

EXPORT OF HEAT-TREATED MEAT PRODUCTS IN CANS OR HERMETICALLY SEALED CONTAINERS TO NEW ZEALAND - 8689NFG

NOTES FOR THE GUIDANCE OF THE OFFICIAL VETERINARIAN AND EXPORTER

IMPORTANT

These notes provide guidance to Official Veterinarians (OV) and exporters. The NFG should have been issued to you together with export certificate 8689EHC. The NFG should not be read as a standalone document but in conjunction with certificate 8689EHC. We strongly suggest that exporters obtain full details of the importing country's requirements from the veterinary authorities in the country concerned, or their representatives in the UK, in advance of each consignment.

1. **SCOPE OF THE CERTIFICATE**

Export health certificate 8689EHC may be used for the export of heat-treated meat products in cans or hermetically sealed containers from the United Kingdom to New Zealand.

Meat is defined as all edible parts of an animal, including blood, fat and offal. This includes poultry meat.

2. **CERTIFICATION BY AN OFFICIAL VETERINARIAN (OV)**

This certificate may be signed by an OV appointed by the Department for Environment, Food and Rural Affairs, the Scottish Government, or the Welsh Government, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation, or an Authorised Veterinary Inspector (AVI) appointed by the Department of Agriculture, Environment and Rural Affairs - Northern Ireland (DAERA).

OVs/AVIs should sign and stamp the health certificate with the OV/AVI stamp in any colour **OTHER THAN BLACK**.

A certified copy of the completed certificate must be sent to the issuing office within seven days of signing - in Great Britain, the APHA Centre for International Trade, Carlisle or, in the case of Northern Ireland, to DAERA, Dundonald House, Belfast.

The OV/AVI should keep a copy for his/her own records.

3. **REGISTRATION OF PRODUCTION PREMISES**

Premises involved in the manufacture of the heat-treated meat products intended for export to New Zealand must be subject to oversight by the Food Standards Authority, Food Standards Agency (FSA) or Food Standards Scotland (FSS) or DAERA. The Ministry of Primary Industries (MPI) recognises the approval of premises by the competent authority in the United Kingdom, operating through the agency of the FSA / FSS Meat Hygiene Service / DAERA, or in the case of standalone meat preparations/products premises, the local authority. Any premises that are authorised to place the official oval health / identification mark on its products is therefore recognised as approved. Paragraph II (a) must include the name, address and approval number of the slaughterhouse and/or processing plant that manufactured the product.

4. **CONDITIONS OF PRODUCTION - HYGIENE AND BSE REQUIREMENTS**

The conditions of production will have been met if the meat has been produced and marked with an official oval health / identification

mark in slaughterhouses, cutting and processing plants under the supervision of the FSA / FSS, Meat Hygiene Service / DAERA, or local authority and operated according to the retained EU Regulations 852/2004, 853/2004, and 2017/625 (retained EU law as defined in the European Union (Withdrawal) Act 2018). Packaging containing meat products should bear the official oval identification mark with the unique identification number of the production establishment.

Paragraph IV (b)- This is relevant for exports of products containing beef. Cross out the attestation if not applicable. If the product contains beef then Point I of paragraph (b) maybe certified for products containing beef originating from bovine animals born and raised in Northern Ireland. Northern Ireland has official BSE Negligible risk status as recognised by the OIE. Point II of paragraph (b) maybe certified for products containing beef originating from bovine animals born and raised in Great Britain. Great Britain (England, Scotland and Wales) has official BSE controlled risk status, as recognised by the OIE.

The link to the OIE website to obtain this information is as follows:

<https://www.oie.int/en/disease/bovine-spongiform-encephalopathy/#ui-id-2>

The requirements may be certified on the basis that these are requirements of the TSE legislation (retained EU Regulation (EC) No. 999/2001, as transposed into national legislation), and that the UK competent authorities (Defra, the Devolved Administrations, and the Food Standards Agency) ensure compliance with the legislation.

5. **HEAT TREATMENT CONDITIONS**

Paragraph IV. (a) refers. The OV must certify this paragraph on the basis of his/her knowledge of procedures in the premises, supported by a written declaration from the food business operator to accompany the product.

The 'Fo3' standard is a heat sterilisation process designed to achieve commercial sterility in canned goods. It is equivalent to 3 minutes at 121.1 degrees C. This would eliminate *Clostridium botulinum*, and also inactivate the majority of spore forming organisms capable of causing spoilage in temperate zones. The Fo3 standard greatly exceeds the time-temperature conditions necessary to inactivate avian influenza viruses.

6. **DISCLAIMER**

This certificate is provided on the basis of information available at the time and may not necessarily comply fully with the requirements of the importing country. It is the exporter's responsibility to check the certificate against any relevant import permit or any advice provided by the competent authority in the importing country. If these do not match, the exporter should contact the Centre for International Trade - Carlisle, via the link below:

<http://www.gov.uk/government/organisations/animal-and-plant-health-agency/about/access-and-opening#centre-for-international-trade-carlisle>