

STORAGE FACILITIES

All of the 109 *Tipo Inspección Federal (TIF)*, sanitary inspection standards, plants have refrigerated storage capacity. The 25 *TIF* plants specializing in pork have a total installed capacity of 10,500 head per shift for slaughter and 9,100 head for refrigeration.

There is no official government data on total storage/handling capacity for pork. The *Confederación Nacional Ganadera (CNG)*, National Livestock Confederation, estimates that capacity utilization of slaughterhouses and associated refrigerated storage is only about 60 percent. Ample in-bond storage is also available for Mexican importers of perishable products and is utilized to a limited degree by some pork importers.

THE REGULATORY ENVIRONMENT

Pork products that are fit for retail sale in Canada are readily acceptable in Mexico. There is still lots of paperwork, but things are gradually improving. Under a recent amendment to the labelling law, live animals no longer require labels.

CUSTOMS AND TARIFFS

Under the North American Free Trade Agreement (NAFTA), as of 1995, all Canadian pork commodities are currently subject to 16 percent ad valorem duty. Entrails are subject to a 7 percent duty. These duties will be reduced by 2 percent per year, and will be eliminated in 2003.

SANITARY INSPECTION

The Mexican *Secretaría de Agricultura, Ganadería y Desarrollo Rural (SAGAR)*, Secretariat of Agriculture, Livestock and Rural Development, requires sanitary inspections for a wide variety of unprocessed animal products. The regulations are subject to change, and exporters will need assistance from the importer and/or a customs broker to determine the specific requirements for each product. Arrangements should be made at least three months in advance of shipping.