§ 94.20

- (1) The bones of bovines subject to a ruminant feed ban equivalent to the requirements established by the U.S. Food and Drug Administration at 21 CFR 589.2000 and from which SRMs were removed, and the gelatin has not been commingled with materials ineligible for entry into the United States; or
- (2) The hides of bovines, and the gelatin has not been commingled with materials ineligible for entry into the United States.
- (g) Ports. All products to be brought into the United States under this section must, if arriving at a land border port, arrive at one of the following ports: Eastport, ID; Houlton, ME; Detroit (Ambassador Bridge), Port Huron, and Sault St. Marie, MI; International Falls, MN; Sweetgrass, MT; Alexandria Bay, Buffalo (Lewiston Bridge and Peace Bridge), and Champlain, NY; Pembina and Portal, ND; Derby Line and Highgate Springs, VT; and Blaine (Pacific Highway and Cargo Ops), Lynden, Oroville, and Sumas (Cargo), WA

[70 FR 550, Jan. 4, 2005, as amended at 70 FR 12113, Mar. 11, 2005; 72 FR 53378, Sept. 18, 2007; 73 FR 3384, Jan. 18, 2008]

§94.20 Gelatin derived from horses or swine, or from ruminants that have not been in any region where bovine spongiform encephalopathy exists.

Gelatin derived from horses or swine, or from ruminants that have not been in any region listed in §94.18(a) of this part, must be accompanied at the time of importation into the United States by an official certificate issued by a veterinarian employed by the national government of the region of origin. The official certificate must state the species of animal from which the gelatin is derived and, if the gelatin is derived from ruminants, certify that the gelatin is not derived from ruminants that have been in any region listed in §94.18(a).

(Approved by the Office of Management and Budget under control number 0579-0015)

[58 FR 50251, Sept. 27, 1993, as amended at 59 FR 67134, Dec. 29, 1994; 62 FR 56023, Oct. 28, 1997. Redesignated at 70 FR 550, Jan. 4, 2005]

§ 94.21 [Reserved]

§94.22 Restrictions on importation of beef from Uruguay.

Notwithstanding any other provisions of this part, fresh (chilled or frozen) beef from Uruguay may be exported to the United States under the following conditions:

- (a) The meat is beef from bovines that have been born, raised, and slaughtered in Uruguay.
- (b) Foot-and-mouth disease has not been diagnosed in Uruguay within the previous 12 months.
- (c) The beef came from bovines that originated from premises where foot-and-mouth disease has not been present during the lifetime of any bovines slaughtered for the export of beef to the United States.
- (d) The beef came from bovines that were moved directly from the premises of origin to the slaughtering establishment without any contact with other animals.
- (e) The beef came from bovines that received ante-mortem and post-mortem veterinary inspections, paying particular attention to the head and feet, at the slaughtering establishment, with no evidence found of vesicular disease.
- (f) The beef consists only of bovine parts that are, by standard practice, part of the animal's carcass that is placed in a chiller for maturation after slaughter. Bovine parts that may not be imported include all parts of bovine heads, feet, hump, hooves, and internal organs.
- (g) All bone and visually identifiable blood clots and lymphoid tissue have been removed from the beef.
- (h) The beef has not been in contact with meat from regions other than those listed in §94.1(a)(2).
- (i) The beef came from bovine carcasses that were allowed to maturate at 40 to 50° F (4 to 10° C) for a minimum of 36 hours after slaughter and that reached a pH of 5.8 or less in the loin muscle at the end of the maturation period. Measurements for pH must be taken at the middle of both longissimus dorsi muscles. Any carcass in which the pH does not reach 5.8 or less may be allowed to maturate an additional 24