

USDA Foreign Agricultural Service

GAIN Report

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Draft Veterinary Certificate for Pork and Pork Products

Report Categories:

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FAIRS Subject Report

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Report Highlights:

India recently published a draft veterinary certificate for imported pork and pork products. The draft combines two separate veterinary certificates for pork and processed pork meat, and includes modifications, deletions, or additions to these import requirements.

Executive Summary:

The Department of Animal Husbandry, Dairying, and Fisheries (DADF) recently published a draft veterinary certificate for imported pork and pork products. The draft combines two separate veterinary certificates for pork and processed pork meat, and includes modifications, deletions, or additions to these import requirements. For example, the draft no longer prohibits the use of feeds produced from internal organs, blood meal, and tissues of ruminant origin. Although the new draft veterinary certificate has not been notified to the World Trade Organization (WTO), DADF officials noted that they plan to submit the draft to the WTO for comment.

General Information:

DISCLAIMER: The summary below is based on a *cursory* review of the subject document and, therefore, should not under any circumstances be viewed as a definitive interpretation of the regulation in question, or of its implications for U.S. agricultural trade interests. The information contained in this report was retrieved from the Government of India website: <http://dahd.nic.in/dahd/default.aspx>. The U.S. Government makes no claim of accuracy or authenticity.

DADF recently published a draft veterinary certificate for imported pork and pork products. The draft combines two separate veterinary certificates for pork and processed pork meat, and includes modifications, deletions, or additions to these import requirements. For example, the requirement that a country be free from certain diseases, such as swine vesicular disease and vesicular stomatitis, has been modified, and now includes references to OIE guidelines. Moreover, the draft no longer prohibits the use of feeds produced from internal organs, blood meal, and tissues of ruminant origin. It also provides temperature specifications and additional processing options for processed pork products. Although the new draft veterinary certificate has not been notified to the WTO, DADF officials noted that they plan to submit the draft to the WTO for comment.

For more details, please refer to: [Veterinary Certificate for Import of Pork and Pork Products into India](#) (available online at: <http://www.dahd.nic.in/>).

Final Details on the issued guidelines:

- Publication Date on the Ministry of Agriculture website: Unspecified
- Date of Implementation: N/A – Document is still a draft
- WTO Notification Date: Not notified (as of February 16, 2015)
- Products Affected: Pork and pork products
- Agency in charge: Department of Animal Husbandry, Dairying, and Fisheries, Ministry of Agriculture, Government of India.

**VETERINARY CERTIFICATE FOR IMPORT OF PORK AND PORK PRODUCTS INTO
INDIA
(APPLICABLE FOR ALL CATEGORIES OF PROCESSED AND UN-PROCESSED
PORK AND PORK PRODUCTS)**

Certificate No. ----- Date of issue.....

Name of exporting country: _____

Name and address of the veterinary authority: _____

Email:.....

I. Identification of the meat

Type of portions of meat and meat products. _____

Number and type of package: _____

Net weight: _____

II. Origin of the meat

Address (es) and number(s) of veterinary approval of the abattoir(s) or farms: _____

III. Destination of the meat

The meat/meat product is being sent from -----
_____ (place of dispatch) to _____ (country and
place of destination).

Nature and identification of means of transport: _____

Container No.-----

(Specify the number of wagon, truck, flight number, name of the ship)

Name and address of exporter: _____

Name and address of the consignee: _____

IV. Attestation of wholesomeness

The undersigned Official Veterinarian certifies that:

1. The meat comes from abattoir(s)/processing plant(s) accredited/ approved for export by the competent authority of the exporting country;

2. The animal(s) from which the product has been sourced was/were born and reared in the country of export,

or

The pork meat products have been produced in the exporting country.....(name of the exporting country) with the raw materials legally imported from the country..... (Name of the country) that satisfies the Indian requirements detailed in the sanitary information.

3. The pork or pork product(s) come(s) from animal(s) slaughtered in abattoirs /processing plant(s) where no meat other than pork has been processed during production of fresh meat or added to the meat products at any stage during production.

4. The consignment(s) destined to India do not contain beef and beef products in any form.

5. The exporting country has system in place to demonstrate that the residues of pesticides, drugs, mycotoxins and chemicals in the meat and meat products comply with the Indian Food Safety and Standard Regulation or Codex Alimentarius.

6. The consignment contains fresh/frozen/chilled meat and satisfies the following sanitary requirements:

- (a) The country is free from Foot and Mouth Disease (Type C, SAT 1, 2, and 3);
- (b) The country is also free from FMD (O,A, and Asia 1).

or

The country is free from FMD of type C, SAT 1,2,3 but not free from O, A, Asia 1 and has established FMD free zones with vaccination and without vaccination in accordance with OIE guidelines. The entire consignment of meat and meat products has been sourced from the said FMD free zones and has been processed in accordance with the OIE Terrestrial Animal Health Code,

or

The pork and pork product(s) have been sourced from the FMD free compartment (name of the compartment) established in accordance with principles of compartmentalization for FMD of OIE. The meat and meat products have been sourced from that compartment and have been processed in accordance with OIE guidelines.

- (c) The country is free from African Swine Fever (ASF);

or

The country is not free from African swine fever and the country has surveillance programme in place and established a zone in accordance with the OIE Terrestrial Animal Health Code. The fresh meat satisfies the following conditions:

(i) The source animals have been kept in an ASF free *zone* since birth or for at least the past 40 days, or which have been imported in accordance with OIE guidelines;

(ii) The source animals have been slaughtered in an approved *abattoir*, have been subjected to ante- and post-mortem inspections in accordance with OIE, and have been found free of any signs suggestive of ASF.

(d) The fresh pork and pork products have been produced in accordance with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005);

and

either:

- comes from domestic pigs originating from a *compartment* with a negligible risk for *Trichinella infection* in accordance with OIE;
 - or
- comes from domestic pigs that tested negative by an approved method for the detection of *Trichinella* larvae;
 - or
- was processed to ensure the inactivation of *Trichinella* larvae in accordance with the recommendations of the Codex.

(e) The country is free from Aujeszky's disease and the source animals were kept in the country since birth.

or,

The country is not free from Aujeszky's disease and the country has established zone in accordance with OIE and the fresh pork and pork products have been sourced from the said established zone and do not contain head, thoracic and abdominal viscera.

(f) The pork and pork product(s) come(s) from animals which was/were also kept in an establishment for at least three months where, Enterovirus encephalomyelitis, Transmissible gastro-enteritis, Tuberculosis, Porcine Brucellosis and Anthrax have not been reported.

7. In case the consignment contains pork products (other than fresh/chilled or frozen), the Official veterinarian has to certify the condition no. 1 to 6 as well as the following condition:

The pork product(s) has/have been produced by adopting one of the following three procedures:

1. Canning

Meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the pathogens mentioned in the above sanitary conditions.

2. Thorough cooking

Meat, previously deboned and defatted, and subjected to heating so that an internal temperature of 70°C or greater was maintained for a minimum of 30 minutes.

After cooking, it has been packed and handled in such a way to avoid exposure to any pathogens.

3. Drying after salting

After the completion of *rigor mortis*, the *meat* was deboned, salted with cooking salt (NaCl) and completely dried. It will not deteriorate at ambient temperature.

(‘Drying’ is defined in terms of the ratio between water and protein which must not be greater than 2.25:1.)

(g) The meat should be packed aseptically, adopting proper hygiene and sanitary measures.

(h) Fresh packing material is used and satisfies the necessary sanitary-hygienic requirements.

Official stamp:

Signature _____

Issued at _____ on _____

Name and address of Veterinarian

Email:

Contact:

Post Import Requirements:

1. On arrival, the consignment and the documents will be examined by the Regional/Quarantine Officer.
2. The samples may be drawn for testing of diseases as mentioned in the health certificate. The cost of testing shall be borne by the importer.
3. In case of positive findings, appropriate action shall be taken by the Department of Animal Husbandry, Dairying and Fisheries, Government of India at the cost of importing agency.