

REQUIREMENTS FOR THE IMPORTATION OF BONELESS BEEF
FROM JAPAN INTO THE KINGDOM OF THAILAND

- 1) A health certificate in English signed by a full-time authorized veterinary official of Japan stating :-
 - 1.1) type of cuts and package of the meat,
 - 1.2) number of pieces or package and net weight,
 - 1.3) names and addresses and registered number of the approved manufacturer,
 - 1.4) names and addresses of the exporter and the consignee,
 - 1.5) dates of slaughter, manufacture or packaging and export,
 - 1.6) certification of condition items (2) to (9)

- 2) Japan is free from Rinderpest and Foot-and-Mouth Disease (FMD) and officially approved by the Office International des Epizooties (OIE).

- 3) The farm(s) or premises of origin have been free from Rinderpest, Contagious bovine pleuropneumonia, Foot-and-mouth disease, Rabies, Vesicular stomatitis, Rift Valley fever, Anthrax, Hemorrhagic septicemia, Brucellosis, Tuberculosis and Transmissible spongiform encephalopathy during the past 12 (twelve) months preceding the slaughter of the animals and until the time of export.

- 4) The cattle are born and reared in Japan and must originate from the farm(s) or premises under the supervision of the local veterinary authorities.

- 5) The cattle have received ante-mortem and post-mortem inspections by full-time authorized veterinary official of Japan.

- 6) “The product was obtained from animals less than thirty (30) months of age.
The product was obtained from animals which were not stunned by means of gas injection in the cranial cavity or cutting of spinal cord by laceration of the central nervous tissue by means of introducing a sharp cutting instrument in the cranial cavity, or by a pithing process.
The product were produced and handled in a manner which ensures that such products do not contain and are not contaminated with the following specified risk materials: the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column,

and dorsal root ganglia of cattle over 30 months of age, and the tonsils and distal ileum of the small intestine of any cattle regardless of age.

The product must not contain meat from advanced meat recovery and mechanically separated meat.

The meat must be derived from animals which received ante- and postmortem inspection. The meat was not derived from animals that were known suspect or confirmed BSE cases.”

- 7) The animal slaughtering, processing, and storage of the product were from establishment(s) under inspection of Japanese authorized veterinary official.
- 8) The boneless beef must not contain preservatives, additives or other substances posing a harmful risk to human health.
- 9) The boneless beef has been produced according to a residue and microbiological sampling program in accordance with regulatory requirements of Japan.
- 10) The vehicles and containers used for transporting the exported boneless beef should be thoroughly cleaned and disinfected immediately prior to export.
- 11) The wrapping and packaging materials of the boneless beef cuts must bear a health mark or inspection legend for recognition that the beef has been produced in accordance with standards which are acceptable to Thailand. All shipping cartons of the boneless beef must bear slaughter or manufacture date (month, date and year) on the cartons at the time of shipping and must be marked “Product of Japan.” The health mark label must be applied on the carton in a manner that the health mark label is destroyed when the package is opened.
- 12) The boneless beef shall not be transshipped at any intermediate port.
- 13) The boneless beef shall be subjected to inspection/detention for laboratory testing upon arrival in Thailand. The owner/importer shall be fully charged for incurred expenses.
- 14) Failure to follow the import procedures may result in returning the meat to the country of origin or destroying without compensation.