輸入禽畜動物肉類產品應檢附輸出國官方證明文件

一、輸入食品系統性查核實施辦法規範之禽畜動物肉類產品，輸入時，應以經查核機關與輸出國主管機關議定之指定方式，檢附符合下列各款要件之官方證明文件，向查驗機關申請輸入查驗：

(一) 輸出國主管機關簽發。

(二) 查驗機關與輸出國主管機關議定之指定樣式。

(三) 依類別載有第二點或第三點所定應記載事項。

二、貨品稅則號列 HS Code 02、0504、1601 及 1602 節下之生鮮、冷藏、冷凍、調製及保藏禽畜動物肉類產品，證明文件應記載事項：

(一) 產品名稱。

(二) 來源地(國)；得標記屠宰或分切地(國)。

(三) 淨重及數量。

(四) 批號或可茲追溯追蹤之資訊；得標記肉品之屠宰分切日期或加工肉類產品之包裝日期。

(五) 進出口商名稱及地址。

(六) 指定設施(屠宰場、分切場、加工廠及倉儲設施)之名稱、編號及地址。

(七) 產品保藏條件；得標記室溫、冷藏或冷凍。

(八) 「可供人食用」或「符合輸出國食品安全衛生相關規定」等同意義字樣。

(九) 發證日期、機關及其戳記、簽發官員姓名及其簽章。

三、貨品稅則號列 HS Code 1602 節下之禽畜動物肉類罐頭產品，證明文件應記載事項：

(一) 產品名稱。

(二) 來源地(國)；得標記製造地(國)。

(三) 淨重及數量。

(四) 批號或可茲追溯追蹤之資訊；得標記製造日期編碼。

(五) 進出口商名稱及地址。

(六) 指定設施(加工廠及倉儲設施)之名稱、編號與地址。

(七) 產品保藏條件；得標記室溫、冷藏或冷凍。

(八) 「可供人食用」或「符合輸出國食品安全衛生相關規定」等同意義字樣。

(九) 殺菌條件：低酸性罐頭應標記商業滅菌之殺菌值(F_0)應大於或等於 3；酸化罐頭應標記經適當殺菌處理條件。

(十) 發證日期、機關及其戳記、簽發官員姓名及其簽章。

四、本規定第二點所列產品自中華民國一百十一年十月一日施行；第三點所列產品自中華民國一百十二年七月一日施行。

Imported livestock and poultry meat products shall be accompanied by official certificate issued by the competent authority of the exporting country

1. The imported livestock and poultry meat products which are regulated under the "Regulation for Systematic Inspection of Imported Food", shall be accompanied with official certificate on the designated way that agreed by the inspection authority and the competent authority of the exporting country, and in line with the following requirements for border inspection:
   (1) Shall be issued by the competent authority of the exporting country.
   (2) Shall be designated certificate agreed by the inspection authority and the competent authority of the exporting country.
   (3) Shall include statements showed in point 2 and 3.
2. For the fresh, chilled, frozen, prepared or preserved livestock and poultry meat products which fall under HS code 02, 0504, 1601 and 1602, the certificate shall contain:
   (1) Product name.
   (2) Country of origin (slaughtered or cutting country).
   (3) Net weight and quantity.
   (4) Batch number or other information could be traced (could be represented by the date of slaughter and cutting or packaging date of the processed meat).
   (5) Name and address of the importer and exporter.
   (6) Name, registration number and address of the designated establishments (including slaughterhouse, cutting plant, processing plant and warehouse).
   (7) Status of products (Ambient, chilled or frozen).
   (8) "Fit for human consumption" or "Comply with relevant food safety and sanitary regulations of the exporting countries" or other synonymous expressions.
   (9) Date and authority of issuance of the certificate, official stamps and

the name and signature of the official.

3. For the canned products of the livestock and poultry meat which fall under HS code 1602, the certificate shall contain:
   (1) Product name.
   (2) Country of origin (processing country);
   (3) Net weight and quantity.
   (4) Batch number or other information could be traced (could be represented by the date of processing).
   (5) Name and address of the importer and exporter.
   (6) Name, registration number and address of the designated establishments including processing plant and warehouse.
   (7) Status of products (Ambient, chilled or frozen).
   (8) “Fit for human consumption” or “Comply with relevant food safety and sanitary regulations of the exporting countries” or other synonymous expressions.
   (9) Sterilizing condition: low-acid canned food shall state that commercial sterilization with sterilizing value (F_0) of not less than 3; acidified canned food shall state that product undergone propriate sterilizing process.
   (10) Date and authority of issuance of the certificate, official stamps and the name and signature of the official.
4. The requirements shall come into enforcement on October 1, 2022 for products listed in point 2, and shall come into enforcement on July 1, 2023 for products listed in point 3.