Ref: CTO 2015 059 [G] Pig By-Products: Spray Dried Porcine Blood Products

CTO direction to biosecurity inspectors for the clearance of spray dried porcine blood products.

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Vicki Melville, Manager Animal Imports, Ministry for Primary Industries (under delegated authority), give the following directions for spray dried porcine blood products to be given clearance in accordance with the following measures, different from those in the applicable import health standard *Pig meat and pig meat products from the European Union* [MEAPORIC.EU dated 18 March 2011]:

The consignment must meet the following requirements:

- be accompanied by an import permit
- be accompanied by a veterinary certificate in accordance with the import health standard MEAPORIC.EU
- has a manufacturer's declaration stating the porcine blood products have been spray dried to a temperature of at least 100°C for at least 27 seconds
- has been in transit for at least 18 days.

The nature of the non-compliance with the requirements in the applicable import health standard is that the porcine blood product has not been processed to the temperature and time parameters in Clause 6.1(c). Heat treatment at a temperature of at least 100°C for at least 27 seconds is considered to mitigate the risks associated with porcine reproductive and respiratory syndrome (PRRS) virus. When spray drying was evaluated specifically, recent risk work concluded that likelihood of PRRS virus being introduced into New Zealand is negligible if the blood product was spray dried at a temperature of at least 80°C for at least 30 seconds and stored for at least 18 days.

The reason for directing clearance is that the biosecurity risks associated with this CTO direction have been assessed and are managed effectively.

This direction takes effect from the date of signing and continues in effect until amended or revoked.