

Certification Requirements for the Export of Bovine Meat and Bone Meal from the United States to Ecuador

This document is for the export of Bovine Meat and Bone Meal from the United States to Ecuador for animal consumption.

APHIS encourages any exporter interested in sending an animal product to Ecuador to work with their importer and the Government of Ecuador to determine the requirements for import and the appropriate facility registration requirements.

Registration with Ecuador is required in accordance with AGROCALIDAD Resolution 115. Exporters should be able to acquire a copy of the Resolution from importers, but it is also available to the public on AGROCALIDAD's website and searched on public search engines. The U.S. Government already completed Annex 1 of this Resolution. Annex 2 must be submitted by each exporter and/or manufacturing facility depending on the situation. APHIS is not involved in these registration procedures with the exception of providing a "For Registration Only" certificate if required by Annex 2.

The bilingual (English/Spanish) certification statements provided below should be used to certify bovine meat and bone meals intended for use in animal feeding. The statements should be made in the Additional Declarations section of the certificate Export Certificate for Animal Products (VS Form 16-4) and continuation page VS form 16-4A as needed. A notarized affidavit from the manufacturer is required to support these statements on the export certificate issued by APHIS Veterinary Services.

The United States of America is a country recognized with negligible risk for Bovine Spongiform Encephalopathy by WOA. / Estados Unidos está categorizado como país de riesgo insignificante para Encefalopatía Espongiforme Bovina por la OMSA.

The United States has in place a ban on the feeding of ruminants with ruminant origin meat-and-bone meals and greaves, and this ban is effectively enforced. / Estados Unidos ha establecido una prohibición de la alimentación de rumiantes con harina de carne y hueso y chicharrones de origen de rumiantes, y esta prohibición se aplica de manera efectiva.

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 notariada de [nombre de la compañía] certificando la veracidad de las afirmaciones enunciadas a continuación:

1. The product is derived from animals slaughtered in facilities inspected by the competent authority of the United States. / El producto proviene de animales sacrificados en mataderos inspeccionados por la autoridad competente de los Estados Unidos.
2. The product is derived from animals from farms which were not under Federal quarantine or movement restrictions for diseases transmissible through the product at the time of slaughter. / El producto se deriva de animales de granjas que no se encontraban bajo cuarentena federal o

restricciones de movimiento para enfermedades transmisibles a través del producto en el momento del sacrificio.

3. The product was produced at a processing plant under regulatory oversight of the competent authority of the United States of America. / El producto fue producido en una planta de procesamiento bajo supervisión regulatoria de la autoridad competente de los Estados Unidos de América.

4. The raw material from where the product was obtained was subject to [a treatment to reduce the product to a maximum particle size of fifty (50) mm before being subject to heat treatment in a steam saturated environment to a temperature of not less than 133°C for a minimum of twenty (20) minutes, at an absolute pressure of three (3) bars], or [a heat treatment of 118°C for at least 40 minutes]. / La materia prima de la que se obtuvo el producto, ha sido sometida a [tratamiento para reducirla a partículas de un tamaño máximo de cincuenta (50) mm, antes de ser sometida a tratamiento térmico en una atmosfera saturada de vapor cuya temperatura asciende a 133°C durante veinte (20) minutos como mínimo, con una presión absoluta de tres (3) bares,] o [tratamiento térmico de 118°C durante al menos 40 minutos].

5. The product is produced at a facility which has procedures in place to prevent contamination of the product with pathogenic agents transmissible through the product after processing. / El producto se produce en un establecimiento que cuenta con procedimientos para prevenir la contaminación del producto con agentes patógenos transmisibles a través del producto después del procesamiento.

6. This product is free for sale in the United States. / Este producto está disponible para la libre venta en los Estados Unidos.