

**Department of Agriculture, Food and the Marine
Trader Notice MH 5/2017**

**To: All Food Business Operators
Subject: Export of Beef to Egypt**

Introduction

This is to inform you that we have been advised by the Egyptian Veterinary Services (GOVS) that a number of Irish beef establishments have been approved for the export of beef from Ireland to Egypt. Details of the establishments concerned and the products for which they have been approved are shown in Annex 1.

A veterinary health certificate for the export of beef has now been agreed. The text of this is attached at Annex 2. Copies of the certificate printed on the special security stationery will be made available to certifying officers on request through the usual channels. An approved Islamic centre has also been nominated by the Egyptian authorities in respect of each establishment and so they must use that body for Halal certification.

Conditions

Beef being exported to Egypt must be derived from animals aged 30 months or less in the case of bone-in beef or from animals aged 48 months or less in the case of boneless beef. The animals must be born and raised in Ireland.

Beef Type	Age Limit	Sample Cuts
Boneless	<48 months	Any forequarter and hindquarter cuts, beef offal e.g. livers, hearts, kidneys
Bone-in	< or =30 months	T-Bone, Ribs, Flank bone in, Brisket bone in, Strip loin bone in, Rib eye bone in. Veal – whole carcass

Role of the FBO

The FBO shall be responsible for ensuring correct and appropriate Halal certification. In the case of a consignment of beef to Egypt being made up of different batches it is the responsibility of the FBO to ensure that the appropriate Halal slaughter certificate accompanies each separate batch.

Any FBO intending to export beef and/or beef offal to Egypt must draw up an SOP beforehand, to be approved by the responsible official veterinarian of this Department, which demonstrates how they intend to produce beef and/or beef offal that complies with the Egyptian requirements.

Meat Hygiene Division
21st March 2017

Annex 1

Irish meat establishments approved to export meat to Egypt			
Code no.	Name	Production	Approved Islamic Centre for slaughter
IE 268 EC	Kildare Chilling Co.	Frozen boneless beef meat, liver, hearts and kidney	Irish Islamic Complex
IE 407 EC	Dunleavy Meats Ltd.	Frozen boneless beef meat, liver, hearts and kidneys.	Islamic Foundation of Ireland
IE 401 EC	Liffey Meats	Frozen boneless beef meat, liver, hearts and kidneys.	Bray Halal Centre-Ireland
IE 2003 EC	Liffey Meats	Frozen boneless beef meat, liver, hearts and kidneys.	Bray Halal Centre-Ireland
IE 325 EC	Liffey Meats	Frozen boneless beef meat, liver, hearts and kidneys.	Not applicable (Deboning only approved there)

Annex 2

Country of Origin: IRELAND

Serial No: _____

Competent Authority: Department of Agriculture, Food and the Marine

**Veterinary Health Certificate
for beef and beef offal (including liver, heart and kidneys) destined for the
ARAB REPUBLIC OF EGYPT**

I. IDENTIFICATION OF THE MERCHANDISE:

Meat:

Type of pieces or cuts:

Type packing:

Quantity:

Gross weight

Net weight

II. ORIGIN OF THE MERCHANDISE

MEAT ESTABLISHMENTS IN THE REPUBLIC OF IRELAND AUTHORISED FOR INTER-
COMMUNITY EXCHANGES AND THIRD COUNTRIES

III. DESTINATION OF MERCHANDISE

Merchandise is sent from:

Name and address of the sender:

Name and address of the addressee:

By Ship:

IV. VETERINARY CERTIFICATION

The consignment will be accompanied with a Halal Slaughtering Certificate issued by: *

*The list of approved Islamic centres is available via Department of Agriculture, Food and the Marine Trader Notice available at <http://www.agriculture.gov.ie/foodsafetyconsumerissues/foodsafetycontrolsonmeat/tradernotices/>

I, the Official Veterinarian, certify

1. The bovine animals from which the beef/beef offal to be exported to the Arab Republic of Egypt shall:
 - i) Be born, raised and slaughtered in Ireland,
 - ii) Not be animals which are subject to slaughter as part of a programme to control or eradicate infectious diseases implemented by DAFM,
 - iii) Originate from farms where there is no restriction or surveillance zone due to notifiable OIE listed diseases for the bovine species, which should be reported in accordance with the relevant Irish animal health regulations,
 - iv) Come from herds within which no case of BSE has been recorded for the past 7 years before the date of slaughter
 - v) Be not more than 48 months in the case of boneless beef or not more than 30 months in the case of bone in beef
2. That the described merchandise comes from meat establishments which are approved and controlled by competent authorities in the Republic of Ireland authorised to export to the Arab Republic of Egypt.
3. That the animals come from slaughterhouses that have been approved by the General Organisation for Veterinary Services (GOVS) of the Arab Republic of Egypt
4. That it comes from animals which have been examined at ante-mortem inspection by an Official Veterinarian, that they suffered no clinical signs of systemic infectious or contagious diseases, and that their processing and further handling complies with relevant EU Regulations.
5. That the beef/beef offal is derived from cattle brought from districts free from foot and mouth disease and other OIE listed diseases of bovine animals for a period not less than six months before shipment.

6. That the animals have been individually inspected before and after slaughter by an official veterinarian and were free of clinical signs of Bovine Spongiform Encephalopathy (BSE).
7. That, in the case of boneless beef or beef offal, the meat is from forequarter and hindquarter cuts; in the case of bone-in beef the beef is from special cuts; in the case of beef offal, the offal may include livers, hearts and kidneys.
8. Frozen boneless beef/beef offal or bone-in beef has been produced and handled in a way that ensures that the meat is not contaminated by any specified risk material (SRM)
9. The meat is derived from cattle which were not subject to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process
10. That the beef/beef offal has been found suitable for human consumption and no preservatives or colouring matter nor radiological treatment has been used in its preparation.
11. That the meat is free from signs of contagious diseases
12. Targeted examination in accordance with the National Residues Programme indicates that the beef does not contain residues of either hormones or substances which do not normally occur in meat, in conformity with EU Directives 96/22 and 96/23.
13. The surface of the beef/ beef offal is free from any sign of putrefaction, rancidity or abnormal or offensive odour.
14. The beef/beef offal has been kept in hygienic conditions in accordance with EU regulations.
15. The beef/beef offal was derived from animals which were never fed with ruminant protein, with the exception of milk. A feed ban is in force and effectively enforced
16. Prior to slaughter, the cattle from which the beef/beef offal was derived were subjected to origin and health status checks using the national Animal Identification and Movement System (AIM).

Issued in Ireland on:

Signed:

Veterinary Inspector

Print Name:.....

Stamp