



Export Library

Szrev29--8/31/2004

Export Requirements for Switzerland

Eligible/Ineligible Products

A. Eligible Product

1. Meat Products

- a. Fresh/frozen beef and beef products are eligible for export to Switzerland.
 - b. The animals from which the meat is derived must be kept in either the U.S.A. or Canada during three months prior to slaughter or since birth.
 - c. Meat derived from cattle treated with growth promoting hormones is eligible for export to Switzerland. Switzerland is establishing maximum residue levels of 2 ppb in muscle tissue for trenbolone acetate, zeranol, and melengestrol acetate (MGA). Switzerland conducts imported product residue testing. Detection of these compounds above the tolerance level will be considered violations by Switzerland.
2. Fresh/frozen meat derived from horses.
 3. Fresh/frozen poultry and poultry products.*
 4. Ostrich meat.
 5. Wild boar meat.
 6. Edible and inedible by-products are eligible for export for pharmaceutical purposes.
 7. Edible and inedible products are eligible for export for animal food purposes.

B. Ineligible product

1. Pork and pork products
2. Trimmings from boning operations, ground meat, mechanically separated meat
3. Meat not produced and stored in approved facilities
4. Meat treated with tenderizers or coloring agents (except methyl violet used in branding)
5. Meat in which one or more cysticercus or trichinella have been detected or from animals in which tuberculosis has been detected including a positive tuberculin test
6. Meat from animals slaughtered at less than three weeks of age

Facility, Slaughter, and Processing Requirements

Meat and poultry slaughter and processing plants and cold storages exporting to Switzerland must meet the same facility, slaughter and processing requirements as are required for export to the European Union. Exporters should consult the Facility, Slaughter, and Processing sections of the [European Union Export Requirements](#) for further information.*

Labeling Requirements

- A. U.S. labeling requirements, including "*Product of the USA*" and the statements on storage temperatures ("*Keep Refrigerated*," "*Keep Frozen*," etc.) fully apply to product prepared for export.
- B. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on FSIS Form 9470-3, the packing dates are not required on packages of poultry).
- C. Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.
- D. Tamper evident seals - Tamper evident seals must be used on boxes or packaging and shall consist of the following:
 1. Pressure sensitive labels that bear the official USDA inspection legend of the establishment must be used to seal boxed or packaged product for export to Switzerland. The legend must follow 9 CFR 312.2. These special labels must be serially numbered, e.g., 10,000 labels printed, numbered 1 through 10,000. Establishments may develop their serial numbering systems independently.
 2. These labels must be applied to packaging in such a manner that the official inspection legend on the labeling is destroyed when the package is opened.

Documentation Requirements

- A. Red Meat and red meat products
 1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.
 2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland. Ensure that slaughter dates for fresh/frozen and packing dates for processed product are shown on FSIS Form 9470-3. (Do not attach certificate to carton.)
 3. The following statements should be typed on a USDA/FSIS [letterhead certificate](#):
 - a. *"The meat/meat products were obtained from animals that:*
 - i. *come from holdings in which there has been no outbreak of brucellosis for at least 3 months,*
 - ii. *have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to*

Switzerland,

- iii. *have passed the ante-mortem health inspection referred to in the Export requirements for the European Union and have not shown any signs of diseases of the OIE list A to which the species concerned is susceptible."*
- b. *"The meat has been obtained, controlled, health marked, cut, packed, stored, and shipped according to the requirements referred to in the Export Requirements for the European Union."*
- c. *"The product of animal origin does not contain , and is not derived from specified risk material as defined in Annex XI, section A, to Regulation (EC) No 999/2001 laying down rules for the prevention , control and eradication of certain transmissible spongiform encephalopathies, produced after 31 March 2001, or mechanically recovered meat obtained from bones of bovine, ovine or caprine animals, produced after 31 March 2001. After 31 March 2001 the animals have not been slaughtered after stunning by means of gas injected into the cranial cavity or killed by the same method or slaughtered by laceration after stunning of central nervous tissue by means of an elongated rod-shaped instrument introduced into the cranial cavity."*

Note: The following tissues are designated as specified risk material according to Annex XI 1. (a) of EC No. 999/2000

- the skull including the brain and eyes, the tonsils, the vertebral column excluding the vertebrae of the tail and the transverse processes of the lumbar vertebrae, but including dorsal root ganglia and spinal cord of bovine animals aged over 12 months, and the intestines from the duodenum to the rectum of bovine animals of all ages;
- the skull including the brain and eyes, the tonsils and the spinal cord of ovine and caprine animals aged over 12 months or which have a permanent incisor erupted through the gum, and the spleen of ovine and caprine animals of all ages.

Although the injection of air during stunning is not permitted, captive bolt stunning alone is permitted.

4. FSIS Form 9180-3 (Form MP 141)--Certificate of Authenticity--may be issued for high quality beef upon request by exporter. Effective May 1, 2001, product certified by FSIS Form 9180-3 must be either graded USDA Prime or Choice or be produced under an AMS approved program which verifies that production practices meet the definition of "High-Quality beef" (see reverse side of form). Further information about establishing a program can be obtained from AMS Meat Grading and Certification Branch at (202) 720-1113.

B. Poultry Products (including ostrich meat)

1. Obtain FSIS Form 9060-5--Certificate of Wholesomeness.
2. Obtain FSIS Form 9470-3--Certificate for Export of Meat and Poultry to Switzerland. Ensure that slaughter dates are to be shown on FSIS Form 9470-3. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked *"Copy of certificate inside."*

C. Horsemeat

1. Obtain FSIS Form 9060-10 --Certificate of Wholesomeness Specific to Horsemeat.
2. Obtain FSIS Form 9470-3 (4/92 with seal).
3. The following statements should be typed on a USDA/FSIS letterhead certificate:

- a. *"The meat/meat products were obtained from animals that:*
 - i. *come from holdings in which there has been no outbreak of brucellosis for at least 3 months,*
 - ii. *have been transported to the approved slaughterhouse without contact with animals that did not comply with the conditions required for exportation of their meat to Switzerland,*
 - iii. *have passed the ante-mortem health inspection referred to in the Export requirements for the European Union and have not shown any signs of diseases of the OIE list A to which the species concerned is susceptible."*
- b. *"The meat has been obtained, controlled, health marked, cut, packed, stored, and shipped according to the requirements referred to in the Export Requirements for the European Union."*

4. Obtain either FSIS Form 9205-1- Certificate Relative to a Test of Trichinae in Horsemeat or FSIS Form 9205-2 - Certificate Relative to the Cold Treatment of Horsemeat.

D. Wild boar meat - Obtain FSIS Form 9060-5 and FSIS [Letterhead Certificate](#). This letterhead certificate bears a blue seal and is available from the link above or by contacting the FSIS Technical Service Center at (402) 221-7400.

E. Pharmaceutical requirements

1. Importer must obtain a license.
2. Edible by-products - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
3. Inedible by-products - Obtain FSIS Form 9060-9 and FSIS Form 9470-4 (Certificate for Export of Inedible Meat to Switzerland).

F. Edible and inedible product for animal food

1. Edible - Obtain FSIS Form 9060-5 and FSIS Form 9470-3.
2. Inedible -Obtain FSIS Form 9060-9 and FSIS Form 9470-4.

G. All required certificates and supplementary statements must be dated and signed by the same FSIS veterinarian (name, degree [DVM or equivalent] must be typed after the signature).

Other Requirements

A. Phosphates are permitted only in cooked poultry products.

- B. Poultry products entering Switzerland may be tested for Salmonella. Salmonella positive samples may result in rejection of shipment.
- C. Products intended for personal consumption - Meat or poultry products can be hand carried into Switzerland without export documentation provided the product is properly labeled with the USDA inspection legend. Travelers are limited to kg (1.1 lb) of fresh red meat, 1 kg (2.2 lb) beef or pork meat (not fresh) or 2.5 kg (5.5 lb) total meat products (meat, poultry, etc.) Special permits are required of these limits are to be exceeded.

Plants Eligible to Export

A. Plant Approval

1. Fresh/frozen meat and poultry and meat and poultry products must be slaughtered, processed, and stored in establishments that meet the EU facility, slaughter, and processing requirements, and must appear on the EU list of approved establishments. See the EU Export Requirements for information about obtaining EU approval.*
2. At this time, products for pharmaceutical use only or for pet food can originate from any Federally inspected facility.*
3. At this time, meat and meat products supplied to airline catering services can originate from any Federally inspected facility.*

B. List of Eligible Plants

The [List of Approved Meat Plants](#) for Export to the European union is up-dated periodically and is available through the Export Requirements Library.*

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