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DA- Administrative Order)
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Subject : IMPLEMENTING GUIDELINES ON THE IMPORTATION OF
CANNED LUNCHEON MEAT AND OTHER PORK PRODUCTS
FROM THE SHANGHAI MALING FOOD CO. LTD.,
SHANGHAI, PEOPLES REPUBLIC OF CHINA

In view of the favorable recommendation of the Department of Agriculture in the Philippine Mission in the Peoples Republic of China, and pursuant to Section 18 and 48 (4) of Chapters 4 and 6, respectively of Title IV, Book IV of Executive Order 292, otherwise known as the Administrative Code of 1987, the following guidelines are hereby prescribed for the guidance of all concerned.

Article I

Primary Requirements at the Country of Origin

Section 01. Source of Porcine - Porcine that shall be used for meat processing shall come from animals that :

- a) originated from farms/operations in which there has been no outbreak of Foot and Mouth Disease and Hog Cholera in the premises within a radius of 25 kms for 60 days;
- b) have not been fed with swill or table scraps; and
- c) have remained in Shanghai for at least three months and official veterinary controls are in operations.

Section 02. Transport of Porcine - The porcine shall be transported directly from within Shanghai, to the approved/accredited slaughterhouse/abattoir of Shanghai Maling Food Co., Ltd. located at Dangeang, Shanghai, and were conveyed in a means of transport which has been cleaned and disinfected before loading.

Section 03. Pre-slaughter conditions - The porcine shall be slaughtered as soon as possible, and not later than 72 hours, after their arrival in the approved slaughterhouse to Shanghai Maling Food Co. Ltd., which conforms to international standards and be subjected to ante mortem and post mortem inspection by duly authorized veterinarians.

The animals must have been found to be free from FMD, Hog Cholera and other diseases during inspection. The ante-mortem inspection should be carried out within 24-48 hours of arrival in the slaughterhouse and repeated if the animals were not slaughtered within 48 hours. The ante-mortem inspection shall include examination for clinical evidence of FMD and where appropriate and detailed examination for FMD and Hog Cholera. The ratio for the porcine in the holding pen shall come from certified FMD free areas.

Section 04. Meat Treatment at the Slaughterhouse - The meat must not contain any bones and lymphatic glands before processing. The deboned meat must originate from carcasses which have matured at an ambient temperature of not more than +2 to +4 degrees Celsius for at least 24 hours before the bones were removed and processed.

Section 05. Meat and Meat Products Standards - The processed pork luncheon meat shall be :

- a) certified free from pathogens such as Salmonella, Listeria, Campylobacter and other harmful contaminants and residues;
- b) processed at a minimum temperature of 75 degrees Celsius for 60 minutes with an internal temperature of 71 degrees Celsius;
- c) packed in cans printed / embossed with the number of the Company patent code of E2, date of manufacture and the turns and the expiration dates;
- d) labelled conspicuously with the following marks 1) the "Maling" brand : "Product of Shanghai Maling Food Co. Ltd., Shanghai, China, and 2) "For Export to the Philippines";
- e) packed in clean and hard cartons
- f) that the validity of shelf life is no less than 18-24 months.

Section 06. Government Certification - The Chief Veterinary Officer or his authorized representative at Shanghai, PROC shall cause the issuance of an international sanitary certificate with the seal of his office attesting to the correctness and the complete application of Sections 1-6 as herein provided.

Section 07. Compliance to Procedure - The Secretary of Agriculture may impose a periodic inspection of of the sources of porcine, status of the slaughterhouse/ abattoir and meat processing plant of the Shanghai Maling Food Co. Ltd., and the overall disease situation in Shanghai, the People's Republic of China, to determine compliance to import requirements under this circular.

Article II

Conditions Prior to Importation

Section 08. Application and Issuance of Veterinary Quarantine Clearance/Permit - The prospective importer shall file their application to import with the NMIC which shall accredit and recommend duly authorized importers of meat and meat products and after securing the necessary veterinary quarantine / health clearance from the BAI, process the issuance of the Veterinary Quarantine Clearance / Permit for approval by the Secretary of Agriculture or his duly authorized representative.

Actual importation shall start upon the ammendment of Presidential Memorandum Order No. 95, Administrative Order No. 23 series Of 1993 and other rules and regulations which are inconsistent to this Order.

Article III

Arrival Arrangements

Section 09. Veterinary Quarantine Ports of Entry - Canned luncheon meat and other pork products from the Shanghai Maling Food Co., Ltd. arriving at the ports of entry shall be subject to existing BAI quarantine rules and regulations.

Section 10. Delivery and release of canned luncheon meat and pork products - Upon inspection and validation of all certifications accompanying the shipment, the containerized van containing the boxes described under Section 5 shall be delivered in custom bonded warehouse or the storage area of the importer duly identified by the NMIC and Veterinary Quarantine Personnel.

Section 11. Monitoring - NMIC personnel shall closely monitor the delivery and release of the imported canned meat products coming from the Shanghai Maling Food Co. Ltd. only. Other immitations are deemed illegal and subject to seizure proceedings implemented by the concerned agencies.

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Board of Land Revenue Proceedings.

Section 12. Repealing Clause. All orders, rules and regulations or parts thereof, which are inconsistent with this Order are hereby repealed or modified accordingly.

R. Sebastian

RUPREKHA S. SEBASTIAN
Secretary

Recommending Approval:

[Signature]
DIRECTOR, H&L
Director, H&L

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DIRECTOR, H&L
Director, H&L