

## Attachment 18-1: Quarantine Requirements for the Importation of Processed Products Containing Meat

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

Promulgated on March 29, 2022

1. The quarantine requirements regulate the importation of processed products containing meat for human consumption and categorized as the following goods of the Commodity Classification Code (CCC Code) of the Republic of China, excluding products manufactured by a high-temperature sterilization canning procedure:
  - 1.1 1902.20.10.10-9 “Other stuffed rice pasta, whether or not cooked or otherwise prepared, containing meat”
  - 1.2 1902.20.90.10-2 “Other stuffed pasta, whether or not cooked or otherwise prepared, containing meat”
  - 1.3 1904.10.20.91-9 “Other prepared foods obtained by the swelling or roasting of cereals or cereal products, containing not less than 30% of rice, containing meat”
  - 1.4 1904.10.90.10-2 “Cereals (other than corn (maize)) in grain form or in the form of flakes or other worked grains (except flour, groats and meal), pre-cooked or otherwise prepared, not elsewhere specified or included, containing not less than 30% of rice, containing meat”
  - 1.5 1904.90.10.10-2 “Cereals (other than corn (maize)) in grain form or in the form of flakes or other worked grains (except flour, groats and meal), pre-cooked or otherwise prepared, not elsewhere specified or included, containing not less than 30% of rice, containing meat”
  - 1.6 1905.40.00.10-4 “Rusks, toasted bread and similar toasted products, containing meat”
  - 1.7 1905.40.00.10-4 “Rusks, toasted bread and similar toasted products, containing meat”
  - 1.8 2104.10.11.00-6 “Meat soups and broths and preparations therefor, liquid”
2. Terms used in the quarantine requirements are defined as follows:
  - 2.1 The countries (zones) free and not free from designated infectious animal diseases:

The free countries (zones) refer to those that have been recognized by the central competent authority as being free from foot and mouth disease (FMD), contagious bovine pleuropneumonia (CBPP), African swine fever (ASF), classical swine fever (CSF), peste des petits ruminants (PPR), highly pathogenic avian influenza (HPAI) and Newcastle disease (ND) pursuant to Paragraph 1, Article 33 of the “Statute for Prevention and Control of Infectious Animal Diseases”; except for above-mentioned countries (zones), other countries (zones) are deemed as not being free.
  - 2.2 Artiodactyla animals: The animals include cattle, sheep, goats, pigs, deer and other

animals susceptible to infectious animal diseases listed in Article 2.1 as specified by the central competent authority.

- 2.3 Poultry: The animals include chickens, ducks, geese, turkeys and other animals as specified by the central competent authority.
- 2.4 Meat: The term refers to carcasses, meat, and viscera derived from Artiodactyla animals or poultry for human consumption, including fresh, frozen, chilled, cooked, cured or other prepared products. Rendered animal fat and oil, extracts, hydrolysates, concentrates, flavors or shelf-stable dry meat powder are excluded.
3. Each consignment of processed products containing meat derived from Artiodactyla animal imported from countries (zones) recognized as being free from FMD, CBPP, ASF, CSF and PPR; or containing meat derived from poultry imported from countries (zones) recognized as being free from HPAI and ND shall comply with the following requirements:
  - 3.1 The manufacturing plants shall be approved by the competent authority of the exporting country for producing products containing meat;
  - 3.2 The information regarding animal species origin, quantity and dates of raw meat, and processing dates of products shall be recorded in detail and kept in the plants for at least 2 years;
  - 3.3 The products shall be packaged in new containers.
  - 3.4 The slaughtering inspections of raw meat for meat hygiene are in compliance with the relevant regulations.
4. Each consignment of products containing meat derived from Artiodactyla animal imported from countries (zones) not recognized as being free from FMD, CBPP, ASF, CSF or PPR; or containing meat derived from poultry imported from countries (zones) not recognized as being free from HPAI or ND shall comply with the following requirements:
  - 4.1 The manufacturing plants shall be approved by the competent authority of the exporting country for producing products containing meat;
  - 4.2 The slaughtering inspections of raw meat for meat hygiene are in compliance with the relevant requirements.
  - 4.3 Products containing meat shall be heat-treated; and products containing dried meat shall be processed with heat-treatments before drying. The heat-treatments shall comply with the following requirements:
    - 4.3.1 The products containing meat derived from Artiodactyla animals shall be heat-treated to reach a core temperature of 70°C for at least 30 minutes or 100°C for at least 2 minutes during the processing procedures. The products containing meat derived from poultry shall be heat-treated to reach a core temperature of 65°C for at least 42 seconds, 70°C for at least 3.6 seconds or 74°C for at least 0.51

seconds during the processing procedures.

4.3.2 Other heat-treatments achieve equivalent efficacy of inactivating viruses with treatments indicated in preceding Item recognized by the import/export animal quarantine authority.

4.4 The effective measures are taken after the heat-treatments for avoiding the products from being contaminated by pathogens of infectious animal diseases.

4.5 The products shall be packaged in new containers.

4.6 The information regarding animal species, origin, quantity and dates of raw meat, and processing dates and temperatures of products shall be recorded in detail and kept in the plants for at least 2 years;

4.7 The application on the manufacturing plants shall be submitted by the animal quarantine authority of the exporting country to the import/export animal quarantine authority of the importing country for review. The import/export animal quarantine authority may conduct the on-site audits, and the expenditure of dispatching inspectors for on-site audits shall be shouldered by the exporting country. For exporting country which has signed bilateral or multilateral agreement with the importing country, the expenses should be shouldered according to the agreement.

5. Each consignment shall be accompanied by an original veterinary certificate issued by the animal quarantine authority of the exporting country. The certificate shall state the following information in English or Chinese:

5.1 Names and addresses of the manufacturing plants;

5.2 Names, amount of packages, weights and manufacturing dates of the products;

5.3 Animal species for meat of origin of the products;

5.4 For the products indicated in Article 4, statements attesting that the manufacturing procedures conclude heat-treatments and the products containing meat fulfill the requirements stipulated in Article 4.3 and Article 4.4.

5.5 Date, place, name and official stamp of the issuing authority, and printed name and signature of the issuing veterinary officer.

6. The consignment required to be transshipped through third countries (zones) shall comply with the “Regulations of Import Quarantine Operation for Animal Products Transported by Closed Container”.