



Ref: CTO 2013 051

Pork: Cooked

CTO direction to biosecurity inspectors for the clearance of pig meat, pig meat products

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Sinead Phillips, Senior Imports Advisor, Ministry for Primary Industries (under delegated authority), give the following directions for pig meat, pig meat products to be given clearance in accordance with the following measures, different from those in the applicable import health standard:

Importing Pig Meat and Pig Meat Products for Human Consumption from Canada and/or the United States of America

<http://www.biosecurity.govt.nz/imports/animals/standards/meaporic.nam.htm> (Meaporic.nam)

Under section 6 of the Import Health Standard, "Eligibility for importation", it states the following:

6.1 This import health standard allows the importation of pig meat and pig meat products derived from animals born, continuously raised and slaughtered in Canada and/or the United States of America as defined in this import health standard. These products are eligible for import provided all the following requirements are met:

- a. The meat must be clearly labelled with the exporting country (either Canada or the United States of America).
- b. The meat must be accompanied by certification that complies with Part D. Zoosanitary Certification.
- c. The meat must be directed to a transitional facility for further processing in New Zealand, unless it has been subject to one of the following measures:

COOKING where the product reached one of the following minimum core temperature/time parameters:

- 56 degrees Celsius for 60 minutes;
- 57 degrees Celsius for 55 minutes;
- 58 degrees Celsius for 50 minutes;
- 59 degrees Celsius for 45 minutes;
- 60 degrees Celsius for 40 minutes;
- 61 degrees Celsius for 35 minutes;
- 62 degrees Celsius for 30 minutes;
- 63 degrees Celsius for 25 minutes;
- 64 degrees Celsius for 22 minutes;
- 65 degrees Celsius for 20 minutes;

66 degrees Celsius for 17 minutes;
67 degrees Celsius for 15 minutes;
68 degrees Celsius for 13 minutes;
69 degrees Celsius for 12 minutes; or
70 degrees Celsius for 11 minutes;

This CTO allows cooked pork to be imported with cooking time/temperature parameters that are different from those as laid out in the Import Health Standard.

The following heat treatment has been assessed as equivalent, a risk decision was given and the Biosecurity risk is mitigated.

Pork Bellies heat treated and that go through a 7 hour cooking process which includes heat treatment and smoking which includes 3.5 hours where the product is heated to a temperature range of 110F to 125F(52C) . The product reaches 125F (52C) for 30 minutes. The product is then microwaved for a minimum of 27 seconds at 212F

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

Signed at Wellington this 4th day of October 2013