[Complete chapter \(excluding annexes\)](#)

The Meat Hygiene Manual of Procedures (MOP) Chapter 10 - Imports is under thorough review following recent regulatory amendments, as well as organizational changes within the Policy and Program Branch of the CFIA.

To receive up to date information and requirements concerning the following topics [please send your inquiries](#):

- Labelling of imported meat products
- Exemptions of meat products from the provisions of section 9 of the *Meat Inspection Act*
- Clearance of Official Meat Inspection Certificates (OMIC) covering import of meat products from the USA
- Paperless certification of imported meat products from Australia and New Zealand

All other updates are available through the [Meat Hygiene Directives](#). Sign up to our [email notifications service](#) to receive the latest updates on the Meat Hygiene Manual of Procedures.

[10.1 Introduction](#)
10.2 Scope of the Import Control for Meat and Meat Products and their Legal Basis

ENG
US
11:28 AM
Wednesday
2015-03-04

Windows taskbar and browser window showing the Canadian Food Inspection Agency website. The browser address bar displays: <http://www.inspection.gc.ca/food/meat-and-poultry-products/m> Annex A: Approved Countries

Canadian Food Inspection Agency

Navigation menu: About the CFIA, Food, Animals, Plants, Guidance Document Repository

Breadcrumbs: Home > Food > Meat and Poultry Products > Manual of Procedures > Chapter 10 > Annex A

Left sidebar menu:

- Food
 - Acts and Regulations
 - Information for Consumers
 - Food Recall Warnings
 - Meat and Poultry Products
 - Imports
 - Manual of Procedures
 - Packaging and Labelling
 - Program Changes

Annex A: Approved Countries

This page is part of the Guidance Document Repository (GDR).

Looking for related documents?
[Search for related documents in the Guidance Document Repository](#)

Countries from which commercial importation of meat products is permitted

- [Argentina](#)
- [Australia](#)
- [Brazil](#)
- [Chile](#)
- [China \(the People's Republic of China\)](#)
- [European Union](#)
 - [EU Member States Meat Inspection Systems Approval Status](#)
- [Greenland](#)
- [Iceland](#)
- [Israel](#)
- [Japan](#)
- [Mexico](#)
- [New Zealand](#)
- [Thailand](#)
- [Uruguay](#)
- [USA](#)

System tray: ENG, US, 11:31 AM, Wednesday, 2015-03-04

Meat Hygiene Manual of Procedures-Chapter 10

- The meat import program is designed to ensure imported meat products are equivalent to Canadian standards. The main considerations are consumer protection (public health) and prevention of introduction of a serious epizootic disease (animal health).

10.2.1 Public Health Aspects

- Meat import is regulated by the *Meat Inspection Act* (MIA) and the *Meat Inspection Regulations, 1990* (MIR). The legislation prescribes conditions for interprovincial and international trade in meat products. (MIA Sections 7 to 9)
- The conditions apply to meat products derived from carcasses of mammals or birds and include any other animal that is prescribed for the purpose of the Act or that falls within a class of animals prescribed for those purposes (MIA, sub-section 2(1) "animal").
- A **meat product** is defined by the *Meat Inspection Act* as:
 - 1.a carcass;
 - 2.the blood of an animal or a product or by-product of a carcass; or
 - 3.a product containing anything described in paragraph (2).

10.2.2 Animal Health Aspects

The legal basis for animal health related restrictions on importation of meat and meat products can be found in the *Health of Animals Act and Regulations* (part IV).

Restrictions may be placed on the type of meat product which can be permitted entry into Canada from any given country, depending on the status of that country with regard to serious animal diseases. Refer to [Annex A](#) of this chapter for specific import conditions.

10.2.2 Animal Health Aspects

In the case of those countries which are not considered free from serious animal disease (except Bovine Spongiform Encephalopathy, or BSE), imports are generally limited to the following:

- 1.commercially sterile, cooked, canned meat products that are shelf stable (canned includes all types of hermetically sealed containers, e.g. retortable pouches, glass jars, etc.);
- 2.edible tallow and oleo stearine;
- 3.pasteurized, canned, cured, boneless meat products;
- 4.frozen boneless beef cooked in tubes from specified establishments in certain countries; and
- 5.dried soup-mix products, bouillon cubes, meat extract.

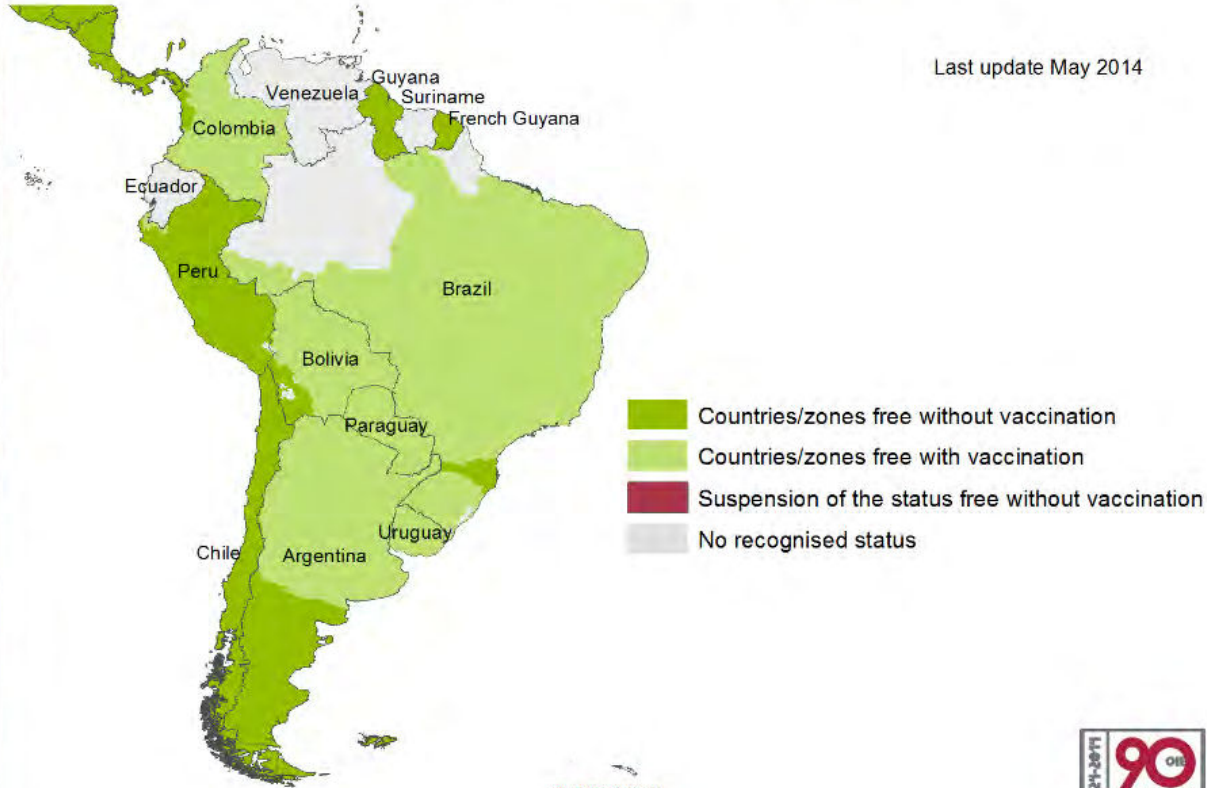


Browser address bar: http://www.oie.int/fileadmin/Home/eng/js/images/fmd/FMD_SouthA

Browser tabs: 10.2 - Chapter 10 ... OIE en_fm_d_carte: OIE ... oie.int

SOUTH AMERICA: OIE Member Countries' official FMD status map

Last update May 2014



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Windows taskbar showing icons for Internet Explorer, Office applications, and system tray information including language (ENG/US), time (1:27 PM), and date (Wednesday, 2015-03-04).

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

The screenshot shows a web browser window displaying the Canadian Food Inspection Agency (CFIA) website. The browser's address bar shows the URL: <http://www.inspection.gc.ca/food/meat-and-poultry-products/m>. The page title is "Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program".

The website header includes the CFIA logo, a search bar, and navigation links for "About the CFIA", "Food", "Animals", "Plants", and "Guidance Document Repository". The breadcrumb trail reads: Home > Food > Meat and Poultry Products > Manual of Procedures > Chapter 10 > Annex B.

The main content area is titled "Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program". A message box states: "This page is part of the Guidance Document Repository (GDR). Looking for related documents? Search for related documents in the Guidance Document Repository".

The page is organized into sections:

- 1. Scope**

This program applies to importation of meat and meat products, as defined in the following Canadian legislation:

 - Meat Inspection Act*
 - Meat Inspection Regulations, 1990*
 - Health of Animals Act*
 - Health of Animals Regulations*
- 2. Introduction**

The Canadian legislation requires that imported meat products, unless specifically exempted (refer to [section 10.2.4 of Chapter 10](#)), meet the same standards and requirements as if they were produced in registered establishments in Canada. It also requires that the

The left sidebar contains a navigation menu with categories: Food, Acts and Regulations, Information for Consumers, Meat and Poultry Products, and Program Changes. The bottom of the page shows the language selection (ENG, US), the time (9:32 AM), and the date (Friday, 2015-03-06).

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- **1. Scope**

- This program applies to importation of meat and meat products, as defined in the following Canadian legislation:

- *Meat Inspection Act*

Meat Inspection Regulations, 1990

Health of Animals Act

Health of Animals Regulations

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- The Canadian legislation requires that imported meat products, unless specifically exempted (refer to [section 10.2.4 of Chapter 10](#)), meet the same standards and requirements as if they were produced in registered establishments in Canada. It also requires that the exporting country's inspection and certification system along with the establishments operating under that system, be approved by the CFIA, before meat products are allowed to be imported to Canada.

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- To approve the exporting country's inspection and certification system, the CFIA follows a process of equivalency evaluation based upon provisions in the Agreement on the Application of Sanitary and Phyto-sanitary Measures (SPS) of the World Trade Organization (WTO). The Agreement requires each member to accept as equivalent the meat inspection and certification system of another country if it has been demonstrated to furnish the same level of public and/or animal health protection as is provided by its own system.

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- The CFIA evaluates foreign meat inspection and certification systems for equivalence through document review, on-site reviews and inspection of meat products at the time of importation. The initial approval and subsequent maintenance evaluations of foreign systems equivalency are essential for the CFIA and Canadian consumers to develop and maintain confidence that imported meat products are and continue to be safe and comply with Canadian requirements. The degree of confidence the CFIA has in safety of imported meat products is directly related to how effectively the food production is regulated by the foreign system.

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- **3. Legal Basis**

- Section 9 of the *Meat Inspection Act* requires that meat products may be imported to Canada only from countries that have a national meat inspection system and the establishments operating under that system approved, for that purpose, by the Minister (the Minister of Agriculture and Agri-Food Canada). This authority has been delegated to the Director, Meat Programs Division (MPD) of the CFIA.

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- The Act also requires that at the time of importation, the importer provides an Inspector with evidence satisfactory to the Minister that it meets the standards prescribed for imported meat products and that the imported meat product actually meets the standards prescribed for imported meat products, including the packaging and labelling. This legislated requirement is being satisfied by the CFIA requirement for an Official Meat Inspection Certificate (OMIC), issued by the competent authority of the exporting country, to accompany each shipment of meat products certified for export to Canada.

Annex B: Foreign Country Meat Inspection Regulatory Systems Evaluation Program

- The OMIC also serves as zoo-sanitary certificate of origin for the purposes of the *Health of Animals Act* and *Health of Animals Regulations*. For this purpose, before the system is approved and the OMIC is established, the MPD consults with the Terrestrial Animal Health Division of the CFIA and animal health conditions/restrictions are defined, according to the animal health situation in the applicant country. The animal health conditions shall be included in the attestations to be placed on the OMIC, in addition to the public health attestations.

Meat Inspection Regulations, 1990

- *A meat product may be imported into Canada if:*
- *(a) the compositional standards and labelling requirements for the meat product are the standards and labelling requirements to which the meat product would have to conform if it were produced in a registered establishment in Canada;*
- *(b) a code has not been used to replace the processing establishment number on a hermetically sealed container in which a meat product is packaged;*
- *(c) in the case of a meat product identified as edible, instead of being marked or stamped with the meat inspection legend, the meat product has been marked with the official inspection mark of the government of the country of origin, prescribed by the national legislation of that country, to indicate that the meat product has been prepared in an establishment operating in accordance with the national meat inspection legislation of that country;*

Meat Inspection Regulations, 1990

- *A meat product may be imported into Canada if:*
- *(d) the words "Product of" and "Produit de" followed by the name of the country of origin, are marked in a conspicuous manner in close proximity to the identity of the meat product on the label used in connection with the meat product;*
- *(e) in the case of a meat product identified for use as animal food, the label shall bear the words "Plant Number" or "Numéro d'usine" followed by the number of the foreign establishment in which the meat product was prepared; and,*
- *(f) the meat product was manufactured in an establishment that was operating under a Hazard Analysis Critical Control Point (HACCP) principles based system determined by the President to be equivalent to the Food Safety Enhancement Program (FSEP) established by the Agency.*

4. General Principles

- The system approval may cover all species of food animals or it may be limited to the species of interest at the time of application. For the purposes of system approval, the CFIA considers the following inspection systems as being different and consequently are viewed as separate systems:
 - beef and veal - slaughter, cutting and offal, natural salted animal intestinal casings;
 - sheep, lamb, goat - slaughter, cutting and offal, natural salted animal intestinal casings;
 - farmed ruminant game - slaughter, cutting and offal, natural salted animal intestinal casings;
 - pig and farmed wild boar - slaughter, cutting and offal, natural salted animal intestinal casings;
 - poultry and farmed feathered game - slaughter, cutting and offal;
 - ratites - slaughter, cutting and offal;
 - equine animals - slaughter, cutting and offal;
 - rabbit - slaughter, cutting and offal; and,
 - processing - comminuting, formulating, curing, cooking and canning.

4.1 Foreign Country System Evaluation

- **4.1.1 Initial System Approval Evaluation**

- The initial evaluation of foreign countries' meat inspection systems is carried out through document review and on-site review. Findings of the evaluation are reviewed by a committee consisting of senior officials of the Meat Programs Division and, if found acceptable, the system is approved. Evaluation procedures are described in [section 5](#).
- Following a successful initial evaluation, the foreign system is approved and the initial list of establishments eligible to export meat products to Canada may be established. Additional establishments, within the approved systems, will be added to the list by the CFIA upon receipt of a guarantee from the competent authority of the exporting country that the establishments comply with all Canadian requirements. These establishments will be targeted for on-site review during subsequent visits.
- The initial inspection system approval evaluation, i.e. both the documents and the on-site reviews, will be funded by the CFIA. Expenses associated with maintenance assessment may have to be recovered from the exporting country

4.1.2 Validation and Maintenance of the Approved System

- The CFIA will evaluate the foreign countries' inspection programs following the initial system approval to ensure the approved systems continue to be equivalent to Canadian legislation. The maintenance assessments of the foreign countries' approved systems include:
 - validation of the approved system following the initial system approval (refer to [section 6.1](#)); and,
 - annual maintenance assessment of the approved system (refer to [section 6.2](#)).

5. Initial System Approval Evaluation Procedure

- **5.1** The competent authority of the exporting country submits a formal request for approval to the CFIA (Director, Meat Programs Division). The request should include the following information:
 - **5.1.1** Type of animal product for which the approval is sought. Details of the request should provide the species of food animal, source of raw materials, details of processing and packaging, etc.
 - **5.1.2** Anticipated volume of trade.
 - **5.1.3** Number and type of establishments implicated in manufacture of the animal origin food products for which approval is sought. This should also include confirmation that in the opinion of the competent authority, all proposed establishments are able to satisfy Canadian requirements, as specified in the *Meat Inspection Act and Meat Inspection Regulations, 1990*.
- **5.2** The CFIA acknowledges the request and sends the relevant questionnaires.

5. Initial System Approval Evaluation Procedure

- **5.3** Infrastructure assessment (desk review) - the competent authority of the exporting country submits completed questionnaires, with residue monitoring program and copies of the national legislation applicable to the concerned food of animal origin (English or French translations should be provided). Of particular importance are details of the management structure of the competent authority.
- **5.4** Technical level, bi-lateral contacts are established between the competent authority of the exporting country and the CFIA, to resolve outstanding issues.
- **5.5** On-site assessment mission - if the CFIA is satisfied with the information provided and the infrastructure assessment is satisfactory, the CFIA will conduct on-site assessment. The on-site assessment will be conducted at all levels of the competent authority, including official laboratories. Also, a representative sample of registered establishments will be visited to observe application of the required standards, controls and official oversight. At all levels, officials and plant employees will be interviewed, documented control and official oversight procedures will be examined and inspection procedures will be observed.

5. Initial System Approval Evaluation Procedure

- **5.6** Following the on-site assessment mission, the CFIA will prepare a draft system assessment report. The report will contain observations, conclusions and recommendations. At this time, if not before, the CFIA will provide detailed requirements for labelling and certification of products for export to Canada. The report will be sent to the competent authority of the applicant country within 60 days of the closing meeting of the on-site assessment mission with request for comments and resolution of any outstanding issues. Following receipt of the comments, the CFIA will prepare a final report. The report may be posted on the CFIA web site.
- **5.7** If the outcome of the initial assessment is satisfactory, certification format and the text established and other outstanding issues are resolved, the CFIA will approve the inspection system and notify the applicant country's competent authority accordingly. The approval will also include the initial list of establishments eligible to export products to Canada.

6. Maintenance Assessments of Approved Systems

- The approved foreign meat inspection systems as well as the establishments approved for export to Canada are periodically re-assessed to assure that the approval continues to be granted only to the countries that continue to have and to enforce meat inspection systems equivalent to that of Canada.
- **6.1 Validation of the Approved System**
- In cases where commercial importations have already started, the first maintenance assessment of the approved system will be conducted within the first 12 months of the system approval. This assessment will validate the system approval, since it will be the first assessment during which the CFIA officials will be able to assess the system with all of the Canada specific control and requirements already in place.
- In cases of countries where commercial importations to Canada do not commence within the first 12 months, the validation assessment will be postponed until the time after they do commence but not later than two years after the system approval. The validation assessment will be conducted within 12 months after commercial importations commence.
- Where commercial importations do not commence within the first two years after the system approval, the CFIA shall notify the competent authority of the exporting country and an on-site review will have to be conducted within the subsequent 12 months if the system is to maintain CFIA approval..

6. Maintenance Assessments of Approved Systems

- Subsequent to the validation of the approved system, the CFIA will conduct maintenance assessments of the approved systems. The minimum frequency for the assessments will be yearly by senior officials of the CFIA. **These assessments will be initiated by the National Specialist, Import Programs, Meat Products Division and will consist of review of the country's import performance which will then be assessed by a committee consisting of senior officials of the MPD and/or officials of other interested food inspection program divisions.** The assessment will take into account the performance of the exporting country's inspection system as indicated by results of the CFIA's import inspection program, annual review of the exporting country's residue monitoring program, submitted to the CFIA on a regular and timely basis by the competent authority, the volume and food safety risk factors associated with meat products imported from specific countries.
- An emergency review may be conducted at any time, should the risk associated with the importation increases unexpectedly.
- As a result of these annual reviews, the CFIA may extend the approval, alter the import inspection frequency and depth, require an on-site reassessment within a limited period of time or suspend the system approval. All CFIA costs associated with any visits resulting from these maintenance system reviews will have to be born by the exporting country.

7. Responsibilities of the Involved Competent Authorities

- **7. Responsibilities of the Involved Competent Authorities**
- Through the official request for approval and the subsequent approval by the CFIA, the two involved competent authorities enter into an agreement on the conditions for export of specific meat products to Canada.
- On the side of the exporting country, its competent authority agrees to assure that meat products for export to Canada will satisfy agreed upon requirements and standards with respect to public and animal health and agrees to provide official certification to that effect.

7. Responsibilities of the Involved Competent Authorities

- The CFIA, on the other hand, agrees to assess each imported shipment of imported meat products and, if it is determined that the meat products complies with the agreed upon requirements and standards, will indicate to the importer that from the sanitary and zoo-sanitary aspects, the meat product may enter Canada. The importer is then free to notify the Canada Border Services Agency (CBSA) accordingly. The CFIA also agrees to provide information on its meat import inspection program, with respect to frequency, type of inspection and the results.
- The CFIA will notify the competent authority of the exporting country of the changes in the appropriate meat inspection system brought about within Canada. The competent authority will be given sufficient opportunity to react to the changes to maintain the approval status.

7.1 Responsibility of the Competent Authority of the Exporting Country

- **7.1.1** Where total equivalency of the systems may not be achieved and the exporting country is required to adopt Canada specific procedures and standards for preparation of meat products for export to Canada, the competent authority shall prepare written instructions detailing the additional conditions. This document shall be effectively distributed within its own jurisdiction to all concerned, including the officials responsible for official oversight of the appropriate establishments and the export certification. This information will be kept up to date and will be available in all establishments eligible to export meat products to Canada. Any changes in Canadian requirements notified by the CFIA (see 7.2.3.) shall be reflected in the document.
- **7.1.2** The competent authority of the exporting country shall provide the CFIA with results of their residue monitoring program, for appropriate species of animals from the previous year, along with the plan for the forthcoming year automatically, on an annual basis.

7.1 Responsibility of the Competent Authority of the Exporting Country

- **7.1.3** The competent authority of the exporting country shall provide the CFIA with details of changes to its meat inspection system, including legislation, standards, procedures and structure, if the changes are likely to have bearing on the conditions under which meat products are being prepared for export to Canada. The CFIA must be given ample opportunity to comment, before the changes are implemented.
- **7.1.4** The competent authority of the exporting country shall provide the CFIA with details of changes to the list of establishments eligible to export meat products to Canada, with respect to registered name, location address and details of activities carried out in the establishments. The competent authority is also responsible to make proposals of additions of establishments to the list as well as notify deletions. The process of adding establishments to the list will be specified in the system approval. The CFIA may require that all establishments to be added to the official list be visited by Canadian officials prior to listing or it may add establishments upon official request and certification of compliance from the competent authority alone. In the latter case, the added establishments may be visited during the next on-site maintenance assessment of the approved systems.

7.1 Responsibility of the Competent Authority of the Exporting Country

- **7.1.5** The competent authority of the exporting country shall issue an Official Meat Inspection Certificate (OMIC) for every shipment of meat products exported to Canada. The certification form and the text will be that agreed upon and authenticated by the CFIA, during the system approval assessment process, or agreed upon between the two competent authorities and authenticated by the CFIA at any later date.
- **7.1.6** The competent authority of the exporting country shall take appropriate actions following every CFIA notification of meat products found in violation of Canadian requirements on import inspection and shall communicate the actions to the CFIA. The CFIA may require additional examination of subsequent shipments to Canada, with additional certification, for a predetermined number of shipments and/or weight of the certified shipments.

7.2 Responsibilities of the Canadian Food Inspection Agency

- **7.2.1** The CFIA shall review the Official Meat Inspection Certificate issued by the competent authority of the exporting country and shall not prevent entry into Canada to any duly and correctly certified meat product, which upon the CFIA import inspection is found to satisfy all agreed upon conditions and standards.
- **7.2.2** The CFIA shall provide the competent authority of the exporting country with an authenticated reference copy of agreed upon certification format and text, every time an agreement on certification is made or changed.
- **7.2.3** The CFIA shall notify the competent authority of any changes to the Canadian requirements for production of meat products that would call for changes in the established conditions, giving ample opportunity to make comments and to bring about the necessary changes in their Canada specific procedures and requirements. Any changes of this nature shall be included as an amendment to the document identified under [7.1.1](#).

7.2 Responsibilities of the Canadian Food Inspection Agency

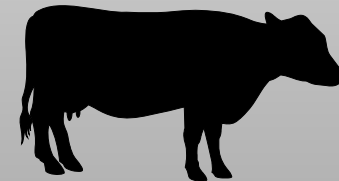
- **7.2.4** The CFIA may notify the competent authority of all imported shipments of meat products certified by the authority and found not to comply with the Canadian requirements during the import inspection in Canada.
- **7.2.5** The CFIA shall publish the agreed upon conditions for importation of meat products from specific countries in its Meat Hygiene Manual of Procedures, Chapter 10, [Annex A](#).
- **7.2.6** The CFIA shall notify the competent authority of the results of its maintenance assessment of the approved system. The notification shall provide the exporting country's competent authority with reasonable time to react to any changes.

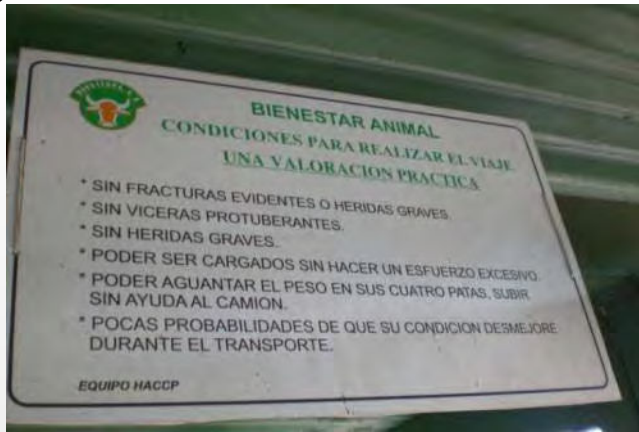
Basic Handling Principles

Temple Grandin
Animal Sciences
Colorado State University



Edited by
Erika Voogd
Voogd Consulting, Inc.
www.VoogdConsulting.com

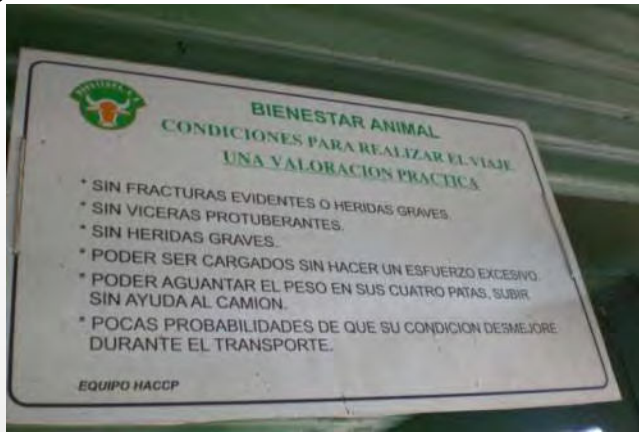




Agenda



-
1. Handling Principles
 2. Stunning
 3. Bleeding
 4. Signs of insensibility
-



Agenda



1. Handling Principles



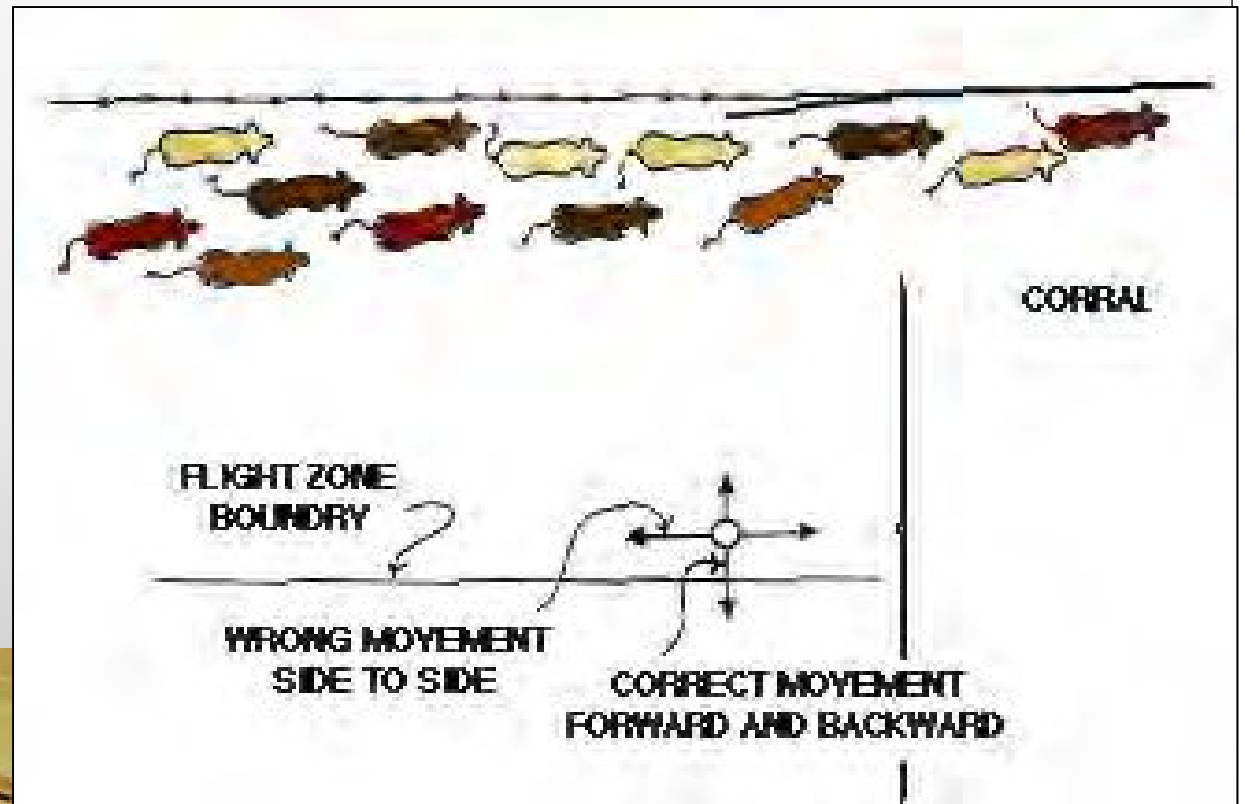
Training Employees

1. Flight Zone Principles
 2. Point of Balance
 3. No Yelling
 4. Move animals in small groups
 5. Fill Crowd Pen Half Full
 6. Get Electric Prods Out of People's Hands
-

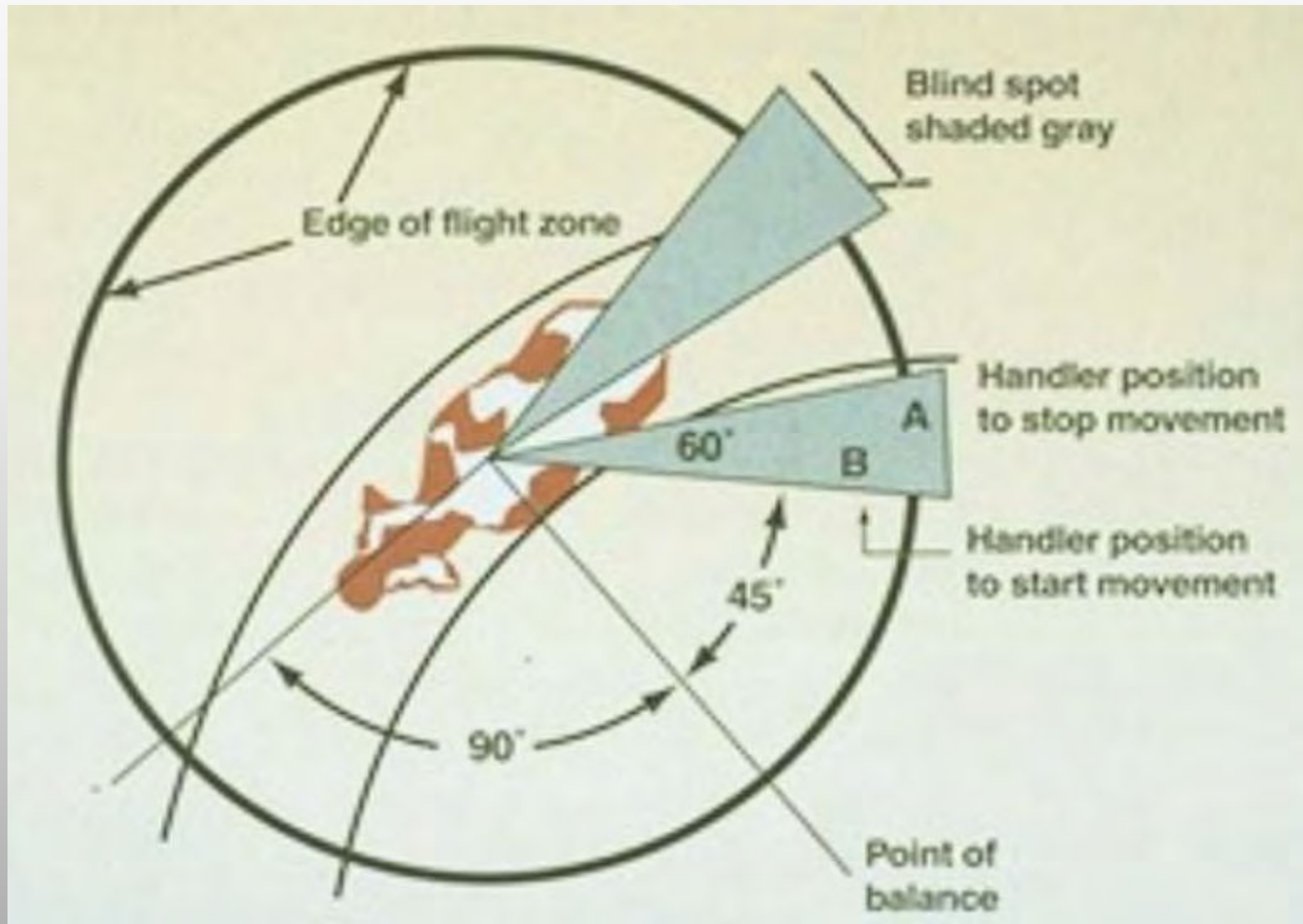
1. Flight Zone Photographs



1. Flight Zone Diagram /



2. Point of Balance



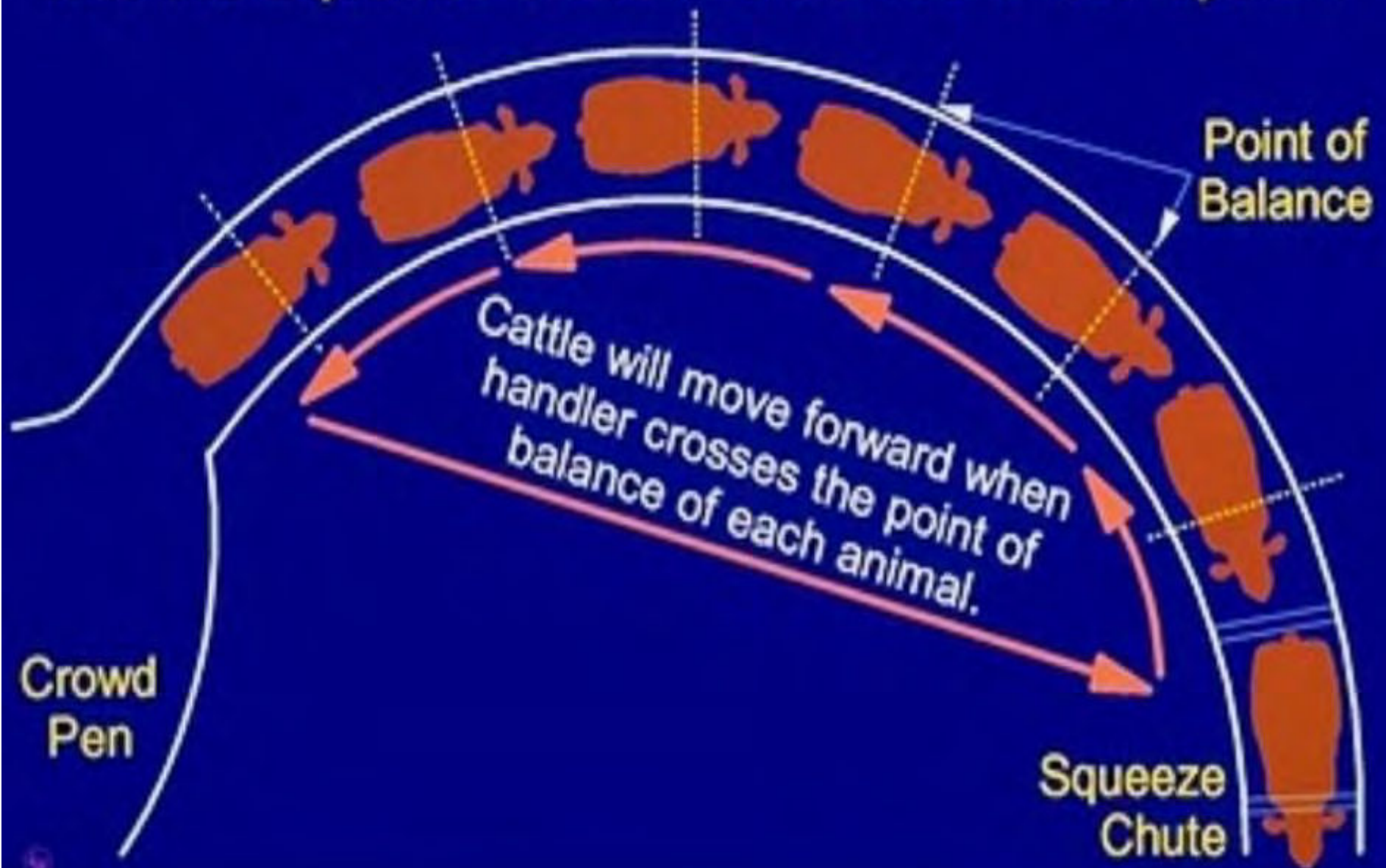
Handler Movement Pattern to Keep Cattle Moving Into a Squeeze Chute or Restrainer



Point of Balance

Cattle will move forward when the handler passes the point of balance at the shoulder of each animal. The handler walks in the opposite direction along side the single file race.

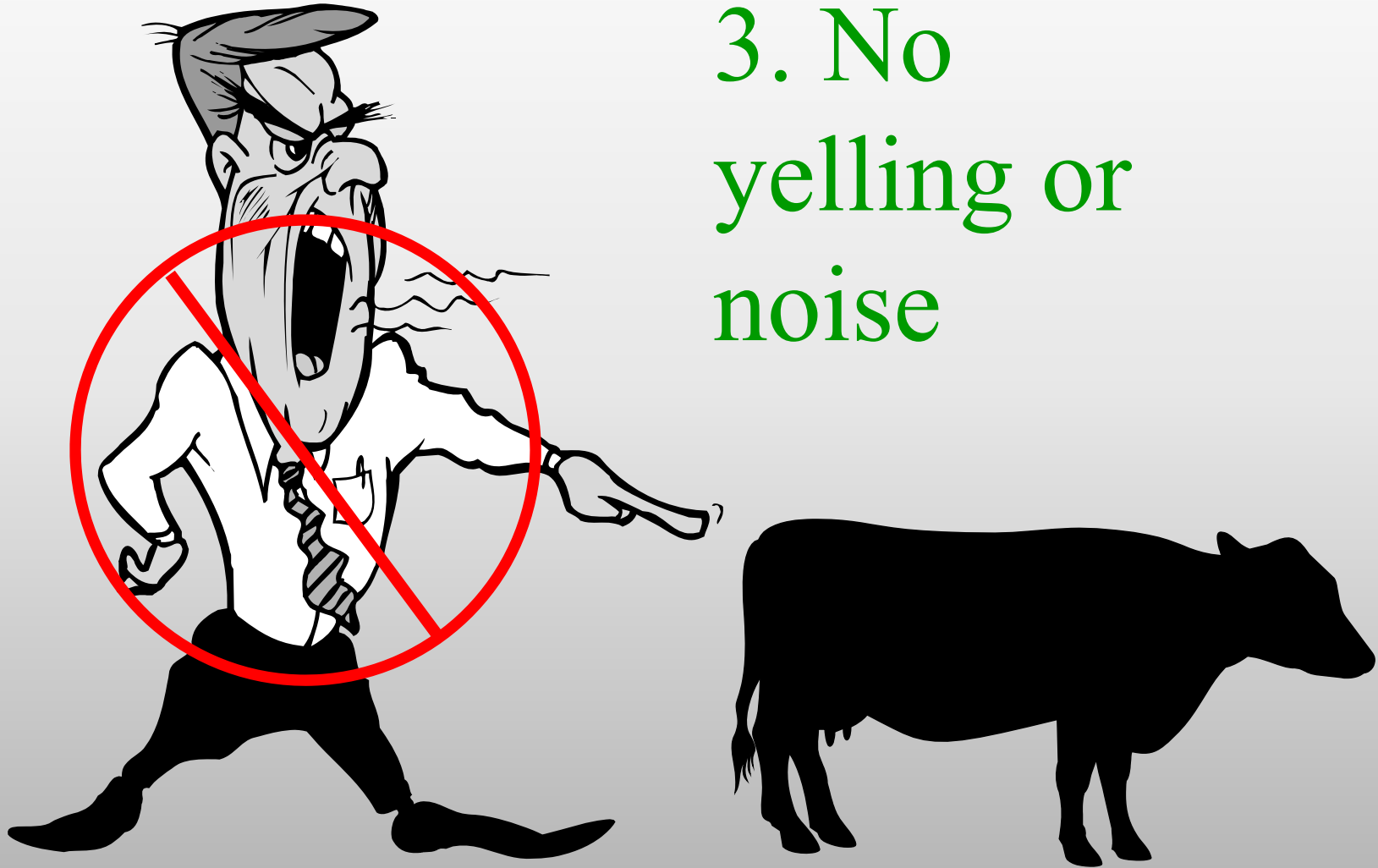
Handler Movement Pattern to Keep Cattle Moving Into the Squeeze Chute in a Curved Chute System



Sheep Handling is a Continuous Flow



3. No
yelling or
noise

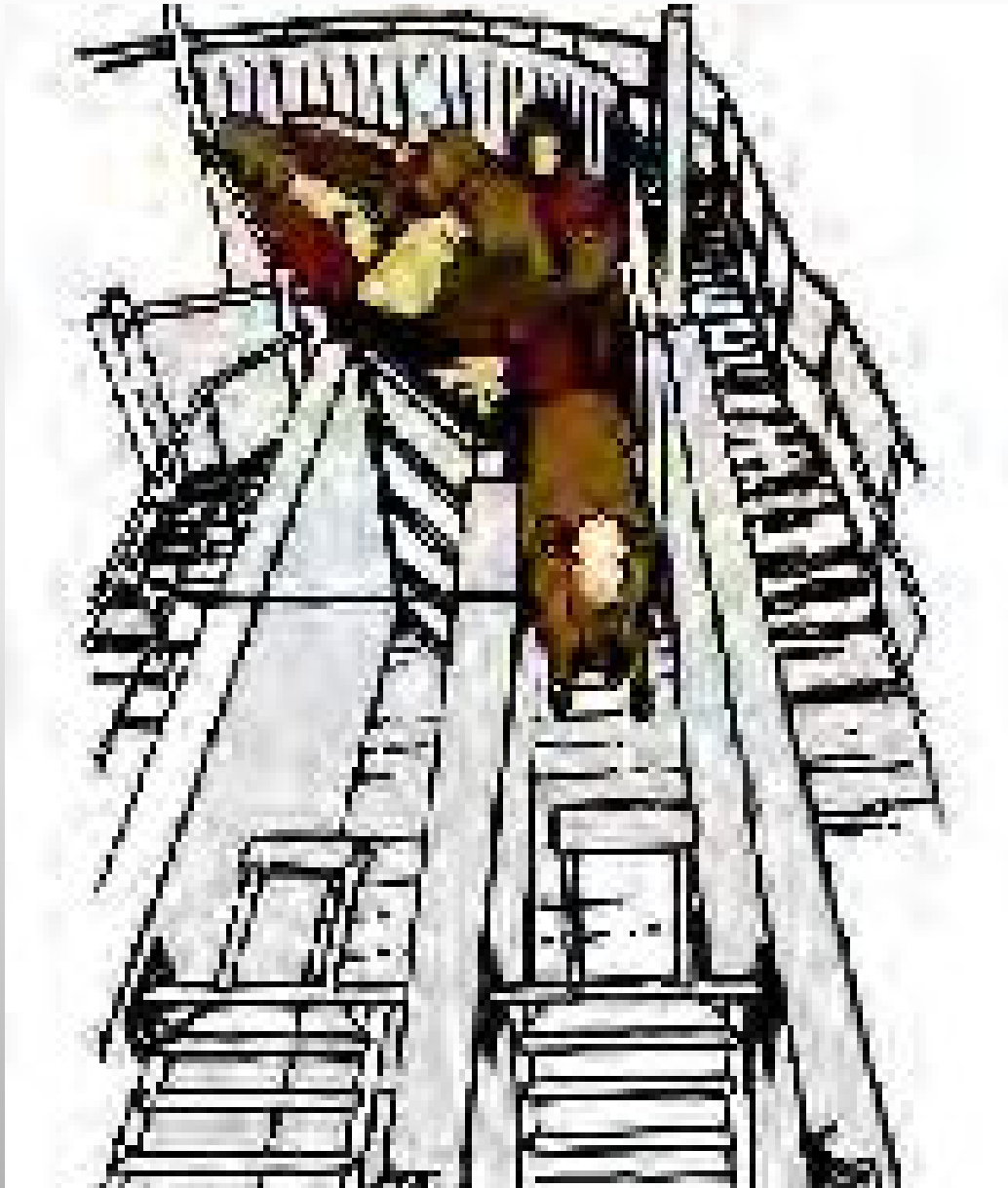




4. Move
the
animals in
Small
Groups

5. Fill Crowd Pen Half Full





Livestock
will follow
the leader

6. Use alternative Driving Aids



www.grandin.com



Other Alternative Driving Aids





Link:

[http://www.mcmaster.com/#
1564t68/=3fhywv](http://www.mcmaster.com/#1564t68/=3fhywv)

Vibrating Prod



Sequence to Move Animals / La sucesión para mover animales

Move with:

Mueva con:

**1. Your BODY /
Su CUERPO**



**2. Your HAND /
Sus MANOS**



**3. Your TOOL / Una
HERRAMIENTA**

**4. Your PROD /
La CHICHARRA**

**Use the 3 second
rule / Usa la tres
segunda regla**

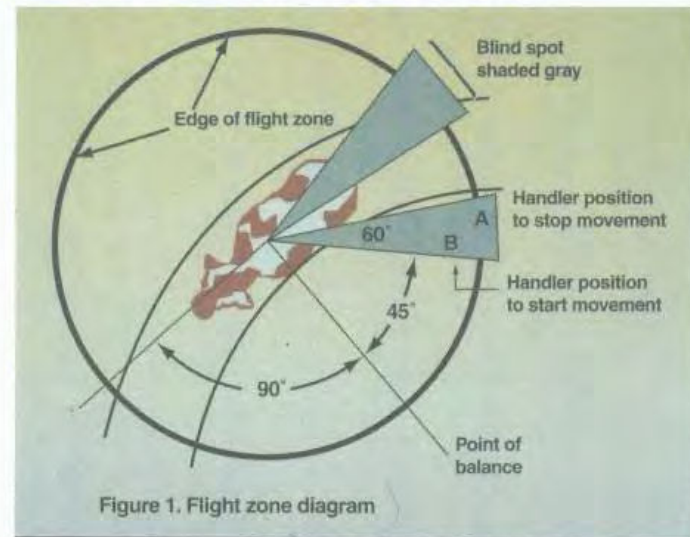


Figure 1. Flight zone diagram

Flight Zone Diagram: Temple Grandin





Tips for Handling



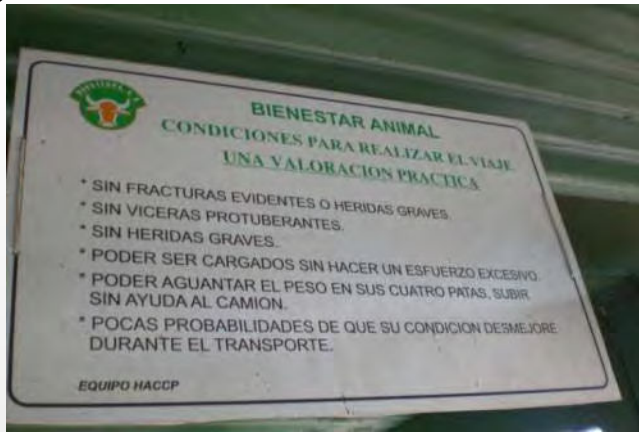
1. Move in small bunches
2. The crowd pen is the “passing through pen”. (Do not let animals stand in it)



Tips for Handling



-
3. Timing of bunches so animals keep moving
 4. Do not push animals with the crowd gate
-

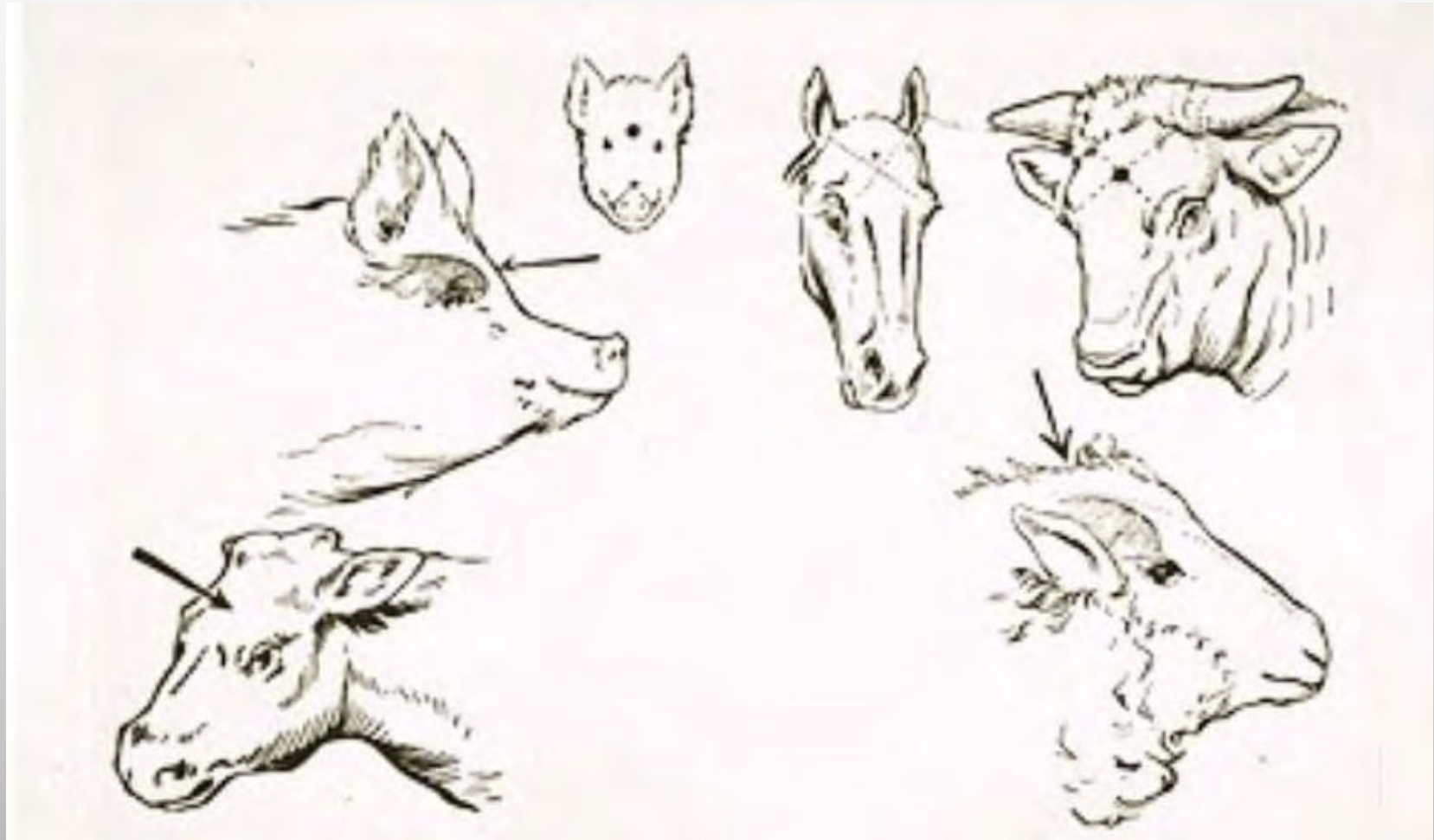


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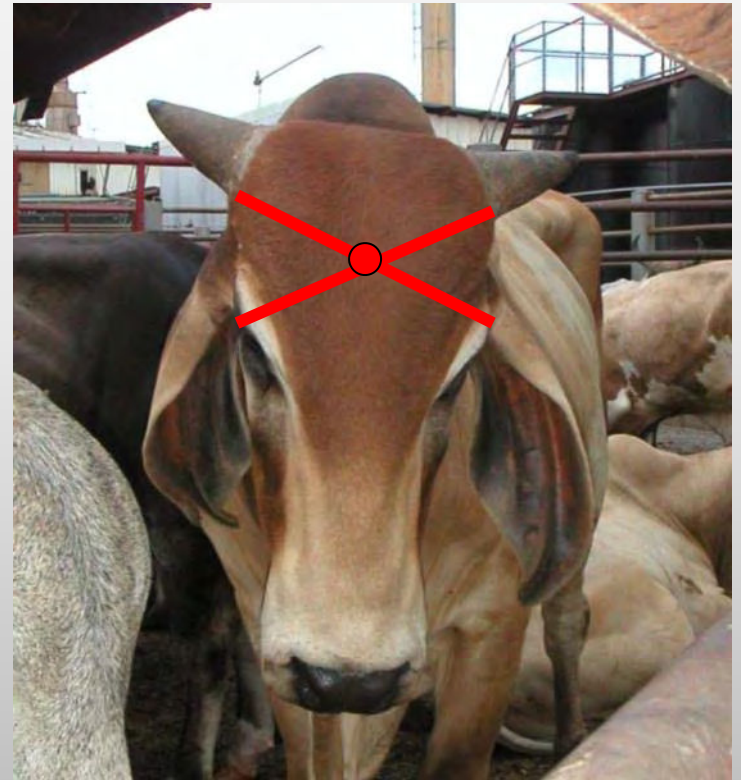
-
1. Handling Principles
 2. Stunning
-

Correct Captive Bolt Stunner Positions



Correct Captive Bolt Stunner Position

On the intersection of 2 lines each drawn from the top of the eye to the base of the horn on the opposite side



Shearer and Nicoletti, Procedures for Euthanasia of Livestock

Incorrect Captive Bolt Position

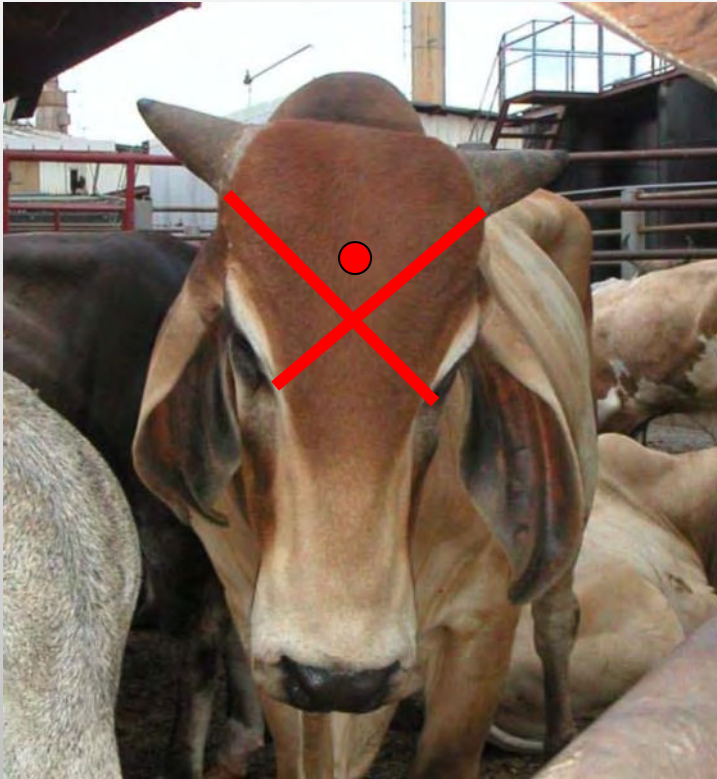


Shearer and Nicoletti,
Procedures for Euthanasia of
Livestock



X between eye and ear is
too low on
Angus/Hereford Steer

Correct Captive Bolt Stunner Positions

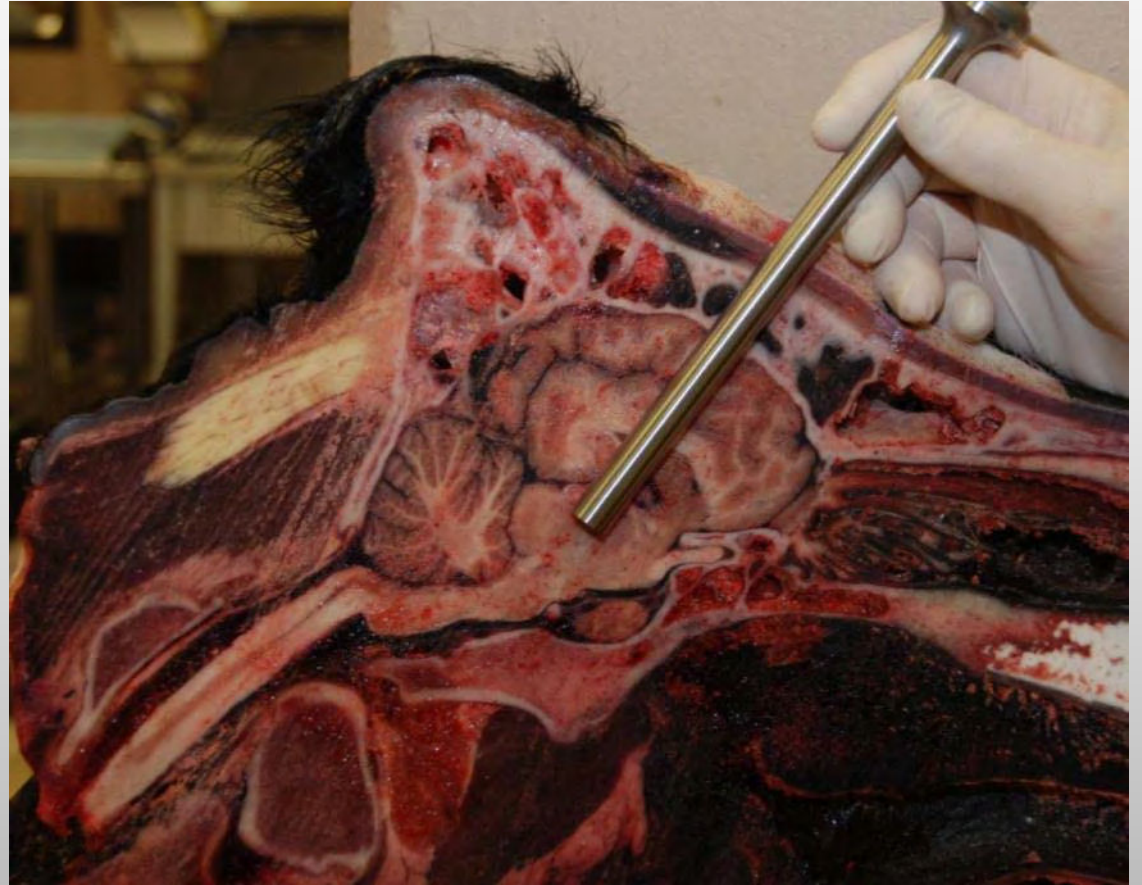


1 and $\frac{1}{2}$ inches above
the intersection of 2
lines each drawn
from the inside
corner of the eye to
the base of the
opposite horn

Correct Captive Bolt Stunner Position



Dairy Cow



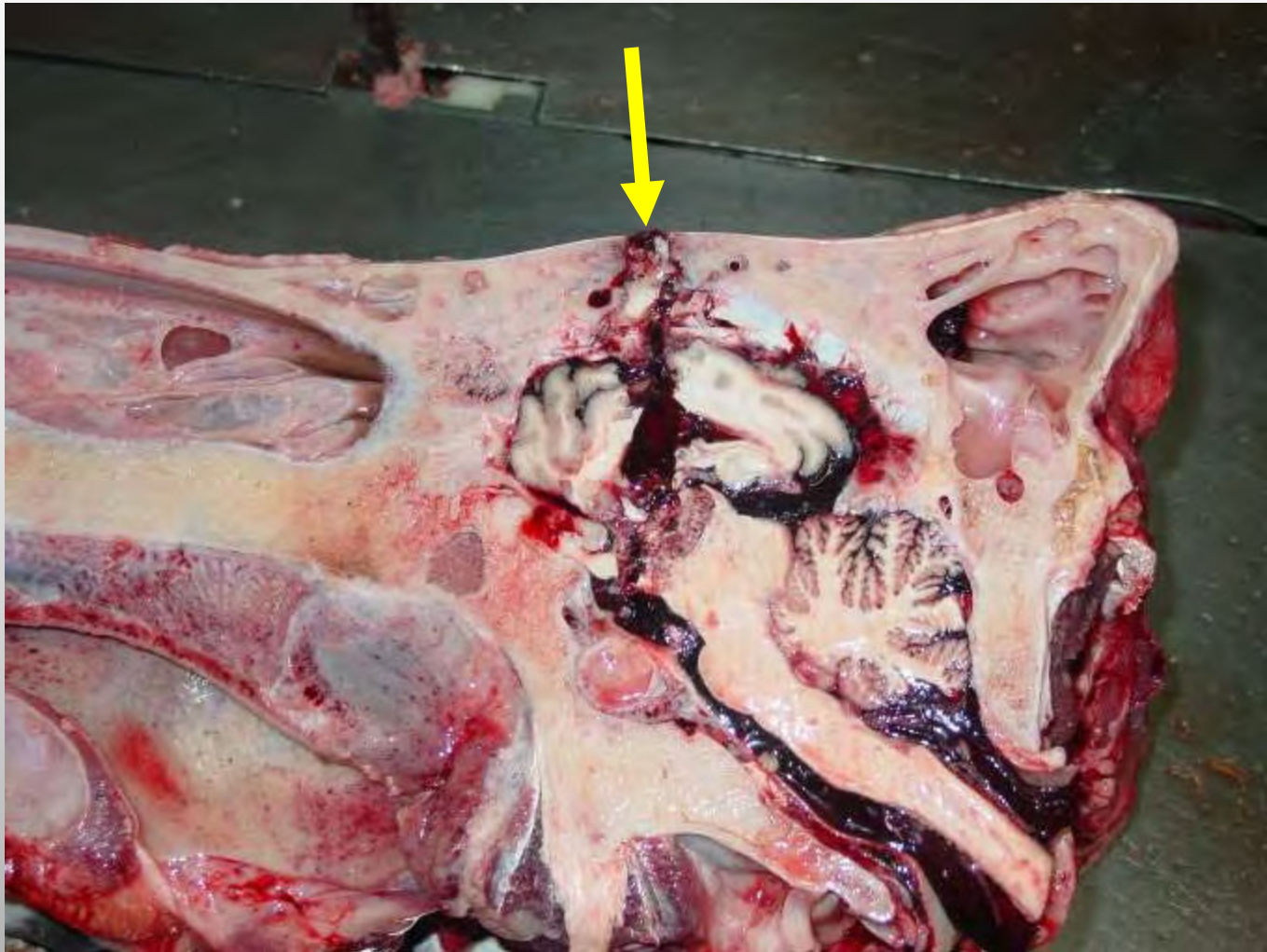
Shearer and Nicoletti, Procedures for Euthanasia of Livestock

Heavy Duty Captive Bolt Stun Gun

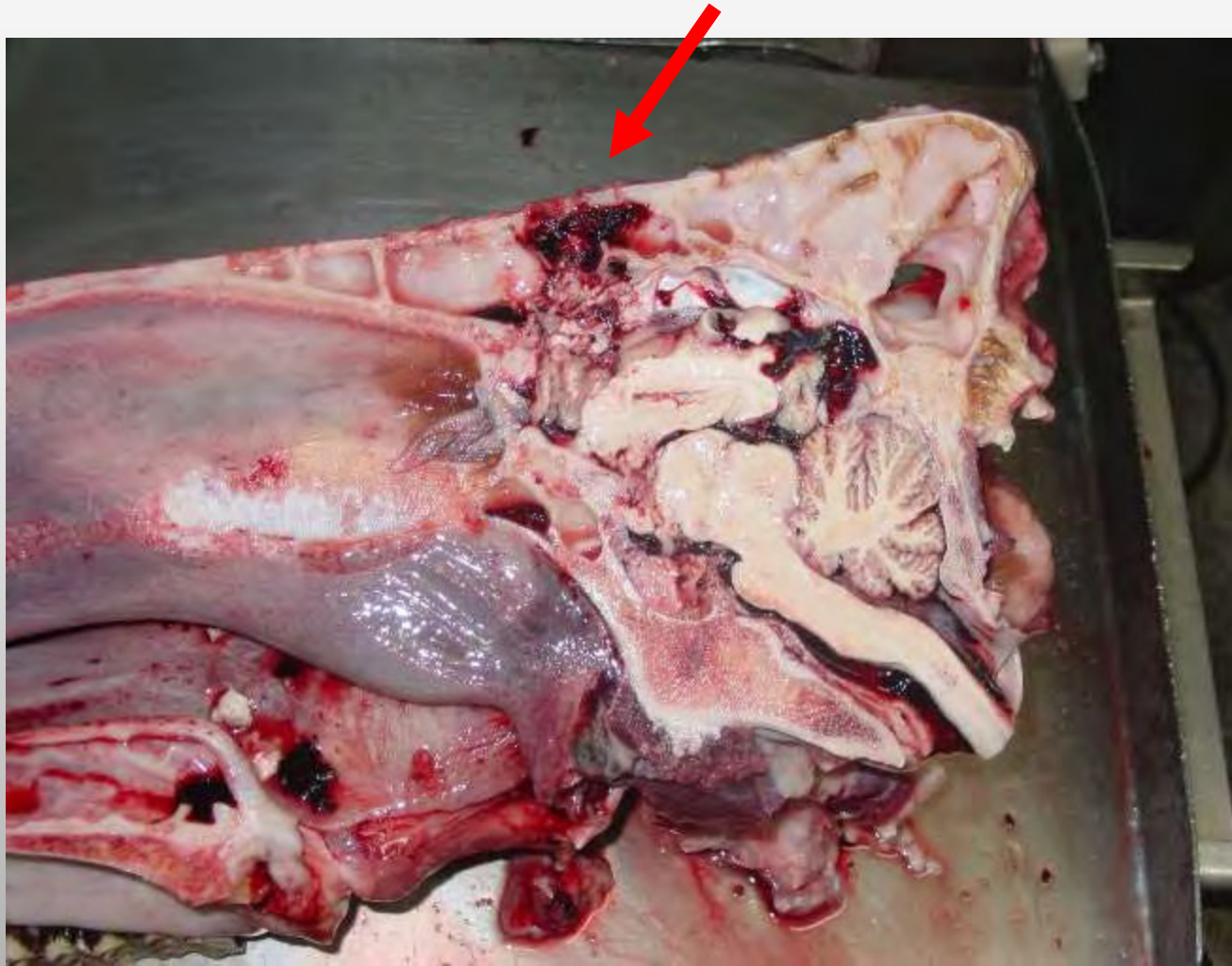


Heavy Duty Gun with longer penetrating rod

Cattle Brain: Captive Bolt Correct Stun



Cattle Brain: Captive Bolt Incorrect Stun



Properly Maintained Cartridge Fired Stunner



Keep cartridges
dry

Use correct cartridge strength for animal size



Head holding devices may be needed if non-penetrating captive bolt is used

Correct **Head only** electrical stunner placement



Bleed within 15 - 30 seconds to assure
insensibility

Head only reversible stun correct position



Correct **Head (nose)/Heart (New Zealand)** electrical stunner placement



Bleed within 60 seconds to assure insensibility

Clean and inspect stun wands routinely



Increasing stun wand electrode surface area can increase the stun efficacy



Head to back cardiac arrest stunner



It is important
to apply water
to the body
prior to
stunning to aid
electrical
conductivity



Sufficient Amperage for Species

	Stun (Head)	Kill (Heart)
Cattle	1.2 A	>1.51. A
Calves	1.0 A	1.0 A
Sheep/Goats	1.0 A	1.0 A
Lambs/Kids	0.6 A	0.6 A

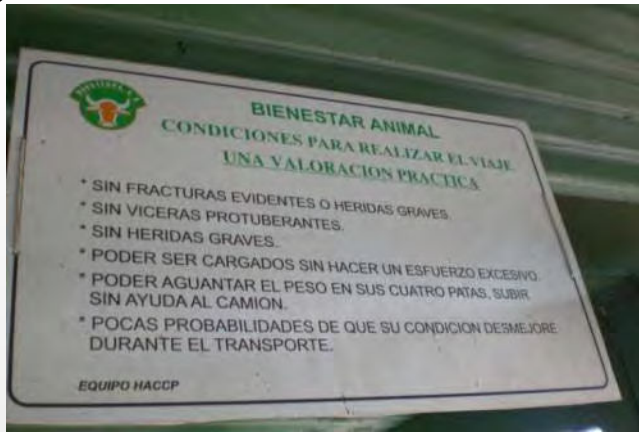
Order of Events During Return to Sensibility in CO₂ Stunned Pigs

	Average Time
Corneal reflex (touch eye)	42 sec
Rhythmic breathing	68 sec
Excitation	76 sec
Nystagmus (vibrating eye)	86 sec
Spontaneous natural blinking (don't touch)	93 sec
Conscious movement (Righting Reflex)	171 sec
Attempt to stand up	387 sec

These events are very variable.

Danish Meat Research Institute, Holst (2001)

CO₂ return to sensibility sequence.



Agenda



-
1. Handling Principles
 2. Stunning
 3. Bleeding
-

Bleeding

Good



Large flow



Ritual: Forceful flow



Agenda



-
1. Handling Principles
 2. Stunning
 3. Bleeding
 4. Signs of Insensibility
-

Signs of **I**nsensibility with Stunning



Head and Legs

- **Tonic phase (15-20 seconds) followed by clonic phase:**
- **Floppy loose head (after tonic phase).**
- **Tongue hanging out**
- **Loose front legs, without coordinated movement.**

NOT a Sign of
Insensibility



Legs

**Rear leg kicking
is natural and
does not
indicate
sensibility or
insensibility.**

Signs of **I**nsensibility



Eyes

- **No natural blinking or eye movement (like in the field or lairage)**
- **Eyes should be glassy, with blank stare**
- **Watch eyes to assure that there is no sign of blinking or eye movement (tracking)**



Signs of **I**nsensibility

Nystagmus

Eyes

- If eyes roll back in head or vibrate (nystagmus), this is acceptable with electrical stun
- Do not poke or pull at eyes, as this could cause a reflex reaction
- You can wave a hand in front the eye, to see if the animal responds by following your hand (tracking)

Ritual **I**nsensibility:



Ritual (Unstunned) Signs of insensibility:

- **Eye roll (faint)**
- **Loss of posture**
- **Ears fall back (no longer alert)**



Unstunned Ritual Signs:

Ritual

(Unstunned)

Normal Signs:

- **Tongue movement**
- **Gasping sound after cut**

Ritual

(Unstunned)

BAD Signs:

- **Struggling excessively**
- **Head shaking**

Signs of Sensibility

- **Arched neck and head movement (righting reflex: animal tries to stand up)**
- **Vocalization**



Righting
Reflex

Signs of Return to Sensibility (stunned animal)



- Tongue movement
- Rhythmic breathing
- Natural blinking or eye movement (tracking) (like in the field or lairage)





Signs of Return to Sensibility

- **Use a flashlight to check eye response (captive bolt only)**
- **Corneal Reflex (captive bolt only, not electrical stun or unstunned ritual)**



Livestock Facts

- **Livestock are most sensitive to yellow/green and blue/purple light**
- **Livestock are sensitive to rapid movement**
- **Livestock tend to move from dark to light**

Ideas



Reduce contrast between operators and wall

Wear dark colors to keep animals calm

Ideas



Translucent ceiling panels (reduce contrast from outside to inside)



Black lights in alley keep animals calm

Summary

By reducing stress and pain throughout the life of the animal, the end product will be improved.

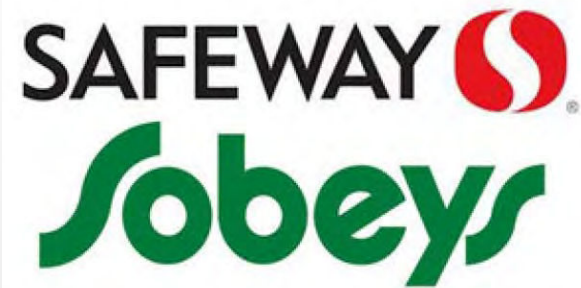


More Resources

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www.voogdconsulting.com





CANADIAN MEAT COUNCIL
CONSEIL DES VIANDES DU CANADA



THANK YOU- GRACIAS

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