

EXPORT REQUIREMENTS FOR SWEDEN

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible

1. EU Requirements

a. Fresh/Frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division . This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

b. Definitions

(1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.

(2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.

(3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

2. Swedish Requirements

a. Processed red meat products.

b. Poultry Products. Fully cooked poultry products are permitted entry into Sweden with the issuance of an import permit. There are no quantitative restrictions at this time.

B. Ineligible Products

1. EU Restrictions - Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to the EU.

2. Swedish Restrictions

a. Fresh/frozen poultry and uncooked poultry products.

b. Ostrich meat.

FACILITY REQUIREMENTS

Processing establishments must meet the following requirements and be approved to produce eligible product for export to Sweden:

1. Facilities and Equipment

- a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.
- b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
- c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.
- d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.
- e. The wall/floor junction must be easily cleanable.
- f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
- g. Facilities are required for protection of meat from weather conditions during loading and unloading.
- h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.
- i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Separate dining facilities must be provided to discourage eating in locker rooms.
- j. Toilet rooms must not open directly into work rooms.
- k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.
- l. Adequate number of sanitizers, with a water temperature not less than 180 F, must be conveniently located where hand tools are used.
- m. Product containers must not be stored directly on floor surfaces.
- n. Spice room should be equipped with a locking device.
- o. There should be a separate room for equipment cleanup and storage.
- p. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.

2. Processing Rooms

During further processing, wrapping, and packaging, the internal temperature of the meat must not exceed 44. 6o F (+7oC), the internal temperature of the poultry meat must not exceed 39. 2 F (+4 C) and temperature of offal must not exceed 37. 4oF (+3oC). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53. 6oF (+12oC).

LABELING REQUIREMENTS

A. EC Health Marks. Health marks should be applied to both red meat and poultry products destined for Sweden.

1. The health mark must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
 - a. On the upper part, the name of the consigning country in capitals - USA
 - b. In the center, the establishment number, for example, the number 38.
 - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.

B. Additional Swedish Requirements

1. Permit. For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.
2. Additives. The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritional value, as well as any other product or substance which is intended to be added to a foodstuff in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

DOCUMENTATION REQUIREMENTS

A. EC Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Community."

B. Swedish Requirements for Meat and Poultry Products.

1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.
2. Meat products: Obtain FSIS Form 9060-5--Export Certificate for Wholesomeness.
3. Product Description. Product described on the export certificate must be identified with the establishment number of the producing plant. Different products from the same EST/PLANT must be identified in separate lots on separate lines of the certificate. Products from more than one plant for listing on one certificate must have weights, number of cartons and product description specified for each respective EST/PLANT number and must be in separate lots on separate lines of the certificate.

C. Special Statements. The following additional statements are required on FSIS Form 9060-5, to export U.S. meat and meat products to Sweden.

1. Beef. For processed, or cooked beef, and beef by- products:

"The product is derived from animals free from foot and mouth disease, not vaccinated against this disease and that the disease was not reported in the USA during the past six months."

2. Pork.

a. For processed or cooked pork and pork by-products:

"The product is derived from animals free from African Swine Fever, Hog cholera and Swine Vesicular Disease, not vaccinated against these diseases and that the diseases were not reported in the USA during the past six months."

b. For smoked/dried products: In addition to the above statements - For Smoked ham (e.g., Prosciutto, Parma ham)

"That the products have been stored for at least six months." For other smoked products (e.g., Salami, Smoked sausages) "That the product have been stored for three months."

c. Cooked Pork. The following statement for cooked pork must be typed on FSIS Form 9060-5:

"I certify that the pork products identified herein have been heated to an internal temperature adequate for destroying live trichinae."

3. Poultry Products. For poultry products the following statement must be typed in the "Remarks" section of FSIS Form 9060-5:

"I certify that the poultry product described herein has been cooked to a temperature of not less than 162oF for 10 minutes."

D. Casings. Obtain FSIS Form 9180-7(4/97), Animal Health Certificate for *
Animal Casings Intended for Dispatch to the European Community. *

E. Inedible/Edible for Animal Food

1. Obtain FSIS Form 9060-9 (for inedible products) or FSIS Form 9060-5 (for edible products).

2. Obtain a USDA/FSIS letterhead certificate, signed by the same veterinary officer. This certificate must include the following statements:

- a. "That the goods derive from animals which are approved for human consumption;
- b. The animals were healthy before slaughtering;
- c. The animals were inspected by a veterinarian before and after slaughtering;
- d. Upon veterinary inspection, the goods were found free from morbid change."

F. Pharmaceutical Requirements (Products not intended for human consumption):

1. An import permit must be obtained from the Contagious Animal Diseases Division, Swedish Board of Agriculture.

2. If edible product, obtain FSIS Form 9060-5 (FSIS Form 9060-10 for horsemeat).
3. If inedible product, obtain FSIS Form 9060-9.

G. Ship Chandlers Requirements. Obtain FSIS Form 9060-5 with the following statement in the "Remarks" section: *"Product consigned to ship chandlers."*

HANDLING/STORAGE REQUIREMENTS

Refrigeration. Shippers must arrange for product to be handled between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4oC and -20oC (39oF to -4oF).

OTHER REQUIREMENTS

A. Staff Hygiene and Dress

1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).

B. Water Testing Requirements

1. The initial water testing requirements are as follows:

Test	Sample	Temp.	Maximum Conc.
Total coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal coliforms	100 ml	37 C	Membrane filter - 0 or MPN < 1
Fecal strep	100 ml	37 C	Membrane filter - 0 or MPN < 1
Sulphite-reducing Clostridia	20 ml	37 C	MPN < 1
Total Plate Count	1 ml	37 C	Guide level - 10
	1 ml	22 C	Guide level - 100

2. Subsequent water testing

- a. Frequency:

- (1) Annually, if municipal source of water and no intermediate storage in the plant.
 - (2) Monthly, if private source of water or intermediate storage is used.

- b. Two examinations are required:

- (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
 - (2) and total coliform at 37 C incubated for a minimum of 48 hours.

3. Sampling
 - a. Samples must be taken from randomly selected water taps within the establishments.
 - b. A diagram of tap locations and log of which taps have been sampled should also be maintained.
4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.
5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.

PLANTS ELIGIBLE TO EXPORT

A. Plant Approval.

1. Further processed red meat and poultry plants which desire to apply for approval to export to Sweden must meet the facility requirements listed in this document.
 - a. Plants which are on the approved plant list of other EU member countries are eligible to export to Sweden.
 - b. Plants not on an approved plant list, but meet these requirements and wish to be approved for export to Sweden should submit a letter of intent to the Director of Export Coordination Division. A representative from ECD will review the establishment to ensure conformity to the Swedish requirements. ECD will recommend approval of the establishment to the Swedish National Food Administration.
2. Casings must originate from an EU approved casing facility. *
3. Products intended for use as animal food or for pharmaceutical can originate from any federally inspected establishment.
4. Ship Chandlers. Products intended for ship chandlers may originate from any USDA inspected plant.

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