



REQUIREMENTS FOR THE IMPORTATION OF BEEF AND EDIBLE BEEF OFFAL FROM BELGIUM INTO THE KINGDOM OF THAILAND

Products : 1. Beef: bone in beef and deboned beef

2. Edible beef offal: tongue, heart, liver, bile with gall bladder, omasum, reticulum, rumen, tendons, outside skirt, inside skirt, hanging tender, tails, cheek meat, lips, kidney, fat and feet

- 1) A health certificate in English signed by an authorized veterinary official stating :-
 - 1.1) type of cuts and package of the meat/meat products,
 - 1.2) number of pieces or package and net weight,
 - 1.3) dates of slaughter, manufacture **or** packaging and export,
 - 1.4) names and addresses and approval number of the slaughter house,
 - 1.5) names and addresses and approval number of the cutting plant⁽¹⁾,
 - 1.6) names and addresses and approval number of the processing plant⁽¹⁾,
 - 1.7) names and addresses and approval number of the cold store⁽¹⁾,
 - 1.8) names and addresses of the exporter and the consignee,
 - 1.9) place of loading,
 - 1.10) means of transportation, container or seal number
 - 1.11) import notification number (issued by DLD)
 - 1.12) certification of condition items (2) to (14)
- 2) The animals from which the beef/edible beef offal described above are derived, originated from a country free from foot and mouth disease in accordance with the World Organisation for Animal Health (OIE) Terrestrial Animal Health Code.
- 3) The animals from which the beef/edible beef offal described above are derived, originate from a holding free, during the last 6 months preceding the slaughter of the animal, from bovine notifiable disease affecting the safety of the meat according to the OIE Terrestrial Code.
- 4) The animals from which the beef/edible beef offal described above are derived, originate from farms officially registered by the competent veterinary authorities of the EU Member State they are located in.
- 5) The establishment, the beef/edible beef offal originates from, is approved for export by competent authorities and inspected by official inspectors.
- 6) The beef/edible beef offal come from slaughtered animals found free from signs of infectious disease, including bovine spongiform encephalopathy (BSE), at ante and post mortem inspection in the approved slaughterhouse.
- 7) The beef/edible beef offal are fit for human consumption.
- 8) Regarding bovine spongiform encephalopathy (BSE):
 - 8.1 In case of the cattle are born and reared in Belgium or traded with/imported from a negligible BSE risk country, as recognized by the OIE.
 - 8.1.1 The country of origin of the animals is officially recognized by the OIE as a country with negligible BSE risk status
 - 8.1.2 The cattle from which the beef/edible beef offal described above is derived passed ante- and post-mortem inspections

8.1.3 The beef/edible beef offal are derived from cattle that were born after the date from which the ban of feeding of ruminants with meat-and-bone meal or greaves derived from ruminants has been effectively enforced.

8.2 In case of cattle trade with/imported from a controlled BSE risk country, as recognized by the OIE.

8.2.1 The country of origin of the animals is officially recognized by the OIE as a country with controlled BSE risk status

8.2.2 The cattle from which the beef/edible beef offal described above is derived passed ante- and post-mortem inspections

8.2.3 The cattle were not subjected to a stunning process prior to slaughter with a device injecting compressed air or gas into the cranial cavity or to a pithing process.

8.2.4 The beef/edible beef offal was produced and handled in a manner which ensure that such meat does not contain and is not contaminated with mechanically separated meat from the skull and vertebral column from cattle over 30 months of age nor with the following specified risk materials: tonsils and distal ileum from cattle of all ages and spinal cord, skull (including brain and eyes) and vertebral column of cattle over 30 months of age.

8.2.5 The beef/edible beef offal are derived from cattle that were born after the date from which the ban of feeding of ruminants with meat-and-bone meal or greaves derived from ruminants has been effectively enforced.

- 9) The beef/edible beef offal does not contain products from mechanically separated meat.
- 10) The animals were slaughtered and the beef/edible beef offal were processed with hygienic processes in accordance with European Union regulations in establishments approved for export to Thailand. Every precaution has been taken to prevent any contamination during manufacture, packaging and storage and until the time of export.
- 11) The beef/edible beef offal does not contain pathogens, microbial toxins, residues of radioactive substances, antibiotics, beta-agonists and growth factors in accordance with European Union regulations.
- 12) The beef/edible beef offal does not contain preservatives, additives or any substances posing a harmful risk to human health.
- 13) Prior to export, the transport vehicles or containers and the loading conditions of this consignment meet the conditions laid down in European Union hygiene regulations in respect of cleaning and disinfection.
- 14) The products and/ or the packaging thereof bears an official oval mark indicating that they have been obtained, processed, packaged, labeled and stored in an officially approved establishment in accordance with European Union hygiene regulations.
- 15) The products shall not be transshipped at any intermediate port.
- 16) The products shall be subjected to inspection/detention for laboratory testing up on arrival in Thailand. The owner/importer shall be fully charged for incurred expenses.
- 17) Failure to follow the import procedures may result in returning the meat/meat products to the country of origin or destroying without compensation.

Department of Livestock Development,
Phaya Thai Road, Bangkok 10400
THAILAND

The List of Establishments Approved for Export Beef and Edible Beef Offal from Belgium To Thailand

No.	Company name	Approval number	Type of establishment	Address	Postal code	City	Meat (type)	Products (meat/offal)
1	Abattoir communal d'Aubel	136	Slaughterhouse	Rue de Merckhof, 111	4880	Aubel	Beef	Meat and edible offal
2	CAPGEL	KF104	Cold store	Avenue de Jupille, 2	4020	Liège	Veal/Beef	Storage
3	Dierickx N.V.	F667	Cutting plant	Baakensstraat, 12	9240	Zele	Beef	Meat and edible offal
4	ETN ADRIAENS NV	59	Slaughterhouse	Slachthuisstraat, 1	9620	Zottegem	Beef	Meat and edible offal
5	ETN ADRIAENS NV	59/1	Cutting plant	Slachthuisstraat, 1	9620	Zottegem	Beef	Meat and edible offal
6	ETN ADRIAENS NV	B59	Gut-dressing room	Slachthuisstraat, 1	9620	Zottegem	Beef	Edible offal
7	Euro Meat Group	129	Slaughterhouse	Rue de l'Abattoir, 46	7700	Mouscron	Beef	Meat and edible offal
8	VIANDE DE LIEGE	F282	Cutting plant	Avenue de Jupille, 4	4020	Liège	Beef	Meat and edible offal
9	G.H.L.	F89	Cutting plant	Rue de Merckhof, 113	4880	Aubel	Beef	Meat and edible offal
10	LORNOY	130/4	Cutting plant	Winkelom, 52	2440	Geel	Veal	Meat and edible offal
11	NORENCA	130/1	Cutting plant	Winkelom, 58	2440	Geel	Beef	Meat and edible offal
12	NORENCA	KF499	Cold store	Winkelom, 58	2440	Geel	Beef	Meat and edible offal
13	SLACHTHUIS GEEL	130	Slaughterhouse	Winkelom, 52	2440	Geel	Veal/Beef	Meat and edible offal
14	SLACHTHUIS VANLOMMEL	2	Slaughterhouse	Industrielaan, 21	2250	Olen	Veal	Meat and edible offal
15	SLACHTHUIS VANLOMMEL	2/1	Cutting plant	Industrielaan, 21	2250	Olen	Veal	Meat and edible offal
16	SLACHTHUIS SWAEGERS	6	Slaughterhouse	Industrieweg, 5	2320	Hoogstraten	Beef	Meat and edible offal
17	SLACHTHUIS SWAEGERS	6/1	Cutting plant	Industrieweg, 5	2320	Hoogstraten	Beef	Meat and edible offal
18	Lineage Rijkevorsel NV	KF12	Cold store	Houtelweg, 1	2310	Rijkevorsel	Veal/Beef	Storage
19	Northfreeze	KF103514	Cold store	Lossing, 11	2260	Westerlo	Veal/Beef	Storage

veal: derived from bovines aged maximum 8 months (calves)

beef/veal meat: all edible parts, bone in and deboned (including fat), minced beef, except edible offal

edible offal: tongues, heart, liver, bile with gall bladder, omasum, reticulum, rumen, tendons, outside skirt, inside skirt, hanging tender, tails, cheek meat, lips and fat