

# **IMPORT HEALTH STANDARD FOR PIG MEAT AND PIG MEAT PRODUCTS FOR HUMAN CONSUMPTION FROM THE EUROPEAN UNION**

**Issued pursuant to Section 22 of the Biosecurity Act 1993**

**Dated: 18 March 2011**

## **USER GUIDE**

The information in this import health standard is in four parts:

Part A. GENERAL INFORMATION describes the legal basis for this import health standard and your general responsibilities as an importer.

Part B. IMPORTATION PROCEDURE outlines whether a permit is required, the conditions of eligibility, and documentation that may need to accompany your consignment.

Part C. CLEARANCE PROCEDURE describes the clearance requirements at the New Zealand border and, if necessary, whether the consignment must go to a transitional facility or containment facility.

Part D. ZOOSANITARY CERTIFICATION contains model health certification which must be fully completed 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 Union.
- 1.2 To obtain biosecurity clearance the consignment must meet the requirements of this import health standard.

### **2 IMPORTER'S RESPONSIBILITIES**

- 2.1 It is the importers responsibility to ensure that they are compliant with the current relevant import health standard at the time of importation. Current versions of import health standards are available online. A register of import health standards is also publicly available for inspection at the office of the Director-General of the

Ministry of Agriculture and Forestry, Pastoral House, 25 The Terrace,  
Wellington, New Zealand.

- 2.2 The costs to MAFBNZ in performing functions relating to the importation of pig meat for human consumption shall be recovered in accordance with the Biosecurity Act and any regulations made under that Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance shall be covered by the importer or agent.
- 2.3 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:  
<http://www.foodsafety.govt.nz/industry/importing/food-importer/index.htm>
- 2.4 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 <http://www.foodsafety.govt.nz/industry/general/animal-products/omars/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 <http://www.foodsafety.govt.nz/elibrary/industry/official-assurances-programme-amendments/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 Union**

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 at date of publication. Refer to [http://europa.eu/abc/european\\_countries/index\\_en.htm](http://europa.eu/abc/european_countries/index_en.htm) for current list of members.

## **Farmed game**

As defined in Regulation (EC) No 853/2004. This refers to land mammals or birds which are not considered as domestic and not referred to in Article 1 (1) of Directive 64/433/EEC or in Article 1 of Council Directive 71/118/EEC, but which are farmed as domestic animals. However, wild mammals living within an enclosed territory under conditions of freedom similar to those enjoyed by wild game must not be deemed 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.

## **MAFBNZ**

Ministry of Agriculture and Forestry Biosecurity New Zealand

## **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 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.

## **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), meat meal (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 specifies 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 specifies 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 specifies rules for the organisation of official controls on products of animal origin intended for human consumption.

**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 only required for pig meat that needs to be directed to an approved facility in New Zealand for further processing (See Part C. Clearance Procedure).  
<http://www.biosecurity.govt.nz/forms/imports-animal-products>
- 4.2 Application for a permit to import must be made prior to the proposed date of importation in writing to:

Animal Imports Team  
MAFBNZ  
PO Box 2526  
Wellington 6140  
New Zealand  
Email: [animalimports@maf.govt.nz](mailto:animalimports@maf.govt.nz)  
FAX: +64 4 894 0733

### **5 ELIGIBILITY**

- 5.1 **For pig meat originating (derived from animals born and continuously raised) in Finland or Sweden**, the following requirement must be met:
- a. The consignment must be clearly labelled with Finland or Sweden as the member state of origin and accompanied by certification that complies with Part D. Zoosanitary Certification, and can then be given biosecurity clearance.
- 5.2 **For pig meat originating from member states other than Finland or Sweden**, 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 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; or  
70 degrees Celsius for 11 minutes;

OR ii) CURING where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:

reached a pH of 5 or lower; or  
was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or  
qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

OR iii) PREPARATION as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues 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, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing.

**5.3 For pig meat that has been imported into the European Union 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 Union 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
  - ii) 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 Union and is eligible for export to the European Union.”
- c. A copy of the original “import” certificate (i.e. certificate(s) used to import the product into the European Union) 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. The Inspector may also inspect the consignment, or a sample of the consignment.

- 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 operating a risk management programme under the Animal Products Act 1999, the Inspector shall forward a copy of the certification to the Technical Supervisor, NZFSA 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 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; or  
70 degrees Celsius for 11 minutes;

OR ii) CURING where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:

reached a pH of 5 or lower; or  
was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or  
qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;

- OR
- iii) PREPARATION as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues 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, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing.

Note: Meat may be directed to a transitional facility for storage before being directed to a transitional facility for processing if indicated on the import permit.

- 8.2 Where the meat requires trimming, the trimming waste may be processed according to the cooking parameters stated in clause 8.1.i, and/or curing parameters stated in clause 8.1.ii of this import health standard.
- 8.3 All packaging and solid waste (including any trimming waste not processed according to clause 8.1.i or 8.1.ii) must be collected and disposed of by a process such as autoclaving, deep burial, incineration, or rendering approved by MAFBNZ.
- 8.4 All liquid waste must be disposed of through a municipal waste water management system, or a method approved by MAFBNZ.
- 8.5 The operator of the transitional facility must maintain records of disposal that may be audited by MAFBNZ.

## **PART D. ZOOSANITARY CERTIFICATION**

### **9 NEGOTIATED EXPORT CERTIFICATION**

- 9.1 The following Model Zoosanitary Certificate contains the information required by MAFBNZ to accompany imports of pig meat for human consumption from the European Union.



**10 ANIMAL AND PUBLIC HEALTH CERTIFICATE FOR PIG MEAT**

**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 (domestic pig, wild pig)~~delete option not applicable~~

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 Union 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**):

- 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

**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 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 been **(delete options that are not applicable)**:

EITHER a) derived from animals that were continuously resident since birth in Finland or Sweden, which is free of Porcine Reproductive and Respiratory Syndrome;

OR b) cooked to one of the following 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; or
- 70 degrees Celsius for 11 minutes;

- OR
  - c) cured where the product has been subjected to a procedure which ensures the meat meets one of the following requirements:
    - reached a pH of 5 or lower; or
    - was fermented (lactic curing) to a pH of 6.0 or lower and age-cured/ripened for at least 21 days; or
    - qualified for official certification as Prosciutto di Parma or an equivalent 12 month curing process;
  - OR
    - d) prepared as consumer-ready cuts packaged for direct retail sale, not including minced (ground) meat, not including the head and neck, not exceeding 3kg per package, with the following tissues 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, gluteal and ischiatic lymph nodes; and any other macroscopically visible lymphatic tissue (i.e. lymph nodes and lymphatic vessels) encountered during processing;
  - OR
    - e) none of the above (*Note: These products 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.*)