



**Animal and Public Health Certificate
for Duck Meat and Duck Meat Products Intended for Consignment to New Zealand from Thailand**

COUNTRY: THAILAND

Veterinary certificate to NZ

Part I: Details of dispatched consignment	I.1. Consignor Name Address Tel.		I.2. Certificate reference number AC16		
			I.3. competent authority Department of Livestock Development, Thailand		
	I.4. Consignee Name Address Postal code Tel.:		I.6. Zone or Compartment of origin **		
			I.8. Zone or Compartment of destination **		
	I.5. Country of origin THAILAND	ISO code TH	I.7. Country of destination NEW ZEALAND	ISO code NZ	
	I.9. Place of origin Name Address		Approval number		
	I.10. Place of shipment				I.11. Date of departure
I.12. Means of transport Aeroplane <input type="checkbox"/> Ship <input checked="" type="checkbox"/> others <input type="checkbox"/> Identification: Documentary references:				I.13. Expected border post:	
				I.14. CITES permit No(s) **:	
I.15. Description of commodity				I.16. Commodity code (HS code)	
				I.17. Total quantity G.W.: KGS. N.W.: KGS.	
I.18 Temperature of commodities for transport Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>				I.19. Total number of packages:	
I.20 .Place of origin Name: Address:				I.21 Type of packaging:	
				I.22 Identification of container/seal number	
I.23. 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.24. Not Applicable					
I.25. Identification of the commodities Species (Scientific name) <input type="checkbox"/> Domestic Duck (<i>Anas platyrhynchos domestic</i>) <input type="checkbox"/> Peking Duck (<i>Anas peking</i>)		Nature of Commodity:		Treatment Type:	
		Approval number of Establishments:		Lot ID/ Date code	

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II.a. Certificate reference number

The undersigned Official Veterinarian certifies that the duck meat or duck meat products described above satisfy the following requirements:

Commodity eligibility

(1) Were derived from ducks that passed ante-mortem and post-mortem inspection carried out by the Competent Authority.

(2) The commodity for export contains the following eligible cuts (*delete as necessary*):

- ☐ Whole duck carcasses that have been subject to routine evisceration procedures.
- ☐ Bone-in duck products such as wings or legs.
- ☐ Boneless duck meat products such as breasts, boned-out thighs.
- ☐ Reconstituted duck meat products comprised of meat and skin.

Approval of export systems

(3) Were derived from a Competent Authority approved:

(a) Production system....., with a production system outline that is to the satisfaction of MPI.

Laboratory testing requirements

(4) Sampling of flocks for diagnostic testing was randomised and representative of the flock from which the product is derived.

(5) Samples were collected under the supervision of the Official Veterinarian.

(6) Laboratory samples from birds were collected, processed and stored in accordance with the recommendations in the OIE *Code*, and/or Terrestrial *Manual*, and/or specified by MPI.

(7) Laboratory or other diagnostic tests used on birds were those approved by MPI and listed in the document MPI Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards (MPI-STD-TVTL).

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 under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.

Specified requirements for identified risk organisms**For avian paramyxovirus type1 (APMV-1), Newcastle disease virus (NDV)**

(10) The product for export has been cooked in accordance with the *Code* recommendation for inactivation of NDV in meat and the product has reached a core temperature at least 70 °C for 3.6 seconds.

For avian paramyxovirus type 2 (APMV-2)

(11) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and the product has been cooked in accordance with the *Code* recommendation for inactivation of NDV in meat and the product has reached a core temperature of at least 70 °C for 3.6 seconds

For highly pathogenic avian influenza (HPAI)

(12) The product for export has been cooked in accordance with the *Code* recommendation for inactivation of avian influenza virus in meat and the product has reached a core temperature at least 70.0 °C for 3.5 seconds

For duck hepatitis virus (DHV)

(13) The product for export has been cooked to a core temperature of at least 62°C for no less than 30 minutes. The product reached a core temperature of at least 62 °C for <enter time > minutes.

For duck virus enteritis (DVE)

(14) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and the product for export has been cooked in accordance with the time/temperatures of the OIE and reached a core temperature of 70.0 °C for 3.6 seconds.

For Derzsy's disease

(15) The product for export does not contain meat derived from Muscovy ducks (*Cairina moschata*) or their hybrids.

For Salmonella arizonae

(16) The product for export has been cooked in accordance with the time/temperatures of the MPI-NZ and reached a core temperature of 70.0 °C for 41seconds.

Official veterinarian

Name (in capital letters):

Official position:

Date:

Signature:

Stamp: