

DRAFT VETERINARY HEALTH CERTIFICATE FOR IMPORT¹ OF PORK AND PORK PRODUCTS INTO INDIA

(APPLICABLE FOR ALL CATEGORIES OF PROCESSED AND UN- PROCESSED PORK AND PORK PRODUCTS)

I. GENERAL INFORMATION

1. Veterinary Health certificate No:	Date:	2. Competent Authority 2.1 Ministry: 2.2 Department: 2.3 Contact Details and Email:			
3. Invoice No. and Date:	4. Quantity:				
5. Consignor / exporter Name: Address: Tel. no. and Email:					
6. Consignee /importer: Name: Address: Tel. no. and Email:					
7. Country of origin:	ISO Code:				
8. Place of loading:	9. Date of Departure:				
10. Country of Destination:	ISO Code:				
11. Declared Port of Entry#					
12. Mode of Transport:	13 Container number:				
13. Identification of the product as described below: (Multiple lines may be used for multiple products)					
a)	Description of the food product along with HS code:	Intended purpose:			
b)	Name and address of Manufacturer / Establishment	Approval number/s of establishment/s (Number /Date of issue/ Validity) along with Name and address of the Registration / Accreditation Authority			
c)	REFORM Registration number:				
d)	Name of the Product	Lot no. / Batch no.	Type of packaging	Number of packages	Net Weight
e)	Date of Manufacture or Packaging		Best before (If applicable)	Date of Expiry	
f)	SIP/DGFT License Number with date and validity				

¹ Import of livestock products into India is subjected to fulfillment of the Live-stock Importation Act, 1898 and the rules / regulations thereunder as notified time to time

Port of Entry as notified by Department of Animal Husbandry and Dairying, Ministry of Fisheries, Animal Husbandry and Dairying, Government of India considering applicability of Sanitary Import Permit (SIP) or not, as the case may be.

II. CERTIFICATION*

A. Sanitary Information

The undersigned official veterinarian certifies that the pork and pork product described above satisfies the following requirements:

- i. The animal(s) from which the product has been sourced was/were born and reared in the country of origin and export.
- ii. The country or zone of origin and export is free from Foot and Mouth Disease (FMD) with or without vaccination as per the provisions of Chapter 8.8 of the Terrestrial Code of WOAH, and
 - a. that the entire consignment comes from animals that have been kept in the country or zone free from FMD with or without vaccination as per to the provisions of Chapter 8.8 of the Terrestrial Code of WOAH and fulfilling the conditions as mentioned in WOAH Article 8.8.13., Article 8.8.14., Article 8.8.15. or Article 8.8.16 as relevant.
 - b. that the source animals have been slaughtered in an approved slaughterhouse/abattoir and have been subjected to ante- and post-mortem inspections with favourable results and processed in accordance with the WOAH TAH 6.3.
- iii. The product originates from disease free establishment, herd or flock and animals related to the diseases of source animal species including Anthrax, FMD, African Swine Fever, Porcine brucellosis, Aujeszky's disease, Enterovirus encephalomyelitis, Transmissible gastro-enteritis, Tuberculosis, Classical Swine Fever, Taeniasolium (T. solium), Porcine Epidemic Diarrhoea and Endo parasitic infestation/infection during last three months.
- iv. the entire consignment meets the following requirements:

a. African Swine fever (ASF)

The country is free from African Swine Fever (ASF) and source animals have been kept in a country free from ASF since birth.

or

1. the country has established a zone with surveillance programme in place in accordance, with the WOAH Articles 15.1.28. to 15.1.30 and the source animals have been kept in the said ASF free zone since birth or for at least the past three months before slaughter,
2. necessary precautions have been taken after slaughter to avoid contact of the products with any source of ASFV.

b. Aujeszky's disease (AD)

The country is free from AD and the source animals have been kept in a country free from AD since birth.

or

1. the country has established a zone with surveillance programme in place in accordance, with the WOAH guidelines as per Chapter 8.2 and the source animals have been kept in said AD free zone since birth and do not contain head, and thoracic and abdominal viscera,
2. the source animals have not been in contact with animals from establishments and zones not considered free from AD during their transport to the approved slaughterhouse/abattoir and therein and necessary precautions have been taken after slaughter to avoid contact of the products with any source of AD virus.

c. *Trichinella*

1. the products comes from domestic pigs originating from a compartment with a negligible risk for *Trichinella* infection in accordance with Article 8.18.5.,

or

2. comes from domestic pigs that tested negative by an approved method for the detection of *Trichinella* larvae.

d. *Classical Swine Fever (CSF)*

the source animals were kept in a country, zone or compartment free from CSF since birth or the past three months, and appropriate precautions were taken after slaughter to avoid cross-contamination of the fresh meat with any source of CSF.

e. *Taeniasolium (T. solium)*

1. the product comes from pigs born and raised in a country, zone or compartment demonstrated to be free from *T. solium* in accordance with Article 1.4.6.;

or

2. comes from pigs which have been subjected to post-mortem inspections for *T. solium* cysticerci with favourable results;

or

3. has been processed to ensure the inactivation of the *T. solium* cysticerci in accordance with one of the procedures referred to in Article 15.4.6.

- v. The product come from establishments that are not placed under movement restrictions for the control of anthrax and where there has been no case of anthrax during the 20 days prior to slaughter. The source animals were not vaccinated against anthrax using live vaccine during the 14 days prior to slaughter.

- vi. The product originates from the animal which did not show any clinical sign and symptoms of any infectious/contagious diseases related to

source animal species (as per para iii above) and had undergone ante- and post-mortem inspections with favourable results, which have been slaughtered for human consumption at an abattoir approved by the National Veterinary Authority of the country of origin in accordance with WOAH Chapter 6.3 including fulfillment of the WOAH provisions as per Chapter 6.2.

- vii. The product comes from source animals slaughtered in abattoirs /processing plants accredited for export by the National Veterinary Authority, where no bovine, ovine/caprine or poultry tissue/protein has been added to the pork meat and meat products during production of fresh meat or added to the meat products at any stage during production and processing.
- viii. The product came from the animals which have not been kept in the infected zone and establishment for the diseases related to source animal species and have not been derived from the source animal species slaughtered/culled as part of an eradication/control program for any disease related to source animal species.
- ix. The product comes from an establishment which complies with the biosecurity procedures as per International and Food Safety Standards and Guidelines for the control of *Campylobacter* and *Salmonella* in meat products in accordance with WOAH Chapter 6.14.
- x. The source animals were transported directly to the approved slaughter house/abattoir without coming into contact either during transport or at the slaughterhouse/abattoir with other pigs that did not fulfill the above conditions.
- xi. The establishment of production shall have the system of monitoring of the quantities and usage patterns of antimicrobial agents used in animals as per WOAH Chapter 6.9 of TAHC.
- xii. The consignment(s) destined to India do not contain beef and beef products in any form.
- xiii. The source animals have never been fed with feeds produced by containing materials of internal organs, blood meal and tissues originated from cows and their progenies (except milk and milk products).
- xiv. Adequate precautions were taken after collection, processing and during transit to avoid contact and contamination of product with any potential source of infection related to source animal species.
- xv. The product is packed aseptically in new, fresh, clean packing material and the materials are not exposed to any products with potential source of

infectious materials. The packaging material used shall be in accordance with the FSS (Packaging) regulation, 2018 (India).

xiv. Conditions for transport / storage: Frozen / Chilled / Ambient / _____.

Temperature required during storage and transportation: _____.

B. The pork product(s) has/ have been produced by adopting one of the following three procedures:

(In case the consignment contains pork products (other than fresh/chilled or frozen), the Official Veterinarian has to certify the above sanitary information as well as the following condition)

1. Canning

Meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the pathogens mentioned in the above sanitary conditions.

2. Through cooking

Meat, previously deboned and defatted, and subjected to heating so that an internal temperature of 70°C or greater was maintained for a minimum of 30 minutes.

After cooking, it has been packed and handled in such a way to avoid exposure to any pathogens.

3. Drying after salting

After the completion of rigor mortis, the meat was deboned, salted with cooking salt (NaCl) and completely dried. It will not deteriorate at ambient temperature.

(‘Drying’ is defined in terms of the ratio between water and protein which must not be greater than 2.25:1)

* 3. Food Safety Conditions^{2**}:

The attestation from authorized official is annexed.

Official stamp:

Signature_____

Official Veterinarian	
Name:	Designation:
Address and Email:	
Date:	

² As notified by the Food Safety and Standards Authority of India, Ministry of Health & Family Welfare, Government of India

^{**}Strikeout the requirement, wherever not applicable.

*This certificate is valid for 90 days from the date of issue.

ANNEXURE

*3. Attestation for Food Safety conditions^{2**}:

The undersigned Official Veterinarian or Authorised Official certifies that the product(s) described above satisfies the following requirement:

- a. The Pork and Pork Products were manufactured at (an) establishment(s) that has/have been approved/registered or licensed by the competent authority of the exporting country.
- b. Complied with the standards of pork and pork products as specified under the Food Safety and Standards (Food Product Standards and Food Additives) Regulation, 2011.
- c. Conforms to the microbiological requirements specified in Appendix 'B' of Food Safety and Standards (Food Product Standards and Food additives) Regulations, 2011.
- d. Does not contain drug/antibiotics/mycotoxins/pesticides/heavy metal residues etc., above the limits prescribed by the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.
- e. Contains only those food additives as specified in Appendix 'A' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 and within the limits specified.
- f. Were handled at an establishment that has been subjected to inspections by competent authority in accordance with the requirements and criteria specified by FSSAI and that implements a Food Safety Management System based on HACCP principles, as applicable.
- g. Complies with the processes laid down in 2.5.2 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

Official stamp:

Signature_____

Official Veterinarian or Authorised Official	
Name:	Designation:
Address and Email:	
Date:	

² As notified by the Food Safety and Standards Authority of India, Ministry of Health & Family Welfare, Government of India

**Strikeout the requirement, wherever not applicable.

*This certificate is valid for 90 days from the date of issue.

Post Import Requirements

1. On arrival in India, the consignment and the documents shall be examined by the Regional Officer/ Quarantine Officer, Animal Quarantine and Certification Services and / or Authorized Officer designated by Food Safety and Standards Authority of India.
2. The samples shall be taken for testing of African Swine Fever (ASF), Aujeszky's Disease (AD), Classical Swine Fever (CSF) and other diseases as per facility by ICAR-National Institute of High Security Animal Diseases (ICAR-NIHSAD)/other laboratory designated by Department of Animal Husbandry and Dairying.
3. The Food Safety and Standards Authority of India, Ministry of Health and Family Welfare, Government of India will also draw the sample for testing and accordingly action will be taken as per FSS (Import) Regulation 2017.
4. The cost of testing shall be borne by the importer.
5. In case the documents do not conform to the requirements and the product is not as per protocol, the Department of Animal Husbandry and Dairying, Ministry of Fisheries, Animal Husbandry and Dairying, Government of India and / or Food Safety and Standards Authority of India, Ministry of Health & Family Welfare, Government of India, respectively, will take appropriate action at the cost of importing agency.

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