

**EXPORT OF UNPROCESSED AND PROCESSED PORK AND PORK PRODUCTS TO INDIA -  
7534EHC**

**NOTES FOR THE GUIDANCE OF OFFICIAL VETERINARIANS AND EXPORTERS**

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**IMPORTANT**

These notes provide guidance to Official Veterinarians (OVs) and exporters and should have been issued to you together with export certificate 7534EHC. These Notes for Guidance (NFG) are not intended to operate as a standalone document but in conjunction with certificate 7534EHC.

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

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**1. SCOPE OF THE CERTIFICATE**

Export health certificate 7534EHC may be used for the export from the United Kingdom to India of all categories of unprocessed and processed pork and pork products including the following:

- fresh chilled/frozen meat, meat preparations (e.g. sausages) and offal;
- cooked meat, meat preparations and meat products that have been canned or otherwise processed at a temperature to attain an internal temperature of not less than 70°C for 30 minutes;
- meat that has been dried after salting.

Meat/meat products intended for export to India may be derived from animals born and reared in the UK or manufactured from raw materials that were legally imported into the UK provided the raw materials meet all of the health conditions laid down in the certificate.

Exporters are advised that meat intended for export to India using this certificate must be solely derived from the porcine species and must contain no other meat.

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

In Great Britain, this certificate may be signed by a Veterinary Officer of the Department or by an authorised Official Veterinarian (OV) appointed to the appropriate panel for export purposes by the Department for Environment, Food and Rural Affairs (Defra), the Scottish Government or the Welsh Government, or who holds the appropriate Official Controls Qualification (Veterinary) (OCQ(V)) authorisation.

In Northern Ireland, this certificate may be signed by an Authorised Veterinary Inspector (AVI) appointed as an OV to the appropriate export panel for export purposes by the Department of Agriculture and Rural Development (DARD).

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

A certified copy of the completed certificate must be sent to the Animal and Plant Health Agency (APHA) Centre for International Trade at Carlisle within seven days of signing, or in the case of Northern Ireland to DARD, Dundonald House, Belfast.

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

**3. OBTAINING AN IMPORT PERMIT**

The exporter/agent should be aware of the requirements of the importing country particularly with respect to the requirement for an import permit.

**4. ORIGIN OF ANIMALS FROM WHICH THE EXPORTED MEAT IS DERIVED**

Paragraph IV(b) refers. In the case of meat derived from animals born and reared in the UK, OVs may certify this paragraph on the basis of their personal knowledge of purchasing and operational patterns of the food business operator (FBO) and exporter. OVs may also wish to obtain written declarations from the FBO and/or exporter confirming that the conditions of this paragraph have been met for the exported goods.

In the case of meat derived from imported raw materials, OVs must carry out appropriate checks to ensure that the raw materials were legally imported into the UK. These may include checks of health marks and commercial documentation for meat originating from the European Union (EU) or Common Veterinary Entry Documents (CVEDs) produced by the Trade Control and Export System (TRACES) for meat imported from third (non-EU) countries.

OVs must also note that any imported meat used in the manufacture of meat intended for export to India must comply with all of the health conditions laid down in the certificate. It is likely that carrying out the checks necessary to certify these paragraphs will not be straightforward. OVs are therefore advised not to certify these paragraphs in the case of imported raw materials unless they are in full possession of all the relevant details, backed up by written evidence (e.g. support certification), and are confident to do so.

**5. RESIDUES AND OTHER UNAUTHORISED SUBSTANCES**

Paragraph IV(e) may be certified on the basis of the results of the national surveillance scheme for residues, to which EU approved meat establishments are subjected. The national surveillance scheme implements Council Directives 96/22/EC and 96/23/EC. The HACCP requirements in Regulation (EC) 854/2004 also places an obligation on all EU approved meat establishments to ensure compliance with these Directives.

The above Directives are transposed into national legislation by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (England and Scotland) Regulations 2015, which came into effect on 1 July 2015 and The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (Northern Ireland) Regulations 1998 which will be replaced and superseded by The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (Northern Ireland) Regulations 2016 which is coming into force on 31<sup>st</sup> March 2016. Wales is still covered by the 1997 Regulations and amendments. Northern Ireland is consulting on their

version of the consolidated Regulations, which comes into effect in early 2016.

6. **CODEX ALIMENTARIUS**

Paragraph IV(e) and sub-paragraphs IV(f)(iv) and IV(f)(vi)(i) refer. Codex Alimentarius is a series of international standards for food and agricultural products. Codex is jointly sponsored by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) and comprises of more than 185 countries and one member organization (The European Union).

The European Commission represents all EU countries on matters of EU competence, including the EU meat hygiene regulations. The Department of Environment, Food and Rural Affairs is the lead UK Government Department for Codex. The Food Standards Agency takes the lead in a number of the vertical committees dealing with, e.g. food hygiene, food additives, food contaminants.

For the purposes of this certificate, compliance with the EU meat hygiene Regulations and UK legislation regarding residues and unauthorised substances may be regarded as compliance with Codex Alimentarius standards.

Paragraph IV(e) and sub-paragraphs IV(f)(iv) and IV(f)(vi)(i) may therefore be certified on the basis of presence of the EU oval mark and evidence that the slaughterhouse, cutting plant, meat products plant (if applicable) and cold store are officially approved and operating in accordance with Regulations (EC) Nos. 852/2004, 853/2004 and 854/2004, as transposed into national legislation.

7. **NOTIFIABLE DISEASE CLEARANCE (FORM 618NDC)**

Sub-paragraphs IV(f)(i), IV(f)(ii)(first option), IV(f)(iii)(first option) and, in the case of meat derived solely from pigs of UK origin, sub-paragraph IV(f)(v)(first option) refer.

OVs may certify these sub-paragraphs 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 DARD in Northern Ireland.

OVs should delete the second and third options of sub-paragraph IV(f)(ii) and the second option of sub-paragraph IV(f)(iii).

In the case of statements regarding Aujeszky's disease, sub-paragraph IV(f)(v) refers to 'country of origin'. In cases where the exported meat/meat products is derived from imported raw materials, OVs must carry out sufficient checks to support certification of freedom from Aujeszky's disease of the sourced material and that it does not contain prohibited ingredients (see paragraph 4 above).

8. **TRICHINELLA STATEMENTS**

**Background**

Sub-paragraphs IV(iv)(i) - (iii) refer. Prior to June 2014, the EU legal requirement for *Trichinella* testing was to test all pigs regardless of risk. A new, risk-based approach was introduced EU-wide on the 1 June 2014. The new requirements for *Trichinella* testing, as laid down in Commission Implementing Regulation (EU)

2015/1375, state that carcasses of domestic swine shall be sampled in slaughterhouses as part of the *post-mortem* examination as follows:

- all carcasses of breeding sows and boars;
- all carcasses from holdings that are not officially recognised as applying **controlled housing conditions** (CHC);
- all carcasses of horses, wild boar and other farmed and wild animal species susceptible to *Trichinella* infestation.

**Controlled Housing Conditions** means a type of animal husbandry where pigs are kept at all times under conditions controlled by the food business operator with regard to feeding and housing. This includes a range of measures that reduce the risk of the pigs being infected with *Trichinella*, for example preventing rodents, mammals and carnivorous birds from accessing buildings where pigs and animal feed are kept and implementation of pest control programmes.

There is also scope for pigs to have some access to outdoor facilities provided that the Food Business Operator can prove by risk assessment that this does not pose a risk for introducing *Trichinella* in the holding.

The Food Chain Information (FCI) declaration accompanying the animals from the farm to the slaughterhouse has been updated and determines whether the pigs come from a holding which is operating controlled or non-controlled housing conditions. This determination will then dictate the testing requirements at the slaughterhouse.

#### **Trichinella Statements**

The most appropriate of the three statements/options should be certified, based on the following guidance:

Paragraph IV(f)(iv)(first option) refers. A 'compartment' means a group of holdings which apply controlled housing conditions. All holdings applying controlled housing conditions in an EU Member State may be considered as one compartment. Provided that the FCI accompanying the pigs to the slaughterhouse confirms that all animals have come from controlled housing conditions, this option can be certified and the second and third options deleted.

Paragraph IV(f)(iv)(second option) refers. This option can be certified if the carcasses of the pigs have been subjected to a test for the larvae, with negative results. Samples for tests are sent to Biobest Laboratories but they can also be tested by on-site laboratories provided these have been approved by the UK National Reference Laboratory (APHA Bury St Edmunds). Further details can be found in the FSA Manual of Official Controls at [Section 5](#):

[http://www.food.gov.uk/sites/default/files/Chapter%202.4%20-%20Post%20Mortem%2C%20Health%20and%20Identification%20Marking.doc\\_1.pdf](http://www.food.gov.uk/sites/default/files/Chapter%202.4%20-%20Post%20Mortem%2C%20Health%20and%20Identification%20Marking.doc_1.pdf)

Paragraph IV(f)(iv)(third option) refers. This option can be certified if the pigmeat intended for export is held frozen at a time/temperature combination that is known to inactivate the larvae. Details of the acceptable time/temperature combinations can be found in the FSA Manual of Official Controls at [Section 5](#):

[http://www.food.gov.uk/sites/default/files/Chapter%202.4%20-%20Post%20Mortem%2C%20Health%20and%20Identification%20Marking.doc\\_1.pdf](http://www.food.gov.uk/sites/default/files/Chapter%202.4%20-%20Post%20Mortem%2C%20Health%20and%20Identification%20Marking.doc_1.pdf)

9. **TAENIA SOLIUM STATEMENTS**

Sub-paragraph IV(vi)(iii) refers. The second option of this sub-paragraph may be certified on the presence of the EU oval mark, confirming favourable results following examination for cysticercosis in swine in accordance with Chapters I and IV of Regulation (EC) 854/2004. Certifying OVs should delete the first option of the sub-paragraph.

In the unlikely case that the meat has been processed to inactivate cysticerci, the certifying OV should indicate the appropriate treatment in the third option. Otherwise this option should also be deleted.

10. **DECLARATIONS OF DISEASE FREEDOM OF PREMISES OF ORIGIN**

Paragraph IV(f)(vii) refers to clinical evidence of disease in the establishment of origin. When certifying freedom from the various notifiable and non-notifiable diseases mentioned, the following guidance applies:

**Occurrence of Notifiable diseases**

- Teschovirus encephalomyelitis (enterovirus encephalomyelitis / Teschen disease) - this disease has never occurred in the UK;
- Tuberculosis - this means tuberculosis in pigs and not in cattle; if bovine tuberculosis is confirmed in pigs, the pig holding will be placed under restrictions and any movement to the slaughterhouse will be specifically licensed. The FCI will indicate that disease situation on the holding.
- Anthrax - sporadic occurrences. The last confirmed case in the UK was in October 2015 and caused the death of two bovine animals.

**Occurrence of Non-notifiable diseases**

- Porcine brucellosis - means disease caused by *Brucella suis*. The UK is currently free from infection caused by *B. suis*;
- Transmissible gastro-enteritis (TGE) - this disease is notifiable in Northern Ireland. Clinical TGE has not been reported in the UK since 2001. It is believed that natural infection with related coronavirus, mainly porcine respiratory coronavirus (PRCV), has provided cross-protection against TGE.

In the case of export of fresh meat of animals originating from UK holdings, this paragraph may be certified on the basis of the certifying OV's own knowledge of the disease situations on the UK farms of origin of the animals from which the exported meat is derived. If necessary, this may be supported by written declarations from primary producers as part of the FCI.

OVs may also wish to contact the Centre for International Trade at Carlisle for up to date information on the current situation regarding the above-mentioned notifiable diseases. However, should the situation described above change, this guidance will be amended to require support health attestations from the holdings of origin and further attestations down the supply chain to provide the certifying OV with the required 'chain of evidence'.

It is possible that carrying out these checks may not be a straightforward matter if animals from which the meat/ meat products are derived are not directly traceable to farm of origin, i.e. they are purchased through dealers or markets, or originate from other EU Member States or from outside the EU.

**OVs are advised not to certify these conditions unless they are in full possession of all the relevant details and are confident to do so.**

Further advice may be obtained from the APHA Centre for International Trade at Carlisle via the link below or, in the case of Northern Ireland, DARDNI, Dundonald House, Belfast.

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

**11. 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/government/organisations/animal-and-plant-health-agency/about/access-and-opening#centre-for-international-trade-carlisle>

or, in the case of Northern Ireland, DARD at Dundonald House, Belfast.