



United States Department of Agriculture
Food Safety and Inspection Service

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

April 2009

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Introduction

FSIS is committed to protecting public health and is taking action to strengthen its efforts with regard to imported food products that contain small amounts of meat, poultry, and processed egg products ingredients to ensure food safety and food defense. This guide will help importers comply with the requirements for bringing these products into the United States. Importers that do not follow this guide may not be able to get products of this type into the United States.

Background

The Food Safety and Inspection Service (FSIS) regulates meat, poultry, and processed egg products under statutory authority of the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act (EPIA). Recent food safety incidents involving what are traditionally considered low-risk food products, including the intentional contamination of powdered milk with melamine distributed worldwide, means that FSIS must be vigilant to protect American consumers by ensuring the safety of all products under its jurisdiction.

Under the FMIA, PPIA and the EPIA, those attempting to import food products into the U.S. that contain meat, poultry, or egg product ingredients must ensure that these ingredients are from an approved source. To be from an approved source, the meat, poultry, or egg product ingredient must have been prepared under FSIS inspection or under a foreign inspection system that has been found to be equivalent by FSIS.

FSIS has recently discovered that, for various reasons, products containing small amounts of cooked meat or poultry ingredients have entered the country without an assurance that the products are from an approved source.

Beginning on June 22, 2009, importers of food products that contain small amounts of meat or poultry will not be granted an import permit by the USDA Animal and Plant Health Inspection Service (APHIS) unless a determination is first made by FSIS that the meat, poultry, or egg product ingredient was prepared under specific conditions that will ensure that these ingredients are not adulterated. Once the determination has been made, food products that contain only a small amount of a meat, poultry, or egg product ingredient are no longer subject to the jurisdiction of FSIS and are then subject to the jurisdiction of the Food and Drug Administration.

Import Permit Overview

This guide has been prepared to inform you about how products containing very small amounts of meat, poultry, or processed egg products will be treated when offered for import to the United States. The meat, poultry, or egg product ingredient has always needed to come from an approved source. FSIS, however, has always played a secondary role to the U.S. Department of Homeland Security's Customs and Border Protection and the U.S. Department of Agriculture's APHIS in ensuring that this is the case. Recent developments have pointed to a problem with this approach.

Beginning on June 22, 2009, FSIS will play a direct role in verifying that product comes from an approved source. This guide is designed to help you understand what FSIS will be looking for in the way of documentation of the source of the meat or poultry product ingredient, and how the process for importing your products to the United States will be affected by FSIS involvement.

Beginning on June 22, the following two steps will apply to product containing a small amount of meat or poultry products.

1. The meat or poultry ingredient must originate from an approved source, i.e., must be prepared under FSIS inspection or prepared in a certified establishment in an equivalent foreign inspection system.
2. APHIS restricts some products from entering the United States because of animal disease conditions in the country of origin. Therefore, it will continue to be necessary to contact the APHIS Veterinary Services, National Center for Import and Export, for information on restrictions related to animal diseases and to obtain a permit from APHIS. APHIS regulates imports under statutory authority of the Animal Health Protection Act to ensure that they do not pose a risk to U.S. animal health, and issues a veterinary permit to import meat, poultry, or processed egg products into the United States. An application is made through USDA VS Form 16-3. There are some countries that have no animal disease concerns and therefore do not require an APHIS permit. Nevertheless the product must still originate from equivalent countries and establishments certified to export to the United States.

For those products for which a new permit is being sought after June 22, APHIS will not approve the permit until the importer provides assurance for food products that contain a small amount of meat or poultry that the meat or poultry ingredient was produced from an approved source (i.e., prepared under either FSIS inspection in the United States or from a certified establishment from a country approved as having a system equivalent to that of the United States).

If documentation can be provided that the meat or poultry ingredient included in a food product comes from an approved source, it can be imported to the United States. APHIS will issue permits for these types of products once FSIS determines that the conditions for import are met. Although some food products containing a small amount of meat, poultry, or processed egg product ingredient may not pose a threat to animal health, and would be approved for an APHIS-issued veterinary permit (VS Form 16-6A), they may

still not be approved for entry into the United States because these ingredients were not prepared under inspection systems designed to ensure that these ingredients are not adulterated. In other words, they may meet APHIS entry requirements but not meet FSIS entry requirements.

While a permit may have been issued based on an attestation by the importer of an approved source of the meat or poultry ingredient, it is still the responsibility of the importer to possess documentation for every shipment of product. FSIS will continue to seek and detain imported products that contain a small amount of meat or poultry ingredient from non-approved sources that have entered the United States. This has been and will continue to be FSIS' enforcement strategy.

How We Will Proceed

A transition period of 90 days that began on March 19, 2009, and will extend until June 22, 2009, is being provided before instituting the new import permit application procedure. During this 90-day period, APHIS will provide a 90-day extension for any currently expired import permits, and permits that expire before June 22, 2009, without modification of the current APHIS permit language referencing the need to consult with FSIS regarding compliance with regulatory requirements.

After June 22, 2009, importers must be able to provide documented evidence to support the origin of the meat and/or poultry ingredient used in the food product before the APHIS permit is issued.

Also after June 22, 2009, in accordance with normal surveillance procedures of product that has entered the United States (for both products that require APHIS permits and products that do not require an APHIS veterinary permit), the importer will need to provide upon request documentation to demonstrate that the meat or poultry ingredient used in the specific product was derived from an approved source.

Beginning on June 23, 2009, which is after the 90-day extension granted by APHIS, APHIS will forward the permit application, VS Form 16-3, to FSIS to verify that the meat or poultry ingredient is from an approved source. FSIS will review the application and work with the applicant to ensure that the applicant fully understands what documentation is needed. It is the applicant's responsibility to provide documented evidence of an approved source to FSIS. The APHIS system allows supporting documentation to be attached. The applicant may save time in the application process by submitting the proper documentation at the time application for a permit is made.

As stated above, FSIS will review the documentation and verify that the meat or poultry food product ingredients originated from an approved source. If importers can provide documented evidence that the meat or poultry ingredient included in a food product comes from an approved source, it can be imported into the United States, regardless of the equivalency status of the country producing or exporting the final product. If this condition is not met, the imported food

will not be considered approved for importation into U.S. commerce, and APHIS will deny approval of the permit.

Questions may be directed to FSIS at permits@fsis.usda.gov or at (888)-287-7194.

Supporting Documentation

The importer will be expected to attest to FSIS that the meat or poultry product ingredient is from an approved source. To do so, the importer will need to support the attestation with evidence that the meat or poultry product ingredient came under FSIS inspection or from a certified establishment in an equivalent country. The documentation used to provide this support can take various forms. An importer may provide a bill of lading, an invoice from the producing establishment, or a statement to this effect from a government agency in the country in which the ingredient originated or the finished product originated. At a minimum, however, the documents will need to provide a basis for determining:

- The country of origin of the meat or poultry product ingredient, and
- The establishment where the meat or poultry product ingredient was processed

In addition, if the importer has applied for an APHIS permit, the valid APHIS Permit Application Reference Number needs to be referenced on all supporting documentation.

FSIS provides additional examples of the types of documents that may be used to demonstrate that a product is from an approved source in the Appendix. Once again, if there are any questions regarding the type of documentation needed, please contact FSIS at permits@fsis.usda.gov or at (888)-287-7194.

How to Apply for an APHIS Permit

Importers may apply for an APHIS import permit by completing and submitting the permit application (VS Form 16-3) to APHIS. The application form may be found on the APHIS Web site at <http://www.aphis.usda.gov/>. Importers may complete the application manually by downloading and faxing the form to (301) 734-8226. The application may also be completed and submitted via ePermits. ePermits is a Web-based system that allows users to apply for a permit online, check the status of the application, view issued permits or other responses, and more. It uses a USDA-wide system for login called USDA eAuthentication. To use ePermits for most application permit types, you will need to register for an eAuthentication account with Level 2 access. For more information, go to the “Register to Use ePermits” page at <http://www.eauth.egov.usda.gov/eauthCreateAccount.html>.

VS import permit applications, VS Form 16-3, may also be obtained by writing to the Import/Export Animal Products Program at:

USDA, APHIS, VS
National Center for Import and Export
Products Program
4700 River Road, Unit 40
Riverdale, MD 20737-1231

For further information or questions concerning import applications, contact the Animal Products Program at (301) 734-3277 or by facsimile at (301) 734-8226.

User fees are charged for all import services for restricted animal products. All applications for a veterinary permit to import materials or transport organisms and vectors must be accompanied by payment before processing can begin. Acceptable methods of payment are: check, money order (payable to USDA, APHIS), VISA, MasterCard, American Express, or an APHIS User Fee Credit Account. User fee credit accounts are recommended if there are more than six fee activities per year.

To establish a User Fee Credit Account, you will need to complete a User Fee Credit Application. You can obtain the User Fee Credit Application online; by telephone: (877) 777-2128 (U.S. and Canada only) or (612) 370-2291 (User Fee Help Line); or by writing to USDA, Marketing and Regulatory Programs-Business Services, Minneapolis Business Site, Accounts Receivable Team, P.O. Box 3334, Minneapolis, MN 55403.

Next Steps

For products containing processed egg products as ingredients, FSIS expects to not implement procedures for several months due to the more complicated process of ascertaining whether processed eggs or shell eggs are used in the food products.

For the next 12-18 months, FSIS will conduct outreach to importers, manufacturers of products containing small amounts of meat and poultry ingredients, industry associations, and other interested parties. FSIS also intends to evaluate trade impacts and publish a *Federal Register* document that will solicit public comments with respect to the requirement that importers shipping food products to the United States that contain small amounts of meat, poultry, or processed egg ingredients ensure that these ingredients are from an approved source, produced under sanitary conditions, and in a secure environment.

Appendix

Examples of Supporting Documentation

The following are some examples of the documentation that importers will need to submit to FSIS and APHIS.

**A Product Formulation May Be Used to Provide Evidence
of the Proportion of Meat, Poultry, or Processed Egg
Product Ingredients in the Product Formulation**

Perfect Product Food Company, Inc.

Chicken Bouillon Ingredients

MSG	xx %
SALT	yy %
DEHYDRATED CHICKEN	r %
YEAST	q %
SUGAR	ss %
DEHYDRATED VEGETABLE	t %
HVP	h %
SEASONING	x %
SPICE	c %

An Export Certificate or a Health Certificate May Be Used to Identify the Country of Origin of Meat, Poultry, or Processed Egg Product Ingredients and to Identify the Establishment Where the Meat, Poultry, or Processed Egg Product Ingredients Were Processed

Dec 04 2008 07:22AM | P1 |



भारत सरकार
Government Of India
कृषि मंत्रालय
Ministry Of Agriculture
पशु पालन, डेअरी और नत्स्यपालन विभाग
DEPARTMENT OF ANIMAL HUSBANDRY, DAIRYING & FISHERIES

No. : 53/08-AQ(BY)1140

पशु संगरोध एवं प्रमाणीकरण सेवा (परिचाली क्षेत्र)
ANIMAL QUARANTINE & CERTIFICATION SERVICE (WR)

MAIN OFFICE :

Kopar Khairane, Sector - 11,
Navi Mumbai - 400 709
Telefax: (022) 27552021

AIRPORT OFFICE :

Cargo Terminal Bldg., Phase I, 1st floor,
Chhatrapati Shivaji International Airport,
Sahar, Mumbai - 400 099
Tel: 26828194
E-mail: quarantineofficer@vaid.net

दिनांक / Date : 04 / 12 / 2008

VETERINARY CERTIFICATE FOR PRODUCT FOR NON ANIMAL ORIGIN**I. Identification of the products.**

Type of Products : READY TO Cook Soup Mixtures
(containing Permitted Flavors)

I.E.C. CODE NO : [REDACTED]

Type of Number of Packages : [REDACTED]

Identification/Shipping Marks : [REDACTED]

Nett Weight : 9,143.860 Kgs (Gross Weight : 12,184.680 Kgs)

Batch No : As per Attached List

Container No. : [REDACTED]

Invoice No. : [REDACTED]

II. Origin of the Product

Address of the Establishment of Origin : [REDACTED]

Contd....2



中华人民共和国出入境检验检疫
ENTRY-EXIT INSPECTION AND QUARANTINE
OF THE PEOPLE'S REPUBLIC OF CHINA 共 1 页第 1 页 Page 1 of 1

副本
COPY

兽医 (卫生) 证书

编号 No.: 310100208175102

VETERINARY (HEALTH) CERTIFICATE

发货人名称及地址

Name and Address of Consignor

SHANGHAI CHINA

收货人名称及地址

Name and Address of Consignee

U. S. A.

品名

CHICKEN BOUILLON

Description of Goods

报检重量

-14, 419.04-KGS

产地

SHANGHAI

Weight Declared

Place of Origin

标记及号码

Mark & No.

包装种类及数量

Number and Type of Packages

集装箱号

Container No.

铅封号

Seal No.

加工厂名称、地址及编号 (如果适用)

Name, Address and approval No. of the approved Establishment (if applicable)

启运地

SHANGHAI PORT

到达国家及地点

NEW YORK

Place of Despatch

Country and Place of Destination

运输工具

BY VESSEL

发货日期

15 AUG, 2008

Means of Conveyance

Date of Despatch

1. The chicken ingredients used in the product being exported originated solely from China and were cooked by a commercial method to reach a minimum temperature of 100°C over 30 minutes.
2. The broilers from which this lot of product is derived were from non-infectious areas, had passed ante-mortem and post-mortem veterinary inspections, were found healthy and free from infectious disease, this lot of products is fit for human consumption.
3. During and after processing the product was not exposed to or commingled with any other animal / poultry product.
4. This is the correspond to the shipment under invoice number: [REDACTED]
5. LOT NO.: [REDACTED]



签发地点 Place of Issue SHANGHAI

签证日期 Date of Issue 11 AUG, 2008

官方兽医 Official Veterinarian

签名 Signature



中华人民共和国出入境检验检疫
 ENTRY-EXIT INSPECTION AND QUARANTINE
 OF THE PEOPLE'S REPUBLIC OF CHINA

ORIGINAL

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编号 No.: S310100208175102

SUPPLEMENT CERTIFICATE

THIS CERTIFICATE IS ISSUED TO SUPPLEMENT "INTERNAL" IN OUR VETERINARY (HEALTH) CERTIFICATE NO. 310100208175102 DATED 11 AUG., 2008

ORIGINAL:

1. THE CHICKEN INGREDIENTS USED IN THE PRODUCT BEING EXPORTED ORIGINATED SOLELY FROM CHINA AND WERE COOKED BY A COMMERCIAL METHOD TO REACH A MINIMUM TEMPERATURE OF 100°C OVER 30 MINUTES.

SUPPLEMENT:

1. THE CHICKEN INGREDIENTS USED IN THE PRODUCT BEING EXPORTED ORIGINATED SOLELY FROM CHINA AND WERE COOKED BY A COMMERCIAL METHOD TO REACH A MINIMUM INTERNAL TEMPERATURE OF 100°C OVER 30 MINUTES.

REMARKS: THIS CERTIFICATE IS THE SUPPLEMENT OF ORIGINAL VETERINARY (HEALTH) CERTIFICATE NO. 310100208175102.



签证地点 Place of Issue SHANGHAI

签证日期 Date of Issue 03 SEP., 2008

官方兽医 Official Veterinarian

签名 Signature

U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 EGG PRODUCTS INSPECTION DIVISION
**EGG PRODUCTS INSPECTION AND
 GRADING CERTIFICATE**



This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

CERTIFICATE NO.

PEA-0936667

TO: APPLICANT (Name and address, including ZIP)

[Redacted]

PLACE INSPECTED, SAMPLED, OR WEIGHED

APPLICANT/PLANT NO. [Redacted]

NAME AND ADDRESS OF SHIPPER OR SELLER

[Redacted]

KIND OF PACKAGE **420**

TYPE OF PRODUCT **Corrugated fiber box with poly liner**

NAME AND ADDRESS OF RECEIVER OR BUYER

Same as applicant
 [Redacted]

PACKAGES IDENTIFIED WITH (Shield, plant no., etc.) **Pasteurized Dried Whole Egg**

ORGANOLEPTIC INSPECTION

USDA Shield Plant
 WEIGHING REPORT

LOT NUMBER	DATE MANUFACTURED	NO. OF PACKAGES IN LOT 1/	NO. OF PACKAGES EXAMINED	ORGANOLEPTIC CONDITION		Type Grading (O or R)	TOTAL MARKED WEIGHT 1/	TEST SHORTAGE	TOTAL NET WEIGHT
				Satisfactory	Unsatisfactory				
[Redacted]	2-10-09	[Redacted]	Continuous During Processing	ALL	NONE	O	40000 lbs.		

Seal # [Redacted]
 Lic # [Redacted]

LABORATORY ANALYSIS

LOT NUMBER	TOTAL SOLIDS	MOISTURE	STANDARD PLATE COUNT PER GRAM	COLI FORMS PER GRAM	YEAST PER GRAM	MOLD PER GRAM	FAT	pH	SALMONELLA	STAPHYLOCOCCUS	E. COLI	PALATABILITY
<p>"Product covered by this certificate meets all Canadian requirements."</p> <p>"The pasteurized egg product covered by this certificate was handled in a way that any possibility of contamination of the pasteurized product by raw eggs or pasteurized products, either directly or indirectly, was prevented."</p>												

MARKS
 "The Animal and Plant Health Inspection Service, U.S. Department of Agriculture, certifies that no cases of lethal avian influenza (fowl Plague) and no cases of exotic Newcastle disease have been reported in commercial laying flocks in the State of origin where the shell eggs originated and/or were processed for the 6 months preceding departure of this consignment. The shell eggs used to produce the product covered by this certificate originated in Nebraska, Iowa, South Dakota, Minnesota, Ohio, Missouri, Indiana, Texas, Mississippi, Oklahoma, Michigan, North Dakota, Illinois, Colorado, Louisiana, Wisconsin, Georgia, Florida and Kentucky, Pennsylvania, North Carolina, and Alabama."

UNITS	RATE CODE	AMOUNT		UNITS	RATE CODE	AMOUNT	
		DOLLARS	CENTS			DOLLARS	CENTS
4	P O						
4	P O						
4	P O						
4	P Q						
EXPENSE		RESIDENT		EXPENSE			
EXPENSE				EXPENSE			
TOTAL				TOTAL			

CERTIFICATION STATEMENT
 In compliance with the Regulations of the Secretary of Agriculture Governing the Inspection of Eggs and Egg Products (7 CFR Part 59) issued pursuant to the Egg Products Inspection Act of 1970, and the Regulations Governing the Voluntary Inspection and Grading of Egg Products (7 CFR Part 55), issued pursuant to the Agricultural Marketing Act of 1946, as amended, and any other Act of Congress conferring like authority, it is certified that the product(s) listed hereon were examined and that the class, quantity and/or condition of the product(s) at the time and on the date shown, were as stated above.
 The conduct of all services and activities, and the licensing of inspection personnel under the regulations governing such services, shall be conducted on a nondiscriminatory basis without regard to race, color, religion, national origin, age, sex, marital status, or disability.
2-19-09

DATE [Redacted] CHEMIST (Signature) [Redacted] DATE [Redacted]
 ADDRESS [Redacted]

NORTH AMERICAN FREE TRADE AGREEMENT

CERTIFICATE OF ORIGIN

1. Exporter Name and Address:

[Redacted]
USA

Tax I.D. Number [Redacted]

2. Blanket Period (DD/MM/YR)

From: January 01, 2009
To: December 31, 2009

3. Producer Name and Address:

[Redacted]

4. Importer Name and Address:

[Redacted]
Canada

Tax I.D. Number [Redacted]

Tax I.D. Number [Redacted]

5. Description of Goods:

1/50 Lb Box, Dried Plain Whole, MGW, C

Material Number [Redacted] No. of Pkgs. [Redacted]

Net Weight: 40,000.00 Lbs.
Gross Weight: 44,016.80 Lbs.

6. H.S. Tariff Classification Number

[Redacted]

7. Preference Criterion

[Redacted]

8. Producer

Yes

9. Net Cost

No

10. Country of Origin

USA

11. I certify that:

The information on this document is true and accurate and I assume the responsibility for proving such representations, I understand that I am liable for any false statements or material omissions made on or in connection with this document.

I agree to maintain, and present upon request, documentation necessary to support this certificate, and to inform, in writing, all persons to whom the certificate was given of any changes that could affect the accuracy or validity of this certificate;

The undersigned does hereby declare for the above named shipper, the goods, as described above, were shipped on the above date and consigned as indicated and are products of the United States of America.

This certificate consists of [Redacted] pages, including all attachments.

Authorized Signature:

[Redacted Signature]

Company:

[Redacted Company Name]

Name (print or type):

[Redacted Name]

Title:

Inventory Analyst

Date:

2/19/2009

Telephone:

[Redacted Telephone]

Fax:

[Redacted Fax]

EXPORTING COUNTRY Страна-экспортер	THE UNITED STATES OF AMERICA (USA) Соединенные Штаты Америки (США)	CERTIFICATE NO. / Сертификат № RFA- 046676
COMPETENT MINISTRY Компетентное министерство	U.S. DEPARTMENT OF AGRICULTURE Министерство сельского хозяйства США	
DISTRICT OFFICE Региональный отдел	[REDACTED]	VETERINARY CERTIFICATE FOR BEEF AND BEEF BY-PRODUCTS EXPORTED FROM THE USA TO THE RUSSIAN FEDERATION / Ветеринарный сертификат на экспортируемые из США в Российскую Федерацию говядину и говяжьи субпродукты
ESTABLISHMENT NUMBER WHERE THIS CERTIFICATE WAS ISSUED Номер предприятия, на котором был выдан сертификат	[REDACTED]	

1. PRODUCT IDENTIFICATION / Идентификация продукции

NAME OF PRODUCT Наименование продукции	DATE (OR RANGE OF DATES) OF PRODUCTION Дата (или даты) выработки	NUMBER OF PACKAGES Количество упаковок	KIND OF PACKAGING Тип упаковки	CERTIFICATE NUMBER ON PACKAGE Номер сертификата на упаковке	EST/PLANT NUMBER ON PACKAGE Номер предприятия на упаковке	NET WEIGHT Вес нетто	STORAGE AND TRANSPORT CONDITIONS (INDICATE IN DEGREES CELSIUS) Условия хранения и транспортировки (указать температуру в градусах по Цельсию)
FROZEN BEEF CHEEK MEAT	19/08/2008-27/08/2008	[REDACTED]	CARDBOARD BOXES	[REDACTED]	[REDACTED]	13500.00 LBS 6123.6 KG	-18C
 							
 							
 							

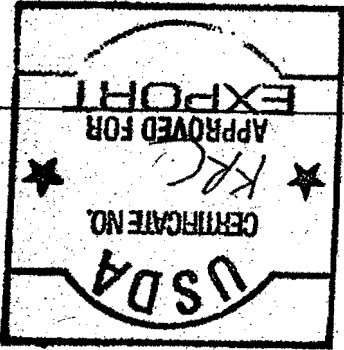
2. ORIGIN OF PRODUCT/ Происхождение продукции

FSIS APPROVED ESTABLISHMENT NUMBER/Номер предприятия, зарегистрированное FSIS

SLAUGHTERING/PROCESSING ESTABLISHMENT NUMBER Номер бойни/перерабатывающего предприятия	PROCESSING ESTABLISHMENT NUMBER Номер перерабатывающего предприятия	PROCESSING/COLD STORAGE ESTABLISHMENT NUMBER Номер перерабатывающего предприятия/холодильника	COLD STORAGE FACILITY NUMBER Номер холодильника
[REDACTED]	[REDACTED]	NOT APPLICABLE	[REDACTED]

NAME AND ADDRESS OF EXPORTER/ Название и адреса экспортера
[REDACTED] USA

3. PRODUCT'S POINT OF DESTINATION / Конечный пункт доставки продукции



MADE ON / Составлено	7	OCTOBER	2008
[REDACTED]			
SIGNATURE (ORIGINAL REQUIRED) / Подпись (оригинал)			
[REDACTED]			



INITIALED FSIS EXPORT STAMP
Официальный штамп FSIS для экспорта
с инициалами ветврача

OFFICIAL FSIS DOCTOR OF VETERINARY MEDICINE / Официальный ветеринарный врач FSIS

NAME AND ADDRESS OF CONSIGNEE
Название и адрес получателя

CERTIFICATE NO. / Сертификат №

RFP-075895

VETERINARY CERTIFICATE FOR FROZEN PORK MEAT AND BY-PRODUCTS EXPORTED INTO THE RUSSIAN FEDERATION FOR PROCESSING OR RETAIL SALE
Ветеринарный сертификат на экспортируемые в Российскую Федерацию замороженные мясо свинину и субпродукты для переработки или свободной реализации

EXPORTING COUNTRY Страна-экспортер	THE UNITED STATES (USA) Соединенные Штаты Америки (США)	DISTRICT / Административно-территориальная единица MINNEAPOLIS DISTRICT
COMPETENT MINISTRY Компетентное министерство	U.S. DEPARTMENT OF AGRICULTURE Министерство сельского хозяйства США	ESTABLISHMENT ISSUING THIS CERTIFICATE Учреждение, выдавшее сертификат

1. PRODUCT IDENTIFICATION / Идентификация продукции

NAME OF PRODUCT Наименование продукции	DATE (OR RANGE OF DATES) OF PRODUCTION Дата (или даты) выработки	NUMBER OF PACKAGES Количество упаковок	KIND OF PACKAGING Тип упаковки	CERTIFICATE NUMBER ON PACKAGE Номер сертификата на упаковке	EST/PLANT NUMBER ON PACKAGE Номер предприятия на упаковке	NET WEIGHT Вес Netto	STORAGE AND TRANSPORT CONDITIONS (INDICATE IN DEGREES CELSIUS) Условия хранения и транспортировки (указать температуру в градусах по Цельсию)
FROZEN PORK HEAD ТВМ	04/05/2008 TO 03/07/2008		SKINS			24,945,00 KGS	-18 °C

2. ORIGIN OF PRODUCT / Происхождение продукции

FSIS APPROVED ESTABLISHMENT NUMBER / Номер предприятия, зарегистрированного в FSIS

SLAUGHTERING/PROCESSING ESTABLISHMENT NUMBER Номер бойни/перерабатывающего предприятия	PROCESSING ESTABLISHMENT NUMBER Номер перерабатывающего предприятия	PROCESSING/COLD STORAGE ESTABLISHMENT NUMBER Номер перерабатывающего предприятия/холодильника	COLD STORAGE FACILITY NUMBER Номер холодильника
		NA	

3. PRODUCT'S POINT OF DESTINATION / Конечный пункт доставки продукции

TRANSIT COUNTRIES / Страны транзита
GERMANY

POINT OF CROSSING BORDER / Пункт пересечения границы
RUSSIA

TRANSPORT (CONTAINER #, FLIGHT #, NAME OF VESSEL) / Транспортировка (номер контейнера, номер авиарейса, название судна)

4. FIT FOR HUMAN CONSUMPTION CERTIFICATE / Свидетельство о пригодности продукции к употреблению в пищу людям

HEREWITH IT IS CERTIFIED THAT / Настоящим удостоверяется:

Meat and meat by-products were received from the slaughter and processing of clinically healthy swine, which originate from the premises and facilities free from infectious animal diseases, including: African swine fever - during the last 3 years on the whole territory of the country, foot-and-mouth disease, swine vesicular disease - during the last 12 months on the whole territory of the country, hog cholera, Teschen disease - during the last 12 months in the administrative territory, and no clinical symptoms of swine erysipelas were revealed before the animal slaughter, and post-mortem veterinary and sanitary examination of meat and meat by-products did not reveal clinical symptoms of swine erysipelas.

Мясо и мясные субпродукты получены от убои и переработки клинически здоровых свиней, которые происходят из хозяйств и местностей, благополучных по заразным болезням животных, в т.ч.: африканской чуме свиней, в течение последних 3-х лет на территории страны; ящуру, везикулярной болезни свиней в течение последних 12 месяцев на территории страны; классической чуме свиней, экзотическому энцефаломиелиту свиней (болезни Тешена), в течение последних 12 месяцев на административной территории; у животных перед убоем отсутствовали клинические признаки рожи свиней и послеубойная ветеринарно-санитарная экспертиза мяса и субпродуктов не выявила признаков данного заболевания.

The meat and meat by-products were received from animals from farms on which, in the course of the last 6 months, clinical signs of the disease porcine reproductive and respiratory syndrome were not officially reported, and before and after slaughter no clinical signs of the given disease were discovered.

Мясо и мясные субпродукты получены от животных из хозяйств, в которых в течение последних 6 месяцев официально не отмечены клинические признаки болезни репродуктивного и респираторного синдрома свиней, перед убоем и после него не обнаружено клинических признаков указанной болезни.

Meat and meat by-products were received at the meat-packing facilities (slaughter houses), licensed by the central veterinary service of the country for supplying products for export, which fulfill the necessary veterinary sanitary requirements and are under permanent control of the state veterinary service.

Мясо и мясные субпродукты получены на мясокомбинатах (бойнях), имеющих разрешение центральной ветеринарной службы страны о поставке продукции на экспорт, отвечающих необходимым ветеринарно-санитарным требованиям и находящихся под постоянным контролем государственной ветеринарной службы.

With the goal of destruction of Trichinae fresh meat was subjected to freezing according to one of the time-and-temperature regimes listed below (underline which).

В целях уничтожения трихинелл свежее мясо подвергнуто заморозке при одном из нижеуказанных режимов в экспозиции (нужное подчеркнуть).

Veterinary-sanitary examination did not reveal changes in the meat characteristic of foot-and-mouth disease and other contagious diseases, or infestation by helminths. Serous coats were intact and lymphatic nodes were not removed.

При проведении ветеринарно-санитарной экспертизы мяса не обнаружено изменений, характерных для ящура и других болезней, а также поражений гельминтами. Серозные оболочки не зачищались, лимфатические узлы не удалялись.

Meat and meat by-products have no hematomas, unremoved abscesses, gadfly larvae, mechanical contamination, odor or smell unusual for meat (fish, medicinal herbs, drugs, etc.); were stored and transported at proper temperature; internal muscle temperature no higher than minus 8 degrees Celsius; do not contain preservatives, show no evidence of infection with Salmonella or other bacterial infections, were not treated by coloring substances, ionizing irradiation or ultraviolet rays.

Мясо и мясные субпродукты не имеют гематом, неудаленных абсцессов, личинок оводов, механических загрязнений, не свойственного мясу запаха и привкуса (рыбы, лекарственных трав, лекарственных средств и др.); хранились и транспортировались с соблюдением температурного режима; имеют температуру в толще мышц у костей не выше минус 8 градусов Цельсия; не содержат средств консервирования, не обсеменены сальмонеллами или возбудителями других бактериальных инфекций, не обрабатывались красящими веществами, ионизирующим излучением или ультрафиолетовыми лучами.

Meat and meat by-products do not contain harmful residues of the following compounds: natural or synthetic estrogenic or hormonal substances, thyreostatics, antibiotics or tranquilizers. Meat and meat by-products are recognized as fit for consumption. Meat and meat by-products have the stamp of the US Federal Veterinary Inspection Service with clear indication of the name or number of the meat-packing facility (slaughter house).

Мясо и мясные субпродукты не содержат вредных остатков следующих веществ: натуральных или синтетических эстрогенных или гормональных веществ; тиреостатических препаратов; антибиотиков и успокаивающих средств. Мясо и мясные субпродукты признаны пригодным для употребления в пищу. Мясо и мясные субпродукты имеют клеймо государственного ветеринарного надзора США с четким обозначением названия или номера мясокомбината (бойни).

Packing material is previously unused and satisfies necessary sanitary-hygiene requirements.

Материал для упаковки используется впервые и удовлетворяет необходимым санитарно-гигиеническим требованиям.

Means of transport for meat transportation are treated and prepared in accordance with the rules approved in the USA.

Транспортные средства обработаны и подготовлены в соответствии с принятыми в США правилами.

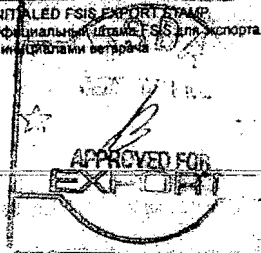
ALTERNATIVE PERIODS OF FREEZING AT TEMPERATURES INDICATED / Режимы заморозки продукта при различной температуре		
MAXIMUM INTERNAL TEMPERATURE / Максимальная внутренняя температура		MINIMUM TIME / Минимальное время
DEGREES FAHRENHEIT / Градусы по Фаренгейту	DEGREES CELSIUS / Градусы по Цельсию	
0	-17.8	106 hours
-5	-20.6	82 hours
-10	-23.3	63 hours
-15	-26.1	48 hours
-20	-28.9	35 hours
-25	-31.7	22 hours
-30	-34.5	8 hours
-35	-37.2	1/2 hour

OFFICIAL FSIS DOCTOR OF VETERINARY MEDICINE / Официальный ветеринарный врач FSIS

SIGNATURE (ORIGINAL REQUIRED) / Подпись (оригинал)

FIRST NAME, MIDDLE NAME, LAST NAME, POSITION
Ф.И.О., должность

INITIALED FSIS EXPORT STAMP
Официальное клеймо FSIS для экспорта с инициалами ветеринара



MADE ON / Составлено * 30 * JULY 200 8

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
FIELD OPERATIONS
MEAT AND POULTRY EXPORT CERTIFICATE OF
WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (5), 21 USC 676) and the Poultry Products Inspection Act (21 USC 459 (c) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE
Alameda

COUNTRY OF DESTINATION
Republic Of Korea

DATE ISSUED
09/27/07

MPG - 705220

EXPORTED BY (Applicant's name and address including ZIP Code)

PRODUCT EXPORTED FROM:

EST. / PLANT NUMBER (If applicable)

CITY
Vernon, CA

CONSIGNEE TO (Name and address including ZIP Code)

- @ SLAUGHTERING PLANT
- @ PROCESSING PLANT
- @ WAREHOUSE
- @ DOCKSIDE

TOTAL MARKED NET WEIGHT
26020.3lbs

TOTAL CONTAINERS
1300boxes

PRODUCT AS LABELED

MARKED WEIGHT OF LOT 1/

NUMBER OF PACKAGES IN LOT 1/

SHIPPING MARKS 1/

EST / PLANT NUMBER ON PRODUCT

1205 Frozen Beef Chuck
Bns Short Rib U.S.D.A. Select

8839.3
lb

[REDACTED]

[REDACTED]

[REDACTED]

1305 Frozen Beef Chuck Tail
Flap U.S.D.A. Select

5853.2
lb

[REDACTED]

[REDACTED]

[REDACTED]

2135 Frozen Beef Rib
Bns Short Rib U.S.D.A. Select

11327.8
lb

[REDACTED]

[REDACTED]

[REDACTED]

!! As stated by applicant or contractor

REMARKS

I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSP

RY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSF

1-05-03


This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

Export Document

DUPLICATE

UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE CERTIFICATE FOR EXPORT OF BEEF AND BEEF PRODUCTS TO THE REPUBLIC OF KOREA (ROK)		CORRESPONDING EXPORT CERTIFICATE (FSIS FORM 9305-5) NO. MPG-705220
EST. NO., NAME, AND ADDRESS OF SLAUGHTERHOUSE(S) [REDACTED]	EST. NO., NAME, AND ADDRESS OF CUTTING PLANT(S) [REDACTED]	
EST. NO., NAME, AND ADDRESS OF COLD STORAGE(S) [REDACTED]	SLAUGHTER DATES - (Must include month, day and year. Date ranges are acceptable) July 11, 2007 TO August 28, 2007	
	PROCESSING DATES - (Must include month, day and year. Date ranges are acceptable) July 18, 2007 TO August 29, 2007	
	OCEANVAIR CARGO CONTAINER NUMBER [REDACTED]	
SEAL NUMBER [REDACTED]		

- The United States has been free from foot and mouth disease and swine vesicular disease for the past 2 years; it has been free from rinderpest, contagious bovine pleuropneumonia, lumpy skin disease, rift valley fever, for the past 5 years. There has not been any vaccination against any of the above diseases.
- The beef was derived from cattle born and raised in the United States or from cattle imported from Mexico in accordance with U.S. import requirements and were resident in the United States for at least 100 days prior to slaughter.
- The slaughter cattle were not suspect or confirmed BSE cases, or confirmed or suspect progenies or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
- The slaughter cattle were determined to be less than 30 months of age according to documents which identify the age or by dentition.
- The slaughter cattle in the establishments approved by the Korean government passed antemortem and postmortem inspection conducted by USDA veterinarians and were determined to be sound and healthy.
- The slaughter cattle were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
- The beef was processed in a manner to prevent contamination with specified risk material.
- Sanitary packaging material was used to package the beef.
- Based on the U.S. National Residue Program, the beef is free of harmful residues of antibiotics, heavy metals, pesticides, and hormones. The beef has not been irradiated or UV treated. Tenderizers have not been added.
- The beef was produced according to the U.S. Pathogen Reduction/HACCP Systems Regulation.
- The beef was produced, stored, and transported in a sanitary manner.
- The beef was derived from cattle slaughtered in the United States.

PRINTED NAME OF FSIS VETERINARIAN [REDACTED]	TITLE [REDACTED]	
SIGNATURE [REDACTED]	DATE 09/27/07	
THE FOLLOWING SECTION TO BE COMPLETED BY EXPORTER/SHIPPER		
NAME OF SHIPPING PORT U.S.A. PORT [REDACTED]	NAME OF VESSEL (OR FLIGHT) ATHENS [REDACTED]	SHIPPING DATE 09/30/2007
I CERTIFY THAT THE ABOVE INFORMATION IS TRUE.		
SIGNATURE OF EXPORTER/SHIPPER [REDACTED]	TYPED (or printed) NAME OF EXPORTER/SHIPPER AND TITLE [REDACTED]	

Export Document

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
FIELD OPERATIONS
MEAT AND POULTRY EXPORT CERTIFICATE OF
WHOLESALENES

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (3), 21 USC 678) and the Poultry Products Inspection Act (21 USC 456 (c) (1), (2), and (6), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE Springdale, Arkansas	COUNTRY OF DESTINATION Japan	MPH - 131037
EXPORTED BY (Applicant's name and address including ZIP Code)	PRODUCT EXPORTED FROM:	
	EST. / PLANT NUMBER (if applicable)	
	CITY	
CONSIGNEE TO 1/ (Name and address including ZIP Code)		
		<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE
TOTAL MARKED NET WEIGHT 51,313 lbs.	TOTAL CONTAINERS	

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST / PLANT NUMBER ON PRODUCT
Frozen Chicken Birds s/o Leg Meat	51,313			

1/ As stated by applicant or contractor

REMARKS

Product hard frozen at time of loading.
 There have been no outbreaks of fowl pest (fowl plague) for at least 90 days in the United States.
 Further, in the area where birds for export meat were produced (such an area being within a minimum radius of 50 kilometers from the production farm), Newcastle disease, fowl cholera and other serious infectious fowl diseases as recognized by the government of the United States, have not occurred for at least 90 days.

I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture	INSPECTOR AND DISTRICT	DATE SIGNED (MM/DD/YYYY)
		10/15/2008

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

ORIGINAL

CORRESPONDING EXPORT CERTIFICATE
MPH-131037
NO. (FSIS Form 9060-5)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE



CERTIFICATE FOR EXPORT TO JAPAN

IDENTIFICATION OF PRODUCT

1. SPECIES Chicken	2. DESCRIPTION OF ITEM Frozen Chicken Brts w/o Leg Meat
3. NUMBER OF PACKAGES OR PIECES [REDACTED]	4. NET WEIGHT 51,313 lbs.

ORIGIN OF PRODUCT

5. NAME, ADDRESS AND ESTABLISHMENT NUMBER (Slaughter Plant if product is quarter, half or whole carcass)	6. NAME, ADDRESS AND ESTABLISHMENT NUMBER (For plants preparing cuts or packaging byproducts)
[REDACTED]	[REDACTED]
7. DATE (Month & Year) OF MANUFACTURE (Or packing date) October 1, 2, 6, 7, 8, 9, 2008	8. NAME & ADDRESS OF MANUFACTURING PLANT (Processed product only)

INSPECTION

9. DATE (Month & Year) OF SLAUGHTER AND INSPECTION (If product is quarter, half or whole carcass) October 1, 2, 6, 7, 8, 9, 2008	10. NAME OF AGENCY OR NAME & TITLE OF OFFICIAL CONDUCTING SLAUGHTER INSPECTION (Veterinarian) (If product fresh/frozen) USDA - FSIS - FO District Office
11. NAME AND ADDRESS OF CONSIGNOR [REDACTED] USA	12. NAME AND ADDRESS OF CONSIGNEE [REDACTED] Japan

The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan.

13. SIGNATURE OF OFFICIAL [REDACTED]	14. TITLE OF OFFICIAL CONSUMER SAFETY INSPECTOR USDA/FSIS	15. DATE 10/5/08
---	---	---------------------

U.S. DEPARTMENT OF AGRICULTURE
 FOOD SAFETY AND INSPECTION SERVICE
 FIELD OPERATIONS
 MEAT AND POULTRY EXPORT CERTIFICATE OF
 WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act [21 USC 611 (b) (1), (2), and (5), 21 USC 676] and the Poultry Products Inspection Act [21 USC 459 (c) (1), (2), and (5), 21 USC 461] for an unauthorized or false alteration or misuse of this certificate.

DISTRICT OFFICE
 Des Moines

COUNTRY OF DESTINATION
 Netherlands

MPH - 161179

EXPORTED BY (Applicant's name and address including ZIP Code)
 [REDACTED]

PRODUCT EXPORTED FROM:
 EST. / PLANT NUMBER (if applicable)
 [REDACTED]
 CITY
 [REDACTED]

CONSIGNEE TO (Name and address including ZIP Code)
 Netherlands

- @ SLAUGHTERING PLANT
- @ PROCESSING PLANT
- @ WAREHOUSE
- @ DOCKSIDE

TOTAL MARKED NET WEIGHT
 11,760 lbs

TOTAL CONTAINERS
 [REDACTED]

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST / PLANT NUMBER ON PRODUCT
Proliant T5503 Dehydrated Turkey Greaves	11,760	[REDACTED]		[REDACTED]

REMARKS
 Container # [REDACTED]

I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND DISTRICT [REDACTED]

DATE SIGNED (MM/DD/YYYY)
 10/17/2008

This certificate is receivable in all courts of the United States and is subject to the laws and regulations therein contained.
 This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

ORIGINAL



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

**Public Health Certificate For Processed Animal Proteins Intended For Human Consumption
Consigned To The European Community**

Reference number of the Public Health Certificate (Certificate Number): MPH 161179

Exporting Country: **United States of America** Ministry: **U. S. Department of Agriculture**

Department: **Food Safety and Inspection Service**

I. Identification of the Processed Animal Protein		
Nature of processed animal protein (product description):		Heat Treated Shelf Stable
Processed animal protein from (animal species):		Poultry
Type of package:		Vacuum Packed Bag in a Corrugated Box
Number of packages	Net weight:	Registration number of the shipment
[REDACTED]	11,760 lbs	[REDACTED]
II. Origin of the Processed Animal Protein		
Address and approval number of production establishment(s) (Est. Number):		[REDACTED]
III. Destination of the Processed Animal Protein		
Consignment from (city and state):		[REDACTED]
to (country and city of destination):		Netherlands
by the following means of transport (flight or ship identification):		Ship Container # [REDACTED]
Seal number (commercial seal):		Seal [REDACTED]
Name and address of consignor:		[REDACTED]
Name and address of consignee:		[REDACTED] Netherlands

IV Health Attestation

The undersigned, official veterinarian, declares that:

- The product meets the requirements of Directive 80/215/EU.
- At the time that the product has left the country of origin, samples have been taken to test the product for Salmonella
- The result of the test was negative
- After treatment all precautions have been made in order to avoid contamination of the treated product.

Done at (City, State) [REDACTED] on (Date) 10/17/2008

Stamp (Export Stamp with Current Certificate Number):



Name and Title of Official Veterinarian (capital letters) [REDACTED]

Signature of Official Veterinarian [REDACTED]

A Product Label May Be Used to Provide Evidence that the Product Labeling Does Not Represent the Finished Product as a Meat Food Product, Poultry Food Product, or Egg Product

COLOURS TO BE CONFIRMED BY PRINTER.
BACKGROUND IMAGES ARE FPO AND MADE FROM
4 COLOUR PROCESS. PLEASE SEPARATE APPROPRIATELY

PHOTO PROCESS	INDENTIA PROCESS	CYAN PROCESS	BLACK PROCESS	TRIM 3RD	LIGHT SHIM
FILE NAME: KnorrSoup_ThickChkn.ai					
CLIENT SIGNATURE					
OP	OC	CO	DATE	DOCKET #	
			May 15, 2007		
RESOLUTION					
SCALE					
100%					



Knorr® Soups for you to enjoy together with your friends and family!
Whenever your family is hungry in the evening, you can serve them a variety of Knorr® Soups.
A thick chicken soup seasoned to perfection with black pepper, onion and parsley.

Try our other delicious varieties

- NON VEGETARIAN • Sweet Corn & Chicken Flavor Soup Mix • Hot & Sour Chicken Flavor Soup Mix
• Mushroom and Chicken Flavor Soup Mix • Chicken Flavor Noodle-Style Soup Mix
VEGETARIAN • Vegetable & Tomato Soup Mix • Tomato Vegetable Noodle-Style Soup Mix
• Sweet Corn Vegetable Soup Mix • Hot & Sour Vegetable Soup Mix • Thick Mushroom Soup Mix
• Mixed Vegetable Soup Mix • Thick Tomato Soup Mix

Nutrition Facts

Serving Size 2 Tbsp (14g)
(makes 1 cup prepared)
Servings Per Container about 4

Amount Per Serving

Calories 50 Calories from Fat 5

% Daily Value*

Total Fat 1g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 740mg 31%

Total Carbohydrate 10g 3%

Dietary Fiber 0g 0%

Sugars 3g

Protein less than 1g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

INGREDIENTS: WHEAT FLOUR, CORN STARCH, SALT, SKIM MILK, MALTODEXTRIN, SUGAR, MONOSODIUM GLUTAMATE, PARTIALLY HYDROGENATED VEGETABLE OILS (PALM, RICE BRAN, SESAME), HYDROGENATED PALM OIL, ONION POWDER, ARTIFICIAL FLAVOR, SPICE, TURMERIC (FOR COLOR), YEAST EXTRACT, LACTOSE (MILK), SODIUM CASEINATE, DEHYDRATED PARSLEY, HYDROGENATED SOYBEAN AND COTTONSEED OIL, SUNFLOWER OIL.

Distributed by Trade-mark owned or used under license by UNILEVER CANADA, TORONTO, ONTARIO M4W 3R2 IMPORTED/PRODUCT OF INDIA



HOW TO PREPARE

Combine soup powder and 4 cups water in a medium saucepan and bring to a boil, stirring frequently.

Reduce heat and simmer 4 minutes, stirring occasionally.

Create your own special recipe by adding one small onion (chopped and fried to a golden brown) to the soup just before serving.

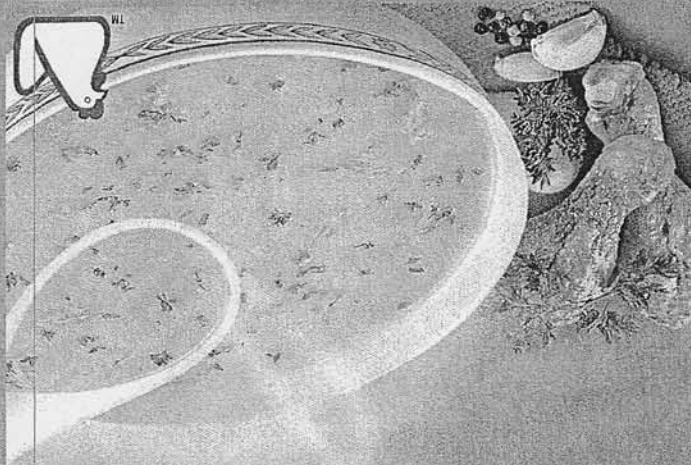


For Chef Tips visit: WWW.KNORR.CA

1-877-775-6677



SEVING SUGGESTION 4



NET WT 1.97 OZ (56g)

Thick Chicken
Flavored
Soup Mix
artificially flavored

authentic desi taste



HALAL
Made in India

Selected Sections of FSIS Statutes

Poultry Products Inspection Act

Title 21 of the United States Code, Section 453 (21 U.S.C. 453)

Sec. 453. Definitions

(f) The term "poultry product" means any poultry carcass, or part thereof; or any product which is made wholly or in part from any poultry carcass or part thereof, excepting products which contain poultry ingredients only in a relatively small proportion or historically have not been considered by consumers as products of the poultry food industry, and which are exempted by the Secretary from definition as a poultry product under such conditions as the Secretary may prescribe to assure that the poultry ingredients in such products are not adulterated and that such products are not represented as poultry products.

Federal Meat Inspection Act

Title 21 of the United States Code, Section 601 (21 U.S.C. 601)

§601. Definitions

(j) The term "meat food product" means any product capable of use as human food which is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, excepting products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and which are exempted from definition as a meat food product by the Secretary under such conditions as he may prescribe to assure that the meat or other portions of such carcasses contained in such product are not adulterated and that such products are not represented as meat food products. This term as applied to food products of equines shall have a meaning comparable to that provided in this paragraph with respect to cattle, sheep, swine, and goats.

Egg Products Inspection Act

Title 21 of the United States Code, Section 1033 (21 U.S.C. 1033)

§1033. Definitions

(f) The term "egg product" means any dried, frozen, or liquid eggs, with or without added ingredients, excepting products which contain eggs only in a relatively small proportion or historically have not been, in the judgment of the Secretary, considered by consumers as products of the egg food industry, and which may be exempted by the Secretary under such conditions as he may prescribe to assure that the egg ingredients are not adulterated and such products are not represented as processed egg products.

Links to the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act may be found on the FSIS Web site at

http://www.fsis.usda.gov/regulations_&_policies/acts_&_authorizing_statutes/index.asp

**Notice of Enforcement by the USDA, FSIS,
Regarding Imported Food Products
Containing a Small Amount of Meat, Poultry,
or Processed Egg Product Ingredients**

**Notice of Enforcement by the United States Department
of Agriculture, Food Safety and Inspection Service
Regarding Imported Food Products Containing a Small Amount of Meat, Poultry, or
Processed Egg Product Ingredients**

The Food Safety and Inspection Service (FSIS) regulates domestic and imported meat, poultry, and egg products under statutory authority of the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act (EPIA). All food products for human consumption made using a small amount of meat, poultry or processed egg product ingredients for which these ingredients were not prepared under the U.S. inspection system or a certified establishment from an approved foreign food regulatory system are not eligible to enter the United States.

USDA's Animal and Plant Health Inspection Service (APHIS) regulates imports of products of animal origin under statutory authority of the Animal Health Protection Act (AHPA) to ensure they do not pose a risk to U.S. animal health. Although some food products containing a small amount of meat, poultry, or processed egg product ingredient may not pose a threat to animal health and would be eligible for an APHIS-issued permit (VS Form 16-6A), they may remain ineligible for entry into the United States because these ingredients were not prepared under inspection systems designed to ensure that these ingredients are not adulterated.

While FSIS statutes provide authority to exempt certain foods containing relatively small amounts of meat, poultry or processed egg product ingredients from FSIS inspection, FSIS must ensure that these ingredients are not adulterated. Accordingly, the meat, poultry, and/or processed egg product ingredient(s) used in FSIS-exempted products must be prepared under USDA/FSIS inspection or under a foreign inspection system approved by FSIS. A list of countries eligible to export meat, poultry or egg products to the United States (i.e., amenable food products generally composed of more than a small amount of meat or, poultry, or processed egg product ingredient, or is represented as a meat food product or poultry food product) is published on the FSIS web site at the following address:

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

The eligibility of the origin of the meat or poultry ingredient is a condition stated on the permit(s) issued by APHIS Veterinary Services (VS). Effective March 19, 2009, any permit issued on and after this date by APHIS will have the following condition included:

Importer is also responsible for obtaining any required authorization from the USDA, Food Safety and Inspection Service (FSIS). Meat, poultry, or egg product ingredients used in FSIS-exempted products must be prepared under USDA, FSIS inspection or under a foreign inspection system approved by FSIS. Contact FSIS via e-mail at: permits@fsis.usda.gov or by telephone at: 888 287 7194 for information regarding approved foreign inspection systems and foreign establishments approved by FSIS to export to the United States. A list of countries eligible to import meat, poultry or egg products is published on the FSIS web site at the following address:

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

Importers must be able to provide documented evidence, upon request by FSIS, to support the origin of the meat and/or poultry ingredient used in the food product(s) identified on the APHIS permit.

As part of an enhanced enforcement program for food products containing a small amount of meat or poultry, any new permit application submitted to APHIS after June 19, 2009, will be reviewed and approved by FSIS to ensure the meat and/or poultry ingredient originates from an eligible source. The importer will provide to FSIS the supporting documentation that is necessary to allow the food product to enter the United States. If this condition is not met, the imported food will be considered ineligible for importation into U.S. commerce. Ineligible product found in commerce may be subject to destruction.

Note that APHIS is providing a 90-day extension for any permit that expires on or before June 19, 2009. At the end of the 90-day extension, the importer will be required to submit a new application, which will comply with the conditions outlined above.

Further, the implementation of the enhanced enforcement program for products containing a small amount of processed egg products will be forthcoming and likely reflect those for product containing a small amount of meat or poultry. The effective date for food products containing small amounts of processed egg products will be provided by USDA prior to implementation.

Supporting documentation can take various forms, but as a minimum, FSIS will need documents that (1) evidence the proportion of meat, poultry, or processed egg product ingredients in the product formulation, (2) identify the country of origin of these ingredients, (3) identify the establishment where these ingredients were processed, (4) provide assurance that no other meat, poultry, or processed egg product ingredient is incorporated into the finished product, (5) evidence that the product labeling does not represent the finished product as a meat food product, poultry food product, or egg product, (6) identify of the facility where the finished product, as represented by the labeling, was manufactured, and (7) for products labeled as flavored, provide assurance that such products do not actually contain a meat, poultry, or processed egg ingredient. In addition, the valid APHIS Permit Number [or Application Reference Number] needs to be referenced on all supporting documentation.

It should be noted that this enhanced enforcement program does not include food products flavored to resemble meat, poultry or processed egg products if such food products do not actually contain a meat, poultry or processed egg product ingredient. Also, the program does not include products not intended for use as human food such pet feed or pharmaceuticals.

Questions concerning this enforcement notice may be directed to FSIS at the following e-mail address: permits@fsis.usda.gov or at Toll Free number (888-287-7194).

March 19, 2009

**Letter to Importers, Brokers, Customs and
Border Protection (CBP) and Other
Interested Parties**



**United States
Department of
Agriculture**

Marketing and
Regulatory
Programs

Animal and
Plant Health
Inspection
Service

Veterinary Services

National Center for
Import and Export
4700 River Road
Unit 40
Riverdale, MD 20737

Phone: 301-734-3277
Fax: 301-734-8226

Subject: Changes to the US Department of Agriculture (USDA), Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS) Import Permitting Process for Food Safety and Inspection Service (FSIS) Exempted Food Products containing Meat and Poultry Ingredients.

To: Importers, Brokers, Customs and Border Protection (CBP) and Other Interested Parties

On January 30, 2009, the USDA, APHIS, VS at the request of the USDA, FSIS cancelled certain import permits for FSIS exempted food products containing poultry ingredients. At the same time, VS suspended the issuance of permit applications submitted to APHIS, VS, National Center for Import and Export (NCIE) for all FSIS exempted food products containing small amounts of meat and poultry ingredients.

As you are aware, USDA, APHIS regulates products of animal origin under statutory authority of the Animal Health Protection Act to ensure they do not pose a risk to U.S. animal health. USDA, FSIS regulates domestic and imported meat, poultry, and processed egg products under statutory authority of the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act for public health. Together, APHIS and FSIS have implemented several policy changes to ensure that imported animal origin products do not pose a risk to either US animal health or public health. For those importers of FSIS exempted food products that contain small amounts of meat and poultry ingredients, FSIS and APHIS have revised how such permits will be issued.

The recent suspension of the permitting process has caused a backlog in processing applications and we regret the inconvenience. We are currently processing all permit applications that we receive.

Please be advised that all permit applications for FSIS exempted food products containing small amounts of meat and poultry ingredients submitted to APHIS after June 19, 2009, will be reviewed by FSIS prior to APHIS issuing permits. As part of the new process, after permit applications are submitted to APHIS, they must be reviewed and approved by FSIS to ensure the meat and/or poultry ingredients in such food products originate from an eligible source, i.e., prepared under FSIS inspection or in a foreign establishment certified by a foreign inspection system approved by FSIS. Importers will be required to provide documented evidence directly to FSIS to support the origin of the meat and/or poultry ingredient used in the food product(s) identified on the APHIS permit application. If this condition is not met, FSIS will advise APHIS that the imported food product is ineligible for importation into U.S. commerce, and a permit will not be issued.



VS - Safeguarding Animal Health
National Center for Import and Export
Phone (301) 734-3277, FAX (301) 734-8226

<http://www.aphis.usda.gov>
An Equal Opportunity Employer



A list of countries eligible to export meat, poultry or processed egg products to the United States (i.e., amenable food products generally composed of more than a small amount of meat or, poultry, or processed egg product ingredients, or is represented as a meat food product or poultry food product) can be found on the FSIS web site at the following address:

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

Questions for FSIS may be directed to FSIS at the following e-mail address: permits@fsis.usda.gov or at Toll Free number (888-287-7194).

Question for APHIS may be directed to Dr. Christopher Robinson at Christopher.c.robinson@aphis.usda.gov or at phone number (301) 734-3277.

Karen A. James-Preston
Assistant Director
Technical Trade Services
National Center for Import-Export



VS - Safeguarding Animal Health
National Center for Import and Export
Phone (301) 734-3277, FAX (301) 734-8226

<http://www.aphis.usda.gov>
An Equal Opportunity Employer

Sample VS Form 16-3 and VS Form 16-6A
http://www.aphis.usda.gov/import_export/index.shtml

No controlled material, organisms or vectors may be imported or moved interstate unless the data requested on this form is furnished and certified (9 CFR 94, 95, and 122).

According to the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number. The time required to complete this information collection is estimated to average .0166 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

The valid OMB control number for this information collection is 0579-0015, 0094, 0183, 0213, and 0245.

U.S. DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
VETERINARY SERVICES
National Center for Import-Export, Products Program
4700 River Road, Unit 40
Riverdale, MD 20737-1231

APPLICATION FOR PERMIT TO:

IMPORT OR TRANSPORT CONTROLLED MATERIAL OR ORGANISMS OR VECTORS

1. MODE OF TRANSPORTATION (Please "X"):

AIR

SEA

LAND

ANY

2. U.S. PORTS OF ENTRY

3. IMPORTER (Name, organization, complete address, telephone and fax number of individual who will receive and be responsible for the imported material)

4. SHIPPER(s): (Name and Address of producer/shipper)

5. DESCRIBE THE MATERIAL TO BE IMPORTED (Provide the following information, as applicable: Animal species and tissue of origin of animal product, country of origin of the animals from which the raw animal product was sourced, processing country, recombinant system and genetic inserts, antibody immunogens, stabilizers, nutritive factors of animal origin in media.) (COMPLETE VS FORM 16-7 for cell cultures and their products.)

6. QUANTITY, FREQUENCY OF IMPORTATION, AND EXPECTED COMPLETION DATE (estimate)

7. PROPOSED USE OF MATERIAL AND DERIVATIVES (Also, for animal pathogens or vectors, describe facilities/biosafety procedures)

8. IF FOR USE IN ANIMALS, **SPECIFY** THE ANIMAL SPECIES

9. TREATMENT OF MATERIAL **PRIOR** TO IMPORTATION INTO THE U.S. (Processing/purification methods, including time at specific temperatures, pH, other treatments, disease safeguards, etc.)

10. METHOD OF FINAL DISPOSITION OF IMPORTED MATERIAL AND DERIVATIVES

I CERTIFY AS AUTHORIZED BY THE COMPANY/INSTITUTION THAT I REPRESENT, THAT THIS MATERIAL WILL BE USED IN ACCORDANCE WITH ALL RESTRICTIONS AND PRECAUTIONS AS MAY BE SPECIFIED IN THE PERMIT.

11. SIGNATURE OF APPLICANT

12. TYPED NAME AND TITLE

13. DATE

14. APHIS USER FEE CREDIT ACCOUNT NO. OR METHOD OF USER FEE PAYMENT (for VISA or Mastercard include number and expiration date).

PERMIT NUMBER
C-109257
Commercial

UNITED STATES VETERINARY PERMIT FOR IMPORTATION
AND TRANSPORTATION OF CONTROLLED MATERIALS AND
ORGANISMS AND PRODUCTS

DATE ISSUED 04/20/2010
DATE EXPIRES 04/20/2010

NAME AND ADDRESS OF SHIPPER(S)
We Got Chicken
234 Long Creek Road
Shanghai
CHINA

AVIC, VS MD (Annapolis MD)
FSIS, DC (Washington,
FDA (Rockville, MD)

NAME AND ADDRESS OF PERMITTEE INCLUDING ZIP CODE AND TELEPHONE NUMBER
Simone J Dedrick
Chicke Crosses The Road, Inc.
4700 River Road, Unit 40
Riverdale, Maryland 20737
301-734-5890

U.S. PORT(S) OF ARRIVAL
AS APPLICABLE

MODE OF TRANSPORTATION ANY

AS REQUESTED IN YOUR APPLICATION, YOU ARE AUTHORIZED TO IMPORT OR TRANSPORT THE FOLLOWING MATERIALS

Avian - Moon Cakes containing eggs

RESTRICTIONS AND PRECAUTIONS FOR TRANSPORTING AND HANDLING MATERIALS AND ALL DERIVATIVES

THIS PERMIT IS ISSUED UNDER AUTHORITY CONTAINED IN 9 CFR CHAPTER 1, PARTS 94.95 AND 122. THE AUTHORIZED MATERIALS OR THEIR DERIVATIVES SHALL BE USED ONLY IN ACCORDANCE WITH THE RESTRICTIONS AND PRECAUTIONS SPECIFIED BELOW (ALTERATIONS OF RESTRICTIONS CAN BE MADE ONLY WHEN AUTHORIZED BY USDA, APHIS, VS).

- o Adequate safety precautions shall be maintained during shipment and handling to prevent dissemination of disease.
- o *** THIS PERMIT IS INVALID WITHOUT PERMITTEE'S SIGNATURE ***. "I, Simone J. Dedrick, certify that this material will be used in accordance with all restrictions and precautions as are specified in this permit,
- o ***
- o *** signed: _____ . " ***
- o ***Each shipment must be accompanied by an ORIGINAL certificate endorsed by a full-time, salaried veterinarian of the agency responsible for animal health of the GOVERNMENT OF XXXXXXXXXXXXX certifying that: 1) egg is the only ingredient of animal origin in the exported product, and 2) the egg material in the exported product was heated to a minimum internal temperature of 80°C, OR heated at a minimum of 180°C for at least 15 minutes OR the yolks were heated inside the cakes at a minimum of 180°C for at least 30 minutes.
- o [This certification must CLEARLY correspond to the shipment by means of an invoice number or shipping marks or lot number or other identification method. An English translation must be provided.]

continued on subsequent page(s).....

TO EXPEDITE CLEARANCES AT THE PORT OF ENTRY, BILL OF LADING, AIRBILL OR OTHER DOCUMENTS ACCOMPANYING THE SHIPMENT SHALL BEAR THE PERMIT NUMBER

SIGNATURE Christopher Robinson <i>Christopher C. Robinson</i>	TITLE National Center - Import - Export	NO. LABELS
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RESTRICTIONS AND PRECONDITIONS: (continued from Permit Form VS 16-0)

Products imported into the United States in compliance with this permit may be released and cleared from the U.S. port of arrival to any address in the United States. The permittee name and address must appear on shipping invoice/manifest.

Importer is also responsible for obtaining any required authorization from the USDA, Food Safety and Inspection Service (FSIS). Meat, poultry, and egg products imported under FSIS-exempted products must be prepared under USDA, FSIS inspection or under a foreign inspection system approved by FSIS. Contact FSIS via e-mail at: permits@fsis.usda.gov or by telephone at: (888) 287-7194 for information regarding approved foreign inspection systems and foreign establishments approved by FSIS to export to the United States. A list of countries eligible to export meat, poultry or egg products to the U.S. is published on the FSIS web site at the following address:

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

- Imported material may be subject to regulations enforced by the United States Food and Drug Administration (FDA). Importer must contact the Division of Import Operations and Policy at Area Code (301) 443-6553.
- This permit does not exempt the permittee from responsibility for compliance with any other applicable federal, state, or local laws and regulations.
- A copy of this permit must be included with the shipping documents. For imported materials, these documents must be presented to CBP Agricultural Specialists upon arrival at the U.S. port of entry.



United States Department of Agriculture
Food Safety and Inspection Service

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or a part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, DC 20250-9410 or call 1-800-795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

Office of Outreach, Employee
Education and Training

April 2009