

Animal Health Requirements for poultry meat etc. to be exported to Japan from Türkiye
--

Animal Health requirements for poultry meat etc. to be exported to Japan from Türkiye (hereinafter referred to as “the exported poultry meat etc.”) are applied as follows.

(Definitions)

“Poultry”

means chicken, quail, pheasant, emu, ostrich, guinea fowl, turkey and birds classified into order Anseriformes (such as duck and goose).

“Poultry meat etc.”

means meat, bone, fat, blood, skin, tendon and viscera of poultry and their products.

“Highly pathogenic avian influenza (referred to as HPAI)”

means infection of poultry caused by an avian influenza virus of high pathogenicity as defined in the World Organisation for Animal Health (WOAH; founded as OIE) Terrestrial Animal Health Code.

“Low pathogenic avian influenza (referred to as LPAI)”

means infection of poultry caused by an avian influenza virus of H5 and H7 subtypes other than HPAI virus.

“Notifiable Avian Influenza (referred to as NAI)”

means HPAI and LPAI as defined above.

“Fowl cholera”

means infection of poultry caused by a bacterium, *Pasteurella multocida* with acute septicemia.

“Outbreak”

means appearance of clinical signs, detection of specific antigens or antibodies (for NAI only), or identification of the pathogens of the disease in domestic poultry.

“Country of origin”

means country or region where live poultry and raw materials of the poultry meat etc. to be exported to Japan from Türkiye were produced.

Country of origin must be on the list of the countries and regions which are recognized as free from Highly Pathogenic Avian Influenza (HPAI) and Low Pathogenic Avian Influenza (LPAI) by the competent authority of Japan (hereinafter referred to as “the third free countries”). Please refer to the latest list of the third free countries from the

following URL:

<http://www.maff.go.jp/aqs/english/news/third-free.html>

“The Japanese animal health authority”

means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government.

“The competent authority of Türkiye”

means General Directorate of Food and Control (GDFC), Ministry of Agriculture and Forestry

1. General requirements for animal health

In Türkiye,

- (1) NAI and Newcastle Disease are notifiable diseases. These diseases must be brought to the attention of the competent authority of Türkiye immediately after an outbreak is detected or suspected in accordance with national regulation.
- (2) If an outbreak of NAI is detected or suspected, the competent authority of Türkiye must immediately suspend the export of poultry meat etc. to Japan and officially notify the Japanese animal health authority of the outbreak.
- (3) The surveillance program for NAI based on the WOA Code is implemented by the competent authority of Türkiye.
- (4) The vaccination against NAI is prohibited.

2. Requirements regarding origin of poultry

- (1) Türkiye has been free from NAI for at least 28 days before the day of shipment of poultry meat etc. to be exported to Japan.
- (2) The poultry used for the production of poultry meat etc. to be exported to Japan must be kept and raised in an area (at least in the radius of 50 km from the premises of origin) where there has been free from Newcastle Disease for at least 90 days before slaughter or since the hatching of the poultry.
- (3) The premises of origin of the poultry, from which the exported poultry meat originates, have been free from Fowl Cholera and other serious/important poultry infectious diseases designated by the competent authority of Türkiye for at least 90 days before slaughter or since the hatching of the poultry.

3. Requirements regarding the establishments for production

- (1) The establishments for production (including slaughtering, processing and storage facilities. Hereinafter referred to as "the establishments") of the poultry meat etc. to be exported to Japan must be authorized by the competent authority of Türkiye as the ones where sanitary inspections are conducted periodically by the government veterinary inspector or the animal health inspector appointed by the competent authority of Türkiye (hereinafter referred to as "the inspector").

- (2) The competent authority of Türkiye must notify the Japanese animal health authority of the name, address and registration number of the establishments in advance.
- (3) The Japanese animal health authority may conduct on-site inspections of the establishments, if it is necessary. When the Japanese animal health authority recognizes that the inspected establishment does not meet the requirements stipulated in this document, the shipment of the poultry meat etc. to be exported to Japan from the said establishment may be suspended.

4. Requirements for processing

- (1) The poultry used for the production of poultry meat etc. to be exported to Japan must be confirmed free from any poultry infectious diseases as a consequence of ante- and post-mortem inspections conducted by the inspector.
- (2) The poultry meat etc. to be exported to Japan must be handled and stored in such a way as to prevent contamination with pathogens of any animal infectious disease prior to shipment to Japan.
- (3) The poultry meat etc. to be exported to Japan must be packed in safe and hygienic materials and the packed meat etc. must be contained in clean container boxes with the name and the approval number of the processing plant on the surface of the boxes.

5. Requirements for transportation

- (1) The poultry meat etc. to be exported to Japan must be transported directly to Japan,
or
- (2) The poultry meat etc. to be exported to Japan must be transported to Japan through the third countries in a hermetic container sealed by the competent authority of Türkiye.

6. Inspection Certificate

The competent authority of Türkiye must issue inspection certificate for all the poultry meat etc. to be exported to Japan, stating the following items in detail in English:

- (1) Statements regarding 1-(1), 1-(3), 1-(4), 2, 3-(1), 4-(1), 4-(2);
- (2) Country and region of origin.
- (3) Name, address and registration number of slaughterhouse, processing plant and storage facility.
- (4) Date of slaughter, processing and packing.
- (5) Name of the port of shipment.
- (6) Date and place of issuance of the inspection certificate, and name and official title of the signer
- (7) Seal number (if sealed)

In case Türkiye is not the country of origin of the poultry meat etc. to be exported to

Japan, an original or a copy of inspection certificate satisfying all the conditions mentioned above*, issued by the government authority of the country of origin, must be attached to the inspection certificate issued by the competent authority of Türkiye.

*The period specified in item 2-(1) must be aligned with the Animal Health Requirements [available at <https://www.maff.go.jp/aqs/hou/require/chicken-meet.html>] between Japan and the country of origin of the exported poultry meat etc.

Additional animal health requirements for the meat products using natural casings to be exported to Japan from Türkiye

In case the natural casings are derived from cattle, sheep and goat;

- 1 The natural casings must be derived from animal which was born and raised in the countries other than the countries listed in the link below.

<http://www.maff.go.jp/aqs/english/news/bse.html>

- 2 In case the natural casings for the production of meat products to be exported are originated in the EU, it has to be confirmed that they are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of EU member states.

In case the natural casings for the production of meat products to be exported are imported from outside the EU, they must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of national government of EU member states or confirmation of the health certificates issued by the government of the country of origin.

- 3 If the natural casings are derived from animals originating from countries other than those free from rinderpest and FMD (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days with dry salt (NaCl), saturated brine ($A_w < 0.80$), or phosphate supplemented dry salt containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 12°C during this entire period.

- 4 Natural casings have been handled only at the facilities approved (hereinafter referred to as “approved casing facilities”) by the national government of Türkiye as the ones which handle only natural casings prescribed in item 1, 2 and 3. (In case the natural casings are imported from third countries, this provision must apply to the natural casing facilities in the countries that export the casing to Türkiye.)

- 5 The animal health authorities of Türkiye must inform the Japanese animal health authorities of the name, address, registration number of the approved natural casing facilities in advance.

- 6 The animal health authorities of Türkiye must issue inspection certificates for the meat products using natural casings to be exported to Japan, attesting the following items in English:

- 1) Items 1, 2 and 3 of this Annex
- 2) The kind of casings (natural), country of origin (name of the country where the

animals used for the production of natural casings were born and raised) and
animal species of origin

3) Name, address and registration number of the approved natural casing facilities

In case the natural casings derived from pig;

- 1 In case the natural casings for the production of exported meat products are originated in the EU, it has to be confirmed that they are derived from animals which were free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of national government of EU member states.
In case the natural casings for the production of exported meat products are imported from outside the EU, they must have been free from any evidence of animal infectious diseases as a result of import inspection conducted by the official inspectors of national government of EU member states or confirmation of the health certificates issued by the government of the country of origin.
- 2 If the natural casings are derived from animals originating from countries other than those free from rinderpest, FMD, CSF and ASF (<https://www.maff.go.jp/aqs/english/news/third-free.html>), they must be, after processing, salted for at least 30 days either with phosphate supplemented dry salt or saturated brine ($A_w < 0.80$) containing 86.5 percent NaCl, 10.7 percent Na_2HPO_4 and 2.8 percent Na_3PO_4 (weight/weight/weight) in the sealed container and must be kept at a temperature of greater than 20°C during this entire period.
- 3 Natural casings have been handled only at the facilities approved (hereinafter referred to as “approved natural casing facilities”) by the national government of Türkiye as the ones which handle only natural casings described in items 1 and 2. (In case the natural casings are imported from third countries, this provision must apply to the natural casing facilities in the countries that export the casing to Türkiye.)
- 4 The animal health authorities of Türkiye must inform the Japanese animal health authorities of the name, address, registration number of the approved natural casing facilities in advance.
- 5 The animal health authorities of Türkiye must issue inspection certificates for the exported meat products using natural casings to Japan, attesting the following items in English:
 - 1) Items 1 and 2 of this Annex
 - 2) The kind of casings (natural), country of origin (name of the country where the animals used for the production of natural casings were born and raised)
 - 3) Name, address and registration number of the approved natural casing facilities