

Certification Requirements for Poultry Meals for Animal Consumption to El Salvador

The export of poultry meals to El Salvador requires a valid import permit. The importer and exporter is responsible for ensuring all of El Salvador's requirements for registration and permitting are met prior to export.

The certification statements below, as applicable, should be provided on a VS Form 16-4, and continuation page VS form 16-4A as needed, for the export of poultry meals. 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. Certification statements should be given in English and in Spanish. El Salvador may require for an official translation provided by an independent translator.

The Veterinary Services Field Office has on file a notarized affidavit from [company name] verifying the accuracy of the statements below. / *La Oficina de Área tiene en sus archivos una declaración juramentada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:*

1. The product is of U.S. origin. / *El producto es de origen estadounidense.*
2. The product has been manufactured in plants authorized by the official competent authority of the United States. / *El producto ha sido elaborado en plantas autorizadas por la autoridad oficial competente de los Estados Unidos.*
3. The product has been produced under the rules and regulations of the United States. / *El producto ha sido producido bajo las reglas y regulaciones de los Estados Unidos.*
4. The product has been subjected to a treatment with moist heat at a minimum temperature of 118°C for minimum of 40 minutes; or with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122°C for a minimum of 15 minutes; or with an alternative rendering process that ensures the internal temperature throughout the product reaches at least 74°C. / *El producto ha sido sometido a un tratamiento con calor húmedo a una temperatura mínima de 118°C durante un mínimo de 40 minutos; O con un proceso de hidrolizado continuo bajo al menos 3,79 bares de presión con vapor a una temperatura mínima de 122°C durante un mínimo de 15 minutos; O con un proceso alternativo de procesamiento que asegure que la temperatura interna en todo el producto alcance al menos 74°C.*
5. The slaughterhouse from which the product was derived and produced are officially authorized by the competent authority of the United States. / *El matadero del cual el producto fue obtenido y producido esta oficialmente autorizado por la autoridad competente de los Estados Unidos.*
6. The product is fit for animal consumption. / *El producto es apto para el consumo animal.*
7. Precautions have been taken after processing to avoid contamination of the products with other animal origin materials. / *Se han tomado precauciones después del procesamiento para evitar la contaminación de los productos con otros materiales de origen animal.*