

## **Poultry\* Meat Powder for the Manufacture of Pet Food**

Japan prohibited the import of processed animal proteins including meat powders for use in pet food from all countries in 2001. In June 2016, Japan agreed to allow the import of spray dried chicken meat from the United States under certain requirements. In July 2016, APHIS implemented a program to verify those requirements and approve facilities to export spray dried chicken meat powder to Japan for the manufacture of pet food. That program was the “Chicken Meat Powder Program – Japan” also known as the PouVP-J. In July 2018, Japan agreed to allow other types of poultry (not just chicken) and the protocol was changed to the “Poultry Meat Powder Program – Japan” also known as the PouVP-J. In December 2019, Japan agreed to change the avian influenza and Newcastle disease zoning allowed under the protocol, thus changing the certification required, and agreed to allow other processed animal proteins (other than just spray-dried powders) to be covered, allowing rendered and hydrolyzed poultry meals to be covered by the protocol.

Poultry meat powder can be any powder (or meal) derived from no animal-origin ingredients other than poultry: meat, bone, fat, blood, skin, tendon, and viscera. An example would be spray dried chicken liver powder or rendered poultry by-product meal. Dairy-origin ingredients may also be included in the powder.

Only those facilities listed in the APHIS database as approved to export to Japan under the PouVP-J may export poultry meat powder to Japan for the manufacture of pet food. [Japan continues to prohibit the import of poultry meat powder for livestock feed.] For information on how to become approved under the PouVP-J, please contact your local APHIS Veterinary Services (VS) Field Office.

In addition to the U.S. producer being approved under the PouVP-J, the Japanese importer must meet certain requirements. The Japanese importer should contact their local Japanese authorities for details.

Certificates for each shipment must be completed in accordance with the following instructions.

Each shipment must be accompanied by a VS Form 16-4.

The VS Form 16-4 must be submitted to the pertinent VS Field Office with the following documentation (this documentation does not become part of the certificate and should not be forwarded to Japan with the consignment):

- Written verification identifying the location(s) that the poultry (from which the poultry meat powder was derived) may have been raised or slaughtered, or may have transited prior to slaughter. If any of these locations are currently under AI-related restrictions, the dates of slaughter must also be included. This documentation must indicate that the source poultry was not raised or slaughtered, and did not transit banned zone(s) during banned periods. For more information on these periods, please go back to the previous page and select “**\*ALERT\*** [Important information regarding trade bans and other outbreak-related restrictions on various products](#)”.
- A laboratory report demonstrating, through microscopy, ELISA, or PCR testing, the absence of ruminant materials (other than dairy) in a lot of chicken meat powder produced at the facility. The report must be dated within the previous 90 days for facilities that have been operating under the PouVP-J for over 90 days. (For facilities that have been operating under the PouVP-J for less than 90 days, the report must be dated within the previous 30 days.)

The VS Form 16-4 must be prepared as indicated below. If all the required information in any section will not fit in the space allotted, the VS Form 16-4A should be used as a continuation page.

**In the ADDITIONAL DECLARATION area of the VS Form 16-4 and the VS Form 16-4A, only the following exact text may be included (if additional space is needed, “See page 2” should be inserted in the appropriate spot, and a VS Form 16-4A should be page 2). Text in green should not appear on the certificate.**

Begin “Additional Declarations” text>>>

The poultry meat powder described below:

1. Was produced in accordance with the relevant U.S. domestic regulations;
2. Was derived from poultry meat etc (meat, bone, fat, blood, skin, tendon, and/or viscera) meeting the following criteria:

A. There have been no outbreaks of highly pathogenic avian influenza (HPAI) in the United States for at least 28 days before shipment of the materials described below; or when the United States has an outbreak of HPAI:

(1) When the state-level HPAI zoning is applied, there have been no outbreaks of HPAI in the state where birds for materials described below were produced or that through which the birds were transported for at least 28 days before shipment of the materials described below; or when the state where the materials described below is produced has an outbreak of HPAI, there have been no outbreaks of HPAI in the State for at least 28 days before the estimated earliest date of exposure for the detection of HPAI in the State.

(2) When the county-level zoning is applied, there have been no outbreaks of HPAI in the county where birds for materials described below were produced or that through which the birds were transported for at least 28 days before shipment of the materials described below; or when the County where the materials described below is produced has an outbreak of HPAI, there have been no outbreaks of HPAI in the County for at least 28 days before the estimated earliest date of exposure for the detection of HPAI in the County.

B. In the county where birds for the materials described below were produced, Newcastle disease (as defined in the OIE Terrestrial Animal Health Code), fowl cholera and other serious infectious fowl diseases (other than LPAI) as recognized by the government of the United States have not occurred for at least 90 days before shipment of the materials described below.

C. Was derived from live poultry which did not originate from nor pass through any LPAI-banned area before being carried into poultry processing plants. An LPAI-banned area is any zone within 10 km of any premises in the State where an infection of NAI virus that is not HPAI as defined in the OIE Terrestrial Animal Health code (OIE Code) has been confirmed and restricted from export by Japanese Animal Health Authorities.

- To the best of APHIS' knowledge, the poultry meat etc. from which the poultry meat powder was derived and the finished poultry meat powder were stored in clean and sanitary wrapping and containers and handled in a way to prevent being exposed to any pathogens or any animal infectious diseases prior to shipment.

- From poultry slaughtered only in the United States.

- Collected in a way to prevent contamination with materials derived from animals other than poultry. Collected at animal slaughter facilities inspected and approved by the USDA in accordance with the relevant U.S. domestic regulations and handling only poultry.
  - From poultry recognized to be free of any animal infectious diseases and fit for human consumption as demonstrated by passing ante-mortem and post mortem inspections conducted by official USDA inspectors at approved slaughter facilities.
  - Transported from slaughtering facilities to manufacturing facility in new packaging.
3. If any porcine materials are processed on the same production line as the poultry meat powder, either:
    - A. Those materials originate from pigs deemed free of any animal infectious diseases and fit for human consumption as demonstrated by passing ante-mortem and post mortem inspections conducted by official USDA inspectors at approved slaughter facilities; or
    - B. The production line is thoroughly cleaned to avoid contamination of the poultry meat powder with materials derived from pigs.
  4. Dairy materials may be included in the poultry meat powder.
  5. If fish or rabbit materials are processed on the same production line as the poultry meat powder, the production line is thoroughly cleaned to avoid contamination of the poultry meat powder with materials derived from fish or rabbits.
  6. Was manufactured, packaged, and stored in the following manufacturing facility approved by the USDA through on-site inspections as meeting the requirements to export poultry meat powder to Japan from the United States: [insert name, address, and approval number of manufacturing facility].
  7. Is transported and handled in a manner to prevent contamination with any pathogens of any animal infectious diseases and with any other animal products between packaging and wrapping in the designated manufacturing facilities until the point of shipment. The packaging and wrapping is new material to prevent contamination.
  8. Is intended for use in pet food material only.

<<<End “Additional Declarations” text.

**In the “Port” section of the VS Form 16-4**, the exporter should add the specific PORT of exit information. “Any U.S. Port” is not acceptable.

**The Date and Certificate Number sections of the VS Form 16-4** should be left blank by the exporter. The endorsing office will add this information, and if necessary “page 1 of 2” text.

**The “Product” box of the VS Form 16-4** must include the following text:

“Kind of container or packaging:” followed by a description of the packaging, e.g. 500 kg totes. Also included must be the type of product, quantity, unit of measure, and species of origin.

In the IDENTIFICATION BOX OF THE VS Form 16-4, the following information must be included:

Container number: [insert container number] Seal number: [insert seal number] Port of destination: [Insert port of destination] Shipping date: [insert date product expected to leave port]

For a graphic explanation of the majority of these requirements, please go back and select the applicable file. If these files are utilized to prepare the certificate, care must be taken to ensure that “inserted” text does not “push” required text off the printable page.

\*Poultry means chicken, quail, ostrich, pheasant, guinea fowl, turkey, and aniseriformes (such as duck and goose).