

EUROPEAN UNION

Export Health Certificate

Part I : Details of consignment	I.1. Consignor Name Address Country ISO Code		I.2. IMSOC Reference						
			I.2.a. Local reference						
	I.3. Consignee Name Country ISO Code Address		I.4. Central competent authority						
			I.5. Local competent authority						
	I.6. Country of origin	ISO code	I.7. Country of destination	ISO Code					
	I.8. Region of origin	Code	I.9. Region of destination	Code					
	I.10. Place of dispatch Name Address Approval number Country ISO code		I.11. Place of destination Name Address Approval number Country ISO code						
	I.12. Place of loading Name Address Approval number Country ISO code		I.13. Date and time of departure						
	I.14. Means of transport Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/>		I.15. Entry Point						
	<table border="1"> <tr> <td>Mode</td> <td>International transport document</td> <td>Identification</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> </table>		Mode	International transport document	Identification				I.16. Accompanying documents Commercial document reference Date of issue Country Place of issue
Mode	International transport document	Identification							
I.17. Transport conditions Chilled <input type="checkbox"/> Controlled temperature <input type="checkbox"/> Ambient <input type="checkbox"/> Frozen <input type="checkbox"/>		I.18. Container No/Seal N°							
I.19. Certified as Human Consumption <input checked="" type="checkbox"/>									
I.20. For transit through a third <input type="checkbox"/> Country EU Exit Authority EU Entry Authority		I.21. For transit through Member State (s) <input type="checkbox"/> Country ISO Code							
I.23. Total quantity		I.24. Total net weight							
		I.25. Total gross weight							
I.26. Description of consignment Species <input checked="" type="checkbox"/> Turkey/ <i>Meleagris gallopavo</i> Cold store <input type="checkbox"/> Cutting plant <input type="checkbox"/> Manufacturing plant <input type="checkbox"/> Slaughterhouse <input type="checkbox"/> Net weight <input type="checkbox"/> Package count <input type="checkbox"/> Date of production <input type="checkbox"/>									

EUROPEAN UNION

Turkey Meat and Meat Products (excluding carcasses) - Veterinary certificate to New Zealand

II. Health information	II.a. IMSOC Reference	II.b. Local Reference
II.1. Animal health attestation		
<p>II.1.1 The turkey meat or turkey meat product (meat or meat product hereafter), described in this certificate, complies with the relevant European Union standards and requirements which have been recognised as equivalent to the New Zealand standards and requirements as prescribed in the European Union/New Zealand Agreement on sanitary measures (Council Decision 97/132/EC).</p>		
<p>II.1.2 The meat or meat product⁽¹⁾ is eligible for intra-Union trade without restriction.</p>		
<p>For the purpose of this certificate:</p>		
<p>II.1.2.1 meat means:</p>		
<p>(a) bone-in turkey meat such as wings or legs;</p>		
<p>(b) boneless turkey meat such as breasts and boned-out thighs;</p>		
<p>(c) reconstituted turkey meat comprised of meat and skin.</p>		
<p>II.1.2.2 meat product means:</p>		
<p>(a) turkey meat that has undergone one of the heat treatments described in this certificate.</p>		
<p>II.1.3 Samples were collected under the supervision of the Official Veterinarian.</p>		
<p>II.1.4 Where sampling and diagnostic laboratory testing of turkeys is carried out, it should be done in accordance with Commission Delegated Regulation (EU) 2020/689 or the recommendations of the WOA <i>Terrestrial Code</i> and/or <i>Manual</i>, and as specified in the MPI document: <i>Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards</i> (MPI-STD-TVTL)⁽²⁾.</p>		
<p>II.1.5 Conditions for avian paramyxovirus type 1 (APMV-1), Newcastle disease virus (NDV)</p>		
<p>⁽¹⁾ either [II.1.5.1 The meat or meat product was derived from flocks kept in a country, zone, or compartment(s)⁽¹⁾ free from Newcastle disease as defined in the WOA <i>Terrestrial Code</i> since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI; and which</p>		
<p>⁽¹⁾ either [were not vaccinated for ND;]</p>		
<p>⁽¹⁾ or [were vaccinated for ND using an inactivated vaccine;]</p>		
<p>⁽¹⁾ or [were vaccinated for ND with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an intracerebral pathogenicity index (ICPI) not exceeding 0.4<enter name of vaccine, manufacturer, active ingredient >;]</p>		
<p>⁽¹⁾ or [II.1.5.1 The meat product has been cooked in accordance with the WOA <i>Terrestrial Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p>		
<p>⁽¹⁾ either [65°C for 39.8 seconds]</p>		

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<p>(1) or [70°C for 3.6 seconds]</p> <p>(1) or [74°C for 0.5 seconds]</p> <p>(1) or [80°C for 0.03 seconds]].</p> <p>II.1.6 Conditions for avian paramyxovirus type 2 (APMV-2) and APMV-3</p> <p>(1) either [II.1.6.1 The meat or meat product does not include cuts of turkey that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone;]</p> <p>(1) or [II.1.6.1 The meat or meat product has been cooked in accordance with the WOA <i>Terrestrial Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p> <p>(1) either [65°C for 39.8 seconds]</p> <p>(1) or [70°C for 3.6 seconds]</p> <p>(1) or [74°C for 0.5 seconds]</p> <p>(1) or [80°C for 0.03 seconds]].</p> <p>II.1.7 Conditions for highly pathogenic avian influenza (HPAI)</p> <p>(1) either [II.1.7.1 The meat or meat product was derived from flocks kept in a country, zone, or compartment⁽¹⁾ free from HPAI as defined in the WOA <i>Terrestrial Code</i> since hatching or for the 21 days before slaughter for export. Compartments must have been approved by the Competent Authority and a biosecurity plan endorsed by the Competent Authority must be approved by MPI;]</p> <p>(1) or [II.1.7.1 The meat product was cooked in accordance with the WOA <i>Terrestrial Code</i> recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of at least:</p> <p>(1) either [60°C for 507 seconds]</p> <p>(1) or [65°C for 42 seconds]</p> <p>(1) or [70°C for 3.5 seconds]</p> <p>(1) or [73.9°C for 0.51 seconds]].</p> <p>II.1.8 Conditions for turkey corona virus (TCV)</p> <p>(1) either [II.1.8.1 The meat or meat product does not include entire turkey carcasses and are free from tissue of Bursa of Fabricius;]</p> <p>(1) or [II.1.8.1 The meat product has been cooked in accordance with the WOA <i>Terrestrial Code</i> recommendations applicable for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of at least:</p> <p>(1) either [65°C for 39.8 seconds]</p> <p>(1) or [70°C for 3.6 seconds]</p> <p>(1) or [74°C for 0.5 seconds]</p>		

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<p>⁽¹⁾ or [80°C for 0.03 seconds]].</p> <p>II.1.9 Conditions for turkey viral hepatitis</p> <p>⁽¹⁾ either [II.1.9.1 The meat or meat product is free from liver, pancreatic, and intestinal tissue;]</p> <p>⁽¹⁾ or [II.1.9.1 The meat or meat product was derived from a flock where the birds were slaughtered in a Competent Authority approved slaughterhouse with documented evidence that demonstrates liver condemnation rates are less than 2%].</p> <p>II.1.10 Conditions for <i>S. arizonae</i></p> <p>⁽¹⁾ either [I.1.10.1 The meat or meat product was derived from flocks which are members of establishments approved in accordance with Articles 7 and 8 of Delegated Regulation (EU) 2019/2035, and as such they are monitored for <i>S. arizonae</i> and they have consistently shown negative results for the past 12 months;]</p> <p>⁽¹⁾ or [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from <i>S. arizonae</i> by randomised, representative testing of turkeys from each flock at slaughter using a sufficient sample size to give 95% confidence of detecting infection where there is at least a 5% prevalence in the flock, using the following test<enter test type> in accordance with Article 6 of Delegated Regulation 2020/689 and as listed in MPI-STD-TVTL⁽²⁾;]</p> <p>⁽¹⁾ or [II.1.10.1 The meat or meat product was derived from flocks demonstrated to be free from <i>S. arizonae</i> by testing at least 60 birds within the 7 day period before slaughter with either, a <i>Salmonella</i> culture on samples of pooled faeces or intestinal content or the following test<insert test> in accordance with Article 6 of Delegated Regulation 2020/689, and as listed in MPI-STD-TVTL⁽²⁾;]</p> <p>⁽¹⁾ or [II.1.10.1 The meat product has been cooked reaching a core temperature of at least:</p> <p>⁽¹⁾ either [60°C for 2030 seconds]</p> <p>⁽¹⁾ or [62°C for 1073 seconds]</p> <p>⁽¹⁾ or [65°C for 370 seconds]</p> <p>⁽¹⁾ or [70°C for 41 seconds]</p> <p>⁽¹⁾ or [72°C for 19 seconds]</p> <p>⁽¹⁾ or [74°C for 9 seconds]</p> <p>⁽¹⁾ or [76°C for 4 seconds]</p> <p>⁽¹⁾ or [79°C for 1 second]].</p> <p>II.2. Public health attestation</p> <p>II.2.1 Turkeys have passed ante-mortem inspection at the establishment and/or in the slaughterhouse and post-mortem inspection in the slaughterhouse. The slaughterhouse and cutting/manufacturing/processing plants operate under GMP and HACCP programmes according to EU legislation (Regulations Nos (EC) 852/2004, (EC) 853/2004, and Regulation (EU) 2017/625) to the satisfaction of the Competent Authority.</p> <p>II.2.2 The meat or meat product for export is packaged in sealed, leak proof packaging.</p> <p>II.2.3 The commercially prepared and packaged meat or meat product for export has been stored and</p>		

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<p>subsequently transported in a hygienic manner and measures have been taken to avoid re-contamination.</p> <p>II.2.4 The container in which the meat or meat 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.</p> <p>Notes: <i>This health certificate is for veterinary purposes only.</i> <i>The Certifying Officer must be an Official Veterinarian.</i></p> <p>Part I:</p> <p>Box I.21.: Complete only in case of transit through the Union.</p> <p>Box I.24.: Enter the 'Total net weight (kg)'.</p> <p>Box I.25.: Enter the 'Total gross weight (kg)'</p> <p>Box I.26.: Use the appropriate Harmonised System (HS) code under the following headings: For meat: 0207 For meat products: 0210, 1601, and 1602 Under "Nature of commodity" indicate: chilled or frozen meat or meat product.</p> <p>Part II:</p> <p>(1) Keep as appropriate. (2) Refers to: http://mpi.govt.nz/document-vault/2040</p>								
<p>Certifying Officer:</p> <table border="0"> <tr> <td>Name (in capital letters):</td> <td>Qualification and title:</td> </tr> <tr> <td>Date of signature:</td> <td>Signature:</td> </tr> <tr> <td>Stamp:</td> <td></td> </tr> </table>			Name (in capital letters):	Qualification and title:	Date of signature:	Signature:	Stamp:	
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