

## 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