



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

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Export Requirements for Hungary

Export Alert

Please be advised that Hungary will become a member of the European Union effective May 1, 2004. As of that date, the export requirements currently in place for Hungary will be replaced by those governing shipments to the EU. Therefore, effective May 1, 2004, all shipments of EU harmonized product to Hungary must comply with EU export requirements. These requirements are available in the EU section of this library of export requirements.*

Eligible/Ineligible Products

A. Eligible

1. Fresh/frozen red meat and red meat products
2. Fresh/frozen poultry and poultry products (See restriction in B)

B. Ineligible

1. Poultry and poultry products originating from birds raised or processed in the States of California, Nevada, Arizona, and Texas are ineligible for export to Hungary at this time.

Certification Requirements

A. Fresh/frozen Red Meat

1. Obtain FSIS Form 9060-5--Meat and Poultry Export Certificate of Wholesomeness. Additionally, obtain FSIS Form 9255-1--Animal Health Certificate for fresh meat of domestic animals of the bovine, porcine, ovine and caprine species, intended for consignment to Hungary.

B. Fresh/frozen Poultry

1. Obtain FSIS Form 9060-5. Additionally, obtain FSIS Form 9255-2--Animal Health Certificate For Fresh Poultry meat Intended For Consignment to Hungary.

Note: The State(s) from which the birds originated must be indicated in the blank after "Region" in statements 1 and 2 of FSIS Form 9255-1.

- C. Poultry products - Obtain FSIS Form 9060-5. Additionally, the following statements should be typed in the "Remarks" section or FSIS letterhead certificate:

1. *"The poultry were examined before and after slaughter and proved healthy."*
2. *"The poultry were slaughtered in an establishment eligible for export and is under veterinary/food hygiene control."*
3. *"The place of origin has been free from any contagious illness that can be carried by poultry meat, for at least 30 days."*
4. *"The lot of poultry meat was frozen, stored and transported in compliance with the export food hygiene requirements."*

- D. Natural casings - Obtain FSIS Form 9060-7 or FSIS Form 9060-18 as appropriate. Additionally obtain an FSIS [letterhead certificate](#), Animal Health and Public Health Certificate for Casings Intended for Consignment to Hungary.

Other Requirements

- A. Trichinae Control. All fresh pork, including pork liver, consigned to Hungary must be either tested for trichinae or treated for the destruction of trichinae. Testing methods must be performed on each carcass using digestive or trichoscopic methods with negative results. Hungarian requirements for the destruction of trichinae allow for the use of the following time and temperature relationships: - 15C for 30 days, -23C for 20 days or -29C for 12 days. Freezing must be done in a USDA inspected facility and no other alternative periods for freezing will be recognized.
- B. A Radiation Certificate must accompany each shipment to Hungary. This certificate can be obtained from the Foreign Agricultural Service (FAS), Office of Food Safety and Technical Service at (202) 720-1301.

Plants Eligible to Export

All Federally inspected establishments is eligible to export to Hungary.

