

EXPORT TO HONG KONG OF PRODUCTS AND PREPARATIONS DERIVED FROM MEAT OF BIUNGULATE ANIMAL ORIGIN FOR HUMAN CONSUMPTION - 5604EHC

NOTES FOR THE GUIDANCE OF EXPORTERS AND OFFICIAL VETERINARIANS

IMPORTANT

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 5604EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 5604EHC.

The Hong Kong authorities (FEHD) have confirmed that there is no need for any official documentation to accompany meat products or indeed meat preparations (as defined under EU legislation) exported to Hong Kong. Exporters of meat products and meat preparations are advised to consult importers to establish what commercial paperwork and/or other certification are required for these.

If a certificate is required for products or preparations, certificate 5604EHC may be used.

1. Scope of certificate 5604EHC

Export health certificate 5604EHC may be used for the export of meat products or meat preparations of biungulate origin from the United Kingdom to Hong Kong. The following are the UK definitions of these categories of food:

- Meat preparations: *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.* Common examples of meat preparations are uncooked sausages and burgers.
- Meat products: *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.* Common examples of meat products are meat that has been cooked, for example in cooked meat pies and heat treated canned meat

Fresh meat becomes meat preparations or meat products following processing but this is not always straightforward. Products may be placed on the market before the processing has resulted in complete changes to the meat/internal muscle fibre structure, for example during the curing process to manufacture bacon and ham.

In such cases, the degree to which the characteristics of fresh meat have been eliminated at the point where a product is placed on the market will determine the definition into which it falls. If the characteristics of fresh meat are not completely eliminated, the product should be considered to fall within the definition of 'meat preparations'.

If the characteristics of fresh meat are completely eliminated, for example by cooking or other heat treatment, it should be considered to fall within the definition of 'meat products'. For example, the legislation requires that when destined for further processing stomachs must be scalded or clean and such scalding would probably not be enough of a process to take it out of the fresh meat category and so this should be certified as meat.

For commodities of uncertain classification, the above guidance applies but ultimately it is the FEHD that determines under which classification the commodity falls.

5604EHC should only be used for biungulate origin meat preparations and products which are outside the scope of the EU harmonised health certificate for the export of fresh biungulate meat or offal to Hong Kong, 8000EHC.

2. Additional information on exporting to Hong Kong - 8000EHC

Agreement for the introduction of an EU-wide certificate has been concluded between the Hong Kong veterinary authorities and the EU Commission. The certificate, 8000EHC, is available on the EU Trade Control and Expert System (TRACES). It covers exports of fresh meat and offal derived from pigs, cattle and sheep that were born and raised in Member States of the European Union with established import protocols with Hong Kong for the species in question, so-called **eligible EU Member States**. These are listed by the Hong Kong Centre for Food Safety under:

http://www.cfs.gov.hk/english/import/import_icfsg_04a.html

This principle applies also to meat originally supplied by one Member State for further processing in another Member State prior to export to Hong Kong.

The biungulate origin commodities eligible for export to Hong Kong on 8000EHC, and as such ineligible for certification using 5604EHC, are detailed by their Harmonised System (HS) Codes being included on the following table:

HS Code	Description
02.01	Meat of bovine animals; fresh or chilled
02.02	Meat of bovine animals; frozen
02.03	Meat of swine; fresh, chilled or frozen
02.04	Meat of sheep; fresh, chilled or frozen
02.06	Edible offal of bovine animals, swine, sheep; fresh, chilled or frozen
02.09	Pig fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked
05.04	Guts, bladders and stomachs of animals (other than fish), whole and pieces thereof, fresh, chilled, frozen, salted, in brine, dried or smoked
05.06	Bones and horn-cores, unworked, defatted, simply prepared (but not cut to shape), treated with acid or degelatinised; powder and waste of these products
15.01	Pig fat (including lard), other than that of heading 02.09 or 15.03 (Lard stearin, lard oil, oleostearin, oleo-oil and tallow oil, not emulsified or mixed or otherwise prepared)
15.02	Fats of bovine animals, sheep or goats other than that of heading 15.03

Further advice on use of HS Codes can be found from the website: <https://www.trade-tariff.service.gov.uk/trade-tariff/sections> or by contacting the APHA CSC at Carlisle.

3. Import Permit

Prior to making arrangements to export to Hong Kong, exporters are advised to contact the Food and Environmental Hygiene Department (FEHD) of the Government of the Hong Kong for up to date information on requirements for any import documentation.

4. 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, Welsh Government or the Department of Agriculture, Environment and Rural Affairs (DAERA) Northern Ireland, who is on the appropriate panel for export purposes or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

OVs must sign and stamp the health certificate with the OV stamp in any ink colour **OTHER THAN BLACK**.

Certified Copy Requirements - England, Wales and Scotland

Guidance concerning return of certified copies of EHCs has changed and only specific certified copies are required to be returned to the APHA. Certifying OVs must return a certified copy of EHCs only for the following EHC types:

- if the exported commodity is cattle, pigs, sheep, goats or camelids;
- if the certificate was applied for manually and the application documents have been emailed to APHA and not applied for via the Exports Health Certificates Online (EHCO) system.

Certified copies should be emailed on the day of signature to the Centre for International Trade Carlisle (CITC) at the following address: certifiedcopies@apha.gov.uk.

For certificates that have been issued to the Certifying OV via the EHCO system, the Certifying OV must complete the certifier portal with the status of the certificate and the date of signature.

A copy of all EHCs and supporting documentation certified must be retained for two years.

Certifying OVs are not required to return certified copies of other EHCs issued, however CITC may request certified copies of EHCs and supporting documentation in order to complete Quality Assurance checks or if an issue arises with the consignment after certification.

DAERA Export Health Certificates: Provision of certified copies

aPVPs certifying DECOL produced Export Health Certificates must return a legible, scanned copy of the final EHC to the relevant DAERA Processing Office within 1 working day of signing.

Good quality photographic copies will be accepted by the department, where obtaining a scanned copy is not feasible - for example, where 'on site' certification is undertaken and scanning facilities are not available.

For record purposes, a copy of the final Export Health Certificate and associated Support documents should be retained by the aPVP for a period of 2 years from the date of certification.

The Department will carry out periodic audits of all aspects of export

certification to ensure that a high standard of certification is being maintained.

5. **Compliance with EU Hygiene Regulations/fitness for human consumption**

Paragraphs IV (a) and (c) may be certified on the basis of the oval mark and evidence that the slaughterhouse, cutting plant, meat products plant (if applicable) and cold store are officially approved and operating in accordance with UK meat hygiene legislation as enforced by the Food Standards Agency and Food Standards Scotland. The FSA/FSS Manual for Official Controls provides further detail.

6. Paragraph IV (b): 5604EHC is only to be used for biungulate origin commodities which fall outside the scope of 8000EHC as detailed in paragraph 1 of these notes.

Further guidance to importers in Hong Kong, which is also relevant to exporters, may be found via the following link to the FEHD website:

http://www.cfs.gov.hk/english/import/import_ifc.html

7. **Products intended for retail sale**

If the products are to be distributed to retail outlets, The Hong Kong authorities require them to be pre-packaged and labelled showing the name and address of the slaughtering plant and the date of slaughter.

8. **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 APHA Centre for International Trade, Carlisle or DAERA, via the link or e-mail address below:

<https://www.gov.uk/guidance/contact-apha>

DAERA - Email: vs.implementation@daera-ni.gov.uk