Only exports of pork and pork products are currently of relevance. In principle, exports of poultry are also possible.

In order to obtain a license for the export of pork and pork products to Japan, the following documents are required:

- Appendix A: Licensing requirements for slaughterhouses
- Appendix B: Operating requirements for meat cutting plants and cold storage houses
- Enquiry sheet about meat processing facilities

The licensing requests are forwarded to the Japanese veterinary authority by the BMGFJ, and the businesses in question are considered approved for export starting from the date of delivery of the note of authorization, subject to potential objections on the part of the Japanese veterinary authority. Prior to taking up export operations, the BMGFJ recommends that businesses contact the Japanese veterinary authority via the Foreign Trade Office in Tokyo.

During export clearance, the “Animal health requirements for pig meat etc. to be exported to Japan from Austria” or the “Mindestanforderungen für Betriebe, die hitzebehandelte Fleischwaren zum Export nach Japan herstellen” [Minimum requirements for businesses producing heat-treated meat products for export to Japan], as applicable, must be observed.

With regard to controls regarding the adherence to export regulations, particular note should be taken of item 18 of the “Animal health requirements for pig meat etc. to be exported to Japan from Austria”, according to which a control must take place at least once every 6 months. The forwarding of these control reports may be requested by the Japanese authorities at any time.

The current veterinary certificate can be found on the homepage of the Wirtschaftskammer Österreich [Austrian Federal Economic Chamber] at http://portal.wko.at.
Appendix

Export of pork to Japan

A: Licensing requirements for slaughterhouses

Name:

Address:

Veterinary control number:

1) The business must meet the EC requirements without limitation and must be licensed as an export business for the export of fresh meat to Japan by the Austrian veterinary authority.

2) Animals must be marked in such a way that their origin can be determined at all times.

3) During slaughter no live pigs not conforming to these requirements must be in the abattoir. The animals that are exported to Japan must not come into contact with other animals to be slaughtered. They must be slaughtered first on the slaughter day.

4) The animals must be inspected in accordance with the Austrian regulations for the inspection of animals for slaughter and meat and must be inspected for residues within the Residue Testing Program.

5) The suitable animals are to be stored in a separate cooling chamber upon completion of the tests.

6) During transport to the meat cutting plants any contact with meat not conforming to the requirements is to be avoided.

7) The business is not located in an infected area (defined according to animal health requirements).

8) Each delivery must be accompanied by a consignment note signed by the veterinarian carrying out the meat inspection and including the following details:
   - Name and veterinary control number of the abattoir
   - Number of animal body halves and their identification (imprint of the meat inspection stamp)
   - Date of dispatch
   - Destination of the shipment
   - Declaration that the animal body halves were obtained in accordance with Japanese regulations.

The records must be retained for two years and presented to the regulatory authority upon request.
9) Control of the adherence to the regulations is the responsibility of the relevant veterinarian in accordance with Art. 51 LMSVG [Austrian Food Labeling Regulation] and must be performed at least twice a year. If non-adherence to the regulations is observed, the business’ license for the export to Japan must be revoked according to Art. 51 LMSVG.

Business owner: Veterinarian acc. to Art. 51 LMSVG
Export of pork to Japan

B: Operating requirements for meat cutting plants and cold storage houses

Name:

Address:

Veterinary control number:

1) The business must meet the EC requirements without limitation and must be licensed as export business for the export of fresh meat to Japan by the Austrian veterinary authority.

2) If meat is cut for export to Japan, it must completely conform to the requirements of Appendix A.

3) During transport, storage, cutting and packing the meat must never be in a room or a means of transport containing meat not conforming to these requirements.

4) Upon arrival of the meat on the business premises, the consignment note in accordance with Appendix A item 8 must be produced and handed to the control veterinarian.

5) The marking of the wrapping and packaging of the meat must be effected in accordance with the requirements for intra-Community trading. In addition, an oval adhesive label must be attached in such a way that it will be destroyed upon opening the package. This adhesive label must bear the following inscription: AT, the business’ veterinary control number, the number of the meat inspection veterinarian, as well as the wording - authorized for export to Japan -.

6) Packed meat intended for export to Japan must be stored and transported separately from other meat in such a way that mixing, interchanging or confusing with other meat is rendered impossible.

Storage records must be kept, retained for two years and presented to the regulatory authority upon request.

7) The business is not located in an infected area (defined according to animal health requirements).

8) Meat deliveries to Japan or to other cold storage houses must be accompanied by an export certificate according to sample.

9) If deliveries are not shipped from Austria to Japan directly, the shipping container must be sealed according to the examples provided.
10) Control of the adherence to the regulations is the responsibility of the relevant veterinarian in accordance with Art. 51 LMSVG [Austrian Food Labeling Regulation] and must be performed at least twice a year. If non-adherence to the regulations is observed, the business’ license for the export to Japan must be revoked according to Art. 51 LMSVG.

Business owner: Veterinarian acc. to Art. 51 LMSVG
ENQUIRY SHEET ABOUT MEAT PROCESSING FACILITIES

* is preferably explained by photos and documents

1. General

<table>
<thead>
<tr>
<th>Supervising staff</th>
<th>Slaughter sec</th>
<th>Processing</th>
<th>Storage</th>
<th>Inspection</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Working staff</th>
<th>Slaughter sec</th>
<th>Processing</th>
<th>Storage</th>
<th>Inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

* Business income..................................................................................................................
* Amount of product .............................................................................................../day........

* Productivity ............................................................................................................./day........
* Total land area ........................................................................................................

* Total floor area ........................................................................................................

* Exporting item

<table>
<thead>
<tr>
<th>Country</th>
<th>Item</th>
<th>Quantity (t)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

2. Raw materials (Live animals / Slaughtered meat)

(1) Slaughter sec

* Domestic origin

Nos. of supplier farm .........................................................

Name of .........................................................................................

Address of ........................................................................................

Nos. of Animal (Average of each farm)

Cattle..............Sheep..............Swine..............Others..............

Supply Capacity on each animal.............................................................../day
*Foreign origin

<table>
<thead>
<tr>
<th>Country of origin</th>
<th>Past records (each animal)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td></td>
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</tbody>
</table>

Import Certificate (Health Certificate)

Contents (Brief outline of health requirements) & Results

Name of responsible person for storage

Storage period

Method of storage at Slaughtering plant (Lost separated or not separated)

(2) Processing & Storage Sec

*Domestic origin

Establishment Nos

Name & Address of Slaughtering Plant

Supply capacity on each item (material) t/day

Beef……………………….Pork………………………Mutton……………………..Others…………..

Inspection Record (Certificate)

Filing period……………………………………………………………………………………………………

Name of responsible person for filing

<table>
<thead>
<tr>
<th>Case of</th>
<th>Country of origin</th>
<th>Past records (each item)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
</tbody>
</table>
Name & EST Nos. of slaughtering plant or Storage plant

Address of

Method of storage at the facility (separated or not separated)

Import Certificate (Health Certificate) & Inspection record
   Name of responsible person for filing

Filing period

3. The original records
   The name of responsible person for record & management

Place of keeping

Filing period (2 years or more)

Contents (item, quantity, origin, imported/processed date)

4. On-site inspection by Government official
   Frequency of inspection (How often)
   /month (the latest inspection date: )
   The name of officer..............................................The official title............... 

If something pointed out by the officer, and its contents

5. Flow chart from material supply to carrying out processed product

(1) Waiting storage (barn) for slaughter: Yes/No (m²) Roof/No roof

(2) Location of entrance, locker room and lavatory for workers

(3) Situation

<table>
<thead>
<tr>
<th></th>
<th>Floor material</th>
<th>Waterprf./no</th>
<th>strength</th>
<th>slope</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wall material</td>
<td>Waterprf./no</td>
<td>strength</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling material</td>
<td>Waterprf./no</td>
<td>strength</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(4) Sanitary management

Nos. of manager/supervisors & title

Watersupply system (quantity/day): t/day

Drainage system: /day

Cleaning (way/times)

Wash/Disinfection system

Frozen/Chilled storage capacity

<p>| | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Frozen</td>
<td>( °C)</td>
<td>t</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chilled</td>
<td>( °C)</td>
<td>t</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Others</td>
<td>( °C)</td>
<td>t</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Room temperature °C


(1) Location of entrance, locker room and lavatory for workers

(2) Situation

<table>
<thead>
<tr>
<th></th>
<th>Floor material</th>
<th>Waterprf./no</th>
<th>strength</th>
<th>slope</th>
</tr>
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<tbody>
<tr>
<td>Wall material</td>
<td>Waterprf./no</td>
<td>strength</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ceiling material</td>
<td>Waterprf./no</td>
<td>strength</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
(3) Sanitary management

Nos. of manager / supervisors & title .................................................................

Watersupply system (quantity/day)......................................................... t/day

Drainage system ...................................................................................... /day

Cleaning (way/times) way: ................................................................. /day

Wash/Disinfection system ........................................................................

Frozen/Chilled storage capacity

Frozen ( °C) t

Chilled ( °C) t

Others ( °C) t

Room temperature °C

(4) Processing equipment

name ................................................................................................material........................................

Disinfection resistance Yes/No

Cleaning Equipment method ..............................................................

Times (frequency) ........................................ /day

8. Storage sec.

(1) Location of entrance, locker room and lavatory for workers

....................................................................................................................

(2) Situation Floor material Waterprf./no strength slope

Wall material Waterprf./no strength

Ceiling material Waterprf./no strength

(3) Sanitary management

Nos. of manager / supervisors & title .................................................................

Watersupply system (quantity/day) ......................................................... t/day

Drainage system ...................................................................................... /day

Cleaning (way/times) way: ................................................................. /day

Wash/Disinfection system ........................................................................
Frozen/Chilled storage capacity

Frozen (°C) t
Chilled (°C) t
Others (°C) t
Room temperature °C

(4) Cooling equipment name

...........................................................................................................................................

Capacity(cooling/Capacity(accommodation)

........................................................................................................................................... t

(5) Packing equipment / wrapping

Packing material & methods.................................................................

Wrapping material & methods.................................................................

Location of delivery exit.................................................................................

9. Inspection room of final products

(1) Name and title of responsible person for inspection

...........................................................................................................................................

(2) Equipment..............................................................................................................

(3) Items of inspection................................................................................................

(4) Methods of record............................................................................................... 

10. Water supply system

(1) Quantity of water supply /day................................................................. t/day

(2) Name of responsible person for sanitary management

...........................................................................................................................................

(3) Frequency of inspection (how often).............................................................../day

(4) Methods of inspection
11. Sewage disposal Facility

   (1) Name of responsible person

   (2) Drainage system
      Processing methods
      Capacity........t/day
      Carrying away to

   (3) Incinerator
      Capacity........t/day
This document defines animal health requirements for pig meat etc. and its products to be exported to Japan from Austria.

In this document, the definitions of terms are as follows:

1. **Pig** is pig and boar.
2. **Pig meat etc.** is meat, fat, and viscera of pig and meat products made from the said meat and viscera such as sausages, ham and bacon etc.
4. **The third free countries** are countries or regions approved as free from foot-and-mouth disease (FMD), Rinderpest, African swine fever (ASF) and Classical swine fever (CSF) by the Japanese animal health authorities, which are listed in Annex.

When Austria exports pig meat etc. to Japan, the following requirements must have been fulfilled in Austria:

1. Austria has been free from FMD, Rinderpest, ASF and CSF.
2. Vaccination against FMD, Rinderpest, ASF and CSF are completely prohibited in Austria.
3. Importation of cloven-hoofed animals which have been vaccinated against FMD, Rinderpest, ASF and CSF is completely prohibited.
4. The feeding of swill is forbidden, unless the swill has been treated to inactivate any CSF virus in Austria.

The pig meat etc. to be exported to Japan must be produced, processed and stored in Austria or the third free countries.

The pig meat etc. to be exported to Japan must be the one which fulfills the following requirements:

1. In case the pig meat etc. has been derived from the pig which was born and raised in Austria:
   1. The pig for the production of pig meat etc. to be exported to Japan must be born and raised only in Austria.
   2. It has to be confirmed that the pig for the production of pig meat etc. is free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Austria at the approved slaughter facilities specified in the article 6.

2. In case the pig meat etc. to be exported to Japan has been derived from the pig which has been imported from the third free countries:
   1. The pig meat etc. to be exported to Japan must be derived from the pig which was born and raised only in the third free countries.
   2. The pig for the production of pig meat etc. to be exported to Japan must have been directly imported to Austria from the third free countries without any transit through countries other than the third free countries.
   3. The pig for the production of pig meat etc. to be exported to Japan shall have been free from any evidence of animal infectious disease as a result of import inspection conducted by the animal health authorities of Austria.
4 It has to be confirmed that the pig for the production of pig meat etc. is free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Austria at the approved slaughter facilities specified in the article 6.

(3) In case the pig meat etc. to be exported to Japan has been originated from the pig meat etc. which has been imported from the third free countries.

1 The pig meat etc. for the production of pig meat etc. to be exported to Japan must be derived from the pig which was born and raised only in the third free countries.

2 The pig meat etc. for the production of pig meat etc. to be exported to Japan must have been directly imported to Austria from the third free countries without any transit through countries other than the third free countries.

3 The pig meat etc. for the production of pig meat etc. to be exported to Japan must have been free from any evidence of animal infectious disease as a result of import inspection conducted by the animal health authorities of Austria, and after the said inspection the pig meat etc. must have been directly carried into the approved facilities specified in the article 7.

6 The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the pig for the production of the pig meat etc. to be exported to Japan is slaughtered must be approved by the national government of Austria as the ones which only handle the pig fulfilled the requirements specified in article 5 of (1)1,2 and (2)1,2,3.

7 The processing facilities (hereinafter referred to as "the approved processing facilities") where the pig meat etc. to be exported to Japan is processed and stored must be approved by the national government of Austria as the ones which only handle the pig meat etc. produced at the approved slaughter facilities specified in article 6 or the pig meat etc. fulfilled all requirements specified in article 5 of (3).

8 The animal health authorities of Austria must ensure that the pig meat etc. is stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases after slaughtering, processing and storing at the approved slaughter facilities or the approved processing facilities (hereinafter referred to as "the approved facilities") until its shipment.

9 In case the pig meat etc. is transported to Japan through the third countries or Austria, the pig meat etc. to be exported to Japan must be the one which fulfills the following requirements:

(1) the pig meat etc. to be exported to Japan must be packed in a tight container.

(2) the said container must be sealed by the animal health authorities of Austria.

(3) the seal must be obviously differentiated from that of the third countries.

(4) the form of the said seal must be approved by the animal health authorities of Japan in advance.

10 If the seal specified in article 9 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported pig meat etc. to Japan in question might be prohibited to import to Japan.

11 If FMD, Rinderpest, ASF or CSF occurs in Austria, the Japanese animal health authorities immediately suspend the importation of the pig meat etc. from
Austria. The exported pig meat etc. which is on the way to Japan must be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the outbreak of the said disease.

12 If FMD, Rinderpest, ASF or CSF occurs in Austria, the animal health authorities of Austria must suspend the shipment of the pig meat etc. to Japan.

13 In case FMD, Rinderpest, ASF or CSF occurs in the third free countries, the government authorities of Austria immediately must suspend the shipment of the pig meat etc. to Japan from the approved facilities which handle cloven-hoofed animal and pig meat etc. imported from the said third free countries and officially inform the Japanese animal health authorities of the said suspension (with the information of the name, address and approved number of the said facilities). The exported pig meat etc. which is on the way to Japan might be prohibited to be imported into Japan, except the one which bears definitely no epidemiological relation to the occurrence of the said diseases.

14 The suspension of the shipment of the exported pig meat etc. to Japan in article 12 may be lifted when the Japanese animal health authorities have confirmed that the third free countries concerned is free from the said disease, or when the government authorities of Austria have prohibited bringing cloven-hoofed animals and the meat etc. from the third free countries concerned the approved facilities and have informed the Japanese animal health authorities of the said prohibition. (unless the pig meat etc. has epidemiological relation to the occurrence of the said diseases.)

15 The animal health authorities of Austria must inform the Japanese animal health authorities of occurrence of animal infectious diseases (including FMD, Rinderpest, ASF and CSF) by a monthly report.

16 The animal health authorities of Austria must keep the record for the name and address of the premises where the pigs for the production of the exported pig meat etc. to Japan have been raised. The record must be provided on request of the Japanese animal health authorities.

17 The managers of the approved facilities must record the following items and keep them for at least 2 years;
(1) quantity of pig / pig meat etc.
(2) In case the approved facilities handle the pig/ pig meat etc. imported from the third free countries, name of the third free countries
(3) date of slaughtering / processing
(4) date and quantity of each shipping

18 The animal health authorities of Austria must visit the approved facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements of the animal health requirements of this document.

19 If the animal health authorities of Austria find that approved facilities do not meet the animal health requirements of this document as the result of the visit of the article 18, they must immediately suspend the shipment of the pig meat etc. and revoke its approval and inform the Japanese animal health authorities of relevant information of the case as soon as possible.
20 The Japanese animal health authorities can make on-site inspections of the approved facilities when they regard it as necessary to confirm whether they meet the animal health requirements of this document.

21 When the Japanese animal health authorities recognize that approved facilities do not fulfill the animal health requirements of this document, they immediately suspend the import of pig meat etc. in the facilities.

22 The animal health authorities of Austria must inform the Japanese animal health authorities of the names, addresses and registration numbers of the approved facilities (approved slaughter facilities and approved processing facilities) in advance.

23 The animal health authorities of Austria must issue inspection certificates for the exported pig meat etc. to Japan, stating the following items in detail in English:
   (1) Compliance with each requirement of the articles from 3 to 5 and 8.
   (2) Names, addresses and approved numbers of the approved slaughter facilities, and approved processing facilities.
   (3) Date of slaughter and processing
   (4) Identification numbers of the seal of the container.
   (5) Date and name of the port of shipment.
   (6) Date and place of issue of the inspection certificate, and name and title of the sign.

24 The animal health requirements that are stipulated by this document must be applied to the exported pig meat etc. to Japan originated from the pig, which are slaughtered on the 1. January 2004 and after.
Annex

Republic of Korea (the Cheju Island only), Finland, Sweden, Norway, Hungary, Denmark, Italy (excluding Sardinia island), the Netherlands, Belgium (excluding provinces of Liege and Luxembourg), France (excluding the departments of Ardenne, Meuse, Meurthe-et-Moselle, Moselle and Bas-rhin), Austria, United Kingdom (Great Britain and Northern Ireland), Spain, Ireland, Iceland, Canada, USA (continental part of America, the Hawaiian Islands and Guam only), Mexico (states of Sonora, Chihuahua and Yucatan only), Belize, Guatemala, Honduras, El Salvador, Nicaragua, Panama, Dominican Republic, Chile, Northern-Mariana Islands, New Zealand, Vanuatu, New Caledonia, Australia
In case the meat products to be exported to Japan uses casings, the casings must satisfy the following requirements.

In case the casings are derived from cattle, sheep and goat;

(1) The casings are derived from animal which was born and raised in the countries other than the countries listed in Annex.

(2) It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of the exported country.
   In case the casing for the production of exported meat products are imported from the third countries, the casing must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the exported country.

(3) Casings have been handled only at the facilities approved (hereinafter referred to as “approved casing facilities”) by the national government of exported countries as the ones which handle only casings prescribed in item 1 and 2. (In case the casings are imported from the third countries, this provision must apply to the meat processing facilities in the third countries.)

(4) The animal health authorities of the exported country must inform the Japanese animal health authorities of the name, address, registration number of the approved casing facilities in advance.

(5) The animal health authorities of the exported country must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
   1) Item 1 and 2
   2) The kind of casings (natural or artificial), country of origin and animal species of origin
   3) Name, address and registration number of approved casing facilities

In case the natural casings are derived from pig;

(1) It has to be confirmed that the casings are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of the exported country.
   In case the casing for the production of exported meat products are imported from the third countries, the casing must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the exported country.

(2) The animal health authorities of the exported country must issue inspection certificates for the exported meat products using casing to Japan, stating the following items in English:
   1) Item 1
   2) The kind of casings (natural or artificial), country of origin
United Kingdom (Great Britain and Northern Ireland), Ireland, Swiss, France, Portugal, Belgium, Luxembourg, Denmark, the Netherlands, Liechtenstein, Germany, Spain, Greece, Italy, Czech, Slovakia, Austria, Finland, Slovenia, Poland, Sweden, Israel, Canada, USA
Animal health requirements for poultry etc. for the export from Austria to Japan

Translation for informational purposes

Animal health requirements for meat, stomach, heart, liver and products derived thereof from chicken, ducks, geese, turkeys and quails for export to Japan (hereinafter referred to as “poultry to be exported”) are to be applied as follows:

1. Requirements regarding the region of origin

(1) Avian influenza (infections with the avian influenza virus A subtypes H5 and H7 (regardless of their pathogenicity) or highly pathogenic strains of other subtypes of avian influenza A viruses, hereinafter avian influenza), New Castle Disease (NCD) and avian cholera are notifiable diseases in Austria.

(2) Austria has been free from avian influenza for at least 90 days prior to the dispatch of poultry etc.

(3) The region from which the poultry to be exported originates has been free from NCD, avian cholera and other notifiable poultry diseases for at least 90 days prior to the dispatch of poultry etc. (at least within a 50 km radius from the farm of origin).

2. Production requirements

(1) The poultry export business is licensed by the Austrian veterinary authorities as a business in which the hygiene inspections of the poultry to be exported are performed by the municipal veterinarian or by a veterinarian commissioned by the authority (hereinafter referred to as “inspector”) in order to ensure that the required sanitary measures are performed.

(2) The poultry to be exported must be derived from poultry which has been found healthy on the basis of an inspection of animals for slaughter and meat in accordance with Item 2 Section 1.

(3) The heads, windpipes and intestines (with the exception of gizzard, heart and liver) should be removed as soon as possible in the course of processing.

(4) Each container of the poultry to be exported must be made of hygienically immaculate or new material and must bear a mark “Inspection Passed” on the surface, authorized by the export inspector and displaying name as well as number of the authorized business. The Austrian veterinary authorities shall inform the Japanese veterinary authorities about marking, name, address and registration number of the authorized business in advance.

3. Storage requirements

The poultry to be exported must be stored under safe and hygienic conditions with view to animal health until shipment to Japan.

4. The health certificate issued by the Austrian authority
The Austrian authority is responsible for issuing inspection certificates for the export of poultry to Japan in which the following points are to be established in detail in English.

(1) Each requirement of items 1, 2 paragraph 1 and 2 paragraph 2.

(2) In case the export country is not the country of origin of the poultry to be exported, the original or a copy of the inspection certificate in which the authority of the country of origin confirms that all requirements are adhered to must be attached to the inspection certificate issued by the export country.

(3) Name, address and registration number of the poultry export business (in case slaughter, processing and storage, etc. did not take place within the same business, each business in which the poultry to be exported to Japan was processed or stored must be listed in the certificate).
MINIMUM REQUIREMENTS FOR BUSINESSES PRODUCING HEAT-TREATED MEAT PRODUCTS FOR EXPORT TO JAPAN

Requirements requested by the Japanese Ministry of Agriculture, Forestry and Fisheries for businesses exporting heat-treated meat and meat products:

Businesses exporting heat-treated meat or intestines of cloven-hooved animals to Japan must meet the following requirements:

1) There must be a sector for the treatment of the raw material equipped with facilities used prior to the heating process, and a second sector for the heating process, equipped with facilities for the heating and the treatment following the heating process.

2) The sector for the treatment of the raw material and the sector for the heating process must be strictly separated and may be connected to each other solely via a window (sluice) which serves the transport of the raw material and can be opened and closed.

3) The sector for the treatment of the raw material should be equipped with facilities for storage, processing and control.

4) The sector for the heating process should be completely cut off from the outside and should be equipped with facilities for heating, with control devices such as automatic temperature recorders etc., but also with means for control, cooling, storage and packing following the heating process.

5) Both the sector for the treatment of the raw material as well as the sector for the heating process should, in order to prevent subsequent contamination, be equipped with corresponding facilities, such as individual entrance and exit, toilets, eating rooms, lounges etc. for the workers of each sector.

6) Floors, walls and ceilings should be even and easy to clean; the floors should consist of impervious material, have a suitable slope and drainage and should be easy to disinfect.

7) There must be facilities for the removal of slaughter waste and offal, as well as water installations providing sufficient water for cleaning.
STEADYSEAL can be manufactured in the following colours; personalization of up to 20 letters possible, numbering of up to 7 numbers
Package: Each package contains 200 seals; dimensions: 32x22x12 cm; weight: 12 kg

Within the realm of bolt security seals our STEADYSEAL is without doubt among the best. The CIRCULAR SPRING blocking the bolt is automatically inserted by the posterior part of the locking chamber. After positioning of the locking chamber, the plastic parts are electrically welded. From this moment on, the spring can no longer be reached from the outside.
Each attempt at manipulation will damage the seal irreparably.

**Exceptional:**
The seal is made of polycarbonate: as hard as steel!
# Flow chart JAPAN sampling inspections

<table>
<thead>
<tr>
<th>Step</th>
<th>Activity</th>
<th>Responsible</th>
<th>Date</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 - Produktion</td>
<td>Eligible for delivery to JAPAN by ALPRUF</td>
<td>Hüttaler F.</td>
<td>13.11.2009</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Application for JAPAN approval</td>
<td>Hüttaler F.</td>
<td>13.11.2009</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Preparation of recipe, 1st sample recipe</td>
<td>Schaidreiter R.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Skin selected</td>
<td>Grabner F.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Packaging material selected</td>
<td>Riedler R.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Raw material specification for JAPAN export prepared</td>
<td>Obermayr B.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sample production Kutter</td>
<td>Stögmüller K.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sample production Füllerei</td>
<td>Janko I.</td>
<td>11.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sample production Klima</td>
<td>Schimpl M.</td>
<td>11.1.2010 bis 1.2.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>IT order registration</td>
<td>Steinböck G.</td>
<td>26.1.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Packaging</td>
<td>Astecker M.</td>
<td>2.2.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dispatch</td>
<td>Sükrü P.</td>
<td>4.2.2010</td>
<td>Takes standard product JA! Natürlich Bio pepper salami</td>
</tr>
<tr>
<td></td>
<td>Preparation of certificate of health and origin</td>
<td>Wagner I.</td>
<td>4.2.2010</td>
<td>Prepared based on sample declaration</td>
</tr>
<tr>
<td></td>
<td>Approval of certificate of health and origin</td>
<td>district veterinary officer</td>
<td>4.2.2010</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Collection of goods by ALPRUF</td>
<td>Staudinger A.</td>
<td>4.2.2010</td>
<td></td>
</tr>
</tbody>
</table>
**Flow Chart Japan**

<table>
<thead>
<tr>
<th>Step</th>
<th>Activity</th>
<th>Responsibility</th>
<th>Date</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>First phone QUERY on 12/11/2009 to firm Alpruf - to Mr. August Staudinger by Mr. Karl Neulinger (= Head of Export at firm Greisinger), informing that a customer (=Richard Meikl Fujimuar from M. M. Trading) from Japan would be interested in a bio-pepper salami + coarse bacon salami. Reason: The firm Greisinger does not produce bio-salami.</td>
<td>August Staudinger</td>
<td>12.11.2009</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>August Staudinger informs the firm Hütthaler KG, namely Mister Florian Hütthaler by phone that a query from Japan has been received regarding a bio-pepper salami. After a short conversation with Florian Hütthaler, August Staudinger informs that Hütthaler should start an application for a Japan license, if we would like to supply this market.</td>
<td>August Staudinger</td>
<td>13.11.2009</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>In mid-January 2010, the firm alpruf places the order with the firm Hütthaler KG by phone, stating that as soon as the license for Japan is available they should start with the sample production for bio-pepper salami and coarse bacon salami.</td>
<td></td>
<td>Mid-January 2010</td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>At the end of January 2010, the firm alpruf receives the information from Mister Karl Neulinger from the firm Greisinger by phone that a visitor from Japan might come, namely Mister Richard Meikl Fujimura from M. M. Trading. He calls again shortly afterwards, but this meeting eventually did not happen. During this phone conversation, Mister Staudinger was also told that Fujimura would be very interested in bio-pepper salami. Mister Staudinger also offered and asked, whether it would be possible to add a coarse bacon salami made of pure pork to the shipment. Mister Neulinger was affirmative about this.</td>
<td></td>
<td>End of January 2010</td>
<td></td>
</tr>
<tr>
<td>5:00 AM</td>
<td>On 04/02/2010, Mister Staudinger visits the firm Hütthaler and brings the readily packaged sample goods.</td>
<td>August Staudinger</td>
<td>04.02.2010</td>
<td></td>
</tr>
<tr>
<td>5 b</td>
<td>The cardboard box was brought to the transport agency Gebrüder Weiss by Mister Wolfgang Obermayr, where he hands it over requesting delivery to the address of M. M. Trading in Japan communicated to Mister Obermayr by Mister Neulinger via e-mail from 04/02/2010.</td>
<td>Wolfgang Obermayr</td>
<td>05.02.2010</td>
<td>See Annex III</td>
</tr>
<tr>
<td>6</td>
<td>In February, an e-mail was sent to the firm alpruf (sender = Richard Fujimura) that he was unable to dispatch the sample goods, and that all the goods + goods from the firm Greisinger are blocked (see e-mail from 15/02/2010).</td>
<td></td>
<td>15.02.2010</td>
<td>See Annex I</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Richard Fujimura requires Mister Wolfgang Obermayr from the firm alpruf to provide a declaration from the district veterinary officer (DVO) (see e-mail from 15/02/2010). The secretary of the veterinary, Mister Holzleitner, sent a declaration of the official veterinary per e-mail to M. M. Trading on the next day. (see e-mail from 16/02/2010). The original is sent to the Japanese customs by regular mail a few days later, as requested by Richard Fujimura per e-mail (see e-mail from 15/02/2010).</td>
<td>Wolfgang Obermayr</td>
<td>Mid-February 2010</td>
<td>See Annex I and Annex II</td>
</tr>
<tr>
<td>8</td>
<td>A statement by the firm alpruf is made on the failed sample delivery.</td>
<td>August Staudinger and Wolfgang Obermayr</td>
<td>01.03.2010</td>
<td>See Annex III</td>
</tr>
<tr>
<td>9</td>
<td>In light of the events and the deadline of 04/03/2010, a re-evaluation of the QM-system is decided by the firm alpruf.</td>
<td></td>
<td>04.03.2010</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Statement and actions on the joint process and system optimisations was sent to Dr. Thomas Hain.</td>
<td></td>
<td>05.03.2010</td>
<td></td>
</tr>
</tbody>
</table>
production company

801 Bio pepper salami JAPAN sample
Skin: Artificial fibre skin cal. 90 art° 30942
Exterior seasoning for finished product: art. N° 30184 + 30164

Seasoning max. tolerance 0.01 kg

<table>
<thead>
<tr>
<th>GW</th>
<th>Art.N°</th>
<th>Designation</th>
<th>kg</th>
<th>%</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>30511</td>
<td>Bio seasoning G-199380100</td>
<td>1,46</td>
<td>0.74%</td>
<td></td>
</tr>
<tr>
<td></td>
<td>30530</td>
<td>Bio dextrose W-125288</td>
<td>0,20</td>
<td>0.10%</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>30380</td>
<td>2 x LS 25 für 200kg G-805050001</td>
<td>0,10</td>
<td>0.05%</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>30409</td>
<td>Preserving nitrite salt</td>
<td>5,70</td>
<td>2.89%</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Subtotal</strong></td>
<td><strong>7.46</strong></td>
<td>3.78%</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Total</strong></td>
<td><strong>197.46</strong></td>
<td>100.00%</td>
<td></td>
</tr>
</tbody>
</table>

CUTTER PROCESS

Put first trolley in cutter and now

<table>
<thead>
<tr>
<th>Temp.</th>
<th>Rounds</th>
<th>Revs/min</th>
<th>U-bowl</th>
<th>Vac.</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>-1</td>
<td>3</td>
<td>2200</td>
<td>9</td>
<td>11</td>
<td>Trolley</td>
</tr>
<tr>
<td></td>
<td>4</td>
<td>2200</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>2200</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>8</td>
<td>2200</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>0</td>
<td>2200</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>8-10</td>
<td>2500</td>
<td>11</td>
<td></td>
<td></td>
</tr>
<tr>
<td>-1/-3</td>
<td>14-18</td>
<td>0</td>
<td>0</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Trolley</th>
<th>GW</th>
<th>Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>u. 2</td>
</tr>
<tr>
<td>2</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

Distribute well on entire cutter bowl!
Get salt
Grain size approx. 3mm
Rounds depending on grain size
801 Bio pepper salami JAPAN sample
Skin: artificial fibre skin cal. 90 art. 30942
Exterior seasoning for peeled, finished product: art. N° 30184 + 30164

Meat max. tolerance 0.5 kg

<table>
<thead>
<tr>
<th>Art.N°</th>
<th>Designation</th>
<th>Box</th>
<th>kg</th>
<th>%</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>18003</td>
<td>Bio-S 3 Japan quality TK</td>
<td>1</td>
<td>20,0</td>
<td>10,13%</td>
<td></td>
</tr>
<tr>
<td>18008</td>
<td>Bio-S 8 Japan quality TK</td>
<td>1</td>
<td>18,0</td>
<td>9,12%</td>
<td></td>
</tr>
<tr>
<td>18005</td>
<td>Bio-S 5 Japan quality TK</td>
<td>3</td>
<td>54,0</td>
<td>27,35%</td>
<td></td>
</tr>
<tr>
<td>18006</td>
<td>Bio-S 6 Japan quality TK</td>
<td>1</td>
<td>18,0</td>
<td>9,12%</td>
<td></td>
</tr>
<tr>
<td>18004</td>
<td>Bio-S 4 Japan quality TK</td>
<td>1</td>
<td>18,0</td>
<td>9,12%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Subtotal</strong></td>
<td></td>
<td>128,0</td>
<td>64,82%</td>
<td></td>
</tr>
<tr>
<td>18003</td>
<td>Bio-S 3 Japan quality fresh, bound 3mm</td>
<td>1</td>
<td>62,0</td>
<td>31,40%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Subtotal</strong></td>
<td></td>
<td>62,0</td>
<td>31,40%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Total</strong></td>
<td></td>
<td>190,0</td>
<td>96,22%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Gesamt</strong></td>
<td></td>
<td>197,46</td>
<td>100,00%</td>
<td></td>
</tr>
</tbody>
</table>

Lot size 197 kg
production company

2804 Bacon salami JAPAN sample
Skin: Artificial fibre skin cal. 90 Art. 30942

Seasoning max. tolerance 0.01 kg

<table>
<thead>
<tr>
<th>Nr.</th>
<th>Art. n°</th>
<th>Designation</th>
<th>kg</th>
<th>%</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>30646</td>
<td>Raw sausage n° 33 W-35313</td>
<td>1,80</td>
<td>0.91%</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>30380</td>
<td>LS 25 for 200kg G-805050001</td>
<td>0,05</td>
<td>0.03%</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>30409</td>
<td>Preserving nitrite salt</td>
<td>5,70</td>
<td>2.89%</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Subtotal</strong></td>
<td><strong>7,55</strong></td>
<td><strong>3.82%</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>Total</strong></td>
<td><strong>197,55</strong></td>
<td><strong>100.00%</strong></td>
<td></td>
</tr>
</tbody>
</table>

CUTTER PROCESS
Put first trolley in cutter and now

<table>
<thead>
<tr>
<th>N</th>
<th>Temp.</th>
<th>Rounds</th>
<th>Revs/min</th>
<th>U-bowl</th>
<th>Vac.</th>
<th>Comment</th>
<th>Trolley</th>
<th>GW</th>
<th>Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNTIL</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Distribute well on entire cutter bowl</td>
<td>1</td>
<td></td>
<td>1 u. 2</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Get salt</td>
<td>2</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Grain size approx. 5mm</td>
<td>3</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Rounds depending on grain size</td>
<td>ADD</td>
<td></td>
<td></td>
</tr>
<tr>
<td>T</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>ADD</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
2804 Bacon salami JAPAN-Muster
Skin: Artificial fibre skin cal. 90 Art. 30942

Meat max. tolerance 0.5 kg

<table>
<thead>
<tr>
<th>Art.N°</th>
<th>Designation</th>
<th>Box</th>
<th>kg</th>
<th>%</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>41003</td>
<td>S 3 (Schopf) JAPAN quality TK</td>
<td>4</td>
<td>80,0</td>
<td>40,50%</td>
<td></td>
</tr>
<tr>
<td>41005</td>
<td>S 5 JAPAN quality TK</td>
<td>1</td>
<td>18,0</td>
<td>9,11%</td>
<td></td>
</tr>
<tr>
<td>41008</td>
<td>S 8 JAPAN quality TK</td>
<td>2</td>
<td>36,0</td>
<td>18,22%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Subtotal</strong></td>
<td></td>
<td><strong>134,0</strong></td>
<td>67,83%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>First trolley</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Second trolley</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>41003</td>
<td>S 3 JAPAN quality fresh, bound. 3mm</td>
<td></td>
<td>36,0</td>
<td>18,22%</td>
<td></td>
</tr>
<tr>
<td>41004</td>
<td>S 4 JAPAN quality fresh, bound. 3mm</td>
<td></td>
<td>20,0</td>
<td>10,12%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Subtotal</strong></td>
<td></td>
<td><strong>56,0</strong></td>
<td>28,35%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Total</strong></td>
<td></td>
<td><strong>190,0</strong></td>
<td>96,18%</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Grand total</strong></td>
<td></td>
<td><strong>197,55</strong></td>
<td>100,00%</td>
<td></td>
</tr>
</tbody>
</table>

Lot size 198 Kg