



## **Export Library**

Perev18--09/23/2004

# **Export Requirements for Peru**

## **Eligible/Ineligible Products**

### **A. Eligible Products**

1. Fresh/frozen pork.
2. Fresh/frozen ovine meat of Australian origin.
3. Fresh/frozen bovine meat of Australian origin.
4. Fresh/frozen poultry and poultry products. See exceptions in B.\*

### **B. Ineligible Products**

1. Fresh/frozen poultry and poultry products originating from the States of California, Connecticut, Delaware, Maryland, New Jersey, Pennsylvania, Rhode Island, and Texas.\*
2. Fresh/frozen sheep/lamb and sheep/lamb products, with the exception of product of Australian origin.
3. Fresh/frozen beef and beef products, with the exception of product of Australian origin.

## **Documentation Requirements**

Certification Requirements - Peru requires a separate FSIS Form 9060-5 for each product to be exported and each letterhead certificate must show the product exported, i.e., "fresh/frozen pork", "pork ham", etc.

- A. For fresh/frozen poultry products, obtain FSIS Form 9060-5 – Export Certificate of Wholesomeness. Additionally, the following certification statements must be placed in the “Remarks” section of FSIS Form 9060-5 or on an accompanying [FSIS letterhead certificate](#).
  1. *The meat was derived from poultry which were born, raised and fed in the United States.*
  2. *The meat was derived from areas recognized by Peru as free of avian influenza and Velogenic Viscentropic Newcastle disease, as defined by the World Organization for Animal Health (OIE).*
  3. *The birds from which the products were derived were bred on farms participating in the National Poultry Improvement Plan, and these holdings are not under official quarantine for the control or eradication of poultry diseases and that no epidemic outbreak caused by infectious illness that affect the species has been encountered at the slaughterhouse.*

4. *The meat was derived from federally certified slaughter facilities, operating under permanent supervision of the Food Safety and Inspection Service (FSIS).*
5. *The meat was derived from birds that were officially given an antemortem and postmortem inspection by FSIS inspection officials.*
6. *The meat is fit for human consumption.*
7. *The meat has been handled, cut and stored under proper hygienic conditions.*
8. *The meat or meat packages are marked with the establishment number of the producing establishments.*
9. *The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
10. *The slaughter or processing plant where the meat was processed has a HACCP system in place.*

B. For fresh/frozen pork products, obtain FSIS Form 9060-5 - Export Certificate of Wholesomeness. Additionally, the following certification statements must be placed in the "Remarks" section of FSIS Form 9060-5 or on an accompanying [FSIS letterhead certificate](#).

1. *The meat was derived from animals which were at least three (3) months in the U.S. or Canada or since birth in the case of animals less than three months old.*
2. *The slaughtered animals come from holdings which are not under official quarantine or restrictive movement of animals for control or eradication of livestock diseases.*
3. *The means of transport, handling and loading conditions meet the hygiene requirements of the U.S.*
4. *The animals have been slaughtered under hygienic conditions, and the carcasses have been refrigerated to 2-6 degrees celcius (32-42 degrees Farenheit) prior to cutting.*
5. *The meat or meat packages are marked with the establishment number of the producing establishment.*
6. *The meat was produced according to the U.S. Pathogen Reduction /HACCP Systems regulation.*
7. *The meat was received from the slaughter and processing of clinically healthy swine, which originate from premises and localities free from infectious animal diseases, including swine vesicular disease and African swine fever.*

Note: The term "infectious animal diseases" means that, at the time of slaughter, the animals were not under official quarantine or any other State or Federal restriction due to disease and passed antemortem and postmortem inspection.

C. For fresh/frozen ovine meat of Australian origin, the following statements must be provided in the "Remarks" section of FSIS Form 9060-5 or on a separate [FSIS letterhead certificate](#):

1. *All of the ovine meat exported to Peru is originally from Australia. Before being imported to the United States, it has met the sanitary requirements demanded in Australia.*
2. *The exporting country is free of Aphthous Fever, bovine plague, plague of the small ruminants.*

3. *The facility, where the ovine meat has been stored, is located in an area where there have not been epidemic outbreaks caused by infectious and contagious illnesses that may affect this species.*
  4. *The meat has been vacuum-sealed. The official inspection and the slaughterhouse of Australian origin are identified.*
  5. *The meat is fit for human consumption.*
  6. *The meat is packaged in drip-proof containers that indicate the date of packing.*
  7. *The means of transport, handling and loading conditions meet the hygiene requirements of the United States.*
- D. For fresh/frozen bovine meat of Australian origin, the following statements must be provided in the “Remarks” section of FSIS Form 9060-5 or on a separate [FSIS letterhead certificate](#):
1. *All of the bovine meat exported to Peru is originally from Australia. Before being imported to the United States, it has met the sanitary requirements demanded in Australia.*
  2. *The country of origin is free of Foot and Mouth Disease (FMD), Bovine Pest and Bovine Spongiform Encephalopathy (BSE).*
  3. *The United States is free of Foot and Mouth Disease (FMD) and Bovine Pest.*
  4. *The facility, where the bovine meat has been stored, is located in an area where there have not been epidemic outbreaks caused by infectious and contagious illnesses that may affect the species.*
  5. *The meat has been vacuum-sealed. The official inspection and the slaughterhouse of Australian origin are identified.*
  6. *The meat is fit for human consumption.*
  7. *The meat is packaged in drip-proof containers that indicate the date of packing.*
  8. *The means of transport, handling and loading conditions meet the hygiene requirements of the United States.*
- E. All certificates must be signed by an FSIS veterinarian.
- F. All certificates must be error free; that is, no erasures, no line-outs, no pen and ink changes, or any other type of amendments.
- G. Exporters should verify that a valid import permit has been issued to the importer prior to shipment.

## **Plants Eligible to Export**

All Federally inspected establishments are eligible to export to Peru.

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