Annex A Assigned Numbers (AN) 4A.2, 4C.1, 4D.2, 5A.1, 5C.1, 5D.2, 6A.1, 6C.1, 6D.1, 7B.1, 7B.3, 7B.5, 7C.1, 7C.3, 7C.5, 7D.1, 7D.3, 7D.5

Issued pursuant to Section 22 of the Biosecurity Act 1993
Dated: November 2007

User Guide

The information in MAF animal and animal product import health standards is presented in numerically ordered sections with descriptive titles. Sections are grouped into one of four parts, designated alphabetically.

Part A. General Information contains sections of general interest, including those relating to the legal basis for MAF import health standards and the general responsibilities of every importer of animals and animal products.

Part B. Importation Procedure contains sections that outline the requirements to be met prior to and during importation. Whether a permit to import is required to be obtained prior to importation is noted, as are conditions of eligibility, transport and general conditions relating to documentation accompanying the consignment.

Part C. Clearance Procedure contains sections describing the requirements to be met at the New Zealand border prior to any consignment being given biosecurity clearance.

Part D. Zoosanitary Certification contains model health certification which must be completed by the appropriate personnel as indicated in the certification and accompany the consignment to New Zealand.

Part A. General Information

1 Import Health Standard

1.1 Pursuant to section 22 of the Biosecurity Act 1993, this document is the import health standard for pig meat for human consumption from European Community.

1.2 This import health standard may be reviewed, amended or revoked if there are changes in New Zealand's import policy or the animal health status of the originating country, or for any other lawful reason, at the discretion of the Import Standards Manager.
2 IMPORTER'S RESPONSIBILITIES

2.1 Commercial consignments of products imported into New Zealand for human consumption must comply with the Food Act 1981. These requirements are independent of the import health standard requirements and are managed by the New Zealand Food Safety Authority (NZFSA). Importers are advised to contact the NZFSA or consult the NZFSA website: www.nzfsa.govt.nz/imported-food/index.htm.

2.2 Once the consignment has been given biosecurity clearance into New Zealand, it is the importer’s responsibility to ensure (where relevant) that the consignment complies with the Animal Products Act 1999, especially if it is returned New Zealand product, product entering operations also used for the export of animal products, or if it is to be re-exported. Information about these requirements can be obtained from the New Zealand Food Safety Authority (NZFSA) website at www.nzfsa.govt.nz/animalproducts/publications/omar/01-172.htm or by contacting the local NZFSA Verification Agency office. Certification and other official assurance requirements which may be applicable are accessible on the NZFSA website at www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm.

2.3 The costs to MAF in performing functions relating to the importation of pig meat for human consumption shall be recovered in accordance with the Biosecurity Act 1993 and any regulations made under that Act.

2.4 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance shall be borne by the importer or agent.

2.5 It is the importer or agent’s responsibility to ensure that they are compliant with the current version of the relevant import health standard at the time of importation into New Zealand. Current versions of import health standards are available online at www.biosecurity.govt.nz/commercial-imports/import-health-standards/search.

3 DEFINITION OF TERMS

64/432/EEC

92/118/EEC

97/132/EC
2002/99/EC

European Community
Austria, Belgium, Bulgaria, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands and United Kingdom.

Farmed game
As defined in Regulation (EC) No 853/2004. This refers to farmed ratites and farmed land mammals other than Domestic ungulates’ meaning domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds. Wild mammals living within an enclosed area under conditions of freedom similar to those enjoyed by wild game must not be deemed as farmed game.

Fresh meat
As defined in Regulation (EC) No 853/2004. This refers to meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.

MAF
New Zealand Ministry of Agriculture and Forestry

Meat preparations
As defined in Regulation (EC) No 853/2004. This refers to fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.

Meat products
As defined in Regulation (EC) No 853/2004. This refers to processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat. The following are not regarded as meat products: meat which has undergone only cold treatment, or raw meat which has been minced or seasoned.

Minced meat
As defined in Regulation (EC) No 853/2004. This refers to boned meat that has been minced into fragments and contains less than 1% salt.

Official Veterinarian
A veterinarian authorised by the Veterinary Administration of the country to perform animal health and/or public health inspections of commodities and, when appropriate, perform certification in conformity with the provisions of the chapter of the Terrestrial Code pertaining to principles of certification.
Pig Meat
As defined in Regulation (EC) No 853/2004. This includes all parts of porcine animals that are suitable for human consumption. Pig meat and pig meat products derived from domestic pigs, farmed game (i.e. wild pig) and wild game (i.e. wild pig) may be imported under this standard.

Processed Animal Protein
As defined in Council Directive 92/118/EEC. This refers to greaves (protein containing residue of rendering), meatmeal (meat powder or stock powder) and pork rind powder.

Regulation (EC) No 999/2001

Regulation (EC) No 852/2004

Regulation (EC) No 853/2004

Regulation (EC) No 854/2004

Wild Game
As defined in Regulation (EC) No 853/2004. This refers to:
- wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild game under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game, and;
- wild birds that are hunted for human consumption.

PART B. IMPORTATION PROCEDURE

4 PERMIT TO IMPORT

4.1 A permit is required for pig meat that needs to be channelled in New Zealand for further processing (See Part C. Clearance Procedure).

4.2 Application for a permit to import must be made prior to the proposed date of importation in writing to the Animal Imports Team, Border Directorate, MAF Biosecurity New Zealand, Ministry of Agriculture and Forestry, PO Box 2526, Wellington, New Zealand.
4.3 Consignments do not require a permit to import if they consist of:

EITHER  i) pig meat originating from Finland (see refer to 5.1)

OR  ii) pig meat that has been subjected to cooking (refer to clause 5.2.c.i) or curing (refer to clause 5.2.c.ii)

OR iii) ready-to-cook, high value cuts of pig meat packaged either for direct retail sale or use by food service operators that are unlikely to generate trimming waste prior to cooking, and have had all major peripheral lymph nodes removed (refer to clause 5.2.c.iii)

OR iv) pig meat that has been imported into the European Community from a third country, and pig meat from this third country is eligible for import into New Zealand without a permit to import (refer to clause 5.3.1).

5  ELIGIBILITY

5.1 For pig meat originating (derived from animals born and continuously raised) in Finland, the following requirement must be met:

a. The consignment must be clearly labelled with Finland as the member state of origin.

5.2 For pig meat originating from member states other than Finland, all of the following requirements must be met:

a. The product must be clearly labelled with the member state of origin.

b. The product must be accompanied by certification that complies with Part D. Zoosanitary Certification.

c. The meat must be directed to a transitional facility for further processing in New Zealand, unless it has been subject to one of the following measures:

EITHER  i) cooking where the product reached one of the following minimum core temperature/time parameters:

- 56 degrees Celsius for 60 minutes; 57 degrees Celsius for 55 minutes;
- 58 degrees Celsius for 50 minutes; 59 degrees Celsius for 45 minutes;
- 60 degrees Celsius for 40 minutes; 61 degrees Celsius for 35 minutes;
- 62 degrees Celsius for 30 minutes; 63 degrees Celsius for 25 minutes;
- 64 degrees Celsius for 22 minutes; 65 degrees Celsius for 20 minutes;
- 66 degrees Celsius for 17 minutes; 67 degrees Celsius for 15 minutes;
- 68 degrees Celsius for 13 minutes; 69 degrees Celsius for 12 minutes;
- 70 degrees Celsius for 11 minutes

OR  ii) curing where the pH of the meat is either lowered to 5 or below; or raised to 7.5 or higher; or dry curing for at least 12 months
iii) preparation into ready-to-cook, high value cuts that have been packaged either for direct retail sale or for use in food service operations, that are unlikely to generate trimming waste prior to cooking, and have had all the following major peripheral lymph nodes removed:

- axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal) superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, medial and lateral retropharyngeal, gluteal and ischiatic lymph nodes.

(Note: Examples of ready-to-cook, high value cuts of pig meat that are unlikely to generate trimming waste prior to cooking, and have had major peripheral lymph nodes removed are referred to in New Zealand as: frenched legs, rump steaks, topside roasts and schnitzels, eye of silverside roasts, knuckle leg steaks, fillets, boneless loins, eye of loins, eye of short loins, racks cut from the rib loin, butterfly steaks, medallions, escallops.)

5.3 For pig meat that has been imported into the European Community from a third country eligible to export the product directly to New Zealand, all of the following requirements must be met:

a. The consignment must be clearly labelled with the country of origin.

b. The following additional declaration must be included on the model health certificate (see Part D. Zoosanitary Certification):

   “The product described herein was derived/partly derived from product which:

   i) was imported into the European Community from........................................
       .......................................................................................................(country/countries of origin)

   ii) was further stored, handled, processed, wrapped, and/or packaged in an establishment which is eligible to process product for intra-Community trade

   iii. is the subject of an existing import health standard between New Zealand and the third country/countries where the product originated

   iv. originated in a third country/countries and establishment(s) listed by the European Community and is eligible for export to the European Community.”

5.4 A copy of the original “import” certificate (i.e. certificate(s) used to import the product into the European Community) is to be attached to the signed Member State health certificate (see Part D. Zoosanitary Certification). This copy is to be endorsed “certified copy of original” and signed by the certifying officer.
6 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT

6.1 The consignment must be accompanied by appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.

6.2 Documentation must be in English, but may be bilingual (language of exporting country/English).

6.3 It is the importer’s responsibility to ensure that any documentation presented in accordance with the requirements of this import health standard is original (unless otherwise specified) and clearly legible. Failure to do so may result in delays in obtaining biosecurity direction and/or clearance or rejection of consignments.

PART C. CLEARANCE PROCEDURE

7 BIOSECURITY CLEARANCE AND DIRECTION

7.1 Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival.

7.2 Providing that the documentation meets all requirements noted under Part D. Zoosanitary Certification and the consignment meets the conditions of Eligibility in this import health standard, the consignment may be given, pursuant to section 25 of the Biosecurity Act 1993, a biosecurity direction authorising the consignment to move to the transitional facility named in the permit to import, or, pursuant to section 26 of the Biosecurity Act 1993, a biosecurity clearance.

7.3 If the consignment is to be sent to a New Zealand premises licensed under the Meat Act 1981 or operating a risk management programme under the Animal Products Act 1999, the Inspector shall forward a copy of the certification to the Technical Supervisor, MAF Verification Agency at the destination premises. The Inspector shall also notify the Technical Supervisor by e-mail of the imminent arrival of the consignment.

8 TRANSITIONAL FACILITY

8.1 Pig meat directed to a transitional facility, must be subject to:

EITHER i) cooking where the product reaches one of the following minimum core temperature/time parameters:

- 56 degrees Celsius for 60 minutes; 57 degrees Celsius for 55 minutes;
- 58 degrees Celsius for 50 minutes; 59 degrees Celsius for 45 minutes;
- 60 degrees Celsius for 40 minutes; 61 degrees Celsius for 35 minutes;
- 62 degrees Celsius for 30 minutes; 63 degrees Celsius for 25 minutes;
- 64 degrees Celsius for 22 minutes; 65 degrees Celsius for 20 minutes;
- 66 degrees Celsius for 17 minutes; 67 degrees Celsius for 15 minutes;
- 68 degrees Celsius for 13 minutes; 69 degrees Celsius for 12 minutes;
70 degrees Celsius for 11 minutes

OR ii) curing where the pH of the meat is either lowered to 5 or below; or raised to 7.5 or higher; or dry curing for at least 12 months

OR iii) trimming into ready-to-cook, MAF approved high value cuts free from all major peripheral lymph nodes, and packaging for either direct retail sale or use in food service operations: Examples of ready-to-cook, high value cuts of pig meat that are unlikely to generate trimming waste prior to cooking, and have had major peripheral lymph nodes removed are referred to in New Zealand as: frenched legs, rump steaks, topside roasts and schnitzels, eye of silverside roasts, knuckle leg steaks, fillets, boneless loins, eye of loins, eye of short loins, racks cut from the rib loin, butterfly steaks, medallions, escallops.

8.2 Where the meat requires trimming, the trimming waste may be processed according to the cooking parameters stated in clause 8.1.ii, and/or curing stated in clause 8.1.iii of this import health standard.

8.3 All packaging and solid waste (including any trimming waste not processed according to clause 8.1.ii or 8.1.iii) must be collected and disposed by a process such as autoclaving, deep burial, incineration, or rendering approved by MAF.

8.4 The operator of the transitional facility must send details of disposal to the Operations Team, Border Directorate, MAF Biosecurity New Zealand, Ministry of Agriculture and Forestry, PO Box 2526, Wellington, New Zealand.

Email: operations@maf.govt.nz or fax: +64 4 894 0662.

PART D. ZOOSANITARY CERTIFICATION

9 NEGOTIATED EXPORT CERTIFICATION

9.1 The following Model Zoosanitary Certificate contains the information required by MAF to accompany imports of pig meat for human consumption from the European Community:
10 ANIMAL AND PUBLIC HEALTH CERTIFICATE FOR PIG MEAT

– ANNEX A ASSIGNED NUMBERS (AN) 4A.2, 4C.1, 4D.2, 5A.1, 5C.1, 5D.2, 6A.1, 6C.1, 6D.1, 7B.1, 7B.3, 7B.5, 7C.1, 7C.3, 7C.5, 7D.1, 7D.3, 7D.5

AN Number and Name of Animal Product: .................................................................................................................................
Certificate Number: .............................................................................................................................................................................
Exporting Member State: ........................................................................................................................................................................
Competent Ministry of Exporting Member State: ..................................................................................................................................

I. Identification of Product

Number of packages: ............................................................................................................................................................................
Nature of packaging: ..............................................................................................................................................................................
Nature of the goods: .................................................................................................................................................................................
Species product derived from: PIG
Net weight in kilograms (kg): .................................................................................................................................................................
Number of the container(s) and container seal number(s): ........................................................................................................................
Production date(s): ................................................................................................................................................................................

II. Origin of Product

Name and official approval number(s) of establishment(s): ................................................................................................................
Product derived from animals born and reared: .........................................................................................................................................
(List applicable countries/Member States)

III. Consignment Information:

Place of loading: ................................................................................................................................................................................
Name and address of consignor: ..............................................................................................................................................................
Name and address of consignee: ..............................................................................................................................................................

Port of Disembarkation: ........................................................................................................................................................................

Country of Final Destination: NEW ZEALAND
IV. Health Attestation

I, the undersigned, hereby certify that:

The animal products herein described, comply with the relevant European Community animal health/public health standards and requirements which have been recognised as equivalent to New Zealand standards and requirements as prescribed in Council Decision 97/132/EC as last amended, specifically, in accordance with:


(Delete clauses that are not applicable)
V. **Additional Declarations/Guarantees:**

I, the undersigned, hereby certify that the animal product is eligible for intra-community trade without restriction.

I, the undersigned, hereby certify that for products which contain porcine tissues or materials derived from wild pigs, the products herein described were derived from areas free from classical swine fever in the feral porcine population for the preceding 60 days.

I, the undersigned, hereby certify that the products herein described are:

**EITHER:**

a) derived from animals that were continuously resident since birth in Finland which is free of porcine reproductive and respiratory syndrome.

**OR:**

b) cooked pig meat that has reached at least one of the following minimum core temperature/times:

- 56 degrees Celsius for 60 minutes; 57 degrees Celsius for 55 minutes; 58 degrees Celsius for 50 minutes; 59 degrees Celsius for 45 minutes; 60 degrees Celsius for 40 minutes; 61 degrees Celsius for 35 minutes; 62 degrees Celsius for 30 minutes; 63 degrees Celsius for 25 minutes; 64 degrees Celsius for 22 minutes; 65 degrees Celsius for 20 minutes; 66 degrees Celsius for 17 minutes; 67 degrees Celsius for 15 minutes; 68 degrees Celsius for 13 minutes; 69 degrees Celsius for 12 minutes; 70 degrees Celsius for 11 minutes

**OR:**

c) cured pig meat where the pH of the meat was lowered to 5 or below; or raised to 7.5 or higher, or pig meat that has been dry cured for at least 12 months

**OR**

d) ready-to-cook, high value cuts have been packaged either for direct retail sale or for use in food service operations, that are unlikely to generate trimming waste prior to cooking and have had all of the following major peripheral lymph nodes removed:

- axillary, medial and lateral iliac, sacral, iliofemoral (deep inguinal), mammary (superficial inguinal) superficial and deep popliteal, dorsal superficial cervical, ventral superficial cervical, middle superficial cervical, medial and lateral retropharyngeal, gluteal and ischiatic lymph nodes

**OR:**

e) none of the above.

(Delete options as appropriate)

(Notes: Products that are certified as e) none of the above need to be processed in New Zealand prior to being given a biosecurity clearance.)

**This certificate is valid for 4 months from the date of issue (unless revoked)**

Done at:........................ on:.....................
Signature and Seal of Official Veterinarian:...............................  
(Note: The signature and official seal must be in a colour different to that of the printing.)