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# **Hong Kong**

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# Macau Market Fully Opens to U.S. Beef

### **Report Categories:**

Agriculture in the News Livestock and Products Sanitary/Phytosanitary/Food Safety

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#### **Report Highlights:**

Effective November 7, 2015, the full range of U.S. beef products gained market access to the Macau Special Administrative Region. Effective immediately, U.S. beef shipments may be shipped to Macau as a transshipment through Hong Kong with a Hong Kong designated FSIS health certificate or directly to Macau with a Macau designated FSIS health certificate. In 2014, Macau imported \$8.7 million of U.S. beef products, representing 28 percent of the market share.

Prior to November 7, 2015, Macau only allowed market access for bone-in U.S. beef products originating from animals under 30 months of age and boneless beef from animals regardless of age. Following recent negotiations that opened the market to bone-in beef products derived from cattle over 30 months of age as well as ground beef and offal, regardless of age, Macau has granted full market access for U.S. beef products. Export requirements for eligible beef shipments to Macau can be found on the USDA Food Safety Inspection Service Export Library website (http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products/export-library-requirements-by-country/Macao). Mechanically separated meat, lean finely textured beef (LFTB), scrap meat, trimmings or other pieces (whether with or without bone) from skeletal muscle indistinguishable from beef trimmings, and product from advanced meat recovery systems remain ineligible for export to Macau.

Eligible U.S. beef products can continue to be shipped to Macau as a transshipment through Hong Kong with a Hong Kong designated FSIS health certificates or by direct shipment to Macau with a Macau designated FSIS health certificate (see appendix for FSIS Form 9060-5 and Letterhead Certificate 2360-9 reference documents).

The U.S. is the second largest supplier of beef products to Macau. In 2014, Macau imported \$8.7 million of U.S. beef products, representing 28 percent of the market share.

Table: Macau's Import of Beef and Beef Products, US\$ million

Macau Import Statistics									
Commodity: _PSD	BEEF, _	PSD BEE	EF						
<b>Annual Series: 201</b>	l0 - 2014	, Year To	Date: 09	9/2014 & 09	/2015				
United States Millio	on Dollar	S							
Partner Country				Year To Date					
	2012	2013	2014	09/2014	09/2015	%Change			
World	20.45	23.05	31.15	22.55	21.06	-6.6			
Brazil	6.01	6.52	9.95	7.42	6.66	-10.24			
United States	3.18	3.80	8.66	5.81	5.40	-7.07			
Japan	3.44	5.24	3.25	2.33	2.17	-6.9			
Canada	2.25	2.01	2.64	2.12	1.66	-21.66			
Australia	1.93	2.11	2.60	1.91	1.87	-2.01			
China	1.96	2.01	1.82	1.35	1.54	14.31			

Source: Global Trade Atlas – Macau Statistics and Census Service

Appendix: Macau designated FSIS health certificate (FSIS Form 9060-5 and FSIS Form 2360-9)

U.S. DEPARTMENT OF AGRIC TURE FOOD SAFETY AND INSPECTION SERVICE FIELD OPERATIONS MAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS			A knowingly false entry or false alteration transy entry on this bertificate may result in a fine of not more than \$10,000 or impresorment for not more than five years or both (16 USC 1001). Additional penalties exist under the Foderal Meet Inspection Act [21 USC 611 (b) (1), (2), and (5), 21 USC 676] and the Poultry Products Inspection Act [21 USC 481] (1), (2), and (5), 21 USC 481] for an unautherized or false elleration or misuse of this certificate.					
DISTRIC'I OFFICE	COUNTRY OF D		MPI -					
5	RIMPA			PRODUCT EXPORTED FROM:				
FXPORTED BY (Applicants name and address including ZIP Code)				EST. / PLANT NUMBER (If applicable)				
181	A LEY				1			
Again Surrey				CITY				
CONSIGNED TO 1/ (Name		P Code)			@ SLAUGHTEF			
					@ WAREHOUS			
TOTAL MARKED NET WEIGHT	ED NET WEIGHT TOTAL CONTAINERS				@ DOCKSIDE			
PRODUCT AS LABE	LED	MARKE WEIGHT LOT 1/	D NUM OF PACK	BER OF AGES IN OT 1/	SHIPPING MARKS 1	EST/PLANT NUMBER ON PRODUCT		
			1		To the second se			
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/ As stated by applicant or contractor								
I CERTIFY that the meat or meat for were found sound and healthy and wholesome.  I CERTIFY that the poultry and poul inspection and passed in accordance.	that it has been ins	spected and pa	ssed as pro		and regulations of the De	partitient and is sound and		
fit for human consumption.					• • • • • • • • • • • • • • • • • • • •			
NOT VALID UNLESS SIGNED BY AN			INSPECTOR OF MEAT AND POULTRY INSPECT			DATE SIGNED (MM/DD/YYY)		
By order of the Secretary of Agriculture				1 /				
This certificate is receivable in This certificate does not excuse	all courts of the Ur	nited States as	plima facie	evidence of	the truth of the statements	therein contained.		



Date Issued:

Food Safety and Inspection Service

Washington, D.C. 20250

Certificate Number:

### FSIS Letterhead Certificate for Beef Products for Export to Macau

1.	The feeding of ruminants with meat and bone meal and greaves derived from ruminants has been banned and the ban has been effectively enforced.
2.	The beef or beef products were neither derived from nor contaminated with the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of any cattle regardless of age.
3.	The cattle from which beef or beef products were derived were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process.
4.	The beef or beef products were derived from cattle that passed ante-mortem and post-mortem inspection. The beef or beef products were derived from cattle that were slaughtered under official supervision in FSIS-inspected establishments. The beef or beef products were derived from cattle free from systemic contagious, infectious and parasitic disease at the time of slaughter.
5.	The beef or beef products were produced in accordance with the FSIS National Residue Program, which ensures that the product is free of harmful residues.
6.	The United States has been evaluated and classified by the World Organization for Animal Health (OIE) as a country with a negligible-risk status for bovine spongiform encephalopathy (BSE).
7.	The bovine meat is not derived from mechanically separated meat.
Signatu	are of FSIS Veterinarian:
Printed	Name:
Title/ F	Professional Degree: