

## Attachment 14-2: Quarantine Requirements for the Importation of Deboned (chilled or frozen) pork from Paraguay into the Republic of China

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

1. The pork for importation to Taiwan shall originate from pigs that were born, raised and slaughtered in Paraguay.  
"Pork" refers to edible parts derived from pigs for human consumption including meat, back fat, skin, aorta and diaphragm.
2. The pigs for slaughter shall be transported directly from the raising farm to the slaughterhouse without any contact with other animals.
3. Upon arriving at the slaughterhouse, each lot of pigs for slaughter shall be subject to ante- and post-mortem inspection within 24 hours respectively before and after slaughter to determine whether it is suitable for slaughter and its meat is suitable for human consumption.
4. The pigs shall be produced during their lifetime from raising farms which have been free from foot and mouth disease, classical swine fever and African swine fever.
5. Foot and mouth disease, classical swine fever and African swine fever should not have occurred in Paraguay within period of 12 months prior to exportation.
6. The artiodactyl animals in the raising farm shall not be vaccinated with modified or attenuated live vaccines against foot and mouth disease. The pigs in the raising farm shall not be vaccinated with vaccines against foot and mouth disease, classical swine fever or African swine fever.
7. The carcasses of the pigs shall be subject to maturation at a temperature from 2°C above for at least 24 hours after slaughter. The pH value of the meat after maturation shall be 5.8 or below, and the pH value of the imported pork shall be 5.8 or below.
8. The following measures shall be implemented on the pork before exportation:
  - (1) The pork shall be cleaned. All bones, blood clots, and lymphoid tissues shall be removed.
  - (2) For aorta and diaphragm: maturation at a temperature 2°C for 24 hours or more.
9. The pork shall not be in contact with meat from countries (zones) which are recognized as countries (zones) infected with foot and mouth disease, classical swine fever or African swine fever.

10. Certifications with official stamps from the competent authorities of the Paraguay shall be required during the processes of slaughter, trimming of carcasses and packing.
11. The pork shall be processed and transported under sanitary conditions and shall comply with the relevant regulations governing meat inspection of our country.
12. The slaughterhouses shall be inspected and pass the inspection by the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ), Council of Agriculture (COA), Executive Yuan. The slaughterhouses eligible to export pork to Taiwan are subject to the inspections conducted by BAPHIQ, on a regular basis.
13. The pork shall be transported with containers, and the containers shall be sealed with numbered seals (hereinafter referred as “original seal”) before exportation. The number of the container and original seal shall be stated in the certificate issued by the competent authorities of the Paraguay. The container and original seal shall be kept with integrity during importation. However, the pork can be transported by air shipping by complying with following requirements:
  - (1) The container or package of the products is without significant damage, numerous amount of dirt, or blood leakage. Each open place is sealed by original seals with numbers.
  - (2) The number on the seals shall be recorded on both the veterinary certificate issued by the competent authorities of the Paraguay and the Bill of Lading.
14. An original veterinary certificate issued by the animal quarantine authority of the Paraguay shall be accompanied with each consignment. The certificate shall state that the meat to be imported comply with Articles 1 to 13 of these requirements.