

Certification Requirements: Export of Porcine Origin Rendered Meals For Animal Feeding to Peru

The bilingual certification statements provided below for the export of rendered porcine meals (excluding blood meals) for animal feeding to Peru should be made in the Additional Declaration section of a VS Form 16-4, Export Certificate for Animal Products, and VS Form 16-4A, Export Certificate for Animal Products Continuation Page, as necessary.

SENASA Peru requires that facilities producing animal feeds must be registered. A separate IREG note provides information regarding assistance for plant registration offered by Veterinary Services.

SENASA will accept imports from registered facilities as long as the registered facility maintains a current approval and has been inspected by APHIS within the previous 12 months. If the facility does not have an assigned reference number, NCIE will assign one upon verification that the facility has been inspected and meets these requirements.

Rendered products containing ruminant materials are currently prohibited. Product description (product box on VS Form 16-4) should include the species of origin (porcine) and the quantity of product being exported.

The following required certification statements are provided in both Spanish and English. Statement number 6 refers to the requirement for a current APHIS reference number that reflects inspection status.

1. The product was derived from swine born and raised in the United States or legally imported.

[Include only correct option]
2. The products were subjected to [a heat treatment of 118° C for at least 40 minutes] [a continuous hydrolyzing process at a minimum temperature of 122° C for at least 15 minutes] [an alternative method that meets or exceeds 118° C for at least 40 minutes or a continuous hydrolyzing process at a minimum temperature of 122° C for at least 15 minutes]. / *Los productos fueron sometidos a [tratamiento con calor a mínimo a 118° C durante por lo menos 40 minutos] [un proceso de hidrolización continua a una temperatura mínima de 122° C durante por lo menos 15 minutos] [un tratamiento alternativo que alcanza o excede mínimo a 118° C durante por lo menos 40 minutos o a un proceso de hidrolización continua a una temperatura mínima de 122° C durante por lo menos 15 minutos].*
3. The swine from which the product was derived originated from an officially authorized slaughter plant and the product is processed at a rendering facility authorized by the competent authority of the United States. / *Los cerdos de donde*

proviene el producto se originan de plantas de sacrificio autorizadas oficialmente y el producto es procesado en plantas de rendering autorizadas por la autoridad oficial competente de los Estados Unidos.

4. The product originates from a rendering plant(s) that does not render ruminant origin materials and renders only swine and/or poultry 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 no procesen materiales de origen rumiante y procesan solo aves y/o cerdos, utilizando líneas y equipos dedicadas que garantiza que no hay contaminación cruzada con otros materiales de origen no porcino.*
5. The product was manufactured at processing times and temperatures adequate to destroy microbiological pathogens of concern, including *Salmonella*, and result in a product that is commercially sterile and fit for animal consumption. / *El producto fue manufacturado a tiempos y temperaturas suficientes para destruir patógenos microbiológicos de interés como Salmonella que garantice obtener un producto comercial estéril apto para consumo animal.*
6. The product was packed in new packing material in the case of packaged meals. Containers were thoroughly washed in accordance with good manufacturing procedures in the case of bulk materials. A label gives the name and location of the processing plant and the packing date. The production facility has the following current USDA APHIS approval number _____. / *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 cuidadosamente lavados de acuerdo a las buenas prácticas de manufactura. Un rotulado proporciona el nombre y ubicación de la planta procesadora y la fecha de embarque. USDA APHIS le ha asignado a la planta de producción el siguiente número de aprobación _____ .*
7. The product was processed under sanitary conditions in accordance with good manufacturing practices, including precautions to prevent contamination of the product following processing with pathogenic agents. / *El producto fue procesado bajo condiciones sanitarias de acuerdo a las buenas prácticas de manufactura incluyendo precauciones para prevenir la contaminación del producto con agentes patógenos después del procesamiento.*
8. The product is transported in washed containers or vehicles. The product was identified with a unique seal on the container and the seal was intact at the time of export. / *El producto fue transportado en contenedores y vehículos lavados. Han sido identificados con un sello único en el contenedor y este sello se mantuvo intacto al momento de la exportación.*