



REQUIREMENTS FOR THE IMPORTATION OF PORCINE MEAT MEAL 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)
 - 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 porcine kept in an African swine fever (ASF) free country and/or
 - (2) The products have been processed to ensure the destruction of ASFV, and the necessary precautions were taken after processing to avoid contact of the product with any source of ASFV.
 - 2.2) 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.

- 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 porcine which did not show symptoms of any notifiable diseases of the porcine species such as African swine fever, Foot and mouth Disease, Classical swine fever, and Swine vesicular disease, etc.

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

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

4) Requirements regarding the establishments and processing for the production

4.1) Establishments

Porcine meat meal was prepared, processed, and stored in 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 microbiological pathogens following processing.

4.3) 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 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:

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.

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 25 g: 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