

Porcine Meat-and-Bone Meal for Export to Colombia

Requisitos sanitarios para harinas de carne y hueso porcino para exportación a Colombia

Instructions

The bilingual certification statements provided below are for the export to Colombia of porcine meat-and-bone meal. These statements should be made in the Additional Declaration section on a VS Form 16-4, Export Certificate for Animal Products, and VS Form 16-4a continuation page as needed. Product description (product box on VS Form 16-4) should include the species of origin for all animal origin ingredients, as well as the nature of the product.

ICA Colombia requires that facilities producing animal feeds must be registered. Information concerning this process for Colombia may be available from export.gov websites such as <http://export.gov/colombia/doingbusinessincolombia/traderegulationsstandards/index.asp>.

ICA will accept imports from registered facilities as long as the facility has been inspected by APHIS within the previous 12 months.

Please note that ICA Colombia requires that the product being exported be identified with a unique seal on the container and that the seal was intact at the time of export.

Any noncompliance with the requirements of Colombia and with the conditions attested in the official certificate will result in a rejection of the product for entry into Colombia.

Certification statements

Teschen disease, Japanese encephalitis and Nipah virus have not been reported in the United States. / *Encefalomiелitis por enterovirus (Teschen), encefalitis japonesa, y enfermedad por el virus Nipah no han sido reportados en los Estados Unidos.*

This office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below. / *Esta oficina tiene en sus archivos una declaración juramentada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:*

1. The premises of origin or the processing facility and an area of at least ten (10) Km around the facility is not located in an area under quarantine or movement restrictions for swine diseases transmissible through the product at the time of export and during sixty (60) days prior to shipment. / *El establecimiento de origen o de procesamiento de las mercancías y al menos un área de diez (10) Km. a su alrededor no deberán estar en una zona bajo cuarentena o restricción de la movilización de porcinos por enfermedades trasmisibles a través del producto al momento de la importación y durante los sesenta (60) días previos al embarque de ésta.*
2. The product originates from swine born and raised in the United States or that were legally imported. / *El producto es originario de cerdos nacidos en los Estados Unidos o que fueron importados legalmente.*

3. The product was derived from animals that were not slaughtered as part of any program to eradicate porcine infectious and contagious diseases. / *El producto proviene de animales que no fueron desechados o descartados, como consecuencia de un programa de erradicación de una enfermedad infectocontagiosa.*
4. The product is derived from slaughterhouses under official control. / *El producto procede de plantas de sacrificio bajo control oficial.*
5. The product originates from a rendering plant(s) that renders only swine and/or renders swine using dedicated lines and equipment to ensure the product is not cross-contaminated with non-porcine materials. / *El producto se origina de plantas de rendering que procesan solo cerdos y/o procesan cerdos utilizando líneas y equipos dedicadas que garantiza que no hay contaminación cruzada con otros materiales de origen no porcino.*
6. The rendering plant which processed the meals for export does not process proteins of ruminant origin. / *La planta en la que se procesó la harina a exportar, no procesa proteínas de origen rumiante.*
7. The raw material was ground and reduced to particles with a maximum size of fifty (50) mm before being subjected to heat treatment. / *La materia prima ha sido reducida a partículas de un tamaño máximo de cincuenta (50) mm antes de ser sometida a tratamiento térmico.*
8. The products were subjected to a heat treatment of 118° C for at least 40 minutes or an alternative method that meets or exceeds 118° C for at least 40 minutes to provide a commercially safe product. / *Los productos fueron sometidos a tratamiento con calor a mínimo a 118° C durante por lo menos 40 minutos o un tratamiento alternativo que alcanza o excede mínimo a 118°C durante por lo menos 40 minutos para proveer un producto considerado comercialmente seguro.*
9. The product was processed under sanitary conditions in place in the United States including precautions to prevent contamination of the product with pathogenic agents after processing. / *El producto fue procesado bajo condiciones sanitarias de los Estados Unidos incluyendo precauciones para prevenir la contaminación del producto con agentes patógenos después del procesamiento.*
10. The product was packed in new packing materials in the case of individually packaged meals. Containers were thoroughly washed in the case of bulk materials in accordance with U.S. laws and regulations required for sanitary handling of the product. / *El producto ha sido envasado en empaques nuevos, en el caso de empaque individual. En el caso de productos a granel, los contenedores han sido lavados de acuerdo a las leyes y regulaciones de los Estados Unidos requeridas para un manejo sanitario adecuado.*