



**Food Safety and Inspection Service
United States Department of Agriculture
Washington, D.C. 20250-3700**

Export Library

nzrev27--01/13/2004

EXPORT REQUIREMENTS FOR NEW ZEALAND

ELIGIBLE/INELIGIBLE PRODUCTS

A. Eligible product

1. Cooked pork products (note processing requirements below)
2. Canned pork products
3. Fully cooked poultry (note processing requirements below)
4. Canned poultry products
5. Any meat product manufactured from venison of New Zealand origin
6. Fresh/Frozen pork for cooking at a designated New Zealand establishment

B. Ineligible product

1. Fresh/frozen poultry products
2. Fresh/frozen beef and beef products.*
3. Beef and pork casings.*
4. Beef lungs.*

PROCESSING REQUIREMENTS

- A. Cooked Poultry Products - At this time, the New Zealand standard for cooked chicken/turkey from the United States is cooking to a minimum internal temperature of 70°C for at least 50 minutes, 80°C for 9 minutes, or 100°C for at least one minute.

DOCUMENTATION REQUIREMENTS

A. Certification Requirements

1. Fresh/Frozen Beef and Beef Products - Obtain FSIS Form 9060-5 (05/06/1999), Meat and Poultry Certificate of Wholesomeness. The following statements are to be typed in the "Remarks" section of the FSIS Form 9060-5:
 - a. *"The products were derived from animals which passed ante-mortem and post-mortem veterinary inspection at the time of slaughter and were processed in premises under supervision of the controlling authority and in accordance with the country's regulations."*
 - b. *"The products are sound and fit for human consumption."*
 - c. *"Foot-and-Mouth Disease and rinderpest have not occurred in the country of origin for the previous 12 months."*
 - d. *"The United States of America is recognized as free from bovine spongiform encephalopathy (BSE) (according to Articles 3.2.13.1 and 3.2.13.2 of the OIE International Animal Health Code)."*
2. Fresh/Frozen pork, cooked pork and canned pork products - Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness.

a. Manufacturer's Declarations

(1) Each consignment of pork must be accompanied by one of the following statements signed by an authorized establishment official:

*(a) The pork is derived entirely from pigs resident in the U.S.A. **or***

(b) The pork is derived or partly derived from pigs that were resident and slaughtered in Canada and exported to the United States of America for further processing. I have determined the Canadian establishment(s) to be eligible for export to New Zealand, and I have provided a copy of the Canadian export certificate(s) to the FSIS certifying official.

(2). Additional manufacturer's declarations for pork cooked in U.S. Establishments:

The pork products have been subjected to a minimum core temperature of _____°C for at least _____ minutes.

Note: New Zealand requires pork to be cooked to one of the following time/temperature combinations:

56° C for 60 minutes
57° C for 55 minutes
58° C for 50 minutes
59° C for 45 minutes
60° C for 40 minutes
61° C for 35 minutes
62° C for 30 minutes
63° C for 25 minutes
64° C for 22 minutes
65° C for 20 minutes
66° C for 17 minutes
67° C for 15 minutes
68° C for 13 minutes
69° C for 12 minutes
70° C for 11 minutes

An additional cooking alternative is 88C for 60 seconds by microwave.

Note: If the fresh/frozen pork is exported for cooking in New Zealand, the import permit will designate the name and address of the "Transitional Quarantine Facility" in New Zealand which will cook the product to one of the above time/temperature combinations. Also, New Zealand regulations allow the importation of uncooked pork if the pH of the product is less than 5.00 or greater than 7.00.

(3) Additional information required to be provided by the exporter for canned product:

(a) establishment number, name, and address of the thermal processing establishment

(b) product description

(c) thermal process description.

b. FSIS Certification required for all pork products. The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS Letterhead Certificate:

(1) "African swine fever, Foot-and-Mouth disease, hog cholera, rinderpest, and swine vesicular disease have not occurred in the United States of America during the previous 12 months."

2) The products were derived from animals that passed veterinary ante-mortem and post mortem inspection at the time of slaughter.

(3) The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and operates under Government Veterinary Supervision.

(4) The products are sound and fit for human consumption.

(5) "After examination of all records and documentation on which the Manufacturer's Declaration is based, and subsequent enquiry, I have no reason to doubt the veracity of the Manufacturer's Declaration."

3. Cooked and canned poultry products - Obtain FSIS Form 9060-5 (05/06/1999) Meat and Poultry Certificate of Wholesomeness

a. Cooked Poultry Products - The following statements should be typed in the "Remarks" section of FSIS Form 9060-5:

(1) "The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under the continuous control of the United States Department of Agriculture."

(2) "No case of exotic Newcastle disease or avian influenza has occurred within a 10-kilometer radius from the plant supplying poultry to the processing plant in the preceding 2 months."

(3) "All products were cooked to an internal temperature of 70° C for at least 50 minutes (80° C for at least 9 minutes or 100° C for at least one minute)."

b. Specified Cooked Poultry Products - Import health standards have been developed for specific named products that do not comply with the cooked poultry products standards listed above. In addition to the FSIS Form 9060-5, obtain a preprinted USDA/FSIS Letterhead Certificate from the FSIS Technical Service Center (Sanitary/Veterinary Certificate for Cooked Poultry Exported to New Zealand from the United States).

c. FSIS Certification of canned poultry - The following statement should be typed in the "Remarks" section of FSIS Form 9060-5:

"The poultry products covered by this certificate have been derived from poultry slaughtered at a processing plant under continuous control of the U. S. Department of Agriculture and were cooked to an internal temperature of at least 110°C. for 20 minutes in sealed cans."

4. Beef and pork casings - Obtain FSIS Form 9060-7 - Animal Casings Export Certificate for Countries Requesting Ante-mortem, Post-mortem, and Fit for Human Food Statements.
 - a. Casings - The following statements must be placed in the "Remarks section of FSIS 9060-7:
 - (1) that the casings are the product of the United States and,*
 - (2) they have been handled only in a sanitary manner and were not exposed to contagion before export to New Zealand.*
 - (3) no case of Foot-and-Mouth disease, swine fever (Classical and African) or swine vesicular disease has occurred in the country during the twelve months immediately prior to the shipment of the sausage casings.*
 - (4) name, address, and establishment number of the premises where the product was produced.*
 - b. Casings may be admitted at the ports of Auckland, Gisborne, Napier, New Plymouth, Wanganui, Wellington, Lyttelton, Timaru, Port Chalmers, Dunedin, or Bluff, when accompanied by FSIS Form 9060-7. Only those casings produced in official establishments shall be certified. A copy of each certificate shall be filed in the inspector's office.
5. Venison products, produced in the U.S. from New Zealand origin venison - The following statements are to be typed in the "Remarks" section of FSIS Form 9060-5 or on a USDA/FSIS letterhead certificate:
 - a. *"Foot-and-Mouth disease and rinderpest have not occurred in the U.S. during the twelve months prior to the date of manufacture of the product."*
 - b. *"The venison used in for manufacture of these products was transported directly from New Zealand to the U.S.A."*
 - c. *"The products were processed in premises under the supervision of the controlling authority and in accordance with U.S. regulations."*
 - d. *"The products are sound and fit for human consumption."*
6. Beef lungs - Obtain FSIS Form 9060-9, Inedible Certificate. Additionally, the following statements must be typed on an [FSIS Letterhead Certificate](#) and signed by an FSIS Veterinarian:
 - a. Date issued
 - b. Certificate number

- c. Name, address, and establishment number of slaughter establishment:
 - d. *"Foot and mouth disease and rinderpest have not occurred in the United States of America during the 12 months immediately prior to shipment."*
 - e. *"The United States of America exceeds OIE criteria to be considered free of bovine spongiform encephalopathy (BSE) (according to Articles 3.2.13.1 and 3.2.13.2 of the OIE International Animal Health Code)."*
 - f. *"The products originate from a government licensed slaughtering establishment that slaughters animals for human consumption and that operates under Government Veterinary Supervision."*
 - g. *"The products are derived from animals which passed veterinary ante-mortem and post-mortem inspection at the time of slaughter."*
7. Statements allowed when product is to be re-exported to Japan - Upon the request of the exporter, the following information must be provided either in the "Remarks" section of FSIS Form 9060-5 or on an FSIS letterhead certificate (which is signed by the same FSIS Inspector signing the export certificate)
- a. Include the following for all products intended for re-export to Japan: *"The meat and/or meat products described herein were processed under sanitary conditions in accordance with laws and regulations of the United States. The laws and regulations of the United States have been deemed to be equivalent to the inspection laws of Japan."* Name, address, and establishment number of the slaughter (If product is quarter, half, or whole carcass) or processing plant (if packaged product). "Date (Month/Year) of Slaughter and Inspection," if product is quarter, half, or whole carcass or "Date (Month/Year) of Manufacture," if cuts or processed products, i.e., pack date Note: Slaughter dates must be identified by the phase exactly as presented above: "Date (Month/Year) of Slaughter and Inspection." (do not omit "...and inspection").
 - b. For poultry to be re-exported to Japan, also include the following statement:
"There have been no outbreaks of fowl pest (fowl plague) for at least 90 days in the United States. Further, in the area where birds for export (meat) were produced (such an area being within a minimum radius of 50 kilometers from the production farm), Newcastle disease, fowl cholera, and other serious infectious fowl diseases, as recognized by the United States, have not occurred for at least 90 days."
 - c. Poultry is restricted for export to Japan from certain States for specific periods. Certification must be provided that poultry did not originate from or transit unsealed through these States during the restricted periods relative to each affected State. Obtain the [appropriate statements from the Japan requirements <http://www.fsis.usda.gov/ofa/export/japan.htm>](http://www.fsis.usda.gov/ofa/export/japan.htm).

d. For pork to be re-exported to Japan, also include the following statement:

"The USA is free of hog cholera; vaccination against hog cholera is prohibited; and importation of pigs vaccinated against hog cholera is prohibited."

e. For beef and beef products - the following statements must be typed in the "Remarks" section of FSIS Form 9060-5:

(1) *"The United States meets or exceeds all of the international guidelines to be considered free of BSE".*

(2) The following statement must be included in the "Remarks" section of FSIS Form 9060-5 for all beef products except certain ready-to-eat products - see (3).

"The shipment contains only meat and meat products that were derived from cattle slaughtered in the U.S."

In order to include this statement, the export applicant must provide information to the FSIS official about the consignment that includes the lot number, production date, production code, number of boxes, manufacturer, and the statement "Product meets BEV Program requirements".

(3) The following statement must be included in the "Remarks" section of FSIS Form 9060-5 for ready-to-eat products that contain at least 2% cooked meat and has been subjected to heat or drying and do not contain products of edible rendering.

"These processed ready-to-eat beef products contain at least 2% cooked meat and have been subjected to heat or drying and do not contain products of edible rendering. The shipment contains no beef or beef products from a country named in 9 CFR, Section 94.18 (a)(1); and contains no beef or beef products produced from livestock imported from a country named in 9 CFR, Section 94.18(a)(1)."

In order to include this statement, the export applicant must provide information to the FSIS official about the consignment that includes the lot number, production date, production code, number of boxes, manufacturer, and the statement "Product meets BEV Program requirements".

(4) If requested by the exporter, FSIS can provide the following certification statement for beef and beef products that do not contain the indicated specific risk material:

"The product does not contain brain, eye, spinal cord, or distal ileum."

This statement can be included in the "Remarks" section of FSIS 9060-5 or as an FSIS letterhead certificate.

8. Meat and/or meat products exported to New Zealand and subsequently exported to Australia - Upon the request of the exporter, the following statement must be provided in the "Remarks" section of FSIS Form 9060-5 or an FSIS letterhead certificate if the product is compliant with Australia's requirements. Information about Australia's requirements can be obtained from the Export Library.
 - a. *"The product described in this certificate was produced in premises that are approved for export to Australia and the product is eligible for export to Australia."*
9. Product for Ship Stores or Airline - Obtain FSIS Form 9060-5, FSIS Meat and Poultry Certificate of Wholesomeness. *"For Ship Stores"* or *"For Airline Food Service"* must be added to the "Remarks" section of FSIS Form 9060-5 as applicable. All product types are eligible for Ship Stores or Airline use provided product does not enter New Zealand commerce.
10. All documentation must be signed by an FSIS Veterinarian.

PLANTS ELIGIBLE TO EXPORT

All Federally inspected establishments are eligible to export to New Zealand.

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