



Export Library

FPREV20--03/09/2004

Export Requirements for French Polynesia (Tahiti)

Eligible/Ineligible Products

A. Eligible Product

1. Red meat and red meat products
2. Fresh/frozen poultry and poultry products except as restricted in the "Ineligible Product" section below.
3. Meat and poultry imported from third countries (see restriction in B.2.)

B. Ineligible Product

1. Fresh/frozen raw poultry originating from flocks slaughtered or packed in the following States during the specified times are ineligible for export to Tahiti:

California	from September 6, 2002 to November 30, 2003
Nevada	from December 25, 2002 to November 30, 2003
Arizona	from December 25, 2002 to November 30, 2003

Fresh/frozen raw poultry slaughtered or packed in these States after November 30, 2003 are eligible for export to Tahiti.

2. Poultry and poultry products raised, slaughtered or packed in the State of Texas are not eligible for export to Tahiti.*
3. Beef and beef products imported from Canada are not eligible for export to Tahiti.

Labeling Requirements

A. Perishable Products

1. An expiration date must appear on the carton.
2. For chilled, vacuum-packaged meat of ruminants to qualify for a ten-week storage period, the date of slaughter must be shown on the carton, along with the statement: "Maximum period during which the product may be stored at a temperature of between -1 degree Centigrade and 0 degree Centigrade is ten weeks from the date stamped on the carton."

B. All Other Products - Dates of optimal use must appear on the carton.

C. Labeling may be in French ,Tahitian, or English.

D. All products must:

1. Bear a "use by" date, and
2. Quantities must be expressed in litre or kilogram weight.

Certification Requirements

A. Fresh/frozen meat and meat products and poultry and poultry products - Obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness

1. Products must be identified as "frozen" or "chilled" in the "Remarks" section of FSIS Form 9060-5.
2. Slaughter and production dates are required in the "Remarks" section of FSIS Form 9060-5.
Maximum shelf life requirements for storage temperature/species combinations are as follows:

-6 days for chilled poultry meat

-3 weeks for other chilled meat (10 weeks for chilled beef under specific conditions, see "Handling and Storage" and "Labeling" requirements.)

-6 months for frozen ground beef

-10 months for frozen pork, horse and game meat

-12 months for frozen beef and poultry meat

B. Special statements for red meat products

1. For all red meat products, the following statement must appear in the "Remarks" Section of the

FSIS Form 9060-5:

"This product originated from a country which is officially free, according to the definition of OIE, from foot and mouth disease, rinderpest, peste des petits ruminants, swine vesicular disease, hog cholera, and African swine fever."

2. For all beef and beef products, the following statement must appear in the Remarks section of FSIS 9060-5 or on an FSIS letterhead certificate:

"The meat, meat preparations, meat-based products, meat extracts, molten animal fats, blood products, stomachs, intestines and bladders, as well as derived protein products have been obtained from bovines born, raised, fattened or slaughtered in a country where no indigenous case of bovine spongiform encephalopathy has been declared for at least 7 years."

3. For chilled vacuum-packed meat of ruminants certified for export to French Polynesia must display the date of slaughter on boxes and the following text, which is also required on boxes, must be typed in the "Remarks" section of the FSIS Form 9060-5 or on USDA letterhead:

"Maximum period during which the product may be stored at a temperature of between -1 degree Centigrade and 0 degree Centigrade is ten weeks from the date stamped on the carton."

4. For frozen pork and pork products and equine and equine products, the following is required to be typed in the "Remarks" section of FSIS 9060-5 or on FSIS letterhead:

"The meat was derived from carcasses that were tested for trichinae using pooled digestion methodology and found negative or were treated to destroy trichinae according to one of the methods in 9CFR 318.10 of U.S. regulations."

- C. Special statements for poultry products - the following statement must be typed in the "Remarks" section of FSIS Form 9060- 5 or on USDA letterhead:

1. *"The State in which the products were prepared is free of highly pathogenic avian influenza and Newcastle disease."*

Handling/Storage Requirements

- A. Chilled vacuum packed meat must be transported in a refrigerated container loaded at the point of production in order to qualify for the ten-week storage period. Products of this type which are shipped in the baggage compartment of aircraft do not meet the conditions imposed under the new regulations and shall continue to be governed by the provisions of former regulations (with their maximum storage period remaining at three weeks).

Other Requirements

It is recommended that meat arrive in French Polynesia within four weeks from date of shipment in order to

decrease the possibility of refused entry.

Plants Eligible to Export

All Federally inspected establishments are eligible to export to Tahiti.

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