



USMEF Bilingual Labeling Manual

Introduction

As trade policies change globally, the United States meat industry must be very flexible in order to meet the many new challenges it faces. One of these challenges is the requirement for bilingual labeling of exported red meat products. More and more countries are requiring that labels for meat products originating in the United States be printed in the language of the country of destination. As this requirement occurs more frequently, it poses a much greater challenge for United States exporters to keep up with the changing regulations.

In an effort to assist United States exporters of red meat products, the United States Meat Export Federation (USMEF) has put together a manual which includes examples of labels and the requirements for labels destined for countries which require bilingual translation. USMEF has also included a list of products which commonly are exported to these countries along with their associated translation.

The information in this manual can be directly provided to the label manufacturers for development of the bilingual labels.

Instructions for Use

This manual has been broken down by country. The presented label information is for fresh/frozen raw meat cuts. Please reference the USDA Export Library for additional labeling requirements for processed/cooked products. The first page for each country is a generic guideline for the label requirements for that particular country; these are presented in both English and the properly translated form. The generic label includes the requirements which must be met for the United States, as well as any other requirements specified by that particular country. The items which must appear in both languages are highlighted. Any information which is not highlighted may be presented in English only.

Following the generic label is a list of additional requirements which must be met to export to that particular country. The last section for each country includes a list of red meat items which are commonly exported to that particular country along with the appropriate translation. These cuts are presented by species type and, if possible, are associated with the appropriate North American Meat Processors Association Meat Buyer's Guide identification number.

Our hope is that label manufacturers will be able to “copy and paste” information and translations from the manual and be able to format it to fit their production needs.



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Russia (Eurasian Economic Union)

Box/Carton Label:

Product Name

Название Продукта

Country of Origin (Product of USA)

Страна Происхождения
(Произведено в США)

Name and Address of the Manufacturer

Название и Адрес Производителя/Экспортера

Name and Address of the Importer/Consignee

Название и Адрес Импортёра/Получателя

Production Date (Day, Month, Year)

Дата Производства (День/Месяц/Год)

Metric net weight

Вес Нетто (в метрической системе)

Establishment Number

Номер Предприятия

Shelf Life

Срок Хранения

Conditions of Storage

Условия Хранения

Identification of the Batch of the Food Product (e.g. Batch Number)

Маркировка Партии Пищевого Продукта (Номер Партии Груза)

Eurasian Conformity (EAC) Mark**Inspection Legend**

(May be in English)

* Highlighted information **must** appear in both Russian and English.



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Additional Russia Labeling Requirements

- a. FSIS Export Library for Russia:
<http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products/export-library-requirements-by-country/Russia>
- b. All poultry, meat and meat and poultry products exported to the Russian Federation must meet the requirements of the Customs Union Technical Regulation on Food Products Labeling (TR TS 022/2011,) as well as additional requirements of the other applicable Customs Union's Technical Regulations for labeling of particular food products provided that they do not contradict the TR TS 022/2011. For details please see GAIN reports [RS1343 Customs Union Food Technical Regulations in Force as of 1 July 2013](#) and [RS1384 Customs Union Technical Regulation on Meat](#).*
- c. Conditions for use of Russian language stickers - Russian language "stickers" can be applied to containers without FSIS sketch approval of a labeling deviation if the container already bears an acceptable label and if a letter of guarantee is on file stating that the "sticker" is an accurate translation of the information required above.

Products Commonly Exported to Russia

Beef

Ribeye Roll Lip Off 112	Рибай Ролл (Толстый край) зачищенный, говядина 112
Strip Loin 0x1 1/4 Trim 180A	Тонкий край 0x1 1/4 зачищенный, говядина 180A
Beef Tenderloin 189A	Вырезка говяжья 189A
Short Ribs 123A	Ребра говяжьи 123A
Flank Steak Ch (6-8 pcs VP) 193	Флэнк Стейк, говяжья пашина (6-8 шт) 193
Beef Round, Eye of Round 171C	Глазной Мускул говяжий 171C
Beef Brisket 120	Грудинка говяжья 120
Beef Chuck Boneless 114	Лопатка говяжья б/к 114
Beef Leg Bone-in 166B	Говяжий Окорок на кости 166b
Ribeye Lip On 112A	Рибай незачищ., говядина 112A
Beef Rib Roast Ready 109E	Говядина, Рибай на кости для запекания 109E
Striploin Steak Boneless 1180A	Говяжий Стейк б/к из Тонкого края, 1180A
Rib Chop Frenched 1103F	Говяжий Стейк Рибай на зачищенной кости 1103F
Tenderloin Steak 1190B	Стейк из говяжьей Вырезки 1190B
T-Bone Steak 1174B	Говяжий Ти-бон Стейк 1174B
Ribeye Steak 1112, no tail	Говяжий Рибай Стейк 1112
Tenderloin Steak, Skinned, S/S Off 1190A	Стейк из говяжьей Вырезки зачищенный 1190A



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Beef Tongue Swiss Cut 1710	Язык говяжий, швейцарский разруб, без прикорневого мяса
Liver 1724	Печень говяжья 1724
Heart	Сердце говяжье

Pork

Pork Loin C/C	Свиная Корейка б/к, Центральный разруб
Pork Rack 8 ribs	Свиная Корейка н/к, 8 ребер
Pork Loin Rack bone in, roast ready	Свиная Корейка н/к, для запекания
Pork Tenderloin 415A	Вырезка свиная, зачищ. 415A
Picnic, Bone-in 405	Лопатка свиная н/к, Пикник 405
Picnic, Boneless 405A	Лопатка свиная б/к, Пикник 405A
Shoulder (Picnic) Cushion 405B	Лопатка свиная б/к, Подушка Пикника 405B
Boston Butt 406	Шейно-лопаточная часть н/к, БостонБат 406
Ham, Bone-in 402	Окорок свиной н/к 402
Ham, Boneless 402B	Окорок свиной бескостный 402B
Pork Forequarter, Bone-in (Pork Fore- end)	Свиная Передняя четверть н/к (форенд)
42% Trimmings	Свининой тримминг, 42% постность
72% Trimmings	Свининой тримминг, 72% постность
60% Trimmings	Свининой тримминг, 60% постность
Pork Liver	Печень свиная
Pork Heart	Сердце свиное
Pork Tongue	Язык свиной
Pork Jowls	Щековина свиная
Cutting Fat	Обрезь жировая свиная
Rind	Шкура свиная
Diaphragm (Skirt) Meat	Диафрагма свиная

Veal

Bobby Veal "Mini" Rack	Каре молочного теленка н/к незачищ.
Veal Hindshank Sliced 337	Телячья рулька, порц. 337
Veal Butt Tenderloin 346	Бескостная мышца с телячьего околока 346
Veal Rack Chop Ready 6 ribs 306C	Телячий ребай на 6 ребер 306C
Veal Rack Frenched 306E	Телячий ребай на зачищенной кости 306E
Veal Liver	Телячья печень



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Mexico

Box/Carton Label:

Country of Origin (Product of USA)

País de origen (Producto de Estados Unidos de America)

Name, Establishment Number, and Address of Exporting Establishment

Nombre, Numero de Establecimiento, y direccion del Establecimiento Exportador

Product Name

Nombre del Producto

Lot Number

Numero de Lote

Slaughter Date (dd/mm/yyyy)

Fecha de Sacrificio (dd/mm/aaaa)

Specific Destination

Destino Especifico

Inspection Legend

Leyenda de Inspeccion

Establishment Number of Slaughter Facility

Numero de Establecimiento de la planta de sacrificio

TIF Facility Number (See Additional Requirement A below)

Número del Establecimiento TIF

Metric Net Weight

Peso Neto

Packing Date (dd/mm/yyyy)

Fecha de Empaque (dd/mm/aaaa)

Storage Temperature

Temperatura de Almacenamiento

Keep Frozen

Mantener Congelado

OR

Keep Refrigerated

Mantener Refrigerado

* Highlighted information **must** appear in both Spanish and English.

** A 3 x 8 cm space must be left on the box, so that a stamp of approval or rejection can be applied.



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Additional Mexico Labeling Requirements

- a. FSIS Export Library for Mexico: <http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products/export-library-requirements-by-country/Mexico>
- b. The TIF facility number is only required to be applied to the box label if any of the beef raw materials were sourced from a TIF (federal-type) facility in Mexico. The TIF facility number or numbers listed on the box label must match the facility number or numbers listed in the FSIS Letterhead Certificate for US Beef to Mexico.
- c. Unsalted beef stomachs - Shipping containers must be prominently marked with the following: *"Unsalted Beef Stomachs for Export to Mexico Only"*.
- d. Fresh Pork ham should be labeled "uncured pork ham" or "uncured pork leg" on labeling for export to Mexico to avoid confusion over the type of ham (fresh, cured, or cured-and-smoked) being exported.
- e. Products cannot be labeled as both "Keep Refrigerated" and "Keep Frozen." Only one temperature statement can be used.
- f. This information can be applied using pressure sensitive labels, or may be either printed or stamped on the box prior to issuance of the export certificate. It is not required that the additional information be applied in the presence of the official inspection legend. It is considered additional information to satisfy the labeling requirements of Mexico therefore does not require FSIS sketch approval if placed on containers with labeling that meets FSIS requirements.
- g. Strict enforcement of mandatory labeling features occurs. U.S. exporters are advised to work with an importing agent/representative in Mexico to assure proper labeling of their products. Under certain conditions, product may be allowed entry into Mexico with labeling deviations. Export certification can be provided in these situations, however, exporters requesting certification of product without the required labeling are responsible for assuring product entry into Mexico.
- h. Additional information on labels for food products can be obtained from: Direccion General de Regulacion Sanitaria de Alimentos, Secretaria de Salud, Donceles 39, Centro, 06000 Mexico, D. F. Phone: 011-52-5-518-3696.

Products Commonly Exported to Mexico

Beef

Beef Shoulder Clod 114	Paleta(Planchuela) sin hueso de res 114
Beef Boneless Chuck 115	Paleta(Planchuela y Diezmillo) sin hueso de res 115
Beef Bottom Round (Gooseneck) 170	Contracara con cuete sin hueso de res 170
Beef Top Round 169	Pulpa negra, (Cara/Centro) sin hueso de res 169
Beef Knuckle 167	Pulpa bola, de res sin hueso 167
Beef Brisket 120	Pecho de res deshuesado 120
Beef Inside Skirt 121D	Arrachera (Fajita) de res 121D



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Beef Top Butt 184	Top Sirloin, (Aguayon) de res sin hueso 184
Beef Tripe 1739	Menudo (Panza) de res 1739
Beef Liver 1724	Hígado de bovino 1724
Beef Heart	Corazón de bovino
Beef Lips	Labio de bovino
Beef Cheek meat	Cachete de bovino
Beef Small Intestine	Tripas de bovino
Beef Head Meat	Cabeza deshuesada de bovino
Beef Kidneys	Riñón de bovino
Beef Sweetbreads	Mollejas de bovino

Pork

Pork Bone-in Ham 401	Pierna de cerdo con hueso y cuero 401
Pork Skin-on Bellies 408	Barriga (Tocino fresco) de cerdo con piel 408
Pork Boneless Picnic 405A	Espaldilla de cerdo deshuesada 405A
Pork Boneless Boston Butt 406A	Cabeza de lomo de cerdo sin hueso 406A
Pork Bone-in Loins 410	Lomo (Entrecot) de cerdo con hueso 410
Pork Trimmings 418	Recortes de cerdo 418
Pork Front feet 420	Manitas de cerdo 420
Pork Hind feet	Pata trasera de cerdo o Patita
Pork Shoulder Butt Bone-in 406	Cabeza de lomo de cerdo con hueso 406
Pork Neckbones 421	Huesos de pescuezo de cerdo 421
Pork Brisket Bones 416B	Huesos de pecho de cerdo 416B
Pork Boneless Loin 413	Lomo de cerdo sin hueso 413
Pork Tenderloin 415	Filete de cerdo 415
Pork Picnic Cushion Meat 405B	Pulpa de picnic de cerdo 405B
Pork Picnic Shank Meat	Codillo deshuesado de cerdo
Pork Skinless Bellies 409	Panceta de cerdo sin cuero 409
Pork Whole Boneless Ham 402B	Pierna de cerdo sin hueso 402B
Pork Ham Shank Meat	Chamorro de cerdo sin hueso
Pork Skinned Jowls	Papada de cerdo sin cuero
Pork Fatback Skins	Cueros de lomo de cerdo
Pork Belly Skins	Cuero de Barriga de cerdo
Pork Ham Skins	Cuero de pierna de cerdo
Pork Salivary Glands	Glandula salival de cerdo
Pork Snouts	Trompa de cerdo
Pork Tongue	Lengua de cerdo
Pork Jowls	Papada de cerdo
Pork Stomachs	Estomago de cerdo
Pork Cheek meat	Cachete de cerdo



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China

The People's Republic of China export requirements stipulates that exporters must have an exterior and interior label with information printed in both Chinese and English, in addition to labels required by FSIS. The following information must be included on the label attached to the primary display panel of the box:

- 1) Product Name
- 2) Country of Origin (in details to state/city level)
- 3) Establishment Number
- 4) Production Date
- 5) Expiration date, storage period or shelf life
- 6) Storage temperature
- 7) Country of Destination
- 8) Net weight
- 9) Inspection legend
- 10) Name and address of company
- 11) Production lot number
- 12) Specification

The inner label must be attached to each individual piece within the box (i.e. 3 pieces, 3 labels, one on each piece). Free, unattached labels (i.e. stuffed into a box handle hole) are not allowed. The interior label must be printed in **English AND Chinese**, and must include the following information:

- 1) Product name
- 2) Country of origin
- 3) Establishment number
- 4) Production lot number

Please see the following pages for example of labels, with translations for each label component. Also, the following considerations should be taken when developing labels:

- There are no restrictions on label size, color, font size, or any other format characteristics, providing the label is legible and easy to read.
- The label should be tamper resistant.
- Production lot is defined by the exporter. This can be one lot number which covers a shift or day's production, or one number inclusive from hogs or cattle killed on the same day from the same farm. However, it is suggested lot numbers not be too broad (i.e. one week or month's production).
- Production lot numbers for the exterior and inner label must be the same.
- It is suggested that a specific storage temperature be indicated to reduce confusion.
- For expiration date/storage period, exporters can either indicate only one storage period corresponding to if the product is chilled or frozen, or can list a time period for frozen and for chilled, but make a clear indication which date applies to the



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product as labeled (i.e. a check box next to each storage period, with the chilled storage period checked for chilled product).

- It is permitted for the net weight to reference the weight on the primary label (i.e. "Net Weight: See English Label").
- "Specification" refers to the packaging type. This can be worded in various ways, but examples would include "bulk packed in poly-lined box," or "individual packaged subprimals."
- Using only a wax-lined box for packaging is no longer allowed; some form of box liner must be included in the box.

All export requirements for China can be found in the [USDA-FSIS Export Library](#).

If you have additional questions or need further translations, please contact Travis Arp (tarp@usmef.org) or Ming Liang (mliang@usmef.org).



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Box/Carton Label

<u>Label Component</u>	<u>Chinese Translation</u>
Product name	产品名称 / 规格
Country of Origin	原产地 (美国生产)
Establishment Number	工厂注册号
Production Date	生产日期
Expiration date or storage period OR ☐ Chilled – Used by ___ days from production date ☐ Frozen – Used by ___ days from production date	保质日期 (从生产日期起 “___” 年) ☐ 冷藏-自生产日期 ___ 天 前食用 ☐ 冷冻-自生产日期 ___ 天 前食用
Storage temperature Keep Refrigerated (Use by or Freeze by) Keep Frozen (store at or below -18°C)	储藏温度 冷藏 (在 XX 日期前食用或 冷冻) 冷冻 (请于-18°C或以下温度储藏)
Country of Destination (People’s Republic of China)	目的地 (中华人民共和国)
Net Weight	重量 (公制)
Inspection legend	检疫图章
Name and address of company	生产商名称和地址
Production lot number	产品批次号
Specification	包装规格

Inner Package Label

<u>Label Component</u>	<u>Chinese Translation</u>
Product name	产品名称 / 规格
Country of Origin	原产地 (美国生产)
Establishment Number	工厂注册号
Production lot number	产品批次号



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Translation of Status of the Products:

Chilled 冷藏 or 冰鲜 Frozen 冷冻

List of Pork Products, Translated

Shoulder Cuts

Pork Boneless Shoulder
猪去骨肩胛肉

Pork Boston Butt
猪梅花肉

Pork Boneless Butt
猪去骨梅花肉

Pork Picnic Shoulder
猪前腿肉

Pork Boneless Picnic
猪去骨肩胛肉

Pork CT Butt
猪中心段梅花肉

Pork Bone In Bollar Butt
猪带骨肩胛梅花肉

Pork Boneless Collar Butt
猪去骨肩胛梅花肉

Pork Bone In Blade Meat
猪带骨肩胛心

Pork Boneless Blade
Meat
猪去骨肩胛心

Pork Shoulder Spare Rib
猪肩胛肋排

Pork Jowl Meat
(Trimmed)
猪修清颈肉

Loin, Rib, Belly Cuts

Pork Loin, Bone In
猪带骨里肌肉

Pork Boneless Loin
猪去骨大排

Pork Tenderloin
猪小里脊

Pork Center Cut Loin,
Boneless
猪去骨中心段大排

Pork Center Cut Loin,
Bone In (8 Rib)
猪带骨大排 (8 条骨)

Pork Bone In Loin,
Shoulder End
猪带骨大排肩胛段

Pork Bone In Sirloin
猪带骨大排后端 (沙朗)

Pork Boneless Sirloin
猪去骨大排后端 (沙朗)

Pork Spare Ribs
猪肋排

Pork Baby Back Ribs
猪带骨背排

Pork Back Ribs
猪背小排

Pork St Louis Ribs
猪圣路易斯肋排

Pork Loin Riblets
猪里脊小排 (BB 骨)

Pork Boneless Belly
猪腹肋肉 (五花)

Pork Bone In Belly
猪带骨腹肋肉 (带骨五花)

Ham Cuts

Pork Boneless Ham, 3 pc
猪去骨后腿 (3 分切)

Pork Bone In Ham
猪带骨后腿肉 (火腿)

Pork Roll-Out Ham
猪去骨后腿

Pork Inside Ham
猪去骨后腿内侧肉

Pork Outside Ham
猪去骨后腿外侧肉

Pork Knuckle
猪后腿上肉 (和尚头)

Variety Meats

Pork Skirt Meat
猪横膈肌

Pork Front Feet
猪手



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Pork Hind Feet
猪后脚

Pork Ear Pieces
猪耳朵圈

Pork Tails
猪尾巴

Pork Picnic Hocks
猪前肘

Pork Brain
猪脑

Pork gallbladder
猪胆

Pork Ham Hocks
猪后肘

Pork Lips
猪唇

Pork Kidney
猪肾

Pork Hind Feet Pieces
猪脚圈

Pork Tongues
猪舌

Pork Testicle
猪睾丸

Pork Neck Bones
猪颈骨

Pork Hearts
猪心

Pork Snout with Mask
猪鼻

Pork Neck Bone Riblets
猪肩胛小排

Pork Aorta
猪心管

Pork Face Mask
猪脸

Pork Full Cut Brisket
Bones
猪全切胸骨（硬骨加软骨）

Pork Full Stomachs
猪整肚

Pork Jowl Meal
猪下颚

Pork Butterfly Stomachs
猪蝴蝶肚（片肚）

Pork Toe
猪脚趾

Pork Brisket Bones (Soft
Bones)
猪胸软骨

Pork Kidneys
猪腰

Pork Skin
猪皮

Pork Hard Bones
猪胸硬骨

Pork Livers
猪肝

Pork Diaphragm Meat
猪横膈膜

Pork Back Bones
猪龙骨

Pork Large Intestine
猪大腸

Pork Trachea
猪气管

Pork Flat Bones
猪平骨

Pork Bung
猪大腸頭

Pork Esophagus
猪食管

Pork Head
猪头

Pork Bladder
猪膀胱

Pork Throat
猪喉管

Pork Ears
猪耳朵

Pork Uteria
猪生肠

Miscellaneous
Pork 3 PC Carcasses
猪带骨胴体（6 分体）



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Pork bone in Shoulder (carcasses) 猪带骨肩胛段	猪碎肉	Pork Ham Skin 猪后腿皮
Pork bone in middle (carcasses) 猪带骨中段	Pork 60% CL Pieces 猪碎肉 (60%CL)	Pork Back Fat 猪背脂肪 (油)
Pork bone in Ham (carcasses) 猪带骨后腿	Pork 72% CL Pieces 猪碎肉 (72%CL)	Pork Cutting Fat 猪碎脂肪(油)
Pork pieces	Pork 40% CL Pieces 猪碎肉 (40%CL)	Pork Ground Meat 猪肉馅
<u>Processed Meat</u>	Pork Back Skin 猪背皮	Canned Pork Products 猪肉罐头产品
Pork Ham 猪肉火腿	Pork Bacon 猪肉培根	Homogenized Pork Products 猪肉均化食品
Pork Sausage 猪肉香肠	Cooked Pork Products 熟制猪肉产品	Pork Lard (edible) 猪油脂 (可食用)
Pork Frankfurter 猪肉热狗肠	Dried, Smoked and Marinated Pork Products 干、熏、盐制猪肉产品	

Translation of command Gradings:

Wagyu-和牛 **Select 可选级** **Choice 特选级 or 精选级**
Prime 极佳级 **Standard 合格级** **Commercial 商用级** **Utility 可用级**
Cutter 切块级

Translation of Status of the Products:

Chilled 冷藏 or 冰鲜 **Frozen 冷冻**

List of Beef Products, Translated

<u>Forequarter Cuts</u>	Beef Bone in Chuck, Square Cut	Beef Boneless Chuck Roll
Beef Forequarter 牛前	牛带骨肩胛肉	牛肩胛肉



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Beef Chuck Pectoral Meat
牛修清牛腩/前胸腋肌

Beef Chuck Eye Roll
Boneless
牛肩胛眼肉

Beef Chuck Tender (Mock
Tender)
牛肩胛肉条/黄瓜条

Beef Under Blade
Boneless
牛下板腱肉

Beef Top Blade
牛板腱

Beef Blade Lifter Meat
牛板腱盖肉

Beef Shoulder Clod
牛保乐肩

Beef Brisket
牛前胸

Beef Foreshank Boneless
牛去骨前腱

Beef Short Plate
牛胸腹肉/肥牛

Beef Plate, Pastrami Plate
牛胸腹肉/修清日式肥牛

Beef Plate, Karubi Plate
牛胸腹肉/修清韩式肥牛

Beef Chuck Flap Meat
牛下肩胛翼板肉

Beef Chuck Bone in Short
Rib
牛肩胛仔骨

Beef Chuck Short Rib
Boneless
牛肩胛小排 (三角肥牛)

Beef Plate Finger
牛胸腹肋条

Beef Shoulder Petit
Tender
牛肩胛小里脊

Rib and Loin Cuts

Beef OP Rib
牛带骨肋眼 (烤炉使用)

Beef Bone in Ribeye Roll
牛带骨肋眼 (带骨眼肉)

Beef Ribeye Roll
Boneless- Lip On
牛去骨肋眼/眼肉 (带外
唇)

Beef bone in Short Rib
牛仔骨

Beef Short Rib Boneless
牛小排

Beef Short Rib – Plate
Portion
牛仔骨-胸腹段

Beef Rib Cap
牛肋眼/眼肉盖

Beef rib blade meat
牛肋脊皮盖肉

Beef Back Rib
牛肋排骨

Beef Rib Finger
牛肋条

Beef Short Loin
牛带骨前腰脊肉

Beef Loin Tail
牛腰里脊尖肉/菲力尖

Beef Strip Loin
牛前腰脊肉/西冷

Beef Tenderloin
牛腰里肌肉/菲力

Beef Top Sirloin Butt
牛上后腰脊肉

Beef Top Sirloin Cap
牛上后腰脊肉/盖肉

Beef Sirloin Tri-tip
牛后腰脊三角肉

Beef Bottom Sirloin Ball
Tip
牛后腰脊球尖肉

Beef Bottom Sirloin
Butt/Tri-Tip
牛下后腰脊角尖 (三角)
肉

Round Cuts

Beef Round (bone in)
牛带骨后腿

Beef Knuckle
牛霖(后腿股肉)



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Beef Round (boneless)
牛后腿肉

Beef Gooseneck Round
牛下后腿肉/鹅颈 (三叉)

Beef Bottom (Outside) Round

牛外侧后腿肉(大米龙)

Beef Top (Inside) Round
牛上后腿肉 (头刀)

Beef Eye of Round
牛小米龙

Beef Heel Muscle
牛后腿腱子心

Beef Hind Shank
牛带骨后腱

Beef Hind Shank
(boneless)
牛后腱

Miscellaneous Cuts

Beef Outside Skirt
牛外横隔肌/外横隔柳

Beef Inside Skirt
牛内横隔肌/内横隔柳

Beef Hanging Tender
牛肝连肉

Beef Flank
牛腹胁肉排

Beef Heart
牛心

Beef Liver
牛肝

Beef Kidney
牛肾 (腰子)

Beef Tendon
牛筋

Beef Omasum Tripe
牛百叶

Beef Tripe
牛肚

Beef Femur bones
牛后腿骨

Ground Beef
牛绞肉

Beef Pieces
牛碎肉

Beef Tail/Oxtail
牛尾

Beef Back Strap
牛背板筋

Beef Tongues
牛舌

Beef cheek meat
牛脸颊肉

Beef head meat
牛头皮肉

Beef Tunic tissue
牛膜组织

Ox Lips
牛唇

Beef Feet
牛脚/蹄

Beef Bones
牛骨

Beef Head Meat
牛头肉

Beef Pizzle
牛鞭

Beef Soft Bone
牛软骨

Beef Testicle
牛睾丸

Beef Aorta
牛心管

Beef Intestine
牛肠

Beef Honeycomb Tripe
牛网胃

Beef Mountain Chain
Tripe
牛瘤胃

Beef Patties
牛肉饼



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Processed Meat

Beef Sausage
牛肉香肠

Beef Frankfurter
牛肉热狗肠

Beef Bacon
牛肉培根

Cooked Beef Products
熟制牛肉产品

Dried, Smoked and
Marinated Beef Products
干、熏、盐制牛肉产品

Canned Beef Products
牛肉罐头产品

Homogenized Beef
Products
牛肉均化食品

Beef Lard (edible)
牛油脂（可食用）

Portion Cut Products

Beef Ribeye Steak
牛眼肉牛排（预切）

Beef Strip steak
牛西冷牛排（预切）

Beef T-Bone Steak
牛 T 骨牛排（预切）

Beef Porterhouse Steak
牛波特（大 T 骨）牛排
（预切）

Beef Flatiron Steak
牛嫩肩里脊（板腱）牛排
（预切）

Beef Sirloin Steak
牛沙朗牛排（预切）

Breed
Wagyu
和牛



USMEF Bilingual Labeling Manual

Label Examples

Product Specification	Polybag/Catch Weight		FCR EXPORT ONLY
产品规格	塑料袋包装/不定重		Chilled Pork Bellies, Skinless
Expiration Date (Best Before)	40 Days From Production (Pack) Date	Product Name	Sheet Rib Trim
保质期	从生产日期起40天	产品名称	冷藏去骨去皮猪五花肉
Production (Pack) Date	Displayed on English UCC Weight Label	Production Lot Number	2018.306
生产日期	请参见英文条码标签	产品批次号	2018.306
Net Weight	Displayed on English UCC Weight Label	Storage Temperature	Keep Refrigerated at or Below 0 Celsius
净重	请参见英文条码标签	储存温度	0度或0度以下冷藏保存
Address of Company		Country of Destination	The People's Republic of China
公司地址		目的国	中华人民共和国
Country of Origin (City / State / Country)		Name of Company	
原产地国 (市/州/国家)		公司名称	
Mark of Inspection (Legend)	PRE-PRINTED on the Box, IN ENGLISH	Plant Est. Number	EST. XXXXX
检疫标识	打印在外箱上	生产厂号	XXXXX

Product Specification	Polybag/Catch Weight		FCR EXPORT ONLY
产品规格	塑料袋包装/不定重		Frozen Bone-In Pork Spare ribs
Expiration Date (Best Before)	24 Months From Production (Pack) Date	Product Name	冷冻带骨猪肋排
保质期	从生产日期起二十四个月	产品名称	
Production (Pack) Date	Displayed on English UCC Weight Label	Production Lot Number	YYYY.ddd
生产日期	请参见英文条码标签	产品批次号	YYYY.ddd
Net Weight	Displayed on English UCC Weight Label	Storage Temperature	Keep Frozen at or Below -18 Celsius
净重	请参见英文条码标签	储存温度	-18度或-18度以下冷冻保存
Address of Company		Country of Destination	The People's Republic of China
公司地址		目的国	中华人民共和国
Country of Origin (City / State / Country)		Name of Company	
原产地国 (市/州/国家)		公司名称	
Mark of Inspection (Legend)	PRE-PRINTED on the Box, IN ENGLISH	Plant Est. Number	
检疫标识	打印在外箱上	生产厂号	



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FROZEN BONELESS BEEF CHUCK RIB FINGERS 冷冻去骨牛肩胛肋条			
Expiration Date (Best Before) 保质期	24 Months From Production (Pack) Date 从生产日期起二十四个月		Product Specification 产品规格
Production (Pack) Date 生产日期	Displayed on English UCC Weight Label 请参见英文条码标签	Production Lot Number 产品批次号	YYYY.jjj YYYY.jjj
Net Weight 净重	Displayed on English UCC Weight Label 请参见英文条码标签	Storage Temperature 储存温度	Keep Frozen at or Below -18 Celsius -18度或-18度以下冷冻保存
Address of Company 公司地址		Country of Destination 目的国	The People's Republic of China 中华人民共和国
Country of Origin (City / State / Country) 原产地 (市 / 州 / 国家)		Name of Company 公司名称	
Mark of Inspection (Legend) 检疫标识	PRE-PRINTED on the Box, IN ENGLISH 打印在外箱上	Plant Est. Number 生产厂号	EST.
DISTRIBUTED BY:		KEEP FROZEN	

Product Code	产品 代码	51338-8-M
Product Name	WAGYU CC CHEEK MEAT DENUDED VP	
产品名	去骨冰鲜和牛牛脸颊肉	
Description:	品名	BEEF VARIETY MEATS 牛 肉
Grade:	(级别)	NO GRADE 不定级
Specification:	规格	Chilled 冰鲜
Origin:	原产地	美国 加州 布劳利 市
Production Date:	生产日期	2019年04月15日
Shelf Life:	保质期	120 Days from Production Date 自生产日期120天内
Lot Number:	批号	20190415
Net Weight:	净重	Please See English Label 请看英文标签
Storage Temp:	储藏温度	零下 0 摄氏度
Establishment No:	工厂注册代码	
Destination:	目的地	The People's Republic Of China 中华人民共和国
Producer Name & Address	厂商名称地址	



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Inner label example:

Product Code: _____

Product Name: FROZEN BONELESS BEEF
CHUCK RIB FINGERS

Country of Origin: USA

Production Lot Number (产品批次号): YYYY.jjj

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.



EST. _____

DISTRIBUTED BY: _____

KEEP FROZEN

Product Name	WAGYU TONGUES (PREMIUM CUT) IP VP
产品名	去骨冰鲜和牛牛舌
工厂注册代码 EST	_____
Lot Number 批号	_____
Origin 原产地	_____



USMEF Bilingual Labeling Manual

Egypt

Box/Carton Label:

Product Name

إسم المنتج

Country of Origin (Product of USA)

(إنتاج الولايات المتحدة الأمريكية) بلد المنشأ:

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدر

Production Date (i.e. JAN or JANUARY 1985).

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

OR

Freezing Date

تاريخ التجميد

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Storage Temperature

حرارة الحفظ

Keep Frozen at -18°C

يحفظ مجمدًا على 18 درجة مئوية تحت الصفر

Keep Refrigerated – store between ____°C and ____°C)

يُحفظ مبردًا في الثلاجة بين ____ درجة مئوية و ____ درجة مئوية

Establishment Number

رقم المؤسسة

Expiration Date

تاريخ الإنتهاء:

Inspection Legend

ختم المعاينة

Type of Meat and Fat Content Percentage**

نوع اللحم والنسبة المئوية لمحتوى الدهون

* Highlighted Information **must** appear in both English and Arabic.

** Percentage fat content is only required on the carton label and may be added by the importer after arrival in Egypt, but before release by Egyptian authorities. Percentage fat content labeling is not required for offals.



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Inner Package Label (for fresh/frozen products):

Country of Origin (Product of USA)

(إنتاج الولايات المتحدة الأمريكية) بلد المنشأ:

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدر

Production Date (i.e. JAN or JANUARY 1985).

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

Freezing Date

تاريخ التجميد

Importer's Name and Address

إسم وعنوان المستورد

Name of Approved Islamic Organization

إسم الهيئة الإسلامية المعتمدة

* Inner label information **must** be written in Arabic.



USMEF Bilingual Labeling Manual

Additional Egypt Labeling Requirements

- a. Metric Net Weight - Lettering and numbers for unit metric weight must be in Arabic.
- b. Fat content of red meat - The requirement that the fat content of products for direct consumption must be no more than 7 percent has been rescinded. Fat content of red meat for processing must be no more than 20 percent.
- c. Expiration Period
 - i. The expiration period for frozen beef livers, kidneys, and hearts is seven (7) months from the date of production. The expiration period for frozen boneless beef is twelve (12) months from the date of production. In addition:
 - ii. Products with shelf life of six (6) months or more must arrive at Egyptian ports with at least three (3) months remaining shelf life.
 - iii. Products with more than three (3) months to less than six (6) months shelf life must arrive at Egyptian ports with at least one (1) month remaining shelf life.
 - iv. Products with shelf life of more than sixteen (16) days to three (3) months shelf life must arrive at Egyptian ports with at least one (1) week remaining shelf life.
 - v. Products with at least fifteen (15) days shelf life must arrive at Egyptian ports with at least three (3) days remaining shelf life.

Products Commonly Exported to Egypt

Beef

U.S. Beef Tenderloin 189	189 "تندرلوين" بقرى امريكي
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي 175 (الجزء الامامي للخاصرة)
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي 174 (لحم الخاصرة القصيرة)
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي 107 (الجزء الامامي الاعلى للأضلاع)
U.S. Beef Rib Eye 112	"ريب آي" بقرى امريكي 112 (لحم الأضلاع بدون العظام)
U.S. Beef Chuck, Shoulder Clod 114	"تشاك" بقرى امريكي 114 لحم الرقبة والكتف
U.S. Breakfast Beef	شرائح الفطور – لحم بقرى امريكي
U.S. Beef Livers 1724	1724 كبدة بقرى امريكي
U.S. Beef Kidneys 1728	كلوي بقرى امريكي 1728
U.S. Beef Hearts 1723	قلب بقرى امريكي 1723



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Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملاناً) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh or Chilled	احشاء واطراف ضأن، طازجة او مبردة



USMEF Bilingual Labeling Manual

Saudi Arabia

Box/Carton Label:

Product Name

إسم المنتج

Country of Origin (Product of USA)

إنتاج الولايات المتحدة الأمريكية (بلد المنشأ):

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدر

Production Date

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

Freezing Date

تاريخ التجميد

“Product good for _____ months from date of production”

المنتج صالح لـ _____ أشهر من تاريخ الإنتاج

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Storage Temperature

حرارة الحفظ

Keep Frozen at -18°C

يحفظ مجمدًا على 18 درجة مئوية تحت الصفر

Keep Refrigerated – store between _____°C and _____°C)

يُحفظ مبردًا في الثلاجة بين _____ درجة مئوية و _____

_____ درجة مئوية

Establishment Number

رقم المؤسسة

Expiration Date**

تاريخ الانتهاء:

Inspection Legend

ختم المعاينة

Halal-Slaughtered

ذبح حلال

* Highlighted information **must** appear in both English and Arabic.

** Please reference the USDA export library for the most recent expiration date requirements.



USMEF Bilingual Labeling Manual

Additional Saudi Arabia Labeling Requirements

- Production date - Must spell out or abbreviate the month (i.e. January or Jan) and the date must be presented in the order of dd/mm/yy.
- The use of the terminology "*Keep Refrigerated*" is not acceptable on labels for frozen product.
- Stickers - Must not interfere with label terminology and be self-destructive on removal. Stickers covering existing labeling information are in violation. Adding stickers for production and expiration dates is not permissible.
- Inserts - Must be accompanied by production and expiration dates.
- Ink stamp - Ink must be indelible and legible. (Ink stamps are the least desirable labeling method.)
- A Statement must be included on the label that Halal product has been slaughtered according to Islamic principles.

Products Commonly Exported to Saudi Arabia

Beef

U.S. Beef Tenderloin 189	189 "تندرلوين" بقرى امريكي
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي 175 (الجزء الامامي للخاصرة)
U.S. Beef Top Sirloin Butts 184	"توب سرلوين بطس" بقرى امريكي 184 (الجزء الأعلى لعقب الخاصرة)
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي 174 (لحم الخاصرة القصيرة)
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي 107 (الجزء الامامي الأعلى للأضلاع)
U.S. Beef Rib Eye 112	"ريب آي" بقرى امريكي 112 (لحم الأضلاع بدون العظام)
U.S. Beef Short Ribs 123	"شورت ريب" بقرى امريكي 123 (الجزء السفلي القصير للأضلاع)
U.S. Beef Back Ribs 124	"باك ريب" بقرى امريكي 124 (الجزء الخلفي للأضلاع)
U.S. Beef Rib Roast 109	"ريب روست" بقرى امريكي 109 (أضلاع التحمير)
U.S. Beef T-Bone Steak 1174	1174 "تي-بون" ستيك بقرى امريكي
U.S. Beef Porterhouse Steak 1173	1173 "بورتر هاوس" ستيك بقرى امريكي
U.S. Beef Brisket 120	"بريسكيت" بقرى امريكي 120 (الجزء الأمامي الأسفل للصدر)
U.S. Beef Chuck 113	"تشاك" بقرى امريكي 113 (جانب من الرقبة والكتف)
U.S. Beef Round 158	158 فخذ بقرى امريكي
U.S. Beef Knuckle 167	167 لحم مفصل الفخذ



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U.S. Beef Flank 193	193 "فلانك" بقرى أمريكي (الجزء الأسفل الخلفي للخاصرة)
U.S. Ground Beef 136	136 لحم بقرى مفروم
U.S. Beef Sausages	نقانق (سجق) بقرى أمريكي
U.S. Beef Smoked Sausages	نقانق (سجق) بقرى أمريكي مدخن
U.S. Beef Frankfurters	مقانيق "فرنكفورت" بقرى أمريكي
U.S. Beef Salami	"سلامي" بقرى أمريكي
U.S. Beef Pastrami	"بسطرما" بقرى أمريكي
U.S. Beef Pepperoni	نقانق بقرى أمريكي بالفلفل الحلو
U.S. Beef Bologna	"نقانق بولونيا" بقرى أمريكي
U.S. Roast Beef	"روستو" بقرى أمريكي
U.S. Beef Sizzle Strips	شرائح القلي – لحم بقرى أمريكي
U.S. Breakfast Beef	شرائح الفطور – لحم بقرى أمريكي
U.S. Smoked Beef Ham	لحم فخذ بقرى أمريكي مدخن
U.S. Cooked Beef Ham	لحم فخذ بقرى أمريكي مطبوخ
U.S. Cooked Corned Beef	لحم بقرى مملح ومطبوخ
U.S. Beef Livers 1724	1724 كبدة بقرى أمريكي

Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملاناً) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh	احشاء واطراف ضأن، طازجة او مبردة



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Bahrain

Box/Carton Label:

Product Identification (Name and Lot)

تعريف المُنتَج (اسم المُنتَج ورقمه)

Country of Origin (Product of USA)

بلد المنشأ: (إنتاج الولايات المتحدة الأمريكية)

Name and Address of Producer/Exporter

إسم وعنوان المُنتَج / المصدّر

Production Date**

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

OR

Freezing Date

تاريخ التجميد

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Storage Temperature

درجة حرارة التخزين

Keep Frozen at -18°C

يحفظ مجمّداً على 18 درجة مئوية تحت الصفر

Keep Refrigerated – store between ____ °C and ____ °C)

يُحفظ مبرداً في الثلاجة بين ____ درجة مئوية و ____ درجة مئوية

Establishment Number

رقم المؤسسة

Expiration Date**

تاريخ الإنتهاء:

Inspection Legend

ختم المعاينة

Halal-Slaughtered

ذبح حلال

* Highlighted information **must** appear in both English and Arabic.

** Production (slaughtering or freezing) and expiration dates are required only on shipping containers for institutional packaging. Please reference the USDA export library for the most recent expiration date requirements.



USMEF Bilingual Labeling Manual

Additional Bahrain Labeling Requirements

- Date format requirements for Bahrain must conform to the following: Day/Month/Year for products with a shelf life of 3 months or less. For products with a shelf life of more than 3 months, both the Day/Month/Year and Month/Year formats are acceptable. Dating should be in numeric format and bilingual (English/Arabic).
- The shelf life determination for a product must start from production date.
- The use of the term "Keep Refrigerated" is not acceptable on labels for frozen product.
- If a Certificate of Islamic Slaughter is required, a statement that the animals have been slaughtered according to Islamic principles must be on the label.
- Stickers, if used, must not obliterate label terminology and must be self-destructive on removal. Stick-on labels covering required labeling features are not permitted. No sticker carrying the production and/or expiration date is allowed on any product.
- Inserts must be accompanied by production and expiration dates. Inserts must be made of approved materials.

Products Commonly Exported to Bahrain

Beef

U.S. Beef Tenderloin 189	"تندرلوين" بقرى امريكي 189
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي (الجزء الامامي للخاصرة) 175
U.S. Beef Top Sirloin Butts 184	"توب سرلوين بطس" بقرى امريكي (الجزء الأعلى لعقب الخاصرة) 184
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي (لحم الخاصرة القصيرة) 174
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي (الجزء الامامي الأعلى للأضلاع) 107
U.S. Beef Rib Eye 112	"ريب آي" بقرى امريكي (لحم الأضلاع بدون العظام) 112
U.S. Beef Short Ribs 123	"شورت ريب" بقرى امريكي (الجزء السفلي القصير للأضلاع) 123
U.S. Beef Back Ribs 124	"باك ريب" بقرى امريكي (الجزء الخلفي للأضلاع) 124
U.S. Beef Rib Roast 109	"ريب روست" بقرى امريكي (أضلاع التحمير) 109
U.S. Beef T-Bone Steak 1174	"تي-بون" ستيك بقرى امريكي 1174
U.S. Beef Porterhouse Steak 1173	"بورتر هاوس" ستيك بقرى امريكي 1173
U.S. Beef Brisket 120	"بريسكيت" بقرى امريكي (الجزء الامامي الأسفل للصدر) 120
U.S. Beef Chuck 113	"تشاك" بقرى امريكي 113 (جانبا من الرقبة والكتف)



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U.S. Beef Round 158	فخذ بقرى أمريكي 158
U.S. Beef Knuckle 167	لحم مفصل الفخذ 167
U.S. Beef Flank 193	"فلانك" بقرى أمريكي 193 (الجزء الأسفل الخلفي للخاصرة)
U.S. Ground Beef 136	لحم بقرى مفروم 136
U.S. Beef Sausages	نقانق (سجق) بقرى أمريكي
U.S. Beef Smoked Sausages	نقانق (سجق) بقرى أمريكي مدخن
U.S. Beef Frankfurters	نقانق "فرنكفورت" بقرى أمريكي
U.S. Beef Salami	"سلامي" بقرى أمريكي
U.S. Beef Pastrami	"بسطرما" بقرى أمريكي
U.S. Beef Pepperoni	نقانق بقرى أمريكي بالفلفل الحلو
U.S. Beef Bologna	"نقانق بولونيا" بقرى أمريكي
U.S. Roast Beef	"روستو" بقرى أمريكي
U.S. Beef Sizzle Strips	شرائح القلي – لحم بقرى أمريكي
U.S. Breakfast Beef	شرائح الفطور – لحم بقرى أمريكي
U.S. Smoked Beef Ham	لحم فخذ بقرى أمريكي مدخن
U.S. Cooked Beef Ham	لحم فخذ بقرى أمريكي مطبوخ
U.S. Cooked Corned Beef	لحم بقرى مملح ومطبوخ
U.S. Beef Livers 1724	كبد بقرى أمريكي 1724

Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملاناً) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh or Chilled	احشاء واطراف ضأن، طازجة او مبردة



USMEF Bilingual Labeling Manual

Kuwait

Box/Carton Label:

Product Name

إسم المنتج

Country of Origin (Product of USA)

بلد المنشأ: (إنتاج الولايات المتحدة الأمريكية)

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدّر

Production Date**

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

OR

Freezing Date

تاريخ التجميد

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Storage Temperature

درجة حرارة التخزين

Keep Frozen at -18°C

يحفظ مجمداً على 18 درجة مئوية تحت الصفر

Keep Refrigerated – store between ____ °C and ____ °C)

يُحفظ مبرداً في الثلاجة بين ____ درجة مئوية و ____ درجة مئوية

Establishment Number

رقم المؤسسة

Expiration Date**

تاريخ الإنتهاء:

Inspection Legend

ختم المعاينة

Halal-Slaughtered

ذبح حلال

* Highlighted information **must** appear in both English and Arabic.

** Please reference the USDA export library for the most recent expiration date requirements. Production (slaughtered or freezing) and expiration dates must be on individually packaged product.



USMEF Bilingual Labeling Manual

Additional Kuwait Labeling Requirements

- Lettering and numbers for unit metric weight must be in Arabic.
- Date format requirements for Kuwait must conform to the following: Day/Month/Year for products with a shelf life of three (3) months or less. For products with a shelf life of more than three (3) months, both the Day/Month/Year and Month/Year formats are acceptable (text is permitted only if the name of the month is written in full).
- Stickers may be used but must not obliterate label terminology and must be self-destructive on removal. Stick-on labels covering required label features are not permitted. No sticker carrying the production and/or expiration date is allowed on any product.
- Inserts may be used but must be accompanied by production and expiration dates. Inserts must be made of approved materials.

Products Commonly Exported to Kuwait

Beef

U.S. Beef Tenderloin 189	"تندرلوين" بقرى امريكي 189
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي 175 (الجزء الامامي للخاصرة)
U.S. Beef Top Sirloin Butts 184	"توب سرلوين بطس" بقرى امريكي 184 (الجزء الأعلى لعقب الخاصرة)
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي 174 (لحم الخاصرة القصيرة)
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي 107 (الجزء الامامي الأعلى للأضلاع)
U.S. Beef Rib Eye 112	"ريب آي" بقرى امريكي 112 (لحم الأضلاع بدون العظام)
U.S. Beef Short Ribs 123	"شورت ريب" بقرى امريكي 123 (الجزء السفلي القصير للأضلاع)
U.S. Beef Back Ribs 124	"باك ريب" بقرى امريكي 124 (الجزء الخلفي للأضلاع)
U.S. Beef Rib Roast 109	"ريب روست" بقرى امريكي 109 (أضلاع التحمير)
U.S. Beef T-Bone Steak 1174	"تي-بون" ستيك بقرى امريكي 1174
U.S. Beef Porterhouse Steak 1173	"بورتر هاوس" ستيك بقرى امريكي 1173
U.S. Beef Brisket 120	"بريسكيت" بقرى امريكي 120 (الجزء الامامي الأسفل للصدر)
U.S. Beef Chuck 113	"تشاك" بقرى امريكي 113 (جانب من الرقبة والكتف)
U.S. Beef Round 158	158 فخذ بقرى امريكي
U.S. Beef Knuckle 167	167 لحم مفصل الفخذ
U.S. Beef Flank 193	193 "فلانك" بقرى امريكي



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	(الجزء الأسفل الخلفي للخاصرة)
U.S. Ground Beef 136	136 لحم بقري مفروم
U.S. Beef Sausages	نقانق (سجق) بقري أمريكي
U.S. Beef Smoked Sausages	نقانق (سجق) بقري أمريكي مدخن
U.S. Beef Frankfurters	نقانق "فرنكفورت" بقري أمريكي
U.S. Beef Salami	"سلامي" بقري أمريكي
U.S. Beef Pastrami	"بسطرما" بقري أمريكي
U.S. Beef Pepperoni	نقانق بقري أمريكي بالفلفل الحلو
U.S. Beef Bologna	"نقانق بولونيا" بقري أمريكي
U.S. Roast Beef	"روستو" بقري أمريكي
U.S. Beef Sizzle Strips	شرائح القلي – لحم بقري أمريكي
U.S. Breakfast Beef	شرائح الفطور – لحم بقري أمريكي
U.S. Smoked Beef Ham	لحم فخذ بقري أمريكي مدخن
U.S. Cooked Beef Ham	لحم فخذ بقري أمريكي مطبوخ
U.S. Cooked Corned Beef	لحم بقري مملح ومطبوخ
U.S. Beef Livers 1724	1724 كبد بقري أمريكي

Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملاناً) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh or Chilled	احشاء واطراف ضأن، طازجة او مبردة



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Oman

Box/Carton Label:

Product Name

إسم المنتج

Country of Origin (Product of USA)

بلد المنشأ: (إنتاج الولايات المتحدة الأمريكية)

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدّر

Production Date

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

OR

Freezing Date

تاريخ التجميد

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Establishment Number

رقم المؤسسة

Expiration Date

تاريخ الإنتهاء:

Inspection Legend

ختم المعاينة

Halal-Slaughtered

ذبح حلال

* Highlighted information **must** appear in both English and Arabic.



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Additional Oman Labeling Requirements

- Date format requirements for Oman must conform to the following: Day/Month/Year for products with a shelf life of three (3) months or less. For products with a shelf life of more than three (3) months, both the Day/Month/Year and Month/Year formats are acceptable. Dating should be in numeric format and bilingual (English/Arabic).
- Oman permits entry of pork products, but all pork products, including lard, must be identified on labels.

Products Commonly Exported To Oman

Beef

U.S. Beef Tenderloin 189	"تندرلوين" بقرى امريكي 189
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي 175 (الجزء الامامي للخاصرة)
U.S. Beef Top Sirloin Butts 184	"توب سرلوين بطس" بقرى امريكي 184 (الجزء الاعلى لعقب الخاصرة)
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي 174 (لحم الخاصرة القصيرة)
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي 107 (الجزء الامامي الاعلى للأضلاع)
U.S. Beef Rib Eye 112	"ريب آي" بقرى امريكي 112 (لحم الأضلاع بدون العظام)
U.S. Beef Short Ribs 123	"شورت ريب" بقرى امريكي 123 (الجزء السفلي القصير للأضلاع)
U.S. Beef Back Ribs 124	"باك ريب" بقرى امريكي 124 (الجزء الخلفي للأضلاع)
U.S. Beef Rib Roast 109	"ريب روست" بقرى امريكي 109 (أضلاع التحمير)
U.S. Beef T-Bone Steak 1174	"تي-بون" ستيك بقرى امريكي 1174
U.S. Beef Porterhouse Steak 1173	"بورتر هاوس" ستيك بقرى امريكي 1173
U.S. Beef Brisket 120	"بريسكيت" بقرى امريكي 120 (الجزء الامامي الأسفل للصدر)
U.S. Beef Chuck 113	"تشاك" بقرى امريكي 113 (جانب من الرقبة والكتف)
U.S. Beef Round 158	158 فخذ بقرى امريكي
U.S. Beef Knuckle 167	167 لحم مفصل الفخذ
U.S. Beef Flank 193	193 "فلانك" بقرى امريكي (الجزء الأسفل الخلفي للخاصرة)
U.S. Ground Beef 136	136 لحم بقرى مفروم
U.S. Beef Sausages	نقانق (سجق) بقرى امريكي
U.S. Beef Smoked Sausages	نقانق (سجق) بقرى امريكي مدخن



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U.S. Beef Frankfurters	نقانق "فرنكفورت" بقرى أمريكي
U.S. Beef Salami	"سلامي" بقرى أمريكي
U.S. Beef Pastrami	"بسطرما" بقرى أمريكي
U.S. Beef Pepperoni	نقانق بقرى أمريكي بالفلفل الحلو
U.S. Beef Bologna	"نقانق بولونيا" بقرى أمريكي
U.S. Roast Beef	"روستو" بقرى أمريكي
U.S. Beef Sizzle Strips	شرائح القلي – لحم بقرى أمريكي
U.S. Breakfast Beef	شرائح الفطور – لحم بقرى أمريكي
U.S. Smoked Beef Ham	لحم فخذ بقرى أمريكي مدخن
U.S. Cooked Beef Ham	لحم فخذ بقرى أمريكي مطبوخ
U.S. Cooked Corned Beef	لحم بقرى مملح ومطبوخ
U.S. Beef Livers 1724	1724 كبدة بقرى أمريكي

Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملانا) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh	احشاء واطراف ضأن، طازجة او مبردة



USMEF Bilingual Labeling Manual

Qatar

Box/Carton Label:

Product Name

إسم المنتج

Country of Origin (Product of USA)

بلد المنشأ: (إنتاج الولايات المتحدة الأمريكية)

Name and Address of Producer/Exporter

إسم وعنوان المنتج / المصدر

Production Date

تاريخ الإنتاج:

Slaughter Date

تاريخ الذبح

OR

Freezing Date

تاريخ التجميد

Metric Net Weight

الوزن الصافي (وحدة النظام المتري)

Establishment Number

رقم المؤسسة

Expiration Date

تاريخ الإنتهاء:

Inspection Legend

ختم المعاينة

Halal-Slaughtered

ذبح حلال

* Highlighted information **must** appear in both English and Arabic.



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Additional Qatar Labeling Requirements

- Date format requirements for Qatar must conform to the following: Day/Month/Year for products with a shelf life of three (3) months or less. For products with a shelf life of more than three (3) months, both the Day/Month/Year and Month/Year formats are acceptable. Dating should be in numeric format and bilingual (English/Arabic).
- Arabic stickers are allowed.
- Presently, Qatar has a tolerance of 10 percent variation in the labeled net weight.

Products Commonly Exported to Qatar

Beef

U.S. Beef Tenderloin 189	"تندرلوين" بقرى امريكي 189
U.S. Beef Striploin 175	"ستريب لوين" بقرى امريكي 175 (الجزء الامامي للخاصرة)
U.S. Beef Top Sirloin Butts 184	"توب سرلوين بطس" بقرى امريكي 184 (الجزء الأعلى لعقب الخاصرة)
U.S. Beef Shortloin 174	"شورت لوين" بقرى امريكي 174 (لحم الخاصرة القصيرة)
U.S. Beef Rib 107	"برايم ريب" بقرى امريكي 107 (الجزء الامامي الأعلى للأضلاع)
U.S. Beef Rib Eye 112	"ريب أي" بقرى امريكي 112 (لحم الأضلاع بدون العظام)
U.S. Beef Short Ribs 123	"شورت ريب" بقرى امريكي 123 (الجزء السفلي القصير للأضلاع)
U.S. Beef Back Ribs 124	"باك ريب" بقرى امريكي 124 (الجزء الخلفي للأضلاع)
U.S. Beef Rib Roast 109	"ريب روست" بقرى امريكي 109 (أضلاع التحمير)
U.S. Beef T-Bone Steak 1174	"تي-بون" ستيك بقرى امريكي 1174
U.S. Beef Porterhouse Steak 1173	"بورتر هاوس" ستيك بقرى امريكي 1173
U.S. Beef Brisket 120	"بريسكيت" بقرى امريكي 120 (الجزء الأمامي الأسفل للصدر)
U.S. Beef Chuck 113	"تشاك" بقرى امريكي 113 (جانب من الرقبة والكتف)
U.S. Beef Round 158	158 فخذ بقرى امريكي
U.S. Beef Knuckle 167	167 لحم مفصل الفخذ
U.S. Beef Flank 193	193 "فلانك" بقرى امريكي (الجزء الأسفل الخلفي للخاصرة)
U.S. Ground Beef 136	136 لحم بقرى مفروم
U.S. Beef Sausages	نقانق (سجق) بقرى امريكي
U.S. Beef Smoked Sausages	نقانق (سجق) بقرى امريكي مدخن



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U.S. Beef Frankfurters	نقانق "فرنكفورت" بقرى أمريكي
U.S. Beef Salami	"سلامي" بقرى أمريكي
U.S. Beef Pastrami	"بسطرما" بقرى أمريكي
U.S. Beef Pepperoni	نقانق بقرى أمريكي بالفلفل الحلو
U.S. Beef Bologna	"نقانق بولونيا" بقرى أمريكي
U.S. Roast Beef	"روستو" بقرى أمريكي
U.S. Beef Sizzle Strips	شرائح القلي – لحم بقرى أمريكي
U.S. Breakfast Beef	شرائح الفطور – لحم بقرى أمريكي
U.S. Smoked Beef Ham	لحم فخذ بقرى أمريكي مدخن
U.S. Cooked Beef Ham	لحم فخذ بقرى أمريكي مطبوخ
U.S. Cooked Corned Beef	لحم بقرى مملح ومطبوخ
U.S. Beef Livers 1724	1724 كبدة بقرى أمريكي

Lamb

Boneless Sheep Meat, Fresh	لحوم ضأن بدون عظم، طازجة
Boneless Sheep Meat, Frozen	لحوم ضأن بدون عظم، مجمدة
Carcasses and Half Carcasses of Lamb, Frozen 200	ذبائح كاملة وانصاف ذبائح حملان، مجمدة 200
Carcasses and Half Carcasses of Lamb, Fresh or Chilled 200	200 ذبائح كاملة وانصاف ذبائح حملان طازجة او مبردة
Carcasses and Half Carcasses of Sheep, Fresh	ذبائح كاملة وانصاف ذبائح ضأن، طازج
Other Cuts with Bone-In of Sheep, Fresh	قطع ضأن اخرى بعظمها، طازجة
Other Meat of Sheep, Fresh or Chilled	لحوم ضأن اخرى، طازجة او مبردة
Offals of Sheep (Including Lamb), Edible, Frozen	احشاء ضأن (تتضمن حملانا) للأكل، مجمدة
Other Cuts of Sheep, Boneless, Fresh or Chilled	لحوم ضأن اخرى بدون عظم، طازجة او مبردة
Other Cuts of Sheep, Boneless, Frozen	لحوم ضأن اخرى بدون عظم، مجمدة
Livers of Sheep, Frozen	اكباد ضأن، مجمدة
Offals and Extremities of Sheep, Fresh	احشاء واطراف ضأن، طازجة او مبردة



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Indonesia

Box/Carton Label:

Country of Origin: USA

Negara Asal: USA

Country of Destination: Indonesia

Negara Tujuan: Indonesia

USDA Establishment Number:

Asal Unit Usaha:

Port Entry Code:

Kode Pelabuhan Masuk:

Keep Frozen:

Simpan Beku

Keep Refrigerated:

Simpan Dalam Lemari Es

Net Weight: Refer to Carton

Berat Bersih: Harap lihat carton

Product Specification:

Spesifikasi/Jenis Produk:

Production Date: Refer to Carton

Tanggal Produski: Harap Lihat carton

For Export Only**

Hanya Untuk Ekspor

Inspection Legend

Halal Logo/Mark**

Name and Address of Packer

* Highlighted information **must** appear in both Bahasa and English.

** Not required for pork.



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Additional Indonesia Labeling Requirements

- Net weight should be documented as the following: Berat bersih: 25 kg = 55.1 lbs.
- The Government of Indonesia requires that the bilingual label be attached to the carton as additional/supplementary information in the country of origin prior to shipment.

Port of Entry Code Examples:

JKT- Jakarta
SBY- Surabaya

Products Commonly Exported to Indonesia

Beef

Half Carcass 101	Karkas Paruh
Quarter Carcass	Karkas perempat
Forequarter 102	Prosot depan/Karkas perempat depan
Hindquarter 155	Prosot belakang/Karkas perempat belakang
Top Side or Inside Round 169	Penutup/Belah atas
Silverside/Flat/ATS 171B	Pendasar tanpa Gandik
Outside 170	Pendasar dengan Gandik
Eye Round 171C	Gandik
Knuckle or Sirloin Tip 167	Kelapa
Rump/Top Sirloin/Sirloin Butt 184	Tanjung
Sirloin/Striploin 180	Has luar
Short Loin 174 (T-Bone)	Has Pendek
Tenderloin 189/Filet	Has dalam
Ribeye Roll 112/Cube Roll	Lamusir
Rib Set	Iga utuh
Spencer Roll	Iga utuh nontulang
Tri-Tip 185C/Bottom Sirloin	Pangkal tanjung
OP Rib 107/ Ribs Prepare	Lamusir Utuh
Rostbiff/Rump heart (Sirloin Center) 184	Tanjung jantung
Thick Flank (Unpeeled Knuckle)	Kelapa dengan penutup
Thin Flank	Samcan
Thick Skirt/Hanging Tender 140	Lantunan Gantung
Thin Skirt (Inside or Outside Skirt)	Lantunan
Flank Steak 193	Steik Samcan
Neck Meat/Neck Bone/Chuck Bone	Daging Leher bertulang
Neck Chain	Tetelan Kecil Leher



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Neck Trim	Tetelan leher
Short Rib (Bone-In) 123	Iga pendek
Short Rib (Boneless) 123D	Iga pendek nontulang
Spare Rib (Beef Back Ribs)	Tulang dada
Brisket Bone	Tulang Rawan dada
Chuck/Chuck Roll 116A	Sampil
Blade/Clod 114	Sampil kecil
Chuck Tender 116B	Kijen
Chuck Rib 130	Iga Sampil
Oyster Blade/Top Blade 114D	Sampil Atas
Bolar Blade	Sampil Bawah
Brisket 120	Sandung Lamur
Shin-Shank	Sengkel/kisi
Intercostal Meat 124A	Tetelan Iga
Head Meat	Daging Kepala
Cheek Meat	Daging Pipi
Diced Meat 135 A	Daging potong
Minced/Ground beef 136	Daging giling
Trimming 138 (95-45 CL)	Tetelan (95-45 CL)
Fat Trimmings/Body Fat < 45 CL	Tetelan Lemak (< 45 CL)
Tail/Ox Tail 1791	Buntut
Tongue Root/Throat Trimming	Pangkal lidah
Tongue Trimming	Tetelan lidah
Tongue	Lidah
Lips/Papillae/Cheek Tip	Bibir
Feet	Tunjang
Liver 1724	Hati
Heart	Jantung

Lamb

Lamb Carcass 200	Karkas Domba Muda
Mutton Carcass	Karkas Domba Dewasa
Lamb Rack 204	Iga Atas Domba Muda
Lamb Leg 233	Paha Domba Muda
Lamb Loin 231	Has Domba Muda
Lamb Saddle 231	Sadel Domba Muda
Lamb Shoulder 206	Bahu Domba Muda
Lamb Hind Shank 233F	Sengkel Belakang Domba Muda
Lamb Fore Shank 210	Sengkel Depan Domba Muda
Lamb Rump	Tanjung Domba Muda



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Lamb Shank	Sengkel Domba Muda
Lamb Eye of Short Loin 232C	Has Pendek Domba Muda
Lamb Short Loin	Has Pendek Domba Muda (T-Bone)
Lamb Backstrap	Has Panjang Domba Muda
Lamb Skirt	Lantunan Gantung Domba Muda
Lamb Thin Skirt	Lantunan Domba Muda
Mutton Leg	Paha Domba Dewasa
Mutton Loin	Has Domba Dewasa
Mutton Rack	Iga Atas Domba Dewasa
Mutton Shoulder	BAhu Domba Dewasa
Mutton Trunk (90-80 CL)	Prosot Depan Domba Dewasa
Mutton Backstrap	Has Panjang Domba Dewasa
Mutton Skirt	Lantunan Gantung Domba Dewasa
Mutton Thin Skirt	Lantunan Domba Dewasa

Pork

Pig Carcass 400	Karkas Babi
Pork Baby Back Rib 422	Sadel Babi Muda
Pork Spare Rib 416	Tulang Dada Babi
Pork Loin Rib	Has Luar Besar Babi
Pork Belly 408	Daging Babi Olahan
Pork Shoulder Picnic 405	Daging Babi Olahan
Pork Shoulder Boston Butt 406	Daging Babi Olahan
Pork Brisket Bone	Daging Babi Olahan
Pork Cheek/Jowl 419	Daging Babi Olahan
Pork Bacon	Daging Babi Olahan
Pork Ham Cured and Smoked	Daging Babi Olahan
Pork Ham Boneless Cured and Smoked	Daging Babi Olahan
Pork Cooked Sausage	Sosis Daging Babi Masak
Pork Fresh Sausage	Sosis Daging Babi Segar



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Chile

Box/Carton Label:

USDA Quality Grade Designation and the Equivalent Chilean Grade Designation**

Designation/Grado de Calidad USDA y el Grado de Calidad Equivalente Chileno

-See below for Chilean quality grades.

Product Name

Nombre del Producto

– See the [Export Library for Chile](#) for allowable Chilean nomenclature.

Only Chilean names included in the Export Library nomenclature links can be used. Use of other names may result in detention or rejection of product.

Establishment Number, Name and Address of the Establishment Where Product Was Packed

Numero de Establecimiento, Nombre y Dirección del Establecimiento Exportador donde se empacó en producto

Gross Weight, Net Weight and Number of Cuts in the Carton in Metric Units

Peso bruto, Peso neto y número de llos cortes en la caja en unidades metricas

Slaughter Date or Packing Date (dd/mm/yyyy)

Fecha de Sacrificio (dd/mm/aaaa) o Fecha de Empaque (dd/mm/aaaa)



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Inner Package Label (if a grade embossed bag is not used, the inner label must be an insert, not a sticker):

USDA Quality Grade Designation

Grado USA

-Must be on a label on the individual package (even if an embossed bag is used).

Product Name

Nombre del Producto

Establishment Number, Name and Address of the Establishment Where Product was Packed

Numero de Establecimiento, Nombre y Dirección del Establecimiento Exportador donde se empacó en producto

Slaughter Date or Packing Date (dd/mm/yyyy)

Fecha de Sacrificio (dd/mm/aaaa) o Fecha de Empaque (dd/mm/aaaa)

* Inner labeling can be in English only.



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Additional Chile Labeling Requirements

- a. FSIS Export Library for Chile:
<http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products/export-library-requirements-by-country/Chile>
- b. Applying labeling features to inner bags either requires inclusion of all required features in accordance with 9 CFR 317.2 or sketch approval for the deviation (absence of some features) according to 9 CFR 317.7 if all required features are not included. Labeling of inner bags can be done by using pressure sensitive labels which adhere to the inner bags. If pressure sensitive labels are used, they should stick well to the inner bag and not fall off when attached to vacuum-packaged or bagged products.
- c. Each package in the box must be of the same grade, be the same cut, and be processed in the same establishment.
- d. The USDA grade must be included on the package label, even if an embossed bag is used.

Chile/USA Quality Grade Conversion Chart

Chile	USA
V.	<i>USDA Prime, USDA Choice, and USDA Select</i>
C.	<i>USDA Standard</i>
U.	<i>USDA Commercial, USDA Utility, USDA Cutter, and USDA Canner</i>
N.	USDA has a separate classification and grading system for bullocks (young bulls under 24 months of age) from USDA Utility to USDA Prime. Mature bulls are not eligible for USDA quality grades.
O.	Veal and calf carcasses only, using the following quality grades: <i>USDA Prime, USDA Choice, USDA Good, USDA Standard, and USDA Utility</i>



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If you have specific questions regarding the information presented in this document, please contact one of the following:

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