

# **IMPORT HEALTH STANDARD FOR PIG MEAT FOR HUMAN CONSUMPTION FROM THE EUROPEAN COMMUNITY**

**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: 30 May 2008**

## **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 and, if necessary, in a transitional facility in New Zealand 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 the European Community.
- 1.2 Obtaining biosecurity clearance for each consignment of pig meat for human consumption from the European Community is dependent on the consignment meeting the requirements of this import health standard.

- 1.3 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 The costs of MAF in performing functions relating to the importation of pig meat for human consumption must be recovered in accordance with the Biosecurity Act and any regulations made under that Act.
- 2.2 All costs involved with documentation, transport, storage and obtaining a biosecurity direction and/or biosecurity clearance must be borne by the importer or agent.
- 2.3 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 <http://www.biosecurity.govt.nz/commercial-imports/import-health-standards/search>
- 2.4 Commercial consignments of products imported into New Zealand for human consumption in New Zealand 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)**
- 2.5 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:  
**[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)**

## **3. DEFINITION OF TERMS**

### **64/432/EEC**

Council Directive 64/432/EEC of 26 June 1964 on animal health problems affecting intra-Community trade in bovine animals and swine.

### **92/118/EEC**

Council Directive 92/118/EEC of 17 December 1992 laying down animal health and public health requirements governing trade in and imports into the Community of products not subject to the said requirements laid down in specific Community rules referred to in Annex A (I) to Directive 89/662/EEC and, as regards pathogens, to Directive 90/425/EEC.

## **97/132/EC**

Council Decision 97/132/EC of 17 December 1996 on the conclusion of the Agreement between the European Community and New Zealand on sanitary measures applicable to trade in live animals and animal products.

## **2002/99/EC**

Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption.

## **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 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. farmed wild boar) and wild game (i.e. wild boar) 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 999/2001 of the European Parliament and of the Council of 22 May 2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies.

### **Regulation (EC) No 852/2004**

Regulation (EC) No 852/2004 of the European Parliament of 29 April 2004 on the hygiene of foodstuffs.

### **Regulation (EC) No 853/2004**

Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

### **Regulation (EC) No 854/2004**

Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

### **Wild game**

As defined in Regulation (EC) 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 to import is not required for 'Prosciutto di Parma' or 'Parma ham type' products or products that have:

- EITHER: a) been heat treated to a core temperature of one of the following core temperature/time parameters - either 56°C for 60 minutes; or 57°C for 55 minutes; or 58°C for 50 minutes; or 59°C for 45 minutes; or 60°C for 40 minutes; or 61°C for 35 minutes; or 62°C for 30 minutes; or 63°C for 25 minutes; or 64°C for 22 minutes; or 65°C for 20 minutes; or 66°C for 17 minutes; or 67°C for 15 minutes; or 68°C for 13 minutes; or 69°C for 12 minutes; or 70°C for 11 minutes;
- OR: b) during processing been subjected to a procedure which ensured the meat achieved a pH of 5 or below; or achieved a pH 7 or above;
- OR: c) qualified for official certification as Prosciutto di Parma; or have undergone an equivalent 12 month curing process; or are free of bone and have been heat treated to achieve a core temperature of 70°C or higher for a minimum of 25 minutes.

- 4.2 A permit to import is required for products that do not comply with clause 4.1 of this import health standard.
- 4.3 Application for a permit to import must be made prior to the proposed date of importation in writing to Animal Imports Team, Border Directorate, Biosecurity New Zealand, Ministry of Agriculture and Forestry, PO Box 2526, Wellington, New Zealand.

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

## 5. ELIGIBILITY

### 5.1 Pig meat and pig meat products must:

EITHER: 5.1.1 Be accompanied by one of the following health certificate declarations:

- EITHER: a) been heat treated to a core temperature of one of the following core temperature/time parameters - either 56°C for 60 minutes; or 57°C for 55 minutes; or 58°C for 50 minutes; or 59°C for 45 minutes; or 60°C for 40 minutes; or 61°C for 35 minutes; or 62°C for 30 minutes; or 63°C for 25 minutes; or 64°C for 22 minutes; or 65°C for 20 minutes; or 66°C for 17 minutes; or 67°C for 15 minutes; or 68°C for 13 minutes; or 69°C for 12 minutes; or 70°C for 11 minutes;
- OR: b) during processing have been subjected to a procedure which ensured the meat achieved a pH of 5 or below; or achieved a pH 7 or above;
- OR: c) qualified for official certification as Prosciutto di Parma; or have undergone an equivalent 12 month curing process; or are free of bone and have been heat treated to achieve a core temperature of 70°C or higher for a minimum of 25 minutes;

OR: 5.1.2 Undergo channeling for further processing in a New Zealand transitional facility.

5.2 For pig meat products (not including ‘Prosciutto di Parma’ or ‘Parma ham type’ products) which have been imported into the European Community from a third country and are subsequently destined for export to New Zealand, the following requirements must be met:

5.2.1 In each case, the product must originate from a third country eligible to export the product directly to New Zealand i.e. Australia, Canada, Mexico (state of Sonora) and United States of America.

5.2.2 The following additional declaration shall 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 (see clause 5.2.1),
- iv. originated in a third country/countries and establishment(s) listed by the European Community and is eligible for export to the European Community.”

5.2.3 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**

- 7.1 Upon arrival in New Zealand the documentation accompanying the consignment must 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, the consignment may, as appropriate, be given a biosecurity clearance pursuant to section 26 of the Biosecurity Act 1993 or biosecurity direction pursuant to section 25 of the Biosecurity Act 1993.

## **PART D. ZOOSANITARY CERTIFICATION**

### **8. NEGOTIATED EXPORT CERTIFICATION**

- 8.1 The following Model Zoosanitary Certificate contains the information required by MAF to accompany imports of pig meat for human consumption from the European Community.

**9. 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: PIGS (domestic pig, wild 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:

- For **fresh meat (domestic pig)**: Council Directive 64/432/EEC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
- For **fresh farmed game meat (farmed wild boar)**: Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
- For **fresh wild game meat (wild boar) and meat preparations derived from wild game meat (wild boar)**: Council Directive 2002/99/EC. (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
- For **meat preparations derived from farmed game meat (farmed wild boar)**: Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/ 2004
- For **meat products derived from fresh meat (domestic pig) and meat preparations from fresh meat (domestic pig)**: Council Directive 64/432/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004.
- For **meat products derived from wild game meat (wild boar)**: Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004.
- For **meat products derived from farmed game meat (farmed wild boar), and blood and blood products from farmed game and wild game (farmed wild boar and wild boar)**: Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004.
- For **processed bones and bone products derived from fresh meat (domestic pig), and processed animal protein products derived from fresh meat (domestic pig), and blood and blood products from fresh meat (domestic pig)**: Council Directive 64/432/EEC, Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

- For **processed animal protein products derived from farm game and wild game (farmed wild boar and wild boar)**: Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 999/2001, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004
- For **processed bones and bone products derived from farmed game and wild game (farmed wild boar and wild boar)**: Council Directive 92/118/EEC, Council Directive 2002/99/EC, Regulation (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004

(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 have:

EITHER: a) been heat treated to a core temperature of one of the following core temperature/time parameters - either 56°C for 60 minutes; or 57°C for 55 minutes; or 58°C for 50 minutes; or 59°C for 45 minutes; or 60°C for 40 minutes; or 61°C for 35 minutes; or 62°C for 30 minutes; or 63°C for 25 minutes; or 64°C for 22 minutes; or 65°C for 20 minutes; or 66°C for 17 minutes; or 67°C for 15 minutes; or 68°C for 13 minutes; or 69°C for 12 minutes; or 70°C for 11 minutes.

OR: b) during processing have been subjected to a procedure which ensured the meat achieved a pH of 5 or below; or achieved a pH 7 or above.

OR: c) qualified for official certification as Prosciutto di Parma; or have undergone an equivalent 12 month curing process; or are free of bone and have been heat treated to achieve a core temperature of 70°C or higher for a minimum of 25 minutes.

(Delete clauses that are not applicable)

**VI. 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.)*

Ref: AI-EU01O

MEAPORIC.EEC