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Food and Agricultural Import Regulations and Standards - Certification

FAIRS Export Certificate Report 2012

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Report Highlights:
This report identifies Peru's import requirements for export certificates and procedures as well as the relevant Peruvian agencies for each request. An export certificate matrix and outlines for export certificates are also included.

Section I. List of All Export Certificates Required By Government (Matrix) :

The following export certificates are required according to Peruvian regulations:

Product(s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Ministry
Imported food and beverages	Certificate of Free Sale and Use	N/A	Certificate of Free Sale	DIGESA (Ministry of Health)
Imported plant products	Phytosanitary Certificate	Fulfill health requirements according to import permit and sanitary inspection. See Appendix I.	Health certificate	SENASA (Ministry of Agriculture)
Imported animal products	Zoosanitary Certificate	Fulfill health requirements according to import permit and sanitary inspection. See Appendix I.	Health certificate	SENASA (Ministry of Agriculture)

Section II. Purpose of Specific Export Certificate(s)

A. Certificate of Free Sale and Use

The General Environmental Health Bureau (DIGESA), within the Ministry of Health, requires the Certificate of Free Sale and Use to ensure that the food or beverage imported into Peru is also commercialized in the country of origin.

B. Phytosanitary Certificate

SENASA, the Peruvian Sanitary and Phytosanitary agency within the Ministry of Agriculture, requires a Phytosanitary Certificate to ensure that import requirements are met in order to control the risk of pests and diseases entering Peru. Certificates are issued by the sanitary authority of the exporting country.

C. Sanitary Certificate

SENASA requests the Sanitary Certificate to prevent the importation of animals, or their by-products, with sanitary problems in order to protect local animal health and to ensure food safety. The sanitary certificate, submitted by the sanitary authority of the exporting country, must comply with local import requirements.

Section III. Specific Attestations Required on Export Certificate(s)

A. Certificate of Free Sale and Use

DIGESA does not require a specific attestation or format. Certificate must be issued by the sanitary authority. Certificates issued by agencies that are not on this list can be admitted with prior consultation with DIGESA.

B. **Phytosanitary Certificate**

The phytosanitary certificate should be issued using the Animal and Plant Health Inspection Service (APHIS) form PPQ 577 and has to be signed and stamped by the corresponding APHIS officer. Specific attestations for phytosanitary import certificates are included in Appendix I.

C. **Sanitary Certificate**

The export certificate must meet all of Peru's import requirements and be both signed and stamped by a U.S. Department of Agriculture (USDA) official. Attestations are depend on the product. For product specific import requirements and attestations, see Appendix I. The following list specifies USDA forms for each animal or animal product currently accepted by SENASA:

Animal Product	USDA Agency	Requested Form
Alpacas and Llamas	APHIS	APHIS form VS 17-140
Bovine Frozen Embryos	APHIS	APHIS form VS 17-140
Bovine Semen (Protocol)	APHIS	Not required.
Horses (Protocol)	APHIS	APHIS form VS 17-37
Newborn baby chicks/ fertilized or embryo eggs	APHIS	APHIS form VS 16-4
Milk and Milk Products (Protocol)	AMS	AMS Health Certificate Worksheet
Spray Dried Porcine Blood	APHIS	APHIS form VS 16-4
Processed egg products for animal feeding	APHIS	APHIS form VS 16-4
Inedible Protein Free Tallow for Industrial Use	APHIS	APHIS form VS 16-4
Gross (greasy) goat hair (fiber)	APHIS	APHIS form VS 16-4
Hydrolyzed /Enigmatically Digested Poultry Viscera	APHIS	APHIS form VS 16-4
Poultry Rendered Meal	APHIS	APHIS form VS 16-4
Porcine origin Rendered Meal	APHIS	APHIS form VS 16-4
Beef and Beef products	FSIS	FSIS Form 9060-6. Application for Export, the following statement must be included: "The product meets EV requirements for Peru
Fresh/frozen bovine meat of Australian origin	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
Fresh / frozen poultry products	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
Processed (multi-ingredient) poultry and poultry products	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
Pork de-boned meat, refrigerated or frozen	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
Matured, partially cooked (scalded), or cooked pork ham	FSIS	FSIS form 9060-5 (Export Certificate of Wholesomeness) and statement on FSIS Letterhead certificate.
Cooked pork sausage or similar cooked pork products	FSIS	FSIS form 9060-5 and statement on FSIS
Pork edible offal products from refrigerated or frozen porcine species	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.
Salted Pork casings	FSIS	FSIS form 9060-7 and statement on FSIS letterhead certificate
Fresh/frozen ovine meat of Australian Origin	FSIS	FSIS form 9060-5 and statement on FSIS Letterhead certificate.

For more information on requested forms, please visit the following web sites:

- APHIS: Animal Plant Health Inspection Service, web site: www.aphis.usda.gov
- AMS: Agricultural Marketing Service, web site: www.ams.usda.gov
- FSIS: Food Safety and Inspection Service, web site: www.fsis.usda.gov

Section IV. Government Certificate's Legal Entry Requirements

A. Certificate of Free Sale and Use

This certificate must be submitted to DIGESA, including the list of products that apply to the Food and Beverages Sanitary Registration (RSA), according to Law No. 26842 (July 20, 1997). Food and beverages for trade need the RSA for Customs clearance. The certificate must not be older than one year from the date of issue. For more information on the Sanitary Registration, refer to our FAIRS Country Report 2012.

B. Health Certificates

Before the product is shipped, the importer must request an import permit from SENASA. The application is available at www.senasa.gob.pe. The import permit is valid for 90 calendar days from the date of issue for one shipment and can be extended for a 90-day period. Any form of amendment or change will invalidate the permit. SENASA can suspend or annul the requirements if the presence of pests or animal diseases in the exporting country is confirmed during the process of importation.

The exporter will provide the importer with the relevant official health certificate of the country of origin including the specific certification requirements of the import permit (see Appendix I). The original certificate must be presented to SENASA for Customs clearance. For more information on import procedures, please refer to FAIRS Country Report 2011.

B.1. Sanitary Certificate

On June 27, 2007, SENASA established a new Peruvian Animal Health regulation through directorial resolution 12-2007-AG-SENASA-DSA. Import requirements are elaborated from risk analysis based on regulations established by the Andean Community (CAN) and the World Trade Organization (WTO) and take into account the recommendations of the World Organization for Animal Health (OIE), Codex Alimentarius, and the sanitary conditions of the exporting country.

This regulation considers five risk categories for animal and animal products:

- Risk 1: Products or sub-products of animal origin, that were enhanced through physical and chemical processes that, jointly with the final product, do not allow pathogenic agents for animal or human health risk. Neither an import sanitary permission (IZP), nor an export sanitary certificate is required to enter the country.
- Risk 2: Animal products or sub-products that were enhanced through physical and chemical processes that diminish the transport of pathogenic agents against human or animal health. Original export sanitary certificate is required. This must be according to the specific sanitary requirements. IPZ is not necessary.
- Risk 3: Animal products or sub-products whose production process does not guarantee the destruction of pathogenic agents for human or animal health. Original export sanitary certificate is required, as is IPZ.
- Risk 4: Primary products of animal origin. Original export sanitary certificate is required as is IPZ.
- Risk 5: Animals, sub products of animal origin, and reproductive material considered a high risk for pathogenic agents. Original export sanitary certificate is required as is IPZ.

All the products considered in Risk levels 2 to 5 must be inspected by SENASA. SENASA will inspect products from Risk level 1 if they are considered relevant.

Procedure to Import Animals or Animal Products:

- The importer requests the sanitary import permit through SENASA.
- The exporter in the country of origin submits the sanitary certificate following the import permit requirements.
- SENASA reviews the documentation at Peru's Customs Quarantine Stations.
- All products are subject to inspection at Peru's Customs Quarantine Stations.
- SENASA requests further observation of the product at the Post of Quarantine if indicated in the product import permit.
- SENASA issues the Certificate of internal transport for Customs clearance.

B.2. Phytosanitary Certificate

According to the Plant Quarantine regulation (Supreme Decree No. 032-2003-AG August 24, 2003), plant and plant products under Risk Categories (CRF) 2 to 5 require the phytosanitary import permit issued by SENASA. CRF is the phytosanitary risk classification based on the product's level of processing and its commercial purpose.

Phytosanitary Risk Categories

PRC	Concept and Processes	Plant or Plant products
0	Plant products that, due to their processing, do not transport pest diseases through packaging and therefore do not require sanitary control of SENASA. Includes products that were cooked, candied, pulped, expanded, extracted/pasteurized, extracted/except for tannery, sterilized, frozen, carbonized, pickled, toasted, fermented, pasteurized, contained in syrup, or salted.	• Oils • Alcohols • Canned food • Sugars (except white) • Vegetable coal • Cellulose • Colorants • Essences • Matches • Candied fruit • Cooked fruits and vegetables • Gums • Juices • Lacquers • Molasses • Toothpicks • Ice-cream sticks • Pasta • Vacuum packed • Pulps • Resins • Vegetables in salted water • Vegetables in vinegar • Fruits in syrup
1	Plant products that have been submitted to any technological process of denaturalization to resist pests but can transport them through packaging or storage and are for human consumption. Includes products that were milled, expanded, extruded, malted, in pellets, fermented-dried, laminated, crushed, stabilized, impregnated, pre-cooked, extracted for tannery, pressurized, oven-dried, sublimated, parboiled, or milled-dried.	• Woods impregnated through vacuum/pressed, immersion, and diffusion with creosotes or other active ingredients accepted in Peru. • Laminated wood defoliated with 6 mm or less of thickness. • Well-formed woods including wood for floors. • Board of fiber particles, plated and reconstituted. • Agglomerated cork. • Oven-dried wood. • Furniture or its parts manufactured with oven-dried wood. • Herbs and milled spices.

PRC	Concept and Processes	Plant or Plant products
1		• Cereals, oilseeds and vegetable derived (deactivated soybean, pellets, cakes) • Vegetable extracts for tannery. • Flowers and foliage dried and tanned or varnished. Handcraft of vegetable origin. • Edible mushrooms, fresh or dried. • Artificially dried fruits. • Stabilized, expanded or pre-cooked bulk grains. • Parboiled rice. • Herbariums or insectariums.
2	Plant semi-processed products (dried, cleaned, separated, peeled, etc.) that can carry pests and that are for human consumption. Includes products that have been chipped, separated from cuticle, naturally dried, peeled, simply pressed (except cotton fiber), simply extracted, or cut.	• Cut flowers and dried foliage for decorations. • Sawed wood. • Wood chips. • Packages and wood supports for loading. • Natural rubber, jute or other fiber sacks. • Spices in grains or dried leafs. • Medicinal herbs, aromatic and manufactured, dried (including tobacco). • Dried fruits, without peel (nuts). • Cereal, oilseeds and vegetable derived: bran, straw. • Dried fruits in natural form.
3	Vegetable products, primarily natural, for human consumption, direct use or transformation.	• Fresh fruits and vegetables. • Fresh cut flowers. • Fresh foliage. • Round logs, with or without barks. • Firewood barks. • Branches and foliage. • Grains, whole or part. • Fiber, branch cotton. • Coffee beans, untoasted. • Foliage roots, hay, alfalfa bales. • Dried tobacco leaves, not processed. • Plant materials used in basketwork (cane, bamboo, rush, wicker, rattan, etc). • Textile vegetable fibers semi-processed (linen, jute, sisal, kapok, etc.)
4	Seeds, plants or plant parts for propagation or research.	• Live plants or their parts for propagation. • Roots or bulbs for propagation. • Botanical seeds of any species.

5	Any other product of vegetable origin, not considered in other categories with demonstrated phytosanitary risk according to Pest Risk Analysis (PRA).	• Beneficial insects. • Microorganism culture. • Support materials (except for soils). • Genetically Modified Organisms (GMOs).

Procedure to Import Vegetable Products:

- The importer requests the phytosanitary import permit through SENASA.
- The exporter in the country of origin submits the Phytosanitary Certificate following the import permit requirements.
- SENASA reviews the documentation at Peru's Customs Quarantine Station.
- All products are subject to inspection at Peru's Customs Quarantine Station.
- SENASA issues the Inspection and Verification Report for Customs clearance.

Section V. Other Certification/Accreditation Requirements

Sanitary Registration

This registration is issued by DIGESA to ensure food safety. For more information on this registration and on the import certificate for registered food and beverages, please refer to FAIRS Country Report 2012.

Appendix I.

Electronic Copy or Outline of Each Export Certificate

A. Animal and Animal Products

A.1. Alpacas and Llamas

The animals must be accompanied by a U.S. Origin Health Certificate (VS Form 17- 140) in English and Spanish issued by a veterinarian authorized by the U.S. Department of Agriculture (USDA) and endorsed by a Veterinary Services (VS) veterinarian. The certificate must contain the name and address of the consignor and the consignee, and complete identification including number, species, breed, and sex of the animals be exported. Additional certification must include:

Certification Statements

- The animals were born or raised in the United States or have at least remained there during six months prior to the date of shipment.
- The United States is free from foot-and-mouth disease, East Coast Fever, Rift Valley Fever, trypanosomiasis, and contagious bovine pleuropneumonia.
- The feeding of ruminants with ruminant meat and bone meal and greaves is forbidden the United States.
- The animals to be exported remained in isolation, at the farm or establishment of origin for one hundred and twenty (120) days prior to exportation. The farm or establishments of origin and adjacent farms have not been under quarantine during one year due to the presence of any of the following diseases: paratuberculosis, brucellosis (Brucella abortus and B. melitensis), tuberculosis (Mycobacterium bovis), vesicular stomatitis, hemorrhagic

septicemia, bluetongue, trypanosomiasis, vibriosis (campylobacteriosis), trichomoniasis, rabies, BSE/scrapie, Alpaca fever, and enterotoxemia.

- The animals have been individually identified with microchips.
- The animals that will be exported have not been vaccinated against brucellosis.
- The animals originate from farms or establishment in which during the last five (5) years prior to exportation there were no cases of brucellosis reported. During the one hundred and twenty (120) days of isolation the animals were subjected to two diagnostic tests for brucellosis (Brucella abortus) with the complement fixation test or ELISA at 45 and 90 days prior to export. The state of origin is officially free of bovine tuberculosis.
- The animals have been under isolation for a period of 120 days prior to shipment at a facility that is officially authorized and under official supervision and isolated from other animals of a lesser sanitary condition.
- The vehicles to transport the animals were washed and disinfected prior to loading of the animal or animals using products authorized by the exporting country.

Testing Requirements

During the isolation period the animals tested negative for the following diagnosis tests:

- Bovine brucellosis: Two negative tests: Complement fixation or ELISA at 45 and 90 days of isolation.
- Paratuberculosis: One negative fecal culture test for each animal to be exported.

The herd infection status must be established by the culturing of pooled fecal samples of a significant statistical sampling of adults in the herd (greater than one year of age). The pooling of samples by the laboratory (5 per pool) will be allowed to obtain a representative sample.

- Bovine tuberculosis: Intradermal testing on the neck with PPD bovine tuberculin, one negative test.
- Vesicular stomatitis: Complement fixation or ELISA, one negative test.
- Bluetongue: Agar immunodiffusion test (AGID) test or ELISA, one negative test.
- Epizootic hemorrhagic disease of cervids: AGID, one negative test.

Treatments

- Leptospirosis: The animal/s must be treated with two injections of oxytetracycline at a dose of 25 milligrams per kilo of live weight at intervals of 14 days; the second treatment must be given within two days of shipment.
- Within fifteen days prior to shipment the animals must receive treatment against internal and external parasites using products authorized by the exporting country.

Vaccination

- Black leg/ Malignant edema: The animal or animals have been vaccinated with a product containing Clostridium chauvoei and C. septicum between 15 and 30 days prior to date of shipment.

Embarkation Certification

At the port of embarkation, a Veterinary Services (VS) port veterinarian must attach to the U.S. Origin Health Certificate, the certificate of Inspection of Export Animals (VS Form 17-37) with the following Information:

- ❑ The name and address of the consignor.
- ❑ The name and address of the consignee.
- ❑ The number, category, and breed of animals to be shipped.
- ❑ A statement that the animals have been given a careful veterinary inspection at the port of embarkation and found to be healthy and free from evidence of communicable disease, tumors, fresh wounds or wounds in the process of healing, and ectoparasites within 24 hours prior to exportation.

Other Information

- ❑ The plane, ship or any other means of international transportation does not foresee the transshipment of the animals to another country.

Paragraph

Please note that Peru requires specific certification statements and results obtained during the quarantine for that particular shipment and not a transcript of the health requirements.

SELECTING ALPACA FOR SAMPLE TESTS - LARGE HERDS ONLY

This table was taken from the Australian John's Disease Market Assurance Program for Alpacas. The alpaca to be tested in the herd must be selected by the following procedure.

- Calculate the total number of alpaca 12 months and older
- From the table below determine the sample required from a herd of that size/
- The alpaca to be sampled should be selected by an unbiased method except that the number of males and females sampled should be in proportion to the total males and females in the herd. Number of alpaca 12 months and older to be sampled from a herd to provide a 95% confidence of detecting infection, at a prevalence of at least 2%, assuming an average sensitivity of 50% for the fecal test.

A.2. Bovine Frozen Embryos

The embryos must be accompanied by a U.S. Origin Animal Health Certificate, in English and Spanish, issued by a veterinarian authorized by U.S. Department of Agriculture (USDA) and endorsed by a VS veterinarian. The certificate shall contain the name and address of the consignor and the consignee, name and address of the farm providing the donor cows, name and address of the embryo collection unit (ECU) or portable unit (PU), date of embryo collection, and identification of the donor cows and bulls. Additional information must include:

Certification Statements

- ❑ The United States is free from foot-and-mouth disease, rinderpest, Akabane, Rift Valley fever, contagious bovine pleuropneumonia, and lumpy skin disease.
- ❑ The State of origin of the donor animals has been free of vesicular stomatitis, brucellosis (B. abortus), tuberculosis, and tripanosomiasis during the last 12 months prior to the exportation of the embryos. (Make one choice)
- ❑ The embryo collection unit [ECU] or portable unit [PU] is officially inspected by USDA and complies with OIE standards. (Choose one).
- ❑ In the [ECU] or [PU] there has not been any contagious or transmissible animal disease affecting the species detected in the 60 days prior to or 30 days after embryo collection (choose one).

- The [ECU] or [PU] complies with the procedures established the International Embryo Transfer Society (IETS) to recognize the embryos as free of brucellosis, bluetongue, enzootic bovine leukosis, bovine virus diarrhea, infectious bovine rhinotracheitis/infectious pustular vulvovaginitis, and vesicular stomatitis (choose one).
- The semen used for the production of embryos proceeds from an artificial insemination center that complies with the minimum requirements for control of diseases transmitted by artificial insemination according to the standards of the [World Organization for Animal Health (OIE) or equivalent] or [Certified Semen Services (CSS)].
- Imported semen when used comes from a country recognized by the United States as having equal or better sanitary conditions.
- The donor cow was born and has remained in the United States for the last 6 months prior to the collection of the embryos to be exported to Peru.
- The donor cows were clinically examined by an accredited veterinarian who found them in good health and free of signs of disease
- The donor cows were tested with negative results for the following disease within the 60 days prior to the collection of the embryos: Bovine tuberculosis: Intradermal test using bovine PPD.
- Prior to freezing, the embryos were examined under the microscope with 50X magnification to determine that the zona pellucida was intact and free from any adherent material.
- The embryos were washed according to the recommendations of the IETS after 10 washings in sterile media, using sterile micropipettes for each washing. The embryos were transferred in groups of 10 or less. Each washing of the embryos constituted a dilution of 1/100 of the previous washing; during washings, the embryos were softly agitated and only embryos from the same donor were washed in the same media. In addition, the embryos were treated with trypsin following the recommendations in the manual of IETS.
- All equipment and materials used in processing the embryos were sterilized. Aseptic techniques were used during processing of the embryos. Only embryos not over eight days past collection were processed.
- All animals in the farm of origin were clinically healthy during and after the collection of the embryos.
- The embryos were collected and processed in a recognized laboratory, following procedures approved by USDA which are equivalent to those of the IETS and OIE. The collection and processing of the embryos was done under the supervision of a USDA-accredited veterinarian, following the guidelines of the IETS.
- In the laboratory the sterile and non-sterile zones of processing are clearly separated. The collection, processing and storage of the embryos were made following the recommendations by EITS to inhibit the transfer of pathogenic and infecting agents to the embryo or the receptor animal, optimizing the viability of the embryo at the same time. During the processing of the embryos, the ECU and the Processing laboratory were not in quarantine areas for transmissible diseases or species.
  The embryos were processed and stored only with other embryos that met the health requirements of Peru. Following the recommendations of IETS, antibiotics were added to the media for the collection, washing, and storage of the embryos. The straws and straw tapers or canes were stored in an approved place under the supervision of the embryo transfer expert (choose one).
- The thermo or embryo container [is new] or [has been cleaned and disinfected using a 10% formalin solution]. Only fresh liquid nitrogen was used.
- Prior to removal from storage to be placed in the container, the embryos were identified and the container was sealed by a USDA-accredited veterinarian.

Other Information

In order to import into Peru, an import permit issued prior to exportation is required. This permit is valid for 90 days and one import shipment.

A.3. Bovine Semen

The Health Certificate must be issued by USDA and endorsed by a Veterinary Services (VS) veterinarian. It shall contain the name and address of both the consignor and consignee and complete identification of the semen to be exported.

Certification Statements

- The United States is free from foot-and-mouth disease, rinderpest, Rift Valley Fever and akabane.
- The following certifications must be provided concerning Bovine Spongiform Encephalopathy (BSE):
    - In the United States, the feeding of ruminants with ruminant protein has been banned for at least six years.
    - There is an active surveillance system for BSE supported by a clinical diagnostic service and a laboratory examination for all suspected animals, in accordance with Annex 3.8.4 Terrestrial Animal Health Code of the World Organization for Animal Health - OIE, regarding to surveillance and follow-up with respect to BSE.
    - In a herd in which an infected animal with BSE is found, this animal including its offspring, as well as all bovines with known or potential risk of having being exposed to or infected with BSE, are slaughtered and their cadavers destroyed under official supervision.
    - In the United States, all semen centers have an identification system that locates both the mother of the donor bulls and the herd of origin to verify that the dam, siblings, or offspring were not affected by the disease.
    - The donor bulls were born, raised and kept in herds in which cases of BSE have never been verified.
    - At the time of semen collection, the donor bulls were free from clinical evidence of contagious, infectious and parasitic diseases, including bovine brucellosis, bovine genital campylobacteriosis, bovine venereal trichomoniasis, bovine tuberculosis, bovine virus diarrhea, enzootic bovine leukosis, infectious bovine rhinotracheitis (IBR), leptospirosis, and paratuberculosis.
    - The artificial insemination (AI) center from which the semen originated has been clinically free of the above-mentioned diseases during 6 months prior to semen collection. There have been no outbreaks of the following diseases: bluetongue, coital exanthema, pseudorabies, and Q fever during the same period.
    - The donors were at the time of semen collection part of the resident herd at a semen collection center which complies with OIE and/or Certified Semen Services (CSS) minimum requirements for disease control of semen produced for artificial insemination (AI) or their equivalent.
    - The donors were tested and examined prior to entry for bovine tuberculosis, bovine brucellosis, leptospirosis, bovine viral diarrhea, bovine genital campylobacteriosis, and bovine venereal trichomoniasis in accordance with OIE and/or CSS requirements or equivalent and found free from these diseases.
    - The handling and processing of collected semen must be done in accordance with OIE and CSS standards or equivalent. The diluted and treated semen must have been kept separate from other semen not meeting OIE, CSS or equivalent standards. The collected semen was frozen and kept in liquid nitrogen during 30 days after its collection. The straws or ampoules have been identified with code approved in the

United States including donor identification, collection and freezing date.

- Semen tanks for transport must either be new or disinfected with an approved disinfectant and must be sealed with APHIS veterinary seals before being authorized for transport to the place of shipment.

Test Requirements

The donor bulls were negative for the following tests within 6 months prior or 6 months after semen collection for export, except the fecal culture test for paratuberculosis which is valid for 12 months and for the specific testing requirements for bluetongue and infectious bovine rhinotracheitis:

- Brucellosis: Complement fixation test; or ELISA test; or Rose Bengal.
- Tuberculosis: Single cervical or caudal fold intra-dermal test using bovine PPD.
- Leptospirosis: Microtiter agglutination test at a 1:100 dilution for L. canicola, L. grippotyphosa, L. hardjo, L. pomona, and L. icterohaemorrhagiae. In lieu of testing, donors may be treated with a single dose of long-acting oxytetracycline at a dose of 20 mg/kg within 14 days prior to collection. Tested donors with titers higher than 1:100 and lower than 1:400 for all Leptospira serovars except L. hardjo, may be treated with a dose of long-acting oxytetracycline at a dose of 20 mg/kg within 14 days prior to semen collection.
- Trichomoniasis: Culture.
- Campylobacteriosis: Culture.
- Paratuberculosis: Intradermal caudal fold test using johnin or a fecal culture test or ELISA.
- Bluetongue: One test AGID or ELISA within a period of 6 months before semen collection up until 60 days after collection or whole-blood virus isolation test conducted at weekly intervals during the collection period, beginning with the first collection and ending with the last collection.
- IBR: Serum neutralization test at a titer of 1:8 or ELISA at least 21 days after semen collection or virus isolation test on the date of collection or PCR in semen.
- BVD: Virus isolation in blood or PCR in semen.
- Enzootic bovine leukosis: AGID test or ELISA or PCR analysis.

Other Information

- Please be advised that SENASA has a requirement for the previous import permit. This permit is valid for 90 days and one shipment. Consular endorsement of the export health certificate is not required.
- An animal health certificate under this protocol cannot be used to certify semen from Canada for export to Peru.

A.4. Horses

Horses must be accompanied by a U.S. Origin Health Certificate issued by a veterinarian authorized by USDA and endorsed by a Veterinary Services veterinarian. The certificate shall contain the name and address of the consignor and the consignee and a complete identification of the animals to be exported. Additional information shall include:

- The animals were born and raised or have been in the United States for 6 uninterrupted months prior to embarkation.
- The animals have remained on the farm or premises of origin for at least 30 days prior to embarkation and said premises or surrounding premises have not been under quarantine

due to the occurrence of infectious or transmissible diseases, which affect the species.

- ❑ The animals have been individually identified and have been isolated on the farm or premises of origin from all other animals not part of the shipment for at least 30 days prior to embarkation.
- ❑ The United States is free of glanders, African horse sickness, equine pox, Japanese encephalitis, dourine, epizootic lymphangitis, surra, and Borna disease. During the last 60 days prior to embarkation the animals have not been in areas infected with said diseases.
- ❑ The animals proceed from counties in which no case of West Nile virus in horses has been diagnosed.
- ❑ During the 90 days prior to embarkation, no quarantine has been imposed on the farm of origin or surrounding premises or on premises within a 16 km radius of the farm as a result of an infectious or transmissible disease affecting the species, and neither have there been any cases of equine infectious anemia, piroplasmosis, eastern, western, and Venezuelan equine encephalitis, equine rhinopneumonitis, strangles, equine viral arteritis, meloidosis, contagious equine metritis, equine coital exanthema, vesicular stomatitis, equine influenza, or West Nile virus.
- ❑ During the past 12 months prior to export no cases of abortion caused by Salmonella abortus equi have been reported to occur on the farm of origin.
- ❑ The animals were treated against internal and external parasites between 15 and 30 days prior to embarkation using officially approved products. (Indicate the name of product(s), dosage(s), and date(s) given).

Test Requirements

The horses were negative for the following tests within 30 days of export:

- ❑ Equine infectious anemia - Agar-gel immune diffusion (Coggin's) test; OR ELISA.
- ❑ Piroplasmosis - Complement fixation; OR Indirect immune fluorescent test.
- ❑ Vesicular Stomatitis - Serum neutralization test (SN) when horses come from infected areas.
- ❑ Rhinopneumonitis - (required for unvaccinated horses only): SN test at a titer less than 1:4.
- ❑ Equine Viral Arteritis (EVA) - Two (2) serum neutralization tests at 1:2 dilution on blood samples at least 14 days apart.

*** Note:** A seropositive animal, with the exception of a stallion, to be used for other than breeding is eligible for exportation if a second test performed 14 days after the first test and within 30 days prior to embarkation showed a stable or diminishing titer. (The titer on the second test must not exceed the titer on the first test by more than a two-fold dilution). A seropositive stallion to be used for breeding is eligible for exportation if it was bred to two (2) mares that were negative to two diagnostic blood tests; the first sample was taken the mating day and the second 28 days after.

- ❑ Western, Eastern, and Venezuelan equine encephalitis - SN test; OR haemagglutination inhibition test for non-vaccinated animals. The official vaccination certificate by the accredited veterinarian must be included for vaccinated animals.
- ❑ West Nile Fiver (WNV) - IgM capture ELISA (IgM ELISA or MAC-ELISA) at a 1:400 dilution; OR Plaque Reduction Neutralization Test at a 1:10 dilution.

Vaccinations

The animals were vaccinated against the following diseases under the supervision of a USDA

accredited veterinarian:

- Equine influenza (seroypes A/equi 1 and A/equi 2)(between 6 months and 15 days prior to embarkation).
- Streptococcus equi. (Between 6 months and 15 days prior to embarkation).
- Equine Rhinopneumonitis. (Between 12 months and 15 days prior to embarkation).
- Rabies (only when the animals proceed from areas under quarantine).

Treatments and Disinfections

- The animals were transported in clean and disinfected vehicles using approved and effective products.
- The animals were inspected at the time of embarkation (See Embarkation Certification) by an official federal veterinarian and found to be free of any evidence of tumor-like conditions, fresh wounds or wounds in the process of healing. The official veterinarian did not find any sign of infectious or transmissible diseases that require quarantine nor the presence of ecthoparasites.
- The entry of any feed, bedding and waste is prohibited and must be destroyed at the point of entry. Containers, clothing and other equipment must be disinfected with a virucidal disinfectant.

Embarkation Certification

At the port of embarkation, a VS port veterinarian shall attach to the Origin Health Certificate the Certificate of Inspection of Export Animals (VS Form 17-37) showing:

- The name and address of the consignor.
- The name and address of the consignee.
- The number and species of animals to be shipped.
- A statement that the animals have been given a careful veterinary inspection at the port of embarkation and found free from evidence of communicable disease and exposure thereto within 24 hours of exportation.

Other Information

Please note that Peru requires specific certification statements and results obtained during the quarantine for that particular shipment and not a transcript of the health requirements.

A.5. Newborn baby chicks/fertilized or embryo eggs

Newborn chicks or fertilized or embryo eggs will be supported by a Sanitary Certificate signed by a veterinarian authorized by USDA. The certificate must contain the name and address of the importer and exporter as well as complete identification of the chicks to be exported. Additional information must include that:

- Newborn chicks/fertile or embryo eggs originate from poultry raised in the United States and at farms whose names and locations are indicated.
- The United States is a country that is free of Avian Influenza, Viserotropic Velogenetic, Newcastle Disease, and Syndrome of Loss of Posture (EDS 76) or has areas that due to risk analysis have been recognized by Peru as suitable for importation.

- ❑ The farms or original incubators are under sanitary control of official surveillance and are considered "Clean" of any type of Avian Influenza and Newcastle Disease by the National Poultry Improvement Program – NPIP.
- ❑ During the 6 months prior to the date of shipment, the breeder farm or original place of breeding and those located in a radius of nearly 6 km have not shown any outbreaks or been in quarantine due to the following diseases: quarantine or transmissible diseases that affect the species; infectious bronchitis, hepatitis with inclusion of bodies, Neoplasic Sickness (Reticuloendoteliosis, lympho prolipher active illness and Leucosis), Laringo Tracheatis, Avian Infection, Mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), Salmonellosis (Para Typhoid), Tenosinovitis (Viral Arthritis), Avian Tiphosis (*Salmonella gallinarum*), Pulorosis (Salmonella Pullorum), Avian Infectious Anemia, and Avian Encephalomyelitis.
- ❑ At the farm of origin, the birds are subject to measures of control under the supervision of a veterinarian that is certified by USDA for various infectious/diseases that affect poultry, including: avian encephalomielitis, infectious bronchitis, Marek disease, tiphosis (*Salmonella gallinarum*), and hepatitis with inclusion of bodies, infectious bursa disease (Gumboro Disease), infectious avian laringotracheatis, mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), neoplasic sickness (Reticuloendoteliosis, lymphoprolipherative illness and Leucosis), pulorosis (Salmonella Pullorum), infection due to Salmonella enteritidis and other infections caused by other types of salmonella (*Salmonella spp.*) that lack specific adaptation (Para-Typhoid) and infectious tenosinovitis (Viral Arthritis). Specifically due to the above-mentioned diseases, a necropsy with a complementary histo pathological test is done on every bird that is suspicious. In addition, the flock of the original facility is routinely vaccinated against Bursa infectious disease; serological tracing of Avian Leucosis is done quarterly and then is officially declared "Clean" by the National Avian Improvement Plan with reference to avian typhoid, mycoplasmosis, pulorosis and *S. enteritidis* infections. The presence of any of the diseases has not been detected in the flock of origin during 3 months prior to the date of exportation.
- ❑ Vaccination against avian encephalomyelitis is performed between 10 to 15 weeks after birth or the farm of origin can be certified as free from avian encephalomyelitis based on strict controls that include clinical observations at their facility and their offspring and/or laboratory results.
- ❑ The new chicks, fertile or embryo eggs have not been vaccinated or show antibodies of any type of Avian Influenza at their facility of origin.
- ❑ Certification that the newborn chicks have been vaccinated against Marek disease with vaccines that contain HV/SB1 strains is required.
- ❑ Fertile or embryo eggs originate from farms that are free of mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), pulorosis (*Salmonella Pullorum*) and *Salmonella enteritidis Fago 4*.
- ❑ Boxes and packing used to transport newborn chicks and fertilized embryo eggs are brand new and have not been exposed to contamination by infectious agents.
- ❑ Vehicles that were used to transport newborn chicks and fertile embryo eggs from the farm of origin to the shipping location were washed and disinfected prior to shipment by using products that are proven effective.

Paragraph:

- Food, concentrates or beds to accompany newborn chicks is forbidden.
- Chicks must be accompanied by a vaccination schedule from the facility of origin, strain, manner and date of application.
- Upon entry to Peru, the birds will be subject to a 15-day quarantine period in compliance with sanitary measures dictated by SENASA.

A.6. Milk and Milk Products

- ❑ Products were obtained from animals raised in or legally imported into the United States and/or produced with dairy ingredients imported legally.
- ❑ Products come from a plant officially authorized to process milk and milk products by the competent authority of the United States and are subject to endorsement by the Sanitary Animal Authority of the Republic of Peru.
- ❑ Products were manufactured from milk that received a pasteurization treatment of at least 161 degrees Fahrenheit (72 degrees Celsius) for a minimum of 15 seconds or a process that results in public health safeguards at least equivalent to this temperature and time relationship.
- ❑ The product was manufactured in establishments inspected and approved by the competent authority and subjected to regular audits or inspections through a procedure developed to guarantee the production of a product that is fit for human consumption.
- ❑ The products were packaged and labeled with the name of the establishment and the date of production and expiration.
- ❑ The product has been subjected to a general sanitary surveillance scheme by the competent authority of the United States, designed to detect whatever adulteration and to validate microbial and compositional quality.
- ❑ The products were packaged and transported in individual containers and clean vehicles
- ❑ or the product is shipped in bulk in vehicles that have been disinfected and fumigated with
- ❑ products authorized by the competent authority of the United States.

A.7. Spray dried porcine blood

- ❑ The products are derived from animals born, bred (or legally imported into the United States) and slaughtered in the United States.
- ❑ The products are sourced from a country free of foot-and-mouth disease (FMD), swine vesicular disease, African swine fever, and classical swine fever.
- ❑ This product is of porcine origin and is processed and packaged in a manner to prevent cross contamination with products of other animal origin.
- ❑ The donor animals come from premises under official supervision by the animal health authority of the exporting country, and during the last 12 months prior to blood extraction, no cases of FMD, swine vesicular disease, African swine fever, and classical swine fever have been detected.
- ❑ The plant where these products were produced is located in a zone where there have not been any epidemic outbreaks of infectious or contagious diseases that affect the species, within 6 months prior to slaughter, and plant infrastructure and handling of the product is adequate to guarantee isolation. The plant is officially authorized to export by the competent official authority of the exporting country and is approved by the Animal Health Official Authority of Peru.
- ❑ The products were derived from clinically healthy animals with no clinical history of infectious diseases that were subjected to ante and post mortem inspection by an official veterinarian or a veterinarian accredited by the Competent Authority of the exporting country.
- ❑ The product has been submitted to one of the indicated following treatments, that guarantee the absence of pathogenic agents (check appropriate treatment):
    - Heat treatment to a temperature of 65°C for at least 3 hours;
    - Filtered with a 0,22 µm or less and irradiated with simple irradiation or multiple total doses of 5 mrad (50 kgray), or subjected to a triple filtration with a 0.1 micron membrane and with a simple irradiation or multiple total doses of 2.5 mrad (25 kgray);

- Modification of pH to 5 during two hours; or
- Heat treatment to a minimum temperature of 90° C in all its mass.

- ❑ The product has been tested and found negative for salmonella.
- ❑ The product has been packaged in new packing and preventive measures have been taken to avoid product contamination after being processed.
- ❑ The product has been approved for industrial use and is authorized to be used in the manufacture (elaboration) of feed.
- ❑ Identification and description of the goods is the responsibility of the manufacturer or exporter.
- ❑ Precautions have been taken to prevent recontamination of the product with pathogenic agents after processing.
- ❑ The shipping container will be sealed at the exporting country and will remain sealed until arrival in the destination country.

A.8. Processed Egg products for Animal Feeding

Rendered products containing ruminant materials are prohibited. Product description (product box on VS Form 16-4) should include the species of origin (avian) and the quantity of product being exported.

The bilingual certification statements provided below are for the export of processed (dried, cooked or powdered) egg products for animal feeding to Peru and should be made in the Additional Declaration section on a VS Form 16-4, Export Certificate for Animal Products, and continuation pages VS Form 16-4A, as necessary. The first certification statement is unnumbered. The remaining, numbered certification statements are to be made on the basis of a notarized affidavit from the manufacturer.

The product was derived from poultry which originated from a zone (county or counties) meeting the criteria of the World Organization for Animal Health (OIE) to be considered free of notifiable avian influenza (H5 and H7), velogenic Newcastle disease and other poultry diseases considered transmissible through the product.
This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:

- ❑ The facility from which the product originates has been approved by the competent U.S. authority and registered with SENASA Peru. The production facility maintains a quality control program that assures that the requirements of Peru are met and has assigned the following reference number _____. A label gives the name and location of the processing plant and the packing date and product shelf life of the product.
- ❑ The product was processed to assure destruction of viral and bacterial pathogens and was tested and found negative for Salmonella spp.
- ❑ The product is authorized in the United States for use in animal feeds.
- ❑ The establishment where the product was processed is located in a zone of three (3) kilometers radius that has not been during the 30 days prior to shipment and at the time of shipping under any animal disease quarantine
- ❑ Sanitary handling of product in reference to packing, storage, loading and transport conditions is in accordance with the production facility quality control program and U.S. regulations.

A.9. Edible Protein Free Tallow for Industrial Use

The following certification statements should be provided in the Additional Declaration section on a VS Form 16-4, Export Certificate for Animal Products, for the export of inedible protein free tallow

for industrial use to Peru. Product description (product box on VS Form 16-4) should include the species of origin (bovine) and the quantity of product being exported.

The first (unnumbered) certification statement must be made by APHIS VS. The remaining, numbered certification statements are to be made on the basis of a notarized affidavit from the manufacturer. NOTE: All certification statements are provided in both English and Spanish. The VS Form 16-4 accompanying the product should be bilingual.

Please see asterisked comments at the end, including ** pertaining to additional information the exporter needs to provide to the government of Peru. Please also note that the additional information is not to be a part of the certificate, nor is it to be endorsed by APHIS.

This office has reviewed the laboratory test results for the product certified hereon and verified that the maximum level of insoluble impurities in the product does not exceed 0.15% in weight.

This office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below

- ❑ The product is inedible protein free tallow intended for industrial use.
- ❑ The product has been tested and meets international guidelines for protein free tallow (maximum level of insoluble impurities of 0.15% in weight).
- ❑ The product was inspected and weight verified by an independent third party.

*Laboratory results must be provided to the endorsing VS Area Office verifying that the tallow being endorsed for export has a maximum level of insoluble impurities of 0.15% in weight.
**In addition to the VS 16-4 endorsed by APHIS, the exporter must provide quality analysis information on the protein free tallow. This information is not to be included on the VS 16-4, nor is it to be endorsed by APHIS. Exporters may provide this information through a separate manufacturer's declaration. Exporters should verify through their importer what quality analysis information is required.

A.10. Gross (greasy) goat hair (fiber)

- ❑ The merchandise originates from animals born and raised in the exporting country.
- ❑ They have been fumigated or disinfected using chemical products and procedures approved and recognized for the elimination of viruses and arthropods.
- ❑ They have been packed and identified with the seal from the Animal Health Authority of the exporting country.
- ❑ Prior to loading they were transported in vehicles that were previously disinfected with products that are authorized by the exporting country.

A.11. Hydrolyzed / Enzymatically Digested Poultry Viscera

- ❑ The fresh materials of animal origin (poultry) used in this product come from poultry hatched, reared and slaughtered in the United States.
- ❑ All fresh materials of animal origin (poultry) were collected from plants under USDA inspection. The basic ingredients used to produce the final product are poultry viscera derived from healthy animals slaughtered in authorized facilities, where the birds were subjected to ante and post-mortem veterinary inspection and were found to be free from contagious or infectious diseases.

- ❑ There have been no outbreaks of velogenic Newcastle disease and/or notifiable avian influenza reported on the farms of origin of the animals, or other farms within a 50 kilometer radius within the last 90 days.
- ❑ During processing the product was held at a temperature of 195°F (90°C) for a minimum of 30 minutes.
- ❑ The product was tested for Salmonella and found to be negative.
- ❑ The product has been hygienically manipulated and packed in clean new bags. The bags have been stamped and labeled with contents and origin information.
- ❑ The product has not been altered in any way and has not been in contact with any animal product or any possible infectious materials.
- ❑ In its manufacture the product did not incorporate bovine or ruminant origin ingredients.
- ❑ This product has been shipped in clean container, the seal of which was intact at the time of export from USA.

A.12. Poultry Rendered Meal

- ❑ The product was derived from poultry which originated from a zone (county or counties) meeting the criteria of the World Organization for Animal Health (OIE) to be considered free of notifiable avian influenza (H5 and H7) and Newcastle disease.
- ❑ This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:

- ❑ [Include only correct option] The products were subjected to [a heat treatment of 118° C for at least 40 minutes] [a continuous hydrolyzing process at a minimum temperature of 122 ° C for at least 15 minutes] [an alternative method that meets or exceeds 118° C for at least 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122 ° C for at least 15 minutes].
- ❑ The poultry from which the product was derived originated from an officially authorized slaughter plant and the product was processed at a rendering facility authorized by the competent authority of the United States.
- ❑ The product originates from a rendering plant(s) that does not render ruminant origin materials and renders only poultry using dedicated lines and equipment to ensure the product is not cross-contaminated with non-avian materials.
- ❑ The product was manufactured at processing times and temperatures adequate to destroy microbiological pathogens of concern, including *Salmonella*, and result in a product that is commercially sterile and fit for animal consumption.
- ❑ The product was packed in new packing material in the case of packaged meals. Containers were thoroughly washed in accordance with good manufacturing procedures in the case of bulk materials. A label gives the name and location of the processing plant and the packing date. The production facility has the following current USDA APHIS approval number _____.
- ❑ The product was processed under sanitary conditions in accordance with good manufacturing practices, including precautions to prevent contamination of the product following processing with pathogenic agents, including avian influenza virus.
- ❑ The product is transported in washed containers or vehicles. The product was identified with a unique seal on the container and the seal was intact at the time of export.

A.13. Porcine Origin Rendered Meal

- ❑ The product was derived from swine born and raised in the United States or legally imported.

- ❑ This office has on file a notarized affidavit from [insert company name] verifying the accuracy of the statements below:

- ❑ [Include only correct option] The products were subjected to [a heat treatment of 118° C for at least 40 minutes] [a continuous hydrolyzing process at a minimum temperature of 122 ° C for at least 15 minutes] [an alternative method that meets or exceeds 118° C for at least 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122 ° C for at least 15 minutes].
- ❑ The swine from which the product was derived originated from an officially authorized slaughter plant and the product is processed at a rendering facility authorized by the competent authority of the United States.
- ❑ The product originates from a rendering plant(s) that does not render ruminant origin materials and renders only swine using dedicated lines and equipment to ensure the product is not cross-contaminated with non-porcine materials.
- ❑ The product was manufactured at processing times and temperatures adequate to destroy microbiological pathogens of concern, including *Salmonella*, and result in a product that is commercially sterile and fit for animal consumption.
- ❑ The product was packed in new packing material in the case of packaged meals. Containers were thoroughly washed in accordance with good manufacturing procedures in the case of bulk materials. A label gives the name and location of the processing plant and the packing date. The production facility has the following current USDA APHIS approval number _____.
- ❑ The product was processed under sanitary conditions in accordance with good manufacturing practices, including precautions to prevent contamination of the product following processing with pathogenic agents.
- ❑ The product is transported in washed containers or vehicles. The product was identified with a unique seal on the container and the seal was intact at the time of export.

A.14. Beef and Beef Products

- ❑ The United States has an active BSE surveillance program which meets or exceeds international standards established by the World Organization for Animal Health.
- ❑ The meat or meat products were derived from animals that were officially given an ante and post mortem inspection by Food Safety and Inspection Service (FSIS) inspection officials.
- ❑ The meat or meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with the following specified risk materials: for cattle 30 months of age and older—the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column, and dorsal root ganglia; and for cattle regardless of age, the tonsils and distal ileum of the small intestine.
- ❑ The meat or meat products were produced and handled in a manner which ensures that such products do not contain and are not contaminated with mechanically separated meat from the skull and vertebral column from cattle over 30 months of age.
- ❑ The meat or meat products were derived from federally certified slaughter or processing facilities, operating under the supervision of the FSIS.
- ❑ The slaughter or processing plant where the meat was processed has a HACCP system in place.
- ❑ The meat or meat products are fit for human consumption.
- ❑ The meat or meat products were packed in authorized containers bearing the mark of inspection that includes the number of the facility, and labeled to include the name of the

product, lot number, net weight, and date of packing.

- ❑ The meat or meat products are transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain appropriate refrigerated or frozen temperatures.
- ❑ Trucks and containers have been properly washed and disinfected.
- ❑ The feeding of ruminants with ruminant origin meat-and-bone meal and greaves is prohibited in the United States, and this prohibition has been effectively enforced.
- ❑ The meat or meat products were obtained from cattle that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
- ❑ The meat or meat products were not derived from animals imported from Canada for immediate slaughter.

A.15. Fresh/frozen poultry products

- ❑ The meat was derived from poultry which was born, raised and fed in the United States.
- ❑ The meat was derived from areas recognized by Peru as free of avian influenza and Newcastle disease, as defined by the World Organization for Animal Health.
- ❑ The birds from which the products were derived were bred on farms which are not under official quarantine for the control or eradication of poultry diseases and where no epidemic outbreak caused by infectious illness that affect the species has been encountered at the slaughterhouse.
- ❑ The meat was derived from federally certified slaughter facilities, operating under permanent supervision of the Food Safety and Inspection Service (FSIS).
- ❑ The meat was derived from birds that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
- ❑ The meat is fit for human consumption.
- ❑ The meat has been handled, cut and stored under proper hygienic conditions.
- ❑ The meat or meat packages are marked with the establishment number of the producing establishments including the name, address, and date of labeling.
- ❑ The means of transport, handling and loading conditions meet the hygiene requirements of the United States.
- ❑ The slaughter or processing plant where the meat was processed has a HACCP system in place.
- ❑ The meat is transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain appropriate refrigerated or frozen temperatures.
- ❑ Trucks and containers have been properly washed and disinfected.

A.16. Processed (multi-ingredient) poultry and poultry products

- ❑ The processing facility where the product was produced has implemented the Hazard Analysis and Critical Control Points (HACCP) system, and is formally approved by the governmental authorities in the United States to export to Peru.
- ❑ The product was produced with inputs of slaughtered birds under official sanitary inspection, which had a favorable result ante-mortem and post-mortem to discard presence of infectious diseases.
- ❑ The poultry meat and poultry meat products for export to Peru were not derived from birds slaughtered in the context of any poultry disease control or eradication program.
- ❑ The region (county or counties) from which the birds originate is considered free of notifiable Highly Pathogenic Avian Influenza and Newcastle Disease as defined by the Terrestrial

Animal Health Code of the World Organization for Animal Health.

- ❑ The product is fit for human consumption.
- ❑ The meat of meat packages are marked with the establishment number of the producing establishment including the name, address and date of packing.
- ❑ Packing and packaging materials for product transportation are of first use and were not exposed to contamination.

A.17. De-boned meat, refrigerated or frozen meat, channels, half channels and cuts of porcine species

- ❑ The meat was derived from animals that were born, bred, fattened and slaughtered in the United States or were legally imported.
- ❑ The United States is free of foot-and-mouth disease, classical swine fever, swine vesicular disease, and African swine fever.
- ❑ The meat was derived from animals that originated in areas which are not under quarantine or restricted conditions due to a disease control and no epidemic outbreak has occurred at the slaughter plant from any infectious diseases that may affect the species.
- ❑ The meat was derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
- ❑ The processing (or slaughter) plant is in an area where no epidemic outbreak has occurred from any infectious diseases that may affect the species, in the six months prior to slaughter.
- ❑ The meat was derived from animals that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
- ❑ The pork meat used in these products was subjected to one or more of the treatments specified in 9 CFR Section 318.10(c) for the destruction of trichinae.
- ❑ The product carries the official mark of inspection and information identifying the manufacturer, packer or distributor.
- ❑ The product is fit for human consumption.
- ❑ The product is packaged in an authorized container marked with the packing date.
- ❑ The meat is transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain appropriate refrigerated or frozen temperatures.
- ❑ Trucks and containers have been properly washed and disinfected.

A.18. Matured, partially cooked (scalded), or cooked pork ham

- ❑ The meat was derived from animals that were born, bred, fattened and slaughtered in the United States or were legally imported.
- ❑ The United States is free of foot-and-mouth disease, classical swine fever, swine vesicular disease, and African swine fever.
- ❑ The meat was derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
- ❑ The processing (or slaughter) plant is in an area where no epidemic outbreak has occurred from any infectious disease that may affect the species, in the six months prior to slaughter.
- ❑ The meat was derived from animals that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
- ❑ The pork meat used in these products was subjected to one or more of the treatments specified in 9 CFR Section 318.10(c) for the destruction of trichinae.
- ❑ Carcasses are properly stuck and hung to allow thorough bleeding prior to the de-boning process which removes all bones to the hoof and blood vessels.
- ❑ The product is labeled in such a way that it can be identified.

- The product is fit for human consumption.
- The product was packed in new boxes which are marked with the pack date. The product was transported in sealed ocean vessel containers equipped in a manner to assure preservation of the product.
- Trucks and containers have been properly washed and disinfected.

A.19. Cooked pork sausage or similar cooked pork products

- The meat was derived from animals that were born, bred, fattened and slaughtered in the United States or were legally imported.
- The United States is free of foot-and-mouth disease, classical swine fever, swine vesicular disease and African swine fever.
- The meat was derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) and has a HACCP system in place.
- The processing (or slaughter) plant is in an area where no epidemic outbreak has occurred from any infectious disease that may affect the species, in the six months prior to slaughter.
- The meat was derived from animals that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
- The pork meat used in these products was subjected to one or more of the treatments specified in 9 CFR Sec. 318.10(c) for the destruction of trichinae.
- Carcasses are properly stuck and hung to allow thorough bleeding prior to the de-boning process which removes all bones to the hoof and the blood vessels.
- The product is labeled in such a way that it can be identified.
- The product is fit for human consumption.
- The product was packed in new boxes which are marked with the pack date. The product was transported in a manner to assure preservation of the product.
- Trucks and containers have been properly washed and disinfected.

A.20. Edible offal products from refrigerated or frozen porcine species

- The meat was derived from animals that were born, bred, fattened and slaughtered in the United States or were legally imported.
- The United States is free of foot-and-mouth disease, classical swine fever, swine vesicular disease, and African swine fever.
- The meat was derived from federally certified slaughter and processing facilities operating under permanent supervision of the Food Safety and Inspection Service (FSIS) and has a HACCP system in place.
- The processing (or slaughter) plant is in an area where no epidemic outbreak has occurred from any infectious diseases that may affect the species, in the six months prior to slaughter.
- The meat was derived from animals that were officially given an ante-mortem and post-mortem inspection by FSIS inspection officials.
- The product is fit for human consumption.
- The product was packed in authorized containers bearing the mark of inspection that includes the number of the facility, the date of packing and the name and address of the processing facility.
- The product is transported in containers or thermo refrigerated vehicles that are monitored to assure that they maintain refrigerated or frozen temperatures.
- Trucks and containers have been properly washed and disinfected.

A.21. Salted pork Casings

- The casings derive from animals that were born, raised, fattened and slaughtered in the United States or from animals that were legally imported into the United States
- The United States is recognized as a country free from foot-and-mouth disease, swine vesicular disease, African swine fever, and classical swine fever
- The casings have been salted for a period lasting at least 60 days prior to shipment.

- The slaughterhouse where the animals were slaughtered is officially authorized to export meat by the competent authority of the United States and endorsed by the Animal Health Authority of Peru, has implemented a HACCP system.
- The processing and slaughter plant is in an area where no epidemic outbreak has occurred from any infectious disease transmissible though the product in the six months prior to slaughter.
- The casings were conditioned in stockinettes, leak-proof containers, or special boxes of first use, as required, marked with the number, name and location of the casings facility, and the packing date.
- The means of transport, handling and loading conditions meet the hygiene requirements of the United States.

B. Plant and Plant Products

Products	Specific Attestations on the Certificate
CRF 2	
Naturally Dried fruit	
All species, except nuts	No additional declaration.
CFR 3	
Vegetable Fibers	
Cotton (not carded or combed)	Product free of *Anthonomus grandis.*
Fresh Fruit	
Plums	Area of production is free of *Bactrocera dorsalis, Anastrepha ludens.* Product is free of *Cydia molesta*, *Cydia prunivora, Conotrachelus nenuphar.*
Peaches	Area of production is free of *Bactrocera dorsalis.* Product is free of *Cydia molesta, Cydia prunivora, Conotrachelus nenuphar.*
Kiwi	No additional declaration.
Fresh Fruit	
Grapes	No additional declaration.
Nectarines	Area of production free of *Bactrocera dorsalis.* Product free of *Cydia molesta, Cydia prunivora,Conotrachelus nenuphar.*
Apples	Area of production free of *Bactrocera dorsalis.* Product free of *Cydia molesta* and *Cydia prunivora.*
Pears	Area of production free of *Bactrocera dorsalis.* Product free of *Cydia molesta* and *Cydia prunivora.*
Citrus (from California)	Area of production free of *Xanthomonas axonopodis pv. citri, Bactrocera dorsalis, Bactrocera tryoni, Anastrepha suspense, Anastrepha ludens.* Product free of *Diapothe citri.*
	Fresh fruit must be packed in new and labeled boxes, and will be transported in cold refrigerated containers sealed and bound.
Nuts	
Almonds (with	Product free of *Amyelois transitella.* Fumigation Treatment with Methyl Bromide[2]

shell)	
Almonds (without shells)	Product free of *Amyelois transitella*.
Pistachio (dried)	Product free of *Amyelois transitella.* Fumigation Treatment with Methyl Bromide[2]
Nuts (with shell)	Product free of *Cydia latiferreana, Amyelois transitella* and *ectomyelois ceratoniae.* Fumigation Treatment with Methyl Bromide[2]
Nuts (without shells)	Product free of *Cydia latiferreana, Amyelois transitella* and *Ectomyelois ceratoniae.*
	Product must be contained in new packages of first use (except for bulk products).
Woods without Preservation Treatment	
Wood Palletes	See note 6.
Oregon Pine	No additional declaration.
Grains	
Wild celery	No additional declaration.
Sesame	No additional declaration.
Milled rice	No additional declaration.
Peas	No additional declaration.
Oat	No additional declaration.
Barley	No additional declaration.
Bean	No additional declaration.
Chick peas	No additional declaration.
Lentils	Product free of *Ahasverus advena* and *Corcyra cephalonica.*
Corn	Product free of *Corcyra cephalonica, Ahasverus advena, Latheticus oryzae.* Fumigation Treatment[3a,b]
Peanuts	Product free of *Corcyra cephalonica.* Fumigation Treatment[3b]
Millets	Product free of *Corcyra cephalonica, Trogoderma variabile,* and *Cirsium arvense.* Fumigation treatment[3a,b]
Soy	No additional declaration.
Pepper	No additional declaration.
Wheat	Area of production was supervised and found free of *Tiletia indica.* Fumigation treatment[4]
CRF 4	
Botanical Fruit Seeds	
Citrus	Free of *Spiroplasma citri*.
Macadamia	Product free of *Nematospora coryli.* Disinfection treatment before shipping[5]
Papaya	No additional declaration.

Products	Specific Attestations on the Certificate
Botanical Fruit Seeds	
Papaya	No additional declaration.
Avocado	Free of *Pseudomonas syringae pv. Syringae.*
Botanical foraging seeds	
Foraging seeds	Product free of *Cirsium arvense, Papaver spp*.
Botanical seeds of grains	
Rice	Free of *Sarocladium oryzae, Tilletia barclayana.* Product free of *Aphelenchoides bessyi, Corcyra cephalonica, Liposcelis Entomophila.* Disinfection treatment before shipping with a mix of Benomyl or Thiram with Diazinon.
Peas	No additional declaration.
Oats	No additional declaration.
Cereal rye	Found free of *Phaeosphaeria nodorum.* The product comes from an area that was

	supervised and found free of *Tilletia indica, Tilletia controversa.* Disinfection treatment before shipping[5]
Beans	Found free of *Curtobacterium flaccumfaciens* pv. *Flaccumfaciens, Phaeoisaripsis giseola.* Disinfection treatment before shipping[5]
Corn	Found free of *Cochiliobolus heterostrophus*, *Stenocarpella maydis, Stenocarpella macrospora, Sphacelotheca reliana, Pseudomonas syringae pv. Syringae.* Product free of *Corcyra cephalonica* Disinfection treatment before shipping[5]
Sorghum	Found free of *Sarocladium oryzae.* Disinfection treatment before shipping[5]
Soybeans	Found free of *Phomopsis longicolla, Cercospora kikuchii, Cercospora sojina, Peronospora manshurica, Curtobacterium flacc,umfaciens pv. Flaccumfaciens, Pseudomonas syringae pv. Syringae* Soybean mosaic potyvirus. Disinfection treatment before shipping[5]
Wheat	Found free of *Phaeosphaeria nodorum, Pseudomonas syringae pv. Syringae.* The product comes from a supervised area free of *Tilletia indica* and *Tilletia controversa.* Disinfection treatment before shipping[5]
Botanical forest seeds	
Pine	Found free[1] of *Mycosphaerella pini.* Disinfection treatment before shipping[5]
Botanical flower seeds	
Any Species	No additional declarations
Botanical seeds of industry cultivated species	
Marigold	Product free of *Sonchus arvensis*
Cotton	Product free of *Anthonomus grandis*
Tobacco	Product free of *Pseudomonas syringae pv. syringae*
Sunflower	Found free[1] of *Plasmopara halstedii*
Botanical vegetable seeds, roots of foodstuffs	
Potatoes	Disinfection treatment before shipping[5]
Peppers	Found free of *Xanthomonas vesicatoria.*
Plants for sowing	
Calathea, in vitro	Product from plant mothers free of Pseudomonas cichorii. The product must not be transported on vegetal or animal origin substratum, soil or sand. It is subject to two post-entry quarantine inspections for six months.
Calathea, with roots	Product obtained from "in vitro" plants, roots in sterile soil, and free of: Pseudomonas cichorii, Steneotarsonemus furcatus. If the plant comes with substratum, this has to be free of pests certified by the USDA. Pre-shipment treatment with: immersion of Kasugamicina 2%, doses of 1/1000 or other equivalent registered by USDA. It is subject to sampling and to two post-entry quarantine inspections for six months.

All plants and plants products:

- Should be exported to Peru free of soil or other type of unsterile vegetable substratum.
- When product containers are used, they must be new and of first use and, if necessary, approved by SENASA.
- Should be transported in clean and disinfected environments, and when corresponds, refrigerated and accommodated to facilitate inspection and if necessary apply the respective treatment.
- Only botanical seeds for forest or fruits will be subject to a post entry quarantine procedure, to discard the presence of risk of pests that are hard to intercept at point of entry and that generally appear during the active growth of the plant.

Notes:

[1] The term "found free of" corresponds with the seeds that come from a mill that was officially inspected by the ONPF of the country of origin during the period of active cultivation.

[2] The products that require the treatment of fumigation, will be fumigated prior shipment using one of these

doses of Methyl Bromide: 40 g/m^3 / 12 hours/ equal to or above 32° C; 56 g/m^3 / 12 hours/ between 27 and 31° C; 72 g/m^3 / 12 hours/ between 21 and 26° C; 160 g/m^3 / 12 hours/ between 16 and 20° C; 192 g/m^3 / 12 hours/ between 10 and 15° C; 192 g/m^3 / 12 hours/ between 4 and 9° C. The fumigated product must have a minimum ventilation of 12 hours.

[3] The products that require a fumigation treatment will undergo the process prior to boarding of shipments with:

a. A Methyl Bromide dose of: 40 g/m^3 / 12 hours of exposure to a temperature above or equal to 32° C; 56 g/m^3 / 12 hours/ 27-31°C; 92 g/m^3 / 12 hours/ 21- 26°C; 96 g/m^3 / 12 hours/ 16- 20°C; 120 g/m^3 / 12 hours/ 10- 15°C; 144 g/m^3 / 12 hours/ 4 - 9°C.
b. A dose of fosfomina at: 3 g/m^3 / 72 hours of exposure to a temperature between 16 and 20°C; 2 g/m^3 / 96 hours of exposure to a temperature above 21°C; 2 g/m^3 / 120 hours of exposure to a temperature between 16 and 20°C; 2 g/m^3 / 144 hours of exposure to a temperature between 11 and 15°C; 2 g/m^3 / 240 hours of exposure to a temperature between 5 and 10°C.

[4] The product will be fumigated previous shipment with Methyl Bromide (see Note 2) or Fosfamina at a dose of 3 g/m^3/72 hours/ 16-20ºC; 2 g/m^3/96 hours/ more than 21ºC; 2 g/m^3/120 hours/ 16-20ºC; 2 g/m^3/144 hours/ 11-15ºC; 2 g/m^3/240 hours/ 5-10ºC.

[5] The disinfection process can be with: Captan (5g/ Kg of seeds) or Benomyl (2 g/ Kg of seeds) or any other products/simulated treatment.

[6] Wood Pallets:

Wood pallets are under the Peruvian Wood Packaging regulation of February 28, 2005. Other wood packaging subject to the application of this regulation are stowage wood, cages, blocks, cases, cargo planks, pallet braces and wheel shoes, whose thickness is larger than 6 mm, as well as any packing that accompanies any basic imported or exported product.

SENASA will verify randomly that wood packaging used for transport of merchandises from abroad or in transit and that has received any of the phytosanitary treatments approved in the International Standard for Phytosanitary Measures (ISPM) No. 15 for wood at country of origin bear the approved marking concurring with ISPM No. 15. Marking should appear visibly on both opposite sides of the packing.

SENASA will verify randomly that any wood packaging that has received any of the phytosanitary treatments approved in ISPM No. 15 for wood at country of origin and used for transporting any shipment from abroad or in transit in national territory at ports, airports or frontier posts; bear the approved marking concurring with ISPM No. 15. Marking should appear visibly on both opposite sides of the packaging.