



Importing Duck Meat and Duck Meat Products

01 October 2013

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About this document

This guidance document contains information about acceptable ways of ensuring compliance with the requirements in the *Import Health Standard (IHS): Duck Meat and Duck Meat Products*.

Any guidance on how to comply with the applicable requirements may not be the only way to achieve compliance. Stakeholders are encouraged to discuss departures from the approaches outlined in this guidance document with the Ministry for Primary Industries (MPI) to avoid expending resources on the development of alternative approaches which may later be considered unsuitable.

The term “must” is not typically used in guidance. In this particular document if the term “must” is used, it is used in the context of quoting or paraphrasing the requirements set out in the related *IHS: Duck Meat and Duck Meat Products*.

Review and Amendment

This guidance document is subject to ongoing review and amendment. All stakeholders are responsible for ensuring that the most recent version of the guidance document, as available on the MPI website, is used. An amendment table can be found at the back of this guidance document.

Contact Details

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Disclaimer

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1 Purpose

This guidance document has been issued to accompany the *IHS: Duck Meat and Duck Meat Products*. This guidance document should be read in conjunction with that standard.

This document includes:

- Countries with MPI approved exporting systems to import duck meat and duck meat products into New Zealand;
- Information about approved:
 - Production System Outlines and Compartments;
 - Exporting country's systems
- A model (sample) Veterinary Certificate;
- Negotiated country specific sample Veterinary Certificates - the certificate that will be signed by the Official Veterinarian before goods are exported to New Zealand.

2 Background

The *IHS: Duck Meat and Duck Meat Products*, which this Guidance Document accompanies, contains generic import requirements. These are the rules to manage the biosecurity risk of importing duck meat and duck meat products from all countries that can meet the requirements of the IHS and in doing so meet New Zealand's appropriate level of protection. The generic IHS serves as the basis for country-to-country (bilateral) negotiations countries. This Guidance Document contains a model (sample) veterinary certificate and the bilaterally-agreed Veterinary Certification for trade in duck meat and duck meat products. This country-specific Veterinary Certificate represents what will be certified prior to exporting consignments of duck meat and duck meat products from the country specified.

3 Guidance

3.1 Equivalence

- MPI's preference is that the exporting country's Competent Authority makes equivalence requests. Equivalence requests can be lodged with animalimports@mpi.govt.nz
- MPI may accept an alternative method, system or process that can be shown to achieve the biosecurity requirements of the IHS (i.e. equivalence).
- Note that a permit to import is not required to import duck meat and duck meat products into New Zealand.
- A permit may be required where specific equivalence measures are approved by MPI as per the equivalence clause in the IHS. A permit to import serves as evidence of equivalence decisions and will be written as specific notes in the special conditions section of the permit.
- Permit to import application forms can be found on the MPI website at: <http://www.biosecurity.govt.nz/regs/imports/animals/forms>.
- Completed applications are lodged with animal imports animalimports@mpi.govt.nz.

3.2 Incorporation of material by reference

- Incorporation by reference means that standards, guidelines or lists are incorporated into the IHS and they form part of the requirements. This is done because technical documents are too large or impractical to include in the IHS.
- Where the IHS states that section 142O(1) of the Biosecurity Act does not apply, this means that importers need to refer to the most recent version of any standards, guidelines or lists that are incorporated by reference in the IHS.

3.3 Food Act 1981 and Animal Products Act 1999

- Importers of food intended for sale for human consumption must be listed with MPI. These requirements are independent of the IHS requirements. Importers are advised to consult MPI's food safety website: <http://www.foodsafety.govt.nz/industry/importing/>.
- Animal material or product, or products containing animal material or products, of NZ origin returning to New Zealand for domestic use or re-export; and imported foreign animal material or products containing animal material or product intended for re-export must comply with the inspection requirements issued in Official Market Access Requests (OMARs) under the Animal Products Act 1999. A prerequisite requirement is Biosecurity clearance. The inspection requirements can be found at: <http://foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm> or from your local Verification Services office <http://www.foodsafety.govt.nz/about/verification-agency/contact.htm>.

3.4 Retorted product

- The requirements for retorted product are stated in the MPI IHS: [Importing Specified Foods for Human Consumption Containing Animal Products](#).

3.5 Inspection/verification

- On arrival, all documentation accompanying the consignment will be verified by an inspector. The inspector may also inspect the consignment, or a sample of the consignment on arrival.
- Inspectors are able to inspect and verify due to their authorised powers under the Act.
- These requirements are independent of the IHS requirements.

3.6 Exporting country systems and certification

- MPI recommends Competent Authorities refer to Section 3 of the *Code* titled "Quality of Veterinary Services," to prepare evidence for MPI regarding capabilities and preferences of the exporting country's Competent Authority.
- Requests from exporting countries to negotiate veterinary certification for the import of duck meat and duck meat products into New Zealand will be prioritised according to MPI resources available at the time of application.
- A model (sample) veterinary certificate is provided in this guidance document and can be used by the Competent Authority as a reference for country-specific veterinary certificate negotiation.
- The table below lists those exporting countries and poultry systems (including production system outline, and biosecurity plan when applicable) that meet the requirements set out in 2.2 of the *IHS: Duck Meat and Duck Meat Products*:

Countries with approved exporting systems	Production System Outline Name	Biosecurity Plan Name	Date agreed

3.7 OIE prescribed diagnostic test(s) and vaccines for international trade

- The OIE Terrestrial Animal Health *Code* Chapter listing the prescribed and alternative diagnostic tests for OIE listed diseases is found on the OIE website: http://www.oie.int/index.php?id=169&L=0&htmfile=chapitre_1.1.3.htm

- The OIE requirements for vaccines are described in the OIE Manual of Diagnostic Tests and Vaccines found on the OIE website: <http://www.oie.int/en/international-standard-setting/terrestrial-manual/access-online/>
- MPI may approve alternative tests and vaccines which will be listed in the MPI document, Approved diagnostic tests, vaccines, treatments and post-arrival testing laboratories for animal import health standards (MPI-STD-TVTL)

3.8 Agreed country specific veterinary certificates

- All country-specific veterinary certificates agreed between an exporting country's Competent Authority and MPI are included in the table below:

Country	Link to certificate	S27 CTO direction #	Date agreed	Date applicable for use

- Country-specific veterinary certificates with equivalent measures will be recorded with a CTO direction number to enable border staff to clear the goods and record the number in the MPI database.
- When a newly negotiated country-specific veterinary certificate replaces one which is currently in use, the application of new import conditions will apply according to the dates listed in the table. At that time previous veterinary certificates for that country can no longer be used.
- Currently there are no country-specific veterinary certificates for duck meat and duck meat product imports into New Zealand.

3.9 Specified requirements for risk organisms and use of the term surveillance

- The risk management requirements for identified risk organisms are outlined in Part 3 of the IHS using the general format:
 - country, zone or compartment freedom; or
 - measures to verify premise or flock freedom; or
 - thermal treatment.
- Note where surveillance is mentioned in the *IHS: Duck Meat and Duck Meat Products* it is as defined Appendix 2 the IHS.

3.10 Model veterinary certificate

- Below is a model (sample) veterinary certificate for trade in duck meat and duck meat products, this model meets the requirements of the IHS
- This model veterinary certificate format is based on the *Code* Chapter for model veterinary certificates for international trade in live animals, hatching eggs and products of animal origin

COUNTRIES:		
Part I: Details of dispatched consignment	I.1. Consignor (Exporter): Name: Address:	I.2. Certificate reference number: I.3. Competent Authority:
	I.4. Consignee (Importer): Name: Address:	
	I.5. Country of origin ISO Code*	I.6. Zone or compartment of origin**:
	I.7. Country of destination: ISO Code*	I.8. Zone or compartment of destination**:
	I.9. Place of origin: Name: Address:	
	I.10. Place of shipment:	I.11. Date of departure:
	I.12. Means of transport: Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Identification:	I.13. Expected border post: I.14. CITES permit No(s)**:
I.15. Description of commodity:	I.16. Commodity code (HS Code) : I.17. Total quantity:	
I.18. Temperature of commodities for transport Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	I.19. Total number of packages:	
I.9. Place of origin: Name: Address:	I.21. Type of packaging:	
I.22. Commodities intended for use as: Human Consumption <input type="checkbox"/> Animal Feed <input type="checkbox"/> Further Processing <input type="checkbox"/> Technical Use <input type="checkbox"/> Other <input type="checkbox"/>		

I.23. Not Applicable		
I. 24. Identification of commodities: Species (Scientific name) <input type="checkbox"/> Domestic Duck (<i>Anas platyrhynchos domestica</i>) <input type="checkbox"/> Peking Duck (<i>Anas peking</i>) <input type="checkbox"/> Muscovy Duck (<i>Cairina moschata</i>) <input type="checkbox"/> Hybrid of Muscovy duck Number of packages:	Nature of commodity: Approval number of establishments: Net weight:	Treatment type: Lot ID/date code:
<p>* Optional.</p> <p>** If referenced in Part II.</p> <p>COUNTRIES:</p>		
Part II: Zoosanitary information	II.a. Certificate reference number:	
	<p>The undersigned Official Veterinarian certifies that the duck meat or duck meat products described above satisfy the following requirements:</p> <p>Commodity eligibility</p> <ol style="list-style-type: none"> 1) Were derived from ducks that passed ante-mortem and post-mortem inspection carried out by the Competent Authority. 2) The commodity for export contains the following eligible cuts (<i>delete as necessary</i>): <ol style="list-style-type: none"> a) whole duck carcasses that have been subject to routine evisceration procedures. These may be uncooked, unskinned, and may include the head and feet; b) bone-in duck products such as wings or legs; c) boneless duck meat products such as breasts, boned-out thighs; d) reconstituted duck meat products comprised of meat and skin. <p>Approval of export systems</p> <ol style="list-style-type: none"> 3) Were derived from a Competent Authority approved: <ol style="list-style-type: none"> a) production system <name>, with a production system outline that is to the satisfaction of MPI; and b) specific disease free compartment <name> with a Biosecurity Plan that is to the satisfaction of MPI (<i>delete this clause if not applicable</i>) <p>Laboratory testing requirements</p> <ol style="list-style-type: none"> 4) Sampling of flocks for diagnostic testing was randomised, and representative of the flock from which the product is derived. 5) Samples were collected under the supervision of the Official Veterinarian. 6) Laboratory samples from birds were collected, processed, and stored in accordance with the recommendations in the OIE <i>Code</i> and/or <i>Terrestrial Manual</i>, and/or specified by MPI. 7) Laboratory or other diagnostic tests used on birds were those prescribed for that 	

	<p>disease by the OIE for use during international trade, and/or those approved by MPI.</p> <p>Packaging and storage requirements</p> <p>8) The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free of contaminants.</p> <p>9) The container in which the product for export is to be transported has been sealed under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.</p> <p>Specified requirements for identified risk organisms</p> <p><i>(Delete those clauses not applicable to the product for export).</i></p> <p>For avian paramyxovirus-1 (APMV-1), Newcastle disease virus (NDV)</p> <p>10) The product for export has been cooked in accordance with the <i>Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of <enter temperature in degrees Celsius> for <enter time> seconds.</p> <p>a) 65°C for 39.8 seconds</p> <p>b) 70°C for 3.6 seconds</p> <p>c) 74 °C for 0.5 seconds</p> <p>d) 80 °C for 0.03 seconds; or</p> <p>11) The product for export was derived from flocks;</p> <p>a) kept in a country/zone/compartiment free from NDV since hatching or for the 21 days before export, with current <i>Code</i> surveillance requirements being met to claim freedom; and</p> <p>b) with a vaccination status of:</p> <p>i. not vaccinated for ND; or</p> <p>ii. vaccinated for ND using an inactivated vaccine; or</p> <p>iii. vaccinated with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an Intracerebral Pathogenicity Index (ICPI) not exceeding 0.4</p> <p>For avian paramyxovirus-2 (APMV-2)</p> <p>12) The product for export does not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or</p> <p>13) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and one of the following requirements apply:</p> <p>a) The product was derived from flocks kept in a country/zone/compartiment free from APMV-2 since hatching or for the 21 days before export in accordance with the surveillance requirements approved by MPI; or</p> <p>b) The product was derived from flocks demonstrated to be free of APMV-2 by testing at least 60 birds at slaughter with either:</p> <p>i. virus isolation on samples of pooled faeces or intestinal content; or</p> <p>ii. an MPI approved diagnostic test; or</p> <p>c) The product has been cooked in accordance with the <i>Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of <enter temperature in degrees Celsius> for <enter time> seconds.</p> <p>i. 65°C for 39.8 seconds</p> <p>ii. 70°C for 3.6 seconds</p> <p>iii. 74 °C for 0.5 seconds</p> <p>iv. 80 °C for 0.03 seconds</p>
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For highly pathogenic avian influenza (HPAI)

- 14) The product for export was derived from flocks kept in a country/zone/compartiment free from HPAI since hatching or for the 21 days before export, with current *Code* surveillance requirements being met to claim freedom; or
- 15) The product for export has been cooked in accordance with the *Code* recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of <enter temperature in degrees Celsius> for <enter time> seconds.
 - a) 60.0 °C for 507 seconds
 - b) 65.0 °C for 42 seconds
 - c) 70 °C for 3.5 seconds
 - d) 73.9 °C for 0.51 seconds

For duck hepatitis virus (DHV)

- 16) The product for export was derived from ducks which have been kept since hatching in a country recognised by MPI as free of DHV; or
- 17) The product for export was derived from flocks:
 - a) kept since hatching in an establishment managed in accordance with the *Code* Chapter for biosecurity procedures in poultry that is free from DHV; and
 - b) that showed no clinical signs of duck viral hepatitis on the day of slaughter; and
 - c) have a vaccination status of either;
 - i. not vaccinated for DHV, or
 - ii. vaccinated with an MPI approved vaccine for DVH; or
- 18) The product for export has been cooked to a core temperature of at least 62°C for no less than 30 minutes. The product reached a core temperature of at least <enter temperature in degrees Celsius> for <enter time > minutes.

For duck virus enteritis (DVE)

- 19) The product for export does not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or
- 20) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and one of the following requirements apply:
 - a) The product for export was derived from flocks kept since hatching in a country recognised by MPI as free of DVE; or
 - b) The product for export was derived from flocks:
 - i. kept since hatching in an establishment managed in accordance with the *Code* Chapter for biosecurity procedures in poultry where DVE has not been recognised, and
 - ii. that showed no clinical sign of DVE on the day of slaughter, and
 - iii. have a vaccination status of either;
 - not vaccinated for DVE; or
 - vaccinated for DVE with an MPI approved inactivated vaccine; or
 - c) The product for export has been cooked in accordance with the time/temperatures listed below and the product has reached a core temperature of <enter temperature in degrees Celsius> for <enter time > seconds.
 - i. 65°C for 39.8 seconds
 - ii. 70°C for 3.6 seconds
 - iii. 74 °C for 0.5 seconds

iv. 80 °C for 0.03 seconds	
<p>For Derzsy's disease</p> <p>21) The product for export does not contain meat derived from Muscovy ducks (<i>Cairina moschata</i>) or their hybrids; or</p> <p>22) The product for export is derived from Muscovy ducks or their hybrids, And either:</p> <p>a) The product for export was derived from flocks kept since hatching in a country recognised by MPI as free of Derzsy's disease; or</p> <p>b) The product for export was derived from flocks</p> <ul style="list-style-type: none"> i. kept since hatching in an establishment managed in accordance with the <i>Code</i> Chapter for biosecurity procedures in poultry recognised as free from Derzsy's disease; and ii. that showed no clinical signs of Derzsy's disease on the day of slaughter; and iii. have a vaccination status of either; <ul style="list-style-type: none"> o not vaccinated for Derzsy's disease; or o vaccinated for Derzsy's disease with an MPI approved vaccine 	
<p>For <i>Salmonella arizonae</i></p> <p>One of the following requirements must apply:</p> <p>Either:</p> <p>23) The product for export was derived from flocks kept in a country/zone/compartiment that is free of <i>Salmonella arizonae</i> as demonstrated by surveillance, conducted in accordance with the <i>Code</i> Chapter for prevention, detection and control of <i>Salmonella</i> in poultry, and approved by MPI; or</p> <p>24) The product for export was derived from poultry breeding flocks, hatcheries, and rearing farms free from <i>S. arizonae</i>, as demonstrated by surveillance conducted in accordance with the <i>Code</i> Chapter for prevention, detection and control of <i>Salmonella</i> in poultry, and approved by MPI; or</p> <p>25) The product for export was derived from flocks demonstrated to be free of <i>S. arizonae</i> by testing at least 60 at slaughter with either:</p> <ul style="list-style-type: none"> a) <i>Salmonella</i> culture on samples of pooled faeces or intestinal content, or b) an MPI approved diagnostic test; or <p>26) The product for export has been cooked in accordance with the table below and reached a core temperature of <enter temperature in degrees Celsius> for <enter time> seconds</p> <ul style="list-style-type: none"> a) 60°C for 2030 seconds b) 62°C for 1073 seconds c) 65°C for 370 seconds d) 70°C for 41 seconds e) 72°C for 19 seconds f) 74 °C for 9 seconds g) 76°C for 4 seconds h) 79°C for 1 second 	
<p>Official Veterinarian:</p> <p>Name and address (in capital letters):</p> <p>Date:</p> <p>Stamp:</p>	<p>Official position:</p> <p>Signature:</p>

3.11 Change history

No.	Version Date	Section Changed	Change(s) Description
1.			

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