



Animal &  
Plant Health  
Agency

## APHA Briefing Note 15/25

# Recommendations for Export of Meat and Meat Products to Canada

Date issued: 13 May 2025

### Purpose

To inform Official Veterinarians (OV) in Great Britain of additional Canadian recommendations for the export of meat and meat products to Canada.

### Background

The Canadian Food Inspection Agency (CFIA) audited UK meat inspection systems in September 2024. This audit covered beef, pork, lamb and poultry meat.

In February 2025, Defra received a list of recommendations for the UK to address the deficiencies identified during the audit according to Canadian regulations. These recommendations have been added to the Notes for Guidance (NFGs) for Export Health Certificates (EHCs) for export of meat to Canada. This is to help ensure that exporters follow these recommendations when exporting to Canada.

### Action

The following recommendations are being passed on to exporters for implementation by all businesses registered for the export of meat or meat products to Canada:

- **Beef establishments'** trimming procedures for removing dorsal root ganglia (DRG) from Over Thirty Months (OTM) bovine carcasses should clearly describe the process, including detailed instructions based on the Guide to Specified Risk Material (SRM) removal. It should include the 2.5 cm standard from section 3.9 of the [Canadian guidelines](#), with proper validation to ensure consistent removal.

- **Beef establishments'** written procedures for N60 sampling for E. coli O157 H7 should include the current Canadian reference guidelines [Canadian Preventive controls for E. coli O157/NM in raw beef products](#).
- **Red meat establishments** exporting to Canada should have written water retention controls and procedures in place if their post-evisceration processing could cause excess water retention, as specified in the [Canadian Control Programs: water retention in edible raw red meat products](#).
- **Pork establishments** with in-house laboratories used for *trichinella spiralis* testing should have documented procedures in place to ensure reliable testing results.
- **Poultry establishments** should be aware of the requirements laid out in the Slaughtering and Dressing section of the [Canadian Safe Food for Canadians Regulations](#).
- **All establishments** registered to export meat and meat products to Canada should implement a written allergen control procedure that includes all the [Canadian common food allergens](#), including pine nuts.

Exporters who do not follow these recommendations for the export of meat and meat productions to Canada risk consignments being rejected on arrival. OV's should take notice of these actions for exporters and ensure exporters are aware, but do not need to certify them.

## Further Information

All queries regarding the information above should be directed to [exports@apha.gov.uk](mailto:exports@apha.gov.uk) in the first instance.