



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

**Letterhead Certificate for Prepared Beef Products (Bovine/Porcine)  
Intended for Export to Mexico**

**Date Issued** \_\_\_\_\_ **Certificate Number** \_\_\_\_\_

1. The product is of origin from the country indicated in this document.
2. The product is approved for human consumption.
3. When the meat used in the elaboration of the product is originally from the United States or Canada, the following must be certified:
  - a. The animals from which the product was obtained were slaughtered in installations authorized by the Department of Agriculture of the United States (USDA) and are dedicated exclusively to the slaughter of animals under the age of 30 months or that the plant has acceptable procedures for complete segregation that permits the official from USDA to identify and select the products to be exported.
  - b. The product was obtained from animals of 30 months or less of age, determined by means of records that demonstrate the age or through the postmortem inspection in which it must be verified that the animals from which the product was obtained have two incisive permanent teeth or less.
  - c. In the country of origin of the product there exist animal health regulations in force that prohibit the feeding of ruminants with meat and bone meal or greaves of ruminant origin.
  - d. The animals from which the product was obtained were not stunned by means of gas injection in the cranial cavity or cutting of the spinal cord (by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity).
  - e. From the slaughtered ruminants from where the product was obtained, the specific risk materials (tonsils and distal ileum) were eliminated.
  - f. The raw material of ruminant origin used in the elaboration of the products, do not correspond to specific risk materials (tonsils and distal ileum).
  - g. No meat obtained from advanced meat recovery, mechanically separated meat nor ground meat was employed.
4. The meat used in the elaboration of the product comes from ruminants slaughtered on or after March 5, 2004.
5. The raw material of porcine origin used in the elaboration of the product is originally from a country free of classical porcine fever (NOM-037-ZOO-1995).
6. The product was processed at an establishment under official control.

Signature of FSIS Inspection Official \_\_\_\_\_

Printed Name \_\_\_\_\_

Title/Professional Degree \_\_\_\_\_