



May 20, 1998

Administrative Order

No. 5

Series of 1998

**Subject: ACCREDITATION OF HIND AGRO INDUSTRIES LIMITED
AS ADDITIONAL EXPORTER OF MEAT AND MEAT
PRODUCTS FROM INDIA**

Whereas, The Philippine Department of Agriculture Mission in India after a thorough investigation and evaluation of the meat inspection system and disease situation in the country found favorable conditions that merit allowing the importation of meat and meat products from Aligarh, State of Uttar Pradesh, India.

Whereas, certain conditions are set up to allow such importation which are hereunder to wit:

1. Fresh frozen meat must be deboned and deglanded and it should have undergone the chilling process before blast/contact freezing; and
2. Meat products must be cooked/processed for a minimum of 75 degrees Celsius for 60 minutes and must have reached an internal temperature of 71 degrees Celsius;

Whereas, only specified meat and meat products coming from the slaughterhouse/plant of HIND AGRO INDUSTRIES LIMITED OF ALIGARH, STATE OF UTTAR PRADESH, INDIA are allowed to be imported.

Whereas, all import transactions of this nature shall be accompanied by a valid Veterinary Quarantine Clearance/Permit signed by the Secretary of Agriculture or his duly authorized representatives and have complied with the Bureau of Animal Industry (BAI) and National Meat Inspection Commission (NMIC) rules and regulations.

BY _____
[Signature]

Whereas, the following conditions are set up to allow such importation which are hereunder to wit;

1. The meat for processing comes from deboned carcasses:
 - a. from which the major lymphatic glands have been removed;
 - b. which, prior to deboning have been submitted to maturation at a temperature above 2.5°Celsius for a minimum period of twenty-four (24) hours following slaughter, and in which the pH value of the meat was below 6.0;
2. The meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70.5°Celsius for a minimum of thirty (30) minutes. After cooking it shall be packed and handled in such a way that it cannot be exposed to a source of virus.
3. The Secretary of Agriculture may impose a periodic inspection of the processing plants to determine compliance to import requirements under this Order.
4. All shipment of canned meat products must be certified by the China Commodity Inspection Bureau (CCIB) that the canned meat:
 - a. have been prepared from the meat of animals which have passed ante- and post-mortem examination;
 - b. have been prepared, processed in a sanitary manner under veterinary supervision;
 - c. have not been treated with chemical preservatives or other foreign substances injurious to health;
 - d. are destined for the Philippines and meant to be sold for consumption in the Philippines.
5. Only original pro-forma invoices issued by the accredited processing plants and authenticated by both the Department of Foreign Affairs of the People's Republic of China and the Philippine Consulate in Beijing shall be valid as supporting document for the Veterinary Quarantine Clearance (VQC) application;
6. Canned meat products from accredited processing plants should be registered with the Bureau of Food and Drugs (BFAD) of the Department of Health.
7. The validity of shelf life of the canned meat products is no less than 18-24 months from date of manufacture. Date of manufacture should also be indicated.
8. The canned meat products should be labeled "For Export to the Philippines".
9. The processed meat products are packed in cans embossed with the company patent code of the accredited processing plant.

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W. D. Dar
WILLIAM D. DAR
Acting Secretary

Administrative Order
No. 5
Series of 1985

Recommending Approval:

T. A. Abilay

TEODORO A. ABILAY, Ph.D.
Director, BAI

M. D. Rocha

MANUEL D. ROCHA, Ph.D.
Executive Director, NMIC