



REQUIREMENTS FOR THE IMPORTATION OF POULTRY BY-PRODUCTS MEAL INTO THE KINGDOM OF THAILAND

1) Definition

“Poultry by-Products Meal”

Animal protein derived from poultry, which have been treated with appropriated processing. It does not include feather unless unavoidable contaminating level during processing.

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

- 2.1) Name and address of Consignor
- 2.2) Name and address of Consignee
- 2.3) Reference No. of Certificate of Health
- 2.4) Country of Origin
- 2.5) Country of Destination
- 2.6) Place of Origin (name, address)
- 2.7) Place of Destination (name, address)
- 2.8) Place of Loading (name, address)
- 2.9) Date of Departure
- 2.10) Means of Transport (flight no. /vessel name/road vehicle/railway)
- 2.11) Invoice Number
- 2.12) Description of Commodity (trade name, type of products)
- 2.13) Commodity Code (HS Code)
- 2.14) Net Weight
- 2.15) Number and Type of Packages
- 2.16) Number of Container and Seal Number
- 2.17) Lot/Batch Production Reference Number and Date of Production
- 2.18) Names and addresses and registered number of the approved manufacturer
- 2.19) Signed of Official Veterinarian Name, date, authorized organization stamp
- 2.20) Certification for 3-6

3) General requirements for origin of goods

3.1) (1) Products have been processed from poultry kept in a highly pathogenic avian influenza free country, zone or compartment for the past twelve months and have been processed in a highly pathogenic avian influenza free country, zone or compartment for the past twelve months and/or

(2) Products have been processed to ensure the destruction of avian influenza by

- a) with moist heat at a minimum temperature of 118°C for 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

(3) The necessary precautions were taken to avoid contact of the products with any source of avian influenza viruses.

3.2) Products have been processed in an area free from Newcastle disease.

3.3) The animals were born, raised and slaughtered in the exporting country or legally imported into exporting country upon meeting all exporting country and Thai animal health requirement for entry.

4) Requirements regarding origin of raw materials

4.1) Parts of slaughtered animals are either:

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

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

4.2) The exported products originate from healthy poultry which did not show symptoms of any notifiable diseases of the poultry species such as a highly pathogenic avian influenza (HPAI), Newcastle disease.

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

5) Requirements regarding the establishments and processing for production

5.1) Establishments

Poultry by-products meal was prepared in rendering plant approved and supervised by the competent authority.

5.2) The product was manufactured and handled in a sanitary manner, including precautions to prevent contamination with microbiological pathogens following processing.

5.3) 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 standard:

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

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

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

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

5.4) The exporting products were stored only in enclosed storage and should be packed in 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.

6) Requirements for transportation

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

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

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

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

7) 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.

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

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THAILAND