



AV HS (16)

17 Feb 2015

Dear Importers,

IMPORT OF MOISTURE-INFUSED PORK (MIP) FROM CANADA

Canada has been approved to export Moisture-infused Pork (MIP) to Singapore. The establishment in Canada approved to export MIP is listed in as follows.

<u>Establishment No</u>	<u>Establishment Name</u>	<u>Site Address</u>	<u>City / State / Province</u>	<u>Product Approved</u>
CA429	Donald's Fine Foods	11528 Eburne Way, Richmond, V6V 2G7	British Columbia	Moisture-infused Pork

2 MIP is a processed pork product, where raw pork is injected with a mixture of water, salt and other flavouring agents. The import of MIP is subject to additional conditions as listed in the Annex.

3 Please feel free to contact Mr. Herman Teo (herman_teo@ava.gov.sg) should you require any further clarifications.

Yours sincerely,

Mr Herman Teo
Executive Manager
Accreditation Department
Regulatory Administrative Group
for Director-General, Agri-Food and Veterinary Services

Annex

Import Conditions for Moisture-infused Pork (MIP)

1. Shelf-life of up to 14 days* from the date of packing and to indicate the production and expiry dates.
**Shelf life limit applies to chilled MIP only.*
2. Product must be pre-packed and properly labelled as “moisture-infused pork” both on the outer carton and individual retail packs. The net weight of the product must be declared.
3. The veterinary health certificate must indicate that the product is moisture-infused pork.
4. Import is allowed only from establishments approved by CFIA for producing moisture-infused pork.
5. For goods that are meant for retail sale, importers are required to inform their customers (retail end) that the product is considered as processed and should be displayed in the sector for processed raw food (e.g. marinated raw meat) and not in the sector for unprocessed raw food.