

**[DOA ADMINISTRATIVE ORDER NO. 11, s. 1993,
April 12, 1993]**

**RULES GOVERNING THE IMPORTATION OF MEAT AND MEAT
PRODUCTS IN BRAZIL**

WHEREAS, the Department of Agriculture Philippine Mission in Brazil after a thorough investigation and evaluation of the meat inspection system and disease situation in the country found favorable conditions that merit allowing the importation of meat and meat products from Brazil;

WHEREAS, certain conditions are set up to allow such importation which are hereunder to wit;

1. Fresh frozen meat must be deboned and deglanded and it should have undergone the chilling process before blast freezing was completed, and
2. Meat products must be cooked/processed for a minimum of 75 C for 60 minutes and must have reach an internal temperature of 71 C;

WHEREAS, only specified meat and meat products coming from the following slaughterhouses/plants are allowed to be imported;

1. ANGLO PLANT at Barretos, Sao Paulo State — only deboned and deglanded fresh frozen beef, cooked beef products for further processing, and processed beef products.
2. SADIA PLANT at Varsas Grande City — only cooked beef for further manufacturing use.
3. SADIA PLANT at Toledo, Parana State — only deboned and deglanded fresh frozen meat, cooked beef for further manufacturing, and processed beef products.
4. RIO PEL BEEF PLANT, Pelotas, Rio Grande De Sul — deboned and deglanded fresh frozen beef, cooked beef for further processing, and processed beef products.

WHEREAS, All import transactions of this nature, shall be accompanied by a valid Veterinary Quarantine Clearance/Permit signed by the Secretary of the Department of Agriculture or his duly authorized representatives and have complied with the Bureau of Animal Industry (BAI) and National Meat Inspection Commission (NMIC) rules and regulations.

NOW, THEREFORE, I, ROBERTO S. SEBASTIAN, Secretary of Agriculture, do hereby issue the above stated set of guidelines governing the importation of meat and meat products from Brazil.