

## Porcine Hydrolyzed Collagen/Hydrolyzed Protein for Animal Consumption

Please note that Mexico SENASICA requires certain traceability information for each product lot of porcine hydrolyzed collagen, hydrolyzed protein intended for animal feeding. In order for the documentation to comply with Article 89 of Mexico's Animal Health Law, the certificate should be accompanied by a manufacturer's supplemental declaration that is cross referenced by the lot numbers that are given on the certificate. For each lot, the manufacturer's declaration must provide pertinent production, packing or shipping and/or product expiry dates. The manufacturer's supplemental declaration must be signed by a legal representative of the company, giving their position within the company (acceptable examples: owner, president, quality control manager). The original and a copy of the supplemental declaration are required at the time of presentation of the product.

The following certification statements are required on a VS Form 16-4 for hydrolyzed porcine collagen and/or hydrolyzed protein destined to Mexico for animal feeding purposes. A notarized affidavit from the manufacturer is required to support the statements on the VS Form 16-4 issued by APHIS Veterinary Services.

This office has on file a notarized affidavit from [company name] verifying the accuracy of the following statements: *Esta oficina cuenta en su expediente con una declaración notariada de [nombre de la compañía] que verifica la exactitud de las siguientes declaraciones:*

1. The product or the ingredients are from the country indicated in this document of origin. // Que el producto o materia prima corresponde al país indicado en este documento como de origen.
2. The facility where the exported hydrolyzed protein was processed does not process proteins of ruminant origin. // Que la planta en la que se procesó la proteína hidrolizada a exportar no procesa proteínas de origen rumiante.
3. The product derives from healthy animals subjected to ante-mortem and post-mortem inspection, slaughtered and processed in establishments authorized by the competent health authority to export to Mexico. // Que el producto procede de animales sanos inspeccionados ante y post mortem sacrificados y procesados en establecimientos autorizados por la autoridad sanitaria competente para exportar a México.
4. The raw material of animal origin or the product were thermally processed to: 69° Centigrades(°C) for 30 minutes; or, 80.5°C for 3 minutes; or, 115-120°C during 18 seconds; or 138-140°C for 4 seconds.