

UK EXPORT CERTIFICATE: PIG MEAT FOR EXPORT TO NEW ZEALAND – 7653NFG.

NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS

IMPORTANT

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7653EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7653EHC.

Exporters are strongly advised to verify the requirements of the importing country, or their representatives in the UK, in advance of each consignment.

1. GENERAL SCOPE OF THE CERTIFICATE

Export health certificate 7653EHC may be used for export of a wide range of commodities intended for human consumption derived from domestic pigs, farmed wild boar and feral wild boar from the United Kingdom to New Zealand (NZ).

The certificate may also be used for export to NZ of fresh uncooked pig meat prepared as consumer-ready cuts for direct retail sale in packages not exceeding 3kg gross weight in accordance with strict production criteria.

1.1 Export eligible commodities (other than consumer-ready retail packs not exceeding 3kg gross weight)

Owing to animal health controls imposed by the NZ authorities regarding porcine reproductive and respiratory syndrome (PRRS), UK exporters and OVs must note that, with the exception of consumer cuts for direct retail sale (see below), export to NZ of fresh uncooked meat and meat preparations derived from porcine animals resident in the UK is only permitted where the goods are directed to an approved facility in NZ for further processing.

Only where the exported uncooked fresh pig meat is derived solely from porcine animals born and continuously raised in Finland or Sweden does this requirement for further processing not apply.

In order to satisfy NZ controls regarding PRRS and to be eligible for unrestricted sale on arrival in NZ, all other categories of meat must have first undergone any of the following procedures as prescribed in paragraphs II.2.3(b) and (c) of the certificate:

- cooking at various minimum core temperature times;
- curing so that the meat reaches a pH of 5 or lower;
- fermenting (lactic curing) to a pH of 6 or lower and age cured/ripened for at least 21 days;
- qualifying for official certification as Prosciutto di Parma or an equivalent 12 month curing process.

The full list of commodities falling within the scope of the certificates as follows. The list also includes commodities derived from wild boar.

- fresh meat (domestic pig);
- fresh farmed game meat (farmed wild boar);
- fresh wild game meat (wild boar) and meat preparations derived from wild game meat (wild boar);
- meat preparations derived from farmed game meat (farmed wild boar);
- meat products derived from fresh meat (domestic pig) and meat preparations from fresh meat (domestic pig);
- meat products derived from wild game meat (wild boar);
- 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);
- 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);
- processed animal protein products derived from farm game and wild game (farmed wild boar and wild boar);
- processed bones and bone products derived from farmed game and wild game (farmed wild boar and wild boar).

1.2 Consumer-ready cuts for direct retail sale in packages not exceeding 3kg in weight – description of production criteria

Paragraph II.2.3(d) of the certificate permits the export to NZ of the following uncooked cuts on the basis that they are deemed to pose a lower PRRS risk as agreed beforehand by NZ Government Ministry for Primary Industries (MPI):

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'.

[Pig Meat IHS Background Information \(mpi.govt.nz\)](https://mpi.govt.nz/pig-meat-ihs-background-information/)

Other than those mentioned above, there are no additional stipulations regarding the type of cuts eligible for export to NZ, but they must be intended for retail sale in packages weighing less than 3kg gross weight per package and meet the additional requirements of removal of lymph nodes and other lymphatic tissue.

Exporters and OV's must refrain from exporting/certifying offal to New Zealand. In all cases for export to New Zealand under this option, the cuts must be less than 3 kg in gross weight and be packaged for retail sale.

Exporters and OV's must note that any category of pig meat that does not meet the above-mentioned production criteria would have to undergo further processing at officially approved premises on arrival in NZ.

Exporters and OV's may contact the APHA Centre for International Trade in Carlisle for further advice on types of eligible cuts etc. via the link below:

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

Feral Wild Boar Population in Great Britain

Exporters and OV's may find further information regarding the wild boar population in Great Britain via the Natural England website using the following link:

[\[ARCHIVED CONTENT\] Natural England - Wild boar \(nationalarchives.gov.uk\)](#)

2. REQUIREMENT FOR AN IMPORT PERMIT

Operators planning to export pig meat to NZ are first advised to consult 'The Import Health Standard for pig meat and pig meat products for human consumption from the European Union' which provides up to date information and guidance on procedures. A copy of this document may be viewed or downloaded from the NZ Government website via the following link:

<https://www.mpi.govt.nz/import/food/pork/requirements/>
<https://www.mpi.govt.nz/dmsdocument/1916-Pig-Meat-and-Pig-Meat-Products-for-Human-Consumption-from-the-European-Union-Import-Health-Standard>

The above document provides the definitive information on procedures for export to NZ, however the following information may be regarded as accurate at the date given in the footer of these notes.

An import permit is required only for uncooked pig meat and meat preparations intended for further processing in facility approved by the NZ authorities for this purpose and also for those products not meeting any of the conditions laid down in the export health certificate (paragraph II.2.3(e) refers)

Import permits are not required for those commodities that have undergone the prescribed heat treatment, curing or fermenting as prescribed in the export health certificate or in the case of export of uncooked consumer-ready pork in retail packs of less than 3kg gross weight that meet the relevant production criteria as described above. Certification of such products will be assessed by target evaluators at the New Zealand border and some consignments will be identified for inspection.

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

A copy of the application form may be found via the following link:

<https://www.mpi.govt.nz/dmsdocument/3124-Permit-to-import-animal-products>

Exporters are advised to seek guidance from the NZ Government Ministry for Primary Industries (MPI) before making arrangements to export the commodities listed in Paragraph 1 above.

Exporters should also contact the Animal and Plant Health Agency

(APHA) Centre for International Trade at Carlisle via the link below for further advice regarding exports to NZ:

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

3. CERTIFICATION BY AN OFFICIAL VETERINARIAN

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

OVs should sign and stamp the health certificate with the OV stamp in a colour that must be different to the colour of the printing of the certificate

Instructions on certified copies, retention and returning of the same can be found on Improve International, please make sure you follow the latest government guidance.

https://www.improve-ov.com/instructions/instructions.php?ta=ta_default

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

4. COMPLETION OF PART I - DETAILS OF DISPATCHED CONSIGNMENT

For advice on completion of boxes I.11, I.15, I.16, I.19, I.21 and I.25, OVs should refer to the Notes, Part I section on Page 2 of the certificate.

I.4 - Local Competent Authority

This should be pre-populated as Animal and Plant Health Agency.

I.7 - Country ISO Codes

ISO 3166 is the commonly accepted International Standard for country codes. The two letter ISO Code for the whole of the United Kingdom is 'GB' and should be entered at Box I.7.

I.8- please insert N/A, unless regionalisation has been agreed in which case NFG will be updated to reflect that option.

I.16 - Entry Point (if applicable)

This refers to the port/airport of entry into NZ where the goods and documents will be inspected.

I.25 - Customs Code and Title (HS Code)

The Harmonised System (HS) Code is a commodity classification system in which articles are grouped into various categories. It is used as a basis for customs tariffs and for international trade statistics.

The HS Codes to be entered in this box for the various categories of meat and other products of porcine origin exported to NZ are as follows:

- 02.03 - meat of swine (pork): fresh, chilled or frozen
- 02.06 - edible offal of swine
- 02.09 - pig fat: fresh, chilled, frozen, salted, dried or smoked
- 02.10 - meat & edible offal salted, dried etc. & flour & meal
- 04.10 - edible products of animal origin, not elsewhere specified or included
- 05.04 - intestines, bladders, stomachs & parts
- 05.06 - bones & horn cores, un-worked etc, powder & waste
- 05.11 - animal products not elsewhere specified or included, dead animals, inedible etc.
- 15.01 - lard, other pig fat, rendered
- 16.01 - sausages, similar product meat etc., food prep of these
- 16.02 - prepared or preserved meat, meat offal & blood not elsewhere specified or included

5. DESTINATION OF PRODUCTS OTHER THAN THOSE INTENDED FOR DIRECT RETAIL SALE IN NZ

Operators and certifying OV's must be aware that export to NZ of all commodities other than those regarded as posing a low PRRS risk can take place only to specifically approved premises in NZ where further heat treatment can be carried out.

Details of the destination premises should be provided on the Import Permit. However, in case of any doubt, OV's must contact the APHA Centre for International Trade at Carlisle, via the link below:

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

6. UK/NZ EQUIVALENCE AGREEMENT

Paragraph II.1 may be certified on the basis of compliance with UK requirements which have been deemed equivalent to New Zealand standards.

7. ELIGIBILITY FOR UNRESTRICTED TRADE WITHIN THE EU

Paragraph II.2.1 refers. In the case of the products of UK origin listed in Paragraph 1 of these notes that are intended for human consumption, this paragraph may be certified on the basis of the application of the oval health mark or identification mark on the exported meat or packaging thereof, indicating that the slaughterhouse and processing establishment(s) are officially approved and operating in accordance with the relevant UK Hygiene Regulations and the Food Standards Agency Manual for Official Controls.

Part II.2 refers. For UK origin products - including those prepared containing EU products - directly exported to NZ;

- I. The UK has not imposed any sanitary measures expressly to manage known animal health/food safety risks or hazards which would restrict the products sale or distribution within the UK.
- II. The products were derived from animals and farms that are not subject to animal disease control measures being applied by the UK CA's. Animal disease in this context means an exotic disease or a disease listed in Annex III of the [UK/NZ Vet Agreement](#).
- III. For EU product the EU has not applied any sanitary measures which would prohibit the sale or distribution of the product within the EU. Sanitary measures in this context means a Commission Decision (or other legal instrument) authored/instigated by SANTE to expressly manage known animal

health/food safety risks or hazards.

This clause includes EU exports to the UK that are subsequently re-exported - directly or after processing and/or mixing within UK origin product - to New Zealand. This clause can be signed by the OV if it meets the above requirements based on the OV's knowledge of the exporting business and documentary checks.

8. NOTIFIABLE DISEASE CLEARANCES - UK ORIGIN WILD BOAR PRODUCTS ONLY

In the case of commodities derived from the feral wild boar population of the UK (as described in paragraph 1 above), OVs may certify paragraph II.2.2 on behalf of the Department provided written authority to do so has been obtained on form 618NDC from the APHA Centre for International Trade at Carlisle or the issuing office of DAERA in Northern Ireland.

In the case of commodities derived from wild boar from EU Member states, OVs are advised that carrying out the checks necessary to certify this paragraph may not be a straightforward matter. OVs are therefore advised not to certify this paragraph unless they are in full possession of all the relevant details, backed up by written evidence (e.g. support certification, information from the OIE website), and are confident to do so.

9. EXPORT OF FRESH PIG MEAT OR MEAT DERIVED FROM PIGS BORN AND CONTINUOUSLY RESIDENT IN SWEDEN AND FINLAND

Paragraph II.2.3(a) refers.

In cases where this provision applies, it is the responsibility of the certifying OV at the point of export in the UK to carry out the appropriate checks and obtain the necessary evidence to establish the provenance of the meat and assure him/herself that the meat has not been co-mingled with meat not of a similar provenance

10. EXPORT OF COOKED / CURED / PROCESSED PIG MEAT PRODUCTS

Paragraphs II.2.3(b) and (c) refer. These options are available regardless of the provenance of the meat. The certifying veterinarian must be familiar with the process to be able to certify with confidence that the required parameters - which are essential for the inactivation of the PRRS virus - have been complied with.

11. EXPORT OF CONSUMER READY CUTS FOR DIRECT RETAIL SALE IN PACKAGES NOT EXCEEDING 3KG IN GROSS WEIGHT.

Paragraph II.2.3(d) refers. The critical requirement here is to ensure the meat is not ground and does not contain any macroscopically visible lymphatic tissue (i.e. lymphatic vessels and the named lymph nodes) or the head and neck - all of which carry a PRRS risk. See paragraph 1.2 for further details.

12. MOVEMENT OF NZ EXPORT-ELIGIBLE COMMODITIES BETWEEN PREMISES AND FINAL COMPLETION OF CERTIFICATE 7653EHC PRIOR TO DESPATCH

If required to facilitate final certification, internal movements of products intended for export to NZ from slaughterhouses to separately located cutting/processing premises and cold stores may be accompanied by an attestation which states which requirement (as in 7653EHC) the pig meat / products has/have complied with. A generic

attestation - called a Support Health Attestation (SHA) - is available from Improve International for this purpose. Where necessary, OV's must ensure that they have a completed copy of the SHA confirming that the meat complies with EU requirements and with the additional requirements of NZ e.g. removal/absence of prescribed lymph nodes and any other macroscopically visible lymphatic tissue.
https://www.improve-ov.com/instructions/instructions.php?ta=ta_default

13. 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 at Carlisle, via the link below:

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