

# **IMPORT HEALTH STANDARD FOR PIG MEAT AND PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM CANADA AND/OR THE UNITED STATES OF AMERICA**

**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 and pig meat products for human consumption from Canada and/or the United States of America.
- 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](http://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](http://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 at [www.nzfsa.govt.nz/animalproducts/publications/manualsguides/oap/index.htm](http://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 and pig meat products 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](http://www.biosecurity.govt.nz/commercial-imports/import-health-standards/search).

## 3 EQUIVALENCE

The import health standard has been agreed as being suitable for trade between the exporting and the importing countries. It is expected that the products will meet the conditions in every respect.

Occasionally it is found that, due to circumstances beyond the control of the importer or exporter, a consignment does not comply completely with this import health standard. In such cases, an application for equivalence may be considered, equivalence granted and a permit issued at the discretion of the New Zealand Ministry of Agriculture and Forestry, but only if the following information is forwarded by the certifying government's Veterinary Authority:

- which clause/s of the import health standard cannot be met and how this has occurred
- the reason the consignment is considered to be of an "equivalent health" status and/or what proposal is made to return the consignment to an equivalent health status as set out in this standard, and

- the reasons why the veterinary authority of the country of origin believe this proposal will be acceptable to the New Zealand Ministry of Agriculture and Forestry and their recommendation for its acceptance.

#### **4 DEFINITION OF TERMS**

##### **Certifying Official**

A person authorised by the Veterinary Authority of the exporting country to sign international veterinary certificates.

##### **MAF**

New Zealand Ministry of Agriculture and Forestry

##### **Meat**

Skeletal muscle of vertebrate animal species (e.g. avian, amphibian, fish, mammalian, and reptilian) with naturally included or adherent tissue or bone. This definition excludes animal by-products.

##### **Meat Product**

This refers to products prepared from or with meat which has undergone treatment such that the cut surface shows that the product no longer has the characteristics of fresh meat (e.g. cooked or cured). The following are not regarded as meat products: meat which has undergone only cold treatment, or raw meat, which has been minced or seasoned.

##### **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.

##### **Terrestrial Code**

The World Organization for Animal Health (Office International des Epizooties) *Terrestrial Animal Health Code*.

##### **Veterinary Authority**

Means the governmental Veterinary Service that has authority for implementing, supervising and auditing the animal health measures and international veterinary certification processes recommended by the *Terrestrial Code*.

## **PART B. IMPORTATION PROCEDURE**

### **5 PERMIT TO IMPORT**

- 5.1 A permit is required for pig meat and pig meat products that need to be channelled in New Zealand for further processing (See Part C. Clearance Procedure).
- 5.2 Applications 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.

Email: [imports@maf.govt.nz](mailto:imports@maf.govt.nz) or fax: +64 4 894 0662.

5.3 Consignments do not require a permit to import if they consist of:

- EITHER i) pig meat products that have been subjected to cooking (refer to clause 6.1.c.i) or curing (refer to clause 6.1.c.ii)
- OR ii) 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 major peripheral lymph nodes removed (refer to clause 6.1.c.iii).

## 6 ELIGIBILITY

6.1 This import health standard allows the importation of pig meat and pig meat products for human consumption from Canada and/or the United States of America as defined in this import health standard. These products are eligible for import provided all the following requirements are met:

- a. The meat must be clearly labelled with the exporting country (either Canada or the United States of America).
- b. The meat 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

OR 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.)*

## **7 DOCUMENTATION ACCOMPANYING THE CONSIGNMENT**

- 7.1 The consignment must be accompanied by appropriately completed health certification which meets the requirements of Part D. Zoosanitary Certification.
- 7.2 Documentation must be in English, but may be bilingual (e.g. French/English).
- 7.3 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.
- 7.4 Where an official stamp cannot be obtained, the zoosanitary certificate must be printed on paper that carries the Veterinary Authority's departmental seal. The signature of the Official Veterinarian or Certifying Official must be in a different colour of ink to that of the printing.

## **PART C. CLEARANCE PROCEDURE**

### **8 BIOSECURITY CLEARANCE AND DIRECTION**

- 8.1 Upon arrival in New Zealand the documentation accompanying the consignment shall be inspected by an Inspector at the port of arrival.
- 8.2 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.
- 8.3 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.

## 9 TRANSITIONAL FACILITY

9.1 Pig meat and pig meat products directed to a transitional facility, must be subject to:

EITHER i) 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 include 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.

OR ii) 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 iii) 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.

9.2 Where the meat requires trimming, the trimming waste may be processed according to the cooking parameters stated in clause 9.1.ii, and/or curing stated in clause 9.1.iii of this import health standard.

9.3 All packaging and solid waste (including any trimming waste not processed according to clause 9.1.ii or 9.1.iii) must be collected and disposed by a process such as autoclaving, deep burial, incineration, or rendering approved by MAF.

9.4 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](mailto:operations@maf.govt.nz) or fax: +64 4 894 0662.

## **PART D. ZOOSANITARY CERTIFICATION**

### **10 NEGOTIATED EXPORT CERTIFICATION**

- 10.1 The following Model Zoosanitary Certificate contains the information required by MAF to accompany imports of pig meat and pig meat products for human consumption into New Zealand from Canada and/or the United States of America:

**DRAFT**

**11 MODEL ZOOSANITARY CERTIFICATION**

**COMMODITY:** PIG MEAT/PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION

**CERTIFYING AUTHORITY:**

Exporting Country: .....

Agency: .....

Department: .....

**I. ORIGIN OF THE CONSIGNMENT**

(i). Name/s and address/es of processing premises: .....

(ii). Processing premises registration number: .....

**II. CONSIGNMENT DESCRIPTION**

(i). The commodity contained in this consignment is (describe form and packaging): .....

.....

(ii). Amount (in kgs) of the consignment: .....

**III. DESTINATION OF THE CONSIGNMENT**

(i). Name and address of New Zealand importer: .....

.....

**IV. ZOOSANITARY INFORMATION**

**MANUFACTURER’S DECLARATION**

I, ..... being the Manager of the factory where the pig meat/pig meat products identified in this Zoosanitary Certificate have been manufactured, certify that:

1. The consignment includes:

EITHER: a) cooked pig meat products that have 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: b) cured pig meat products 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: c) 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: d) none of the above.

(Delete options as appropriate)

(Note: Products that are certified as *d) none of the above* need to be processed in a New Zealand transitional facility prior to being given a biosecurity clearance.)

Signature of Manager: .....

Date: .....

**VETERINARY CERTIFICATE**

I, ..... being an Official Veterinarian or Certifying Official accredited to provide export certification on behalf of the ..... (*insert Canadian or United States of America*) Government Veterinary Authority, certify with respect to the pig meat/ pig meat products identified in this Zoosanitary Certificate that:

- 1. During the 12 months prior to the scheduled date of export, African swine fever, foot and mouth disease, classical swine fever, rinderpest and swine vesicular disease have not occurred in the country/countries of origin ..... (*insert Canada or the United States of America*).
- 2. The pig meat/pig meat products are derived from animals born, continuously raised and slaughtered in ..... (*insert Canada and/or the United States of America*).
- 3. The pig meat/pig meat products have been prepared in establishments operating under ..... (*insert Canadian or United States of America*) Government Veterinary Supervision.
- 4. The pig meat/pig meat products were derived from animals that passed veterinary ante-mortem and post-mortem inspection at the time of slaughter.
- 5. The pig meat/pig meat products are sound and fit for human consumption.
- 6. After examination of all records and documentation on which the Manufacturer’s Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer’s Declaration.

Signature of Official Veterinarian or Certifying Official:.....

Name and address of Official Veterinarian or Certifying Official: .....

.....

Date:.....

(*Note: The signature of the Official Veterinarian or Certifying Official must be applied to all pages of zoosanitary certification in a different colour of ink to that of the printing.*)