



Guidance Document
For the
Turkey Meat and Meat Products
Import Health Standard

Ministry of Agriculture and Forestry

P.O Box 2526

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New Zealand

Contents page

Part A. Foreword	3
Part B. Review and amendment of the Guidance Document	3
Part C. MAF animal imports contact details	3
Part D. Terms and definitions contained in the standard.....	4
Part E. Exporting country approval.....	5
Part F. Applying for a permit to import.....	6
Part G. Review of the import process.....	6
Part H. Applying for equivalence	7
Part I. OIE and MAF recommended diagnostic tests	7
Part J. OIE model zoosanitary certificate template.....	8
Part K. Agreed zoosanitary certificates for trade	11

Part A. Foreword

This Guidance Document has been issued to accompany the MAF Import Health Standard (the “standard”) for turkey meat and meat products. It is not a legally binding document and, although it can be read independently of the standard, it should be read in conjunction with it to ensure that all matters relating to meeting the requirements of the standard are fully understood. Importers are strongly advised to familiarise themselves with this Guidance Document and associated standard and to seek MAF guidance if they are unclear on any part, prior to undertaking any activities relating to the importation of turkey meat and meat products.

Part B. Review and amendment of the Guidance Document

This Guidance Document is subject to review and amendment at any time to ensure that it continues to meet its purpose. Reviews and amendments will be notified to stakeholders and published on the MAF website.

MAF is committed to ensuring that guidance and advice is sought and considered from affected stakeholders prior to amendments being finalised.

All stakeholders are responsible for ensuring that the most recent version of the Guidance Document is used.

Part C. MAF animal imports contact details

For all matters relating to the interpretation, review and amendment of this Guidance Document, please contact:

Animal Imports Group
MAF
PO Box 2526
WELLINGTON 6011
Fax: +64 4 894 0733
Email: animalimports@maf.govt.nz

Part D. Terms and definitions contained in the standard

Import Health Standard Term	Definition
Abattoir	Premises (including facilities for moving or lairaging animals) used for the slaughter of animals to produce animal products and approved by the Official Veterinarian of the Veterinary Authority of the exporting country
Ante-mortem inspection	An Official Veterinarian or Veterinary Authority approved veterinarian inspection on the day of slaughter to determine freedom from clinical signs of infectious diseases in turkey flocks destined for product for export to New Zealand
Biosecurity plan	A plan that identifies potential pathways for the introduction and spread of disease in a zone or compartment, and describes the measures which are being or will be applied to mitigate the disease risks, if applicable, in accordance with the recommendations in the OIE Code. A Biosecurity plan must comply with the OIE Code Chapters on zoning and compartmentalisation and application of compartmentalisation
Carcasses	The processed body of a slaughtered animal after evisceration procedures to ensure the removal of all offal, including giblets. For the purposes of the standard for turkey meat and meat products, carcasses may be uncooked, unskinned and may include the head and feet
Commercially prepared and packaged	A product that has been manufactured in a commercial manner by a commercial enterprise and is packaged in tamper proof packaging
Commodity	Live animals, products of animal origin, animal genetic material, biological products and pathological material
Compartment	An animal subpopulation contained in one or more establishments under a common biosecurity management system with a distinct health status with respect to a specific disease or specific diseases for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade
Flock	A number of birds of one kind kept together and share the same likelihood of exposure to a pathogen e.g. the same environment and the same management practises.
Food Act 1981	In New Zealand, food is regulated under the Food Act 1981 and delegated legislation under that Act. The Food Act 1981: <ul style="list-style-type: none"> • Defines relevant terms, such as, food and sale • Outlines prohibitions on sale (including unfit food) • Prohibits misleading labelling and advertising • Provides powers of enforcement and offences • Contains provisions to make regulations and food standards
Giblets	The edible offal of poultry
MAF	The New Zealand Ministry of Agriculture and Forestry
Meat	Skeletal muscles of mammalian, reptilian and bird species with naturally included or adherent tissue or bone. This definition excludes animal by-products, offal and giblets

Meat products	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 Authority of the country to perform certain designated official tasks associated with animal health and/or public health and inspections of commodities and, when appropriate, to certify in conformity with the provisions of the Section 5.2 of the Terrestrial Code pertaining to principles of certification
OIE Code	The World Organisation for Animal Health Terrestrial Animal Health Code. Any reference in the import health standard to the OIE Code is to the most current as found on the OIE website: http://www.oie.int/eng/normes/mcode/en_sommaire.htm
OIE Manual	The World Organisation for Animal Health Manual of Diagnostic Tests and Vaccines for Terrestrial Animals. Any reference in the import health standard to the OIE Manual is to the most current as found on the OIE website: http://www.oie.int/eng/normes/mmanual/A_summry.htm
Post-mortem inspection	An Official Veterinarian or Veterinary Authority approved veterinarian necropsy inspection at slaughter to determine freedom from gross pathological signs of infectious diseases in turkey flocks destined for product for export to New Zealand
Risk organism	Any organism capable or potentially capable of causing harm to any human or animal health as determined by an import risk analysis
Surveillance	The systematic ongoing collection, collation, and analysis of information related to animal health and the timely dissemination of information to those who need to know so that action can be taken
Veterinary Authority	The exporting Governmental Authority of an OIE Member, comprising veterinarians, other professionals and para-professionals, having the responsibility and competence for ensuring or supervising the implementation of animal health and welfare measures, international veterinary certification and other standards and recommendations in the Terrestrial Code in the whole territory
Zone	A clearly defined part of a territory containing an animal subpopulation with a distinct health status with respect to a specific disease for which required surveillance, control and biosecurity measures have been applied for the purpose of international trade
Zoosanitary certificate	A certificate, issued in conformity with the provisions of Chapter 5.2. of the OIE Code, describing the animal health and/or public health requirements which are fulfilled by the exported commodities

Part E. Exporting country approval

The countries from which New Zealand imports turkey meat and meat products must be specifically approved by MAF, meeting the conditions set out in the standard for turkey meat and meat products, and includes the submission of:

Acceptable zoosanitary certification from the Veterinary Authority of the exporting country.

The animal health status of avian populations in the country, with respect to biosecurity risk organisms of concern.

Note – To approve a country and their associated zoosanitary certification for the import of turkey meat and meat products into New Zealand, all requests will be prioritised according to MAF resources available at the time of application. Before any prospective exporting country develops zoosanitary certification MAF recommends contacting animal imports: animal.imports@maf.govt.nz.

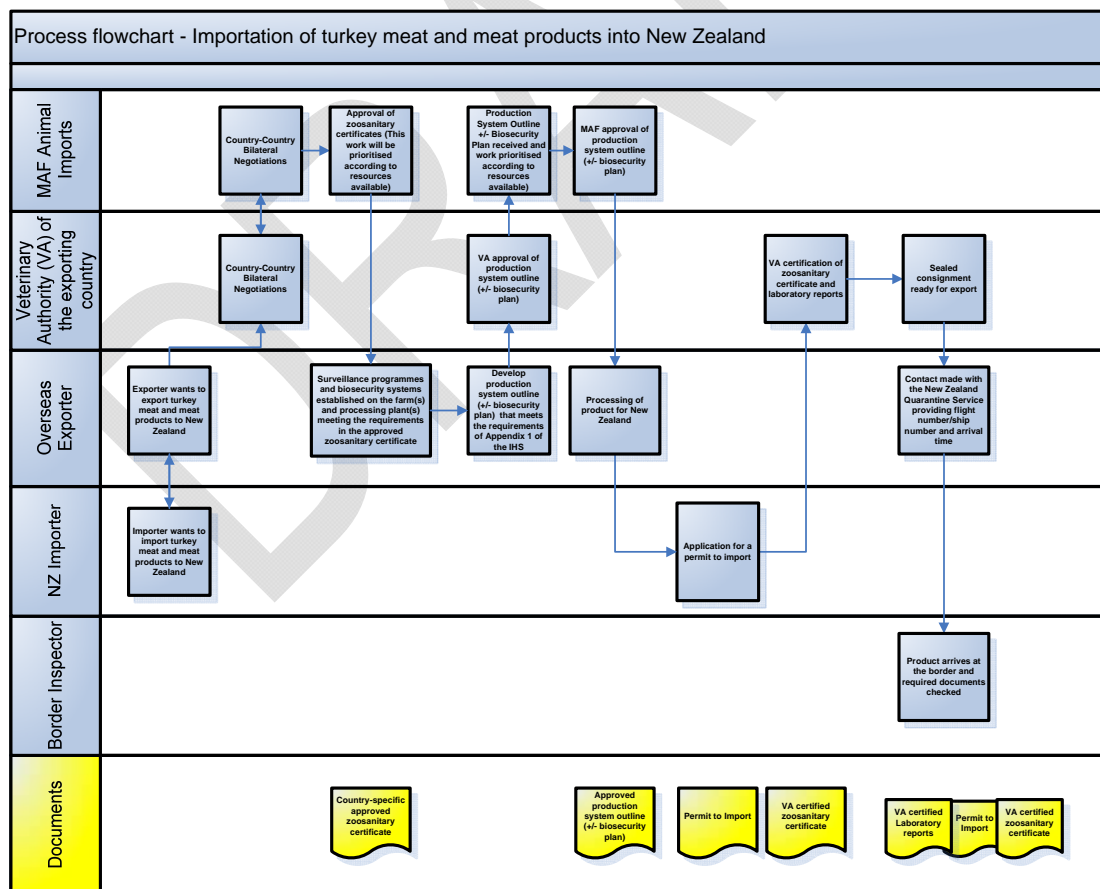
There are currently no countries approved by MAF to export turkey meat and meat products to New Zealand.

Part F. Applying for a permit to import

A Veterinary Authority approved production plan outline (+/- biosecurity plan) must be submitted for approval to MAF. Upon MAF approval an importer/exporter may apply to MAF for a permit to import as required by the standard for turkey meat and meat products. Application forms can be found on our website at <http://www.biosecurity.govt.nz/regs/imports/animals/forms>

Completed applications should be submitted to the contact details listed under Part C of this document.

Part G. Review of the import process



Part H. Applying for equivalence

MAF acknowledges that there a variety of means by which importers/exporters can ensure that the associated biosecurity risk has been managed effectively. To ensure that any method, system or process used to achieve equivalent status is validated as such, it must be approved by MAF prior to being used.

The exporting country's Veterinary Authority may request MAF to approve a method, system or process that can be shown to achieve the biosecurity requirements of the standard.

Equivalence requests made from authorities to MAF must be lodged on an equivalence request form. This form is available by contacting animalimports@maf.govt.nz

Part I. OIE and MAF recommended diagnostic tests

Prescribed test recommendations are made for international trade by the OIE for diseases listed as notifiable. The following table below lists these recommendations for avian (Aves).

Included in the second half of the table is the current recommended MAF tests for those diseases not notifiable to the OIE.

Disease name	OIE Prescribed test(s)	OIE Code Chapter and Article reference(s)	OIE Manual Reference
Avian influenza	Virus isolation with pathogenicity testing	10.4. Avian influenza (10.4.27. 10.4.28. to 10.4.34.)	2.3.4. Avian Influenza
Newcastle disease	Virus isolation	10.13. Newcastle disease (10.13.22. to 10.13.26.)	2.3.14. Newcastle disease
Disease name	MAF recommended test(s)	OIE Code Chapter reference(s)	OIE Manual Reference
<i>Salmonella arizonae</i>	Virus isolation	6.4. Hygiene and disease security procedures in poultry breeding flocks and hatcheries; And 6.5. Prevention, detection and control of <i>Salmonella</i> in poultry	N/A
Turkey viral hepatitis	No current test available	N/A	N/A
Turkey coronavirus	RT-PCR	1.4. Animal health surveillance	N/A
APMV-2 & APMV-3	Virus isolation	1.4. Animal health surveillance	N/A

N/A – Not Applicable

Part J. OIE model zoosanitary certificate template

Part I: Details of dispatched consignment	I.1. Consignor: Name:		I.2. Certificate reference number:		
	Address:		I.3. Veterinary Authority:		
	I.4. Consignee: Name: Address:				
	I.5. Country of origin		ISO code*	I.6. Zone or compartment of origin**:	
	I.7. Country of destination:		ISO code*	I.8. Zone or compartment of destination**:	
	I.9. Place of origin: Name: Address:				
	I.10. Place of shipment:		I.11. Date of departure:		
	I.12. Means of transport: Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Railway wagon <input type="checkbox"/> Road vehicle <input type="checkbox"/> Other <input type="checkbox"/> Identification:		I.13. Expected border post:		
			I.14. CITES permit No(s)**:		
	I.15. Description of commodity:		I.16. Commodity code (ISO code*) :		
		I.17. Total quantity:			
I.18. Temperature of product: Ambient <input type="checkbox"/> Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>		I.19. Total number of packages:			
I.20. Identification of container/serial number:		I.21. Type of packaging:			
I.22. Commodities intended for use as: Human Consumption <input type="checkbox"/> Animal Feed <input type="checkbox"/> Further Processing <input type="checkbox"/> Technical Use <input type="checkbox"/> Other <input type="checkbox"/>					
I.23					
I.24. Identification of commodities: Species (Scientific name) Nature of commodity Treatment type <i>Meleagris gallopavo gallopavo</i> Approval number of establishments Number of packages Net Weight Lot ID/date code					

Example zoosanitary certificate for the export of turkey meat and meat products to New Zealand

II.a. Certificate reference number:

II. The undersigned Official Veterinarian certifies that the products of animal origin described above satisfy(ies) the following requirements:

General requirements:

Commodity eligibility

1. The turkey meat and meat products for export to New Zealand:

- Were derived from birds slaughtered at or after 8 weeks of age
- Were derived from birds slaughtered and processed in plants which operate effective Good management Practice (GMP) and Hazard Analysis Critical Control Point (HACCP) programmes

Approval of export systems

2. Were derived from a MAF approved:

- Production system, with a MAF approved production system outline; and
- Specific disease free compartment with a MAF approved Biosecurity Plan *(delete this clause if not applicable)*

Processing requirement

3. Were derived from birds slaughtered in accordance with the OIE Code, in an approved abattoir, and passed ante-mortem and post-mortem inspection on the day of slaughter

Laboratory testing requirements

4. Laboratory testing was conducted in a Veterinary Authority approved laboratory to conduct the required export testing
5. Sampling of flocks for diagnostic testing was randomised, and representative of the flock from which the product is derived
6. Laboratory samples from birds were collected, processed, and stored in accordance with the recommendations in the OIE Code and/or OIE Manual, and/or specified by MAF
7. Laboratory or other diagnostic tests used on birds were those prescribed for that disease by the OIE for use during international trade, and/or those approved by MAF

Packaging and storage requirements

8. The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free of contaminants
9. The container in which the product for export is to be transported has been sealed by me (Official Veterinarian) or by a Veterinary Authority approved veterinarian, and the unique seal number and date of sealing is recorded on the zoosanitary certificate

Specified requirements for identified risk organisms

(delete those clauses not applicable to the commodity for export)

For Avian paramyxovirus-1 (APMV-1), Newcastle disease (ND)

10. The product for export is derived from flocks with a vaccination status of:

- Not vaccinated for ND;
- or
- Vaccinated for ND using an inactivated vaccine;
- or
- Vaccinated with a live lentogenic vaccine strain where sequence analysis of the F0 gene has demonstrated no more than two basic amino acids between residues 113 and 116 and no phenylalanine at residue 117;

AND EITHER

11. The product for export is derived from birds kept in a country/zone/compartment free from ND virus since hatching or for the 21 days before export, with current OIE Code surveillance requirements being met to claim freedom;

OR

12. The product for export is derived from flocks demonstrated to be free of ND virus by testing at least 60 birds within the 7 day period before slaughter. The diagnostic test used is one recommended for international trade by the current OIE Code for virus detection;

Part II. Zoosanitary Information

OR

13. The product for export has been cooked and reached a core temperature of one of the following:

- (i) 65°C for 840 seconds; or
- (ii) 70°C for 574 seconds; or
- (iii) 74°C for 280 seconds; or
- (iv) 80°C for 203 seconds.

For highly pathogenic notifiable avian influenza (HPNAI)

EITHER

14. The product for export is derived from birds kept in a country/zone/compartiment free from HPNAI since hatching or for the 21 days before export, with current OIE Code surveillance requirements being met to claim freedom;

OR

15. The product for export is derived from flocks demonstrated to be free of H5 and H7 avian influenza viruses by testing at least 60 birds within the 7 day period before slaughter. The diagnostic test used is one recommended for international trade by the current OIE Code for virus detection;

OR

16. The product for export has been cooked and reached a core temperature of one of the following:

- (i) 65°C for 840 seconds; or
- (ii) 70°C for 574 seconds; or
- (iii) 74°C for 280 seconds; or
- (iv) 80°C for 203 seconds.

For *Salmonella arizonae*

EITHER

17. The product for export is derived from turkeys in a country/zone/compartiment free from *S. arizonae*. The surveillance requirements, approved by MAF, have been met to claim freedom;

OR

18. The product for export is derived from turkey breeding flocks, hatcheries, and rearing farms free from *S. arizonae*, with the guidelines in Chapters 6.4 and 6.5 of the OIE Code being met to claim freedom;

OR

19. The turkey meat is derived from flocks demonstrated to be free of *S. arizonae* by testing at least 60 birds within the 7 day period before slaughter with either:

- (i) Bacteriology culture on samples of pooled faeces or intestinal content; or
- (ii) A MAF approved diagnostic test;

OR

20. The product for export has been cooked and reached a core temperature of 79°C.

For avian paramyxovirus-2 (APMV-2) and APMV-3

EITHER

21. The product for export does not include entire turkey carcasses, and is free from intestinal and respiratory tissue;

OR

22. The product for export includes entire turkey carcasses and one of the following three requirements apply:

- The turkey carcasses are derived from birds kept in a country/zone/compartiment free from APMV-2 and APMV-3 since hatching or for the 21 days before export. The surveillance requirements, approved by MAF, have been met to claim freedom;

or

- The turkey carcasses are derived from flocks demonstrated to be free of APMV-2 and APMV-3 by testing at least 60 birds within the 7 day period before slaughter with either:

Virus isolation on samples of pooled faeces or intestinal content; or
A MAF approved diagnostic test;

or

- The turkey carcasses have been cooked and reached a core temperature of one of the following:

- (i) 65°C for 840 seconds; or
- (ii) 70°C for 574 seconds; or
- (iii) 74°C for 280 seconds; or
- (iv) 80°C for 203 seconds.

For turkey coronavirus (TCV)

EITHER

23. The product for export does not include entire turkey carcasses and is free from bursal tissue;

Official Veterinarian signature,
Official stamp and date

OR

24. The product for export includes entire turkey carcasses and one of the following three requirements apply:

- The turkey carcasses are derived from birds in a country/zone/compartiment where no known case of TCV has been recorded;

or

- The turkey carcasses are derived from flocks demonstrated to be free of TCV by testing at least 60 birds within the 7 day period before slaughter with either:
 - (i) RT-PCR on samples of pooled faeces or intestinal content; or
 - (ii) A MAF approved diagnostic test;

or

- The turkey carcasses have been cooked and reached a core temperature of one of the following:
 - (i) 65°C for 840 seconds; or
 - (ii) 70°C for 574 seconds; or
 - (iii) 74°C for 280 seconds; or
 - (iv) 80°C for 203 seconds.

For turkey viral hepatitis (TVH)

EITHER

25. The product for export does not include entire turkey carcasses, and is free from liver, pancreatic and intestinal tissue;

OR

26. The product for export includes entire turkey carcasses which were derived from birds slaughtered in an approved abattoir with documented evidence that demonstrates liver condemnation rates less than 30%.

Official Veterinarian:

Name and address (in capital letters):

Official Position:

Date:

Signature:

Official Stamp:



* Optional

** If referenced in Part II

Part K. Agreed zoosanitary certificates for trade

There are currently no bilaterally agreed zoosanitary certificates for the import of turkey meat and meat product into New Zealand. Agreed zoosanitary certificates are negotiated with prospective countries for export of turkey meat and meat products to New Zealand.