



# Duck Meat and Duck Meat Products

MEADUCIC.GEN

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## Title

Guidance Document: Duck Meat and Duck Meat Products

## About this document

This guidance document contains information about acceptable ways of ensuring compliance with the requirements in the *Import Health Standard (IHS): Duck Meat and Duck Meat Products*.

Any guidance on how to comply with the applicable requirements may not be the only way to achieve compliance. Stakeholders are encouraged to discuss departures from the approaches outlined in this guidance document with the Ministry for Primary Industries (MPI) to avoid expending resources on the development of alternative approaches which may later be considered unsuitable.

The term “must” is not typically used in guidance. In this particular document if the term “must” is used, it is used in the context of quoting or paraphrasing the requirements set out in the related *IHS: Duck Meat and Duck Meat Products*.

## Related Requirements

*Import Health Standard: Duck Meat and Duck Meat Products*

## Document history

Refer to Schedule 1.

## Contact Details

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## Disclaimer

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## 1 Purpose

- (1) This guidance document has been issued to accompany the *IHS: Duck Meat and Duck Meat Products*. This guidance document should be read in conjunction with that standard.
- (2) This document includes:
  - a) Countries with MPI approved exporting systems to import duck meat and duck meat products into New Zealand.
  - b) Information about approved:
    - i) Production system outlines and compartments.
    - ii) Exporting country's systems.
  - c) A model Veterinary Certificate.
  - d) Negotiated country specific sample veterinary certificates.

## 2 Background

- (1) The *IHS: Duck Meat and Duck Meat Products*, which this guidance document accompanies, contains generic import requirements. These are the rules to manage the biosecurity risk of importing duck meat and duck meat products from all countries that can meet the requirements of the IHS and in doing so meet New Zealand's appropriate level of protection. The generic IHS serves as the basis for country-to-country (bilateral) negotiations. This guidance document contains a model veterinary certificate and the bilaterally-agreed veterinary certification for trade in duck meat and duck meat products. This country-specific veterinary certificate represents what will be certified prior to exporting consignments of duck meat and duck meat products from the country specified.
- (2) General information about importing animal products can be found here: <https://www.mpi.govt.nz/importing>

## 3 Definitions

- (1) Refer to Schedule 1 of the *IHS: Duck Meat and Duck Meat Products*.

## 4 Importer Responsibilities

- (1) The costs to MPI in performing functions relating to the importation of duck meat and duck meat products will be recovered in accordance with the Biosecurity Act 1993 (the Act) and any regulations made under that Act. All costs involved with documentation, transport, storage and obtaining a biosecurity clearance must be covered by the importer or agent.

## 5 Guidance

- (1) It is recommended that importers also read the following steps to importing located on the MPI website <https://www.mpi.govt.nz/importing/food/poultry/steps-to-importing/>

### 5.1 Equivalence and permits

- (1) MPI's preference is that the exporting country's Competent Authority makes equivalence requests. Equivalence requests can be lodged with [animalimports@mpi.govt.nz](mailto:animalimports@mpi.govt.nz)
- (2) MPI may accept an alternative method, system or process that can be shown to achieve the biosecurity requirements of the IHS (i.e. equivalence).

- (3) A permit to import is not required to import duck meat and duck meat products into New Zealand if the requirements of the IHS are met.
- (4) A permit may be required where specific equivalence measures are approved by MPI as per the equivalence clause in the IHS. A permit to import serves as evidence of equivalence decisions and will be written as specific notes in the special conditions section of the permit.
- (5) Permit to import application forms can be found on the MPI website at:  
<https://www.mpi.govt.nz/importing/food/poultry/forms-and-templates/>
- (6) Completed applications are lodged with animal imports [animalimports@mpi.govt.nz](mailto:animalimports@mpi.govt.nz).

## 5.2 Incorporation of material by reference

- (1) Incorporation by reference means that standards, guidelines or lists are incorporated into the IHS and they form part of the requirements. This is done because technical documents are too large or impractical to include in the IHS.
- (2) Where the IHS states that section 142O(1) of the Act does not apply, this means that importers need to refer to the most recent version of any standards, guidelines or lists that are incorporated by reference in the IHS.

## 5.3 Food Act 1981 and Animal Products Act 1999

- (1) Commercial consignments of products imported into New Zealand for human consumption must comply with relevant requirements of the Food Act 1981 and the Australia New Zealand Food Standards Code. Importers of food intended for sale for human consumption must be listed with MPI. These requirements are independent of the IHS requirements. Importers are advised to consult MPI's website: <https://www.mpi.govt.nz/importing>
- (2) The importation of the following animal material or product must comply with the inspection requirements issued in Overseas Market Access Requirements (OMAR) 01/172 under the Animal Products Act 1999:
  - a) Imported animal material or product, or product containing animal material or product, that is of New Zealand origin and have been returned to New Zealand for domestic sale or use, or for re-export, and
  - b) Imported animal material or product of foreign origin intended for export or further processing for export.
- (3) A prerequisite requirement of this OMAR is Biosecurity clearance. The inspection requirements can be found at: <http://foodsafety.govt.nz/industry/general/animal-products/omars/01-172.htm> or obtained from your local Verification Services office <https://mpi.govt.nz/news-and-resources/resources/registers-and-lists/app-group/>.

## 5.4 Retorted product

- (1) The requirements for private consignments are stated in the [\*IHS: Specified Foods for Human Consumption Containing Animal Products EDIPROIC.ALL\*](#)

## 5.5 Inspection and verification

- (1) On arrival, all documentation accompanying the consignment will be verified by an inspector. The inspector may also inspect the consignment, or a sample of the consignment on arrival.
- (2) Inspectors are able to inspect and verify due to their authorised powers under the Act.

## 5.6 Exporting country systems and certification

- (1) MPI recommends Competent Authorities refer to Section 3 of the *Code* titled "Quality of Veterinary Services," to prepare evidence for MPI regarding capabilities and preferences of the exporting country's Competent Authority.
- (2) Requests from exporting countries to negotiate veterinary certification for the import of duck meat and duck meat products into New Zealand will be prioritised according to MPI resources available at the time of application.
- (3) A model veterinary certificate is provided in this guidance document and can be used by the Competent Authority as a reference for country-specific veterinary certificate negotiation.
- (4) The table below lists those exporting countries and poultry systems (including production system outline, and biosecurity plan when applicable) that meet the requirements set out in the *IHS: Duck Meat and Duck Meat Products*:

Countries with approved exporting systems	Production System Outline Name	Biosecurity Plan Name	Date agreed
Thailand	CPF Food (Thailand) Public Company Ltd (Est 21)		24 February 2017
	Bangkok Ranch Public Company Ltd (Est 14)		30 May 2017

## 5.7 Diagnostic tests and vaccines for international trade

- (1) MPI lists all approved diagnostic tests and vaccines in the MPI document, Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards ([MPI-STD-TVTL](#)).
- (2) Where OIE recommended diagnostic tests and vaccines are listed, details can be found in the OIE Manual of Diagnostic Tests and Vaccines found on the OIE website: <http://www.oie.int/en/international-standard-setting/terrestrial-manual/access-online/>

## 5.8 Agreed country specific veterinary certificates

- (1) All country-specific veterinary certificates agreed between an exporting country's Competent Authority and MPI are included in the table below:

Country	Link to certificate	S27 CTO direction #	Date agreed	Date applicable for use
Thailand	<a href="#">Thailand</a>	n/a	24 February 2017	8 March 2017

- (2) Country-specific veterinary certificates with equivalent measures will be recorded with a Chief Technical Officer (CTO) direction number to enable border staff to clear the goods and record the number in the MPI database; Quancargo.
- (3) When a newly negotiated country-specific veterinary certificate replaces one which is currently in use, the application of new import conditions will apply according to the dates listed in the table. At that time previous veterinary certificates for that country can no longer be used.
- (4) Currently there are no country-specific veterinary certificates for duck meat and duck meat product imports into New Zealand.

## 6 Specified Requirements for Identified Risk Organisms

- (1) The risk management requirements for identified risk organisms are outlined in Part 2 of the IHS using the general format:
  - a) Country, zone or compartment freedom; or
  - b) Measures to verify premise or flock freedom; or
  - c) Thermal treatment.
- (2) Note where surveillance is mentioned in the *IHS: Duck Meat and Duck Meat Products* it is as defined Schedule 1 of the IHS.

## 6.1 Model veterinary certificate

- (1) Below is a model veterinary certificate for trade in duck meat and duck meat products, this model meets the requirements of the IHS.
- (2) This model veterinary certificate format is based on the *Code* Chapter for model veterinary certificates for international trade in live animals, hatching eggs and products of animal origin.

Country:		
Part I: Details of dispatched consignment	I.1. Consignor (Exporter): Name:  Address:	I.2. Certificate reference number:  I.3. Competent Authority:
	I.4. Consignee (Importer): Name:  Address:	
	I.5. Country of origin:  ISO Code*:	I.6. Zone or compartment of origin**:
	I.7. Country of destination:  ISO Code*:	I.8. Zone or compartment of destination**:
	I.9. Place of origin: Name: Address:	
	I.10. Place of shipment:	I.11. Date of departure:
	* Optional.	
** If referenced in Part II.		
	I.12. Means of transport: Aeroplane <input type="checkbox"/> Ship <input type="checkbox"/> Identification:	I.13. Expected border post: I.14. CITES permit No(s)**:
I.15. Description of commodity:	I.16. Commodity code (HS Code) : I.17. Total quantity:	
I.18. Temperature of commodities for transport Chilled <input type="checkbox"/> Frozen <input type="checkbox"/>	I.19. Total number of packages:	
I.20. Place of origin: Name: Address:	I.21. Type of packaging:	
I.22. Commodities intended for use as: Human Consumption <input type="checkbox"/> Animal Feed <input type="checkbox"/> Further Processing <input type="checkbox"/> Technical Use <input type="checkbox"/> Other <input type="checkbox"/>		
I.23. Not Applicable.		
I. 24. Identification of commodities: Species (Scientific name)  <input type="checkbox"/> Domestic Duck ( <i>Anas platyrhynchos domestica</i> ) <input type="checkbox"/> Peking Duck ( <i>Anas peking</i> ) <input type="checkbox"/> Muscovy Duck ( <i>Cairina moschata</i> ) <input type="checkbox"/> Hybrid of Muscovy duck	Nature of commodity:  Approval number of establishments:   Net weight:	Treatment type:    Lot ID/date code:



Part II: Zoosanitary information	<b>Countries</b>	II.a. Certificate reference number:
	<p>The undersigned Official Veterinarian certifies that the duck meat or duck meat products described above satisfy the following requirements:</p> <p><b>Commodity eligibility</b></p> <p>(1) Were derived from ducks that passed ante-mortem and post-mortem inspection carried out by the Competent Authority.</p> <p>(2) The commodity for export contains the following eligible cuts (<i>delete as necessary</i>):</p> <p>(a) Whole duck carcasses that have been subject to routine evisceration procedures. These may be uncooked, unskinned, and may include the head and feet.</p> <p>(b) Bone-in duck products such as wings or legs.</p> <p>(c) Boneless duck meat products such as breasts, boned-out thighs.</p> <p>(d) Reconstituted duck meat products comprised of meat and skin.</p> <p><b>Approval of export systems</b></p> <p>(3) Were derived from a Competent Authority approved:</p> <p>(a) Production system &lt;name&gt;, with a production system outline that is to the satisfaction of MPI; and</p> <p>(b) Specific disease free compartment &lt;name&gt; with a Biosecurity Plan that is to the satisfaction of MPI (<i>delete this clause if not applicable</i>)</p> <p><b>Laboratory testing requirements</b></p> <p>(4) Sampling of flocks for diagnostic testing was randomised, and representative of the flock from which the product is derived.</p> <p>(5) Samples were collected under the supervision of the Official Veterinarian.</p> <p>(6) Laboratory samples from birds were collected, processed, and stored in accordance with the recommendations in the OIE <i>Code</i> and/or <i>Terrestrial Manual</i>, and/or specified by MPI.</p> <p>(7) Laboratory or other diagnostic tests used on birds were those approved by MPI and listed in the document MPI Approved Diagnostic Tests, Vaccines, Treatments and Post-Arrival Testing Laboratories for Animal Import Health Standards (MPI-STD-TVTL).</p> <p><b>Packaging and storage requirements</b></p> <p>(8) The commercially prepared and packaged product for export has been stored and subsequently transported in a hygienic manner and is free of contaminants.</p> <p>(9) The container in which the product for export is to be transported has been sealed under Competent Authority supervision, and the unique seal number and date of sealing is recorded on the veterinary certificate.</p> <p><b>Specified requirements for identified risk organisms</b> (Delete those clauses not applicable to the product for export).</p> <p><b>For avian paramyxovirus type1 (APMV-1), Newcastle disease virus (NDV)</b></p> <p>(10) The product for export has been cooked in accordance with the <i>Code</i> recommendations for inactivation of ND in meat (as listed below) and the product has reached a core temperature of &lt;enter temperature in degrees Celsius&gt; for &lt;enter time&gt; seconds.</p> <p>(a) 65°C for 39.8 seconds</p> <p>(b) 70°C for 3.6 seconds</p> <p>(c) 74°C for 0.5 seconds</p> <p>(d) 80°C for 0.03 seconds; or</p> <p>(11) The product for export was derived from flocks:</p> <p>(a) Kept in a country, zone or compartment (<i>delete as necessary</i>) free from NDV since hatching or for the 21 days before export, with current <i>Code</i> surveillance requirements being met to claim freedom; and</p>	

	<p>(b) With a vaccination status of:</p> <p>(i) Not vaccinated for ND; or</p> <p>(ii) Vaccinated for ND using an inactivated vaccine; or</p> <p>(iii) Vaccinated with a live lentogenic vaccine strain where the master seed virus has been demonstrated to have an Intracerebral Pathogenicity Index (ICPI) not exceeding 0.4</p> <p><b>For avian paramyxovirus type2 (APMV-2)</b></p> <p>(12) The product for export does not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or</p> <p>(13) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and one of the following requirements apply:</p> <p>(a) The product was derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) from APMV-2 since hatching or for the 21 days before and surveillance demonstrates absence of disease or infection; or</p> <p>(b) The product was derived from flocks demonstrated to be free from APMV-2 by testing at least 60 birds at slaughter with either:</p> <p>(i) Virus isolation on samples of pooled faeces or intestinal content; or</p> <p>(ii) A test listed in MPI-STD-TVTL; or</p> <p>(c) The product has been cooked in accordance with the <i>Code</i> recommendations for inactivation of NDV in meat (as listed below) and the product has reached a core temperature of &lt;enter temperature in degrees Celsius&gt; for &lt;enter time&gt; seconds.</p> <p>(i) 65°C for 39.8 seconds</p> <p>(ii) 70°C for 3.6 seconds</p> <p>(iii) 74°C for 0.5 seconds</p> <p>(iv) 80°C for 0.03 seconds</p> <p><b>For highly pathogenic avian influenza (HPAI)</b></p> <p>(14) The product for export was derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) free from HPAI since hatching or for the 21 days before export, with current <i>Code</i> surveillance requirements being met to claim freedom; or</p> <p>(15) The product for export has been cooked in accordance with the <i>Code</i> recommendations for inactivation of avian influenza virus in meat (as listed below) and the product has reached a core temperature of &lt;enter temperature in degrees Celsius&gt; for &lt;enter time&gt; seconds.</p> <p>(a) 60.0°C for 507 seconds</p> <p>(b) 65.0°C for 42 seconds</p> <p>(c) 70.0°C for 3.5 seconds</p> <p>(d) 73.9°C for 0.51 seconds</p> <p><b>For duck hepatitis virus (DHV)</b></p> <p>(16) The product for export was derived from ducks which have been kept since hatching in a country recognised by the Competent Authority as free from duck virus hepatitis (DVH); or</p> <p>(17) The product for export was derived from flocks:</p> <p>(a) Kept since hatching in an establishment managed in accordance with the <i>Code</i> Chapter for biosecurity procedures in poultry where duck virus hepatitis has not been recognised.</p> <p>(b) That showed no clinical signs of duck viral hepatitis on the day of slaughter.</p> <p>(c) That have a vaccination status of either:</p> <p>(i) Not vaccinated for DVH, or</p> <p>(ii) Vaccinated with a vaccine for DVH listed in MPI-STD-TVTL; or</p>
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	<p>(18) The product for export has been cooked to a core temperature of at least 62°C for no less than 30 minutes. The product reached a core temperature of at least &lt;enter temperature in degrees Celsius&gt; for &lt;enter time &gt; minutes.</p> <p><b>For duck virus enteritis (DVE)</b></p> <p>(19) The product for export does not include entire carcasses or cuts of duck that may contain remnants of adherent viscera, such as bone-in breast and leg quarter or thighs with back bone; or</p> <p>(20) The product for export includes entire carcasses or cuts of duck that may contain remnants of adherent viscera and one of the following requirements apply:</p> <p>(a) The product for export was derived from flocks kept since hatching in a country recognised by MPI as free from DVE; or</p> <p>(b) The product for export was derived from flocks:</p> <p>(i) Kept since hatching in an establishment managed in accordance with the <i>Code</i> Chapter for biosecurity procedures in poultry where DVE has not been recognised.</p> <p>(ii) That showed no clinical sign of DVE on the day of slaughter.</p> <p>(iii) That have a vaccination status of either:</p> <p>1. Not vaccinated for DVE; or</p> <p>2. Vaccinated for DVE with a vaccine listed in MPI-STD-TVTL; or</p> <p>(c) The product for export has been cooked in accordance with the time/temperatures listed below and the product has reached a core temperature of &lt;enter temperature in degrees Celsius&gt; for &lt;enter time &gt; seconds.</p> <p>(i) 65°C for 39.8 seconds</p> <p>(ii) 70°C for 3.6 seconds</p> <p>(iii) 74°C for 0.5 seconds</p> <p>(iv) 80°C for 0.03 seconds</p> <p><b>For Derzsy's disease</b></p> <p>(21) The product for export does not contain meat derived from Muscovy ducks (<i>Cairina moschata</i>) or their hybrids; or</p> <p>(22) The product for export is derived from Muscovy ducks or their hybrids, and either</p> <p>(a) The product for export was derived from flocks kept since hatching in a country recognised by MPI as free from Derzsy's disease; or</p> <p>(b) The product for export was derived from flocks:</p> <p>(i) Kept since hatching in an establishment managed in accordance with the <i>Code</i> Chapter for biosecurity procedures in poultry recognised as free from Derzsy's disease.</p> <p>(ii) That showed no clinical signs of Derzsy's disease on the day of slaughter.</p> <p>(iii) That have a vaccination status of either:</p> <p>1. Not vaccinated for Derzsy's disease; or</p> <p>2. Vaccinated for Derzsy's disease with a vaccine listed in MPI-STD-TVTL</p> <p><b>For Salmonella arizonae</b></p> <p>(23) One of the following requirements must apply:</p> <p>(a) The product for export was derived from flocks kept in a country, zone or compartment (<i>delete as necessary</i>) that is free from <i>Salmonella arizonae</i> as demonstrated by surveillance, conducted in accordance with the <i>Code</i> Chapter for prevention, detection and control of Salmonella in poultry; or</p> <p>(b) The product for export was derived from poultry breeding flocks, hatcheries, and rearing farms free from <i>S. arizonae</i>, as demonstrated by surveillance conducted in accordance with the <i>Code</i> Chapter for prevention, detection and control of Salmonella in poultry; or</p> <p>(c) The product for export was derived from flocks demonstrated to be free from <i>S. arizonae</i> by testing at least 60 ducks at slaughter with a test listed in MPI-STD-TVTL; or</p>
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	<p>(d) The product for export has been cooked in accordance with the table below and reached a core temperature of &lt;enter temperature in degrees Celsius&gt; for &lt;enter time&gt; seconds.</p> <ul style="list-style-type: none"> <li>(i) 60°C for 2030 seconds</li> <li>(ii) 62°C for 1073 seconds</li> <li>(iii) 65°C for 370 seconds</li> <li>(iv) 70°C for 41 seconds</li> <li>(v) 72°C for 19 seconds</li> <li>(vi) 74°C for 9 seconds</li> <li>(vii) 76°C for 4 seconds</li> <li>(viii) 79°C for 1 second</li> </ul>	
	<p><b>Official Veterinarian:</b></p> <p>Name and address (in capital letters):</p> <p>Date:</p>	<p>Official position:</p> <p>Signature:</p> <p>Stamp:</p>

## Appendix 1 - Change History

Previous Version Date	Current Version Date	Section Changed	Change(s) Description