



Ministero della Salute

Direzione generale per l'igiene e la sicurezza degli alimenti
e la nutrizione

Ufficio 2

Via Giorgio Ribotta 5- 00144 Roma

Trasmissione elettronica
N.
prot. DGISAN in Docsa/PEC

Alle Regioni e Province autonome di Trento e Bolzano
Servizi Veterinari

Alle Associazioni di categoria del settore carne suine

Oggetto: Export prodotti a base di carne verso Taiwan – Nuove indicazioni

In riferimento all'oggetto, si comunica che il Ministero Taiwanese (Taiwan Food and Drug Administration, Ministry of Health and Welfare), con successive comunicazioni, ha ribadito che i prodotti esportati a Taiwan devono essere conformi alle leggi locali in materia di sicurezza alimentare e igiene (comprese le normative sull'etichetta cinese), invitando gli esportatori italiani al rispetto della suddetta normativa.

Ai fini dell'esportazione dall'Italia a Taiwan di prodotti a base di carne suina è necessario rispettare sia le disposizioni di TFDA, Autorità responsabile della gestione della sicurezza alimentare, che quelle del BAPHIQ, responsabile della gestione delle malattie degli animali; pertanto i suddetti prodotti per essere esportati a Taiwan devono essere conformi alle normative di entrambe le autorità.

In base agli accordi con le Autorità taiwanesi al nostro Paese è stata concessa la verifica di sistema e, pertanto, l'Italia può predisporre una pre-lista di nuovi stabilimenti - impianti di macellazione con sezionamento, impianti di trasformazione, impianti di conservazione frigorifera - che possono essere autorizzati ad esportare a Taiwan purché presentino la documentazione richiesta.

Tuttavia, il TFDA ha precisato che per le future istanze di riconoscimento degli stabilimenti interessati ad esportare prodotti a base di carne suina a Taiwan, dovrà essere compilato un nuovo "Modulo informativo di base della struttura" (allegato), che sostituisce il precedente questionario, unitamente all'attestazione del controllo ufficiale.

Per quanto riguarda l'attestazione veterinaria si informa che è in corso di definizione un nuovo modello di certificato che sarà prontamente trasmesso a codeste Autorità sanitarie e alle Associazioni di categoria; tuttavia, nelle more dell'approvazione del nuovo certificato, si potrà continuare a utilizzare il modello attuale di cui dovrà essere fornita per TFDA anche una copia conforme con il timbro ufficiale dell'autorità competente poiché il documento originale deve essere fornito a BAPHIQ durante l'importazione.

Si ritiene utile riportare di seguito le informazioni previste dalla normativa sull'etichetta cinese per l'esportazione di prodotti a base di carne a Taiwan, precisando che in base all'articolo 22 della legge che regola la sicurezza e l'igiene alimentare, il contenitore o l'imballaggio esterno per tutti gli alimenti e tutti gli ingredienti/materie prime alimentari deve essere chiaramente etichettato in lingua cinese con il luogo (paese) di origine del prodotto e delle materie prime.

1. Informazioni richieste:

- a. Nome del prodotto in lingua cinese e inglese (o straniera)
- b. Origine (paese) del prodotto/materie prime
- c. Peso netto; capacità; o quantità
- d. Data di produzione/data di macellazione/data di scadenza/da consumarsi preferibilmente entro la data...
- e. Codice prodotto
- f. Nome del produttore, codice di stabilimento e indirizzo
- g. Condizione di conservazione (temperatura, ecc.)

2. Altre informazioni

- a. Elenco degli ingredienti
- b. Nomi di additivi alimentari
- c. Confezione e contenitore
- d. Presenza di materie prime genetiche modificate (o no)

3. Le informazioni sopra indicate, tra cui: nome del prodotto, peso netto; capacità; o quantità, data di scadenza, nome e indirizzo del produttore, nomi di additivi alimentari e presenza di materia prima geneticamente modificata (o no), devono essere riportati in cinese mandarino chiaramente sulla confezione esterna del prodotto.

Si coglie l'occasione per rammentare che in caso di modifica dei dati delle aziende già registrate è sempre necessario inviare apposita comunicazione.

Invitando le Autorità sanitarie e le Associazioni in indirizzo a dare ampia diffusione alla presente nota, si resta a disposizione per ogni eventuale chiarimento.

IL DIRETTORE GENERALE
Dr. Massimo Casciello

Responsabile del procedimento:

Dr.ssa Rosalba Matassa

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**○○(Year) Expanding the Numbers of Establishments for the ○○
(Country) ○○(Meat) Products
Basic Information of the Establishment
(Slaughterhouse, Cutting Plant, Processing Plant, Cold Store and
Warehouse)**

Taiwan Food and Drug Administration

10.10.2018
Amend 26.05.2019
Amend 21.06.2019
Amend 21.07.2020

PART A

Information of Company and the Establishment

1. The Company: Please fill out the required information

- (1) Company name: _____
- (2) Company address: _____
- (3) Description of the company
 - History: _____
 - Established year: _____ type of the company: _____
 - Brands: _____
 - Capitals: _____

2. The Establishment: Please fill out the required information

- (1) Description of the establishment
 - Establishment name: _____
 - Establishment number: _____ Approve time: _____
 - Establishment address _____
 - Established year: _____ the last reconstruction year: _____
 - Area: _____ hectares /acreages
 - Number of the factory buildings: _____
- (2) Number of employees
 - Total: _____
 - Further processing: _____
 - By-products: _____
 - Sanitation: _____
 - Administrative: _____

Product information
(For human consumption)

Products produced in this establishment: Please check the appropriate box () , fill out the specific products.

• **Bovine**

- Meat of bovine animals, intact (not ground), fresh, chilled, frozen
- Meat of bovine animals, with bone in, fresh, chilled, frozen
- Meat of bovine animals, non-intact (trimming, raw ground)
- Bone with meat of bovine animals, fresh or chilled, frozen
- Edible offals of bovine animals, fresh, chilled or frozen
- Bovine fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen
- Others _____

• **Swine**

- Meat of swine, fresh, chilled or frozen
- Bone with meat of swine, fresh or chilled
- Edible offals of swine, fresh, chilled or frozen
- Pig fat, free of lean meat, not rendered or otherwise extracted, fresh, chilled, or frozen
- Others _____

• **Ovine**

- Meat of sheep or goats, fresh, chilled or frozen
- Bone with meat of sheep or goats, fresh or chilled
- Edible offals of sheep, goats, chilled or frozen
- Others _____

• **Poultry**

- Meat of the fowls, fresh, chilled or frozen
- Meat of the turkeys, fresh, chilled or frozen
- Meat of the ducks, fresh, chilled or frozen
- Meat of the geese, fresh, chilled or frozen
- Meat of guinea fowls, fresh, chilled or frozen
- Edible offal of the fowls, duck, turkeys, fresh, chilled or frozen
- Poultry fat, free of lean meat, and, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked
- Others _____

• **Others Species**

- Meat of horses, asses, mules or hinnies, fresh, chilled or frozen

• **Further Processing/Preparation meat products**

- Cooked, ready-to-eat product chilled or frozen _____
- Cured/Drying/Fermented/Smoked with heat process, chilled or frozen

- Cured/Drying/Fermented/Smoked with heat process, shelf stable
- Thermally Processed – Commercially Sterile, shelf stable (Canned)
- Products mix with meat from more than one species: _____
- Fatty livers _____
- Casing _____
- Others _____

Information of source of animals and raw materials

1. **Source of animals slaughtered in this establishment:** Please check the appropriate box () and fill out the required information

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

- (1) Species

Bovine; Swine; Ovine; Poultry; Others _____

- (2) Source

Domestic: _____%

Imported: _____%; Countries: _____

2. **Source of meat or fat which are not from the animals slaughtered in this establishment**

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

Yes, we used the meats which are not from the animals slaughtered in this establishment.

- (1) Species: Bovine; Ovine; Poultry; Others _____

- (2) Source:

Domestic: _____% ;

Imported: _____%; Countries: _____

No, we use the meat and fat from animals slaughtered in this establishment only.

Production information

1. **Type of operation:** Please check the appropriate box () and fill out the required information
(Please provide the information by species: beef, pork, poultry, lamb meat or others)

- Slaughter
- Meat processing
 - Fabrication (_____)
 - Further processing (canning, heating, drying, smoked,
 marinated, others _____)
- By-product
 - Edible by-product
 - Inedible by-product collection
- Product storage
 - Ambient temperature storage
 - Refrigeration storage (0~7° C)
 - Freezer (-18° C or less)
 - Others _____
- Packaging
 - (Vacuum packaging, Modified atmosphere packing, Others _____)
- Others _____

2. **Production capacity:** Please check the appropriate box () and fill out the required information

(1) Cut-up meat and poultry

- Slaughter
Maximum capacity: _____ heads / hour; _____ heads / day
- Fabrication
Maximum capacity: _____ / hour; _____ / day
- Heating
Maximum capacity: _____ / hour; _____ / day
- Drying
Maximum capacity: _____ / hour; _____ / day
- Canning
Maximum capacity: _____ / hour; _____ / day
- Smoked
Maximum capacity: _____ / hour; _____ / day
- Marinated
Maximum capacity: _____ / hour; _____ / day
- Other further processing
Maximum capacity: _____ / hour; _____ / day

(2) By-products

- Edible by-product collection
Maximum capacity: _____ / hour; _____ / day
- Inedible by-product collection
Maximum capacity: _____ / hour; _____ / day

Information of storage and warehouse

Storage capacity for meat and poultry products: Please check the appropriate box () and fill out the required information

1. Storage types

Ambient temperature storage; Refrigeration storage (0~7° C); Freezer (-18° C or less)

2. Storage capacity: Rooms for store raw materials, semi-products and final-products in the working area:

Cooling rooms; Temperature: _____

Frozen tunnels; Temperature: _____

Frozen rooms; Temperature: _____

Refrigeration room; Temperature: _____

Ambient temperature rooms; Temperature: _____; Relative humidity (RH): _____

Information of product shipment and distribution

1. Product shipment

(1) Product packages: Box; Basket; Others _____

(2) Shipment by:

Shipment types

Road; Airway; Waterway

2. Product distribution

(Please check the appropriate box () and fill out the required information)

(Please provide the information by species: beef, pork, poultry, lamb meat or others)

(1) Cut-up meat and poultry products (Fresh/ chilled/ frozen): _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(2) Ready to eat products: _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(3) Further process meat products (ex. canned meat product, ham, sausage, heating, drying, smoked, marinated, etc.): _____

Domestic: _____ %;

Export: _____ %; Destination country _____

(4) Edible offal or by-products: _____

Domestic: _____ %;

Export: _____ %; Destination country _____

Food safety and hygiene control program

1. **SSOP Program:** Please fill out the required information.

(1) Internal audit

Frequency: _____; Last internal audit date and results: _____

(2) External audit (By certificated body if more than one):

Frequency: _____; Last external audit date and results: _____

(3) QC certificates:

List the QC certificates _____

2. **HACCP:** Please fill out the required information.

(1) CCP

A. CCP number: _____

B. List all CCPs (Please list all the CCPs)

CCP1: _____

CCP2: _____

CCP3: _____

...

(2) Internal audit

Frequency: _____; Last internal audit date and results: _____

(3) External audit (By certificated body if more than one):

Frequency: _____; Last external audit date and results: _____

3. **Food safety of canned food (if applicable)**

List type of canned meat and poultry products manufacturing in the Establishment and fill out the required information

• Product name: _____ pH ____

Sterilization method and condition (Temp., Pressure, Time): Retort ____°C __
kPa(Pa), ____ min, F value ____.

PART B

Official Control (For Officials)

1. On-site officials (Permanent) (in slaughterhouse): Please fill out the required information

- (1) Number of officials (or statutory) veterinarians: _____ hired by / from _____ agency/department
- (2) Number of officials (or statutory) meat inspectors (veterinarian assistants): _____ hired by / from _____ agency/department
- (3) Responsibility and tasks in the establishment: Please check the appropriate box ()
 - Inspection
 - Sampling
 - Others: _____

2. Regular official inspection: Please check the appropriate box () and fill out the required information

- (1) Routine inspection
 - Frequency: Daily; Weekly; Monthly; Others: _____
 - Inspection program (for example: inspection for HACCP, SSOP, etc.): _____
- (2) Pre-operation inspection
 - Frequency: Daily; Weekly; Monthly; Others: _____
 - Inspection program (for example: inspection for HACCP, SSOP, etc.): _____
- (3) Supervision of routine inspection
 - A. Central government/authority of food safety
 - The agency which conducts the inspection: _____
 - Frequency: Daily Weekly Monthly Others: _____
 - The latest inspection results
 - Inspection date: _____
 - Inspection results: _____
 - B. Regional government/authority of food safety
 - The agency which conducts the inspection: _____
 - Frequency: Daily Weekly Monthly Others: _____
 - The latest inspection results
 - Inspection date: _____
 - Inspection results: _____

3. BSE Control (For beef and relevant products producing establishment)

- (1) Health cattle confirmation: (Please describe briefly) _____
- (2) SRMs managements
 - A. SRMs including: _____
 - B. Please list the measures to prevent SRMs from contamination: _____
 - C. SRMs treatment: _____
- (3) BSE surveillance in this establishment
 - A. Frequency of sampling: _____

B. Positive case:

Yes, (please provide relevant information) _____

No.

(4) Segregation measure for the slaughtering, carcass and beef while processing: _____

(5) The beef products intent to export to Taiwan in this establishment and their processing are monitored by on-site officials and meet Taiwan's import requirement.

Yes.

No.