EXPORT OF PORCINE EDIBLE BY-PRODUCTS FROM THE UNITED KINGDOM TO MEXICO - 8695EHC

NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 8695EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 8695EHC.

Exporters are strongly advised to verify the requirements of the importing country by contacting the veterinary authorities, or their representatives in the UK, in advance of each consignment.

---

1. SCOPE OF THE CERTIFICATE

Certificate 8695EHC may be used for export to Mexico of porcine edible by-products **as defined in Mexican Regulations,** derived from domestic porcine animals (Sus scrofa) that have originated solely from the United Kingdom – England, Wales, Scotland and Northern Ireland.

Porcine Edible By-Products as defined in Mexican Regulations

Exporters and OVs should note that legal definitions of edible by-products in UK law and Mexican law are different. For the purpose of this certificate and the scope for export, the following definitions in Mexican law must be used:

Porcine edible by-product is any product fit for human consumption, other than meat and offal, that are not part of the carcass.

The following anatomical parts are considered edible by-product: head, cheeks/masseters, diaphragm, sternum, glands, lard/solid fat with or without meat trimmings attached, lips, front trotters, mask, ears, jowl, hind trotters, skin, snout and cartilage.

Frozen Product: a solid product with an ideal storage temperature of -18°C.

Chilled Product: a product with a storage temperature between 0°C and 4°C.

IMPORTANT

Additional guidance on entry requirements and import checks specified by Mexico can be found at Appendix 1 to these notes.

2. INCREASE IN SCOPE OF EXPORTS TO MEXICO

Two additional certificates are available at https://www.gov.uk/export-health-certificates, – as follows:

- **8149EHC** for export of fresh pig meat to Mexico
- **8694EHC** for export of porcine offal to Mexico

Definitions

Definitions provided as per Mexican Regulations NOM-030-ZOO-1995.

Fresh Meat: The structure made up of **striated muscle fibre**, whether or not accompanied by elastic connective tissue, fat, bone, nerve fibre, lymph vessels and blood vessels, of animal species authorised for human consumption, whether chilled or frozen. (e.g. commodities such as flat bones or similar would be exported using the fresh meat export health certificate 8149).

Carcase: the body of an animal with the skin, head, viscera and feet removed (the UK authorities are seeking clarification on this generic definition, as applicable to pig carcases).

Porcine offal: the organs contained in the thoracic, abdominal, pelvic and cranial cavities:

- Red Offal: name applied to viscera contained in the chest cavity, and the tongue, spleen, liver and pancreas.
- Green Offal: name applied to viscera contained in the abdominal cavity, except for the spleen, liver and pancreas

If in doubt as to whether a particular product is eligible for export to Mexico under the current UK accreditation and/or which certificate should be used for export, please contact the office responsible for issuing the EHC (APHA – Centre for International Trade Carlisle (CITC) or DAERA).

3. PROHIBITED EXPORTS TO MEXICO

Export to Mexico of those parts of a carcase defined as non-edible by-products are currently prohibited. The definition is as follows:

Non-edible By-Product: the following shall be considered not to be edible (not fit for human consumption): male and female reproductive organs, gall bladder, lungs and trachea, spleen, rectum, tonsils, organs of the urinary system, pancreas and mammary glands in production and undeveloped.

NB: The UK definition of animal by-product, falls under the Mexican definitions of 'confiscated parts' and 'waste':

- Confiscated products: Carcases, viscera and other animal products that are considered unfit for human consumption and may be used for industrial purposes only.
- Waste: The inedible parts of the animal.

4. IMPORT PERMIT

Prior to making arrangements to export, exporters are advised to contact the veterinary authorities in Mexico for up-to-date information on requirements for any import documentation.

5. CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)

This certificate may be signed by an OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government, Welsh Government or the Department of Agriculture,

Environment and Rural Affairs (DAERA) Northern Ireland, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary)(OCQ(V)) authorisation.

OVs must sign and stamp the health certificate with the OV stamp in ink of a different colour to that of the printing.

Certified Copy Requirements – England, Wales and Scotland

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the CITC at the following address: certifiedcopies@apha.gov.uk.

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs are not required to return certified copies of other EHCs issued, however CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

DAERA Export Health Certificates: provision of certified copies

Authorised Private Veterinary Practitioners (aPVPs) certifying DAERA Export Certification On-Line (DECOL) produced EHCs must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the Department where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export certification to ensure that a high standard of certification is being maintained.

6. SCHEDULES

Section I refers. A separate schedule may be used to identify the commodities certified. In this case, Section I must be annotated

'See attached schedule'. Each page of the schedule must bear a page number and the health certificate reference number and must be signed, dated and stamped by the OV.

The schedule must be stapled to the health certificate and the OV should 'fan' and stamp over the pages of the schedule and certificate. The top stapled corner of the schedule and certificate should be folded over and stamped also. Any blank spaces in the schedule or certificate must be deleted with diagonal lines.

7. APPROVAL OF PREMISES TO EXPORT TO MEXICO

Paragraph IV(a) refers. All premises involved in the slaughter, processing and storage of meat intended for export to Mexico must hold specific approval from the National Directorate of Food Safety, Aquaculture and Fisheries (Dirección General de Inocuidad Agroalimentaria, Acuícola y Pesquera) of the National Service of Agrifood Health, Safety and Quality (Servicio Nacional de Sanidad, Inocuidad y Calidad Agroalimentaria – SENASICA).

The current list of establishments that are officially authorised by SENASICA to export pig meat and products to Mexico is at **Appendix 2** to these notes. It can also be access directly from the SENASICA portal at: http://sistemasssl.senasica.gob.mx/PlantaAcreditada/

(To access the list, please follow these steps:

1. Click on 'Consulta General' (General Query)
2. At the drop-down menu for 'Tipo de Planta' (Type of Establishment), select 'Carnicos' (Meat)
3. Then at the 'Pais de Origen' (Country of Origin), select 'Reino Unido de la Gran Bretana e Irlanda del Norte'(United Kingdom of Great Britain and Northern Ireland)
4. Then click in the download arrow – this will open the UK list in Excel format.

Please note: The approved list of establishments is provided in Appendix 2. Whilst we endeavour to keep this up to date, we cannot guarantee it. As such we recommend to always verify the information directly on the above SENASICA website.

Exporters and OVs are reminded to ensure their details appear in all the export documentation, especially the EHC, as published by Mexico.

Operators of premises wishing to become approved for export to Mexico should contact the contact the APHA CIT at Carlisle, via the link below:

https://www.gov.uk/guidance/contact-apha#animal-exports

or by phone - 03000 200 301

For export from Northern Ireland, exporters should contact the DAERA trade administration team: e-mail - vs.implementation@daera-ni.gov.uk

Exports must not take place until it is confirmed that the exporting premises has been placed on the list of establishments officially approved by SENASICA.

However, Mexico will not approve further UK establishments until the next pork audit to the UK, which may not take place until late 2023 or in 2024, at the earliest. The UK authorities will continue to work with the industry representatives in AHDB to collate a list of interested establishments ahead of any inspection by Mexico.

8. ORIGIN OF PRODUCT

Paragraph IV(b) may be certified on the basis of the OV knowledge of the premises of origin, support health attestations, declarations and any relevant evidence confirming that the pigs were born, raised and slaughtered in the UK.

9. NOTIFIABLE/REPORTABLE DISEASE CLEARANCE

OVs may certify paragraphs IV(c), IV(d), IV(e) and IV(h) on behalf of the Department provided written authority to do so has been obtained on form 618NDC from the APHA CIT at Carlisle or via disease clearance procedures in DAERA.

Vaccination against the listed notifiable diseases (FMD/CSF) is prohibited in the UK outside an official eradication campaign. Currently there is no vaccine authorised for ASF.

In **Great Britain**, OVs may also wish to check the Gov.UK link for UK's Notifiable Disease Status prior to certification to ensure that the above paragraphs can still be certified.

http://apha.defra.gov.uk/external-operations-admin/library/documents/exports/ET171.pdf

In the event of a disease outbreak: APHA Carlisle will also notify OVs to make it clear which of those disease freedom statements should not be certified.
In the absence of a specific disease notification from APHA Carlisle: OVs may certify that the UK has disease free status or region free status for those diseases mentioned in the health certificate once they have checked the disease list for the last occurrence of the disease and have ensured if complies with the time frames in the certificate.

In **Northern Ireland**, OVs may certify that the UK/NI has disease free status for those diseases mentioned in the health certificate if in possession of a valid DAERA Veterinary Support Certificate. DAERA OVs use the Notifiable Disease Clearance (NDC) system to obtain the required disease status necessary for certification. The NDC system is based on obtaining daily updates on disease status from NI, GB and the Republic of Ireland.

10. SEPARATION SINCE BIRTH FROM WILD CLOVEN-HOOFED ANIMALS

Paragraph IV(f) refers. In general, this paragraph may be certified on the basis of animals being kept since birth under direct supervision or control in registered agricultural pig holdings that are subject to statutory requirements. Such requirements include registration of premises/land and animals, animal identification and movement controls, welfare and biosecurity for keeping farmed animals/pigs.

More specifically, and to provide the chain of evidence for certification purposes, the following attestations for both the

premises where the pigs have been kept since birth and the animals being dispatched to another premises/slaughterhouse are required:

- all pigs come from premises where general husbandry, management and biosecurity practices and disease prevention and control measures for farmed animals apply;

- all pigs, were farmed in premises where measures are in place to contain the animals within specific controlled buildings or enclosures (electric fencing, stock-proofing or other natural barriers may be used).

The use of private standards such as assurance schemes can be used to provide support evidence for the above attestations.

11. LEGAL STATEMENT – ASSIMILATED EU LAW

Existing EU legislation, with which the UK already complies, was incorporated into UK domestic law as 'retained EU law' under the European Union (Withdrawal) Act 2018.

From 1 January 2024, "retained EU law" is now known as "assimilated law" as a result of the 2023 Act.

References in guidance and certification to such EU instruments should be taken to be references to this assimilated EU law.

12. COMPLIANCE WITH HYGIENE REGULATIONS AND FITNESS FOR HUMAN CONSUMPTION

Paragraphs IV(a) and IV(g) may be certified on the basis of evidence that all establishments in the supply chain for the meat and/or meat product intended for export - slaughterhouse, cutting plant, meat products plant (if applicable) and cold store - are/were operating in accordance with UK food hygiene legislation and any extra requirement established by SENASICA

OVs should document (including photographic evidence) any non-compliance in accordance with UK food hygiene legislation and any extra requirement for export to Mexico in any of the food establishments approved by SENASICA. OVs should also keep evidence of the corrective actions taken by the Food Business Operator.

Any action taken by the OV when delivering official controls in relation to certification such as rejection of boxes should be properly documented and recorded. Records should be kept in the office of the OV for 2 years.

The meat/product intended for export must bear the oval mark confirming compliance with the General Food Law Regulation (EC) 178/2002, together with Regulations (EC) Nos. 852/2004, 853/2004, 2017/625 and 2073/2005 (The EU Hygiene Regulations). The UK oval ID mark is accepted by Mexico SENASICA as equivalent to the inspection mark required under NOM-030, provided that normal traceability information (including lot numbers) remains on the label.

The primary food legislation providing the framework for all food legislation in England, Wales and Scotland is The Food Safety Act 1990 (as amended) and, in Northern Ireland, The Food Safety (Northern Ireland) Order 1991.

Enforcement of the General Food Law Regulation (EC) 178/2002 and implementation and enforcement of the EU Hygiene Regulations is provided though secondary legislation in England by The Food Safety and Hygiene (England) Regulations 2013 (as amended) and parallel legislation in Wales and Scotland. In Northern Ireland it is provided by The Food Hygiene Regulations (Northern Ireland) 2006. Food hygiene legislation is implemented and enforced by the Food Standards Agency (FSA)/Food Standards Scotland (FSS). Their Manuals for Official Controls detail the requirements.

13. COLD STORE CHECKLIST FOR FRESH PIG MEAT, VISCERA AND EDIBLE CO-PRODUCTS TO MEXICO

As of September 2025, OV's are required to complete a Cold Store (CS) export certification checklist when certifying fresh pig meat, viscera and edible co-products to Mexico.

OVs must complete the checklist weekly for all standalone Cold Stores. If exports occur infrequently (e.g. once or twice a month), the checklist should be completed on the day the goods are certified.

Completed checklists must be retained on-site in the OV office and made them available to the Food Standards Agency upon request.

Exporters must cooperate with OVs by providing the necessary information and allowing sufficient time for the checklist to be completed.

OVs should ensure they have the appropriate contact detail for the relevant Local Authority to use in the event that they identify a significant food safety concern at the time of completing the checklist.

The checklist is made available with the respective EHC in Find an export health certificate - GOV.UK.

14. DISCLAIMER

This certificate is provided on the basis of information available at the time, and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the APHA Centre for International Trade, Carlisle or DAERA, via the link or e-mail address below:
https://www.gov.uk/guidance/contact-apha
DAERA – Email: vs.implementation@daera-ni.gov.uk

Appendix 1

ENTRY REQUIREMENTS AND IMPORT CHECKS SPECIFIED BY MEXICO

Other requirements to be met in the Office of Inspection of Agricultural Health (OISA) to the presentation of the shipment:

1.- The Agricultural, Aquaculture and Fisheries Health Officer (OSAAP) will carry out the documentary review and physical inspection of the shipment at the first point of entry into the country.

2.- The inspection of the merchandise that requires refrigeration must be carried out at an Animal Health Verification and Inspection Point for Import (PVIZI) authorized by the General Directorate of Phytozoosanitary Inspection.

3.- Each shipment must be subject to review by official personnel of the Agricultural Health Inspection Office, in order to verify compliance with the provisions of NOM-030-ZOO-1995 "Specifications and procedures for the verification of meat viscera and import offal at animal health checkpoints"

4.- The OSAAP must verify in the Authorized Plant Consultation Information System (SICPA) that the product comes from a plant authorized to export to Mexico, as well as its validity and the authorized products that the plant has.

5.- The shipment and documentation of imported products must comply with the provisions established in articles 24, 32 and 89 fractions I, II, III, IV and V of the Federal Law on Animal Health.

6.- Compliance with the provisions of this HRZ does not exempt the importer from presenting documents and / or procedures required by other authorities.

7.- The expenses that may be generated in compliance with the measures provided in this HRZ, will be covered by the interested party (importer, legal representative or by the owner of the regulated merchandise).

8.- The import of combos with frozen bulk products weighing more than 50 kg is prohibited, as well as frozen or refrigerated product contained in primary packaging that in turn are contained in a secondary packaging that does not allow the verification of the labelling of each of the primary packaging. With regard to physical inspection and sampling according to the merchandise to be imported, either carcases, half carcases, pieces, pastes and offal, the criteria established in NOM-030-ZOO-1995, and other applicable animal health provisions, shall be applied.

9.- The import of frozen or refrigerated bulk products with primary packaging with a weight of less than 15 Kg, contained in combos or boxes, will be allowed, as long as the verification of the labelling of each one is allowed. With regard to physical inspection and sampling according to the merchandise to be imported, either carcases, half carcases, pieces, pastes and offal, the criteria established in NOM-030-ZOO-1995, and other applicable animal health provisions, shall be applied.

10.- The goods contained in bags, combos, boxes and containers, must come on pallets or pallets for their correct physical inspection.

11.- In the case of canals, only imports are allowed by the Agricultural Health Inspection Offices of: Lázaro Cárdenas, Mich., Nogales, Son.,

Piedras Negras, Coah. Likewise, the entry of carcases will be allowed through all authorized entry points, as long as their presentation is in boxes with a weight not exceeding 50 kilograms.

Entry points:

Agua Prieta, Son.
AICM Cargo Customs, D.F.
Altamira, Tamps.
Cd. Hidalgo, Chis.
Cd. Juarez, Chih.
Cd. Miguel Aleman, Tamps.
Colombia, N.L.
Ensenada, B.C.
Guadalajara, Jal.
Lazaro Cardenas, Mich.
Manzanillo, Col.
Matamoros, Tamps.
Mazatlan, Sin.
Mexicali, B.C.
Nogales, Son.
Nuevo Laredo, Tamps.
Piedras Negras, Coah.
Reynosa, Tamps.
San Luis Rio Colorado, Son.
Tijuana, B.C.
Veracruz, See.

Appendix 2

LIST OF ESTABLISHMENTS OFFICIALLY APPROVED BY SENASICA TO EXPORT FRESH PIG MEAT, PORCINE OFFAL AND PORCINE EDIBLE BY-PRODUCTS TO MEXICO

APPROVAL NUMBER	NOMBRE/NAME	DIRECCION PLANTA PREMISES ADDRESS	ESPECIE SPECIES	PROCESO PROCESS	FECHA VIGENCIA VALID UNTIL
WX7158	Thermotraffic Ltd.	Ash Road South, Wrexham Industrial Estate, Wrexham, LL13 9UG	PORCINE		18/06/2027
				OFFAL	
				COLD STORAGE	
				EDIBLE BY-PRODUCTS	
NE028	Magnavale Chesterfield Ltd	Park Road, Holmewood Industrial, Chesterfield, Derbyshire, S42 5UY	PORCINE		18/06/2027
				OFFAL	
				EDIBLE BY-PRODUCTS	
				COLD STORAGE	
2093	Cranswick Country Foods PLC	Staithes Road, Preston, Hull, HU12 8TB	PORCINE		18/06/2027
				OFFAL	
				SLAUGHTER	
				CUTTING	
				DE-BONING	
				EDIBLE BY-PRODUCTS	
5213	Cranswick Country Foods PLC	Brandon Road, Watton, Norfolk, IP25 6LW	PORCINE		18/06/2027
				SLAUGHTER	
				DE-BONING	
				CUTTING	
				COLD STORAGE	
				OFFAL	
				EDIBLE BY-PRODUCTS	
9045	Cranswick Country Foods PLC	146 Fenaghy Road, Ballymena, BT42 1EA	PORCINE		18/06/2027
				SLAUGHTER	
				DE-BONING	
				CUTTING	

XA007	ABP Hull Cold Store (Cranswick Country Foods)	Corporation Road, King George Dock, Hull, HU9 5NF	PORCINE		18/06/2027
				OFFAL	
				EDIBLE BY-PRODUCTS	
				COLD STORAGE	
5091	Pilgrim’s Pride Ltd	Fulney Lane North, Spalding, Lincolnshire, PE12 6EP	PORCINE		18/06/2027
				EDIBLE BY-PRODUCTS	
				COLD STORAGE	
				SLAUGHTER	
				DE-BONING	
				OFFAL	
				CUTTING	
LI036	Americold Spalding Ltd.	Marsh Road, Spalding, Lincolnshire, PE12 6HA	PORCINE		18/06/2027
				COLD STORAGE	
				OFFAL	
				EDIBLE BY-PRODUCTS	
				FRESH MEAT	
8061	Pilgrim´s Pride Ltd	Oakleigh Green, Westerleigh, Bristol, BS37 8QZ	PORCINE		18/06/2027
				CUTTING	
				DE-BONING	
				SLAUGHTER	
				EDIBLE BY-PRODUCTS	
				OFFAL	
				COLD STORAGE	
9028	Interfrigo Ltd	Unit 12, Steeple Industrial Estate, Antrim, BT41 1AB	PORCINE		18/06/2027
				COLD STORAGE	
				OFFAL	

				EDIBLE BY-PRODUCTS	
				FRESH MEAT	
9052	Karro Food Group-Cookstown	70 Molesworth Road, Cookstown, Co, Tyrone, BT80 8PJ	PORCINE		18/06/2027
				DE-BONING	
				OFFAL	
				EDIBLE BY-PRODUCTS	
				FRESH MEAT	
				SLAUGHTER	
				CUTTING	
AO011	Turners (Soham) Ltd	Fordham Road, Newmarket, Suffolk, CB8 7NR	PORCINE		18/06/2027
				COLD STORAGE	
				OFFAL	
				EDIBLE BY-PRODUCTS	
				FRESH MEAT	

NB: CORRECT AT DATE OF FOOTER.

PLEASE REFER TO PARAGRAPH 9 OF THESE NOTES TO OBTAIN UP TO DATE LIST.