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Prepared By: Miguel Herrera

Approved By: Jason Wrobel

Report Highlights:

This report provides examples of the significant export certificates and other documents required by the government of El Salvador for U.S. exports of food and agricultural products. Since August 7, 2024, the Superintendence for Sanitary Regulation (SRS) has been responsible for food and beverage product registration in El Salvador, while the Ministry of Agriculture and Livestock (MAG) will continue to approve import permits for unprocessed meats, bulk dairy, produce and pet food. SRS also issues special import permits for food and beverages, including raw materials and food additives. Requirements for imports of animal and plant products are based on sanitary and phytosanitary risk analysis, applying national and international regulations.

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

Disclaimer:

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in San Salvador, El Salvador, for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, the information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped.

FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

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EXECUTIVE SUMMARY

El Salvador has strict quarantine requirements for imported food and agricultural products. In the past, import requirements were duplicated in different government institutions, and additional mandatory pest-free declarations and excessive fumigations caused delays, added costs, and reduced product shelf-life. However, the current Government of El Salvador (GOES) administration has made considerable improvements in the implementation of trade facilitation measures that have streamlined the import process for food and beverage products.

The recently created entity, Sanitary Regulation Superintendency (SRS), oversees food product imports, except for unprocessed meats, dairy products, processed meat products, egg products, fishery and aquaculture products, honey, produce and pet food which are regulated by the Ministry of Agriculture and Livestock (MAG). The Customs General Authority also plays a role in the import process, often adding delays and costs.

El Salvador has been streamlining import procedures to facilitate trade and has created a one-stop window (CIEX) for import processing at the Salvadoran Central Reserve Bank (BCR). USDA's Agricultural Trade and Climate Smart Innovations (ATraCSI) project is helping the Government of El Salvador (GOES) to reduce bureaucratic barriers by improving import software platforms, as well as gaining membership to the international e-phyto system, a globally harmonized platform for exchanging electronic phytosanitary certificates between countries.

SECTION I: LIST OF ALL EXPORT CERTIFICATES REQUIRED BY GOVERNMENT (MATRIX)

The following table lists the official export certificates required for imported products and their purposes.

Product (s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Institution
Dairy	Sanitary Certificate Certificate of Origin	To verify sanitary import requirements, please visit the following page: http://oas.mag.gob.sv/sisa/tramites.jsp No username or password is required. For processed dairy products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.	Animal Health Certificate Verify animal health and origin	Ministry of Agriculture and Livestock (MAG) Sanitary Regulation Superintendency (SRS)

Red Meat (Beef) (See footnote 1 at bottom of table)	Sanitary Certificate Certificate of Origin	Beef and beef products - Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. The following statements must be included in the remarks section of FSIS Form 9060-5 or on an FSIS Letterhead. Certificate: The beef and beef products were derived from animals born and raised in the United States. 1. The beef and beef products were not derived from 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 the small intestine of any cattle regardless of age. 2. The feeding of ruminants with ruminant-origin meat-and-bone meal and greaves is prohibited in the United States. 3. The cattle from which the beef and beef	Animal Health Certificate	MAG SRS

		products were obtained were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity or to a pithing process. 4. The beef/beef products were produced and handled in a manner that ensures that such products do not contain and are not contaminated with mechanically separated meat from the skull and vertebral column of cattle. Signature on certificates: All required forms and supplementary statements must be signed by a veterinarian. The name and degree (DVM or equivalent) must be included. For red meat products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.		

Red Meat (Pork)	Sanitary Certificate Certificate of Origin	To verify import sanitary requirements, please visit the following page: http://oas.mag.gob.sv/sisa/tramites.jsp; No username or password is required. For red meat (pork) products requiring import permits from SRS, applications must be submitted via CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.	Animal Health Certificate	MAG SRS
Poultry	Sanitary Certificate Certificate of Origin	The official zoosanitary certificate must include the following: 1. The meat is derived from birds raised in the USA. 2. The product was derived from birds originating from a zone free of exotic Newcastle disease and highly pathogenic notifiable avian influenza (HPNAI) for at least 21 days before slaughter and from birds subjected to antemortem and post-mortem	Animal Health Certificate	MAG SRS

		inspections for NAI with favorable results. 3. The birds, their products, and sub-products come from farms and establishments authorized by APHIS and FSIS to export to El Salvador. 4. The birds are the progeny of farms and flocks participating in the National Poultry Improvement Plan, routinely monitored and free from Salmonella Pullorum and Gallinarum. 5. The poultry meat derives from farms with a sanitary and production program under the supervision of the U.S. animal health authorities. The birds derived from the products were not under official veterinary quarantine for poultry diseases transmissible through the meat. 6. No clinical outbreaks of serious poultry diseases have been transmissible through poultry meat on the premises of origin, notifiable in the U.S., for at least 90 days before shipment. 7. The slaughter establishment where the		

		birds were processed was under official inspection and is authorized to export poultry meat. 8. The product was inspected, passed, and found fit for human consumption. 9. The poultry meat was produced under mandatory HACCP regulations that require testing for Salmonella and Escherichia coli and was found to comply. 10. The poultry meat was produced following the U.S. National Residue Program. For Poultry products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.		
Egg Products	Sanitary Certificate Certificate of Origin	1. The egg comes from birds raised in the United States.	Animal Health	MAG SRS

		2. The product was obtained from birds from a zone free of exotic Newcastle disease and highly pathogenic notifiable avian influenza (HPAI) for at least 21 days before slaughter, and from birds subjected to ante-mortem and post-mortem inspections for HPAI with favorable results. 3. The eggs come from farms and establishments authorized by APHIS and FSIS to export to El Salvador. 4. The eggs come from farms and flocks participating in the National Poultry Improvement Plan, which are routinely monitored and free from Salmonella Pullorum and Gallinarum. 5. The eggs originate from farms with a sanitary and production program under the supervision of U.S. animal health authorities. 6. No clinical outbreaks of serious avian diseases transmissible through meat have been recorded on the premises of origin, notifiable in the U.S., for at least 90 days prior to shipment.	Food Safety Verify Animal Health and Origin	

		7. The establishment where the birds were processed was under official inspection and is authorized for export. 8. The product was inspected, passed, and found fit for human consumption. To verify sanitary import requirements, please visit the following page: http://oas.mag.gob.sv/sisa/tramites.jsp; No username or password is required. For Egg Products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.		
Seafood	Sanitary Certificate Certificate of Origin	The product must originate from an establishment authorized to export to El Salvador, the recognition agreement with NOAA must be considered.	Sanitary Certificate Verify animal health and origin	MAG SRS

		The establishment must have a food safety management system based on HACCP principles and its respective prerequisite programs. To verify sanitary imports requirements, please visit the following page: http://oas.mag.gob.sv/sisa/tramites.jsp; No username or password required. For seafood products requiring import permits from SRS, applications must be submitted via CIEX 365 2.26 platform. For special permits, You must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.		
Grains	Phytosanitary Certificate Certificate of Origin Sanitary Certificate	The product has been inspected and is free of pests. For grains Products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the	Health Certificate	MAG SRS

		following three sanitary certificates: Certificate of Free, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.		
Flours	Phytosanitary Certificate Certificate of Origin Sanitary Certificate	The product has been inspected and is free of pests. For flours Products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.	Health Certificate	SRS
Vegetables (Processed, Frozen or Preserved)	Sanitary Certificate or Free Sale Certificate	For vegetable products requiring import permits from SRS, applications must be submitted via the CIEX 365 2.26 platform. For special permits, you must submit one of the following three sanitary certificates: Certificate of Free Sale, Export Certificate, or Sanitary Certificate, indicating that the product is fit for human consumption; the certificate must be valid.	Health Certificate Food Safety	SRS

Vegetables/ Fruits (Fresh), Flowers and Foliage (See footnote 2 at bottom of table)	Phytosanitary Certificate Certificate of Origin	The product has been inspected and is free of pests. NOTE: A general statement cannot be made as some products have a higher phytosanitary risk. For this, the exporting country needs to declare that the product is free of specific pests.	Plant Health	MAG
Ornamental Plants	Phytosanitary Certificate Certificate of Origin	Plants have been inspected and are free of pests. Plants are free of soil residue or are packed using an inert substance. NOTE: A general statement cannot be made as some products have a higher phytosanitary risk. For this, the exporting country needs to declare that the product is free of specific pests.	Plant Health	MAG
Pet Food	Zoosanitary, Health, and Origin Import Visa or Import Clearance (Certificate of Free Sale)	The export of pet food to El Salvador requires a valid import permit. The following certification statements, as applicable, should be provided on a VS Form16-4 for the export of canned, extruded (pelleted or biscuits), or semi-moist pet foods containing animal-origin ingredients. Product description (product box on VS Form 16-4) should include the species of origin for all animal-origin ingredients, as well as nature of the product. Certification statements should be given	Health Certificate Allows authorization of product to El Salvador	MAG

		in English and Spanish. El Salvador may require a separate official translation. The area office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below: 1. The product is freely sold in the United States as pet food. The product has been manufactured in plants authorized by the official competent authority of the United States. 2. The product has been manufactured following U.S. laws and regulations designed to validate microbial, physiochemical, and compositional quality. 3. All animal-origin ingredients in dry, semi-moist, and dehydrated pet food products have been heated to a minimum internal temperature of 70°C. Finished products (except for hermetically sealed containers) were processed to ensure the destruction of harmful pathogens, as demonstrated by the fact that finished products complied with the most updated regulations on pathogens. Canned pet		

		food products have been treated in hermetically sealed containers with an F0 of 3.0 or more. 4. The pet food products described herein are unlikely to disseminate agents of infectious diseases of domestic animals, including foot-and-mouth disease, avian influenza Newcastle disease and classical swine fever. Precautions have been taken to avoid product contamination with pathogenic agents after heat treatment. 5. Precautions have been taken during processing and storage of cat food products to prevent any commingling or cross-contamination with prohibited ruminant-origin materials. In addition: 1. Establishment of origin registration as an importer is required. 2. Product registration is required. 3. Import must be processed through the CIEX365-BCR-SISA online system.		

Planting Seeds Sowing Seeds	Phytosanitary Certificate Certificate of Origin	Seeds have received chemical treatment and are duly certified. NOTE: A general statement cannot be made as some products have a higher phytosanitary risk. For this, the exporting country needs to declare that the product is free of specific pests.	Plant Health	MAG
Tallow	Zoosanitary Certificate Health Certificate Certificate of Origin	Obtain FSIS Form 9060-5, Meat and Poultry Export Certificate of Wholesomeness. The following statement must be provided in the Remarks section: That the maximum content of insoluble impurities of the tallow does not exceed 0.15 percent of its weight. 1. Product registration is required. 2. Product registration is required if the product is considered as an ingredient. 3. Import must be processed through the CIEX365-BCR-SISA online system.	Health Certificate Allows authorization of product to El Salvador	MAG

Notes:
1/Current beef protocol for U.S. beef conforms to the Negligible Risk Status for BSE granted by the World Organization for Animal Health (WOAH).

2/El Salvador created an official quarantine pest list. The Ministry of Agriculture and Livestock has recognized the presence of Thrips Palmi.

SECTION II: SPECIFIC ATTESTATIONS REQUIRED ON EXPORT CERTIFICATE(S)

Please refer to Section I.

SECTION III: GOVERNMENT CERTIFICATE'S LEGAL ENTRY REQUIREMENTS

- **Does the original certificate need to accompany the product at the time of entry?**

  Yes. However, an authenticated and Salvadoran consulate-approved copy will be accepted. For import permits issued by SRS, a copy of the certificates may be submitted.

- **How long is the certificate valid? Can the certificate be applied to multiple shipments?**

  If the product is introduced through Acajutla Port, the Phyto and Zoo sanitary certificates are valid for three months; they are valid for 30 days if introduced through any other official point of entry. Certificates for grains have the same validity period.

  For SRS, certificates are accepted for multiple shipments provided they remain valid. In accordance with current regulations, if a certificate does not specify an expiration date, it is considered valid for two years from the date of issuance. If a certificate is issued for a specific invoice or batch, a valid certificate must be presented for each shipment.

- **Will the country accept a Suppliers or Manufacturers Export Declaration as proof of compliance?**

  No.

- **Will El Salvador accept a U.S. state-issued export certificate?**

  Yes, origin export certificates are accepted from U.S. State official institutions.

- **Will the country derogate export certificates? Which certificates? How do you apply?**

  No.

SECTION IV: OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS TO ENSURE MARKET ENTRY

Product	Sanitary Requirement
Dairy	Milk must come from establishments with no sanitary restrictions. The processing plant must be authorized by the DGG and approved for export by the country of origin. The plant's operations must be based on Codex FAO/WHO standards and include programs for microbiological, physico-chemical, antibiotic, pesticide, and heavy-metal controls. Milk must be pasteurized. The Health Code prohibits the commercialization of raw milk dairy products to ensure it is safe for human consumption. Upon arrival at the port of entry, packing material must be disinfected using an approved disinfectant in the destination country. The product label must contain at least the following information: a) Product classification b) Ingredients listed in decreasing order by proportion c) Additives with their functions indicated d) Expiration date displayed in a visible location e) Lot identification and production date (year, month, and day), which may be coded if clearly visible f) Manufacturer's name and address g) Country of manufacture h) Net content, expressed in international measurement units i) Registration number j) Vehicles and containers used for transport must meet all conditions necessary to maintain the cold chain and must be washed and disinfected before shipment with products authorized by both the exporting and importing countries.

Red Meat (Beef)	Beef must come from establishments that have no sanitary restrictions. The slaughter facility must be approved for exports and officially recognized by the importing country, in accordance with the Codex Alimentarius FAO/WHO standards concerning ante- and post-mortem inspection. The product must be certified by sanitary officials from the exporting country as safe for human consumption and must have undergone official veterinary inspection. Adequate refrigeration and packaging are required, with a seal of inspection and clear identification of the establishment of origin. Laboratory analysis results for pesticide residues, heavy metals, and microbiology must be presented in accordance with an approved sampling program. A surveillance system must be in place to ensure full traceability, allowing identification of the herd of origin, including the mother and herd from which the beef is derived. Beef must not come from cattle born to animals affected, or suspected of being affected, by Bovine Spongiform Encephalopathy (BSE), nor from cattle born after the prohibition of feeding with bone and meat meal. Cattle must be born, raised, and kept in herds where no BSE cases have been confirmed within the past seven years. All cattle must undergo ante-mortem inspection. The use of air or compressed-gas guns for slaughter is prohibited. Beef and beef products must not contain the following specified risk materials (SRMs): the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the tail vertebrae, thoracic and lumbar transverse processes, and wings of the sacrum), and dorsal root ganglia from cattle 30 months of age and older; as well as the tonsils and distal ileum of the small intestine from cattle of any age. Beef and beef products must be derived from animals born and raised in the United States or legally imported in accordance with U.S. import regulations. Cold chain conditions must be strictly maintained, with shipments sealed by a customhouse stamp that may only be removed by DGG inspectors. Upon arrival in the destination country, the Ministry of Agriculture and Livestock's Division of Inspection of Animal Origin Products (DIPOA in Spanish) will conduct inspections and sampling of the product for microbiological or residue control. **Please refer to the Food Safety Inspection Service (FSIS) export library to view the updated U.S. beef and beef products regulations for El Salvador.** https://www.fsis.usda.gov/inspection/import-export/import-export-library/el-salvador

Red Meat (Pork)	Animals must be born, raised, and exported from the exporting country. Farms must maintain a zoosanitary control program under the supervision of a professional veterinarian and must be free of the following diseases: Aujeszky's disease, Atrophic Rhinitis, Brucellosis, Transmissible Gastroenteritis, Porcine Reproductive and Respiratory Syndrome (PRRS), and Trichinellosis. Slaughter facilities must be authorized for exports by the country of origin and operate in accordance with Codex Alimentarius FAO/WHO standards. Products must be certified by sanitary officials from the exporting country as safe for human consumption and subject to official veterinary inspection. Meat must be derived from healthy animals born, raised, and fed in the exporting country. If sourced from third-country animals, they must have remained in the exporting country for no less than three months. The meat must be packaged in leak-proof, food-grade materials. Packaging must clearly display: • Product identification • Name of the processing facility • Authorization number issued by the official sanitary authority • Lot number • Production date • Expiration date Vehicles and containers used for transportation must meet all conditions necessary to maintain the cold chain. They must be washed and disinfected before shipment using products authorized by both the exporting and importing countries and sealed with a customhouse stamp removable only by DGG inspectors. Importation is permitted only from animals originating in countries free from foot-and-mouth disease, classical swine fever, African swine fever, enterovirus encephalomyelitis (Teschen disease), vesicular stomatitis, and other exotic diseases.

Poultry	Imports are permitted only from countries or areas free of the following diseases: Newcastle Disease, Avian Influenza, Infectious Laryngotracheitis, and Pullorum/Typhoid (S. pullorum and S. gallinarum). Farms must operate under a sanitary control program supervised by a professional veterinarian. The slaughter facility must also be free of the following pathogens: *Salmonella pullorum, Salmonella gallinarum, Salmonella typhimurium, Salmonella enteritidis, Mycoplasma gallisepticum, Mycoplasma synoviae,* and *Pasteurella multocida*. The slaughter facility must be inspected and officially approved for exports by both the exporting and importing countries, in accordance with Codex Alimentarius FAO/WHO standards concerning ante- and post-mortem inspection and sanitation of fresh meat. Birds from which the product is derived must not be subject to sanitary restrictions and must test negative for the following: • Newcastle Disease: virus isolation and hemagglutination inhibition (HI) • Avian Influenza: agar gel immunodiffusion (AGID) • Avian Salmonellosis (*S. pullorum* and *S. gallinarum*): rapid plate agglutination and isolation • Infectious Laryngotracheitis: ELISA Imports must come from birds raised in the country of origin and be certified by sanitary officials from the exporting country as safe for human consumption. Products must be packaged in new cartons or plastic boxes that meet disinfection requirements and remain protected from contamination after the disinfection process. Packaging must display: • Farm of origin identification • Lot number • Production date Containers and vehicles must bear an official seal confirming that they were washed and disinfected with products authorized by the exporting country. Cold chain conditions must be maintained throughout transport, and shipments must be sealed with a customhouse stamp that can only be removed by DGG inspectors. Upon arrival in the destination country, the Ministry of Agriculture and Livestock's Division of Inspection of Animal Origin Products (DIPOA in Spanish) will inspect the product. **Please refer to the Food Safety Inspection Service (FSIS) export library to view the updated U.S. poultry regulations for El Salvador negotiated under the CAFTA-DR agreement.** https://www.fsis.usda.gov/inspection/import-export/import-export-library/el-salvador

Seafood	Farmed shrimp or Aquaculture shrimp must originate from an authorized facility in the country of origin. Facilities must operate in accordance with Codex Alimentarius FAO/WHO standards. When deemed necessary, the DGG, in coordination with the official sanitary authority of the exporting country, may conduct joint inspections and approval visits. Imports are permitted only from countries or areas free of the following diseases: White Spot Syndrome, Yellow Head Disease, and Taura Syndrome Virus (TSV). When required by MAG, samples may be taken from each shipment for sanitary analysis, quarantine testing, and toxic residue evaluation. Product packaging must include a label containing, at a minimum, the following information: a) Product designation and classification b) List of ingredients in decreasing order of proportion c) Additives with their functions indicated d) Expiration date displayed in a visible location e) Lot identification and production date (year/month/day), which may be coded if clearly visible f) Name of the manufacturer or brand owner, along with the establishment's address g) Country of manufacture h) Net content expressed in international measurement units i) Corresponding registration number Cold chain conditions must be maintained throughout transport, and shipments must be sealed with a customhouse stamp that can only be removed by DGG inspectors. **For additional information or assistance with seafood import requirements, please contact the U.S. Department of Commerce/NOAA.** https://www.fisheries.noaa.gov/seafood-commerce-trade/export-requirements-country-and-jurisdiction-f
Grains	Quarantine treatment will be applied at the origin, and proof will be required. If live pests are found during inspection at the point of entry, a new treatment will be used.
Flours	The product will be inspected at the point of entry, and if live pests are found during inspection, a quarantine treatment will be applied.

Ornamental Plants	The product will be inspected at the point of entry, and if live pests are found during inspection, a quarantine treatment will be applied. In some cases, the CITES certificate must be presented (When applicable).
Planting Seeds	The variety, brand, and lot number must be specified. Seed will be sampled at the warehouse before being commercialized. Biotech seeds are prohibited. It must only be declared whether the seed is conventional or genetically engineered.

U.S. Radiation Monitoring

The government of El Salvador does not require attestation of radioactivity for imports.

APPENDIX I: DIRECT HYPERLINK, ELECTRONIC COPY, SCANNED COPY, OR OUTLINE OF EACH EXPORT CERTIFICATE

Export certificates for processed products required by SRS must be signed by an official foreign government authority. For processed products containing more than 3 percent meat/poultry and eggs, the certificate must be signed by FSIS.

All products: Certificate of Origin (sample) (in Spanish)

Grains, Fresh Fruits and Vegetables, Plants and Plant Products: Phytosanitary Certificate

Poultry, Beef, Pork and Products: FSIS Form 9060-5

Egg Products: FSIS Form 9060-5EP

Dairy: AMS Grading and Sanitary Certification

Seafood: NOAA Certification Requirements

Petfood: APHIS IRegs

Attachments:

No Attachments