

Poultry Feather Meal

The animal health certification requirements for the export of feather meal from the United States to Egypt are listed below.

Prior to endorsing certificates please make certain:

- The statements are printed on the most recent version of the VS Form 16-4, and
- Certificates are printed on the VS paper with enhanced security features.

This office has in file a notarized affidavit from [COMPANY NAME] verifying the accuracy of the statements below:

1. The meal has been processed either:
 - a. in a NAI free county from poultry which were kept in a NAI free county from the time they were hatched until the time of slaughter or for at least 21 days preceding slaughter, OR
 - b. heated to a minimum temperature of 118°C (245°F) for minimum of 40 minutes; OR
 - c. subjected to a continuous hydrolyzing process under at least 3.79 bar (55 pounds per square inch) of pressure at a minimum temperature of 122°C (250°F) for a minimum of 15 minutes; OR
 - d. with an alternative rendering process that ensures the internal temperature throughout the product reaches at least 74 °C (165°F) for a minimum of 280 seconds.
2. The meal has been processed to ensure the destruction of pathogenic agents, and
3. Precautions have been taken to prevent contamination of the meal with pathogenic agents following processing.