

# We put all the meat from Nuevo León in the broiler!

The Federal Inspection Type industry of Nuevo León is an example nationwide.



The Federal Inspection Type (TIF) is a certificate issued by the SENASICA to slaughter plants and meat processors that meet health and safety standards for processing animal sourced products.

This certification benefits the end consumer, as it provided them with assurances the processed meat products reaching their tables meet international hygiene standards, and are free of chemical, physical, or microbiological pollutants that could endanger their health.

The producers and the industry benefit from this certification because the value of their products increases and they can trade them in more competitive markets, at the national and international levels, and the supermarkets affiliated with the ANTAD (Mexican National Association of Supermarkets and Department Stores).

The TIF seal opens the doors of international trade, since only the plants that hold this certification are eligible for exporting meat products to over 65 destinations over five continents.

The SENASICA recognized the professionalism of the TIF meat industry of Nuevo León, the state with the most certified plants in the country (83), and that is an outstanding player in the international market, with over 20 plants authorized for export to various countries.

See more information at: [Mexico stands out as an exporter of meat products](#)