



REQUIREMENTS FOR THE IMPORTATION OF PROCESSED PET FOOD INTO THE KINGDOM OF THAILAND

1) A Certificate of Health in English signed by an authorized veterinary officer of the government of the exporting country stating:

- 1.1) Name and address of Consignor
- 1.2) Name and address of Consignee
- 1.3) Reference No. of Certificate of Health
- 1.4) Country of Origin
- 1.5) Country of Destination
- 1.6) Place of Origin (name, address)
- 1.7) Place of Destination (name, address)
- 1.8) Place of Loading (name, address)
- 1.9) Date of Departure
- 1.10) Means of Transport (flight no. /vessel name/road vehicle/railway)
- 1.11) Invoice Number
- 1.12) Description of Commodity (trade name, type of products, directions for use for the intended animal species)
- 1.13) Commodity Code (HS Code)
- 1.14) Net Weight
- 1.15) Number and Type of Packages
- 1.16) Number of Container and Seal Number
- 1.17) Lot/Batch Production Reference Number and Date of Production
- 1.18) Names and addresses and registered number of the approved manufacturer
- 1.19) Signed of Official Veterinarian Name, date, authorized organization stamp
- 1.20) Certification for 2-5

2) General requirements for the origin of goods

2.1) (1) Products have been processed from animals in a country, zone, or compartment free from Highly pathogenic avian influenza, Newcastle disease, Foot and mouth disease, Rinderpest, Contagious bovine pleuropneumonia, African swine fever, Swine vesicular disease, and Classical swine fever.

(2) the products have been processed from animals in a country or zone free from scrapie.

2.2) The necessary precautions were taken to avoid contact of the products with any source of any infectious and contagious diseases such as Highly pathogenic avian influenza, Newcastle disease, African swine fever, Bovine spongiform encephalopathy (BSE), and Scrapie, etc.

2.3) The animals were born, raised, and slaughtered in the exporting country or legally imported into the exporting country upon meeting all exporting country and Thai import requirement.

2.4) In addition as regards BSE ;

(1) The products have been processed from a country, zone, or compartment fulfills the requirement to be considered risk status of Bovine spongiform encephalopathy in compliance with the recommendations of the World Organisation for Animal Health (OIE) and the Notification of the Ministry of Agriculture and Cooperatives Re: Prescribing of Characteristics and Conditions for the Prohibited Importation of Animal Feed with Risk from Bovine Spongiform Encephalopathy (BSE) B.E. 2560 (2017).

(2) The products are not derived from bovines that were born prior to the implementation of the ban on the feeding of ruminants with meat and bone meal, meat meal, degreasing meat meal, bone meal or greaves derived from ruminants, in accordance with the latest measure notified by the country of origin.

3) Requirements regarding the origin of raw materials

3.1) Parts of slaughtered animals are either:

(1) fit for human consumption in accordance with exporting country and Thai agricultural standards (TAS)*, but are not intended for human consumption for a commercial reason; or

(2) rejected as unfit for human consumption but are not affected by any signs of diseases communicable to humans or animals.

3.2) The products originate from healthy animal which did not show symptoms of any notifiable diseases and/or communicable diseases to animals or human such as Highly pathogenic avian influenza, Newcastle disease, African swine fever, Foot and mouth disease, Bovine spongiform encephalopathy, and Scrapie, etc.

3.3) The products obtained from animals that were slaughtered in a slaughterhouse, underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter.

3.4) The products were not derived from ruminants slaughtered by a stunning process with a device injecting compressed air or gas into the cranial cavity or a pithing process or any other processes that damaged the brain and spinal cord.

3.5) In addition as regards contained ingredient derived from Bovine tallow;

1) Negligible BSE risk country;

The products derived from bovines that were slaughtered in a slaughterhouse underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter.

2) Controlled BSE risk country;

(a) The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem inspection and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from tonsils and distal ileum of bovine of all age groups and were not derived from the brain, eyes, spinal cord, skull, and vertebral column of bovine over 30 months of age at the time of slaughter.

3.6) In addition as regards contained ingredient derived from Bovine tallow derivatives;

1) Negligible BSE risk country;

The product derived from bovines that were slaughtered in a slaughterhouse underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter.

2) Controlled BSE risk country;

(a) The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from tonsils and distal ileum of bovine of all age groups and were not derived from the brain, eyes, spinal cord, skull, and vertebral column of bovine over 30 months of age at the time of slaughter.

3) Undetermined BSE risk country;

(a) The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from tonsils and distal ileum of bovine of all age groups and were not derived from the brain, eyes, spinal cord, skull, and vertebral column of bovine over 12 months of age at the time of slaughter.

3.7) In addition as regards contained ingredient derived from Bovine gelatine and collagen prepared from bones;

1) Negligible BSE risk country;

The products derived from bovines that were slaughtered in a slaughterhouse underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter.

2) Controlled BSE risk country;

(a) The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from the skull of bovine of all age groups and were not derived from vertebral column of bovine over 30 months of age at the time of slaughter.

3) Undetermined BSE risk country;

(a)The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from the skull of bovine of all age groups and were not derived from vertebral column of bovine over 30 months of age at the time of slaughter.

3.8) In addition as regards contained ingredient derived from Bovine dicalcium phosphate;

1) Negligible BSE risk country;

The products derived from bovines that were slaughtered in a slaughterhouse underwent ante-mortem inspection and were fit, as a result of such inspection, for slaughter.

2) Controlled BSE risk country;

(a)The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from the skull of bovine of all age groups and were not derived from vertebral column of bovine over 30 months of age at the time of slaughter.

3) Undetermined BSE risk country;

(a)The products derived from bovines that were slaughtered in a slaughterhouse and passed ante-mortem and post-mortem inspection with no BSE detected or suspected; and

(b) were not derived from the skull of bovine of all age groups and were not derived from vertebral column of bovine over 30 months of age at the time of slaughter.

3.9) In addition as regards contained ingredient derived from Egg products;

The products contained ingredients derived from the whole eggs with or without shells, egg yolks, or egg whites originating from poultry which did not show symptoms of any communicable diseases through that raw material to humans or animals

3.10) In addition as regards contained ingredient derived from Poultry blood meal or Poultry plasma powder;

The products contained ingredients produced from clean, fresh poultry blood, exclusive of all extraneous materials such as feather, and digestive contents, except as might occur unavoidably in good processing practices.

*https://www.acfs.go.th/standard/download/eng/GMP_buffalo_abattoir.pdf

https://www.acfs.go.th/standard/download/eng/pig_abattoir.pdf

http://www.acfs.go.th/standard/download/eng/poultry_abattoir.pdf

4) Requirements regarding the establishments and processing for the production

4.1) Establishments

The processed pet food was prepared, processed, and stored in the establishment approved and supervised by the competent authority.

4.2) The product was manufactured and handled in a sanitary manner, including precautions to prevent contamination with physical, chemical, and biological hazards following processing and storage in the warehouse.

4.3) Either the product passes an adequate treatment which has been destructed the animal species diseases such as Highly pathogenic avian influenza, Newcastle disease, African swine fever, Foot and mouth disease, Bovine Spongiform Encephalopathy, Scrapie, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with following details:

Method ____ (temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

and supervised by the competent authority.

*Note: Heating to the minimum core temperature of 70°C for at least 30 minutes.

and/or the product contained ingredient:

(1) In case of meat meal, degreasing meat meal, meat and bone meal, bone meal derived from bovine and/or porcine, bovine greaves, bovine tallow, and pork fats/oils, has been processed;

Either the product passes an adequate treatment at more than 133 °C for at least 20 minutes at an absolute pressure of 3 bar by a saturated steam with a particle size no greater than 50 millimeters before heating

or any adequate treatment which has been destructed the bovine and/or porcine species diseases such as African swine fever, Foot and mouth disease, Bovine spongiform encephalopathy, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details:

Method ____ (particle size no greater than ____ millimeters; temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

and supervised by the competent authority.

*Note: Heating to the minimum core temperature of 70°C for at least 30 minutes.

(2) In case of bovine tallow derivatives, has been processed;

a) In negligible BSE Risk country;

The product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details:

Method ____ (temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

and supervised by the competent authority.

*Note: Heating to the minimum core temperature of 70°C for at least 30 minutes.

b) In controlled BSE Risk country;

Either the product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details:

Method ____ (temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

or the product passes an adequate treatment by hydrolysis, saponification or transesterification process using high temperature and pressure which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details:

Method ____ (temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

and supervised by the competent authority.

Note*: Heating to the minimum core temperature of 70°C for at least 30 minutes.

c) In undetermined BSE Risk country;

The product passes an adequate treatment by hydrolysis, saponification, or transesterification process using high temperature and pressure which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details:

Method ____ (temperature ____ °C for at least ____ minutes at pressure ____ bars.)*

and supervised by the competent authority.

*Note: Heating to the minimum core temperature of 70°C for at least 30 minutes.

(3) In case of bovine gelatine and collagen prepared from bones has been processed;

a) Negligible BSE Risk country;

Either the product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds.

or any adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details process_____.

and supervised by the competent authority.

b) Controlled BSE Risk country;

The product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

and supervised by the competent authority.

c) Undetermined BSE Risk country;

The product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

and supervised by the competent authority.

(4) In case of bovine dicalcium phosphate has been processed;

a) Negligible BSE Risk country;

Either the product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

or any adequate treatment which has been destructed the bovine species disease such as Bovine spongiform encephalopathy, Foot and mouth disease and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details process_____.

and supervised by the competent authority

b) Controlled BSE Risk country;

The product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

and supervised by the competent authority.

c) Undetermined BSE Risk country;

The product passes an adequate treatment which has been destructed the bovine species diseases such as Bovine spongiform encephalopathy, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

and supervised by the competent authority.

(5) In case of porcine dicalcium phosphate has been processed;

Either the product passes an adequate treatment which has been destructed the porcine species diseases such as African swine fever, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption. It was produced through processes including degreasing, acid demineralisation, acid or alkaline treatment, filtration, and sterilisation at $\geq 138^{\circ}\text{C}$ for a minimum of 4 seconds

or any adequate treatment which has been destructed the porcine species diseases such as African swine fever, Foot and mouth disease, and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption with the following details process_____.

and supervised by the competent authority.

(6) In case of Poultry meal, Poultry by-products meal, and Feather meal has been processed by;

a) with moist heat at a minimum temperature of 118°C for the minimum of 40 minutes; or

b) with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122°C for a minimum of 15 minutes; or

c) with an alternative rendering process that ensures that the internal temperature throughout the product reaches at least 74°C

and supervised by the competent authority.

(7) In case of Poultry plasma powder, Egg powder, Poultry fats/oils, and Palatability enhancer/flavoring agent innards, has been processed by;

a) moist heat treatment for 30 minutes at 56°C ; or

b) any equivalent treatment which has been demonstrated to inactivate avian influenza virus

and supervised by the competent authority.

4.4) The product was examined by random sampling of at least five samples from each process batch taken during or after storage at the processing plant and complies with the following standards:

Salmonella absence in 25g: $n=5, c=0, m=0, M=0$;

Enterobacteriaceae $n=5, c=2, m=10, M=300$ in 1 gram

Where:

n =number of units comprising of the sample;

m =threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all sample units does not exceed m ;

M =maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more sample unit is M or more; and

c =number of sample units the bacterial count of which may be between m and M , the sample still being considered acceptable if the bacterial count of the other samples is m or less.

4.5) The exporting products were stored only in enclosed storage and should be packed in the new packaging material. In case of dispatch as bulk transport, containers, or any other means of transport were thoroughly cleaned and disinfected with an approved disinfectant before use.

5) Requirements for transportation

5.1) The product shall be transported directly to Thailand, or transported to Thailand through the third countries.

(1) in a hermetic container sealed by the competent authority of exporting country; and

(2) the form of the seal must be approved by the Department of Livestock Development.

5.2) The vehicles and containers used for transporting the exported products should be thoroughly cleaned and disinfected immediately prior to export.

6) The products shall be subjected to inspection/ detention for laboratory testing upon arrival in Thailand. The owner/importer shall be fully charged for incurred expenses.

7) Failure to follow the import procedures may result in returning the products to the country of origin/consignor or destroying without compensation.

Department of Livestock Development
Phaya Thai Road, Bangkok 10400
THAILAND