



Export Requirements for Japan

JA-144 (Jul 2, 2008)

Asterisks (*) indicate the most recent revision to these requirements. To search, click on your browser's "Edit" menu, then click on "Find (on this page)". Enter "*" in the "Find What" field, then click "Find" or "Find Next" until all asterisks have been identified.

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Red Meat Export Requirements for Japan

Eligible/Ineligible Product

A. Eligible Products - The following products are eligible to be exported to Japan as edible product:

1. Beef and beef offal and veal and veal offal intended for export to Japan must be produced from animals slaughtered after 5:00 AM Eastern Daylight Time on July 27, 2006.

Fresh/frozen beef and beef offal and veal and veal offal derived from animals 20 months of age or younger. Spinal cord and spinal column (excluding the transverse process of the thoracic and lumbar vertebrae, the wings of the sacrum, and the vertebrae of the tail) must be removed. Eligible beef and beef offal and veal and veal offal must be produced under an approved AMS Export Verification (EV) program for beef to Japan. Information about the EV program for Japan and a list of BEV approved establishments can be obtained from AMS' Web site.

If FSIS inspection personnel become aware of concerns that an AMS approved EV establishment is not properly executing its EV program, export certification should not be issued for the product in question and AMS should be notified at ARCBranch@usda.gov. Inspection personnel should include their immediate supervisor on messages to AMS. The following information should be included in the message:

- Establishment name, address, and establishment number
- Product type, product code, and quantity of product
- Date of production, lot number, and shift
- Date and nature of observation
- Name of country product is intended for export
- Export certificate number (if applicable)
- Any other information to verify claim
- Name of inspection official

Exporting establishments are cautioned that great care should be taken when assembling shipments of beef products for export to Japan. In particular, exporting establishments should establish and enforce sufficient management controls to prevent the inclusion of ineligible beef products in any box or other container that is exported to Japan.*

2. Pork and pork products.
3. Non-ruminant origin meat products produced using natural ruminant casings (See Processing Section and Documentation Section A.4.a. and b. Plant Eligibility

Section.)

4. Non-ruminant origin meat products produced using natural pork casings (See Documentation Section A.4.c.)
5. Non-ruminant origin meat products produced using artificial casings derived from cattle hides and pork skins. (See Documentation Section A.4.d. and e.)
6. Natural pork casings and imported natural ruminant casings. (See Processing, Documentation, and Plant Eligibility Sections.)

B. Ineligible Meat Products

1. Beef heads (hygienically removed tongues and cheek meat are eligible), processed beef products and veal products, ground beef and ground veal, and advanced meat recovery products containing beef or veal.
2. Meat and meat products derived from sheep and goats.
3. Coloring agents are not permitted in raw meat products.
4. Deer and elk meat

C. Eligibility of Meat Imported into the U.S.

1. Pork imported from Canada is eligible for export to Japan. See the documentation requirements in A.3.b. of the Documentation section. Pork imported from other countries is not eligible for export to Japan at this time.

Processing Requirements

Note: Exporters are advised to work closely with their importer regarding Japanese standards of meat products intended for export to Japan. The information presented below is not inclusive of all the details of the standards of composition and manufacture. Please contact the Technical Service Center at (402) 344-5000 if additional assistance is needed.

A. Processed Meat Product.

1. Unheated Meat Products (e.g., parma, prosciutto, coppa or country ham or unpasteurized ham requiring refrigeration)
 - a. May contain up to 70 ppm nitrite in the finished product (NOTE: USDA requires a minimum of 120 ppm nitrite going into non-heated, cured products. Non-heated, cured product containing a maximum of 70 ppm nitrite may be exported to Japan provided that the outside container is marked "For Export to Japan.").
 - b. Exporters should be aware of the raw material requirements for producing unheated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.
 - c. Smoked or dried product intended to be stored at room temperature must either have a pH below 4.6 or the water activity less than .93, if the pH is between 4.6 and 5.1.
2. Specifically heated meat products. (e.g., bacon, etc.)
 - a. may contain up to 70 ppm nitrite in the finished product,
 - b. must be heated to an internal temperature of 60° C (140° F) maintained for 12 minutes maximum or the equivalent. **Note:** Current Japanese regulations recognize the cooking standards for roast beef (9 CFR 318.17) as equivalent to the above requirements or the time/temperature chart listed below:

C°	(F°)	Time (min)
55	(131.0)	97
56	(132.8)	64
57	(134.6)	43

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58	(136.4)	28
59	(138.2)	19
60	(140.0)	12
61	(141.8)	9
62	(143.6)	6
63	(145.4)	0

c. Exporters should be aware of the raw material requirements for producing specifically heated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below:

3. Heat treated products. (e.g., Ham, bacon, corned beef, sausage products)

- a. May contain up to 70 ppm nitrite in the finished product,
- b. Must be heated to an internal temperature of 63° C (145° F) maintained for 30 minutes minimum or equivalent. Current Japanese regulations recognize the following time/ temperature relationships as equivalent:

C°	(F°)	Time (min)
60	(140.0)	129
61	(141.8)	80
62	(143.6)	49
63	(145.4)	30
64	(147.2)	19
65	(149.0)	12
66	(150.8)	7
67	(152.6)	5
68	(154.4)	3
69	(156.2)	2
70	(158.0)	1
71	(159.8)	38 sec.
72	(161.6)	23 sec.
73	(163.4)	14 sec.
74	(165.2)	9 sec.
75	(167.0)	5 sec.

4. Dried meat products. (e.g., beef jerky, dried beef, salami)

- a. May contain up to 70 ppm nitrite in the finished product,
- b. Water activity must be under 0.87.

5. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats. Product descriptions entered on FSIS Form 9060-5 and FSIS form 9290-1 should coincide exactly with product name approved by the Label Review Branch (LRB).

6. Intestines

- a. Pork intestines must be cleaned, then scalded at 80° C (176° F) for 3

minutes. When the export request is for chitterlings or bungs, scalding is not required.

7. Nongravid Uteri--Immediately after passing inspection, uteri must be chilled, preferably in crushed ice. Uteri are then drained, packed, and frozen. Hot freezing is not permitted.
8. Non-ruminant origin meat products produced using natural ruminant casings.
 - a. The natural casings must be derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA.
 - b. U.S. establishments that process or repackage the imported natural casings and establishments that produce the meat product must only handle ruminant casings that comply with the source requirement in 1. for all production. Segregation programs are not permitted.
9. Imported natural ruminant casings
 - a. The natural casings must be derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA.
 - b. U.S. establishments that process or repackage the imported natural ruminant casings must only handle ruminant casings that comply with the source requirement in 1. for all production. Segregation programs are not permitted.
10. Natural Pork casings
 - a. If U.S. establishments that process or repackage natural pork casings also process or repackage natural ruminant casings, the ruminant casings must comply with the source requirement in 9.a. above for all production. Segregation programs are not permitted.

Labeling Requirements

A. Meat Products

1. Cartons containing non-heated, cured only products with a maximum of 70 ppm nitrite must be labeled "For Export to Japan."
2. Water activity, pH, cooking temperatures and heated before packing/heated after packing, must be identified on the labels when printed in Japanese.
3. If there are no specification standards for processed meat products in Japan, then the product name can be used in the Japanese Label (example: Salisbury Steak.)

B. Net Weight

1. If not preprinted by the label manufacturer, the net weight (in kilograms) should be stenciled, stamped or handwritten on the carton. Pounds may be shown on the label as well.
2. Product arriving in Japan without net weight labeling on the retail packages must be weighed and labeled in compliance with the Japanese Measurement Law.

C. Food Additives. Japanese food additives requirements are very complex. Importers can provide samples of new products to the Ministry of Health and Welfare inspectors to verify that all additives are approved by Japan. Exporters are advised to work with their importers to confirm eligibility of additives in the products being exported to Japan.

D. Meat or meat products that deteriorate within days must bear a "use by" date, and products whose quality can be maintained longer than five days are required to show a "best before" date. This information must be present on imported products when the product enters Japanese commerce. The date information can be applied in the United States prior to export or it can be applied in Japan prior to release from a bonded

warehouse. This requirement applies to bulk packed products as well as consumer ready packages.

Documentation Requirements

A. Certification requirements for red meat products.

1. Obtain FSIS Form 9060-5 Meat and Poultry Certificate for Wholesomeness and FSIS Form 9290-1 (12/06/2000) Certificate for Export to Japan.
2. Fresh/frozen beef and beef offal and veal and veal offal
 - a. The export applicant must provide information about the consignment that includes specific product identification information, production date, number of boxes, manufacturer, and the statement "Product meets EV Program requirements for Japan" in Block 14 of FSIS Form 9060-6.
 - b. Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness
 - c. Obtain FSIS Form 9290-1, Certificate for Export to Japan. See e. Clarification of Export Procedures for Certifying Product below for information about completing this certificate.
 - d. Obtain an FSIS Letterhead Certificate with the following statements:
 1. Cattle slaughtered for the production of the exported beef to Japan (hereinafter referred to as "the slaughtered cattle") have been born and raised only in the USA, or legally imported from Canada, or legally imported from the third free countries listed here and raised in the USA. Third free countries are: Norway, Hungary, Iceland, Mexico, Belize, Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Panama, Dominican Republic, Chile, Commonwealth of the Northern Mariana Islands, New Zealand, Vanuatu, New Caledonia, Australia
 2. The slaughtered cattle were not suspect or confirmed BSE cases, or confirmed or suspected progenies, or cohorts of BSE cases, as defined in the Terrestrial Animal Health Code adopted by the World Organization for Animal Health (OIE).
 3. The slaughtered cattle were found to be sound and healthy as a result of ante- and post-mortem inspections conducted by USDA veterinary inspectors in the designated facilities at the time of slaughter.
 4. The exported beef to Japan fulfilled all of the required conditions described in the EV Program. In case the slaughtered cattle have been legally imported from Canada, criteria 5.2.1.1 or 5.2.1.2 of the EV program is applied in order to verify 20 months of age or younger. In case the slaughter cattle have been legally imported from the third free countries listed above other than Mexico and raised in the USA, only criteria 5.2.1.1 of the EV Program is applied in order to verify 20 months of age or younger.
 5. The exported beef to Japan has been handled at the designated facilities in such a way as to prevent contamination with any causative agents of animal infectious diseases until shipment to Japan.
 - e. Review Clarification of Export Procedures for Certifying Product prior to product certification.
3. Pork and pork products - The following statements and information must be included in the "Remarks" section of FSIS Form 9060-5:
 - a. For pork and pork products of U.S. origin:

"The USA is free of hog cholera; vaccination against hog cholera is prohibited; and importation of pigs vaccinated against hog cholera is prohibited."
 - b. For pork and pork products imported into the U.S. from Canada, and now being exported to Japan:

"for the product described above, the processing including slaughtering,

dressings, eviscerating, dividing and chopping or the manufacturing, has been done in accordance with Canadian livestock meat inspection requirements which are deemed equivalent to the Japanese Food Sanitation Law, and the Japanese Abattoir Law."

"Canada is free from hog cholera and that vaccination against hog cholera and the importation into Canada of pigs vaccinated against hog cholera is prohibited."

Also include the name, address, official establishment number of the Canadian facility and the slaughter or processing dates in Canada in the Remarks section.

It is the exporter's responsibility to provide a copy of an official Canadian Food Inspection Agency (CFIA) certificate that includes this information for the consignment in order for these statements to be included on the FSIS certificate. A copy of the CFIA certificate must also be presented at the Japan port of entry.

- c. Label claims such as "Berkshire" or "Kurobuta" should not be part of the product name identified on the export certificate. Further, additional certification statements referring to such label claims should not be included on FSIS export certificates.
4. Non-ruminant origin meat products produced using natural or artificial casings. In addition to the certification indicated above, the following specific certification is required for these products.
- a. For meat products using natural sheep casings the following statements must be included in the Remarks section of FSIS 9060-5:

(1) "The casings are derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA. At the time of import to the United States it has been confirmed that the casings do not have risk of infection with contagious animal disease by health certificates issued by the originating government."

(2) "Natural casings from (country of origin) of ovine origin."

- b. For meat products using natural bovine casings the following statements must be included in the Remarks section of FSIS 9060-5 or on an FSIS letterhead certificate:

(1) "The casings are derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA. At the time of import to the United States it has been confirmed that the casings do not have risk of infection with contagious animal disease by health certificates issued by the originating government."

(2) "Natural casings from (country of origin) of bovine origin."

(3) "The cattle origin raw material from which the certified casing were derived originate from raw materials from cattle slaughtered in countries other than those listed above, and these materials and final products were kept separate from any bovine materials from animals slaughtered in countries listed above."

(4) "The casings production facility is under official U.S. Department of Agriculture (USDA) supervision and maintains a system for tracing the animal"

origin materials, which guarantees the origin (collagen production facility for artificial casings and country of origin for intestinal casings) can be identified."

- c. For meat products using natural pork casings the following statements must be included in the Remarks section of FSIS 9060-5:

(1) *"The casings are free from animal infectious disease as a consequence of ante- and postmortem inspection conducted by official USDA inspectors. If the casings are imported from third countries, at the time of import into the United States, it has been confirmed that the casings do not have risk of infection with contagious animal disease by health certificates issued by the originating government."*

(2) *"Natural casings from (country of origin) of porcine origin."*

- d. For meat products using artificial casing derived from pork skins the following statements must be included in the Remarks section of FSIS 9060-5:

(1) *"Artificial casings prepared exclusively from hides and skins."*

- e. For meat products using artificial casing derived from cattle hides the following statements must be included in the Remarks section of FSIS 9060-5 or on an FSIS letterhead certificate:

(1) *"Artificial casings prepared exclusively from hides and skins."*

(2) *"The cattle origin raw material from which the certified casing were derived originate from raw materials from cattle slaughtered in countries other than those listed in the annex, and these materials and final products were kept separate from any bovine materials from animals slaughtered in countries listed in the annex."*

(3) *"The casings production facility is under official US Department of Agriculture (USDA) supervision and maintains a system for tracing the animal origin materials, which guarantees the origin (collagen production facility for artificial casings and country of origin for intestinal casings) can be identified."*

"Annex: United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA."

- f. For meat products using artificial casings derived from cellulose, a statement indicating the composition of the casing must be included in the Remarks section of FSIS 9060-5. For example, "Artificial casings prepared from cellulose, fibrous paper, glycerin, and moisture".

5. Imported natural ruminant casings

- a. Obtain FSIS Form 9060-18. The following statements must be included the Remarks section or on an FSIS letterhead certificate:

1. *"The casings are derived from animals which were born and raised in countries other than the United Kingdom (Great Britain and Northern Ireland), Ireland, Switzerland, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech Republic, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, or the USA."*

2. *"At the time of import to the United States it has been confirmed by official inspection, or confirmed by health certificates issued by the originating government that the casings do not have risk of infection with contagious animal disease. The casings were transported to the approved facilities in a manner to prevent contamination with infectious animal diseases."*

3. *"The casings were stored in clean and sanitary containers and handled*

in a way to prevent contamination with infectious animal disease."

4. *"Natural casings from (country of origin) of (ruminant species) origin."*

5. *Name, address, and establishment number of approved casings facility.*

6. Natural pork casings

a. Obtain FSIS 9060-7 for casings derived from swine slaughtered in the U.S. and processed in the U.S. The following statements must be in the Remarks section or on an FSIS letterhead certificate:

1. *"The casings were derived from pigs born and raised in the U.S. or legally imported from Canada and subjected to ante-mortem and post-mortem veterinary inspection conducted by official inspectors at the time of slaughter. The casings were transported to the approved facilities in a manner to prevent contamination with infectious animal disease."*

2. *"The casings were stored in clean and sanitary containers and handled in a way to prevent contamination with infectious animal disease."*

3. *"Natural casings from the United States or Canada of porcine origin."*

4. *Name, address, and establishment number of approved casings facility.*

b. Obtain FSIS 9060-18 for imported pork casings. The following statements must be in the Remarks section or on an FSIS letterhead certificate:

1. *"At the time of import to the United States it has been confirmed by official inspection, or confirmed by health certificates issued by the originating government that the casings do not have risk of infection with contagious animal disease. The casings were transported to the approved facilities in a manner to prevent contamination with infectious animal disease."*

2. *"The casings were stored in clean and sanitary containers and handled in a way to prevent contamination with infectious animal disease."*

3. *"Natural casings from (country of origin) of porcine origin."*

4. *Name, address, and establishment number of approved casings facility.*

Note: APHIS regulation (9 CFR 96.3) requires imported natural casings to be certified by the originating country as coming from healthy animals which received antemortem and postmortem inspection and are clean and sound and were prepared in a sanitary manner. Producers must be able to demonstrate that the casings comply with the country of origin requirements indicated above.

B. Pharmaceutical requirements. Export certification of inedible products, other than technical animal fat (9 CFR 351) and certified pet food (9 CFR 355), is no longer provided by FSIS. Exporters should contact APHIS field offices to obtain information about certification of inedible products. A list of APHIS offices is available at <http://www.aphis.usda.gov/vs/ncie/iregs/products/vsavic.pdf>. See FSIS Notice 17-05 for additional information.

C. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.

D. If the meat product transits through a third country, the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5.

E. Military requirements for red meat purchases. Delivery/Purchase Order Number must be placed on the face of FSIS Form 9060-5 for all Defense Personnel Support Center (DPSC) purchases of meat. Military shipments must also be accompanied by a completed FSIS Form 9290.1.

F. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

G. Include the word "chilled" or "frozen" as applicable, on FSIS Form 9060-5 under product description and on FSIS Form 9290-1 in Block 2.

- H. On FSIS Form 9290-1, indicate species for each item in Block 1; for example, franks made of pork and chicken must be shown as "pork and chicken". "FSIS" should be placed in Block 10 for fresh/frozen product.
- I. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

Other Requirements

A. Products for Personal Consumption.

- 1. Products intended for personal consumption in Japan must either be certified with FSIS forms 9060-5 and 9290-1 or labeled as outlined below. Products exported to Japan through mail order will be considered as product for personal consumption, provided the quantity is small enough to reasonably believe that it is intended for personal use and the addressee is an individual (not a company or organization.)
- 2. Personal consumption entries of inspected and passed meat and meat products and poultry products are permitted under simplified certification as provided in section 322.4 of the MPI Regulations. Such product need not be accompanied by FSIS Form 9060-5 and FSIS Form 9290-1 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

- a. The package must be labeled to include:

- (1) Name of product.
- (2) Name and address of packer or distributor.
- (3) Statement of net quantity of contents.
- (4) Official inspection legend including the official establishment number.
- (5) For other than shelf-stable canned product, the label must bear the following statement immediately below the product name.

"The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

- b. Meat products which are imported from Australia or New Zealand and are repackaged in USDA approved establishments in the U.S. can be exported to Japan for personal consumption provided the label contains the following statement, in addition to items (1) through (4) in para. a. above:

"The meat contained herein is for personal use only and not for sale. It is legally imported into the United States directly from (Australia or New Zealand) and was packed in a U.S.D.A. approved plant under supervision of the U.S.D.A."

- c. Meat products which are imported into the U.S. from New Zealand and are sold in the original package at U.S. airports are eligible for entry into Japan for personal consumption, provided the following information is provided on the label:

- (1) Name of the product
- (2) Name and address of distributor
- (3) Net Weight
- (4) New Zealand inspection legend
- (5) The following statement:

"The meat contained herein is for personal use and not for sale. It is legally imported into the United States directly from New Zealand and passed import inspection by the U.S.D.A."

- 3. Applying label to package - The required labeling must be applied to the carton by a printed adhesive label that will self destruct if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. (NOTE: Labels should be applied on cartons at the junction of closed lid flaps

or at the junction of the top and bottom of telescope cartons.)

- B. Microbiological standards. Japanese standards for imported ready-to-eat meat/poultry products (dried or heat treated processed products) require coliform and salmonella to be negative and clostridia or staphylococci to be <1000 organisms per gram. Japanese standards for unheated or specifically heated processed products require coliform to be <100 organisms per gram, clostridia or staphylococci to be <1000 organisms per gram and salmonella to be negative. The Japanese Ministry of Health and Welfare reserves the right to test shipments upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.
- C. Japan has established provisional maximum residue limits (MRLs) for agricultural chemicals (veterinary drugs and pesticides) on foods. These MRLs can be found at <http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/index.html>.
- D. Classification as a sausage. Japanese standards require products classified as sausage to be made from meat that is ground or minced, mixed with spices, and formed into a "sausage-like" shape. In addition, the product name must contain the word "sausage".
- E. Any container of meat product exported to Japan, including Okinawa, regardless of the product's source, that transits through a third country, must be sealed with an official USDA seal at a USDA inspected facility.

Plants Eligible for Export

Effective July 27, 2006, federally inspected establishments producing fresh/frozen beef and beef offal intended for export to Japan must participate in an AMS, BEV program and be present on the "Official Listing of Eligible Suppliers for USDA Bovine EV Program". The list can be accessed at <http://www.ams.usda.gov/lsg/arc/bev.htm>.

A list of cold storage facilities eligible to export fresh/frozen beef and beef offal to Japan is available on FSIS' website, and can be accessed at the following location:

http://www.fsis.usda.gov/regulations_and_policies/Eligible_US_Establishments_by_Country/index.asp. Cold storage establishments that want to be added to the list should complete and submit FSIS 9080-3, Establishment Application for Export, to the Office of International Affairs, Import-Export Programs Staff, Washington, DC, Phone (202) 720-0082, Fax (202) 720-7990 through FSIS supervisory channels.

Cold storage facilities are cautioned to be constantly vigilant when assembling shipments of product for export to Japan. Export orders must be carefully carried out to ensure that all products loaded are Japan-eligible. Assembly and loading errors have in the past resulted in the suspension of cold storage and slaughter/cutting facility eligibility for export to Japan and must be avoided in the future.

Beef and beef products intended for U.S. military, airline meals, or shipstores can originate from any federally inspected establishment. Beef and beef products for these uses do not have to be produced under the BEV Program.

Casings establishments that process or repackage natural ruminant casings for direct export to Japan or for use in the production of meat products for export to Japan and the meat processing establishments that produce meat products with natural ruminant casings must comply with the specific establishment requirements indicated in the Processing Section, and must be notified to Japan prior to export. Establishments that comply with these requirements should submit FSIS Form 9080-3 as directed on the Form. FSIS will notify Japan of eligible establishments and maintain the list of eligible establishments in the Export Library.

All other red meat and red meat products eligible for export to Japan can originate from any federally inspected establishment.

Exporters should be aware that establishments not listed in the Meat, Poultry and Egg Products Inspection Directory may experience delayed entry into Japan. Contact the Office of International Affairs, Import-Export Programs Staff, (202) 720-0082, for assistance.

Plants Not Eligible for Export

Export Requirements for Japan

Beef and beef offal and veal and veal offal from the following establishment are not eligible for export to Japan until further notice:

Est. 1311, Smithfield Beef Group - Souderton, Inc. (formerly Moyer Packing Company) Souderton, PA is ineligible for export effective on and after January 11, 2008.

Est. 21488, National Beef, Brawley, CA is ineligible for export effective on and after April 23, 2008.

Plants Relisted for Export

Est. 86K, Cargill Meat Solutions, Dodge City, KS is relisted for export of product with a certification date on or after January 11, 2008.

Est. 267, Smithfield Beef Group, Tolleson, AZ is relisted for the export of eligible product certified before February 28, 2008, or on or after April 3, 2008. Product produced during the period of suspension is eligible for certification on or after April 3, 2008.

Poultry Export Requirements for Japan

Eligible/Ineligible Poultry Products

A. Eligible Products

1. Poultry and poultry products (except as restricted in the INELIGIBLE section below).

Note: Japan accepts chicken, turkey, guinea fowls, ducks, pigeons, and ostrich.

B. Ineligible Products

1. Specific state restrictions:

Connecticut - Poultry slaughtered on or after November 10, 2006 are eligible. Poultry slaughtered prior to that date are ineligible.

Pennsylvania - Poultry slaughtered on or after November 10, 2006 are eligible. Poultry slaughtered prior to that date are ineligible.

New York - Poultry slaughtered on or after February 22, 2008 and on or before April 10, 2008 are eligible. Poultry slaughtered prior to February 22, 2008 and after April 10, 2008 are ineligible.

West Virginia - Poultry slaughtered prior to March 9, 2007 or slaughtered on or after August 2, 2007 is eligible. Poultry slaughtered on or after March 9 and before August 2, 2007 is ineligible.

Minnesota - Poultry slaughtered prior to March 28, 2007 or on or after September 14, 2007 is eligible. Poultry slaughtered on or after March 28, 2007 and before September 14, 2007 is ineligible.

South Dakota - Poultry slaughtered prior to May 24, 2007 or slaughtered on October 12, 2007 to October 17, 2007 and on or after March 21, 2008 is eligible. Poultry slaughtered on May 24, 2007 to October 11, 2007, or slaughtered after October 18, 2007 and prior to March 21, 2008 is ineligible.

Nebraska - Poultry slaughtered prior to May 23, 2007 or on or after November 30, 2007 is eligible. Poultry slaughtered on or after May 23, 2007 and before November 30, 2007 is ineligible.

Virginia - Poultry slaughtered prior to June 15, 2007 is eligible. Poultry slaughtered on or after June 15, 2007 and before November 2, 2007 is ineligible. Poultry slaughtered on or after November 2, 2007 is eligible.

New Jersey - Poultry slaughtered on or prior to January 15, 2008 is eligible. Poultry slaughtered after January 15, 2008 is ineligible.

Arkansas - Poultry slaughtered prior to May 9, 2008 is eligible. Poultry slaughtered on or after May 9, 2008 is ineligible.

See new certification statements.

The following FSIS Letterhead Certificates are available:

- FSIS Letterhead Certificate for Poultry Slaughtered Prior to November 10, 2006.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after November 10, 2006, but prior to March 9, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after March 9, 2007, but prior to March 29, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after March 29, 2007, but prior to May 23, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after May 23, 2007, but prior to May 24, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after May 24, 2007, but prior to June 15, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after June 15, 2007, but prior to August 2, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after August 2, 2007, but prior to September 14, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after September 14, 2007, but prior to October 12, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after October 12, 2007, but prior to October 18, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after October 18, 2007, but prior to November 2, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after November 2, 2007 and before November 30, 2007.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after November 30, 2007 and before January 15, 2008.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after January 15, 2008 and before February 22, 2008.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after February 22, 2008 and before March 21, 2008.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after March 21, 2008 and before April 10.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after April 10, 2008 and before May 9, 2008.
- FSIS Letterhead Certificate for Poultry Slaughtered on or after May 9, 2008.

Notes:

1. Eligibility will be determined by the slaughter or production date entered on FSIS Form 9290-1 which must be in month/day/year format (use this format in lieu of the "Month & Year" indicated on Form 9290-1).
2. These restrictions and poultry certification statements do not apply to product in hermetically sealed containers cooked to 100° C. It is the importer's responsibility to complete an application at the port of entry to confirm that it is canned product that is cooked to 100° C.
2. Duckling Giblet Imports. Though Japanese regulations permit the import of liver in the giblet pack of whole frozen ducklings, the Ministry of Agriculture, Forestry and Fisheries (MAFF) prefer the liver not to be included in the package. Import inspectors have been notified of this preference and exporters should be aware that consignments may be detained/rejected.
3. Coloring agents are not permitted in raw products in Japan.

Processing Requirements

Note: Exporters are advised to work closely with their importer regarding Japanese standards of meat products intended for export to Japan. The information presented below is not inclusive of all the details of the standards of composition and manufacture. Please contact the Technical Service Center (402) 344-5000 if additional assistance is needed.

A. Processed Poultry Product.

1. Unheated Poultry Products

- a. May contain up to 70 ppm nitrite in the finished product (NOTE: USDA requires a minimum of 120 ppm nitrite going into non-heated, cured products. Non-heated, cured product containing a maximum of 70 ppm nitrite may be exported to Japan provided that the outside container is marked "For Export to Japan.").
- b. Exporters should be aware of the raw material requirements for producing unheated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.

2. Specifically heated meat products.

- a. May contain up to 70 ppm nitrite in the finished product
- b. Must be heated to an internal temperature of 60° C (140° F) maintained for 12 minutes maximum or the equivalent. **Note:** Current Japanese regulations recognize the cooking standards for roast beef (9 CFR 318.17) as equivalent to the above requirements or the time/temperature chart listed below:

C°	(F°)	Time (min)
55	(131.0)	97
56	(132.8)	64
57	(134.6)	43
58	(136.4)	28
59	(138.2)	19
60	(140.0)	12
61	(141.8)	9
62	(143.6)	6
63	(145.4)	0

- c. Exporters should be aware of the raw material requirements for producing specifically heated meat products for Japan since they may have to document this information to their Japanese importer. The meat must be maintained chilled at 4° C (39.2° F) and the pH of the meat is to be 6.0 or below.

3. Heat treated products. (e.g., Turkey Ham, bacon, sausage products):

- a. May contain up to 70 ppm nitrite in the finished product.
- b. Must be heated to an internal temperature of 63° C (145° F) maintained for 30 minutes minimum or equivalent. Current Japanese regulations recognize the following time/temperature relationships as equivalent:

C°	(F°)	Time (min)
60	(140.0)	129
61	(141.8)	80
62	(143.6)	49
63	(145.4)	30
64	(147.2)	19
65	(149.0)	12
66	(150.8)	7

67	(152.6)	5
68	(154.4)	3
69	(156.2)	2
70	(158.0)	1
71	(159.8)	38 sec.
72	161.6)	23 sec.
73	(163.4)	14 sec.
74	(165.2)	9 sec.
75	(167.0)	5 sec.

4. Dried meat products.

- a. May contain up to 70 ppm nitrite in the finished product.
- b. Water activity must be under 0.87.

Labeling Requirements

A. Net Weight

1. If not preprinted by the label manufacturer, the net weight (in kilograms) should be stenciled, stamped or handwritten on the carton. Pounds may be shown on the label as well.
2. Product arriving in Japan without net weight labeling on the retail packages must be weighed and labeled in compliance with the Japanese Measurement Law.

B. Food Additives. Japanese food additives requirements are very complex. Importers can provide samples of new products to the Ministry of Health and Welfare inspectors to verify that all additives are approved by Japan. Exporters are advised to work with their importers to confirm eligibility of additives in the products being exported to Japan.

C. Packages which contain products that deteriorate within five days must bear a "use by" date, and products whose quality can be maintained longer than five days are required to show a "best before" date. The date information can be applied in the United States prior to export or it can be applied in Japan prior to release from a bonded warehouse. This requirement applies to bulk packed products as well as consumer ready packages.

Documentation Requirements for Poultry Products

A. Certification requirements for poultry products.

1. Obtain FSIS Form 9060-5.

- a. In the "remarks" section of FSIS 9060-5, include the word "chilled" or "frozen", as applicable. FSIS Form 9060-5 must bear the following statement under "Remarks":

"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."

- b. If the poultry product transits through a third country, the official USDA seal number applied to the container must be indicated in the "Remarks" section of FSIS Form 9060-5.

B. Poultry may be restricted from originating or passing through certain states in which low path avian influenza has been reported. Applicants for export certification must determine which certification statement or statements apply to the product to be exported based on the date of slaughter. The statement(s) must be typed in the "Remarks" section of FSIS

Form 9060-5 or supplied on FSIS Letterhead Certificate(s):

1. Slaughtered prior to November 10, 2006 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from Connecticut, Pennsylvania, or New York and did not pass through Connecticut, Pennsylvania, or New York before being carried into poultry processing plants."

2. Slaughtered on or after November 10, 2006, but prior to March 9, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York and did not pass through New York before being carried into poultry processing plants."

3. Slaughtered on or after March 9, 2007, but prior to March 29, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York or West Virginia and did not pass through New York or West Virginia before being carried into poultry processing plants."

4. Slaughtered on or after March 29, 2007, but prior to May 23, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, West Virginia, or Minnesota and did not pass through New York, West Virginia, or Minnesota before being carried into poultry processing plants."

5. Slaughtered on or after May 23, 2007, but prior to May 24, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, West Virginia, Minnesota, or Nebraska and did not pass through New York, West Virginia, Minnesota, or Nebraska before being carried into poultry processing plants."

6. Slaughtered on or after May 24, 2007, but prior to June 15, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, West Virginia, Minnesota, Nebraska, or South Dakota and did not pass through New York, West Virginia, Minnesota, Nebraska, or South Dakota before being carried into poultry processing plants."

7. Slaughtered on or after June 15, 2007, but prior to August 2, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, West Virginia, Minnesota, Nebraska, South Dakota, or Virginia and did not pass through New York, West Virginia, Minnesota, Nebraska, South Dakota, or Virginia before being carried into poultry processing plants."

8. Slaughtered on or after August 2, 2007, but prior to September 14, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, Minnesota, Nebraska, South Dakota, or Virginia and did not pass through New York, Minnesota, Nebraska, South Dakota, or Virginia before being carried into poultry processing plants."

9. Slaughtered on or after September 14, 2007, but prior to October 12, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, Nebraska, South Dakota, or Virginia and did not pass

through New York, Nebraska, South Dakota, or Virginia before being carried into poultry processing plants."

10. Slaughtered on or after October 12, 2007, but prior to October 18, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, Nebraska, or Virginia and did not pass through New York, Nebraska, or Virginia before being carried into poultry processing plants."

11. Slaughtered on or after October 18, 2007, but prior to November 2, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, Nebraska, South Dakota, or Virginia and did not pass through New York, Nebraska, South Dakota, or Virginia before being carried into poultry processing plants."

12. Slaughtered on or after November 2, 2007 and before November 30, 2007 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, Nebraska or South Dakota and did not pass through New York, Nebraska, or South Dakota before being carried into poultry processing plants."

13. Slaughtered on or after November 30, 2007 FSIS and before January 15, 2008 Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York or South Dakota and did not pass through New York or South Dakota before being carried into poultry processing plants."

14. Slaughtered on or after January 15, 2008 FSIS and before February 22, 2008 Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York, South Dakota, or New Jersey and did not pass through New York, South Dakota, or New Jersey before being carried into poultry processing plants."

15. Slaughtered on or after February 22, 2008 and before March 21, 2008 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from South Dakota or New Jersey and did not pass through South Dakota or New Jersey before being carried into poultry processing plants."

16. Slaughtered on or after March 21, 2008 and before April 10, 2008 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New Jersey and did not pass through New Jersey before being carried into poultry processing plants."

17. Slaughtered on or after April 10, 2008 and before May 9, 2008 FSIS Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from New York or New Jersey and did not pass through New York or New Jersey before being carried into poultry processing plants."

18. Slaughtered on or after May 9, 2008 Letterhead Certificate:

"The live poultry used for the production of the exported poultry meat did not originate from Arkansas, New York, or New Jersey and did not pass through Arkansas, New York, or New Jersey before being carried into poultry processing plants"

- C. Additional certification is required that trucks and railcars either did not transit any restricted states OR were sealed by USDA during transit of any restricted state.
- If the product will not transit restricted states during the period of restriction or transited before or after the period of restriction, statement 1 may be completed and signed at the plant where the export originates.
 - If the product must be sealed for transport through restricted states, the FSIS program employee breaking the seal prior to loading into Japan-bound ocean containers verifies that the seal was intact, then completes statement 2 and signs the certificate.

The statements below are provided on an FSIS Letterhead Certificate:

1. "To the best of FSIS' knowledge, the exported poultry meat did not transit _____ during the period of restriction before leaving the United States" OR
2. "The container was sealed by FSIS prior to transiting _____ with USDA seal number _____. If seal number _____ was removed by FSIS, the exported poultry meat did not transit restricted states after the removal in _____."

See Guideline for completion of this certificate.

Procedure for determining states to include in the statement above:

1. Determine the earliest date of slaughter for birds in the consignment.
2. Determine that the product did not transit unsealed any state that is currently restricted. The restriction periods are listed below:

Connecticut (CT) - Before November 10, 2006
Pennsylvania (PA) - Before November 10, 2006
New York (NY) - Before February 22, 2008 and on or after April 10, 2008.
West Virginia (WV) - March 9, 2007 to August 2, 2007.
Minnesota (MN)- March 29, 2007 to September 13, 2007.
South Dakota (SD) - May 24, 2007 to October 11, 2007, and October 18, 2007 to March 21, 2008.
Nebraska (NE) - May 23, 2007 to November 30, 2007.
Virginia (VA) - June 15, 2007 to November 2, 2007.
New Jersey (NJ) - After January 15, 2008.
Arkansas (AR) - On or after May 9, 2008.

- D. On FSIS Form 9290-1, the species for each item should be indicated in Block 1; for example, all turkey franks must be shown as "turkey" and franks made of beef, pork and chicken as "beef, pork and chicken". Block 2 should contain the same product description as listed on FSIS form 9060-5. Blocks 6 and 7 should be completed for plants preparing cuts or packing byproducts (including legs, thighs, drumsticks, midjoint wings). Blocks 7 and 8 should be completed for all processed products. The slaughter or production date (month/day/year format) should be entered in Block 9 for all poultry and poultry products. "FSIS" should be placed in Block 10 for fresh/frozen product. Blocks 11 and 12 must agree with the consignor and consignee on FSIS form 9060-5. The same USDA official that signed FSIS form 9060-5 must sign FSIS form 9290-1.
- E. Ready-to-cook poultry products. When poultry for export to Japan is processed with shank portion attached, the statement "*portion of shank attached*" shall be entered on FSIS Form 9060-5 under "remarks."
- F. Certification requirements for ground or comminuted turkey or chicken. Such products include those labeled "Ground Turkey", "Ground Chicken", "Ground Turkey Meat," "Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and "Mechanically Deboned Chicken Meat." The Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonellae upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.
- G. Ostrich Meat. Obtain FSIS Form 9060-5 and FSIS Form 9290-1.

- H. Military requirements for Poultry Purchases. Delivery/Purchase Order Number must be placed on the face of FSIS Form 9060-5 for all Defense Personnel Support Center (DPSC) purchases of poultry. Military shipments must also be accompanied by a completed FSIS Form 9290.1.
- I. All export certificates to Japan may be signed by an FSIS veterinarian or inspector.
- J. When multiple establishments must be entered into blocks 5, 6, and/or 8 of FSIS form 9290-1 it is acceptable to use a continuation sheet that includes the MP(D) number of the 9060-5 and is signed by the same individual signing the 9060-5 and 9290-1.

Other Requirements

- A. Products for Personal Consumption.
 - 1. Products intended for personal consumption in Japan must either be certified with FSIS forms 9060-5 and 9290-1 or labeled as outlined below. Products exported to Japan through mail order will be considered as product for personal consumption, provided the quantity is small enough to reasonably believe that it is intended for personal use and the addressee is an individual (not a company or organization.)
 - 2. Personal consumption entries of inspected and passed meat and meat products and poultry products are permitted under simplified certification as provided in section 322.4 of the MPI Regulations. Such product need not be accompanied by FSIS Form 9060-5 and FSIS Form 9290-1 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.
 - a. The package must be labeled to include:
 - Name of product.
 - Name and address of packer or distributor.
 - Statement of net quantity of contents.
 - Official inspection legend including the official establishment number.
 - b. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

"The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante-mortem and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."
 - c. Applying label to package--The required labeling must be applied to the carton by a printed adhesive label that will self destruct if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. **NOTE:** Labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.
- B. Microbiological standards. Japanese standards for imported ready-to-eat meat/poultry products (dried or heat treated processed products) require coliform and salmonella to be negative and clostridia or staphylococci to be <1000 organisms per gram. Japanese standards for unheated or specifically heated processed products require coliform to be <100 organisms per gram, clostridia or staphylococci to be <1000 organisms per gram and salmonella to be negative. The Japanese Ministry of Health and Welfare reserves the right to test shipments upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.
- C. Japan has established provisional maximum residue limits (MRLs) for agricultural chemicals (veterinary drugs and pesticides) on foods. These MRLs can be found at <http://www.mhlw.go.jp/english/topics/foodsafety/positivelist060228/index.html>.
- D. Any container of poultry product exported to Japan, including Okinawa, regardless of the product's source, that transits through a third country, must be sealed with an official USDA seal at a USDA inspected facility.

Plants Eligible for Export

Export Requirements for Japan

All federally inspected establishments are eligible to export to Japan. Exporters should be aware that establishments not listed in the Meat, Poultry and Egg Product Inspection Directory may experience delayed entry into Japan. Contact the Technical Service Center at (402) 344-5000 for assistance.

JA-144 (Jul 2, 2008)

