

健生食監発 0313 第 1 号
令和 6 年 3 月 13 日

各 検 疫 所 長 殿

健康・生活衛生局食品監視安全課長
(公 印 省 略)

「ブラジルから輸入される牛肉等の取扱いについて」の一部改正について

ブラジルから輸入される牛肉等については、「ブラジルから輸入される牛肉等の取扱いについて」（平成 27 年 12 月 21 日付け生食監発 1221 第 1 号。以下「通知」という。）により取り扱っているところです。

今般、下記のとおり通知の一部を改正することとしたので、御了知の上、対応方よろしくをお願いします。

なお、「ブラジルから輸入される牛肉等の取扱いについて」（平成 27 年 12 月 21 日付け生食監発 1221 第 5 号）及び「ブラジルから輸入される牛肉等の取扱いについて」（令和 5 年 9 月 27 日付け健生食監発 0927 第 1 号）は本通知をもって廃止します。

記

- 「1 対象品目」中、「なお、対日輸出認定施設のリストについては、別途通知する予定である。」を「なお、対日輸出認定施設については、下記 URL にリストを掲載する。
https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryuu/shokuhin/bse/yunyu.html」に改める。
- 「3 現場検査」及び「4 措置」中、「検疫所業務課を通じて」を削除する。

(参考)

生食監発 1221 第 1 号

平成 27 年 12 月 21 日

(最終改正：令和 6 年 3 月 13 日付け厚生食監発 0313 第 1 号)

各 検 疫 所 長 殿

医薬・生活衛生局生活衛生・食品安全部監視安全課長
(公 印 省 略)

ブラジルから輸入される牛肉等の取扱いについて

標記については、「ブラジル産牛肉等（加工品等を含む。）の取扱いについて」（平成 24 年 12 月 10 日付け食安輸発 1210 第 1 号）により取り扱っているところです。

今般、食品安全委員会における「ブラジルから輸入される牛肉及び牛の内臓に係る食品健康影響評価」を踏まえ、ブラジルと協議の上、新たにブラジル産牛肉等に関する対日輸出プログラムを別添 1 のとおり定めました。

つきましては、本日以降、下記のとおり取り扱うこととしますので、その運用に遺漏のないようお願いします。

なお、牛由来ゼラチン及びコラーゲン等については、下記 1 にかかわらず、平成 27 年 3 月 27 日付け食安監発 0327 第 2 号に基づく取扱いをお願いします。

記

1 対象品目

ブラジル連邦共和国農務省から認定された対日輸出認定施設において、とさつ、解体、分割又は細切された牛肉、牛臓器及びそれらを用いて製造された缶詰食品（以下、「缶詰食品」という。）及びビーフエキスであってブラジル連邦共和国農務省が発行する衛生証明書が添付されているものとする（別表参照）。

また、上記以外でブラジルにおいて、とさつ、解体、分割又は細切された牛肉、牛臓器及び牛由来原材料を含む食品及び添加物のうち、食品衛生法（昭和 22 年法律第 233 号。以下「法」という。）第 10 条第 2 項に基づき証明書を要するものについてはこれを受け入れないこととし、要しないものについては輸入しないよう指

導すること。

なお、対日輸出認定施設については、下記URLにリストを掲載する。

https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryuu/shokuhin/bse/nyu.html

2 衛生証明書

ブラジル連邦共和国農務省が発行する法第10条第2項に基づく別添2に示す証明書について、食品衛生法施行規則（昭和23年厚生省令第23号）第9条に規定された事項のほか、前記1に示した品目及び施設であること並びに対日輸出プログラムに適合している旨（All the required conditions described in the Export Verification Program were fulfilled.）について確認すること。

なお、旧様式の衛生証明書については、令和5年9月30日まで発行されたものまで受け入れることとする。

3 現場検査

(1) 表1に基づく施設区分に応じて、表2に基づく開梱数により検査を実施すること。なお、表1に掲げる各区分に該当する対日輸出認定施設については、別途連絡する。

<表1>

対象	施設区分	検査頻度	開梱数
牛肉及び臓器	区分1	全件	表2による
	区分2	10件につき1件	表2による
	区分3	通常の監視体制	

区分1：輸入実績が100トン未満の施設

区分2：輸入実績が100トン以上1000トン未満の施設

区分3：輸入実績が1000トン以上の施設

注) なお、輸入実績が輸入件数（1衛生証明書を1件とする。）30件以上の施設の場合は区分2、輸入件数330件以上の施設の場合は区分3として取り扱うこととする。輸入重量及び輸入件数で区分が異なる場合は、区分の数字の大きい方とする。当該施設からの対日輸出品（内臓を含む。）から不適格品が発見された場合には、その時点で輸入実績を0とする。

<表2>

ロットの大きさ (N)	開梱数 (n)
≤ 150	8
151 ~ 280	13

281 ~ 500	20
501 ≤	32

(2) 検査に際しては、(1)に基づきカートンが無作為に抽出して開梱し、カートン表示及び衛生証明書との同一性を確認すること。

(3) 頭部（舌、頬肉及び皮を除く。）、脊髄、脊柱（背根神経節を含み、頸椎横突起、胸椎横突起、腰椎横突起、頸椎棘突起、胸椎棘突起、腰椎棘突起、仙骨翼、正中仙骨稜及び尾椎を除く。）、扁桃及び回腸遠位部（盲腸との接続部分から2メートルまでの部分に限る。）（以下「SRM」という。）が含まれていないことを確認すること。

(4) 前記2及び上記(1)から(3)の結果、SRMと疑われる部位の混入が発見された場合には、当課へ報告すること。

4 措置

(1) 牛肉及び牛臓器

検査及び調査の結果、SRMの混入又は月齢条件に適合しないと判定された場合には、当該ロットを法第10条第2項に違反するものとして取り扱うこと。

(2) 缶詰食品及びビーフエキス

検査及び調査の結果、食肉製品にあつては、SRMの混入又は月齢条件に適合しないと判定された場合には当該ロットを法第10条第2項に違反するものとして取り扱うこと。食肉製品以外の牛由来原材料を含む食品にあつては、SRMの混入又は月齢条件に適合しないと判定された場合、もしくは、ブラジル連邦共和国農務省が発行する衛生証明書が添付されていない場合には、貨物保留の上、当課まで連絡すること。

別表

品目	輸入可能なもの
加熱処理牛肉及び牛臓器	煮沸、蒸煮等の加熱処理のみを行ったもののみ可
食肉製品	缶詰食品のみ可
上記以外の牛由来原材料を含む食品	缶詰食品またはビーフエキスのみ可

Standards for slaughter of cattle and processing of beef and beef products eligible for export to Japan Export Verification Program

This Export Verification Program (EVP) provides the specified products processing requirements and requirements for facilities for the export of beef and beef products* to Japan from Brazil. This EVP comes in addition to the Brazil regulations but might include some relevant domestic requirements. The following requirements consist in the EVP under the responsibility of the Brazilian Ministry of Agriculture and Livestock (MAPA).

*beef and beef products: all edible parts of cattle and products derived from such part of cattle

1 Purpose

This EVP describes the standards that slaughterhouses and processing facilities shall meet in producing beef and beef products for export to Japan in order to meet the following objectives:

- Ensure removal from cattle carcasses of all tissues ineligible for export to Japan;
- Prevent cross contamination of eligible beef and beef products for export to Japan from ineligible tissues during slaughter and/or processing;
- Ensure only cattle from 48 months of age or less are prepared and certified for export to Japan;
- Enable verification of compliance with Japan import condition relating to Bovine Spongiform Encephalopathy (BSE), in addition to Brazil domestic requirements.

2 Scope

This EVP applies to Brazilian facilities producing beef and beef products for export to Japan from Brazil. The facilities shall meet the specified products processing requirements and requirements for facilities for beef and beef products for export to Japan from Brazil. These facilities shall be designated and listed by the MAPA in accordance with the Japanese Ministry of Health, Labour and Welfare (MHLW).

3 Identification and traceability records

- 3.1 Live cattle shall be domesticated bovine animals (*Bos taurus* or *Bos indicus*) born and raised in Brazil.
- 3.2 Records and identification information through the process shall be sufficient to trace:
 - 3.2.1 Beef and beef products for export to Japan to carcasses;
 - 3.2.2 Individual carcasses to individual animal;
 - 3.2.3 Individual animal to farm records.

4 Specified Products Requirements

4.1 Beef and beef products for export to Japan shall be all edible parts of cattle and products derived from such part of cattle which the MHLW and MAPA recognize as eligible for export to Japan.

4.2 Beef and beef products for export to Japan shall be derived from cattle that are recognized as 36 months of age or younger at the time of slaughter. Age assessment shall be carried out under the perspective of dental maturity, considering able to export to Japan, raw materials obtained from animals with no more than two pairs of definitive incisors teeth.

4.3 Beef and beef products for export to Japan shall not include any Specified Risk Material (SRM) as defined by the enforced Brazil and Japanese regulations, that is to say beef and beef products for export to Japan shall not include any of the following tissues:

4.3.1 Tonsils (palatine and lingual tonsils) from all cattle;

4.3.2 Distal ileum (two meters from connection to caecum) from all cattle;

4.3.3 Spinal cord from all cattle;

4.3.4 Head (except for hygienically removed tongues, cheek meat and skin) from all cattle;

4.3.5 Vertebral column (excluding vertebrae of the tail, the spinous and transverse processes of the cervical, lumbar and thoracic vertebrae, the median sacral crest and wings of the sacrum) from all cattle;

4.4 Beef and beef products for export to Japan, and the carcasses and cattle from which they are derived shall be traceable to production records.

5 Processing requirements

5.1 Beef and beef products for export to Japan shall be processed using procedures ensuring the compliance of point 4 and integrated into the facility HACCP/SSOP.

5.2 Verification activities for age requirements as described in point 4.2 must be conducted at the slaughter and processing levels.

5.3 Beef and beef products for export to Japan shall be processed in a manner to ensure the hygienic removal of the SRM as described above in point 4.3 and to prevent any cross-contamination by these SRM.

5.4 The facility HACCP/SSOP shall include internal verification activities that allow to control the specified requirements of this EVP are effectively implemented and met.

6 Designated facilities for export to Japan

6.1 The designated facilities for export beef and beef products to Japan from Brazil shall be facilities (all the facilities including slaughterhouses, cutting plants, processing plants, and cold stores involved its

production) approved by the MAPA for export to Japan following an on-site inspection. The approval of the designated facilities is under the responsibility of the MAPA in accordance with the MHLW.

6.2 The designated facilities shall meet the specified products and processing requirements for beef and beef products for export to Japan from Brazil.

6.3 The designated facilities for export to Japan shall be listed by the MAPA; the MAPA shall provide annually to the MHLW an official listing of the designated facilities for export beef and beef products to Japan. MAPA will keep the MHLW informed of any amendments or changes in the list of designated facilities.

6.4 The designated facilities for export beef and beef products to Japan from Brazil are responsible for the compliance with all requirements outlined in this procedure and the Brazil regulations.

6.5 All necessary information to verify the enforcement of the EVP by the designated facilities shall be available to the MAPA for review.

7 Export certificate

7.1 Beef and beef products for export to Japan shall be accompanied by an export certificate issued by the MAPA when exported to Japan.

7.2 The export certificate shall include the information as required by the Food Sanitation Act of Japan.

7.3 The export certificate shall mention the following statement: "all the required conditions described in the Export Verification Program – EVP were fulfilled".

8 Audit and import inspection of the MHLW

8.1 The MHLW may conduct on-site audits of the Brazilian inspection system including visit of the MAPA, designated facilities that export beef and beef products to Japan and relevant facilities.

8.2 If non-compliance with these standards is found as a result of the audit or the import inspection of the MHLW, the MAPA shall take appropriate measures including corrective and/or preventive action.

These requirements for beef and beef products for export to Japan from Brazil will go into effect on March 31, 2023.

List of eligible beef and beef products

- Boiled or steamed beef
- Boiled or steamed beef offal
- Canned beef products
- Beef extract

日本向けに輸出可能な牛のと畜並びにブラジル産牛肉及び牛肉製品の加工の基準： 輸出証明プログラム

この輸出証明プログラム（EVP）は、ブラジルから日本向けに輸出される牛肉及び牛肉製品*の指定された製品の加工条件及び施設基準を規定する。本文書には、更にブラジルの規則が加えられるが、関連する国内条件も含まれることがある。以下の条件は、ブラジル連邦共和国農務省（MAPA）の責任において、本文書に含まれている。

*牛肉及び牛肉製品：牛に由来する全ての可食部及びそれらの部位に由来する製品

1 目的

本文書は、次の目的を達成するために日本向けに輸出する牛肉及び牛肉製品の生産において、と畜場及び加工施設が満たすべき基準を記載する。

- 日本に輸出できない全ての組織が、枝肉から除去されるようにする
- と畜及び/又は加工処理中、日本に輸出できる牛肉及び牛肉製品が輸出できない組織により二次汚染されることを防ぐ
- 48か月齢以下の牛のみが日本向け輸出のために処理され、また、保証されることを確保する
- ブラジル国内の条件に加えて、牛海綿状脳症（BSE）に関する日本の輸入条件に遵守していることの証明を可能とする

2 範囲

本文書は、ブラジルから日本向けに輸出される牛肉及び牛肉製品を生産するブラジルの施設に適用する。その施設は、ブラジルから日本に輸出される牛肉及び牛肉製品の指定された製品の加工条件及び施設基準を満たさなければならない。これらの施設は、日本の厚生労働省との合意により、ブラジル連邦共和国農務省によって指定され、リスト化されなければならない。

3 個体識別とトレーサビリティ記録

- 3.1 牛生体は、家畜化された牛科の動物（*Bos taurus* 又は *Bos indicus*）であり、ブラジルで生まれ飼養されたものでなければならない。
- 3.2 行程における記録及び個体識別情報は以下のことを追跡するのに十分であること：
 - 3.2.1 日本への輸出牛肉及び牛内臓肉から枝肉；
 - 3.2.2 個別の枝肉から個別の動物；
 - 3.2.3 個別の動物から農場記録；

4 特定の製品条件

- 4.1 日本向け輸出牛肉及び牛肉製品は、厚生労働省とブラジル連邦共和国農務省が日本への輸出として認めた牛に由来する全ての可食部及びそれらの部位に由来する製品でなければならない。
- 4.2 日本向け輸出牛肉及び牛肉製品は、と畜時点で36か月齢以下と識別された牛由来でなければならない。月齢の評価は歯列の成長度の確認によって実施され、永久歯の切歯が2対以下である牛の肉を原料としたものが、日本への輸出を認められる。
- 4.3 日本向け輸出牛肉及び牛肉製品はブラジル及び日本の規則により定義されるどの特定危険部位（SRM）も含んではならない。したがって、日本向け輸出牛肉及び牛肉製品には、以下の組織を含んではならない：
 - 4.3.1 全ての牛の扁桃（口蓋扁桃及び舌扁桃）
 - 4.3.2 全ての牛の回腸（盲腸との接合部から2メートル）
 - 4.3.3 全ての牛の脊髄
 - 4.3.4 全ての牛の頭部（衛生的に取り除かれた舌、頬肉及び皮を除く）
 - 4.3.5 全ての牛の脊柱（頸椎・胸椎・腰椎の棘突起及び横突起、仙骨翼、正中仙骨稜及び尾椎を除く）
- 4.4 日本向け輸出牛肉及び牛肉製品並びにそれらが由来する枝肉及び牛は、生産記録まで追跡可能であるべきである。

5 加工条件

- 5.1 日本向け輸出牛肉及び牛肉製品は、4の遵守が確保された施設のHACCP/SSOPによる手順で加工されなければならない。
- 5.2 前述の4.2中に記載されている月齢条件の確認作業は、と畜及び加工段階において実行されなければならない。
- 5.3 日本向け輸出牛肉及び牛肉製品の加工は、前述の4.3中に記載されているように確実にSRMが衛生的に除去される方法でなければならない。また、SRMによるいかなる汚染も防がなければならない。
- 5.4 施設のHACCP/SSOPに内部監査を含め、本文書の特定の条件が効果的に実行され、適合しているかを管理できるようにしなければならない。

6 日本向け輸出施設の指定

- 6.1 ブラジルから日本向け輸出牛肉及び牛肉製品の指定施設は、現地調査の後、ブラジル連邦共和国農務省による日本向け輸出の認可を得た施設（と畜場、カット施設、加工施設、冷蔵施設を含む製造に関わる全ての施設）でなければならない。指定施設の認可は厚生労働省との合意によるブラジル連邦共和国農務省の責任の下にある。
- 6.2 指定施設はブラジルから日本向け輸出牛肉及び牛肉製品として指定された製品及び加工条件に適合していなければならない。

- 6.3 日本向け輸出の指定施設はブラジル連邦共和国農務省によりリスト化され、ブラジル連邦共和国農務省は公式な日本向け輸出牛肉及び牛肉製品の指定施設リストを、毎年厚生労働省へ提供しなければならない。また、ブラジル連邦共和国農務省は指定施設のリストの修正や変更に係る情報を、厚生労働省に提供することとする。
- 6.4 ブラジルから日本向け輸出牛肉及び牛肉製品の指定施設は、本手順に示す全ての条件並びにブラジルの規制を遵守しなければならない。
- 6.5 指定施設における本文書の執行状況を確認するために必要な全ての情報は、ブラジル連邦共和国農務省の審査のために提供されなければならない。

7 輸出証明書

- 7.1 日本への輸出牛肉及び牛肉製品にはブラジル連邦共和国農務省が発行する衛生証明書が添付されなければならない。
- 7.2 衛生証明書は日本の食品衛生法に規定される必要な情報を含まなければならない。
- 7.3 衛生証明書は次の文について言及しなくてはならない：「EVPに記載された全ての要求事項を満たす」

8 現地査察及び厚生労働省による輸入検査

- 8.1 厚生労働省は、ブラジル連邦共和国農務省、日本向け輸出牛肉及び牛肉製品の指定施設及び関連施設を含む、ブラジルの監視システムに基づく現地査察を実施することができる。
- 8.2 厚生労働省による現地査察又は輸入検査の結果、これらの基準が遵守されていないことが判明した場合は、ブラジル連邦共和国農務省は改善及び防止措置を含む適切な対応をとらなければならない。

ブラジルから日本向け輸出牛肉及び牛肉製品にかかるこれらの条件は、**2023年3月31日から適用される。**

日本に輸出できる牛肉及び牛肉製品のリスト

- 煮沸又は蒸煮処理牛肉
- 煮沸又は蒸煮処理牛臓器
- 牛由来原材料を含む缶詰食品
- ビーフエキス



REPÚBLICA FEDERATIVA DO BRASIL
 MINISTÉRIO DA AGRICULTURA E PECUÁRIA - MAPA
 SECRETARIA DE DEFESA AGROPECUÁRIA - SDA
 DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL - DIPOA
 SERVIÇO DE INSPEÇÃO FEDERAL - SIF

CARNE TERMICAMENTE PROCESSADA, VÍSCERA FERVIDA (Trato Digestivo, Útero e Bexiga) E PRODUTOS CÁRNEOS⁽¹⁾

1. Exportador (nome, endereço):	2. Certificado N°:
	3. Autoridade competente: Ministério da Agricultura e Pecuária - MAPA
	4. Autoridade Competente Emissora do Certificado:

5. Importador (nome, endereço):

6. País de origem: BRASIL	Código ISO: BR	7. País de Expedição: BRASIL	Código ISO: BR	8. País de destino: JAPÃO	Código ISO:	9. Estado de origem:
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10. Local de carregamento:	10.1. Meios de transporte⁽²⁾:	11. Porto de saída:	12. Ponto de entrada:
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13. Temperatura e marca do produto:

14. Identificação do(s) contêiner(es)/ número(s) do(s) laque(s) :	15. Marca de embarque:	16. Data de embarque:
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17. Identificação do(s) produto(s):

Código NCM ou Código HS:	Finalidade Apto para consumo humano
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NATUREZA DO PRODUTO ⁽³⁾	MATÉRIA PRIMA	ESPÉCIE ANIMAL DA QUAL SE ORIGINA A CARNE	NÚMERO DE PEÇAS OU VOLUMES	PESO LÍQUIDO (KG)
TOTAL:				

Data de abate (dia, mês e ano):	Data de corte e desossa (dia, mês e ano):	Data de fabricação (dia, mês e ano):	Data do processamento térmico (dia, mês e ano):
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Estabelecimento de abate - SH (Número de registro, nome e endereço):

Estabelecimento de corte e desossa- CP (Número de registro, nome e endereço):

Estabelecimento de processamento - MP (Número de registro, nome e endereço):

Estabelecimento produtor - (Número de registro, nome e endereço):

1. Uso exclusivo para carne bovina e suína
 2. Para navio indicar o nome, para avião indicar o número do voo e para contêiner indicar o número de matrícula e o número do laque sanitário.
 3. Descrever da forma mais detalhada possível. Os produtos permitidos são CARNE TERMOPROCESSADA, VÍSCERAS FERVIDAS (Trato digestivo, Útero e Bexiga), CARNE EM CONSERVA e EXTRATO DE CARNE produzidos em acordo com o disposto pelo EVP.

18. Certificação Sanitária

O Médico Veterinário Oficial abaixo assinado certifica que os produtos acima descritos estão/foram:

1. Derivados de animais os quais o processo de produção, com a inclusão do sacrifício, esfolagem, evisceração, divisão e corte de suas carcaças ou a transformação de suas carnes foi realizado de acordo com o prescrito nos parágrafos de (a) a (d) do Subparágrafo (6) e de conformidade com os requerimentos que se assemelham aos das leis da produção de animais de açougue e de inspeção de carne bovina e suína os quais são ao menos equivalentes, com base na Lei Nº1283, de 18/12/1950 e nas Leis de CONTROLE DO ABATE e DECRETO DE SANIDADE DE ALIMENTOS DO JAPÃO.
2. Os estabelecimentos de abate, de desossa e processamento, assim como os de armazenamento são aprovados pelo MAPA e pela autoridade sanitária do Japão;
3. Derivados de animais biungulados nascidos e criados apenas no Brasil;
4. Submetidos às inspeções ante e post-mortem, conduzida pelo Médico Veterinário Oficial no matadouro habilitado e são derivados de animais livres de doenças infecciosas;
5. O Brasil é classificado como país de risco negligenciável para Encefalopatia Espongiforme Bovina (EEB), conforme previsto no Código Sanitário dos Animais Terrestres da Organização Mundial de Saúde Animal – OIE. No caso de carne termoprocessada e seus produtos derivados de carne bovina a serem exportados para o Japão, estes produtos são derivados de animais não apresentam suspeita ou caso confirmado de EEB, nem são de propriedades afetadas pela doença;
6. Manipulados sob condições higiênicas de acordo com o Serviço de Inspeção Federal – SIF, do DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS ANIMAIS – DIPOA, do MINISTÉRIO DA AGRICULTURA E PECUÁRIA DO BRASIL e não contém nem foram produzidos com nenhuma substância química conservante ou corante, prejudicial à saúde humana.
7. Derivados de animais abatidos dos quais foram tomadas amostras requeridas pelo PROGRAMA DE CONTROLE DE RESÍDUOS BIOLÓGICOS EM CARNES do DIPOA, com resultados laboratoriais negativos e, também, estão de conformidade com a legislação da REPÚBLICA FEDERATIVA DO BRASIL que proíbe o uso de hormônios e substâncias de ação hormonal em animais produtores de carne;
8. Para produtos de origem bovina, os produtos exportados atendem aos requisitos sanitários do Programa de Verificação de Exportação - EVP;
9. Em bom estado de conservação e próprios para o consumo humano;
10. Elaborados e mantidos de acordo com as seguintes especificações e condições:
 - a) Tratamento pelo calor:

(1) a carne e vísceras derivadas de animais bi-ungulados, após serem completamente desossadas, foram processadas de uma das seguintes formas:⁽⁴⁾

(2) os embutidos, presunto e bacon elaborados com carne e vísceras provenientes de biungulados, após totalmente desossados, permaneceram por mais de três dias sem congelamento e foram processados com uso de cura ou outras formas similares, sendo termicamente tratados por qualquer uma das seguintes maneiras:⁽⁴⁾

- foi mantida, no centro da carne e de seus produtos, uma temperatura a 70° C (setenta graus Celsius) ou mais, durante um minuto ou mais, por fervura ⁽⁴⁾ / ou foi exposto a vapor (calor úmido) a 100° C ou mais ⁽⁴⁾, ou
- foi mantida, no centro da carne e de seus produtos, uma temperatura a 70° C (setenta graus Celsius) ou mais, durante 30 minutos ou mais, por fervura ⁽⁴⁾ / ou foi exposto a ar quente (calor seco) ⁽⁴⁾ / ou outros processos térmicos (⁽⁴⁾).
- no caso de víscera fervida (apenas trato digestivo, útero e bexiga) – fervido por mais de 1 (uma) hora⁽⁴⁾.

Caso os produtos acima utilizem envoltórios naturais em sua manufatura:

Para envoltórios provenientes de ovinos ou caprinos:

- são derivados de animais que nasceram e foram criados em países além daqueles listados no Anexo de Requisitos adicionais de saúde animal para os produtos à base de carne que utilizam envoltórios a serem exportados para o Japão a partir dos países de exportadores. No momento da importação pelo Brasil, deve-se confirmar que os envoltórios não apresentam risco de transmissão de doenças animais contagiosas, conforme os certificados sanitários emitidos pelo governo de origem.

Tipo de envoltório:

País de origem:

Espécie animal:

Nome, endereço e número de registro do estabelecimento produtor do envoltório:

Para envoltórios provenientes de suínos:

- Não representam risco de contaminação por doenças infecciosas próprias da espécie, em acordo com a inspeção *ante e post mortem* realizada pelo Médico Veterinário Oficial no estabelecimento aprovado.

Tipo de envoltório:

País de origem: BRASIL.

b) Controle após a fervura:

- Após o processamento cada peça foi testada e constatado o perfeito cozimento à temperatura acima mencionada;
 - Os produtos foram armazenados de forma higiênica e manuseados de forma a prevenir contaminação com patógenos causadores de doenças infecciosas para os animais, incluído o vírus de febre aftosa, até seu embarque
- Local de estocagem:

Verificar em: www.agricultura.gov.br/csj; Código de Autenticidade:

Carimbo Oficial ⁽⁵⁾

Assinatura e carimbo do Médico Veterinário Oficial⁽⁵⁾

Local e data

⁽⁴⁾ Riscar o que não se aplica

⁽⁵⁾ Usar tinta de cor azul para assinatura e carimbagem

Neste Certificado o Inglês é considerado como idioma autêntico



FEDERATIVE REPUBLIC OF BRAZIL
MINISTRY OF AGRICULTURE AND LIVESTOCK - MAPA
SECRETARIAT OF ANIMAL AND PLANT HEALTH - SDA
INSPECTION DEPARTMENT OF ANIMAL PRODUCTS - DIPOA
FEDERAL INSPECTION SERVICE - SIF

HEAT-PROCESSED MEAT, BOILED VISCERA (Digestive tract, Uterus and Bladder) AND MEAT PRODUCTS ⁽¹⁾

1. Exporter (name, address):	2. Certificate N°:
	3. Name of Competent Authority: Ministry of Agriculture and Livestock - MAPA
	4. Competent authority for issuing the certificate:

5. Importer (name, address):

6. Country of origin: BRAZIL	ISO Code: BR	7. Country of dispatch: BRAZIL	ISO Code: BR	8. Country of destination: JAPAN	ISO Code:	9. State of origin:
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10. Place of loading:	10.1. Means of transport:⁽²⁾	11. Port of departure:	12. Declared point of entry:
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13. Temperature and Brand of products:

14. Identification of container(s)/ Seal number(s):	15. Shipping Marks:	16. Date of shipment:
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17. Identification of food products:

NCM Code or HS Code:	Purpose: For human consumption
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KIND OF PRODUCT ⁽³⁾	RAW MEAT MATERIAL	SPECIES OF LIVESTOCK	NUMBER OF PIECES OR PACKAGES	NET WEIGHT (KG)
TOTAL:				

Date of slaughter (month, day and year):	Date of cutting (month, day and year):	Date of processing (month, day and year):	Date of heat-processing / manufacturing (month, day and year):
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Slaughterhouse - SH (Name, address and registration number):

Cutting Plant - CP (Name, address and registration number):

Processing Plant - PP (Name, address and registration number):

Heat-processing plant / manufacturing plant: - (Name, address and registration number):

- For use exclusively for bovine and swine meat.
- For vessel indicate name; aero plane indicates flight number and container indicate registration number and sanitary seal number.
- Specify as detailed as possible. Products are limited only HEAT-PROCESSED MEAT, BOILED VISCERA (Digestive tract, Uterus and Bladder), CANNED MEAT and MEAT EXTRACT under the EVP.

Certificate N°:

18. Health Information:

I, Official Veterinary Inspector, undersigned, certify that the exporting products above described are/were:

1. Derived from animals the ones which the production process, with the inclusion of the slaughter, dressing, evisceration, division and cut of your carcasses or the processing of your meats was accomplished in agreement with the prescribed in the paragraphs of (a) the (d) of Subparagraph (6) and of conformity with the requirements that resemble with of the production of animals of slaughter (livestock) and bovine and swine meat inspection the ones which at least they are equivalent with base in law N° 1283, of 18/12/1950, and in the ABBATOIR LAW and FOOD SANITATION ACT of JAPAN;
2. The slaughter, cutting and processing plants, as well storage facilities are approved by MAPA and by Japanese Sanitary Authorities for exporting products to Japan;
3. Derived from the cloven-hoofed animals which were born and raised only in Brazil;
4. Derived from animals free from infectious diseases, according to ante and post-mortem inspection conducted by Official Veterinarian at the approved slaughterhouse;
5. Brazil is classified as a country with negligible risk for Bovine Spongiform Encephalopathy – BSE, in accordance with the Terrestrial Animal Health Code of the World Animal Health Organization – OIE. In case of heat-processed meat and its products to be exported to Japan are derived from cattle, the products are derived from cattle not suspect or confirmed BSE case, nor known cohorts of BSE cases;
6. Handled under hygienic conditions according to Federal Inspection Service of DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL – DIPOA of the MINISTRY OF AGRICULTURE AND LIVESTOCK OF BRAZIL and do not contain not were processed with any preserving, coloring, chemical harmful to the human health;
7. From slaughtered animals from which were taken samples requested by the PROGRAM OF CONTROL OF BIOLOGICAL RESIDUES IN MEATS OF DIPOA with negative laboratorial results and, also, were found conform with the legislation of the FEDERATIVE REPUBLIC OF BRAZIL that forbid the use of hormones and substances of hormonal action in meat producers animals.
8. For beef and beef products, all the required conditions described in the Export Verification Program - EVP were fulfilled.
9. Wholesome and fit for human consumption;
10. Processed and preserved according to the following specifications and conditions:
 - a) Heat treatment:

(1) meat and viscera derived from cloven-hoofed animals were after being completely deboned, they were heated by either of the following ways:⁽⁴⁾

(2) sausage, ham and bacon made from meat and viscera derived from cloven-hoofed animals were after being completely deboned, they were keeping more than for three days without freezing and processed by means of curing or other similar ways, to be heated by either of the following ways:⁽⁴⁾

- To be kept the temperature at the center of the meat and its products at 70 °C or higher for one minute or more by boiling ⁽⁴⁾ / exposing them to steam of 100° C or higher ⁽⁴⁾; or
- To be kept the temperature at the center of the meat and its products derived at 70° C or higher for 30 minutes or more by heating in a water bath ⁽⁴⁾ / drying in hot air ⁽⁴⁾ / other heat processing method ()⁽⁴⁾.
- In case of boiled viscera (digestive tract, uterus and bladder only) – boiled for more than 1 (one) hour⁽⁴⁾.

In case of the products above cited use natural casings for manufacture:

For the casings from sheep or goat:

- are derived from animal which was born and raised in the countries other than the countries listed in the Annex of Additional animal health requirements for the meat products using casings to be exported to Japan from the exported countries. At the time of import to Brazil, it has to be confirmed that the casings do not have risk of infection of contagious livestock diseases by the health certificates issued by the originating government.

Type of casing:

Country of origin:

Animal species:

Name, address and registration number of the casing establishment:

For the casings from swine:

- Not present risk of contamination of infectious diseases proper of the species, according to ante and post-mortem inspection conducted by Official Veterinary Inspector at the approved facility.

Type of casing:

Country of origin: BRAZIL

b) Control after Heat Treatment:

- After been processed, each piece has been tested and found that it was perfectly cooked with the above mentioned temperature;
- Products are stored in clean and sanitary wrappings or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases including foot-and-mouth disease virus until the shipment.

Place of storage:

Verify at: www.agricultura.gov.br/csi; Authenticity Code:

Official Stamp⁽⁵⁾

Signature and stamp of Official Veterinarian⁽⁵⁾

Place and date

⁽⁴⁾Keep as appropriate

⁽⁵⁾Use blue ink for signature and stamping.

In this Certificate, English language is considered to be authentic

Modelo conforme Ofício-Circular n° 21000.082917/2019-11 v9. Página 4/4



REPÚBLICA FEDERATIVA DO BRASIL / FEDERATIVE REPUBLIC OF BRAZIL
MINISTÉRIO DA AGRICULTURA E PECUÁRIA - MAPA / MINISTRY OF AGRICULTURE AND LIVESTOCK - MAPA
SECRETARIA DE DEFESA ANIMAL - SDA / SECRETARIAT OF ANIMAL AND PLANT HEALTH - SDA
DEPARTAMENTO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL - DIPOA / INSPECTION DEPARTMENT OF ANIMAL PRODUCTS - DIPOA
SERVIÇO DE INSPEÇÃO FEDERAL - SIF / FEDERAL INSPECTION SERVICE - SIF

DECLARAÇÃO ADICIONAL ANEXA AO CERTIFICADO VETERINÁRIO DE SANIDADE ANIMAL E DE SAÚDE PÚBLICA PARA EXPORTAÇÃO DE CARNE PROCESSADA TERMICAMENTE DO BRASIL / ADDITIONAL DECLARATION ATTACHED TO THE ANIMAL AND PUBLIC HEALTH VETERINARY CERTIFICATE FOR THE EXPORT OF HEAT-PROCESSED MEAT FROM BRAZIL

Nº do Certificado / Certificate n°:

Número de registro do estabelecimento / Establishment registration number	Nome / Name	Endereço / Address	Tipo de estabelecimento / Type of establishment

Verify at: www.agricultura.gov.br/csi; Authenticity code:

Carimbo Oficial / Official stamp

Assinatura e carimbo do Auditor Fiscal Federal Agropecuário /
Signature and stamp of Official Veterinarian⁽¹⁾

(Local e data) / (Place and date)

⁽¹⁾ O nome do médico veterinário oficial, e o carimbo da autoridade competente, devem ser de cor diferente do texto. / The name of the official veterinarian and the stamp of the competent authority must be in a different color than the text.