

# 축산물 수출검역 안내서

2014. 9



농림축산검역본부  
Animal and Plant Quarantine Agency

동 책자의 품목·국가별 수출검역 요건은 현재까지 파악된 정보를 수록한 것으로 제품의 성분, 공정에 따라 상대국가의 요구조건이 다를 수 있으므로 수출자는 반드시 수출 전 상대국가의 요구조건을 확인하시기 바랍니다.

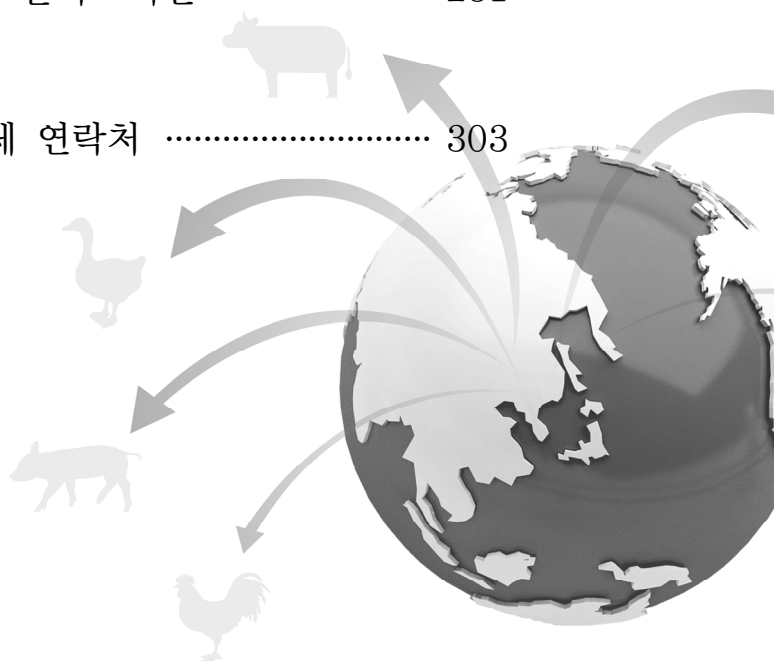
아울러, 동 정보와 관련된 최신자료는 농림축산검역본부 홈페이지(동물·축산물 수출검역 정보)에서 확인하시기 바랍니다.

※ 관련 사이트 : <http://eminwon.qia.go.kr/수출검역정보>



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## 국가별 축산물 수입허용 절차

1. 우리나라 축산물 수입허용 절차
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3. EU 축산물 수입허용 절차
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## 1. 우리나라 축산물 수입허용 절차

단계별	주요 업무	비고
1단계	<ul style="list-style-type: none"> <li>○ 상대국에서 수입허용 요청</li> <li>○ 수입허용 가능성에 대한 예비 수입위험평가 실시</li> </ul>	
2단계	<ul style="list-style-type: none"> <li>○ 가축위생설문서 작성 및 송부               <ul style="list-style-type: none"> <li>- 수입위험평가에 필요한 설문서를 작성하여 상대국에 송부 (가축위생분야와 축산물위생분야로 구분)</li> </ul> </li> <li>* 정부조직법 개정·시행으로 축산물 안전 업무가 식약처로 이관됨 ('13.3.23)</li> </ul>	
3단계	<ul style="list-style-type: none"> <li>○ 수입위험평가 실시</li> <li>○ 필요시 추가 또는 보완자료 상대국에 요구</li> </ul>	
4단계	<ul style="list-style-type: none"> <li>○ 현지 조사단 파견               <ul style="list-style-type: none"> <li>- 상대국에서 제공한 내용을 검증하기 위한 현지 가축위생실태 조사</li> </ul> </li> <li>○ 수입위험평가 결과 보고서 작성</li> </ul>	
5단계	<ul style="list-style-type: none"> <li>○ 수입허용여부 결정               <ul style="list-style-type: none"> <li>- 위험평가결과 안전성이 확인되는 경우 수입허용 결정</li> </ul> </li> </ul>	
6단계	<ul style="list-style-type: none"> <li>○ 수입위생조건안 협의               <ul style="list-style-type: none"> <li>- 수입위생조건안을 상대국에 제시 및 협의</li> </ul> </li> </ul>	
7단계	<ul style="list-style-type: none"> <li>○ 수입위생조건(안) 입안예고 및 이해 당사자 의견수렴</li> <li>○ 수입위생조건 제정·고시(관보게제)</li> </ul>	
8단계	<ul style="list-style-type: none"> <li>○ 상대국이 승인 요청한 수출작업장 승인</li> <li>○ 상대국이 제시한 검역증명서 서식(안) 협의 및 확정</li> </ul>	



## 2. 미국 축산물 수입허용 절차(9CFR 327 수입식품 수입절차 참조)

단계별	주요업무	비고
1단계	○ 미국으로 수출을 희망하는 국가는 미국 농업부(USDA) 식품안전 검사청(FSIS)에 공식적으로 수입허용 요청	
2-1단계	○ 미국 식품안전검사청에서 수출희망국에 수출자체평가표 (Self-assessment tool)과 미국법령 제공	
2-2단계	○ 수출희망국은 수출자체평가표 등을 기초로 자체평가 실시 (미국 식품안전청은 조언, 가이드 제공)	
3단계	○ 미국 식품안전검사청에서 서면심사(Document analysis)	
4단계	○ 미국 식품안전검사청에서 필요시 추가 자료 요청 및 수출희망국에서는 답변 제출	
5단계	○ 미국 식품안전검사청에서 최초 동등성 평가	
6단계	○ 미국 식품안전검사청에서 수출희망국에 대한 현장실사 (On-site audit)	
7단계	○ 미국 식품안전검사청의 서면, 현장심사 완료	
8단계	○ 미국 수출 요건 충족시 연방관보에 입안 예고	
9단계	○ 연방관보에 수출가능국가(품목) 등재	

\* 9단계는 미국 법령상 정해진 사항이 아니며, 미국 동등성평가지침을 정리하면서 임의적으로 분류한 것임

## 3. EU 축산물 수입허용 절차(유럽연합 의회·이사회 규정[EC No 178/2002] 참조)

단계별	주요업무	비고
1단계	○ 보건소비자총국(DG-SANCO)에 공식 수입허용 요청 (수출 동·축산물 종류, 수출량, 가공 요건, 수출작업장 종류와 숫자 정보 포함)	
2단계	○ 보건소비자총국에서 수출희망국에 질문서 (Pre-mission questionnaire) 송부	
3단계	○ 수출희망국에서 답변서, 잔류물질 계획, 관련법령 제출 (가금·가금육은 살모넬라 통제 프로그램 포함)	
4단계	○ 보건소비자총국에서 답변서 검토	
5단계	○ 수의식품국(FVO)의 현지조사(On-the-spot inspection)	
6단계	○ 현지조사 보고서를 관련당국, EU의회, 회원국에 송부	
7단계	○ 요건 충족 시 보건소비자총국에서 법령 초안 준비	
8단계	○ 보건소비자총국 상임위원회에서 검토 후 집행위에서 논의	
9단계	○ 유럽집행위원회에서 법령 채택 및 관보 등재 (수출가능국가와 품목, 위생증명서, 잔류물질 모니터링프로그램, 작업장)	

\* 9단계는 유럽연합의 가이드라인을 토대로 임의적으로 정리한 것임



#### 4. 일본 축산물 수입허용 절차(가축전염병예방법 제37조 및 농림수산훈령 제13호 참조)

단계별	주요업무	비고
1단계	○ 수출희망국에서 농림수산성에 수입허용 요청	
2단계	○ 농림수산성에서 수출희망국에 질문서 송부	
3단계	○ 농림수산성에서 답변서 검토, 추가질문	
4단계	○ 농림수산성에서 답변 확인	
5단계	○ 농림수산성에서 수출희망국에 접수 통지	
6단계	○ 수출희망국에 대한 현지조사	
7단계	○ 농림수산성에서 위험평가보고서 작성	
8단계	○ 농림수산성의 가축위생부회의 자문	
9단계	○ 농림수산성의 가축위생부회의 위험평가**	
10단계	○ 가축위생부회에서 농림수산성에 위험평가 결과통지	
11단계	○ 수출희망국과 가축위생조건 협의	
12단계	○ 수출희망국과 가축위생조건 체결	

\* 12단계는 '12.7월 일본농림수산성 관계자와 우리본부 세미나 자료 '일본의 국경검역 및 수입검역 제도'에 근거함

\*\* 가축위생상 영향이 큰 안건은 가축위생부회의 의견 청취 또는 보고





## 수출검역 관련 규정

1. 가축전염병예방법
2. 농림축산검역본부 고시





# II

## 수출검역 관련 규정

### 1. 가축전염병예방법

지정검역물을 수출하는 경우 검역관의 검역을 받아야 합니다. 다만, 검역방법 및 절차는 수입국의 검역 요구사항에 따릅니다.

#### 1) 지정검역물

- 동물(조류 및 포유동물(고래제외))
- 유가공품(원유, 살균처리되지 않은 우유, 분유, 버터, 치즈 등 가공한 유제품)
- 난가공품(식용란, 멸균처리 되지 않은 난백, 난분 등 가공한 알제품)
- 육가공품(식육, 멸균처리 되지 아니한 햄, 소시지, 베이컨 등 가공한 육제품)
- 동물사료(동물성 원료를 포함하는 애완동물 사료 등)
- 비식용 축산물(육골분 및 우모분)

#### 2) 의뢰검역물

- 지정검역물 외의 동물 및 그 생산물 등으로 수입국의 요청에 따라 동물검역증명서를 필요로 하는 품목

#### 가축전염병예방법 41조

(법률 제12048호, 2013.8.13.)

**제41조(수출 검역 등)** ① 지정검역물을 수출하려는 자는 농림축산식품부령으로 정하는 바에 따라 검역관의 검역을 받아야 한다. 다만, 수입 상대국에서 검역을 요구하지 아니한 지정검역물을 수출하는 경우에는 그러하지 아니하다. <개정 2013.3.23>

② 지정검역물 외의 동물 및 그 생산물 등의 수출 검역을 받으려는 자는 신청을 하여 검역관의 검역을 받을 수 있다.

③ 제1항 및 제2항의 수출 검역은 상대국의 정부기관 또는 수입자가 요구하는 기준과 방법 등에 의하여 할 수 있다.

④ 동물검역기관의 장은 수출검역과 관련하여 필요하다고 인정하면 지방자치단체의 장에게 그 소속 가축방역관 또는 「축산물위생관리법」에 따른 검사관이 가축



및 축산물에 대하여 검사, 투약, 예방접종한 것 등에 관한 자료 제출을 요청할 수 있다. 이 경우 지방자치단체의 장은 정당한 사유가 없으면 요청을 거부하여서는 아니 된다. 〈개정 2010.5.25〉

⑤ 검역관은 제1항부터 제3항까지의 규정에 따른 검역에서 그 물건에 가축 전염성 질병의 병원체가 없다고 인정할 때에는 농림축산식품부령으로 정하는 바에 따라 검역증명서를 발급하여야 한다. 〈개정 2013.3.23〉

[전문개정 2010.4.12]

**제42조(검역시행장)** ① 제36조제1항 및 제41조제1항 본문에 따른 지정검역물의 검역은 동물검역기관의 검역시행장에서 하여야 한다. 다만, 다음 각 호의 어느 하나에 해당할 때에는 동물검역기관의 장이 지정하는 검역시행장에서도 검역을 할 수 있다.

1. 제36조제1항에 따른 수입검역물 중 동물검역기관의 검역시행장에서 검역하는 것이 불가능하거나 부적당하다고 인정되는 것이 있을 때
2. 제41조제1항 및 제2항에 따른 수출검역물이 시설·장비 등 검역 요건이 갖추어진 가공제품공장·집하장에 있을 때
3. 국내 가축방역 상황에 비추어 가축전염병의 병원체가 퍼질 우려가 없다고 인정할 때

② 제1항 단서에 따른 검역시행장의 지정을 받으려는 자는 검역에 필요한 인력과 시설을 갖추어야 하며, 검역시행장의 지정 대상·기간, 시설기준, 운영, 그 밖에 필요한 사항은 농림축산식품부령으로 정한다. 〈개정 2013.3.23〉

③ 검역시행장의 지정을 받은 자는 농림축산식품부령으로 정하는 검역시행장의 관리기준을 준수하여야 한다. 〈개정 2013.3.23〉

④ 제1항 단서에 따른 검역시행장에는 농림축산식품부령으로 정하는 바에 따라 방역본부 소속의 관리수의사를 근무하게 하거나 관리수의사를 두게 할 수 있다. 다만, 수입 원피(原皮) 가공장 등 농림축산식품부령으로 정하는 검역시행장에는 검역관리인을 두게 할 수 있다. 〈개정 2013.3.23〉

⑤ 제4항 단서에 따른 검역관리인의 자격과 임무 등에 필요한 사항은 대통령령으로 정한다.

⑥ 동물검역기관의 장은 다음 각 호의 어느 하나에 해당할 때에는 검역시행장의

지정을 받은 자에게 시정을 명할 수 있다.

1. 제2항에 따른 검역시행장의 지정 요건을 충족하지 못하게 되었을 때
  2. 제3항에 따른 관리기준을 준수하지 아니하였을 때
- ⑦ 동물검역기관의 장은 다음 각 호의 어느 하나에 해당하는 검역시행장에 대하여는 지정을 취소할 수 있다. 다만, 제1호에 해당할 때에는 그 지정을 취소하여야 한다.
1. 거짓이나 그 밖의 부정한 방법으로 검역시행장의 지정을 받았을 때
  2. 제6항에 따른 시정명령을 이행하지 아니하였을 때

**가축전염병예방법 시행규칙 42조** (농림축산식품부령 제78호, 2014.2.14.)

**제42조(검역시행장의 지정 등)** ① 법 제42조제1항 각 호 외의 부분 단서에 따라 동물검역기관의 장이 지정하는 검역시행장의 지정대상은 다음 각 호와 같다.  
〈개정 2008.2.5, 2010.12.30, 2011.7.25, 2012.2.8, 2014.2.14〉

1. 수입 야생조수류, 초생추(병아리, 오리 및 타조 등), 실험동물 및 돼지 등을 격리·사육할 수 있는 시설
  - 가. 야생조수류 검역시행장
  - 나. 초생추 검역시행장
  - 다. 실험용 동물 검역시행장(연구기관·대학·기업체 등에서 시험연구용으로 사용할 것임을 증명하는 서류가 첨부된 것만 해당한다)
  - 라. 소·돼지 검역시행장(수급안정을 위해 긴급조치가 필요한 경우로 한정한다)
  - 마. 그 밖의 동물의 검역시행장(국제경기 참가를 목적으로 단기체류하는 동물의 경우로 한정한다)
2. 수입 식육, 털·원피·모피류 등을 보관하거나 가공할 수 있는 시설
  - 가. 식육가공장 검역시행장
  - 나. 식용 축산물보관장 검역시행장
  - 다. 털·원피 보관장 검역시행장
  - 라. 원피 가공장 검역시행장
  - 마. 모피류 가공장 검역시행장
  - 바. 털 가공장 검역시행장(세척가공시설을 갖춘 업체만 해당한다)



사. 종란 검역시행장

아. 천연케이싱 검역시행장

3. 수출동물을 격리·사육할 수 있는 시설

4. 수출축산물을 보관 또는 가공할 수 있는 시설

② 「축산물위생관리법」 제22조에 따라 도축업 영업허가를 받은 자가 그 작업장을 수출용 도축을 위한 검역시행장으로 이용하기 위하여 검역본부장에게 신고를 한 때에는 당해 작업장을 제1항에 따라 지정을 받은 검역시행장으로 본다. <개정 2006.5.8, 2008.2.5, 2010.11.26, 2011.6.15, 2013.3.23>

③ 제1항에 따라 다음 각 호의 어느 하나에 해당하는 시설을 검역시행장으로 지정받으려는 자는 법 제42조제4항에 따라 다음 각 호 중 제1호, 제2호 및 제5호의 시설에는 관리수의사를, 제2호의2의 시설에는 방역본부 소속 관리수의사를, 제3호 및 제4호의 시설에는 검역관리인을 각각 두어야 한다. 다만, 검역본부장이 검역대상이 되는 지정검역물이 적은 경우, 그 밖에 관리수의사 또는 검역관리인을 두기에 적합하지 아니하다고 인정하는 경우에는 그러하지 아니하다. <개정 2008.2.5, 2008.12.31, 2010.12.30, 2011.6.15, 2013.3.23, 2014.2.14>

1. 수입동물의 털(깃털을 포함한다. 이하 같다) 또는 수입원피의 전용보관창고

2. 수출입육류의 가공장

2의2. 수입 식용 축산물보관장

3. 수입원피 또는 수입모피의 가공장

4. 수입동물의 털의 가공장

5. 수입 천연케이싱 보관장

④ 제1항에 따라 검역시행장을 지정하는 경우 그 지정기간은 다음 각 호와 같다. <개정 2008.2.5, 2010.11.26, 2010.12.30>

1. 동물검역시행장 : 3개월 이내(한 번에 수입되거나 수출되는 것으로 한정한다)

2. 축산물검역시행장 : 2년 이내. 다만, 종란의 경우는 3개월 이내(한 번에 수입되거나 수출되는 것으로 한정한다)로 하고, 「축산물위생관리법」 제21조제1항에 따른 도축업·축산물가공업 및 축산물보관업의 시설, 원피·모피류 등의 가공장은 기간을 한정하지 아니한다.

⑤ 검역시행장의 지정절차 및 시설기준 등은 다음 각 호와 같다. <개정 2008.2.5, 2008.12.31, 2010.11.26, 2010.12.30, 2011.6.15, 2012.12.11, 2013.3.23>

1. 검역시행장으로 지정받으려는 자는 별표 14의2의 검역시행장 시설기준에 적합한

시설을 갖추고 별지 제17호의2서식의 검역시행장 지정(지정변경) 신청서에 다음 각 호의 서류를 첨부하여 검역본부장에게 제출하여야 한다. 이 경우 담당 공무원은 수입축산물의 경우에는 「전자정부법」 제36조제1항에 따른 행정정보의 공동이용을 통하여 건물등기부등본을 확인하여야 한다.

가. 「축산물위생관리법」 제22조에 따른 영업허가증 사본(도축업·축산물가공업 또는 축산물보관업자만 해당한다)

나. 시설 평면도

다. 관리수의사·검역관리인 채용신고서[제3항에 따라 관리수의사나 검역관리인을 두어야 하는 검역시행장(방역본부 소속 관리수의사를 두어야 하는 검역시행장은 제외한다)만 해당한다]

라. 가공처리공정서(제품을 가공하는 검역시행장만 해당한다)

2. 수입초생추 검역시행장으로 지정받으려는 자는 해당 시설에 검역시행일 30일 전부터 조류 또는 타조류의 사육을 금지하여야 하고, 수입 30일 전에 검역시행장 지정신청을 하여야 한다. 다만, 신축된 축사로서 동물을 사육하지 아니한 시설은 그러하지 아니하다.
  3. 검역본부장은 제1호 및 제2호에 따라 검역시행장 지정을 신청 받은 때는 현지조사를 실시하여 시설기준과 방역업무에 지장이 없다고 인정될 경우 검역시행장으로 지정하고 별지 제17호의3서식에 따른 검역시행장지정서를 발급하여야 한다. 다만, 검역본부장은 수입 식용 축산물보관장을 검역시행장으로 지정하는 경우 방역본부 소속 관리수의사의 수급상황 등을 고려할 수 있다.
  4. 제3호에 따라 검역시행장으로 지정받은 사항을 변경하려는 경우에는 별지 제17호의2서식의 검역시행장 지정(지정변경) 신청서에 검역시행장지정서를 첨부하여 검역본부장에게 제출하여야 한다.
  5. 검역본부장은 제4호에 따라 검역시행장 지정변경의 신청을 받은 때는 시설기준과 방역에 지장이 없는 지를 판단하여 변경된 사항을 검역시행장지정서의 뒤쪽에 적은 후 교부할 수 있다. 다만, 식용 축산물보관장 검역시행장 및 식육가공장 검역시행장의 면적변경 등에 대하여는 해당 검역시행장에 근무하는 관리수의사가 실시한 현장조사 내용으로 처리할 수 있다.
- ⑥ 원피 및 모피류의 보관 또는 가공장이 장비나 시설 등을 공동으로 관리·운영하거나 모피류의 탈지세척 등 같은 가공시설을 이용하는 업체의 경우에는 공동검역시행장으로 지정받을 수 있다. <신설 2008.2.5>



## 2. 농림축산검역본부 고시

### 지정검역물의 검역방법 및 기준

(농림축산검역본부고시 제2013-151호, 2013.12.20.)

### 제6장 수출축산물검역

**제37조(검역신청)** ① 시행규칙 제37조의 규정에 따라 수출축산물의 검역을 받고자 하는자(수출자 또는 그 대리인)는 수출축산물을 검역시행장에 입고 후 다음 서류를 구비하여 관할 지역본부장에게 시행규칙 별지 제15호 서식에 따른 축산물(사료 등)검역신청서를 제출하여야 한다. 다만, 대리인 명의로서 검역신청을 할 경우는 수출자의 위임장을 제시하여야 한다.

1. 검역신청서
  2. 선적관련 서류 등
  3. 수출 상대국 요구사항(수출 상대국의 요구사항이 있는 경우에 한함)
- ② 검역관은 제1항의 규정에 의한 축산물검역신청서 기재사항 등을 확인하기 위하여 필요한 경우 검역을 받고자 하는 자에게 참고서류를 제시하게 할 수 있다.

**제38조(도축검사 등)** 시행규칙 제37조제4항 별표7 제1항 다호에 따라 수출용도축 검사를 실시할 경우에는 상대국 요구조건 등을 감안하여 축산물위생관리법 제11조(가축의 검사) 및 제12조(축산물의 검사)에 준용하여 실시하며, 별지 제20호서식의 수출용도축검사대장을 작성하여야 한다.

**제39조(역학조사 및 현물검사)** ① 검역관은 수출축산물에 대하여 검역신청서 기재 사항과 첨부서류 및 상대국의 요구조건 사항의 확인 등 역학조사를 실시하여야 한다.

- ② 검역관(관리수의사 포함)은 검역물의 가공과정별 전염성질병 오염여부, 위생적 처리여부 등 현장검사 및 현물검사를 실시하여야 한다. 다만, 이화학적처리, 건조 처리 등으로 가축방역상 안전하다고 인정되는 경우 현장검사를 생략할 수 있다.

**제40조(정밀검사 및 시료채취)** 수출축산물의 정밀검사 및 시료채취는 제34조 및 제35조 규정을 준용한다.



**제41조(의뢰검역물 등의 검역)** ① 수출검역물 중 법 제41조제2항의 의뢰검역물 및 상대국 정부에서 별도의 검사를 요구하지 않는 방역상 안전한 상태로 처리된 검역물에 대하여는 가공처리공정 등을 고려하여 역학조사 및 검역물의 견본확인에 의하여 검역을 실시할 수 있다. 다만, 관할 지역본부장은 가공처리공정, 사용원료 등 품목이 동일하다고 판단되는 경우에는 현물사진으로 견본확인을 갈음할 수 있으며, 현물검사가 필요하다고 판단하는 경우 검역에 편리한 장소에서 실시한다.

② 수출 선적이 완료된 이후에 검역 신청된 의뢰검역물은 상대국의 정부기관 또는 수입자가 요구하는 조건을 관련서류 등으로 확인할 수 있는 경우에는 검역증명서 등을 교부할 수 있다.

**제42조(검역물의 운송 및 선적확인)** ① 검역관은 도축검사 등을 실시한 후 가공검사 등을 위하여 타 지역으로 운송할 경우에는 별지제4호서식의 수출검역물 운송통보서를 해당 지역본부(사무소 포함)으로 통보하여야 하며 통보 받은 검역관은 통보된 검역물의 검역을 실시하여야 한다.

② 수출축산물의 선적확인 및 지시는 제28조제1항을 준용한다.

**제43조(최종집합장소에서의 검역)** ① 수출검역물 중 최종 집합장소(식육축산물보관장 등 검역시행장)에서 검역을 실시할 수 있는 검역물은 다음 각호와 같다.

1. 간, 선, 담즙, 장기 등 부산물(다만 축산물위생관리법의 규정에 의한 도축검사증명서와 검역신청서를 제출받아 현물확인 후 검역)
2. 의약품, 화장품, 공업용 등의 원료로 사용되는 간, 선, 담즙, 췌장 등 부산물

② 축산물위생관리법의 규정에 의하여 품목허가를 받은 포장육 등은 현물확인으로 검역을 실시할 수 있다.

③ 상대국과 협의된 위생조건이 있을 경우에는 제1항, 제2항과 관계없이 상대국 위생조건에 의하여 검역을 실시한다.





## 축산물 수출검역 절차

1. 상대국 수출조건 확인
2. 검역시행장 지정
3. 수출작업장 등록
4. 도축검사
5. 검역시행장 입고
6. 검역신청
7. 역학조사 및 현물검사
8. 수출검역증 발급
9. 선적확인

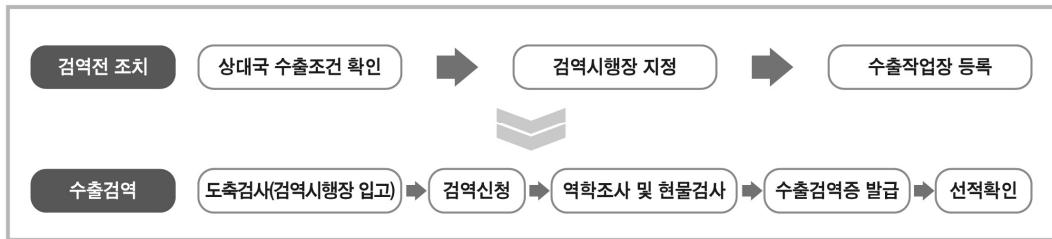




# III

## 축산물 수출검역 절차

### I 수출 검역절차



#### 1. 상대국 수출조건 확인

- 수출하려는 품목이 수입국 규정에 따라 수입이 금지되고 있는지 먼저 확인하여야 하며, 수출이 가능한 경우 필요한 절차와 요건을 반드시 확인하여야 합니다.
  - 수입국 규정에 관한 자세한 사항은 해당 수입국의 대사관을 통해 확인하실 수 있습니다.
- ※ 최초 수출되는 경우 수입국 정부의 요청에 따라 우리정부와의 수출위생조건 및 검역증 서식 협의 후에 수출이 가능할 수 있습니다.

#### 2. 검역시행장 지정

- 시설·장비 등 검역요건이 갖추어진 가공장 및 보관장 등에 대하여 국내 가축방역상황에 비추어 가축전염병의 병원체가 퍼질 우려가 없으며, 축산물이 위생적으로 처리되는 것으로 동물검역기관에서 인정하는 장소로서 검역시행장을 지정합니다.
- 지정받으려는 경우 검역시행장지정신청서 및 관련서류를 동물검역기관으로 제출하여야 합니다.

#### 3. 수출작업장 등록

- 수입국에서는 관련규정에 의하여 필요한 경우 수출작업장에 대한 현지조사 등을 실시하고 수출작업장으로 등록하여 해당 작업장에서 수출하는 것을 허가하고 있습니다.
- ex) 일본 열처리돈육 수출작업장, 베트남 가금육 수출작업장



#### 4. 도축검사

- 검역관이 검역시행장에 출장하여 가축에 대한 생체·해체검사를 실시합니다.
- 수출을 목적으로 축산물의 검사를 받고자 하는 자는 관련법규에 의거 도축(계)검사 신청서를 현장에 파견된 검역관에게 제출합니다.
- 다만 간, 선, 장기 등 부산물은 축산물위생관리법 관련규정에 의한 도축검사증명서를 첨부하여 검역을 받을 수 있습니다.

#### 5. 검역시행장 입고

- 지정검역물의 검역은 동물검역기관의 검역시행장 또는 동물검역기관이 지정한 검역시행장에서 검역을 실시하도록 하고 있습니다.
- 의뢰검역물 및 상대국 정부에서 별도의 검사를 요구하지 않는 방역상으로 안전한 상태로 처리된 검역물에 대하여는 가공처리 공정 등을 고려하여 역학조사 및 검역물의 건본확인에 의하여 검역을 실시할 수 있습니다. 다만 현물검사가 필요하다고 판단되는 경우 검역에 편리한 장소에서 검역을 실시합니다.

#### 6. 검역신청

- 관할 지역본부(사무소)에 수출검역신청서를 제출하거나 또는 인터넷 홈페이지를 통해 검역신청서를 제출합니다.
  - ① 검역신청서
  - ② 선적관련 서류 등
  - ③ 수출상대국 요구사항(상대국의 요구사항이 있는 경우)
- ※ 수입국에서 요구하는 사항 및 별도의 증명서류가 있는 경우, 사전에 각 지역본부(사무소)와 상담하시기 바랍니다.

#### 7. 역학조사 및 현물검사

- 검역관은 수출검역 신청시 검역물의 가공과정별 전염성 질병 오염여부, 위생적 처리여부 등 현장검사 및 현물검사를 실시합니다.
- ※ 이화학적 처리, 건조처리 등으로 가축방역상 안전하다고 인정되는 경우 현장검사 생략 가능합니다.

## 8. 수출검역증 발급

- 역학조사 및 현물검사를 실시하고 그 결과 가축전염성질병의 병원체가 전파할 우려가 없다고 판단되는 경우 수출검역증명서를 발급합니다.  
수출자는 선적전에 제품에 요구되는 검역증명서를 받아야 합니다. 많은 국가에서 선적 후에 발행된 동물위생증명은 인정하지 않고 있습니다.

## 9. 선적확인

- 검역 후 선·기상 적재시는 검역실시 내용과 화물 대조확인 후 이상이 없는 것에 한하여 적재를 지시합니다.
- 수출검역증명서와 검역물 확인, 검역필 날인하고 상차작업 후 봉인합니다.
- 검역을 필한 검역물이라 할지라도 선박, 차량 또는 항공기에 적재할 때까지는 검역기간으로 볼 수 있으며, 검역관이 필요하다고 인정할 때에는 검역관이 재검역을 실시할 수 있습니다.







## 품목별 · 국가별 수출검역 요건

1. 품목별 수출요건 개요
2. 품목별 수출위생조건 및 부속서
3. 국가(품목)별 검역협상 추진 현황





# IV

## 품목별 · 국가별 수출검역 요건

### 1. 품목별 수출요건 개요

- 각 나라마다 축산물의 수입에는 특별한 위생조건이 있습니다. 이러한 조건들은 우리나라가 아닌 수입국에서 정하고 있습니다. 또한 수출 제품에 대한 수출증명양식을 별도로 정하고 있는 국가들도 있습니다.
- 여기에는 수출 실적이 있는 축산물에 대한 검역요건 및 증명내용 등을 개재하였습니다. 그러나 제품의 성분, 공정에 따라 상대국가의 요구조건이 다를 수 있으므로 수출자는 반드시 수출전 상대국가의 요구조건을 확인하여야 합니다.
- 동물위생증명에 관하여 문의가 있는 경우 물건이 수출항(또는 사무실)을 관할하는 각 지역본부(사무소)로 연락하시기 바랍니다.

### 2. 품목별 수출위생조건 및 부속서

	품목	수출국가명	검역물구분	비고
유가공품(원유, 살균처리되지 않은 우유, 분유, 버터, 치즈 등 가공한 유제품)				
1	과자류의 유당 성분(lactose)	미국	의뢰	
2	과자류의 유청분말 성분(whey powder)	미국	의뢰	
3	과자류의 크림 성분(cream)	미국	의뢰	
4	과자류의 탈지분유 성분(skim milk powder)	미국	의뢰	
5	라면류의 유청분말 성분(whey powder)	미국	의뢰	
6	아이스크림 믹스류	미국	의뢰	
7	우유가 포함된 음료	미국	의뢰	
8	유제품	중국	의뢰	
9	유제품	필리핀	의뢰	
10	프리마	러시아	의뢰	
알가공품(식용란, 멸균처리 되지 않은 난백, 난분 등 가공한 알제품)				
11	계란분말	중국	지정	
12	식용란	싱가폴	지정	



	품목	수출국가명	검역물구분	비고
13	식용란	홍콩	지정	
14	계란이 포함된 제품	미국	의뢰	
15	과자류의 계란 성분(egg)	미국	의뢰	
16	라면류의 계란 성분(egg powder)	미국	의뢰	
17	육류가 포함되지 않은 다시다류(soup stock)	미국	의뢰	
18	라면류(stock powder)	호주	의뢰	
19	마요네즈	러시아	의뢰	
<b>육가공품(식육, 멸균처리 되지 아니한 햄, 소시지, 베이컨 등 가공한 육제품)</b>				
20	가금육	베트남	지정	
21	가금육	일본	지정	현재 수출 중단
22	열처리 돈육	일본	지정	
23	열처리된 소화관, 방광, 자궁	일본	지정	
24	돈육	일본	지정	현재 수출 중단
25	가금육	홍콩	지정	현재 수출 중단
26	육포	홍콩	지정	
27	돈육	홍콩	지정	현재 수출 중단
28	식육가공품	홍콩	지정	
29	돈육부산물	태국	지정	제주도에 한함
30	돼지고기 및 돼지지방	몽골	지정	현재 수출 중단
31	가금육 가공품(삼계탕)	싱가폴	의뢰	
32	삼계탕	미국	의뢰	
33	게맛살	미국	의뢰	
34	라면류의 우골 추출물 성분 (beef bone extract)	미국	의뢰	
35	라면류의 우육 성분(beef soup stock)	미국	의뢰	
36	육류가 포함된 다시다류(soup stock)	미국	의뢰	
37	Beef Extract가 포함된 식품	미국	의뢰	
38	어유추출물	미국	의뢰	
39	기타육가공품	호주	의뢰	

	품목	수출국가명	검역물구분	비고
40	런천미트	호주	의뢰	
41	열처리 훈제육	호주	의뢰	
42	우육가공품(Beef soup/retort)	호주	의뢰	
43	우육이 포함된 다시다류(stock powder)	호주	의뢰	
44	삼계탕	대만	의뢰	
45	오징어 간파우더	대만	의뢰	
46	삼계탕	일본	의뢰	
47	KRILL MILL	일본	의뢰	
48	오징어 간분	베트남, 이란, 인도	의뢰	
49	오징어 간유	베트남	의뢰	
<b>동물사료(동물성 원료를 포함하는 애완동물 사료 등)</b>				
50	개사료	말레이시아	지정	
51	개사료	필리핀	지정	
52	개사료	홍콩	지정	
53	사료용 돼지귀	일본	지정	
54	사료용 어골	일본	의뢰	
55	사료첨가제	중국	의뢰	
56	애완동물사료	대만	의뢰	
57	양어사료	미국	의뢰	
<b>비식용 축산물(수모류 등)</b>				
58	소원피(COWHIDE SCRAP)	일본	지정	
59	젤라틴/콜라겐	각국	지정	
60	깃털제품	인도네시아	의뢰	
61	수모류(깃털류)	중국	의뢰	
62	수모류(깃털제품)	대만	의뢰	
63	증제피혁분, 증제피혁분 복합비료	일본	의뢰	
64	효소제	태국, 대만, 페루, 인도네시아	의뢰	



### 3. 국가(품목)별 검역협상 추진 현황

국가명	품목	진행사항	비고
중국	유가공품	살균유 품목 등록을 위한 중국측 조사단 현지 점검('14.8월~9월 방한 예정)	
	열처리 돼지고기	수입위험평가 설문서에 대한 답변서 작성 중	
	가금육	수입위험평가 절차 완료, 가축위생실태조사 일정 협의 중	
	삼계탕	우리나라에서 송부한 가축위생설문서 답변서 내용 검토(중국)	
	사료(첨가제)	수입위험평가 설문서에 대한 답변서 제출('13.12.26.)	
캄보디아	가금육	수출검역증명서 부속서 협의 중	
싱가폴	삼계탕	수출업체(진한식품 · 체리부로) 서류 보완 중	
EU	삼계탕	수출업체(농협 목우촌) 설명자료 제출('13.7.) 및 국내 잔류물질 모니터링 관련 자료 제출('14.7.)	
일본	열처리가금육	수입위생조건 협의 중(우리측 검토 회신)	
	가금육	가축위생실태 조사('13.12.02.~12.05.) 완료	
인도네시아 · 말레이시아	유가공품	가축위생실태조사 질문서에 대한 답변서 송부('13.6.~7.)	
대만	가금육	수입위험평가 설문서에 대한 답변서 제출('13.5.30.)	
베트남	돼지고기(부산물)	가축위생실태조사 질문서에 대한 답변서 및 수출희망 업체 자료 송부('13.2.)	
러시아 등	쇠고기 · 돼지고기	수출재개 요청(러시아 · 필리핀 · 베트남) 신규 수출 희망 요청(미국 · 일본 · 홍콩 · 대만)	'14.06.30.

# 1 >>> 과자류의 유당 성분(lactose)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 수출 전 해당기관에 수입허가를 득해야 함

○ 확인사항 [검역증명서(부속서) 기재 사항]

1) 열처리 관련 사항 : The milk product in the exported material was subjected to a minimum heating of 72℃ for 15 seconds followed by a second heating to a minimum of 72℃ for 15 seconds.

2) 선적관련 정보 : 선기명, 인보이스번호, 롯트번호 등

○ 수입허가를 받은 자가 수입허가서에 서명해야 함



## 2

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### 과자류의 유청분말 성분(whey powder)



미국

- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]  
ex) This product was heated to a minimum temperature of 75℃ for 15 seconds followed by a second heating to a minimum temperature of 180℃ for 2 seconds.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



### 3 과자류의 크림 성분(cream)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 열처리 관련 사항 : The milk product in the exported material was heated to a minimum temperature of 90℃ for 15 seconds followed by a second heating to a minimum temperature of 110℃ for 20 minutes.

(2) 선적관련 정보 : 선기명, 인보이스번호, 선적일자



## 4

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### 과자류의 탈지분유 성분(Skim Milk Powder)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 열처리 관련 사항 : The milk product in the exported material was heated to a minimum temperature of 73℃ for 15 seconds following by a second heating to minimum temperature of 80℃ for 15 seconds, then followed by a spray drying at a minimum temperature of 180℃ for 3 seconds, prior to exportation to the United States.

(2) 선적관련 정보 : 선기명, 인보이스번호, 선적일자

## 5

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## 라면류의 유청분말 성분(whey powder)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 수출 전 해당기관에 수입허가를 득해야 함

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 가열(살균)온도 및 가공공정 표기

ex) This product was heated to a minimum temperature of 75°C for 15 seconds followed by a second heating to a minimum temperature of 180°C for 2 seconds.

(2) 가공공정 상의 타 동물성 성분 혼입여부 확인

ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.

○ 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



## 6

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### 아이스크림 믹스류



미국

- 영어품명 : Ice bar, Ice cake, Red bean ice bar, Ice sandwich, Ice candy,  
Drinks containing milk ingredient (bovine)
- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 동물성 원재료의 원산지 확인  
ex) the milk/milk products originated from canada
  - (2) 가열(살균)온도 및 가공공정 표기  
ex) The milk/milk product in the exported material was subjected to a minimum heating of 72°C for 15 seconds followed by a second heating to a minimum of 72°C for 15 seconds.  
ex) the egg material in the exported product was heated to 100°C for 20 minutes prior to the importation into the U.S.
  - (3) 인보이스번호, 선기명, B/L번호, 컨테이너 번호표기
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함

## 7

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## 우유가 포함된 음료



## 미국

- 적용대상 : 우유가 포함된 음료. (예시) 바나나 우유
- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 해당품목의 성분 중에서 동물성 원재료명 표기
    - ex) The milk/milk product is the only ingredient of animal origin in the exported material.
  - (2) 가열(살균)온도 및 가공공정 표기
    - ex) The milk/milk product in the exported material was heated to a minimum of 78°C for 2 minutes followed by a second heating to a minimum of 135°C for 4 seconds.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



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## 유제품



### 중국

- 동물검역기관 : General Administration of Quality Supervision
  - ※ 홈페이지 : [www.aqsiq.gov.cn](http://www.aqsiq.gov.cn)
- 검역시행장 지정 : 불필요
- 수출작업장 요건 : 우리정부의 중국 관련기준 부합여부 확인 후 중국정부에 등록신청
  - ※ 구체적인 절차는 관계기관(농식품부, 검역본부 및 식약처) 협의 중
- 검역증명서 부착서 : 있음
- 검역조건 : 질병 비발생, 열처리
  - 농장 4대질병 비발생 : 브루셀라, 결핵, 요네병, 탄저병
  - 열처리 : UHT(132℃ 1초 이상), HTST(72℃ 15초 이상)
- 검역증명서(부속서) 기재사항은 중국 정부에서 승인한 작업장 내용과 동일하게 기재
  - 기업명칭, 등록번호, 주소 등
- ※ 대 중국 유제품 수출업체 중국정부(CNCA) 등록 현황('14.7.10.)
  - 영유아 조제분유 제조 업체(3개소) :  
<http://www.cnca.gov.cn/ywzl/gjgnhz/jkzl/imports-list/milk/Korea.pdf>
  - 멸균유 등 기타유제품(43개소) :  
<http://www.cnca.gov.cn/ywzl/gjgnhz/jkzl/imports-list/dairy/Korea.pdf>

## Attached Health certificate for dairy products exported to China from Republic of Korea

한국向中华人民共和国出口乳制品的卫生证书

**Number of Health Certificate** (证书号码):

### I. Identification of the Products (产品鉴定)

1. Product description (产品名称) :
2. Condition or kind of treatment (加工类型和情况) :
3. Size and type of packaging (包装类型) :
4. Number of packages (包装数量) :
5. Total net weight (净重) :
6. Required temperature, storage and transportation (储存和运输的温度) :
7. Production date (生产日期) :
8. Validity date(Shelf life) (到期日, 保质期) :
9. Place of origin (产品来源) : Korea

### II. Origin and destination the products (产品原产地和目的地)

1. Manufacturer (加工厂)
  - i. Name (名称) :
  - ii. Est. No (批准文号):
  - iii. Address(地址) :
2. Consignor (发货人)
  - i. Name (名称) :
  - ii. Address(地址) :
3. Consignee (收货人)
  - i. Name (名称) :
  - ii. Address(地址) :
4. Method of transport (运输方式) :
5. Departure port/airport (起运港/机场) :
6. Entry port/airport (到达港//机场) :
7. Container number (集装箱号) :



### III. Animal Health and Sanitary Information (卫生证明)

I, the undersigned official veterinarian, certify that

本人作为官方兽医特证明如下

1. Dairy raw materials of the products come from the country free from Foot and Mouth Disease and Rinderpest, and that these countries are recognized by World Organization for Animal Health (Office International des Epizooties, OIE).

用于生产的乳制品原料来自世界动物卫生组织认可的无感染口蹄疫和牛瘟的国家。

2. Raw milk used for product manufacturing has been derived from the dairy farms where there has been no Brucellosis, Anthrax, Paratuberculosis and Tuberculosis occurred during the past twelve months.

乳制品奶源来自过去 12 个月里 未感染布氏杆菌病, 结核, 副结核, 炭疽的农场。

3. The dairy product originated from healthy animals and was treated using one of the following procedures.

该乳制品原料来自健康畜群, 并已经过下述加工条件之一的处理。

- ☐ Ultra-high temperature (UHT) : applying a minimum temperature of 132°C for at least one second.

超高温处理(UHT, 温度 $\geq$ 132°C至少 1 秒钟)。

- ☐ if the milk has a pH less than 7.0, High temperature-short time pasteurization (HTST) : applying a minimum temperature of 72°C for at least 15 second.

如果原料乳的 pH 值 $<$ 7.0, 须应用高温短时巴氏消毒处理(HTST, 温度 $\geq$ 72°C至少 15 秒钟)。

- ☐ if the milk has a pH of 7.0 or over, the HTST process applied twice.

如果原料乳的 pH 值 $\geq$ 7.0, 须应用两次高温短时巴氏消毒处理(HTST)。

4. The establishment for exported dairy product has been approved or registered by the competent authority of Korea and the manufacture, packaging, storage and transportation of the product are under supervision of the competent authority of Korea.

该产品的生产加工企业须经韩国官方批准或注册, 并在官方监督下进行生产、包装、储藏和运输。

5. The product have been inspected by the competent authority and found to be in compliance with the Food Safety Standards of the People's Republic of China.

该产品经主管当局检验检疫, 符合中华人民共和国有关食品安全的相关规定。

6. This dairy product is fit for human consumption.

该产品适合人类消费。

Date & Place of Issue(签署日期和地点) : 2013. 06. 20.

Printed Name of Government Veterinarian (inspector)

官方兽医 (官方检查员)

Title 职位

Official Veterinarian

Signature 签名

(Official Stamp 官方印章)

Changwon District Office(事務所),

Yongnam Regional Office (地域本部)

Animal and Plant Quarantine Agency

Ministry for Agriculture, Food and Rural Affairs

Republic of Korea

韩国 农林水产食品部 农林水产检疫检查本部



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## 유제품



## 필리핀

- 동물검역기관 : Department of Agriculture, Bureau of Animal industry (농업부, 동물산업국)  
※ 홈페이지 : <http://www.da.gov.ph/>
- 검역시행장 지정 및 수출작업장 등록 : 불필요
- 검역증명서 부착서 : 없음
- 검역증명서 추가 기재 사항 : (예시)
  - A sterilization process applying a minimum temperature of 132°C for at least one second(ultra-high temperature[UHT]), or
  - If the milk has a pH less than 7.0, a sterilization process applying a minimum temperature of 72°C for at least 15 second (high temperature – short time pasteurization [HTST] or
  - If the milk has of pH 7.0 or over, the HTST process applied twice



# 10<sup>'''</sup> 프리마



러시아

○ 동물검역기관 : Federal Service for Veterinary and Phytosanitary Surveillance

※ 홈페이지 : <http://www.fsvps.ru>

○ 검역증명서 부착서 : 있음

ВЕТЕРИНАРНЫЙ СЕРТИФИКАТ

No \_\_\_\_\_

VETERINARY CERTIFICATE

на экспортируемую в Российскую Федерацию готовую пищевую  
продукцию, содержащую сырье животного происхождения  
for the finished food products, containing animal origin raw  
material, exported to the Russian Federation

Страна-экспортёр / Exporting country : Республика Корея / Republic of Korea  
Компетентное ведомство / Competent authority : Министерство сельского и лесного  
хозяйства / Ministry of Agriculture and Forestry  
Учреждение, выдавшее сертификат / Establishment, issued this certificate :  
Государственная ветеринарная служба Республики Корея, представительство в  
Пусане / YOUNG NAM REGIONAL OFFICE, ANIMAL, PLANT AND FISHERIES  
QUARANTINE AND INSPECTION AGENCY

1. Идентификация продукции / Identification of products:

Наименование продукции / Name of products :

Число мест / Number of packages :

Вес Нетто / Net weight :

Упаковка / Kind of package : Кор. / C/T

Маркировка / Identification marks : Молочное и Продуктовое Общество Соганг /  
Seokang Dairy & Food Co., Ltd.

Условия хранения и перевозки(температура и т.д.)

Condition of keeping and transportation(temperature etc.) : Хранить в прохладном  
месте, защищённом от прямых солнечных лучей. / Keep in the cool place, avoid the  
direct sunlight.

2. Происхождение продукции / Origin of the products:

Название(No) и адрес предприятия, зарегистрированного Государственной ветслужбой  
Name(No) and address of the Establishment, Approved by the Government Veterinary  
Service :

Административно-территориальная единица / Administrated-territorial unit : Republic of  
Korea

Название и адрес экспорта / Name and address exporter :



### 3. Направление продукта / Destination of the products:

Страны транзита / Countries of transit : Нет / No

Пункт пересечения границы / Point of crossing the border : Владивосток, Россия/  
Vladivostok, Russia

Название и адрес получателя / Name and address of consignee :

Транспорт / Means of transport :

(указать № вагона, автомашины, рейс самолёта, название судна / specify the number of the waggon, truck, flight-number of the ship)

### 4. Свидетельство о пригодности продуктов в пищу.

Certificate of the fitness of the goods for the consumer.

Настоящим удостоверяется следующее / Herewith it is certified that :

Сырье животного происхождения, являющееся из компонентов, произведенных продуктов, получено от клинически здоровых животных (птицы, рыбы) на мясокомбинатах (бойнях), отвечающих необходимым ветеринарно-санитарным требованиям и имеющих разрешение Центральной ветеринарной службы страны на поставку продукции на экспорт находящихся под постоянным контролем Государственной ветеринарной службы.

Raw materials of animal origin, contained in product, are derived from clinically healthy animals on slaughterhouses (cutting plants), fulfilling the necessary veterinary-sanitary requirements and which have the sanction of by the Central State Veterinary Service of country-exporter about export production and are under its constant supervision.

Продовольственное сырье животного происхождения (мясо и субпродукты, рыба и другие морепродукты, яйца и яичные продукты, молоко и молочные продукты, мед, жиры) в результате проведенной ветеринарно-санитарной экспертизы признаны пригодными в пищу людям.

Raw materials of animal origin (meat and edible offal, fish and other marine products, eggs and egg products, milk and dairy products, honey, fats) confirmed by veterinary-sanitary examination as fit for human consumption.

Говядина и баранина происходят из стран, благополучных по губкообразной энцефалопатии крупного рогатого скота и скрепи овец в соответствии с требованиями <Международного ветеринарного кодекса <МЭБ> ;

Beef and mutton originate from countries, safe on bovine spongiform encephalopathy and scrapie in accordance with the guidelines of "International Veterinarian Codex "O.I.E." :

Продукты произведены на предприятиях, отвечающих необходимым ветеринарно-санитарным требованиям, имеющих разрешение Центральной ветеринарной

службы страны о поставке продукции на экспорт и находящихся под постоянным контролем государственной ветеринарной службы.

Products were manufactured in establishment which fulfill the necessary veterinary sanitary requirements and which have the sanction of the Central State Veterinary Service of Country-exporter about export production and are under it's constant supervision.

Продукты выходят из административной фермой ,благополучной по особо опасным болезням списка <А> МЭБ, в том числе по африканской чуме свиней – в течение последних 3 лет, ящур и чуме крупного рогатого скота –в течение последних 12месяцев. Products appear from administrative farm are free from contagious diseases in the list "A" OIE such as African swine fever – during the last 3 years, foot-and-mouth disease and cattle plague – during the last 12 months.

Продукты признаны пригодными для употребления в пищу людям.  
The products are recognized suitable for human food.

Тара и упаковочный материал одноразовые и соответствуют гигиеническим требованиям.  
Single-use containers and packaging material correspond to hygienic requirements.

Транспортные средства обработаны и подготовлены в соответствии с принятыми в стране – экспортере правилами.  
Means of transport for meat transportation are treated and prepared in accordance with the rules approved in exporting country.

Составлено / Made on

Государственный ветеринарный врач/Official veterinarian:

\_\_\_\_\_  
(должность, Фамилия, и.о./title, name)

Печать/Stamp

Подпись/Signature \_\_\_\_\_



## 11 계란분말



중국

○ 동물검역기관 : General Administration of Quality Supervision

※ 홈페이지 : [www.aqsiq.gov.cn](http://www.aqsiq.gov.cn)

○ 검역시행장 지정 : 필요

○ 수출작업장 등록 : 필요

○ 검역증명서 부착서 : 있음

○ 검역조건 : 안전위생표준 및 감시프로그램에 따른 검사  
- 잔류물질 8항목, 미생물 8항목, 반추동물유래성분 검사



Ministry of Agriculture, Food and Rural Affairs of Korea

**Attached Health Certificate for Exporting Feedgrade Egg Powder to the  
People's Republic of China**

向中华人民共和国出口饲料用蛋粉的卫生证书

Certificate No. / 证书编号 : \_\_\_\_\_

**1. Exporting country and Competent Authority / 出口国及主管部门**

Republic of Korea / 大韩民国

Ministry of Agriculture, Food and Rural Affairs/ 农林畜产食品部

Animal and Plant Quarantine Agency \_\_\_\_\_ Regional Office (District Office) / 农林畜产检疫  
本部 \_\_\_\_\_ 地域本部 (事務所)

**2. Description of the product / 产品描述**

Product name / 产品名称 \_\_\_\_\_

Origin of raw material / 来源动物 \_\_\_\_\_

Weight of package / 包装重量 \_\_\_\_\_

Type of Packaging / 包装种类 \_\_\_\_\_

Number of Packages / 包装数量 \_\_\_\_\_

Manufacturing date (Batch No.) \_\_\_\_\_

/ 生产日期 (批次号) \_\_\_\_\_

Shelf Life / 有效期 \_\_\_\_\_

**3. Information of consignor and consignee / 出口商和进口商信息**

Consignor / 出口商

Name of Consignor / 出口商名称 \_\_\_\_\_

Address of Consignor / 出口商地址 \_\_\_\_\_

Consignee / 进口商

Name of Consignee/ 进口商名称 \_\_\_\_\_

Address of Consignee / 进口商地址 \_\_\_\_\_

**4. Information of establishment / 生产加工企业信息**

Name of Establishment / 企业名称 \_\_\_\_\_

Address of Establishment / 企业地址 \_\_\_\_\_

Registration Number of Establishment/

企业官方注册编号 \_\_\_\_\_

**5. Country and Port of Dispatch / 启运地国家和启运港**

**6. Country and Port of Destination / 目的地国家和到达港**

**7. Means of Transport / 运输方式**

Aeroplane / 飞机 ☐ Ship / 船 ☐ Railway Wagon / 火车 ☐  
Road Vehicle / 汽车 ☐ Other / 其他 ☐

**8. Container No. / Seal No. (if applicable) / 集装箱号、封识号 (如果适用)****9. Health Attestation / 证书评语**

Through the inspection and quarantine of our authority, I hereby certify that: /  
经官方机构检验检疫, 兹证明:

1) The products come from the manufactures approved and supervised by the competent authority of the Republic of Korea, and meet the requirements of the Republic of Korea and are allowed for free sale. The manufactures shall implement HACCP quality management system or establish the quality management system in accordance with HACCP principles, and develop and effectively implement the recall and traceability system of products. / 该产品生产加工企业是韩国主管部门批准和监督的企业, 产品符合本国的要求并允许自由销售。企业实施 HACCP 质量管理体系或按照 HACCP 原理建立质量管理体系, 制定并有效执行产品追溯和召回制度。

2) The raw materials of the feedgrade egg powder for export shall be derived from healthy animal from the Republic of Korea can be traced. / 蛋粉原料来源于韩国的健康动物, 原料来源可追溯。

3) Manufacturers of feedgrade egg powder are located in a radius of 10km from the center of those establishments in which Velogenic Viscerotropic Newcastle disease, Highly Pathogenic Avian Influenza and Duck Virus Enteritis have not occurred at least 90 days before processing. / 在生产前的 90 天内, 以蛋粉生产企业为中心的半径 10Km 内未曾发生过嗜内脏速发型新城疫、高致病性禽流感 and 鸭瘟。

4) The processing technology of egg powder is subjected to a heat treatment with a core temperature of at least 185°C for 5 seconds, or undergo some other equivalent ways of treatment recognized by AQSIQ. / 加工工艺满足采用中心温度 185°C 至少 5 秒的加工工艺, 或国家质检总局认可的其他等效加工处理方式。

5) Surveillance programs and tests show that the feedgrade egg powder meets relevant Chinese safety and hygiene standards for feedgrade processed terrestrial animal protein, not including any poisonous and harmful substances which do harm to human and animal's health. / 监测和检验表明蛋粉符合中国有关饲用加工陆生动物蛋白相关安全卫生标准要求 and 相关规定, 不含有危害人类和动物健康的有毒有害物质。

6) Random samples are taken by the competent authority if the Republic of Korea and comply with the following standards: / 经官方主管部门随机抽样检验, 结果符合以下要求:

A. Products are subjected to PCR method by the laboratory approved by the competent authority of the Republic of Korea with negative results for ruminant – derived ingredients. / 经韩国官方主管部门认可的实验室采用 PCR 方法检测, 结果不含反刍动物源性成分。

B. Salmonella: undetectable in 25 g sample: n = 5, c = 0, m = 0, M = 0; /

沙门氏菌: 25 克样品中未检出: n=5, c=0, m=0, M=0;



C. Enterobacteriaceae: not in excess of  $3 \times 10^2$  in 1g sample:  $n = 5$ ,  $c = 2$ ,  $m = 10$ ,  $M = 3 \times 10^2$ . /

肠杆菌科: 1 克样品中不超过  $3 \times 10^2$ :  $n = 5$ ,  $c = 2$ ,  $m = 10$ ,  $M = 3 \times 10^2$ .

Where:

$n$  = number of samples to be tested; /  $n$ —检验的样品数

$m$  = threshold value for the number of bacteria; the result is considered satisfactory if the number of bacteria in all samples does not exceed  $m$ ; /  $m$ —细菌数的阈值; 如果所有样品中细菌数都没有超过  $m$ , 该结果为合格;

$M$  = maximum value for the number of bacteria; the result is considered unsatisfactory if the number of bacteria in one or more samples is  $M$  or more; and  $M$ —细菌数的最大值; 如果有 1 个或多个样品中细菌数等于或大于  $M$ , 该结果为不合格;

$c$  = number of samples the bacterial count of which may be between  $m$  and  $M$ , and the result is still considered acceptable if the bacterial count of the other samples is  $m$  or less.  $c$ —细菌数介于  $m$  与  $M$  之间的样品数, 如果其它样品的细菌数是小于或等于  $m$ , 该结果仍认为可接受。

7) Effective measures are taken to protect the products from contamination during the process of production, packaging, storage and transportation. The container or other means of transportation were disinfected with the disinfectants approved by the competent authority of the Republic of Korea. / 生产、储存和运输过程中采取有效措施避免污染。运输集装箱或其他运输工具都用官方主管部门批准的消毒剂进行了消毒。

8) The end products were packaged in new, clean, well-sealed, moisture resistant and not easily broken materials (not applicable to the products in bulk). / 产品使用的包装是全新、清洁的, 密封的和防潮性能良好、不易破损 (不适用于散装产品)。

9) Competent authorities of the Republic of Korea have already notified that the exporting company must label the products according to relevant standards of People's Republic of China, and label of bulk products is sent along with the invoice. Or else, the products will be rejected or destroyed by the competent authority of China. / 韩国官方已告知出口企业必须对货物加施符合中国有关标准的标签, 散装产品的标签随发货单一起传送。如果未遵守有关标签的规定, 货物将被中国官方退回或销毁。

Date & Place of Issue(签署日期和地点):

Printed Name of Government Veterinarian (inspector)  
官方兽医 (官方检查员)

Title 职位

**Official Veterinarian**

Signature 签名

(Official Stamp 官方印章)

Regional Office (District Office) 地域本部 (事務所)

Animal and Plant Quarantine Agency

Ministry of Agriculture, Food and Rural Affairs, ROK

韩国 农林畜产食品部 农林畜产检疫本部



## 12 식용란



### 싱가폴

○ 동물검역기관 : Agri-Food & Veterinary Authority of Singapore

※ 홈페이지 : [www.ava.gov.sg](http://www.ava.gov.sg)

○ 검역시행장 지정 및 수출육류작업장 지정

○ 검역증명서 부착서 : 있음

○ 검역절차 : 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급 → 컨테이너 선적 확인

○ 구비서류 :

- 축산물(사료 등)검역신청서 1부
- 선적관련 서류(Packing list, Commercial invoice)
- 질병 비발생 확인 서류(필요한 경우에 한함)
- 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



F-19 / 090209

REPUBLIC OF SINGAPORE  
THE ANIMALS AND BIRDS ACT (CHAP.7)

**VETERINARY CONDITIONS FOR THE IMPORTATION OF  
DOMESTIC BIRDS AND EGGS (6/6) - TABLE EGGS (2/2)**

- I COUNTRY OF EXPORT**  
Any country except Malaysia.
- II PURPOSE**  
Consumption.
- III IMPORT LICENCE**  
The importer must have a valid licence to import issued by the Agri-Food and Veterinary Authority (AVA) of Singapore. Each consignment of eggs shall be accompanied by a valid TradeNet Cargo Clearance Permit (CCP) issued.
- IV VETERINARY CERTIFICATION**  
Each consignment of eggs shall be accompanied by a veterinary certificate dated within seven days (7) of export and signed or endorsed by a veterinarian duly authorised by the Government Veterinary Authority of the country of export giving details of the consignment (consignor, consignee, quantity, name and address of the farm and certifying to the effect that:
- (i) the country has been free from highly pathogenic avian influenza for the past six (6) months prior to export,
  - (ii) the eggs are unfertilized and derived from layer flocks kept in a farm accredited for the import of eggs by AVA, Singapore,
  - (iii) the farm where the eggs originate has been tested and found to be free from *Salmonella* Enteritidis, and no case of velogenic Newcastle disease, Infectious bronchitis, Infectious laryngotracheitis, Avian encephalomyelitis, Infectious bursal disease, EDS '76 or chronic respiratory disease due to *Mycoplasma gallisepticum* or *M. synoviae*, Salmonellosis (including *Salm. pullorum*), duck virus enteritis or duck viral hepatitis has been diagnosed on the farm for the last three months prior to export,
  - (iv) the eggs were clean, fresh and fit for human consumption, and packed into new disposable boxes for export,
- V DECLARATION FROM MASTER/CAPTAIN OF SHIP/AIRCRAFT**  
Not required.
- VI QUARANTINE**  
No quarantine.
- VII APPLICATION FOR IMPORT LICENCE**  
The importer or his agent must apply for the Import License by submitting an online application through OBLS ([www.licences.business.gov.sg](http://www.licences.business.gov.sg)) two weeks prior to the arrival of animals.
- VIII NOTIFICATION OF ARRIVAL**  
The importer or his agent shall contact the Quarantine Office as stated in the Import Licence at least five (5) working days before the arrival of the eggs (if necessary).
- IX VETERINARY INSPECTION**  
On arrival at the port of disembarkation in Singapore, the eggs and documents (CCP, Veterinary Health Certificate) shall be presented to and examined by an authorised officer. If the consignment of eggs is found to be clean and fresh [samples of eggs with at least **60 Haugh Units (HU)**], and documents are in order, the eggs shall be released to the importer. The eggs are subject to bacteriological examination before release at the discretion of the Director-General of Agri-Food and Veterinary Services. Samples of eggs may be taken for laboratory monitoring/surveillance.
- X PENALTY**  
If the eggs are not clean or fresh or if any document is not in order, the eggs shall be returned or destroyed at the discretion of the the Director-General of Agri-Food and Veterinary Services. The exporting farm may be suspended/delisted and the import licence revoked. In addition the importer is subject to prosecution.



**F-20 / 090209**

**XI FEES**

The fee must be paid for each consignment on issuance of the CCP through inter-bank GIRO.

- (i) Import Licence (CCP) )
- (ii) Veterinary inspection and processing of documents ) see Fee Schedule: Attachment-2

**XII OTHER REQUIREMENTS/INFORMATION**

- (i) Eggs must be derived from farms accredited by AVA. Each consignment must be derived from a single farm only. Application for farm accreditation may be made by supplying detail technical information of the farm e.g. name, address, and location farm and hatchery, size, population of poultry, breed, estimated production per month, sanitation and hygiene, management practice, vaccination regime through the competent Veterinary Authority of the country of origin (e.g. Director-General of Livestock Services, Indonesia; Director-General of Veterinary Services, Malaysia; Director-General of Livestock Development, Thailand).
- (ii) New farms and suspended farms seeking accreditation and re-instatement by AVA may be required to obtain replacement birds (day-old chicks) only from AVA accredited breeder farms. The requirements for accreditation of breeder farms is as para (i) above.
- (iii) In the case of eggs being transported in reefer containers, the temperature must be maintained throughout the transportation such that the eggs would arrive in sanitary and fresh condition.
- (iv) Any expenditure incurred in the process of importation shall be borne by the importer.
- (iv) Regulations and fees are subject to change without notice notwithstanding the issuance of a licence by AVA.
- (v) Domestic birds include domestic fowls, ducks, geese, turkeys, silkies, quails, chukar partridges, and pigeons.
- (vi) Table-eggs include eggs of domestic birds which are not fertilized or embryonated.
- (vii) Eggs must be individually labelled with a code (approved by AVA) to identify the producing farm. Labelling should be done with an approved food dye applied with an ink-jet equipment.

**ISSUED BY:**  
HEAD/REGULATORY & HEALTH PLANNING DIVISION  
AGRI-FOOD AND VETERINARY AUTHORITY OF SINGAPORE  
5 MAXWELL ROAD #03-00  
TOWER BLOCK, MND COMPLEX  
REPUBLIC OF SINGAPORE 069110  
FAX: [65] 62206068

**APPLICATION/ENQUIRIES:**  
HEAD/IMPORT & EXPORT DIVISION  
5 MAXWELL ROAD #02-00  
TOWER BLOCK, MND COMPLEX  
SINGAPORE 069110  
TELEPHONE: [65] 62270670  
FAX: [65] 62276305  
E-mail: AVA\_Import&Export\_Animals@ava.gov.sg

01 APR 2009

tableeggs\_exceptMsia.doc





## Ministry for Food, Agriculture, Forestry & Fisheries of Korea

### Attached Health Certificate for Table Eggs to be exported to Singapore

Reference No.

#### 1. Farm Identification

Farm	Name	
	Address.	

#### 2. Health Attestation

I, the undersigned official veterinarian certify that;

- Korea has been free from highly pathogenic avian influenza for the past six(6) months prior to export,
- The eggs are unfertilized and derived from layer flocks kept in a farm accredited for the import of eggs by AVA, Singapore,
- The farm where the eggs originate has been tested and found to be free from Salmonella Enteritidis, and no case of velogenic Newcastle disease, infectious bronchitis, infectious laryngotracheitis, Avian encephalomyelitis, Infectious bursal disease, EDS '76 or chronic respiratory disease due to Mycoplasma gallisepticum or M.synoviae, Salmonellosis(including Salm.pullorum), duck virus enteritis or duck viral hepatitis has been diagnosed on the farm for the last three months prior to export,
- The eggs were clean, fresh and fit for human consumption, and packed into new disposable boxes for export.

(Official Stamp)	Date and Place Issued	Name and Signature
	Government Veterinary Inspector National Veterinary Research & Quarantine Service Republic of Korea	

# 13 <sup>」」</sup> 식용란



## 홍콩

- 동물검역기관 : Food and Environmental Hygiene Development  
※ 홈페이지 : [www.fehd.gov.hk](http://www.fehd.gov.hk)
- 검역시행장 지정 : 검역시행장에 입고 후 검역실시
- 검역증명서 부속서 : 있음
- 검역절차 : 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급 → 컨테이너 선적 확인
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(Packing list, Commercial invoice)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



## Ministry of Agriculture, Food and Rural Affairs of Korea

Attached Health Certificate for Poultry Eggs to be exported to Hong Kong		
Reference No.		
1. Type and Origin of Poultry Eggs		
1) Type of poultry eggs		
2) Farm	Name	
	Address	
3) Processing plant	Name	
	Address	
	Approved or Registered No.	
4) Period of production	YYYY/MM/DD – YYYY/MM/DD	
2. Health Attestation		
<p>I, the undersigned official veterinarian certify that;</p> <ul style="list-style-type: none"> <li>- The poultry eggs come from Notifiable Avian Influenza free zone or compartment or under other conditions as stipulated in the World Organization for Animal Health Terrestrial Animal Health Code.</li> <li>- The poultry eggs were fit for human consumption</li> <li>- The final egg products were stored and transported hygienically in compliance with legislation and directives administrated by exporting authority.</li> </ul>		
(Official Stamp)	Date and Place Issued	Name and Signature
	Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea	



# 14 계란이 포함된 제품



미국

- 대상 : 계란이 포함된 제품 (예시) 우동, 후리가케
- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 해당품목의 성분 중에서 동물성 원재료명 표기  
ex) Egg is the only animal origin ingredient in the exported product.
  - (2) 가열(살균)온도 및 공정 표기  
ex) The egg in the exported product was heated to a minimum of 80 C for at 20 minutes.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



## **ADDITIONAL CERTIFICATION** **(Veterinary Certificate)**

- SHIPPER:
- INVOICE NO:
- B/L NO:
- CONTAINER NO. :
- PRODUCT:

UDON (KATSUO-HOMEJORI)  
KATSUO UDON WITH TEMPURA

- QUANTITY:
- NET WEIGHT:
- GROSS WEIGHT:

**We certify that under mentioned statements are true and correct.**

### **UDON (KATSUO-HOMEJORI)**

(1) egg is the only animal origin ingredient in the exported product, and (2) the egg in the exported product was heated to a minimum of 80 C for at 20 minutes.

### **KATSUO UDON WITH TEMPURA**

(1) egg is the only animal origin ingredient in the exported product, and (2) the egg in the exported product was heated to a minimum of 80 C for at 20 minutes.

**Printed Name and Signature**

**Veterinary Quarantine Officer,**

**Animal, Plant and Fisheries Quarantine and Inspection Agency**

**Ministry of Food, Agriculture, Forestry and Fisheries**

**The Republic of Korea**

# 15 과자류의 계란 성분(egg)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 해당품목의 성분 중에서 동물성 원재료명 표기

ex) The exported product contains eggs as ingredients of animal origin

(2) 열처리 관련 사항

– The egg were pasteurized at a minimum temperature of 110°C for 30 minutes

(3) 인보이스번호, 선기명, B/L번호, 컨테이너 번호표기

알  
가  
공  
품



## 16 라면류의 계란 성분(egg powder)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 수출 전 해당기관에 수입허가를 득해야 함

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 가열(살균)온도 및 가공공정 표기

ex) This product was heated to a temperature of 160℃ for 35 seconds.

(2) 가공공정 상의 타 동물성 성분 혼입여부 확인

ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.

○ 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함

# 17 육류가 포함되지 않은 다시다류(soup stock)



미국

- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 동물성 원재료의 원산지 확인  
ex) The milk/ milk product in the exported material was sourced from animals of United States origin.
  - (2) 가공공정 상의 타 동물성 성분 혼입여부 확인  
ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



## 18 라면류(stock powder)



### 호주

- 적용대상 : 라면류(stock powder)
- 동물검역기관 : Australian Quarantine and Inspection Service  
※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 동물과 그 생산물의 원산지 확인
    - ※ 호주산 우육: 우리나라로 수출될 때 발급된 검역증명서 번호 기재
- 검역증 상에 선적관련 정보(선기명, 인보이스번호 등) 포함되어야 함
- 첨부문서의 각 페이지에 검역증번호 및 발급일 기재
- 검역증과 첨부문서의 총 페이지 수 및 각 페이지 번호 기재  
ex) TOTAL 3 PAGES (PAGE 1 OF 3)
- 제품별 수입요건 데이터베이스 참조  
[http://www.aqis.gov.au/icon32/asp/ex\\_querycontent.asp](http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp)

Date of Issue :  
 Certificate No. : ES-  
 PAGE : 2 OF 2

### **ADDITIONAL CERTIFICATION**

\*INVOICE NO. :  
 \*VESSEL NAME :  
 \*Container No. :  
 \*Description : Instant Noodle (제품명)  
 \*Quantities :

THE BEEF IN THE ABOVE MENTIONED PRODUCTS WERE DERIVED FROM BOVINE ANIMALS  
 THAT HAVE BEEN BORN, RAISED AND SLAUGHTERED IN AUSTRALIA.  
 THE ABOVE MENTIONED PRODUCTS CONTAIN BEEF OR BEEF PRODUCTS SOURCED ONLY FROM  
 AUSTRALIA AND NO OTHER BEEF OR BEEF PRODUCT SOURCED FROM OTHER COUNTRIES HAVE  
 BEEN USED IN THE PRODUCTION OF THESE PRODUCTS.  
 THE BEEF USED TO PRODUCE THESE PRODUCTS WERE IMPORTED INTO REPUBLIC OF KOREA  
 ON AUSTRALIAN EXPORT CERTIFICATE NUMBER ○○○○○○○○.

\_\_\_\_\_  
 Printed Name and Signature  
 Veterinary Quarantine Officer, Animal, Plant and Fisheries  
 Quarantine and Inspection Agency  
 Ministry for Food, Agriculture, Forestry and Fisheries of Korea



## 19 <sup>」」</sup> 마요네즈



러시아

○ 동물검역기관 : Federal Service for Veterinary and Phytosanitary Surveillance

※ 홈페이지 : <http://www.fsvps.ru>

○ 검역증명서 부착서 : 있음



## ВЕТЕРИНАРНЫЙ СЕРТИФИКАТ

№

## VETERINARY CERTIFICATE

на экспортируемую в Российскую Федерацию готовую пищевую  
продукцию, содержащую сырье животного происхождения  
for the finished food products, containing animal origin raw  
material, exported to the Russian Federation

Страна-экспортер / Exporting country : Республика Корея /Republic of Korea  
Компетентное ведомство / Competent authority : Государственная служба в  
етеринарного исследования (Инспекционное агентство) и карантин живо  
тных, растений и рыбы./ Animal, Plant And Fisheries Quarantine And  
Inspection Agency.

Учреждение, выдавшее сертификат/ Establishment, issued this certificate : Го  
сударственная служба ветеринарного исследования (Инспекционное агент  
ство) и карантин животных, растений и рыбы. Региональная служба Ё  
нгнама. / Youngnam Regional Office, Animal, Plant And Fisheries Quarantine  
And Inspection Agency.

### 1. Идентификация продукции /Identification of products:

Наименование продукции / Name of products : МАЙОНЕЗ Оттоги Золотой  
/ Ottogi Mayonnaise Gold"

Число мест / Number of packages : \

Вес НЕТТО / Net weight :

Упаковка / Kind of package : Кор./Box

Маркировка / Identification marks : Оттоги Корп./Ottogi Corp.

Условия хранения и перевозки (температура и т.д.)

Condition of keeping and transportation (temperature etc) : хранить в прохладн  
ом месте, защищённом от прямых солнечных лучей ./Keep in the cool  
place, avoid the direct sunlight.

### 2. Происхождение продукции / Origin of the products:

Название (№) и адрес предприятия, зарегистрированного Государственно  
й ветслужбой

Name (№) and address of the Establishment, Approved by the Government  
Veterinary Service :

Административно-территориальная единица / Administrated-territorial  
unit : Republic of Korea

Название и адрес экспортера / Name and address exporter :

### 3. Направление продукта / Destination of the products:

Страны транзита / Countries of transit : нет/no



Пункт пересечения границы / **Point of crossing the border** : Владивосток Рос  
ссия / **Vladivostok Russia**

Название и адрес получателя / **Name and address of consignee** :

Транспорт / **Means of transport** :

(указать № вагона, автомашины, рейс самолета, название судна / **specify the number of the wagon, truck, flight-number, name of the ship**)

4. Свидетельство о пригодности продуктов в пищу.

**Certificate on the fitness of the goods for the consumer.**

Настоящим удостоверяется следующее / **Herewith it is certified that:**

Сырье животного происхождения, являющееся одним из компонентов, произведенных продуктов, получено от клинически здоровых животных (птицы, рыбы) на мясокомбинатах (бойнях), отвечающих необходимым ветеринарно-санитарным требованиям и имеющих разрешение Центральной ветеринарной службы страны на поставку продукции на экспорт находящихся под постоянным контролем Государственной ветеринарной службы.

**Raw materials of animal origin, contained in product, are derived from clinically healthy animals on slaughterhouses (cutting plants), fulfilling the necessary veterinary-sanitary requirements and which have the sanction of by the Central State Veterinary Service of country –exporter about export production and are under its constant supervision.**

Продовольственное сырье животного происхождения (мясо и субпродукты, рыба и другие морепродукты, яйца и яичные продукты, молоко и молочные продукты, мед, жиры) в результате проведенной ветеринарно-санитарной экспертизы признаны пригодными в пищу людям.

**Raw materials of animal origin (meat and edible offal, fish and other marine products, eggs and egg products, milk and dairy products, honey, fats) confirmed by veterinary – sanitary examination as fit for human consumption,**

Говядина и баранина происходят из стран, благополучных по губчатой энцефалопатии крупного рогатого скота и скрепи овец в соответствии с требованиями «Международного ветеринарного кодекса «МЭБ» ;

**Beef and mutton originate from countries, safe on bovine spongiform encephalopathy and scrapie in accordance with the guidelines of "International Veterinarian Codex "O.I.E."**

Продукты произведены на предприятиях, отвечающих необходимым ветеринарно – санитарным требованиям, имеющих разрешение Центральной ветеринарной службы страны о поставке продукции на экспорт и находящихся под постоянным контролем государственной ветеринарной службы.

**Products were manufactured in establishment which fulfill the necessary**

veterinary sanitary requirements and which have the sanction of by the Central State Veterinary Service of country –exporter about export production and are under it's constant supervision.

Продукты выходят из административной фермой , благополучной по особо опасным болезням списка «А» МЭБ, в том числе по африканской чуме свиней – в течение последних 3 лет, ящуру и чуме крупного рогатого скота – в течение последних 12 месяцев. , вирусу типа «А» H5N1 (птичьему гриппу) - в течение последних 6 месяцев.

Products appear from administrative farm free from contagious diseases in the list "A" OIE such as African swine fever – during the last 3 years, foot-and-mouth disease and cattle plague-during the last 12 months, virus type «A» H5N1 (bird flu) – during the last 6 months.

Продукты признаны пригодными для употребления в пищу людям.  
The products are recognized suitable for human food.

Тара и упаковочный материал одноразовые и соответствуют гигиеническим требованиям.

Single-use containers and packaging material correspond to hygienic requirements.

Транспортные средства обработаны и подготовлены в соответствии с принятыми в стране – экспортере правилами.

Means of transport for meat transportation are treated and prepared in accordance with the rules approved in exporting country.

Составлено / Made on «\_\_\_\_\_»\_\_\_\_\_2011r

Государственный ветеринарный врач / Official veterinarian:

\_\_\_\_\_  
(должность, фамилия, и.о. / title, name)

Печать / Stamp

Подпись / Signature\_\_\_\_\_



## 20 가금육



### 베트남

- 동물검역기관 : National Agro-Forestry-Fisheries Quality Assurance Department
  - ※ 홈페이지 : <http://www.nafiqad.gov.vn/>
- 검역시행장 지정 및 수출육류작업장 지정(HACCP 승인)
- 검역증명서 부착서 : 있음
- 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(검역관)
  - 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급
  - 컨테이너 선적 확인
- 신규 수출작업장 신청방법 : 작업장 소재 지역본부(사무소)에 APPENDIX 1,3을 업체 직인 찍은 원본 제출 및 APPENDIX 3과 관련하여 해당 가금육 제품 가공공정(공정 흐름도) 포함해서 제출하면 동물검역과에서 주베트남 한국대사관으로 직접 서류 송부(신청서 HACCP 인증서는 필수임)
- 베트남의 경우 가금 머리, 목, 위장은 비식용으로 허가 품목에서 제외시켰으나 '13.10.14.일 승인시 머리, 목, 발은 승인해주고 위장은 허가 안해줌
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(Packing list, Commercial invoice)
  - 도계검사증명서(필요한 경우에 한함)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)

## APPENDIX 1

## List of food business operators (FBO) registering for export to Vietnam

No. ·	Business name	Registered number	Address	Offal(heart/liver/kidney) of pig and/or poultry registered for export to Vietnam	Remark
1					
2					
3					
4					

Date: .....

Food hygiene and safety of Competent Authority of the exporting country  
(Signature of the representative, stamp)



**APPENDIX 3**  
**FOOD HYGIENE AND SAFETY CONDITION SUMMARY OF**  
**MANUFACTURING/TRADING ENTERPRISE**

**1. Mfg/Trading enterprise name**

**2. Address :**

**3. Produced items**

**FROZEN WHOLE CHICKEN**

**4. Production condition(Manufacturing and export chain)**

**4.1 Feeding, Processing area :**

**1) Feeding area :**

**2) Processing area :**

**4.2 Feeding, harvesting, preliminary treatment, processing and storage methods:**

**4.3 The way of cleaning, treatment and control of food materials during feeding:**

**4.4 Method of packing (including label), transport and distribution**

**5. What is quality management system applied :**

**Date: .....**

**Food hygiene and safety of Competent Authority of the exporting country**  
**(Signature of the representative, stamp)**



Ministry of Agriculture, Food and Rural Affairs of Korea

Attached Health Certificate for Chilled, Frozen or Cured Meat (poultry) to be exported to Vietnam				
Certificate No.				
I. Identification of Products				
Slaughter Date	Processing Date	Container No.	Seal No.	No. of Package & Net Weight
2. Type and Origin of Poultry Meat				
Type	Slaughterhouse Name/Address/Est. No		Processing Establishment Name/Address/Est No.	
3. Destination of Meat				
Place & Date of Shipping	Name of Vessel and Flight	Name and Address of Consignee	Name of Address of consignor	Place of Destination
4. Health Declaration				
<p>I, the undersigned official veterinarian certify that:</p> <ul style="list-style-type: none"> <li>- The poultry is derived exclusively from poultry, which originate from areas that have been free from highly pathogenicity avian influenza.</li> <li>- The poultry meat is derived poultry of farm(s) which have been free from Newcastle Disease, Fowl Cholera, Duck Viral Hepatitis, Duck Viral Enteritis within 6 months prior to the export.</li> <li>- The poultry meat has been processed in an approved establishment in areas free from infection with high pathogenicity avian influenza viruses in poultry and which has been examined and supervised by the Official Veterinary Services. Poultry meat is derived from animals which have been subjected to ante- and post-mortem inspections and found free of any signs of infectious and contagious diseases.</li> <li>- The poultry meat do not contain harmful microbes, microbe toxin and residue of radioactive substance, antibiotics, natural or synthetic growth promoters, heavy metals, and during the sensory examination there are not color or odor detected not specific. Fulfill the respective standards of Codex Alimentarius.</li> <li>- The poultry meat is fit for human consumption.</li> </ul>				
(Official Stamp)		Date and Place of Issue		
		Name and Signature		
		<p>Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea</p>		



## 21 가금육



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 검역시행장 지정 및 상대국 수출작업장 등록 : 필요

○ 수출도계검사 신청: 각 검역소(사무소)

○ 검역증명서 부착서 : 있음

○ 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(검역관)  
→ 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급  
→ 컨테이너 선적 확인

○ 구비서류 :

- 축산물(사료 등)검역신청서 1부
- 선적관련 서류(Packing list, Commercial invoice)
- 도축검사증명서(필요한 경우에 한함)
- 질병 비발생 확인 서류(필요한 경우에 한함)
- 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



## Attached Health certificate for poultry meat etc. exported to Japan

Number of Health Certificate :

### I . Identification of the Products

1. Species
2. The types of the raw meat material or organs and name of products :
3. Country of origin :
4. Name of the port of shipment :
5. Slaughtering plant  
Name & Establishment(Est.) No. :  
Address :
6. Cutting plant  
Name & Est. No. :  
Address :
7. Processing plant (if applicable)  
Name & Est. No.  
Address :
8. Date of slaughter :  
Date of cutting :  
Date of manufacturing (processing) :
9. Date and place of inspection :
10. Number of the seal (in case the container is sealed up) :
- 11.

### II. Animal Health and Sanitary Information

I, the undersigned official veterinarian, certify that

1. Korea has been free from notifiable avian influenza (NAI) for at least 90 days before the day of shipment of the exported poultry meat etc..
2. The exported poultry meat etc. must be derived from the poultry which are originated from the area (at least in the radius of 50km from the premises of origin) free from the following diseases for at least 90 days before shipment of the poultry to slaughterhouses:
  - (1) Newcastle disease ;
  - (2) Fowl cholera ;
  - (3) Any other poultry diseases which the competent authority of Korea recognize as significant.
3. Vaccination against NAI is prohibited in Korea.
4. The exported poultry meat etc. has to be found free from any poultry infectious diseases as a consequence of the ante- and post-mortem inspections conducted by the competent authority of Korea.



5. The establishments for production of the exported poultry meat etc. must be approved by the competent authority of Korea as the one in which sanitary inspections are performed routinely by the government inspector or the animal health inspector appointed by the competent authority of Korea in order to assure that sanitary measures are taken.
6. The exported poultry meat etc. shall be stored in a safe and sanitary condition from an animal health point of view, until shipment to Japan.
7. Slaughtering and processing of the meat/organ or products described in this certificate have been done in accordance with meat inspection requirements at least equivalent to "Food Sanitation Law" and "Poultry slaughtering Business Control and Poultry Inspection Law" of Japan.
8. This certificate is based on "ANIMAL HEALTH REQUIREMENTS FOR POULTRY MEAT ETC. TO BE EXPORTED TO JAPAN FROM KOREA".

Date & Place of Issue:

Printed Name of Government Inspector

Title Government Veterinary Inspector

Signature

(Official Stamp)

Honam Regional Office (District Office)

Animal, Plant and Fisheries Quarantine and Inspection Agency

Ministry for Food, Agriculture, Forestry and Fisheries

The Republic of Korea

## 22 열처리 돈육



일본

- 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service
  - ※ 홈페이지 : <http://www.maff.go.jp/aqs/>
- 검역시행장 지정 및 상대국 수출작업장 등록 : 필요
- 검역증명서 부착서 : 있음
  - ※ 실온에서 장기간 보관이 가능한 캔 제품(열처리 돼지고기 가공품)은 수입위생조건 적용제외, 일본 도착시 동물검역소(AQS)에서 열처리 시간과 온도(열처리 가공절차), 포장과 보관기간 확인

육  
가  
공  
품



## Animal Health Requirements for heat-processed pig meat and its products to be exported to Japan from Republic of Korea

21/shouan/12127

5 February 2010

(Date of effect: 5 February 2010)

1. This document defines animal health requirements for heat-processed pig meat and its products to be exported to Japan from Republic of Korea.
2. In this document, the definitions of terms are as follows:
  - (1) **Pig** means pig and boar.
  - (2) **Pig meat and its products** means the meat, fat, and viscera derived from pig and meat products made from the said meat, fat and viscera such as sausages, ham and bacon etc..
  - (3) **Heat processing** means the treatment according to the Standards for Heat Processing Stipulated by the Minister of Agriculture, Forestry and Fisheries of Japan:
    - ① meat, fat and viscera derived from the pig  
After being completely deboned, to be heated by either of the following ways:
      - i) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,
      - or
      - ii) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70 °C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
    - ② the sausage, ham and bacon etc. made from meat, fat and viscera derived from the pig must have been kept more than for three days without freezing after being completely deboned, and processed by means of curing or in other similar ways, then heat-processed by either of the following two ways;
      - i) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70°C or higher for one minute or more by boiling or exposing them to heated steam in excess of 100°C,
      - or
      - ii) to be kept the temperature at the center of the said pig meat and its products at a temperature of 70 °C or higher for 30 minutes or more by heating in a water bath, drying in hot air or other ways.
  - (4) **The Japanese animal health authorities** means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.
3. The heat-processed pig meat and its products to be exported to Japan must fulfill the following requirements:
  - (1) In case the heat-processed pig meat and its products to be exported to Japan was derived from the pig which was born and raised in Republic of Korea:
    - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be born and raised only in Republic of Korea.
    - ② It must be confirmed that the pig for the production of the heat-processed pig meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national

- government of Republic of Korea at the approved slaughter facilities specified in the article 4.
- (2) In case the heat-processed pig meat and its products to be exported to Japan was derived from the pig which was imported from the third countries:
    - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be born and raised only in the third countries.
    - ② The pig for the production of the heat-processed pig meat and its products to be exported to Japan must be directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said animals should be kept isolated from any other animals and should not be mix-loaded during the transportation.
    - ③ The pig for the production of the heat-processed pig meat and its products to be exported to Japan must have been free from any evidence of animal infectious diseases as a result of the import inspection conducted by the animal health authorities of Republic of Korea.
    - ④ It has to be confirmed that the pig for the production of the heat-processed pig meat and its products are free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Republic of Korea at the approved slaughter facilities specified in the article 4.
  - (3) In case the heat-processed pig meat and its products to be exported to Japan was originated from the pig meat and its products which was imported from the third countries:
    - ① The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be derived from the pig which was born and raised only in the third countries.
    - ② The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said meat must be packed in a tight container and it must not be opened during transportation.
    - ③ The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan must be free from any evidence of animal infectious diseases as a result of the import inspection conducted by the animal health authorities of Republic of Korea, and after the said inspection the pig meat and its products must be directly carried into the approved and designated facilities specified in the article 5 or 6.
4. The slaughter facilities (hereinafter referred to as "the approved slaughter facilities") where the pig for the production of the heat-processed meat and its products to be exported to Japan is slaughtered must be approved by the national government of Republic of Korea .
  5. The processing facilities (hereinafter referred to as "the approved processing facilities") where the heat-processed pig meat and its products to be exported to Japan are pre-heat-processed (cutting and curing etc., ) and stored must be approved by the national government of Republic of Korea.
  6. With the application by the animal health authorities of Republic of Korea, the Minister of Agriculture, Forestry and Fisheries of Japan designates the approved processing facilities



which meet the attached standards stipulated in the Annex1 (hereinafter referred to as "designation standard") for the term of 2 years in principle as the facilities which are eligible to conduct the heat-process of the pig meat and its products to be exported to Japan.

7. Japanese animal health authorities conduct on-site inspections of the facilities at the expense of Republic of Korea to confirm whether they meet the designation standard, in response to the application of article 6.
8. When the heat-processing facilities designated under the article 6 (hereinafter referred to as "designated facilities") are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure stipulated in the Annex1 (hereinafter referred to as "the alterations"), the animal health authorities of Republic of Korea must apply in advance to the Japanese animal health authorities for approval, in response to the Annex2.
9. The animal health authorities of Republic of Korea must notify immediately to the Japanese animal health authorities, if the designated heat-processing facilities change their name or address or they are no longer used as facilities to produce the heat-processed pig meat and its products to be exported to Japan.
10. The managers of the designated heat-processing facilities must confirm that preventive measures against the occurrence of the sanitary hazard are conducted and proper quality is ensured in the heat-processing procedure at least once a month, and the results of the checkup must be kept in a written form for at least 2 years.
11. The managers of the designated heat-processing facilities must record the following items and keep them for at least 2 years;
  - (i) date of heat processing
  - (ii) country or province of origin of the pig meat and its products (in case the pig meat and its products imported from the third countries, name of the third countries), quantity of the heat-processed pig meat and its products of each product items with their heating records
  - (iii) date and amount of each shipping by destination countries
12. The animal health authorities of Republic of Korea must visit the designated heat-processing facilities at least once every 6 months and check whether the facilities maintain fulfillment of the requirements of the designation standard and the animal health requirements stipulated on this document.
13. The animal health authorities of Republic of Korea must report the result of the visit mentioned in the article 12 in a written form and keep it for 2 years. And the animal health authorities of Republic of Korea must provide, upon request, the copy of the written record of the result of the visit mentioned in the article 12 to the Japanese animal health authorities when they regard it as necessary.
14. If the animal health authorities of Republic of Korea find that the designated heat-processing facilities do not meet the designation standard and the animal health requirements stipulated in this document, they must immediately suspend the shipment of

the heat-processed pig meat and its products and notify the Japanese animal health authorities with relevant information of the case as soon as possible.

15. The Japanese animal health authorities can conduct on-site inspections of the designated heat-processing facilities when they regard it as necessary to confirm whether they meet the designation standard and the animal health requirements stipulated in this document.
16. When the Japanese animal health authorities recognize that designated heat-processing facilities do not meet the designation standard or do not fulfill the animal health requirements stipulated in this document, they can revoke the designation of the facility and immediately suspend the import of the heat-processed pig meat and its products produced in the facilities.
17. The animal health authorities of Republic of Korea must ensure that the heat-processed pig meat and its products are stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases until the shipment.
18. In case the heat-processed pig meat and its products are transported to Japan through the other countries, the heat-processed pig meat and its products to be exported to Japan must be fulfill the following items:
  - (1) the heat-processed pig meat and its products to be exported to Japan must be packed in a tight container.
  - (2) the said container must be sealed by the animal health authorities of Republic of Korea.
  - (3) the seal must be obviously differentiated from that of the other countries.
  - (4) the form of the said seal must be approved by the animal health authorities of Japan in advance.
19. If the seal specified in article 19 is found to have been intentionally broken or dropped out, etc. at the time of inspection after arrival in Japan, the exported heat-processed pig meat and its products might be prohibited to import to Japan.

(Others)

20. The animal health authorities of Republic of Korea must issue inspection certificates for the exported heat-processed pig meat and its products to Japan, stating the following items in detail in English:
  - (1) Compliance with each requirement of the articles from 3 to 5, and 18.
  - (2) Name, address and registration number of the approved slaughter facilities, and approved processing facilities.
  - (3) Name, address and designation numbers of the designated heat-processing facilities.
  - (4) Country of origin
  - (5) Date of slaughter, processing, heat-processing, and condition of heat-process.
  - (6) Identification number of the seal of the container.
  - (7) Date of shipment and name of the port .
  - (8) Date and place of issue of the inspection certificate, and name and title of the signer.
21. The animal health requirements will be applied after agreed by both countries.



## Annex1

### Designation Standard

1. The designated facilities shall have a pre-heating area which is exclusively for treating raw materials furnished with necessary equipments, and a post-heating area which is exclusively for treating heat processed products furnished with necessary equipments.
2. The pre-heating area shall be completely isolated from the post-heating area except for ;
  - the windows of heat-processing equipment, which can be opened for passing raw materials and keep closed otherwise;
  - or
  - the entrance and exit of heat-processing equipment, where the preventive measures against the backward flow of the air from the pre-heating area into the post-heating area are installed.
3. The pre-heating area shall have facilities for storage, treatment and inspection.
4. The designated facilities shall have heat-processing equipment furnished with instruments for inspection such as temperature recorders.
5. The post-heating area shall be walled off completely from the outside and have equipments or instruments for inspection, cooling, storage or packing after heat-processing.
6. The pre-heating area and the post-heating area shall have individual facilities, such as the entrance and exit, locker room, toilet, etc. for personnel of each area in order to prevent recontamination.
7. Floors, walls and ceilings shall be smooth and easy to clean; floors shall be made of impermeable material, sloped properly and provided with drainage and can be easily disinfected.
8. The designated facilities shall be equipped with facilities for decontamination as well as water supply facilities which can supply sufficient water for cleaning.
9. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in a series of pre-heat-processing, heat-processing and post-heat processing shall be equipped.
10. Personnel who supervise the compliance of the series of procedure with the procedural manual of the article 9 are posted.



Annex2

**The permission procedures for the alterations of the designated heat-processing facilities**

1. If the designated heat-processing facilities intend to make the alterations, the animal health authorities of Republic of Korea must submit to the Japanese animal health authorities showing the details of the alterations including construction period of the alterations at least one month before starting construction. The animal health authorities of Republic of Korea must be permitted for the alterations by the Japanese animal health authorities.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated facilities which concern the requirements for designated facilities in Annex2. The example of the alterations is as follows.  
Even in case of change except the following mentioned changes, the changes involve above mentioned changes (including temporary), it needs a preliminary submission.

[reconstruction]

- ① A reconstruction concerning the heat-processing equipments (increase or decrease of the equipment, the way of the heating processing etc.).
- ② A reconstruction concerning the separation between the before heat-processing area and after heat-processing area.
- ③ A reconstruction of the inner wall(except the wall that separate the before heat-processing area and after heat-processing area)that is accompanied by the change of the worker's flow line and/or the raw materials and/or product's flow line.
- ④ A reconstruction concerning the outer wall.

[enlargement]

- ① An enlargement which involves a construction which is not totally independent from the designated area.
  - ② An enlargement which involves a construction which shares a registration number, name, address etc., of designated facility.
3. The Japanese animal health authorities must suspend the importation of the heat-processed meat and its products that were produced in the designated facilities (or a part of facilities) after the starting of construction of the alterations.
  4. When the construction for alterations is completed, the animal health authorities of the Republic of Korea must submit a completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities. After receiving the completion reports the Japanese animal health authorities may perform the on-site inspection for the designated facilities. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated facilities (or a part of the facilities) to produce the heat-processed meat and its products to be exported to Japan.
  5. In case of the article 4, the Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of Republic of Korea.



**韓国から日本国向けに輸出される加熱処理豚肉等の家畜衛生条件  
(仮訳)**

21 消安第 12127 号

平成 22 年 2 月 5 日

(発効日：平成 22 年 2 月 5 日)

1. この文書は、韓国から日本国に輸出される加熱処理豚肉等についての家畜衛生条件を定めるものとする。
2. この文書において、次に掲げる用語の定義は、当該各号に定めるところによる。
  - (1) **豚** 豚及びいのしし
  - (2) **豚肉等** 豚由来の肉、脂肪及び臓器及びこれらを原料とするソーセージ、ハム及びベーコン並びにこれらを原料とする加工品
  - (3) **加熱処理** 日本国農林水産大臣の定める加熱処理基準に基づいて行う処理
    - ① 豚由来の肉、脂肪及び臓器  
全ての骨を除き、次のいずれかの方法による処理  
ア 煮沸し、または摂氏 100℃以上の蒸気に触れさせることにより、当該肉の中心温度を 1 分間以上摂氏 70℃以上に保つこと  
イ 湯煎、熱風乾燥その他の方法により、当該肉の中心温度を 30 分間以上摂氏 70℃以上に保つこと
    - ② 豚由来の肉、脂肪及び臓器を原料とするソーセージ、ハム及びベーコン  
全ての骨を除いたものを凍結することなく 3 日間以上保管した後、これを塩漬けその他これに類する方法により処理し、次のいずれかの方法による処理  
ア 煮沸し、または摂氏 100℃以上の蒸気に触れさせることにより、当該肉の中心温度を 1 分間以上摂氏 70℃以上に保つこと  
イ 湯煎、熱風乾燥その他の方法により、当該肉の中心温度を 30 分間以上摂氏 70℃以上に保つこと
  - (4) **日本国家畜衛生当局** 日本国農林水産省消費・安全局動物衛生課
3. 日本国に輸出される加熱処理豚肉等については、次に掲げる条件を満たすものでなければならない。
  - (1) 加熱処理豚肉等が韓国で出生し、かつ、飼養された豚に由来する場合  
日本国に輸出される加熱処理豚肉等の原料に供される豚については、次に掲げる要件を満たすものでなければならない。
    - ① 韓国で出生し、かつ、飼養されたものであること。
    - ② 4 に規定する施設において、韓国の政府機関の検査官が行うと殺の前後の検査により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
  - (2) 加熱処理豚肉等が第三国から輸入された豚に由来する場合  
日本国に輸出される加熱処理豚肉等の原料に供される豚が第三国から輸入されたものについては、次に掲げる要件を満たすものでなければならない。
    - ① 第三国において出生し、かつ、飼養されたものであること。
    - ② 第三国から直接韓国へ輸入されたものであること、または豚は、第三国から韓国までの輸送中、他の動物と接触及び混載されないこと。
    - ③ 韓国家畜衛生当局の検査官が行う輸入検査により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。

- ④ 4에規定する施設において、韓国政府機関の検査官が行うと殺の前後の検査により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであること。
- (3) 加熱処理豚肉等が第三国から輸入された豚肉等に由来する場合
- ① 第三国で出生、かつ、飼養されていた豚に由来するものであること。
  - ② 第三国から直接韓国へ輸入されたものであること。
  - ③ 韓国家畜衛生当局の検査官が行う輸入検査により、家畜の伝染性疾病に感染しているおそれのないことが確認されたものであり、かつ、輸入検査の後、直ちに5または6に規定する施設に搬入されたものであること。
4. 日本国に輸出される加熱処理豚肉等の原料に供される豚をと殺する施設は、食肉処理施設として韓国の政府機関の認定を受けた施設（以下「認定食肉処理施設」という。）でなければならない。
5. 日本国に輸出される加熱処理豚肉等の原料に供される豚肉等を加熱処理前加工（カッティング、キュアリングなど）及び保管する施設は韓国政府機関の認定を受けた施設（以下「認定加工施設」という。）でなければならない。
6. 日本国に輸出するための加熱処理豚肉等について、加熱処理を行うことのできる施設は、日本国農林水産大臣の定める別添1の基準（以下「指定基準」という。）に適合するものとして、韓国家畜衛生当局の申請により、日本国農林水産大臣は原則的に2年間に限り指定するものとする。
7. 日本国家畜衛生当局は、6の申請があったときは、当該施設が指定基準に適合しているかについて確認するため、韓国政府の経費負担により当該施設について立入検査を行う。
8. 韓国家畜衛生当局は、指定施設の改築または増築及びその他別添1に記載される指定基準に係る部分についての変更（以下「改築等」という）が必要な場合には、事前に日本国家畜衛生当局に申請し、許可を受けなければならない。事前手続きの方法については別添2のとおりとする。
9. 韓国家畜衛生当局は、指定加熱処理施設の名称又は所在地名に変更がある場合、並びに日本向け輸出加熱処理肉等の生産施設として使用されなくなった場合には、速やかに日本国家畜衛生当局に通知すること。
10. 指定加熱処理施設の管理者は、豚肉等の加熱処理の工程において、衛生上の危害の発生の防止と適正な品質が確保されていることを少なくとも一月ごとに確認し、その結果を文書で少なくとも2年間保管しなければならない。
11. 指定加熱処理施設の管理者は、次に掲げる事項を記録原簿に記録するとともに、当該記録原簿を少なくとも2年間保管しておかななければならない。
- (1) 加熱処理をした年月日
  - (2) 加熱処理豚肉等の種類別の生産地域（第三国から輸入されたものを取り扱う場合にあっては、輸入先国名を含む）、数量及びその加熱記録
  - (3) 出荷年月日及び輸出相手先別の出荷数量
12. 韓国家畜衛生当局は、少なくとも半年ごとに指定加熱処理施設の巡回を行い、指定加熱処理施設について、指定基準に適合していること、その他この文書に定める家畜衛生条件が遵守されていることについて確認するものとする。



- 1 3. 韓国家畜衛生当局は、1 2 の巡回の結果を文書で2年間保管するものとする。韓国家畜衛生当局は、日本国家畜衛生当局が必要と認める場合には、その求めに応じ、1 2 の巡回の結果を記録した文書の写しを提出しなければならない。
- 1 4. 韓国家畜衛生当局は、1 2 の巡回の結果、当該指定加熱処理施設について、指定基準に適合していないこと、その他この文書に定める家畜衛生条件が遵守されていないと認める場合には、直ちに加熱処理豚肉等の輸出を停止するとともに、速やかにその旨を日本国家畜衛生当局に報告するものとする。
- 1 5. 日本国家畜衛生当局は、必要に応じて指定加熱処理施設の立入検査を行い、指定加熱処理施設について、指定基準に適合していること、その他この文書に規定する家畜衛生条件が遵守されていることについて確認することができる。
- 1 6. 日本国家畜衛生当局は、指定加熱処理施設について、指定基準に適合しないと認める場合、その他この文書に定める家畜衛生条件が遵守されていないと認める場合は、当該指定を取り消すとともに、直ちに加熱処理豚肉等の輸入を停止することができる。
- 1 7. 日本国に輸出される加熱処理豚肉等については、指定加熱処理施設において加熱処理をした後船積みまでの間、清潔かつ衛生的な容器又は包装にて保管するほか、伝染性疾病の病原体による汚染のない方法により保管しなければならない。
- 1 8. 日本国に輸出される加熱処理豚肉等が他国を経由して輸送される場合には、次に掲げる要件を満たすものでなければならない。
  - (1) 日本国に輸出される加熱処理豚肉等は、密封式コンテナに收容されること
  - (2) 当該コンテナは、韓国政府機関により封印されること
  - (3) 当該封印は、他国の封印と明確に識別できる封印であること
  - (4) 当該封印様式は、事前に日本国家畜衛生当局の承認を受けたものであること
- 1 9. 日本国到着時に、1 9 の封印が脱落し、又は破損している場合には、当該加熱処理豚肉等について輸入を認めない場合がある。

(その他)
- 2 0. 韓国家畜衛生当局は、日本に輸出される加熱処理豚肉等について、次の事項を具体的に記載した英文による検査証明書を発行しなければならない。
  - (1) 3 から 5 まで及び 1 8 に適合している旨
  - (2) 認定食肉処理施設及び認定加工施設等の名称、住所及び認定番号
  - (3) 指定加熱処理施設の名称、住所及び指定番号
  - (4) 原産国名
  - (5) と殺年月日、加工年月日、加熱処理年月日及び加熱処理方法
  - (6) 封印番号
  - (7) 船積み港の名称、船積み年月日
  - (8) 検査証明書の発行年月日、発行場所及び発行者の氏名及び役職名
- 2 1. この文書に定める家畜衛生条件は、両国が合意した日以降、適用するものとする。

別添 1

指定基準

1. 加熱処理前の取扱いを行う設備を備える加熱処理前部門及び加熱処理後の取扱いを行う設備を備える加熱処理後部門を有していること。
2. 開閉可能な加熱処理設備の原料搬出入口又は加熱処理前部門の空気が加熱処理後部門に流入しないよう措置されている加熱処理設備の原料搬出入口以外の部分において、加熱処理前部門と加熱処理後部門とが完全に隔離されていること。
3. 加熱処理前部門は、保管、処理及び検査を行う設備を有していること。
4. 温度記録計等の検査器具を備える加熱設備を有していること。
5. 加熱処理後部門は、外界から完全にしゃ断され加熱処理後の検査、冷却、保管及び包装を行う設備を有していること。
6. 加熱処理前部門及び加熱処理後部門は、再汚染防止のため、それぞれの部門の作業者のための出入口、更衣室、便所等の設備をそれぞれ有していること。
7. 床、壁及び天井は、平滑で清掃しやすく、床は、不浸透性材料で作られ、適当な勾配と排水設備を備えており、かつ、消毒が可能であること。
8. 汚物処理設備及び洗浄用水を十分に供給できる給水設備を有していること。
9. 加熱処理前の取扱い、加熱処理及び加熱処理後の取扱いの一連の工程において、衛生上の危害の発生の防止と適正な品質の確保を図るための手順書が設置されていること。
10. 一連の工程が9の手順書に従っているかについて監督する者が設置されていること。



## 別添2

### 指定加熱処理施設の改築等に係る事前許可について

1. 指定加熱処理施設について、改築等がある場合は、韓国家畜衛生当局は、日本国家畜衛生当局に対し、改築等の施工の1か月前までに施工期間等を含む改築等の内容を添え、日本国家畜衛生当局に申請すること。韓国家畜衛生当局は、改築等に関し、日本国家畜衛生当局より許可を得なければならない。
2. 改築等とは、改築、増築及びその他別添2に記載される指定基準に関わる部分についての変更であり、その例は以下の通りである。なお、これ以外の変更であっても、変更過程で下記の変更を伴う場合は、事前申請を必要とする。

#### 〔改築〕

- ① 加熱処理設備に関する変更（増数、減数、加熱処理方法の変更等）
- ② 原料処理部門と加熱処理部門を分ける隔壁に関する変更
- ③ 作業者及び／または原料・製品の動線の変更を伴う施設内壁（原料処理部門と加熱処理部門を分ける隔壁以外）の変更、施設内エリアの用途変更
- ④ 施設外壁に係る変更

#### 〔増築〕

- ① 既存の指定施設と明確に分離できない施設の増築
  - ② 既存の指定施設と登録番号、名称、住所等を共有する施設の増築
3. 日本国家畜衛生当局は、改築等の施工開始日以降に製造される加熱処理肉等について、当該施設（あるいは当該施設の一部）から日本向けに輸出される加熱処理肉等の輸入を一時停止する。
  4. 韓国家畜衛生当局は、実際の施工期間、施設平面図、改築等の部分の写真を含む改築等の終了報告を日本国家畜衛生当局に行うこと。日本国家畜衛生当局は、改築等の終了報告を受けた後、原則的に当該施設の現地調査を実施する。日本国家畜衛生当局は、現地調査の結果及び／あるいは改築等の終了報告をもって、当該施設（あるいは当該施設の一部）の使用を許可する。
  5. 4の場合、日本国家畜衛生当局は、韓国政府の経費負担により現地調査を実施するものとする。

## Attached Health Certificate for Export of Heat-processed pig meat and its products to Japan from Republic of Korea

I, being a Government Veterinary Officer of Republic of Korea, do hereby certify the followings with respect to the heat-processed pig meat and its products to be exported to Japan identified in "Health Certificate of Animal Products" referred as Certificate No. \_\_\_\_\_:

I. Description of the Products: \_\_\_\_\_

### II. Origin of products

#### 1. Slaughter facility

1.1. Approved number and Name: \_\_\_\_\_

1.2. Address: \_\_\_\_\_

1.3. Date of slaughter: \_\_\_\_\_

#### 2. Processing facility

2.1. Approved number and Name: \_\_\_\_\_

2.2. Address: \_\_\_\_\_

2.3. Date of processing: \_\_\_\_\_

#### 3. Heat-processing facility

3.1. Approved number and Name: \_\_\_\_\_

3.2. Address: \_\_\_\_\_

3.3. Date of heat-processing: \_\_\_\_\_

### III. Condition of heat-process

After being completely deboned (for sausage, ham and bacon etc., must have been kept more than for three days without freezing after being completely deboned, and processed by means of curing or in other similar ways), aforementioned products were heat-processed and the temperature at the center of the products was kept at 70°C or higher for

- ☐ one minute or more by boiling
- ☐ one minute or more by exposing them to heated steam in excess of 100°C
- ☐ thirty minutes or more by heating in a water bath, drying in hot air or other ways;

(                      ).

### IV. Identification number of the seal of the container:

### V. Date of shipment and name of the port:



#### VI. Country of Origin:

#### VII. Animal Health and Sanitary Information

1. The heat-processed pig meat and its products to be exported to Japan fulfill the following requirements:

- (1) In case the heat-processed pig meat and its products to be exported to Japan were derived from the pig which was born and raised in Republic of Korea:
  - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan was born and raised only in Republic of Korea.
  - ② It is confirmed that the pig for the production of the heat-processed pig meat and its products was free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Republic of Korea at the approved slaughter facilities.
- (2) In case the heat-processed pig meat and its products to be exported to Japan were derived from the pig which was imported from the third countries:
  - ① The pig for the production of the heat-processed pig meat and its products to be exported to Japan was born and raised only in the third countries.
  - ② The pig for the production of the heat-processed pig meat and its products to be exported to Japan was directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said animals were kept isolated from any other animals and were not mix-loaded during the transportation.
  - ③ The pig for the production of the heat-processed pig meat and its products to be exported to Japan was free from any evidence of animal infectious disease as a result of the import inspection conducted by the animal health authorities of Republic of Korea.
  - ④ It is confirmed that the pig for the production of the heat-processed pig meat and its products was free from any animal infectious diseases as a consequence of ante- and post-mortem inspections conducted by official inspectors of the national government of Republic of Korea at the approved slaughter facilities.
- (3) In case the heat-processed pig meat and its products to be exported to Japan were originated from the pig meat and its products which were imported from the third countries.
  - ① The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan were derived from the pig which was born and raised only in the third countries.
  - ② The pig meat and its products for the production of the heat-processed pig meat and its products to be exported to Japan were directly imported to Republic of Korea from the third countries without any transit through countries other than the third countries or the said meat was packed in a tight container and it was not opened during transportation.
  - ③ The pig meat and its products for the production of the heat-processed pig meat and its



products to be exported to Japan were free from any evidence of animal infectious disease as a result of the import inspection conducted by the animal health authorities of Republic of Korea, and after the said inspection the pig meat and its products were directly carried into the approved and designated facilities.

2. The slaughter facilities where the pig for the production of the heat-processed meat and its products to be exported to Japan was slaughtered are approved by the national government of Republic of Korea.

3. The processing facilities where the heat-processed pig meat and its products to be exported to Japan were pre-heat-processed (cutting and curing etc.,) and stored are approved by the national government of Republic of Korea.

4. The animal health authorities of Republic of Korea ensure that the heat-processed pig meat and its products were stored in clean and sanitary wrappings and/or containers and handled in a way to prevent it from being contaminated with any pathogens of any animal infectious diseases until the shipment.

5. Slaughtering and processing of the meat/organ or products described in this certificate have been done in accordance with meat inspection requirements at least equivalent to "Food Sanitation Law" and "Abattoir Law" of Japan.

\_\_\_\_\_  
Printed Name and Signature  
Veterinary Officer

\_\_\_\_\_  
Date and Place of Issue

\_\_\_\_\_  
National Veterinary Research & Quarantine Service  
Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea



## 23 <sup>」」</sup> 열처리된 소화관, 방광, 자궁



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 검역시행장 지정 필요



*Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea*

## **VETERINARY HEALTH CERTIFICATE**

For Heat-Processed Meat, Viscera, Sausage, Ham and/or Bacon

Certificate No. :

### **I . Plant and Inspection**

1. Slaughtering plant  
Name & Est No. :  
Address :
2. Processing plant  
Name & Est No. :  
Address :
3. Date of slaughter & manufacturing (processing) :
4. Date and place of inspection :

### **II . Health Attestations**

I, the undersigned official veterinarian, certify that :

1. The cloven-hoofed animals which have been slaughtered for the production of the products  
☒ have been born and raised in Korea, or  
☐ have met all of the requirements in the items in Article 1 of Annex 2 of the "Animal health requirements for heat-processed -meat, -viscera, -sausages, -ham, and -bacon derived from cloven-hoofed animals to be exported to Japan from Korea".
2. The raw materials which have been used for the production of the exported products to Japan have originated from the cloven-hoofed animals :  
☒ which have been born and raised only in Korea, or  
☐ have met all of the requirements in the items in Article 2 of Annex 2 of the "Animal health requirements for heat-processed -meat, -viscera, -sausages, -ham, and -bacon derived from cloven-hoofed animals to be exported to Japan from Korea".
3. The slaughtered animals have been free from any evidence of infectious diseases as a result of ante- and post-mortem inspection conducted by the government veterinarian of the Republic of Korea



4. In the course of production the products have been heat-processed after deboning completely through the following ways.

☐ Meat :

- ☐ The center of meat was kept at the temperature 70℃ or more for not less than one minute by boiling or exposing it to steam of 100℃ or more, or
- ☐ The center of meat was kept at the temperature 70℃ or more for not less than thirty minutes by heating in a water bath, drying in hot air or other ways.

☒ Gastrointestinal tract, uterus, and/or bladder : The products were boiled at the temperature 100℃ or more for not less than one hour.

☐ Intestine except gastrointestinal tract, uterus, and bladder :

- ☐ The center of intestine was kept at the temperature 70℃ or more for not less than one minute by boiling or exposing it to steam of 100℃ or more, or
- ☐ The center of intestine was kept at the temperature 70℃ or more for not less than thirty minutes by heating in a water bath, drying in hot air or other ways.

☐ Sausage, ham, and/or bacon : The meat or viscera used as a raw material of the products were kept in storage for three days or more without freezing after deboning completely, and

- ☐ the center of the products was kept at the temperature 70℃ or more for not less than one minute by boiling or exposing it to steam of 100℃ or more, or
- ☐ the center of the products was kept at the temperature 70℃ or more for not less than thirty minutes by heating in a water bath, drying in hot air or other ways

5. The products were stored and handled in a way to keep them from being contaminated by causative agents of animal infectious diseases including Foot and Mouth disease.

6. Slaughtering and processing have been done in accordance with meat inspection requirements at least equivalent to "Food Sanitation Law" and "Abattoir Law" of Japan.

☒ *Mark as appropriate*

(Official Stamp)

Date & place of Issue :

Name :

Signature \_\_\_\_\_

Government Veterinary Inspector

Honam **Regional Office**

**National Veterinary Research & Quarantine  
Service, Republic of Korea**

# 24 <sup>)))</sup> 돈육



## 일본

- 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service  
※ 홈페이지 : <http://www.maff.go.jp/aqs/>
- 검역시행장 지정 및 상대국 수출작업장 등록 : 필요
- 검역증명서 부착서 : 있음
- 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(검역관)  
→ 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급  
→ 컨테이너 선적 확인
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(Packing list, Commercial invoice)
  - 도축검사증명서(필요한 경우에 한함)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



**Animal health requirements for meat and viscera derived from pigs, and for sausages, ham and bacon made from the said meat and viscera as raw materials, to be exported to Japan from Korea**

Animal health requirements for the exported pig meat etc. from Korea are as follows.

**(Definitions)**

For the purpose of these animal health requirements:

"meat etc."

means meat, fat and viscera derived from cloven-hoofed animals and meat products made from the said meat and viscera as raw materials such as sausages, ham and bacon etc.

"pigs"

means domestic pigs, domestic boars, wild pigs and wild boars

"pig meat etc."

means meat, fat and viscera derived from pigs and meat products made from the said meat and viscera as raw materials such as sausages, ham and bacon etc.

"pig-origin products"

means pig meat etc.(excluding adequately-heated pig meat etc.), semen, embryo and inadequately-heated feed originated from pigs ,etc.

"casing"

means the salted or dried materials made from the submucosa of the animal esophagus, stomach, intestine and bladder, and from which fat and inner mucosa are removed

"exported pig meat etc."

means pig meat etc. to be exported to Japan from Korea

"outbreak"

means an appearance of clinical signs or detection of viral antigens, viral nucleic acid or pathogens of, or antibody specific to the relevant disease

"designated facilities"

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means the slaughterhouses, meat processing facilities and storage facilities, etc. which are designated by the animal health authorities of Korea (or of the concerned third free countries listed on Annex. 1.2(2)) as facilities which meet the requirements in items from 1 to 4 in Annex 1. for handling exported pig meat etc.

"third free countries"

means countries or zones approved by the Ministry of Agriculture, Forestry and Fisheries of Japan for the export of meat etc. to Japan and that are listed in Annex 2

"CSF"

means classical swine fever

"CSF free zone"

means a zone approved by Japanese animal health authorities and listed in Annex 3.1, and such that

- (1) The CSF free zone should be classified clearly on the basis of animal health administrative regions or by using natural or artificial boundaries distinctly from any CSF infected zone and any CSF surveillance zone.
- (2) The CSF free zone should be classified and separated from any CSF infected zone by a CSF surveillance zone that is established within and along the border of the CSF free zone or by using natural or artificial boundaries.
- (3) The absence of CSF in the CSF free zone has been demonstrated by the requirements specified in the OIE Code for free status being met.
- (4) Vaccination against CSF in the CSF free zone should be prohibited by the animal health authorities of Korea.
- (5) Movement into the CSF free zone of live pigs which have been vaccinated against CSF has been prohibited by the animal health authorities of Korea.
- (6) The CSF surveillance system is effectively applied in the CSF free zone and any outbreak of CSF can be determined with certainty.
- (7) Movement of live pigs from the CSF infected zone into the CSF free zone has been prohibited by the animal health authorities of Korea.

"CSF surveillance zone"

means a zone in which preventive measures and a surveillance system for CSF are maintained in good condition and working effectively, and which are approved by Japanese animal health authorities and listed in Annex 3.2, and such that

- (1) The absence of CSF in the CSF surveillance zone has been demonstrated by the



requirements specified in the OIE Code for free status being met.

- (2) Vaccination against CSF in the CSF surveillance zone should be prohibited by the animal health authorities of Korea.
- (3) Movement into the CSF surveillance zone of live pigs that have been vaccinated against CSF has been prohibited by the animal health authorities of Korea.
- (4) Movement of live pigs from the CSF infected zone into the CSF surveillance zone has been prohibited by the animal health authorities of Korea.

"CSF infected zone"

means a zone which has not been approved as a CSF free zone or CSF surveillance zone by the Japanese animal health authorities and listed in Annex3.3.

"Japanese animal health authorities"

means the Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese Government

"OIE"

means the World Organisation for Animal Health, formally called the Office International des Epizooties

"Code"

means the Terrestrial Animal Health Code established by the OIE

#### **(General requirements)**

1. Korea shall have been free from foot-and-mouth disease (FMD), Rinderpest and African swine fever (ASF).
2. Vaccinations against FMD, Rinderpest and ASF as well as importation of cloven-hoofed animals that have been vaccinated against any of these diseases shall be completely prohibited by the laws of Korea.
3. Exported pig meat etc. shall be slaughtered, produced and stored only in designated facilities.
4. Pigs that have been slaughtered for the production of exported pig meat etc. shall have been born and raised only in a CSF free zone of Korea, or shall have met all of the requirements in items (1) to (4) in Annex 1.1.



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5. Pig meat etc. which has been used for the production of the exported pig meat etc. shall have originated from pigs that have been born and raised only in a CSF free zone of Korea or shall have met all of the requirements in items (1) to (4) in Annex 1.2.
6. All slaughtered pigs shall have been free from any evidence of animal infectious diseases as a result of ante- and post- mortem inspections conducted by government veterinarians of Korea (or, in relation to Annex 1.2(2), of third free countries) at the designated facilities.
7. Exported pig meat etc. shall be handled in such a way as to keep it from being contaminated with any causative agents of animal infectious diseases until shipment. Clean and sanitary wrappings and/or containers such as cardboard boxes shall be used to pack the exported pig meat etc.
8. In case of the casings for the production of the exported pig meat etc. which derive from cattle, sheep or goat, the casings must have originated only from countries that are not EU member countries and that have not had any indigenous case of Bovine Spongiform Encephalopathy. Further, such casings shall have been subjected to import inspections conducted by the animal health authorities of Korea which inspections shall have disclosed no evidence of infectious animal diseases. As well, the casings shall have been handled only at those designated facilities ("casing handling facilities.") that handle only casings from countries other than EU member countries and countries that have had an indigenous case of Bovine Spongiform Encephalopathy. The animal health authorities of Korea shall inform the Japanese animal health authorities of the name, address, registration number of the casing handling facilities in advance.

**(Requirements for Classical swine fever)**

9. The exported pig meat etc. shall be exported from a CSF free zone.
10. Each CSF free zone and CSF surveillance zone shall fulfill all the following requirements.
  - (1) The CSF free zone and the CSF surveillance zone are free from CSF (in outbreaks in both domestic pigs and wild boar).
  - (2) Vaccination against CSF is prohibited in the CSF free zone and the CSF surveillance zone.



- (3) Movement into each of the CSF free zone and the CSF surveillance zone of live pigs that have been vaccinated against CSF has been prohibited.
  - (4) Movement into each of the CSF free zone and the CSF surveillance zone of pig-origin products from the CSF infected zone shall be prohibited.
  - (5) Movement into each of the CSF free zone and the CSF surveillance zone of pigs from the CSF infected zone shall be prohibited.
11. Feeding of feed (including swill) without treatment to inactivate any CSF virus shall be prohibited in Korea.
12. All farms where pigs for the production of the exported pig meat etc. were born and raised are prohibited from receiving any pigs from anywhere other than a CSF free zone.
13. In case of any pigs or pig meat etc. imported from a third free country or zone listed in Annex 2.3. is used for the production of the exported pig meat etc. the same shall be accompanied by a certificate of the animal health authorities of Korea attesting to the following items (1) to (3).
- (1) The third free country or zone is free from CSF.
  - (2) Vaccination against CSF is prohibited in the third free country or zone.
  - (3) Importation of the pigs vaccinated against CSF is prohibited in the third free country or zone

**(Other)**

14. If any exported pig meat etc. is transported through third countries (or through a CSF infected zone or CSF surveillance zone in Korea), the exported pig meat etc. shall be put in a tight container. The animal health authorities of Korea shall seal the container with an official seal that can be readily identified. The Japanese animal health authorities shall have approved the form of the seal in advance. In case the said seal is found to have been intentionally broken or removed etc. at the time of inspection after arrival in Japan, the exported pig meat etc. in question may be prohibited from being released into Japan..
15. In case of an outbreak of FMD, Rinderpest, ASF, or CSF in Korea (in case of CSF, only in a CSF free zone or CSF surveillance zone in Korea), the animal health authorities of Korea shall immediately suspend the shipment of the exported meat, etc. to Japan. And the Japanese animal health authorities shall immediately

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suspend the importation of pig meat etc. from anywhere in Korea. Any exported pig meat etc. which is then en route to Japan shall be prohibited from being released into Japan, except pig meat etc. that definitely bears no epidemiological relation to the outbreak of the said diseases. Further, the animal health authorities of Korea shall inform the Japanese animal health authorities of the outbreak of the said diseases as soon as possible, as well as of the completion of the necessary measures for the handling of the last case in such outbreak.

16. In case of an outbreak of FMD, Rinderpest, ASF, BSE, CSF or CWD in a third free country, the animal health authorities of Korea must immediately suspend the shipment of exported pig meat etc. from all designated facilities which handle cloven-hoofed animals and meat etc. imported from the said third free country and officially inform the Japanese animal health authorities of the shipment suspension. Any exported pig meat etc. that is then en route to Japan may be prohibited from being released into Japan, except pig meat etc. that definitely bears no epidemiological relation to the occurrence of the said diseases.
17. The shipment of exported pig meat etc. described in item 16 shall be allowed to be resumed either in case the Japanese animal health authorities have confirmed that the third free countries concerned are free from the said diseases or in case the animal health authorities of Korea have stopped cloven-hoofed animals and the meat, etc. imported from the third free countries concerned from being brought into designated facilities and have informed the Japanese animal health authorities of the said suspension. (In any case, no shipment shall be permitted of pig meat etc. that is epidemiologically related to the occurrence of the said diseases.)
18. The animal health authorities of Korea shall regularly inform the Japanese animal health authorities of the incidence of animal infectious diseases (including FMD, Rinderpest, ASF, CSF, BSE, and CWD) by a monthly or other periodic report.
19. The animal health authorities of Korea shall keep a record of the name and address of the premises in which all pigs slaughtered for the production of the exported pig meat etc were born and raised. Such record shall be provided on request to the Japanese animal health authorities.
20. These animal health requirements apply to all pig meat etc. produced from pigs slaughtered in a CSF free zone on or after August 28, 2009, at which time Korea



(CSF free zone only) regained the freedom of CSF according to the Ministry of Agriculture, Forestry and Fisheries of Japan. In case of the pig meat etc. from third free countries, these animal health requirements apply to pig meat etc. imported into a CSF free zone on or after the said date.

**(Issuance of inspection certificate)**

21. The animal health authorities of Korea shall be responsible for issuing an inspection certificate for exported pig meat etc., stating the following items in detail in English:
- (1) Each requirement of items 1, 2, 4 to 9,10 (all requirements), and 11 to 13 (and additionally stating, in case the exported pig meat etc. originates from pigs and/or pig meat etc. directly imported to Korea from the third free countries/zones, the name of the third free countries/zones and the requirements in items 1-(1) to 1-(4) and/or 2-(1) to 2-(4) in Annex1).
  - (2) Province/Region of origin
  - (3) Country of origin and (for casing) animal species of origin
  - (4) Name, address and registration number of the designated facilities (in case slaughtering, processing and storing, etc. have not been done at the same designated facilities, each of the facilities at which the exported pig meat etc. has been handled shall be described on the certificate) and the casing handling facilities (in case the casings originated or were processed in a third country, the name of the country where the casings were processed.).
  - (5) Slaughter date.
  - (6) Date, authorities' name and place of issue of the inspection certificate, and name and title of signatory.
  - (7) Identification number of the official seal sealing up the container etc. (in case the transporting container etc. is sealed up with a seal according to item 14)

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## Annex 1

### Requirements for designated facilities

1. Cloven-hoofed animals which can be handled at the designated facilities shall either have been born and raised only in Korea (in the case of pigs, CSF free zones only) or shall have been directly imported to Korea from the free third countries listed in Annex 2 (in the case of cloven-hoofed animals other than deer and pigs, in Annex 2.1; in the case of deer, in Annex 2.2; in the case of pigs, in Annex 2.3) and meet all of the requirements in the following items (1) to (4).
  - (1) The said pigs shall have been born and raised only in the third free countries/zones.
  - (2) The said pigs shall have been free from any evidence of infectious animal diseases as a result of export inspection conducted by the animal health authorities of the third free countries.
  - (3) The said pigs shall have been directly imported to Korea from the third free countries/zones, and shall have been accompanied by inspection certificates issued by the government authorities of the third free countries/zones, and shall not have been transported through countries other than the third free countries/zones concerned.
  - (4) The said pigs shall have been free from any evidence of infectious animal disease as a result of import inspection conducted by the animal health authorities of Korea.
2. All meat that is permitted to be handled at designated facilities either shall originate from cloven-hoofed animals that were born and raised only in Korea (in the case of pig meat, etc., in CSF free zones only) and shall have been handled only at the designated facilities in Korea or shall have been directly imported to Korea from the third free countries/zones listed in Annex 2 (in the case of the meat, etc. derived from cloven- hoofed animals other than pigs, in countries listed in Annex2.1; in the case of deer meat, etc., in countries listed in Annex 2.2; in the case of pig meat, etc. it is in Annex 2.3 ) and meet all of the requirements in the following items (1) to (4)
  - (1) The meat etc. shall have been derived from cloven-hoofed animals that were born and raised only in the third free countries/zones.
  - (2) The meat etc. shall have been handled only in designated facilities, and derived from cloven-hoofed animals that have been free from any evidence of infectious animal diseases as a result of ante and post mortem inspection conducted by official veterinarians of the free third countries/zones at designated facilities.
  - (3) The pig meat, etc. shall have been directly imported to Korea from the third free



countries/zones without transiting through countries other than the said third free countries, and shall have been accompanied by inspection certificates issued by the government authorities of the third free countries; the pig meat etc. shall be packed in a tight container which shall not be opened while being transported; the said container must be sealed by the animal health authorities of the third free countries and the seal must be obviously differentiated from that of other countries; the pig meat etc. shall never have been contaminated by any animal infectious diseases while in transport.

- (4) The pig meat etc. shall have been free from any evidence of infectious animal disease as a result of import inspection conducted by the animal health authorities of Korea, and shall have been directly carried into the designated facilities in Korea after the said inspection.

3. Not with standing other requirements concerning designated facilities, if designated facilities are storage facilities and satisfy the following conditions, they can be designated as storage facilities to handle pig meat etc. to be exported to Japan. In this case the said designated facilities are may be used only for the temporary storage of final products until shipment.

- (1) There is an area (the "storage area") dedicated to handling of pig meat etc. to be exported to Japan in the designated storage facilities, and only pig meat etc. which complies with article 2 above may be handled at the storage area.
- (2) The pig meat etc. to be exported to Japan which may be handled at the storage area shall be completely wrapped and boxed, and shall be completely isolated from any pig meat etc. other than products which comply with the article 2 above.
- (3) The pig meat etc. to be exported to Japan shall be handled to prevent cross contamination with any pig meat etc. other than products complying with article 2 above.

4. As to cloven-hoofed animals and meat derived therefrom that have been handled at the designated facilities, the species, quantities, production areas and date of handling (and, in case of handling of such animals or meat imported from the third free countries/zones, the name of country/zone of origin and date of import) shall be recorded on the original records. The original records shall be kept for at least two years at the designated facilities.

5. The animal health authorities of Korea shall inform the Japanese animal health authorities in advance of the name, address (which must be in a CSF free zone),

Animal Health Requirements for pig meat.etc. to be exported to Japan from Korea  
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registration number and productivity(namely, number of slaughtered animals and production volume per day and storage capacity.) of the designated facilities (and, in case of handling of such animals or meat imported from the third free countries/zones, the name of country/zone of origin).

6. The government veterinarians of Korea shall confirm by residence or periodic patrols that the designated facilities meet the requirements in articles 1 to 4 above. If the designated facilities do not meet the requirements in articles 1 to 4 above, the animal health authorities of Korea shall immediately revoke the designation of the said facilities, inform the Japanese animal health authorities of the name etc. of the said facilities, and suspend the shipment to Japan of the exported meat etc. from the said facilities.

**(Onsite inspections conducted by animal quarantine officer of Japan)**

7. Animal quarantine officers of Japan shall be permitted to make onsite inspections of the designated facilities and to make investigation of the original records. When such an officer finds that any of the said animal health requirements have not been met, such officer may suspend the importation of the exported meat etc. from the designated facilities.



## Annex 2

### The third free countries

1. The third free countries in respect of cloven-hoofed animal and meat etc. derived from cloven-hoofed animals (other than cervid animals, deer meat etc. , and pig and pig meat etc.) (countries or zones approved as free from Rinderpest, FMD, ASF and BSE and eligible to export to Japan)
2. The third free countries in respect of cervid animals and deer meat etc. (countries or zones approved as free from Rinderpest, FMD, ASF and chronic wasting disease and eligible to export to Japan)
3. The third free countries in respect of pigs and pig meat etc. (countries or zones approved as free from Rinderpest, FMD, ASF and CSF and eligible to export to Japan)

Update list on the MAFF official website at the following URL:

<http://www.maff.go.jp/aqs/english/news/third-free.html>



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**Annex 3**

1. The CSF free zone

The Jeju province(The Jeju island) is defined as the CSF free zone in the animal health requirements.

2. The CSF surveillance zone

None

3. The CSF infected zone

The regions which are excluded the CSF free zone in the item 1 and the CSF surveillance zone in the item 2 are defined as the CSF infected zone.



韓国から日本向けに輸出される豚の肉等の家畜衛生条件（仮訳）  
21/消安/5724 (2009.08.28)

**韓国から日本向けに輸出される豚の肉及び臓器並びにそれらを原料とするソーセージ、ハム及びベーコンの家畜衛生条件（仮訳）**

韓国から日本向けに輸出される豚肉等に適用される家畜衛生条件は、以下によることとする。

（定義）

本条件の適用において、以下のとおり定義する。

「食肉等」

偶蹄類の動物の肉、脂肪及び臓器並びにそれらを原料とするソーセージ、ハム及びベーコン等の肉加工品

「豚」

飼育豚、飼育イノシシ、野生豚及び野生イノシシ

「豚肉等」

「豚」の肉、脂肪及び臓器並びにそれらを原料とするソーセージ、ハム及びベーコン等の肉加工品

「豚の生産物」

豚肉等（適切に加熱処理された豚肉等を除く）、豚に由来する精液、受精卵、加熱不十分な飼料等

「ケーシング」

動物の食道、胃、腸管及び膀胱から脂肪・粘膜を除去した粘膜下組織からなる、塩漬けあるいは乾燥されたもの

「日本向け豚肉等」

韓国から日本向けに輸出される豚肉等

「疾病の発生」

臨床症状の出現、当該疾病に対する特異抗原、遺伝子若しくは抗体の検出、病原体の分離

「指定施設」

別添 1 の 1 から 4 の条件を充足できるものとして韓国家畜衛生当局（又は別添 1 の 2.（2）においては当該第 3 清浄国）により指定された日本向け豚肉等を取り扱うためのと畜場、食肉加工処理施設及び保管施設等

「第 3 清浄国」

日本国農林水産省が食肉等の日本への輸出を認めている別添 2 に掲げる国/地域

韓国から日本向けに輸出される豚の肉等の家畜衛生条件 (仮訳)  
21/消安/5724 (2009.08.28)

「豚コレラ清浄地域」

豚コレラ清浄地域は、以下の要件を満たすものとして、日本国家畜衛生当局が認定した別添 3 の 1 に掲げる地域をいう。

- (1) 清浄地域は、汚染地域及びサーベイランス地域と、家畜衛生に係る行政単位に基づき、若しくは、地理的/物理的な障壁によって、明確に区分されていること。
- (2) 清浄地域は、その境界に沿って設定されているサーベイランス地域、若しくは、地理的/物理的な障壁により汚染地域から区分・分離されていること。
- (3) 清浄地域は、O I Eコードにおいて豚コレラの清浄性に係るステータスとして明記された要件を満たすことにより、当該疾病がないことが立証されていること。
- (4) 清浄地域では、当該疾病に対するワクチン接種が、韓国家畜衛生当局により禁止されていること。
- (5) 清浄地域では、当該疾病に対するワクチンが接種された生きた豚の移入が、韓国家畜衛生当局により禁止されていること。
- (6) 清浄地域では、サーベイランス体制が整備されており、当該疾病の発生の有無が確実に把握できること。
- (7) 清浄地域では、汚染地域からの生きた豚の移入が、韓国家畜衛生当局により禁止されていること。

「豚コレラサーベイランス地域」

当該疾病に対する防疫措置及びサーベイランス体制が整備・強化されており、これらの体制が有効に働いている地域として、日本国家畜衛生当局が認定した別添 3 の 2 に掲げる地域をいう。

- (1) サーベイランス地域は、O I Eコードにおいて豚コレラの清浄性に係るステータスとして明記された要件を満たすことにより、当該疾病がないことが立証されていること。
- (2) サーベイランス地域では、豚コレラに対するワクチン接種が、韓国家畜衛生当局により禁止されていること。
- (3) サーベイランス地域では、当該疾病に対するワクチンが接種された生きた豚の移入が、韓国家畜衛生当局により禁止されていること。
- (4) サーベイランス地域では、汚染地域からの生きた豚の移入が、韓国家畜衛生当局により禁止されていること。

「豚コレラ汚染地域」

日本国家畜衛生当局によって「豚コレラ清浄地域」又は「豚コレラサーベイランス地域」として認定されていない別添 3 の 3 に掲げる地域をいう。

「日本国家畜衛生当局」

日本国農林水産省消費・安全局動物衛生課

「O I E」

国際獣疫事務局

「コード」

O I Eが作成した国際動物衛生規約

(一般条件)

- 1 韓国においては、口蹄疫、牛疫及びアフリカ豚コレラの発生がないこと。
- 2 韓国においては、同国の法規によって、口蹄疫、牛疫、アフリカ豚コレラのワクチン接種が一切禁止されていること。また、これらの疾病のワクチン接種を受けた偶蹄類動物の輸入が一切禁止されていること。



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- 3 日本向け豚肉等は指定施設においてと畜、加工、保管されたものであること。
- 4 日本向け豚肉等を生産するために供することができる豚は、韓国の豚コレラ清浄地域において出生し、飼養されていたもの、又は、別添 1 の 1 の（１）から（４）の条件をすべて充足するものであること。
- 5 日本向け豚肉等を生産するために用いられる豚肉等は、韓国の豚コレラ清浄地域において出生し、飼養されていた豚由来のもの、又は、別添 1 の 2 の（１）から（４）の条件をすべて充足するものであること。
- 6 日本向け豚肉等を生産するために供することができる豚は、指定施設における韓国家畜衛生当局（又は別添 1 の 2.（２）においては第 3 清浄国の家畜衛生当局）の獣医官によると殺前及び殺後の検査において家畜の伝染性疾患のいかなる徴候も認められなかったものであること。
- 7 日本向け豚肉等は、日本への船積みまでの間、家畜の伝染性疾患の病原体に汚染される恐れのない方法で取り扱われ、かつ、その包装及びカートンボックス等の容器は清潔で衛生的なものであること。
- 8 日本向け豚肉等を生産するために使用されるケーシングが牛又はめん山羊由来である場合は、ＥＵ諸国及びＢＳＥ発生国以外の国原産のものであり、韓国家畜衛生当局による輸入検査において、家畜の伝染病のいかなる徴候も認められなかったこと、かつ、ＥＵ諸国及びＢＳＥ発生国以外の国原産のケーシングのみを取り扱う指定施設（以下「ケーシング取扱施設」という。韓国家畜衛生当局は、ケーシング取扱施設の名称、所在地及び指定番号を事前に日本国家畜衛生当局に通知すること）のみににおいて取り扱われたものであること。

（豚コレラに関する条件）

- 9 日本向け豚肉等は、豚コレラ清浄地域から輸出されたものであること。
- 10 豚コレラ清浄地域及び豚コレラサーベイランス地域は、次の条件を満たしていること。
  - （１）豚コレラ清浄地域及びサーベイランス地域においては、豚コレラの発生がないこと。
  - （２）豚コレラ清浄地域及びサーベイランス地域においては、豚コレラのワクチン接種が禁止されていること。
  - （３）豚コレラ清浄地域及びサーベイランス地域においては、豚コレラのワクチンが接種された生きた豚の移入が禁止されていること。
  - （４）豚コレラ清浄地域及びサーベイランス地域においては、汚染地域からの豚の生産物の移入が禁止されていること。
  - （５）豚コレラ清浄地域及びサーベイランス地域においては、汚染地域からの生きた豚の移入が禁止されていること。
- 11 韓国においては、豚コレラウイルスを不活化できる処理が講じられた飼料（残飯を含む）以外は、豚への給与が禁止されていること。
- 12 日本向け豚肉等を生産するために供される豚の生産及び飼養農場は、豚コレラ清浄地域以外の地域から豚を導入していないこと。
- 13 別添 2 の 3 に掲げる第 3 清浄国/地域から輸入された豚又は豚肉等が日本向け豚肉等の生産に使われる場合は、韓国家畜衛生当局は、第 3 国清浄国/地域から輸入された豚又は豚肉等について、以下に掲げる（１）から（３）を充足するものであることを証明すること。

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- (1) 第3 清浄国あるいは地域においては、豚コレラの発生がないこと。
- (2) 第3 清浄国あるいは地域においては、豚コレラのワクチン接種が禁止されていること。
- (3) 第3 清浄国あるいは地域においては、豚コレラのワクチンが接種された豚の輸入が禁止されていること。

(その他)

- 14 日本向け豚肉等が第3 国(韓国のうち、豚コレラ汚染地域及びサーベイランス地域を含む。)を経由して輸送される場合には、日本向け豚肉等は、密閉式コンテナに収容され、かつ、当該コンテナは、韓国家畜衛生当局により封印されること。なお、封印様式については輸出国以外のものと明確に識別され、事前に日本国家畜衛生当局の承認を受けたものであること。また、当該コンテナの日本国到着時の検査において、当該封印の脱落及び破損等がある場合には、当該日本向け豚肉等の日本への持込みを認めない場合がある。
- 15 韓国家畜衛生当局は、韓国(豚コレラの場合は、豚コレラ清浄地域及び豚コレラサーベイランス地域に限る。)において口蹄疫、牛疫、アフリカ豚コレラ、又は豚コレラの発生が確認された場合は、直ちに、日本向け豚肉等の輸出を中止すること。また、日本家畜衛生当局は、韓国全土を対象とした豚肉等の輸入停止措置をとることとする。輸送途中の日本向け豚肉等については、当該疾病の発生との疫学的な因果関係が明確に否定されるもの以外は、日本への持込みを認めないものとする。  
また、韓国家畜衛生当局は、日本国家畜衛生当局に当該疾病の発生状況及び疫学的経過について通報すること。
- 16 口蹄疫、牛疫、アフリカ豚コレラ、BSE、豚コレラ又は慢性消耗性疾患が第3 清浄国に発生した場合には、韓国家畜衛生当局は当該発生国から偶蹄類の動物及び食肉等を取り扱っている指定施設からの日本向け豚肉等の輸出を直ちに中止するとともに、当該輸入禁止措置について、日本国家畜衛生当局に公式に通報すること。輸送途中の日本向け豚肉等については、当該疾病の発生との疫学的な因果関係が明確に否定されるもの以外は、日本への持込みを認めない場合がある。
- 17 16 の日本向け豚肉等の輸出禁止の措置については、当該第3 清浄国における当該疾病について日本国家畜衛生当局が清浄であると認めた場合又は韓国家畜衛生当局が当該第3 清浄国からの偶蹄類の動物及び食肉等を当該指定施設へ搬入することを禁止し、その旨を日本国家畜衛生当局に通報した場合に解除することができる(当該疾病の発生との疫学的に関連するものは解除対象にならない)。
- 18 韓国家畜衛生当局は、韓国における家畜の伝染性疾病(口蹄疫、牛疫、アフリカ豚コレラ、豚コレラ、BSE、慢性消耗性疾患を含む。)の発生状況を月報等により定期的に日本国家畜衛生当局に通報すること。
- 19 韓国家畜衛生当局は、日本向け豚肉等の生産に供されると殺用豚が出生し、飼養されていた農場の名称、所在地を記録して保管すること。当該記録は、日本国家畜衛生当局の要求に応じて提出されること。
- 20 本衛生条件は、日本国農林水産省が、韓国(豚コレラ清浄地域に限る。)を豚コレラについて清浄であると認定した2009年8月28日以降に当該豚コレラ清浄地域においてと殺、生産された豚肉等に適用される。なお、第3 清浄国原産の豚肉等については同日以降に当該豚コレラ清浄地域に輸入された豚肉等に適用される。



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（検査証明書の発行）

- 21 日本向け豚肉等の輸出に当たって、韓国家畜衛生当局は、次の各事項を具体的に記載した英文による検査証明書を発行すること。
- （1）上記 1、2、4～9、10 の各事項、11～13（日本向け豚肉等が第 3 清浄国/地域から直接韓国に輸入された豚及び／又は豚肉等から生産された場合には、当該第 3 清浄国/地域名及び別添 1 の 1 及び／又は 2 の（1）から（4）に規定する各事項を含む。）。
  - （2）原産地名（道・地域）
  - （3）ケーシングの場合、原産国名及び動物種名。
  - （4）指定施設及びケーシング取扱施設の名称、所在地及び承認番号（と畜・加工・保管等が同一指定施設で行われていない場合は、日本向け豚肉等を取り扱ったすべての施設について記載すること。）（ケーシング取扱施設が第 3 国の場合には、その所在国名。）
  - （5）と殺年月日。
  - （6） 検査証明書の発行年月日、発行場所、発行者氏名及びタイトル
  - （7）コンテナ等を封印した封印の番号（前記 14 の規定に基づく標識によりコンテナ等が封印されている場合。）。

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別添 1

指定施設の条件

1. 指定施設において取り扱うことができる偶蹄類の動物は、韓国（豚については豚コレラ清浄地域に限る。）において出生し、飼養されていたもの、又は、別添 2（しか、豚を除く偶蹄類動物にあつては別添 2-1、しかにあつては別添 2-2、豚にあつては別添 2-3）に掲げる第 3 清浄国から直接韓国に輸入される偶蹄類の動物であつて、以下の（1）から（4）の条件をすべて充足するものであること。
  - （1）第 3 清浄国/地域において出生し、かつ、第 3 清浄国/地域においてのみ飼養されていたものであること。
  - （2）第 3 清浄国政府機関による輸出検査において、家畜の伝染性疾患のいかなる徴候も認められなかったものであること。
  - （3）第 3 清浄国政府機関発行の検査証明書が添付され、当該第 3 清浄国/地域以外の国/地域を経由することなく直接韓国に輸入されたものであること。
  - （4）韓国家畜衛生当局による輸入検査において、家畜の伝染性疾患のいかなる徴候も認められなかったものであること。
2. 指定施設において取り扱うことができる食肉等は、韓国（豚肉等については豚コレラ清浄地域に限る。）において出生し、飼養されていた偶蹄類の動物に由来するものであつて、韓国の指定施設のみにおいて取り扱われたもの、又は、別添 2（しか、豚を除く偶蹄類動物の肉等にあつては別添 2-1、しか肉等にあつては別添 2-2、豚肉等にあつては別添 2-3）に掲げる第 3 清浄国/地域から直接韓国に輸入される食肉等であつて、以下の（1）から（4）の条件をすべて充足するものであること。
  - （1）第 3 清浄国/地域において出生し、かつ、第 3 清浄国/地域においてのみ飼養されていた偶蹄類の動物に由来するものであること。
  - （2）第 3 清浄国の指定施設において取り扱われ、第 3 清浄国獣医官によると殺前及び殺後の検査において、いかなる異常所見も認められなかった偶蹄類の動物に由来するものであること。
  - （3）第 3 清浄国政府機関発行の検査証明書が添付され、当該第 3 清浄国/地域以外の国を経由することなく直接韓国に輸入されたものであること。
    - 当該豚肉等が密閉式コンテナに収容され、第 3 清浄国である輸出国から韓国まで開封されることなく輸送されたものであること
    - 密閉式コンテナは第 3 清浄国である輸出国により、輸出国以外の地域と明確に区別されるシールにより封印されていること
    - 輸送の間、家畜伝染病の病原体に汚染したおそれがないこと
  - （4）韓国家畜衛生当局による輸入検査において、家畜の伝染性疾患のいかなる徴候も認められなかったものであり、かつ当該検査後、直接韓国の指定施設に搬入されたものであること。
3. ただし、指定施設のうち保管施設にあつては、以下の条件を充足する場合、日本向け豚肉等を取り扱う保管施設として指定することができる。なお、ここでのいう保管施設とは、最終製品となったものを出荷及び船積みまでの間、一時的に保管しておく施設をいう。
  - （1）当該保管施設において、日本向け豚肉等を取り扱う部門（以下「保管部門」という。）は、上記 2 を満たす豚肉等のみを取り扱っていること。
  - （2）当該保管部門で取り扱われる日本向け豚肉等は、完全に包装及び箱詰めされ、上記 2 以外の製品と確実に区別できること。
  - （3）その他、当該保管部門において、日本向け豚肉等が上記 2 の条件を充足する製品以外と混合することのないように取り扱うこと。
4. 指定施設においては、取り扱われた偶蹄類の動物及び食肉等について、その種類、数量、生産地域及び取扱年月日（第 3 清浄国/地域から輸入されたものを取り扱う場合にあっては、さらに輸入



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先国/地域名、輸入年月日を含む。)が記録原簿に記録され、当該記録原簿は、少なくとも2年間保管されていること。

5. 韓国家畜衛生当局は、指定施設の名称、所在地（豚コレラ清浄地域に限る。）、指定番号及び生産能力（すなわち、1日当たりのと畜動物数、食肉等の生産量及び貯蔵能力）（第3清浄国/地域から輸入された偶蹄類の動物及び食肉等が取り扱われる場合にあっては、さらに輸入先国名を含む。）を事前に日本国家畜衛生当局に通知すること。
6. 韓国家畜衛生当局の獣医官は、指定施設に駐在又は定期的に巡回を行うことにより指定施設が1から4の条件を充足していることの確認を行うこと。指定施設が1から4の条件を充足していない場合にあっては、韓国家畜衛生当局は直ちに当該指定施設の指定を取り消すとともに当該指定施設名等を日本国家畜衛生当局に通知の上、当該指定施設からの日本向け豚肉等の輸出を停止すること。

（日本国家畜防疫官による立入検査の実施）

7. 日本国家畜防疫官は、指定施設の立入検査を実施し、記録原簿の提出を求めることができる。当該家畜防疫官は、当該家畜衛生条件に違反した事実を認めた場合は、当該施設からの日本向け豚肉等の輸入を認めない場合がある。



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別添 2

### 第3 清浄国リスト

1. 偶蹄類動物及び食肉等(しか及びしか肉等並びに豚及び豚肉等を除く)に関する第3 清浄国リスト  
(日本国農林水産大臣又は家畜衛生当局が牛疫、口蹄疫、アフリカ豚コレラ、牛海綿状脳症について清浄であるとして、食肉等の日本への輸出を認めている国あるいは地域)
2. しか及びしか肉等に関する第3 清浄国リスト  
(日本国農林水産大臣又は家畜衛生当局が牛疫、口蹄疫、アフリカ豚コレラ及び慢性消耗性疾患について清浄であるとして、食肉等の日本への輸出を認めている国あるいは地域)
3. 豚及び豚肉等に関する第3 清浄国リスト  
(日本国農林水産大臣又は家畜衛生当局が牛疫、口蹄疫、アフリカ豚コレラ及び豚コレラについて清浄であるとして、食肉等の日本への輸出を認めている国あるいは地域)

最新のリストは以下のウェブサイトを参照のこと

<http://www.maff.go.jp/aqs/english/news/third-free.html>



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別添 3

1. 豚コレラ清浄地域

本家畜衛生条件において、済州島を豚コレラ清浄地域とする。

2. 豚コレラサーベイランス地域

—

3. 豚コレラ汚染地域

本家畜衛生条件において、上記 1 の豚コレラ清浄地域及び 2 の豚コレラサーベイランス地域以外の地域を豚コレラ汚染地域とする。

## Example of covering Health Certificate for pork exported to Japan from Jeju, Republic of Korea

[별지 제 17 호서식] <개정 2008.12.31>

 <p>대한민국농림수산물부 축산물(사료 등)검역증명서 Ministry for Food, Agriculture, Forestry and Fisheries of Korea [HEALTH CERTIFICATE OF ANIMAL PRODUCTS(FEEDSTUFF, etc.)]</p>	
발행연월일 : Date of issue :	검역증번호 : Certificate NO.
종류 (Type of products)	
포장수량 및 포장형태 (Type and Number of packages)	
중량 (Weight)	
표시 (Identification Marks)	
보내는 사람의 성명 및 주소 (Name & Address of consignor)	
받는 사람의 성명 및 주소 (Name & Address of consignee)	
선박 또는 항공기명 (Name of ship and flight)	
생산지 (Place of production)	
수출국 또는 수입국 (Country of export or import)	
선적지 및 선적 연월일 (Place & Date of shipping)	
도착항 및 도착 연월일 (Port & Date of arrival)	
검사결과 (Results of inspection)	
비고 (Remarks)	
<p>위의 축산물(사료 등)은 대한민국 가축전염병예방법의 규정에 따라 검역을 마쳤음을 증명합니다. This is to certify that the above described animal products(feedstuff, etc.) was inspected or treated in accordance with the regulations in "Livestock Epidemic Prevention and Control Act" of the Republic of Korea.</p> <p>대한민국 국립수의과학검역원 National Veterinary Research And Quarantine Service. REPUBLIC OF KOREA</p> <div style="display: flex; justify-content: space-between; align-items: flex-end;"> <div style="text-align: center;">  <p>50 30 8</p> </div> <div style="text-align: right;"> <p>성명 (Signature) 검역관 (VETERINARY QUARANTINE OFFICIAL)</p> </div> </div>	

210mm×268mm(보존용지(1 종) 120g/m<sup>2</sup>)



## Attached Health certificate for pig meat etc. exported to Japan

Attached Certificate Number: \_\_\_\_\_

Date of Issue: \_\_\_\_\_

I, undersigned government veterinarian of National Veterinary Research and Quarantine Service, certify that:

### I . Identification of the Products

1. Description of the Products: ☐ Pig meat ☐ Pig fat ☐ Pig viscera ☐ Sausages, ham, bacon etc.

1.1 Species

1.2 The types of the raw meat material or organs and name of products

1.3 Period of slaughter/inspection: DD/MM/YY ~ DD/MM/YY

1.4 Period of cutting: DD/MM/YY ~ DD/MM/YY

1.5 Period of processing: DD/MM/YY ~ DD/MM/YY

2. The Name, approved number and address of the designated facilities is as follows:

2.1 Slaughter facility

2.1.1 Registration number and Name:

2.1.2 Address:

2.2 Cutting facility

2.2.1 Registration number and Name:

2.2.2 Address:

2.3 Processing facility

2.3.1 Registration number and Name:

2.3.2 Address:

2.4 Storing facility

2.4.1 Registration number and Name:

2.4.2 Address:

2.5 (For casing) casing handling facility

2.5.1 Registration number and Name:

2.5.2 Address:

2.5.3 Name of the country casings originated:

2.5.4 Name of the country casings processed:

2.5.5 Animal species of origin:

3. Identification number of the container and number of the seal of the container:
4. Country of origin:
5. Province/Region of origin:

## II. Animal Health and Sanitary Information

1. The Republic of Korea has been free from foot-and-mouth disease (FMD), Rinderpest and African swine fever (ASF).
2. Vaccination against FMD, Rinderpest and ASF as well as importation of cloven -hoofed animals that have been vaccinated against any of these diseases are completely prohibited by the laws of the Republic of Korea.
3. Pigs that have been slaughtered for the production of exported pig meat etc. have been born and raised only in a CSF free zone of the Republic of Korea, or have met all of the requirements in items (1) to (4) in Annex 1.1. of 「Animal health requirements for meat and viscera derived from pigs, and for sausages, ham and bacon made from the said meat and viscera as raw materials, to be exported to Japan from Korea」
4. Pig meat etc. which have been used for the production of the exported pig meat etc. have originated from pigs born and raised only in a CSF free zone of the Republic of Korea or have met all of the requirements in items (1) to (4) in Annex 1.2.
5. All slaughtered pigs have been free from any evidence of animal infectious diseases as a result of ante- and post- mortem inspections conducted by government veterinarians of the Republic of Korea (or, in relation to Annex 1.2(2), of third free countries) at the designated facilities.
6. Exported pig meat etc. was handled in such a way as to keep it those from being contaminated with any causative agents of animal infectious diseases until shipment. Clean and sanitary wrappings and/or containers such as cardboard boxes is used to pack the exported pig meat etc.
7. In case of the casings for the production of the exported pig meat etc. which are derived from cattle, sheep or goat, the casings originated only from countries that are not EU member countries and that have not had any indigenous case of Bovine Spongiform Encephalopathy. Further, such casings have been subjected to import inspections conducted by the animal health authorities of the Republic of Korea which inspections have disclosed no evidence of infectious animal diseases. As well, the casings have been handled only at those designated facilities that handle only casings from countries other than EU member countries and countries that have had an indigenous case of Bovine Spongiform Encephalopathy.
8. The exported pig meat etc. is exported from a CSF free zone.



9. Each CSF free zone and CSF surveillance zone fulfills all the following requirements.
- (1) The CSF free zone and the CSF surveillance zone are free from CSF (in the outbreaks in both domestic pigs and wild boar).
  - (2) Vaccination against CSF is prohibited in the CSF free zone and the surveillance zone.
  - (3) Movement into each of the CSF free zone and the CSF surveillance zone of live pigs that have been vaccinated against CSF has been prohibited.
  - (4) Movement into each of the CSF free zone and the CSF surveillance zone of pig-origin products from the CSF infected zone has been prohibited.
  - (5) Movement into each of the CSF free zone and the CSF surveillance zone of pigs from the CSF-infected zone has been prohibited.
10. Feeding of feed (including swill) without treatment to inactivate any CSF virus is prohibited in the Republic of Korea.
11. All farms where pigs for the production of the exported pig meat etc. were born and raised are prohibited from receiving any pigs from anywhere other than a CSF free zone.
12. In case of the pig meat etc. derived from the pig and/or the pig meat etc. which was imported from the third free country or zone listed in Annex 2.3., the pig meat etc. exported to Japan is the one which fulfills the following requirements.
- (1) The third free country or zone is free from CSF.
  - (2) Vaccination against CSF is prohibited in the third free country or zone.
  - (3) Importation of the pigs vaccinated against CSF is prohibited in the third free country or zone.
13. The designated facilities fulfill the following requirements.
- (1) Either**
- ☐ Cloven-hoofed animals which are handled at the designated facilities have been born and raised only in the Republic of Korea (in the case of pigs, CSF free zones only)
- Or**
- ☐ Cloven-hoofed animals have been directly imported to the Republic of Korea from the third free countries listed in Annex 2 (in the case of cloven-hoofed animals other than deer and pigs, in Annex 2.1; in the case of deer, in Annex 2.2; in the case of pigs, in Annex 2.3) and they meet all of the requirements in the following items ① to ④
- ① The said pigs have been born and raised only in the third free countries/zones.
  - ② The said pigs have been free from any evidence of infectious animal diseases as a result of export inspection conducted by the animal health authorities of the third free countries.
  - ③ The said pigs have been directly imported to the Republic of Korea from the third free countries/zones, and have been accompanied by inspection certificates issued by the government authorities of the third free countries/zones, and not have been transported through countries other than the third free countries/zones concerned.

- ④ The said pigs have been free from any evidence of infectious animal disease as a result of import inspection conducted by the animal health authorities of the Republic of Korea.

**(2) Either**

- ☐ All meat that is permitted to be handled at designated facilities originated from cloven-hoofed animals that were born and raised only in the Republic of Korea (in the case of pig meat etc., In CSF free zones only) and have been handled only at the designated facilities in the Republic of Korea

**Or**

- ☐ All meat that is permitted to be handled at designated facilities has been directly imported to the Republic of Korea from the third free countries/zones listed in Annex 2 (in the case of the meat, etc. derived from cloven-hoofed animals other than pigs, in countries listed in Annex 2.1: in the case of deer meat, etc., in countries listed in Annex 2.2; in the case of pig meat, etc. it is in Annex 2.3 ) and meet all of the requirements in the following items ① to ④

- ① The meat etc. have been derived from cloven-hoofed animals that were born and raised only in the third free countries/zones.
- ② The meat etc. have been handled only in designated facilities, and derived from cloven-hoofed animals that have been free from any evidence of infectious animal diseases as a result of ante and post mortem inspection conducted by the official veterinarians of the third free countries/zones at designated facilities.
- ③ The pig meat, etc. have been directly imported to the Republic of Korea from the third free countries/zones without transiting through countries other than the said third free countries, and have been accompanied by inspection certificates issued by the government authorities of the third free countries/zones; the pig meat etc. is packed in a tight container which is not be opened while being transported; the said container is sealed by the animal health authorities of the third free countries and the seal is obvious differentiated from that of other countries; the pig meat etc. has never been contaminated by any animal infectious diseases while in transport.
- ④ The pig meat etc. have been free from any evidence of infectious animal disease as a result of import inspection conducted by the animal health authorities of the Republic of Korea, and have been directly carried into the designated facilities in the Republic of Korea after the said inspection.

14. Slaughtering and processing of the meat/organ or products described in this certificate have been done in accordance with meat inspection requirements at least equivalent to "Food Sanitation Law" and "Abattoir Law" of Japan.

Printed Name of Government Veterinarian      Title

Signature



Regional Office

National Veterinary Research & Quarantine Service  
Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea



## 25 가금육



### 홍콩

- 동물검역기관 : FOOD AND ENVIRONMENTAL HYGIENE DEVELOPMENT
  - ※ 홈페이지 : WWW.FEHD.GOV.HK
- 도축장 및 가공장은 검역시행장(수출작업장) 지정 받은 후 홍콩측에 수출작업장으로 지정되었음을 통보
- 검역증명서 부속서(검역위생조건) : 붙임참조
- 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(검역관)
  - 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급
  - 컨테이너 선적 확인
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(PACKING LIST, COMMERCIAL INVOICE)
  - 도축검사증명서(필요한 경우에 한함)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



*Ministry of Agriculture, Food and Rural Affairs of Korea*

Official Health Certificate for Chilled, Frozen or Cured Meat(Poultry)

Certificate No.

1. Identification of Products

Slaughter Date	Processing Date	Container No.	Seal No.	No. of Package & Net Weight
YYYY/MM/DD	YYYY/MM/DD			

2. Type and Origin of Poultry Meat

Type	Slaughterhouse Name/Address/Est No.	Processing Establishment Name/Address/Est No.

3. Destination of Meat

Place & Date of Shipping	Name of Vessel and Flight	Name and Address of Consignee	Name and Address of Consignor	Place of Destination
YYYY/MM/DD				

4. Health Declaration

- I, the undersigned official veterinarian, certify that
- the entire consignment of poultry/poultry products came from birds which had been slaughtered in an approved abattoir and had been subject to ante-mortem and post-mortem inspection for notifiable avian influenza with favorable results.
  - the poultry meat was found to be free from any clinical evidence of infectious or contagious disease.
  - the poultry meat was sound, healthful, wholesome, clean and fit for human consumption.
  - the poultry meat was not been adulterated or treated with any dye, chemicals, preservatives or ingredients not permitted by regulations governing the inspection of export poultry and poultry products of Ministry of Agriculture, Food and Rural Affairs of Korea
  - the poultry meat has been handled in a sanitary manner in this country.
  - the poultry meat has been subject to the national testing programs for veterinary drug residues and other toxic substances administered by the Republic of Korea. the results of the tests have not provided any evidence as to the presence of residues or toxic substances which could be harmful to human health.
  - the poultry meat was derived from poultry that were free from signs of avian influenza (AI) and new castle disease(ND)
  - the poultry have been kept in a rearing establishment free from AI and ND and not situated in an AI or ND infected zone.
  - there were no reported case of AI or ND on the rearing establishment for the past 12 months
  - the poultry meat has been processed to ensure the destruction of AI and ND virus and necessary precaution were taken after processing to avoid contact of the meat with source of ND or AI virus.
  - for the prevention of danger to public health all necessary precautions were taken in the preparation, processing, packing and at the time of shipment or export.

(Official Stamp)

Date and Place Issued	Name and Signature
YYYY/MM/DD	
Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea	

**List of food business operators (FBO) registering for export to HongKong**

No.	Business name	Registered number	Address	poultry registered for export to HongKong	Remark
1					



## 26 육포



홍콩

○ 동물검역기관 : Food and Environmental Higiene Development

※ 홈페이지 : [www.fehd.gov.hk](http://www.fehd.gov.hk)

○ 쇠고기, 돼지고기, 가금육포에 대한 홍콩으로 수출이 가능여부 회신내용  
(2010.11월, 2013.1월)

- 육포는 가공처리된 것으로 사전 허가 등이 필요치 아니함
- 수출국 정부에서 발행하고 '식용에 적합함'을 입증하는 검역증명서를 첨부하도록 권고

○ 검역증명서 추가기재사항 : '해당 제품은 식용에 적합하다'는 문구를 추가 기재

# 27 <sup>」」</sup> 돈육


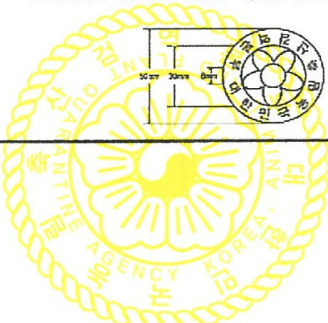


홍콩

- 동물검역기관 : Food and Environmental Higiene Development  
※ 홈페이지 : [www.fehd.gov.hk](http://www.fehd.gov.hk)
- 검역시행장 지정 및 수출작업장 등록
- 수출도축검역신청 : 각 검역소(사무소)
- 검역증명서 부속서 : 있음
- 2014년 4월 10일자로 대 홍콩 신선 냉장 냉동 돼지고기(부산물 포함) 수출 가능
  - 홍콩 정부로부터 사전 허가증(import permit)을 받고 도축장 가공장은 우리정부로부터 수출검역시행장으로 등록된 후 홍콩 정부에 통보하면 바로 수출가능

육  
가  
공  
품



 <b>대한민국 농림축산식품부 축산물(사료 등)검역증명서</b> <b>Ministry of Agriculture, Food and Rural Affairs, Republic of Korea</b> <b>[HEALTH CERTIFICATE OF ANIMAL PRODUCTS(FEEDSTUFF, etc.)]</b>	
발행연월일: Date of issue:	검역증번호: Certificate NO.
종 류 (Type of products)	
포장수량 및 포장형태 (Type and Number of packages)	
중 량 (Weight)	
표 시 (Identification Marks)	
보내는 사람의 성명 및 주소 (Name & Address of consignor)	
받는 사람의 성명 및 주소 (Name & Address of consignee)	
선박 또는 항공기명 (Name of ship and flight)	
생 산 지 (Place of production)	
수출국 또는 수입국 (Country of export or import)	
선적지 및 선적 연월일 (Place & Date of shipping)	
도착항 및 도착 연월일 (Port & Date of arrival)	
검 사 결 과 (Results of inspection)	
비 고 (Remarks)	
<p>위의 축산물(사료 등)은 대한민국 「가축전염병 예방법」에 따라 검역을 마쳤음을 증명합니다.            This is to certify that the above described animal products(feedstuff, etc.) was inspected or treated in accordance with the regulations in "Livestock Epidemic Prevention and Control Act" of the Republic of Korea.</p> <p><b>대한민국 농림축산검역본부</b>  <b>Animal and Plant Quarantine Agency. REPUBLIC OF KOREA</b></p> <div style="display: flex; justify-content: space-between; align-items: flex-end;"> <div style="text-align: center;">  </div> <div> <p>성명 (Signature)</p> <p>검역관 (QUARANTINE OFFICIAL)</p> </div> </div>	



Ministry of Agriculture, Food and Rural Affairs

Official Health Certificate for Chilled, Frozen or Cured Pork				
Certificate No.				
1. Identification of Products				
Slaughter Date	Processing Date	Container No.	Seal No.	No. of Package & Net Weight
2. Type/Part and Origin of Meat				
Type/Part of Meat	Slaughterhouse Name/Address/Est. No.		Processing Establishment Name/Address/Est. No.	
3. Destination of Meat				
Place & Date of Shipping	Name of Vessel and Flight	Name & Address of Consignee	Name & Address of Consignor	Place of Destination
4. Health Declaration				
<p>I, the undersigned official veterinarian, certify that</p> <ul style="list-style-type: none"> <li>- the animals, from which the meat described above was derived, were kept in Republic of Korea since birth or for at least the past 3 months before slaughter;</li> <li>- the meat was derived from animals originating from an area which was free from notifiable diseases (e.g. Foot and Mouth Disease, African Swine Fever, Rinderpest, etc.) and not under any veterinary restrictive measures for the past 12 months;</li> <li>- the animals, from which the meat described above was derived, were subjected to ante and post mortem veterinary inspection by official/authorized veterinarian and found to be fit for human consumption and free from any infectious, contagious and parasitic diseases including Foot and Mouth Disease, African Swine Fever, Classical Swine Fever, Rinderpest, Trichinosis, Anthrax, Aujeszky's Disease, Rabies and Brucellosis;</li> <li>- all necessary precautions for the prevention of danger to public health were taken in the preparation, processing and packing of meat in accordance with the export requirements and legislation prescribed in Republic of Korea;</li> <li>- the animals were slaughtered and the meat or meat products was/were cut, packed, processed or prepared in approved establishments which have been approved for export purpose; and</li> <li>- the meat has been subject to the national testing programmes for veterinary drug residues and other toxic substances administered by the Republic of Korea. The results of the tests have not provided any evidence as to the presence of residues or toxic substances which could be harmful to human health.</li> <li>- The meat comes from animals which have not been kept in a CSF infected zone(city or county)</li> <li>- The meat comes from animals which have been slaughtered in an approved abattoir not situated in a CSF infected zone(city or county)</li> </ul>				
		Date and Place Issued		Name and Signature
		<p>Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea</p>		



## 28 식육가공품



### 홍콩

○ 동물검역기관 : Food and Environmental Hygiene Development

※ 홈페이지: [www.fehd.gov.hk](http://www.fehd.gov.hk)

○ 검역시행장 지정

○ 검역증명서 부착서 : 없음

○ 제품의 모든 부위가 70℃에 도달되도록 열처리한(Fully cooked) 식육가공품(쇠고기 · 돼지고기 · 닭고기 등)에 대한 수출검역증명서 발급 시 리마크란에 해당제품은 식용에 적합하다 (This product is fit for human consumption) 문구 기재

\* 수출작업장(도축·가공장)은 홍콩정부로부터 별도의 승인이 필요치 않음

※ 국내 구제역 발생관련 구제역 열처리 육제품(식용) 수입허용 요건('10.12월)

- 현행 대홍콩 축산물 수입조건을 충족하고 OIE 구제역 바이러스 사멸조건에 따라 적절하게 처리된 제품으로 공식 수출검역증명서를 동봉한 제품
- 열처리 돈육의 경우 OIE 구제역 사멸온도 조건 준수(중심부 온도 70도에서 최소 30분 이상 열처리)



## 8.5.32.조

## 식육내 구제역바이러스의 불활화 절차

For the inactivation of viruses present in meat, one of the following procedures should be used:

식육에 존재하는 바이러스의 불활화를 위해 아래의 방법들 중 하나가 사용된다:

## 1. Canning

## 1. 통조림

Meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the FMD virus.

식육은 밀봉된 용기에서 중심부 온도가 적어도 70°C에서 최소 30분이상 열처리를 하거나 동등한 처리를 하여 구제역 바이러스를 불활화 할 수 있도록 한다.

## 2. Thorough cooking

## 2. 완전히 요리

Meat, previously deboned and defatted, shall be subjected to heating so that an internal temperature of 70°C or greater is maintained for a minimum of 30 minutes.

사전에 뼈 및 지방을 제거한 육류는 내부 온도가 적어도 70°C에서 최소 30분이상 유지되도록 열처리한다.

After cooking, it shall be packed and handled in such a way that it cannot be exposed to a source of virus.

열처리를 한 후, 바이러스 감염원에 노출되지 않도록 포장 및 처리한다.

## 3. Drying after salting

## 3. 염장후 건조

When *rigor mortis* is complete, the meat must be deboned, salted with cooking salt (NaCl) and completely dried. It must not deteriorate at ambient temperature.

사후 경직을 마치게 되면 식육은 뼈를 제거하고 열처리한 소금(NaCl)으로 염장한 후 완벽하게 건조한다. 이것은 대기 온도에 의해 변질되어서는 안된다.

“Drying” is defined in terms of the ratio between water and protein which must not be greater than 2.25:1.

‘건조’는 물과 단백질 비율이 2.25:1 이상되지 않도록 정의 한다.



## Ministry of Agriculture, Food and Rural Affairs

### Official Health Certificate for Chilled, Frozen or Cured Pork

**Certificate No.**

#### 1. Identification of Products

Slaughter Date	Processing Date	Container No.	Seal No.	No. of Package & Net Weight

#### 2. Type/Part and Origin of Meat

Type/Part of Meat	Slaughterhouse Name/Address/Est. No.	Processing Establishment Name/Address/Est. No.

#### 3. Destination of Meat

Place & Date of Shipping	Name of Vessel and Flight	Name & Address of Consignee	Name & Address of Consignor	Place of Destination

#### 4. Health Declaration

I, the undersigned official veterinarian, certify that

- the animals, from which the meat described above was derived, were kept in Republic of Korea since birth or for at least the past 3 months before slaughter;
- the meat was derived from animals originating from an area which was free from notifiable diseases (e.g. Foot and Mouth Disease, African Swine Fever, Rinderpest, etc.) and not under any veterinary restrictive measures for the past 12 months;
- the animals, from which the meat described above was derived, were subjected to ante and post mortem veterinary inspection by official/authorized veterinarian and found to be fit for human consumption and free from any infectious, contagious and parasitic diseases including Foot and Mouth Disease, African Swine Fever, Classical Swine Fever, Rinderpest, Trichinosis, Anthrax, Aujeszky's Disease, Rabies and Brucellosis;
- all necessary precautions for the prevention of danger to public health were taken in the preparation, processing and packing of meat in accordance with the export requirements and legislation prescribed in Republic of Korea;
- the animals were slaughtered and the meat or meat products was/were cut, packed, processed or prepared in approved establishments which have been approved for export purpose; and
- the meat has been subject to the national testing programmes for veterinary drug residues and other toxic substances administered by the Republic of Korea. The results of the tests have not provided any evidence as to the presence of residues or toxic substances which could be harmful to human health.
- The meat comes from animals which have not been kept in a CSF infected zone(city or county)
- The meat comes from animals which have been slaughtered in an approved abattoir not situated in a CSF infected zone(city or county)

(Official Stamp)	Date and Place Issued	Name and Signature
	Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea	

## 29 <sup>)))</sup> 돈육부산물



태국

- 동물검역기관 : Department of Livestock Development(축산개발부)  
※ 홈페이지 : <http://www.dld.go.th>
- 검역시행장 지정 및 상대국 수출작업장 등록 : 필요
- 검역증명서 부착서 : 있음
- 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(지자체 도축검사관) → 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급 → 컨테이너 선적 확인
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(Packing list, Commercial invoice)
  - 도축검사증명서(필요한 경우에 한함)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)



## Additional Health Certification for the Export of Pork and its edible Products into the Kingdom of Thailand

Certificate No. :

### 1. Identification of Products

1.1. Type / Part of Meat :

1.1.1. Slaughter Date :

1.1.2. Processing Date :

1.2. No. of Package & Net Weight :

1.3. Slaughterhouse

1.3.1. Name :

1.3.2. Address :

1.3.3. EST. No. :

1.4. Processing Establishment

1.4.1. Name :

1.4.2. Address :

1.4.3. EST No. :

1.5. Name & Address of Consignor

1.6. Name & Address of Consignee

1.7. Seal No. :

2. The country of origin is free from African Swine Fever and Rinderpest.
3. The country/region/zone of origin has been free from Foot-and-Mouth Disease (FMD), and ~~officially approved by the Office International Epizooties(OIE), for at least 3 years prior to export.~~
4. The farm(s) or premises of origin have been free from any infectious and contagious diseases notifiable in the country of origin during 12 months preceding the slaughter of the pigs and until the time of export.
5. The pigs are born and reared in the country of origin OR have been in the country of origin for, not less than 4 months prior to slaughter and must come from an accredited farms where the veterinary authorities of the governments of exporting and importing countries have previously approved.
6. The pigs have received ante-mortem and post-mortem inspections, and found to be free from infectious and contagious diseases.

7. The pork/pork products have been processed in a designated establishment, approved for export to Thailand, in a sanitary manner under the supervision of a full-time veterinary official appointed by the government of the exporting country. Every precaution has been taken to prevent any contamination during the manufacturing, packaging, storage and until the time of export.
8. The pork/pork products do not contain preservatives, additives or any substances posing a harmful risk to human health.
9. The pork/pork products have been sampled to tests for food microorganisms as well as drugs hormones, pesticides, beta-agonists, toxins and other substances harmful to human health and that they are corresponding to the tolerance limits any of which set by National and/or international standards such as the Codex Alimentarius.
10. The vehicles and containers used for transporting the exported meat were thoroughly cleaned and disinfected immediately prior to export.
11. The pork/pork products will bear a health mark or meat inspection legend in any form of a label, seal or stamp for recognition that the pork/pork products themselves have been produces in accordance with standards which are acceptable to Thailand.
12. The pork/pork products will not be transshipped at any intermediate port.
13. The pork/pork products are subjected to inspection/detention for laboratory testing upon arrival in Thailand. The owner/importer will be fully charged for incurred expenses.
14. Failure to follow the import procedures may result in returning the pork/pork products to the country of origin or destroying without compensation.
15. I hereby declare that the goods are derived from animal which is free from notifiable Swine Influenza virus.

**Date & Place of Issue :**

(Official Stamp)

**Printed Name and Signature :**

\_\_\_\_\_  
Veterinary Officer

**Animal, Plant and Fisheries Quarantine and Inspection Agency  
Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea**




## 30 <sup>)))</sup> 돼지고기 및 돼지지방



### 몽골

- 동물검역기관 : The General Agency Specialized Inspection
  - ※ 홈페이지 : <http://www.@inspection.gov.mn>
- 검역시행장 지정 및 상대국 수출작업장 등록 : 필요
- 검역증명서 부착서 : 있음
- 검역절차 : 도축계획서 제출 → 출하농가 질병 비발생 여부 확인 → 도축검사(검역관)
  - 제품생산 → 검역신청 → 역학조사 → 현물검사 → 검역증명서 발급
  - 컨테이너 선적 확인
- 구비서류 :
  - 축산물(사료 등)검역신청서 1부
  - 선적관련 서류(Packing list, Commercial invoice)
  - 도축검사증명서(필요한 경우에 한함)
  - 질병 비발생 확인 서류(필요한 경우에 한함)
  - 기타(제품생산과 관련된 세부서류, 정밀검사성적서 등 필요한 경우에 한함)
- 몽골로 돼지고기 및 돼지지방을 수출하기 위해서는 몽골 정부로부터 수출 도축장 및 가공장으로 승인을 받은 후 몽골 정부로부터 수입허가증(Import Permit)을 받은 후 관할 지역본부(사무소)에 수출검역 신청
  - '14.4월 현재 몽골 정부로부터 수출받은 도축장 및 가공장은 17개소

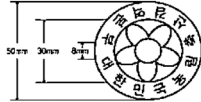


**대한민국 농림축산식품부 축산물(사료 등)검역증명서**  
**Ministry of Agriculture, Food and Rural Affairs, Republic of Korea**  
**[HEALTH CERTIFICATE OF ANIMAL PRODUCTS(FEEDSTUFF, etc.)]**

발행연월일: Date of issue:	검역증번호: Certificate NO.
종 류 (Type of products)	
포장수량 및 포장형태 (Type and Number of packages)	
중 량 (Weight)	
표 시 (Identification Marks)	
보내는 사람의 성명 및 주소 (Name & Address of consignor)	
받는 사람의 성명 및 주소 (Name & Address of consignee)	
선박 또는 항공기명 (Name of ship and flight)	
생 산 지 (Place of production)	
수출국 또는 수입국 (Country of export or import)	
선적지 및 선적 연월일 (Place & Date of shipping)	
도착항 및 도착 연월일 (Port & Date of arrival)	
검 사 결 과 (Results of inspection)	
비 고 (Remarks)	

위의 축산물(사료 등)은 대한민국 「가축전염병 예방법」에 따라 검역을 마쳤음을 증명합니다.  
 This is to certify that the above described animal products(feedstuff, etc.) was inspected or treated in accordance with the regulations in "Livestock Epidemic Prevention and Control Act" of the Republic of Korea.

**대한민국 농림축산검역본부**  
**Animal and Plant Quarantine Agency. REPUBLIC OF KOREA**



성명  
(Signature)  
 검역관  
(QUARANTINE OFFICIAL)



## Ministry of Agriculture, Food and Rural Affairs

Additional Health Certificate for pork and pork product to Mongolia				
Certificate No.				
1. Identification of Products				
Slaughter Date	Processing Date	Container No.	Seal No.	No. of Package & Net Weight
2. Type/Part and Origin of Meat				
Type/Part of Meat	Slaughterhouse Name/Address/Est. No.		Processing Establishment Name/Address/Est. No.	
3. Destination of Meat				
Place & Date of Shipping	Name of Vessel and Flight	Name & Address of Consignee	Name & Address of Consignor	Place of Destination
4. Health Declaration				
<p>I, the undersigned official veterinarian, certify that</p> <ul style="list-style-type: none"> <li>- The country of origin is free from African Swine Fever and Rinderpest</li> <li>- The farm(s) or premises of origin have been free from FMD, Porcine reproductive and respiratory syndrome and any infectious, contagious diseases notifiable in the country of origin during 12 months preceding the slaughter of the pigs and until the time of export.</li> <li>- The pigs are born and reared in the country of origin</li> <li>- The pigs have received ante-mortem and post-mortem inspections by official/authorized veterinarian and found to be fit for human consumption and free from any infectious, contagious and parasitic diseases including Trichinosis.</li> <li>- The pork/pork products have been processed in a designated establishment, approved for export to Mongolia.</li> <li>- Every precaution has been taken to prevent any contamination during the manufacturing, packaging, storage and until the time of export.</li> <li>- The pork/pork products do not contain preservatives, additives or any substances posing a harmful risk to human health.</li> <li>- The pork/pork products have been sampled to tests for food microorganisms as well as veterinary drug residues and other toxin substances harmful to human health and they are corresponding to the tolerance limits any of which set by National and/or international standards such as the Codex Alimentarius.</li> <li>- The vehicles and containers used for transporting the exported meat were thoroughly cleaned and disinfected immediately prior to export.</li> <li>- The pork/pork products will not be transshipped at any intermediate port.</li> </ul>				
(Official Stamp)	Date and Place Issued		Name and Signature	
	<p>Government Veterinary Inspector Animal and Plant Quarantine Agency Republic of Korea</p>			



# 31 <sup>」」</sup>가금육 가공품(삼계탕)



## 싱가폴

○ 동물검역기관 : Agri-Food & Veterinary Authority of Singapore

※ 홈페이지 : [www.ava.gov.sg](http://www.ava.gov.sg)

○ 검역시행장 지정 및 수출육류작업장 지정 : 필요

○ 확인사항

- 수출승인을 받은 작업장에서 생체 및 해체검사에서 이상이 없는 닭고기
- 기밀성 있는 용기에 밀봉하여 멸균조건 이상 열처리
- 수의감독기관의 통제하에 위생적으로 포장처리



Agri-Food & Veterinary Authority of Singapore

5 Maxwell Road #03-00/#18-00  
Tower Block MND Complex Singapore 069110  
Fax : (65) 6220 6068  
Internet Website : <http://www.ava.gov.sg>

## **APPLICATION FORM FOR CANNING/PROCESSING PLANT TO EXPORT MEAT PRODUCTS TO SINGAPORE**

**Important Notice:**

*The information required by the Agri-Food and Veterinary Authority (AVA), Republic of Singapore for the evaluation of canning/processing plants to export meat products to Singapore are set out below.*

- 1) *All information must be submitted in English. Complete information must be provided in this application, as inadequate/incomplete submissions will result in delays in processing. Please feel free to include any additional information to support your application.*
- 2) *All establishments with different addresses must fill in a separate application form each, even if they belong to the same parent company.*
- 3) *The completed application form must be submitted to the District/Provincial Competent Authority of the exporting country for their verification and endorsement. It must then be submitted to the Central Competent Authority (CCA) of the exporting country for their recommendation before submission to AVA.*

Date of Application: \_\_\_\_\_

### **(A) PARTICULARS OF ESTABLISHMENT**

(1) **Name of Establishment:**

(2) **Address of Establishment:**

Unit No.:

Street Name:

Post Code:

District/City:

State/Province:

Website address

GPS Coordinates:

Longitude	____° ____' ____" (E/W)	Latitude	____° ____' ____" (N/S)
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- (3) **Establishment Number:**
- (4) **Year Constructed:**
- (5) **Year Renovated/Upgraded (if relevant):**
- (6) **Total Land Area:**
- (7) **Total Built-up Area:**
- (8) **List All Types of Meat Processed by the Establishment:**  
(Please circle where applicable)
- a) Beef (Cattle) Chilled/Frozen
  - b) Pork (Pig) Chilled/Frozen
  - c) Poultry (Chicken/Duck) Chilled/Frozen
  - d) Others: \_\_\_\_\_ Chilled/Frozen

(9) **Meat Products Intended for Export to Singapore:**

Product	State (Chilled/ Frozen/ Canned/ Vacuum packed etc)
<i>Example: Chicken sausages</i>	<i>Frozen</i>

(10) (i) **Export History of the Products Intended for Export to Singapore:**

Product	Importing Country	Date of Approval	Date of First Export	Date of Last Export
<i>Example: Frozen Chicken sausages</i>	<i>Country AAA</i>	<i>3<sup>rd</sup> March 2008</i>	<i>1<sup>st</sup> April 2008</i>	<i>30<sup>th</sup> Dec 2008</i>

- (ii) Please attach a copy of the official veterinary health certificate that accompanied the last export of the products to the importing country/countries stated above.



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**(11) Has the establishment been inspected by a foreign Competent Authority?**

Yes	No
-----	----

If yes, please name: (e.g. EU, FSIS) \_\_\_\_\_

**(B) LOCATION AND LAYOUT OF THE ESTABLISHMENT**

**(1) Location of Establishment:**

(i) The establishment is located in a:  
(Please circle where applicable)

- a) Industrial area
- b) Agricultural area
- c) Residential area
- d) Others: \_\_\_\_\_

(ii) Type of operation performed in adjacent properties (if any).  
(Please circle where applicable)

- a) Heavy industry
- b) Food-processing industry
- c) Others: \_\_\_\_\_

(iii) Does the establishment have shatterproof lighting?

Yes	No
-----	----

**(2) Layout Plan of Establishment:**

(Attach a layout plan showing properly labelled rooms (in English) for different operations, including storage facilities and indicate the flow of the product and workers by coloured arrows)

**(C) WATER SUPPLY**

**(1) Source of Water:**

(Please circle where applicable)

- a) Well water
- b) Town water
- c) River



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d) Others: \_\_\_\_\_

(i) Please describe the type of water treatment performed (if any).

**(2) Chlorination:**

Yes	No
-----	----

(i) If in-house chlorination is performed, please state the level: \_\_\_\_\_ ppm

**(3) Bacteriological Examination of Water:**

*(Please circle where applicable)*

a) In house

b) External laboratory

Frequency: \_\_\_\_\_

Method: \_\_\_\_\_

(i) Please attach a copy of the latest test results.

**(D) MANPOWER**

**(1) Staff Information:**

(i) Organisational structure of the establishment.

(ii) Total number of general workers employed in the establishment

(iii) List the names of professional and managerial staff, including their qualification and/or training in food safety and quality control programmes.

Name	Qualification / Training

**(2) Medical Examination and History**

*(Please circle where applicable)*

(i) Are employees medically examined and certified fit to work in a food preparation establishment prior to employment?	Yes	No
(ii) Are annual health checks available for workers?	Yes	No



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(iii) Are medical records of employees available?	Yes	No
---	-----	----

**(3) Uniforms/Attire:**  
(Please circle where applicable)

(i) Uniforms	Yes	No
(ii) Boots	Yes	No
(iii) Gloves and facemasks	Yes	No
(iv) Laundry is provided	In-plant	By Contract

**(E) PROCESSING/ CANNING PREMISES**

**(1) Source of Raw Meat:**

Country of Origin	Species	Name of Establishment	Establishment Number

**(2) Processing procedure:**

For each product stated in Section A(9),

- Provide a full detailed list of ingredients, including their composition in percentages. For example, spices and seasoning (pepper-2%, onion powder-1%, chilli powder-1%)
- Provide details of the manufacturing process, including temperature and duration of sterilisation or heat treatments etc. Provide a flow diagram of the process, showing clearly the critical control points (CCP's).
- Core temperature of product during sterilisation or heat treatment: \_\_\_\_\_ °C and the time at which this core temperature is maintained: \_\_\_\_\_ seconds (For example, 70°C for 5 seconds, measured with a temperature probe)
- For canned products, provide the thermal processing procedure and F<sub>0</sub> value achieved.



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**(3) Food Safety Programmes:**

(i) Are the processes based on HACCP concepts or its equivalent?

Yes	No
-----	----

If yes, please provide a copy of the certificate of HACCP or its equivalent and the Hazard Analyses Table.

(ii) Are sampling and testing procedures of finished products, food contact surfaces, and water performed by the Quality Control Staff?

Yes	No
-----	----

If yes, please provide a brief description of the frequency of collection and testing of samples.

(iii) Laboratory testing is performed:  
(Please circle where applicable)

a) In-house (Please complete table below)

Tests Performed	Significant Findings

b) In an external laboratory accredited by the competent authority of your country.

c) Others: \_\_\_\_\_

(iv) Please attach copies of recent laboratory test reports certified by a laboratory microbiologist.

(v) Provide a brief description on the criteria for acceptance/ rejection of raw materials and finished products.

**(4) Is there a Product Recall and Traceability System?**

Yes	No
-----	----

If yes, please describe in detail the traceability system from raw material to finished product.

**(5) Is there a Sanitation Standard Operating Procedure (SSOP) in Place for facilities and equipment?**



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Yes	No
-----	----

If yes, please state if:

- a) In-house
- b) Contract
- (i) Please provide a brief description of the SSOP.
- (ii) Attach a copy of the latest records of cleaning and sanitising treatment of facilities and equipment.

**(6) Daily Throughput:**

Number of shifts:	
Production per shift (in tonnes):	
Number of working days per week:	

**(7) Capacity:**

Total annual production of each product (in tonnes)

**(8) Chillers/ Freezers:**

- (i) Number of chillers/ freezers: \_\_\_\_\_
- (ii) Capacity: \_\_\_\_\_

**(9) Sanitary Measures:**

*(Please circle where applicable)*

(i)	Is there a system of collection and disposal of inedible or condemned products? If yes, please provide a brief description of this system.	Yes	No
(ii)	Is there a system of effluent treatment and disposal of waste? If yes, please provide a brief description of this system and the frequency of waste disposal.	Yes	No





## Agri-Food &amp; Veterinary Authority of Singapore

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(iii)	Is there a pest control system? If yes, please state if: a) In-house b) Contract Please provide a layout map of the pest control points and a latest copy of pest control records.	Yes	No
(iv)	Are hands-free operated features for taps and toilet flushes available?	Yes	No
(v)	Are disposable towels and hand disinfectant available?	Yes	No
(vi)	Are there dedicated areas for the storage of chemicals and cleaning agents, dry ingredients, packaging and canning materials?	Yes	No

**(F) VIDEOS / PHOTOGRAPHS OF ESTABLISHMENT**

- (i) Please provide the following items:
- Labelled photographs or video of processing facilities showing the various stages of production, starting from receipt of raw materials to packaging and storage of finished products, *in operation*.
  - The external view of the establishment (front, sides and back) and its surroundings.
  - Every product intended for export to Singapore, with and without its final packaging.
  - Corporate/product brochures.

**(G) SINGAPORE IMPORTER INFORMATION**

- (i) Have you established contact with any importers in Singapore?

Yes	No
-----	----

If yes, please provide:

Name of importing company in Singapore: \_\_\_\_\_

Name and designation of correspondent: \_\_\_\_\_

Business Address: \_\_\_\_\_

Telephone and Fax Numbers: \_\_\_\_\_



**Agri-Food & Veterinary Authority of Singapore**

5 Maxwell Road #03-00/#18-00  
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If no, please provide information on any prospective business partners in Singapore: \_\_\_\_\_

**(H) SOFTCOPY OF SUBMISSION**

(i) Please submit a softcopy of the entire submission in CD/DVD.

**(I) DECLARATION BY ESTABLISHMENT**

I declare that the information given above is true and correct.

\_\_\_\_\_  
Name and designation of person who submitted the above information

\_\_\_\_\_  
Office address

\_\_\_\_\_  
E-mail address (if any)

\_\_\_\_\_  
Telephone & Fax numbers

\_\_\_\_\_  
Signature and Company Stamp

\_\_\_\_\_  
Date

**(J) VERIFICATION BY COMPETENT VETERINARY AUTHORITY**

I have verified the above information given by the company and certified that they are true and correct.

\_\_\_\_\_  
Name and designation of veterinarian who verified the above information

\_\_\_\_\_  
Office address

\_\_\_\_\_  
E-mail address (if any)

\_\_\_\_\_  
Telephone & Fax numbers

\_\_\_\_\_  
Signature and Official Stamp  
of Veterinary Authority

\_\_\_\_\_  
Date

### CHECK LIST FOR CANNING/PROCESSING PLANT:

You are reminded to check your application against this checklist before submission. Inadequate/incomplete submission may result in delays in processing.

Name of Establishment: \_\_\_\_\_

Establishment No: \_\_\_\_\_

INFORMATION REQUIRED BY AVA FOR ACCREDITATION (Tick ✓ if information or Annex provided)		
All information must be submitted in English		
<b>A. PARTICULARS OF ESTABLISHMENT</b>		
1. Name of establishment	7. Total built-up area	
2. Address of establishment	8. Types of meat processed by the establishment	
3. Establishment number	9. Meat products intended for export	
4. Year constructed	10. Export history of the products	
5. Year Renovated/Upgraded	Annex A10 (ii) - Veterinary health certificate	
6. Total land area	11. Inspection by a foreign Competent Authority	
<b>B. LOCATION AND LAYOUT OF THE ESTABLISHMENT</b>		
1 - Location of the establishment	Annex B2 - Layout plan of establishment	
<b>C. WATER SUPPLY</b>		
1. Source of water	3. Chemical/Bacteriological examination of water	
2. Chlorination	Annex 3 (i) Copy of the latest test results	
<b>D. MANPOWER</b>		
1. Staff information	2. Medical examination and history	
Annex D1 (iii) - List of professionals/qualification	3. Uniforms/Attire	
<b>(E) PROCESSING/CANNING PREMISES</b>		
1. Source of raw meat	5. Sanitation Standard Operating Procedure (SSOP)	
2. Processing procedure	Annex E5 (ii)- copy of the latest records of cleaning and sanitising treatment of facilities and equipment	
Annex E2 (i) – List of ingredients/composition used		
Annex E2 (ii) – Flow diagram of the process and CCP's	6. Daily throughput	
3. Food safety programmes	7. Capacity	
Annex E3 (i) - copy of the certificate of HACCP or its equivalent and the Hazard Analyses Table	8. Chillers/Freezers	
Annex E3 (iv) – Copies of recent laboratory test report	9. Sanitary measures	
4. Product recall and traceability system	Annex E9 (iii) - Layout map of pest control points and a latest copy of pest control records	
<b>(F) VIDEOS/PHOTOGRAPHS OF ESTABLISHMENT</b>		
Annex F (i) - Labelled photographs or video of processing facilities, corporate/product brochures		
<b>(G) SINGAPORE IMPORTER INFORMATION</b>		
<b>(H) SOFTCOPY OF SUBMISSION</b>		
<b>(I) DECLARATION BY ESTABLISHMENT</b>		
<b>(J) VERIFICATION BY COMPETENT VETERINARY AUTHORITY</b>		



## 32 <sup>)))</sup> 삼계탕



미국

- 검역시행장 지정 : 필요(대미 작업장 승인 필요)
- 검역증명서 추가기재 사항 : 부속서에 포함
- 검역증명서 부속서 : 있음
- 수출승인작업장(2014.7.현재)
  - 도축장 : (주)하림, 디엠푸드충주공장
  - 가공장 : (주)하림, (주)마니커 에프엔지



Ministry of Agriculture, Food and Rural Affairs



Ministry of Food and Drug Safety

Foreign Poultry Products Inspection Certificate of Republic of Korea					
Certificate No.					
<b>1. Identification of Products</b>					
Slaughterhouse, Name/Address/Est No.		Slaughter Date		Processing Establishment, Name/Address/Est No.	
Harim Co., LTD / 14, Mangsung-ro, Mangsung-myun, Iksan-city, Jeonbuk, Korea / KO1404001		01 July 2014		Harim Co., LTD / 14, Mangsung-ro, Mangsung-myun, Iksan-city, Jeonbuk, Korea / GJA14001	
Processing Date		03 July 2014			
Kind of Product	No. of Package	Net Weight(lbs)	Shipping mark		Est / Plant No. on Product
Gohyang Samgyetang	2,000	18,000	Harim-14-001		GJA14001
Place(City, Country) of Shipping	Name of Vessel / Flight	Name / Address of Consignee		Name / Address of Consignor	
Busan port (Busan, Korea)	QIA1407	HARIM / 14, Mangsung-ro, Mangsung-myun, Iksan-city, Jeonbuk, Korea		LA Co., / 14 St. LA, US	
Place(City, Country) of Destination		LA port (LA, USA)			
Shipping Date		Container No.		Seal No.	
05 July 2014		HALU9002200		QIA12345	
Identification marks on containers		45R1			
<b>2. Health Declaration</b>					
I hereby certify that the poultry products herein described were derived from poultry which received ante mortem and post mortem inspections at the time of slaughter and that such poultry products are sound, healthful, wholesome, clean and otherwise fit for human food, and are not adulterated and have not been treated with and do not contain any dye, chemical, preservative, or ingredient not permitted by the regulations governing the inspection of poultry and poultry products of the U.S. Department of Agriculture, filed with me, and that said poultry products have been handled only in a sanitary manner in this country; and are otherwise in compliance with requirements at least equal to those in the Poultry Products Inspection Act and said regulations.					
I hereby certify that the poultry products were cooked throughout to reach a minimum internal temperature of 74°C(165°F).					
(Official Stamp)	Date and Place(City/Country) of Issue		Name, Title and Signature		
	Honam Regional Office, QIA (Gunsan, Korea)		Government Veterinary Inspector		
	Animal and Plant Quarantine Agency, Republic of Korea				
(Official Stamp)	Date and Place(City/Country) of Issue		Name, Title and Signature		
	MFDS (Gwangju, Korea)		Government Veterinary Inspector		
	Ministry of Food and Drug Safety, Republic of Korea				



## 33 계맞살



미국

- 동물검역기관 : Animal and Plant Health Inspection Service
  - ※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 영어명 : frozen imitaion crab sticks(crab meat)
- 검역증명서 부착서 : 있음



Ministry of Food, Agriculture, Forestry and Fisheries of Korea  
Animal, Plant and Fisheries Quarantine and Inspection  
Agency(QIA)  
YOUNGNAM REGIONAL OFFICE, DAEGU DISTRICT

SANITARY(HEALTH) CERTIFICATE

CERTIFICATE NO: \_\_\_\_\_

Date : \_\_\_\_\_

Applicant : \_\_\_\_\_

Address : \_\_\_\_\_

This is to certify that the following products have been produced under sanitary conditions.

**Commodity** : FROZEN IMITATION CRAB STICKS

**Packing** : Carton box with poly bag inside

**Grade** : PASSED

**Quantity** :

**Produced District** :

**Date & Place of shipment** :

**Contents of Certification** :

- 1) Egg and/or seafood are the only ingredients of animal origin in the exported product.
- 2) The egg material in the exported product was heated to reach a minimum internal temperature of 74℃.

Stamp :

Signature :

\_\_\_\_\_

(VETERINARY QUARANTINE OFFICIAL)



## 34 라면류의 우골 추출물 성분(beef bone extract)



미국

- 동물검역기관 : Animal and Plant Health Inspection Service
  - ※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 해당품목의 성분 중에서 동물성 원재료명 표기
    - ex) Beef bone extract is the only ingredient of animal origin in the exported product
  - (2) 동물성 원재료의 원산지 확인
    - ex) The beef bone extract in the exported product originated from Australia
  - (3) 가열(살균)온도 및 가공공정 표기
    - ex) The material(beef bone extract) is heated and extracted at a temperature of 115°C or above for 35 minutes.
  - (4) 가공공정 상의 타 동물성 성분 혼입여부 확인
    - ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함
- 동물성 제품 수입가능국가 확인
  - [http://www.fsis.usda.gov/PDF/Countries\\_Products\\_Eligible\\_for\\_Export.pdf](http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf)



## 35 라면류의 우육 성분(beef soup stock)



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 확인사항 [검역증명서(부속서) 기재 사항]

(1) 해당품목의 성분 중에서 동물성 원재료명 표기

ex) The exported product contains only beef and whey powder as ingredients of animal origin.

(2) 가열(살균)온도 및 가공공정 표기

ex) extracted at 120°C 8 hours and 1.3kg/cm<sup>2</sup>, reached a minimum internal temperature of 100°C.

(3) 동물성 원재료의 원산지 확인

ex) country of origin : New Zealand

(4) 가공공정 상의 타 동물성 성분 혼입여부 확인

ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product

○ 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함

○ 동물성 제품 수입가능국가 확인

[http://www.fsis.usda.gov/PDF/Countries\\_Products\\_Eligible\\_for\\_Export.pdf](http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf)

## 36 육류가 포함된 다시다류(soup stock)



미국

- 동물검역기관 : Animal and Plant Health Inspection Service
  - ※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 해당품목의 성분 중에서 동물성 원재료명 표기
    - ex) The exported product contains only beef and milk as ingredients of animal origin.
  - (2) 가열(살균)온도 및 가공공정 표기
    - ex) The beef tallow was heated to 90 C for at least 12 minutes and the beef bone extracted at 110 C for at least 3 hours.
  - (3) 동물성 원재료의 원산지 확인
    - ex) The milk ingredients originated from Germany.
  - (4) 가공공정 상의 타 동물성 성분 혼입여부 확인
    - ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함



## ADDITIONAL CERTIFICATION

No. of Invoice : 16066

### 1. THE MILK(LACTOSE)

We certify that the MILK used by Nong Shim Co., Ltd has been imported from U.S.A

#### DETAIL OF PROCESSING OF THE PRODUCTS :

MILK PRODUCT IN THE EXPORTED MATERIAL WAS HEATED TO A MINIMUM OF 72 °C FOR 15 SECONDS FOLLOWED BY A SECOND HEATING TO A MINIMUM OF 72 °C FOR 15 SECONDS.

#### USE OF PRODUCTS : PRODUCT(THE MILK) HAS BEEN USED FOR

ONION RINGS, SHRIMP CRACKER(HOT&SPICY) WHICH WERE MADE BY NONG SHIM CO.,LTD

### 2. THE MILK(WHEY POWDER)

We certify that THE MILK(WHEY POWDER) used by Nong Shim Co.,Ltd is origin of Republic of Korea.

#### DETAIL OF PROCESSING OF THE PRODUCTS:

(1) Milk is the only ingredient of animal origin in the exported products

(2) The milk/milk product in the exported materials was heated to a minimum of 72°C for 30 seconds followed by a second heating (spray dried) at a minimum temperature of 165°C for 5 minutes.

#### USE OF PRODUCTS : PRODUCT(THE MILK) HAS BEEN USED FOR

POTATO SNACK, ONION RINGS, BANANAKICK SNACK, TAKO CHIPS, POTATO SNACK(FAMILY PACK) WHICH WERE MADE BY NONG SHIM CO.,LTD

### 3. BEEF BONE EXTRACT(BOVINE)

1) Beef Bone extract is the only ingredient of animal origin in the exported product

2) The beef bone extract in the exported product originated from Australia, and

3) During and after processing the product was not exposed to or commingled with any other animal or poultry product.

#### ⓧ DETAIL OF PROCESSING OF PRODUCT

The material (Beef Bone Extract) is heated and extracted at a temperature of 115 °C or above for 35 minutes.

USE OF PRODUCTS : PRODUCT(THE BEEF BONE EXTRACT) HAS BEEN USED FOR HEARTY BEEF RICE NOODLE SOUP(MULTI) WHICH WERE MADE BY NONGSHIM CO.,LTD.

•ES-SR-11

-01

Veterinary Quarantine Officer  
ANIMAL, PLANT AND FISHERIES QUARANTINE  
AND INSPECTION AGENCY,  
SEOUL REGIONAL OFFICE

## 37 Beef Extract가 포함된 식품



미국

- 적용대상 : Beef extract가 포함된 식품. (예시) 냉면, 수제비, 떡국
- 동물검역기관 : Animal and Plant Health Inspection Service  
※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 해당품목의 성분 중에서 동물성 원재료명 표기
    - ex) The exported product contains only beef extract powder and beef bone extract powder as ingredients of animal origin.
  - (2) 동물성 원재료의 원산지 확인
    - ex) The beef extract powder and beef bone extract powder originated from New Zealand
  - (3) 가공공정 상의 타 동물성 성분 혼입여부 확인
    - ex) During and after processing the product was not exposed to or commingled with any other animal or poultry product.
- 검역증 상에 선적관련 정보(선기명, 인보이스번호, 롯트번호 등) 포함되어야 함
- 동물성 제품 수입가능국가 확인  
[http://www.fsis.usda.gov/PDF/Countries\\_Products\\_Eligible\\_for\\_Export.pdf](http://www.fsis.usda.gov/PDF/Countries_Products_Eligible_for_Export.pdf)



## 38 어유추출물



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 작업장 지정 : 필요 없음

○ 검역증명서 부착서 : 있음

## CERTIFICATE

Certificate No. : \_\_\_\_\_

### 1. Material

1.1 Commodity Name :

1.2 Product Name :

1.3 Product Code :

1.4 Batch Number :

### 2. Exporter

2.1 Name :

2.2 Address :

### 3. Contents of Quarantine:

3.1. The fish species from which the material was derived;(fish name)from (country), and is fit for human consumption.

3.2. The region in which any facility where the material was processed is located in South Korea.

3.3. The material was derived only from fish that have never been in any region listed in 9CFR.94.18(a).; Austria, Belgium, the Czech Republic, Denmark, Finland, France, Germany, Greece, the Republic of Ireland, Israel, Italy, Japan, Liechtenstein, Luxembourg, The Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Switzerland, and the United Kingdom.

3.4. That the material did not originate in, and was never stored in, rendered or processed in, or otherwise associated with a facility in a region listed in 9CFR.94.18 (a).

3.5. The material was never associated with any of the materials listed in 9CFR.95.29 (a) that have been in a region listed in 9CFR.94.18 (a).

We do hereby certificate that above are correct.

Date & place of Issue : \_\_\_\_\_

Name :

Signature \_\_\_\_\_

Government Veterinary Inspec

Animal, Plant and Fisheries Quarantine and

Inspection Agency, Republic of Korea



## 39 <sup>)))</sup> 기타육가공품



### 호주

- 적용대상 : 기타육가공품 (예시) 돈육가공품, 계육가공품
- 동물검역기관 : Australian Quarantine and Inspection Service  
※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 동물과 그 생산물의 종류(학명) 확인
  - (2) 도축 · 도계시 수의사의 검사여부 확인
  - (3) 해당 품목제조보고서와 제품 확인
  - (4) 소를 제외한 우제류 동물의 생산물 사용에 관한 확인
- 검역증 상에 선적관련 정보(선기명, 인보이스번호 등) 포함되어야 함
- 첨부문서의 각 페이지에 검역증번호 및 발급일 기재
- 검역증과 첨부문서의 총 페이지 수 및 각 페이지 번호 기재  
ex) TOTAL 3 PAGES (PAGE 1 OF 3)
- 제품별 수입요건 데이터베이스 있음  
[http://www.aqis.gov.au/icon32/asp/ex\\_querycontent.asp](http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp)



**ADDITIONAL CERTIFICATE**  
(Veterinary Certificate)

- CERTIFICATE NO. ES- (DATE: )
- Exporter: :
- INVOICE NO:
- AUSTRALIAN PERMIT NUMBER: IPOOOOOOOO  
- Description : 제품명 CTNS

**제품명**

- a) The species of animal in each batch or product is Pork(Sus Scrofa Domesticus) and Chicken(Gallus Gallus Domesticus).
- b) That the animals from which the canned or retorted meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of infectious disease.
- c) The veterinary has examined the manufacturer's declaration and has no reason to doubt the truth of any particular in that declaration.
- d) For ovine and caprine (sheep and goat) meat and meat products, the consignment does not contain offal and protein products derived from the offal, from sheep and goat over 12 months of age originating from countries or zones not considered free from scrapie. Offal includes skulls including brains and eyes, spinal cord, tonsils, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal gland, pancreas, liver or bone marrow.

Printed Name and Signature  
Veterinary Quarantine Officer. ANIMAL, PLANT AND FISHERIES  
QUARANTINE AND INSPECTION AGENCY  
Ministry For Food, Agriculture, Forestry and Fisheries of Korea



## 40<sup>)))</sup> 런천미트



호주

○ 동물검역기관 : Australian Quarantine and Inspection Service

※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)

○ 검역시행장 지정 및 수출작업장 등록 : 불필요

○ 검역증명서 부착서 : 있음

**ADDITIONAL CERTIFICATE**  
(Veterinary Certificate)

- CERTIFICATE NO. ES- (DATE: )
- Exporter: :
- Manufacturer :
- INVOICE NO:
- AUSTRALIAN PERMIT NUMBER:  
- Description :

- a) The species of animal in the above mentioned product is pork(*Sus scrofa domestica*) and chicken (*Gallus Gallus Domesticus*)..
- b) That the animal from which the canned meat was derived was subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of infectious disease.
- c) That the veterinarian has examined the manufacturer's declaration and has no reason to doubt the truth of any particular in that declaration.
- d) This product does not contains any ovine and caprine(sheep and goat)meat.  
This consignment does not contain offal and protein products derived from the offal, from the sheep and goats over 12 months of age originating from countries or zones not considered free from scrapie. Offal includes skulls including brains and eyes,spinal cord, tonsils,thymus,spleen,distal ileum, proximal colon,lymph nodes,adrenal gland, pancreas,liver or bone marrow.

Printed Name and Signature  
Animal and Plant Quarantine Agency  
Yongnam Regional Office  
Ministry of Agriculture, Food and Rural Affairs of Korea



## 41 열처리 훈제육



호주

- 동물검역기관 : Austrailia Qurantine and Inspection Service  
※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)
- 검역시행장 지정 : 필요
- 호주측 수입 사전허가 필요
- 수출 작업장 지정 필요 없음

Ministry of Agriculture, Food and Rural Affairs of Korea  
 <ADDITIONAL CERTIFICATE>

Invoice Number :

The final product has canned or retorted, and during the canning/retorting process the product was heated to a minimum core temperature of 100°C obtaining an F0 value of at least 2.8 and the final product is in a hermetically sealed(airtight) container and has been heat treated(retorted) within this container so that the final product is shelf stable(not requiring refrigeration). The product does not contain bovine meat.

The species of animal in each batch or product is Anas Peking. That animals from which the canned or retorted meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of infectious disease. That the veterinarian has examined the manufacturer declaration and has no reason to doubt the truth of any particular in that declaration.

For ovine and caprine(sheep and goat) meat and meat products, the consignment dose not contain offal and protein products derived from the offal, from sheep and goats over 12 months of age originating from countries or zones not considered free from scrapie. Offal includes skulls including brains and eyes, spinal cords, thymus, spleen, distal ileum, proximal colon, lymph nodes, adrenal gland, pancreas, liver or bone marrow.

Date of Issue :

Name :

(Official Stamp)

Signature \_\_\_\_\_  
 Veterinary officer

Animal and Plant Quarantine Agency  
 Republic of Korea



## 42 우육가공품(Beef soup/retort)



### 호주

- 적용대상 : 우육가공품 (예시) 곰탕(Beef soup/retort)
- 동물검역기관 : Australian Quarantine and Inspection Service  
※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)
- 수출 전 해당기관에 수입허가를 득해야 함
- 검역증 상에 선적관련 정보(선기명, 인보이스번호 등) 포함되어야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - 동물과 그 생산물의 원산지 확인(소 및 우육, 우육가공품의 원산지)
    - ※ 호주산 우육 및 우육가공품: 우리나라로 수출될 때 발급된 검역증명서 번호 기재
- 첨부문서의 각 페이지에 검역증번호 및 발급일 기재
- 검역증과 첨부문서의 총 페이지 수 및 각 페이지 번호 기재  
ex) TOTAL 3 PAGES (PAGE 1 OF 3)
- 제품별 수입요건 데이터베이스 참조  
[http://www.aqis.gov.au/icon32/asp/ex\\_querycontent.asp](http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp)

### **ADDITIONAL CERTIFICATE** **(Veterinary Certificate)**

- CERTIFICATE NO. ES-
- PAGE 2 OF 2

(DATE: )

SHIPPER:

INVOICE NO:

DESCRIPTION: BEEF SOUP (RETORT POUCH)

QUANTITY: CTNS

AUSTRALIAN PERMIT NUMBER: IP○○○○○○○○

**PC0668-3)**

- a) The species of animal in each product is **Bovine**.
- b) That the animals from which the retorted meat was derived were subjected to ante-mortem and post-mortem veterinary inspection and were found to be free of infectious disease.
- c) That the veterinarian has examined the manufacturer's declaration and has no reason to doubt the truth of any particular in that declaration.
- d) The above mentioned product do not contain any ovine and caprine (sheep and goat) meat and meat products.
- e) Country of origin of the bovine meat in the products is Australia and Australia is a BSE free country (Bovine Spongiform Encephalopathy).

**PC0715-2)**

All bovine meat contained within the product was sourced from animals born, raised and slaughtered in Australia.

The above mentioned products contain beef or beef products sourced only from Australia and no other beef or beef products sourced from other countries have been used in the production of these products.

The beef used to produce these products were imported into Republic of Korea on Australian export certificate number ○○○○○○○○. The beef leg bone extract used to produce these products were imported into Republic of Korea on Australian export certificate number ○○○○○○○○.

Printed Name and Signature  
Veterinary Quarantine Officer  
Animal, Plant and Fisheries Quarantine and Inspection Agency  
Ministry for Food, Agriculture, Forestry and Fisheries  
The Republic of Korea



## 43 우육이 포함된 다시다류(stock powder)



호주

- 적용대상 : 우육이 포함된 다시다류(stock powder)
- 동물검역기관 : Australian Quarantine and Inspection Service  
※ 홈페이지 : [www.aqis.gov.au](http://www.aqis.gov.au)
- 수출 전 해당기관에 수입허가를 득해야 함
- 확인사항 [검역증명서(부속서) 기재 사항]
  - (1) 동물과 그 생산물의 원산지 확인 : (예시)
    - The beef in this product was derived from bovine animals that have been born, raised and slaughtered in Australia only.
    - The above mentioned products contain beef or beef products sourced only from Australia and no other beef or beef products sourced from other countries have been used in the production of these products.
    - The beef used to produce these products were imported into Republic of Korea on Australian export certificate number ○○○○○○○○.
  - ※ 호주산 우육: 우리나라로 수출될 때 발급된 검역증명서 번호 기재
- 검역증 상에 선적관련 정보(선기명, 인보이스번호 등) 포함되어야 함
- 첨부문서의 각 페이지에 검역증번호 및 발급일 기재
- 검역증과 첨부문서의 총 페이지 수 및 각 페이지 번호 기재  
ex) TOTAL 3 PAGES (PAGE 1 OF 3)
- 제품별 수입요건 데이터베이스 참조  
[http://www.aqis.gov.au/icon32/asp/ex\\_querycontent.asp](http://www.aqis.gov.au/icon32/asp/ex_querycontent.asp)



# 44 삼계탕



대만

- 동물검역기관 : 행정원 농업위원회 동식물방역검역국  
Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture,  
Executive Yuan  
※ 홈페이지 : <http://www.baphiq.gov.tw/>
- 검역증명서 추가기재 사항
  - (예시) 「These products were treated by heat to the central temperature of 120℃  
for more than 4 minutes after sealing.」



## 45 오징어 간파우더



대만

- 동물검역기관 : 행정원 농업위원회 동식물방역검역국  
Bureau of Animal and Plant Health Inspection and Quarantine,  
Council of Agriculture, Executive Yuan
- ※ 홈페이지 : <http://www.baphiq.gov.tw/>
- 영문 품명 : squid liver powder, squid liver paste, squid liver oil
- 검역증명서 부속서 : 있음

Additional Certificate	
Date of Issue :	Place of Issue :
1. Certificate Number :	
2. Invoice No :	
Invoice Date :	
3. Name and Address of consignor:	
4. Name and Address of Manufacturing Plant :	
5. We hereby certify that the above-mentioned manufacturing plant was dedicated to the production of "SQUID LIVER POWDER" and shipped from BUSAN, is a product of Republic of Korea, and has not been outside of Korea prior to direct shipment overseas.	
6. This product is inedible and not for human consumption, it is intended for use in feed only.	
7. The ingredients used in the manufacturing of SQUID LIVER POWDER do not contain any ruminant animal protein ; this product is free from BSE."	
8. Had been submitted to heat treatment of at least 80℃ as minimum.	
9. Origin of product / Country of origin : South Korea	
10. Packing : Production Date/Weight/Lot# :	
Official Stamp	<div style="text-align: right; padding-right: 20px;">Printed name and Signature of Official Veterinarian</div> <div style="border-top: 1px dashed black; height: 20px; margin-top: 10px;"></div>
Animal, Plant and Fisheries Quarantine and Inspection Agency(QIA) Ministry of Food, Agriculture, Forestry and Fisheries of Korea	



## 46 <sup>)))</sup> 삼계탕



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 검역시행장 지정 : 필요

○ 검역증명서 추가 기재 사항 : (예시)

- Retort samgyetang made by ○○○ factory were heat treated at the temperature of 121℃ for 60 minutes.
- These products were treated by heat to the central temperature of 120℃ for more than 4 minutes after sealing.

○ 검역증명서 부착서 : 있음

□ 대상품목

○ 삼계탕 : 중심온도 120℃에서 4분 이상 가열처리되었거나 동등 이상의 처리된 용기 파손이 없는 냉동 또는 냉장 삼계탕의 수입 허용(상온 장기 보존이 가능한 통조림 레토르트 제품은 수입정지 대상에서 제외)

**Attached Health certificate for poultry meat etc. exported to Japan**

Number of Health Certificate : ES-

**I . Identification of the Products**

1. Species : CHICKEN
2. The types of the raw meat material or organs and name of products :  
RETORT SAMGYETANG(Ginseng Chicken Soup 800g/400g)
3. Country of origin : REPUBLIC OF KOREA
4. Name of the port of shipment : BUSAN, KOREA
5. Slaughtering plant  
Name & Est No. :  
Address :
6. Cutting plant  
Name & Est. No. :  
Address :
7. Processing plant(if applicable)  
Name & Est. No. :  
Address :
8. Date of slaughter :  
Date of cutting :  
Date of manufacturing(processing) :
9. Date and place of inspection :
10. Number of the seal (in case the container is sealed up) :

**II . Animal Health and Sanitary Information**

The undersigned official veterinarian, certify that

1. ~~Korea has been free from notifiable avian influenza(NAI) for at least 90 days before the day of shipment of the exported poultry meat etc..~~
2. ~~The exported poultry meat etc. must be derived from the poultry which are originated from the area (at least in the radius of 50km from the premises of origin) free from the following diseases for at least 90 days before shipment of the poultry to slaughterhouses:~~  
  - ~~(1) Newcastle disease ;~~
  - ~~(2) Fowl cholera ;~~
  - ~~(3) Any other poultry diseases which the competent authority of Korea recognize as significant.~~
3. Vaccination against NAI is prohibited in Korea .



4. The exported poultry meat etc. has to be found free from any poultry infectious diseases as a consequence of the ante- and post-mortem inspections conducted by the competent authority of Korea.
5. The establishments for production of the exported poultry meat etc. must be approved by the competent authority of Korea as the one in which sanitary inspections are performed routinely by the government inspector or the animal health inspector appointed by the competent authority of Korea in order to assure that sanitary measures are taken.
6. The exported poultry meat etc. shall be stored in a safe and sanitary condition from an animal health point of view, until shipment to Japan.
7. Slaughtering and processing of the meat/organ or products described in this certificate have been done in accordance with meat inspection requirements at least being equivalent to "Food Sanitation Law" and "Poultry slaughtering Business Control and Poultry Inspection Law" of Japan.
8. This certificate is based on "ANIMAL HEALTH REQUIREMENTS FOR POULTRY MEAT ETC. TO BE EXPORTED TO JAPAN FROM KOREA".

Date & Place of Issue:

Printed Name of Government Inspector	Title Veterinary Quarantine Official
Signature	

Animal ,Plant and Fisheries Quarantine and Inspection Agency  
The Republic of Korea

# 47 <sup>」」</sup> KRILL MEAL



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 검역증명서 추가기재 사항

– (예시) This krill meal produced in processing plants(factory vessel) dedicated only to krill meal production where no material of animal origin other than krill meal protein being used. The krill meal was transported in a manner to avoid commingling with other animal.

○ 검역증명서 부착서 : 없음



## 48 오징어 간분



베트남, 이란, 인도

○ 검역증명서 부착서 : 있음

※ 확인사항 : 반추동물 유래단백검사결과서



## Additional Certificate

Date of Issue :

Date of Place : Busan, Korea

1. Certificate Number :

2. Name & Address of Consignor :

3. Name & Address of Manufacturing Plant :

4. We hereby certify that the above-mentioned manufacturing plant was dedicated to the production of "SQUID LIVER POWDER" and shipped from Ulsan, is a product of Republic of Korea, and has not been outside of Korea prior to direct shipment overseas.

5. This product is inedible and not for human consumption. It is intended for use in feed only.

6. The ingredients used in the manufacturing of SQUID LIVER POWDER do not contain any ruminant animal protein; this product is free from BSE.

7. Had been submitted to heat treatment of at least 80°C as minimum.

8. Origin of Product / Country of Origin : South Korea.

Official stamp

Printed Name & Signature of official veterinarian

National Veterinary Research and  
Quarantine Service (NVRQS),  
Ministry for Food, Agriculture, Forestry  
And Fisheries of Korea.



## 49 오징어 간유



베트남

- 동물검역기관 : National Agro-Forestry-Fisheries Quality Assurance Department
- ※ 홈페이지 : <http://www.nafiqad.gov.vn>
- 수출작업장 지정 : 필요 없음
- 검역증명서 추가기재 사항
  - 원료가 BSE 관련품목이 아니며 80℃이상 열처리 증명

## Additional Certificate

Date of issue :

Date of Place :

1. Certificate No :

2. Invoice Number :

Invoice Date :

Sales Contract No. :

Date of Issue :

3. Name & Address of manufacturing plant :

4. We hereby certify that the above-mentioned manufacturing plant was dedicated to the production of "SQUID LIVER OIL" and rawmaterials used were derived from squid liver suited for human consumption and free from BSE (Bovine Spongiform Encephalopathy).

5. The squid liver oil is free from genus Salmonella. this product is manufactured by 100 PCT of squid liver from South Korea, is not mixed with any other animal products and not being contaminated by third country's animal feedstuff products.

6. Had been submitted to heat treatment of at least 80℃ as minimum.

7. The squid liver oil is process in a plant that does not receive, store or process any ruminant materials.

8. Origin of product / Country of origin :

9. Packing :

Official stamp

(Name & Signature of Veterinary Quarantine Official)

Animal, Plant and Fisheries Quarantine  
and Inspection Agency(QIA),  
Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea.



## 50 개사료



### 말레이시아

○ 동물검역기관 : Department of veterinary Services

※ 홈페이지 : <http://dvs.gov.my/home>

○ 검역시행장 지정 : 필요

○ 검역증명서 부착서 : 있음

Ministry for Food, Agriculture, Forestry and Fisheries

Republic of Korea

## VETERINARY HEALTH CERTIFICATE DECLARATION

회사명 manufactures 제품명 for export to Malaysia our 공장명.

1. The pet food has been manufactured entirely in South Korea in a manufacturing facility approved and monitored by the competent veterinary authority of South Korea
2. The pet food contains animal protein derived from fish, salmon, chicken ,lamb.swine
3. The Lamb used in the manufacture of the pet food originates from New Zealand.
4. The pet foods have been subjected to the following method of sterilization that would ensure destruction of HPAI virus.

Pet food have been manufactured according to Feed Control Law of Korea processing technique and have been subjected to heat treatment to reach internal core temperature of more than 80 degrees centigrade for a period of 90 minutes.

5. Every precaution is taken to prevent contamination after the products are treated and processed.
6. The products were packed and sealed directly into sterilized airtight packing/bags at the manufacturing plant.

(Official Stamp)

Signature of Endorsing Official

Name:

Title: DVM/Quarantine Officer

Date:

Yeongnam Regional Office,  
Animal Plant and Fisheries  
Quarantine and Inspection Agency of Korea

\*Name and Address of Manufacturer and Exporter :

\*Name and Address of Consignee :



## 51 개사료



### 필리핀

○ 동물검역기관 : National Veterinary Quarantine Service

※ 홈페이지 : <http://dvs.dai.da.ph>

○ 검역시행장 지정 : 필요

○ 검역증명서 부착서 : 있음

Ministry for Food, Agriculture, Forestry and Fisheries  
Republic of Korea  
VETERINARY HEALTH CERTIFICATE DECLARATION

회사명 manufactures 제품명 for export to Philippine our 공장명.

1. The pet food has been manufactured in the South Korea in a manufacturing facility approved and monitored by the competent veterinary authority of South Korea.
2. The pet food contains animal protein derived from beef, lamb, chicken, crab, and fish..
3. The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to Bovine Spongiform Encephalopathy(BSE) do not originate from BSE affected countries.

The Beef and Lamb used in the manufacture of the pet food originates from New Zealand

4. The pet food has been subjected to the following method of sterilization that would ensure destructions of HPAI virus.

Pet food have been manufactured according to Feed Control Law of Korea processing technique and have been subjected to heat treatment to reach an internal core temperature of more than 80°C for a period of 90 minutes.

5. The product has never been contaminated by pathogens of animal contagious diseases during the manufacturing and packing process.
6. Every precaution is taken to prevent contamination after the products are treated and processed.
7. The products were packed and sealed directly into sterilized airtight packing/bags at the manufacturing plant.

8. Manufacturer:

Address:

9. Manufacturing Date:

Signature of Endorsing Officer

Name:

Title: DVM/Quarantine Officer

Date:

Yeongnam Regional Office,

Animal Plant and Fisheries

Quarantine and Inspection Agency of Korea



## 52 개사료



홍콩

○ 동물검역기관 : Food and Environmental Hygiene Development

※ 홈페이지 : [www.fehd.gov.hk](http://www.fehd.gov.hk)

○ 검역시행장 지정 : 필요

○ 검역증명서 부착서 : 있음



Ministry of Agriculture, Food and Rural Affairs  
Republic of Korea  
**VETERINARY HEALTH CERTIFICATE DECLARATION**

회사명 manufactures 제품명 for export to Hong Kong our 공장명.

1. The pet food has been manufactured entirely in South Korea in a manufacturing facility approved and monitored by the competent veterinary authority of South Korea
2. The pet food contains animal protein derived from chicken, lamb, beef, salmon and fish.
3. The Lamb and Beef used in the manufacture of the pet food originates from New Zealand or Australia.
4. The pet foods has been subjected to the following method of sterilization that would ensure destruction of HPAI virus.  
Pet food have been manufactured according to Feed Control Law of Korea processing technique and have been subjected to heat treatment to reach internal core temperature of more than 80 degrees centigrade for a period of 90 minutes.
5. Every precaution is taken to prevent contamination after the products are treated and processed.
6. The products were packed and sealed directly into sterilized airtight packing/bags at the manufacturing plant.

(Official Stamp)

Signature of Endorsing Official

Name:

Title: DVM/Quarantine Officer

Date:

Yeongnam Regional Office,  
Animal and Plant Quarantine Agency of Korea

● Name and Address of Manufacturer :

Name and Address of Consignee :



## 53 <sup>」」</sup> 사료용 돼지귀



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 검역증명서 추가 기재사항

- processing temperature : 105℃
- moisture heating duration: 2 hours
- There is no risk of the spread of contagious diseases.
- Ante- and post-mortem inspection was conducted with all pigs.

○ 검역증명서 부착서 : 있음

## ADDITIONAL CERTIFICATION

DATE :

CONSIGNEE :

MANUFACTURER :

PRODUCT : DRIED PIG EAR FOR DOG (NET WEIGHT: KGS)

1. The DRY PIG EAR was derived from pigs raised in Korea which received ante-and post mortem inspection and were healthy.
2. The DRY PIG EAR was subjected to the treatment :
  - a. Scalding in hot water(60 ~ 100'C) for 8 minutes.
  - b. Removing the hair by shaving and burning.
  - c. Washing with 3% salted water.
  - d. Removing blood and foreign material.
  - e. Removing Edges for Good Shape and Next Processing.
  - f. 1st stage Drying with hot air ( over 90"C) for 16 hours to mark the moisture ratio less than 10%
  - g. Slice into Appropriate size.
  - h. treated with anti oxygen ( min.2g/Kg. Potassium Sorbate )..
  - I. 2nd stage Drying with hot air (70"C) for 8hours.
  - j. cooling and inspecting for Quality control.
  - k. Sanitary Packing.

( Stamp )

Animal, Plant & Fisheries  
Quarantine & Inspection Agency  
Republic of Korea

(Signature)

(VETERINARY QUARANTINE OFFICIAL)



## 54 <sup>」」</sup> 사료용 어골



일본

○ 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service

※ 홈페이지 : <http://www.maff.go.jp/aqs/>

○ 수출작업장 지정 : 필요 없음

○ 검역증명서 부착서 : 있음

## Certificate of fish bone for animal feed

Name of the feed :

Type of packaging :

Number of packages :

Net weight :

Name and address of the manufacturing site :

Shipped from(port of loading) :

Destined for(landing port) :

Name and address of consignor :

Name and address of consignee :

The aforementioned fish bone for animal feed was manufactured in compliance with the following conditions :

1. The fish bone was produced in processing plants dedicated only to fish bone production where no material of animal origin other than fish and shellfish protein is being used.
2. The fish bone was transported in a manner to avoid commingling with other animal proteins.

Date of certification :

Exporting country : The Republic of Korea

Jurisdictional authorities or organization concerned

:

Address of certificate authority

:

Certificate authority and its representative : \_\_\_\_\_

Veterinarian Officer



## 55 ''' 사료첨가제



중국

○ 동물검역기관 : General Administration of Quality Supervision, Inspection and Quarantine

※ 홈페이지 : <http://www.aqsiq.gov.cn/>

○ 검역증명서 부착서 : BSE FREE 증명

### ADDITIONAL CERTIFICATE

Date of issue :

1.Certificate No :

2.Product & Address of processing plant :

3.Prohibited products

- Ruminant animals, meat, organ and their products of ruminant origin
- Bovine semen, Bovine embryo and ova
- Meat and Bone Meal, meat meal, bone meal, dried plasma and other blood products, hydrolysed protein, hoof meal, horn meal, poultry offal meal, feather meal, dry greaves, fishmeal, dicalcium phosphate, gellatine and their mixtures  
(feed, fed, additives and premixtures containing the listed products)

**I hereby certified that exported products have not been derived from the materials associated with prohibited products in the above para 3.**

**So it is free from BSE(Bovine Spongiform Encephalopathy)**

Official stamp

-----  
(Name & Signature of Veterinary Quarantine Official)



## 56 <sup>)))</sup> 애완동물사료



### 대만

○ 동물검역기관 : 행정원 농업위원회 동식물방역검역국 Bureau of Animal and Plant Health  
Inspection and Quarantine, Council of Agriculture, Executive Yuan  
※ 홈페이지 : <http://www.baphiq.gov.tw/>

○ 수출작업장 사전등록 : 필요

○ 검역증명서 추가기재 사항 :

- BSE에 감수성이 있는 동물의 생산물은 BSE 발생국에서 유래하지 않았음
- 제품은 특정 온도 및 시간동안 열처리 되었음
- 제품은 생산 및 포장 과정에서 가축전염병 병원체에 오염되지 않았음

○ 검역증명서 부착서 : 없음

□ 대만의 애완동물 사료 수입검역조건(검역검사과-1454, '13.3.5.)에 따름

○ 애완동물 사료에 우제류, 조류의 동물성 성분이 함유된 경우

- 대만의 「애완동물 사료 수입검역 조건」을 충족하여야 함

※ 애완동물 사료 수입검역 조건 : 해당 작업장은 대만 정부에서 현지점검 등을 통해 승인 받아야 하며, 해당 제품은 중심부 온도 기준으로 70℃에서 30분 이상 가열 등

○ 애완동물 사료에 젤라틴만 함유되어 있고, 우제류, 조류의 동물성 성분이 함유되어 있지 않는 경우

- 대만 정부에 별도로 작업장 승인 받을 필요 없이 우리나라에서 발행한 수출검역증만 첨부하면 수출 가능



## Information for Manufacturing Plant to Apply for Exporting Pet Food Products to Taiwan

October 13, 2010

### 1. Basic information concerning applicant:

- (1) Name and address of applicant and manufacturing plant.
- (2) Copy of registration certificate of manufacturing plant.
- (3) Number of employee.
- (4) Estimated daily, monthly and annual production capacity, and storage capacity for products.

### 2. Products:

- (1) Description of products.
- (2) The animal species [chicken, duck, goose, turkey, swine, ovine, caprine, bovine, deer, etc.] of raw materials that were derived from.
- (3) The raw materials derived from animals came/were imported from [local/domestic/overseas including Country, State, Province, etc.].  
If the raw materials derived from animals came from local/domestic, the documents of sourcing raw materials from should be attached.  
If the raw materials derived from animals came from the third country, the certificates issued by the competent authority of the third country in the past 2 years should be attached.
- (4) The control procedures for incoming raw materials.
- (5) Description of processing procedure.
- (6) Temperature and time requirement for production.
- (7) The inspection items and criteria for finished products.
- (8) Description of the biosecurity and precautionary measures to prevent the contamination of the raw materials and finished products from pathogens or other hazards (including chemical, biological, and physical hazards).
- (9) The traceability program.
- (10) List of countries which products are exported to.

### 3. Plan of manufacturing plant: The plan should include

- (1) Plan of each floor (or area) with indication of the location and code number of the equipments and facilities.
- (2) Plan of each floor (or area) with indication of the different operation areas (raw material area, pre-heating area, heating area, post-heating area, etc.) marked with different colors.
- (3) Route of raw materials entering the process before heating.
- (4) Route of semi-finished products from pre-heating area to heating area.
- (5) Route of products after heating.
- (6) Routes of workers in raw material area, pre-heating area, heating area, and post-heating area, etc.
- (7) Route of waste in raw material area, pre-heating area, heating area, and post-heating area, etc.
- (8) Route of additives and ingredients in raw material area, pre-heating area, heating area, and post-heating area, etc.

### 4. List the equipment and facilities:

List the equipment and facilities in pre-heating, heating, and post-heating areas separately. The list should include their code, amount and specification.



5. Flow chart of processing:

Please describe the processing procedures for pre-heating, heating, and post-heating areas separately. The description should include processes and explanation.

6. Layout of manufacturing plant:

It is required to include description for the water supply equipments, wastewater treatment and the routes for transporting raw materials in and finished products and waste out of the plant.

7. The mentioned documents for application should be bound into a volume. Four copies for each manufacturing plant, and should be submitted by the competent authority of animal quarantine of the exporting country to the Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture, Executive Yuan for approval.

### Information for Manufacturing Plant to Apply for Exporting Pet Food Products to Taiwan

April 16, 2004

1. Basic information of applicant:
  - (1) Name and address of applicant and manufacturing plant.
  - (2) Copy of registration certificate of manufacturing plant.
  - (3) Number of employee.
  - (4) Estimated daily, monthly and annual production capacity, and storage capacity for products.
2. Products
  - (1) Description of products.
  - (2) Kind of raw materials that were derived from animal.
  - (3) Origin of raw materials that were derived from animal.
  - (4) Description of processing procedure.
  - (5) Temperature and time requirement for production.
  - (6) Countries list of which products exported to.
3. Plan of manufacturing equipments and facilities: The plan shall include the following items:
  - (1) Plan of each floor (or area) with indication of the location and code number of the equipments and facilities.
  - (2) Route of raw material entering the process before heating.
  - (3) Route of products after heating.
  - (4) Routes of workers in raw material area, pre-heating area, heating area, and post-heating area etc.
4. List of facilities: equipment
 

List the equipments and facilities at pre-heating and post-heating areas separately. The list shall include their code, amount and specification.
5. Flow chart of processing:
 

Describe the processing procedures for pre-heating and post-heating areas separately. The description shall include process and explanation.
6. Routes for leaving and entering the processing areas for workers, raw materials and products:
 

It is required to include the routes for workers, raw materials and products in pre-heating and post-heating areas.
7. Layout of manufacturing plant:
 

It is required to include description for the water supply equipments, wasting water treatment and the routes for transporting raw materials in and products out of the plant.
8. The mentioned documents for application shall be bound into a volume. Three copies for each manufacturing plant, and shall be submitted by the competent authority of animal quarantine of the exporting country to the Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture, Executive Yuan for approval.



## Appendix 4-6

## Quarantine Requirements for the Importation of Dog and Cat Food

(In case of any divergence in the translation, Chinese text shall prevail.)

Promulgated by Council of Agriculture on August 9, 2001  
Amended by Council of Agriculture on April 1, 2004

## Article 1

The “dog and cat food” refers products containing ingredients that were derived from cloven-hoofed animals (except dairy products) or poultry and destining exclusively for dog and cat food.

## Article 2

Pursuant to Article 33 of the Statute for Prevention and Control of Infectious Animal Diseases, the country (or area) free from or infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease, highly pathogenic avian influenza, or bovine spongiform encephalopathy refers a country that has been or has not yet been recognized by the Council of Agriculture, Executive Yuan as being free from foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease, highly pathogenic avian influenza, or bovine spongiform encephalopathy.

## Article 3

To import dog and cat food containing ingredients which were derived from cloven-hoofed animal from a country (or area) free from foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever and bovine spongiform encephalopathy, or to import dog and cat food containing ingredients which were derived from poultry from a country (or area) free from Newcastle disease and highly pathogenic avian influenza shall comply with requirements as follows:

- (1) The manufacturing plant shall be approved by the competent authority of the exporting country only for producing or manufacturing dog and cat food.
- (2) The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
- (3) To import product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the followings:
  - a. The name and address of the importer, exporter and the manufacturer.
  - b. The name, quantity, weight and manufacture date of the products.
  - c. Species of animal(s) used for the animal-based ingredients in the product.
  - d. The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
  - e. The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.

## Article 4

To import dog and cat food containing ingredients which were derived from cloven-hoofed animal from a country (or area) infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia or African swine fever, or to import dog and cat food containing ingredients which were derived from poultry from a country (or area) infected with Newcastle disease or highly pathogenic avian influenza, shall comply with the following requirements:

- (1) The manufacturing plant shall be approved by the competent authority of the exporting country for producing or manufacturing dog and cat food.
- (2) The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
- (3) The product shall be treated with heat in the production process. The heat treatment shall comply with one of the following requirements:
  - a. Shall be heat-treated with the core of the product reaching a temperature of 70℃ or more for at least 30 minutes.
  - b. Heated by other heating method that has been approved by this country and has equal effect as the method stipulated in point a. of this item to assure complete destroy of pathogens.
- (4) Effective measures were taken to prevent the products from contamination by pathogen of animal contagious diseases after heat treatment.
- (5) The product was packed in a new container.
- (6) The manufacturer shall record the animal species, origin, the country of origin, lot number, date of arrival and quantity of the animal-based ingredients, and the manufacturing date, temperature of heat treatment the products. If the raw material was imported, should record the certificate number. The record shall be kept for a period of no less than two years.
- (7) The quarantine competent authority of the exporting country shall submit an application to the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of the Council of Agriculture, Executive Yuan for approval of manufacturers which intend to export their products to Taiwan. The BAPHIQ will then conduct an on-site inspection, and all necessary expenses for the inspection shall be borne by the exporting country.
- (8) To import product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the followings:
  - a. The name and address of the importer, exporter and the manufacturer.
  - b. The name, quantity, weight and manufacture date of the products.
  - c. Species of animal(s) used for the animal-based ingredients in the product.
  - d. The animal ingredients which were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy were not coming from a country infected with bovine spongiform encephalopathy.
  - e. The product has been undergone heat treatment, the temperature and time duration applied in the heat treatment process.
  - f. The product has never been contaminated by pathogens of animal contagious diseases during the manufacturing and packing process.
  - g. The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.
- (9) If the exporting country is a country infected with bovine spongiform encephalopathy, it shall



also comply with Article 5 as stipulated in this requirements.

#### Article 5

To import dog and cat food from a country infected with bovine spongiform encephalopathy country shall comply with requirements as follows:

- (1) The manufacturing plant shall be approved by the competent authority of the exporting country only for producing or manufacturing dog and cat food. If the manufacturing plant engaging in the processing or production of raw materials that were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy, the quarantine competent authority of the exporting country shall verify that the raw materials were coming from a country free from bovine spongiform encephalopathy and were not contaminated by the pathogen of bovine spongiform encephalopathy.
- (2) If the raw materials contained in the products were derived from cattle, sheep, goat or other animals that is susceptible to bovine spongiform encephalopathy, the quarantine competent authority of the exporting country shall verify that the raw materials were coming from a country free from bovine spongiform encephalopathy and were not contaminated by the bovine spongiform encephalopathy pathogen in manufacturing and processing of the products.
- (3) The product is packed in a new container.
- (4) The manufacturer shall record the animal species, origin, the country of origin, lot number, date of arrival and quantity of the animal-based ingredients, and the manufacturing date, temperature of heat treatment the products. If the raw material was imported, should record the certificate number. The record shall be kept for a period of no less than two years.
- (5) The quarantine competent authority of the exporting country shall submit an application to the Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ) of the Council of Agriculture, Executive Yuan for approval of manufacturers which intend to export their products to Taiwan. The BAPHIQ will then conduct an on-site inspection, and all necessary expenses for the inspection shall be borne by the exporting country.
- (6) To import the product, a certificate issued by the quarantine competent authority of the exporting country in English, Chinese or both Chinese and English accompanying with each consignment is required. The certificate shall state the followings:
  - a. The name and address of the importer, exporter and the manufacturer.
  - b. The name, quantity, weight and manufacture date of the products.
  - c. Species of animal(s) used for the animal-based ingredients in the product.
  - d. The raw materials contained in the products which were derived from cattle, sheep, goat or other animals that is susceptible to bovine spongiform encephalopathy were coming from a country free from bovine spongiform encephalopathy (including country name).
  - e. Product was not contaminated by the bovine spongiform encephalopathy pathogen in raw material, manufacturing and processing of the products.
  - f. The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.
- (7) If the exporting country is infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease, or highly pathogenic avian influenza, it shall also comply with Article 4 as stipulated in this requirements.

#### Article 6

To import dog and cat food having been processed by a “high-temperature disinfecting canning” procedure, except those coming from a bovine spongiform encephalopathy infected country, shall comply with item (1) to item (3) of Article 3 as stipulated in this requirements.



## 犬貓食品之輸入檢疫條件

行政院農業委員會  
中華民國 90 年 8 月 9 日  
(90)農防字第 901518271 號公告  
行政院農業委員會  
中華民國 93 年 4 月 1 日  
農授防字第 0931478330 號公告修正

- 一、本條件所稱犬貓食品係指含有源自偶蹄類(乳品成分除外)或禽鳥類動物性成分，專供犬貓食用之食品。
- 二、本條件所稱口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟、新城病、高病原性家禽流行性感胃或牛海綿狀腦病之非疫區或疫區，係指依據動物傳染病防治條例第三十三條規定，經行政院農業委員會公告為該等動物傳染病之非疫區或疫區者。
- 三、自口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟及牛海綿狀腦病等動物傳染病之非疫區輸入含有偶蹄類動物性成分；自新城病及高病原性家禽流行性感胃等動物傳染病之非疫區輸入含有禽鳥類動物性成分之犬貓食品，應符合下列條件：
  - (一)製造工廠應經輸出國主管機關查核認可，為從事製造犬貓食品之工廠。
  - (二)產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛海綿狀腦病有感受性之動物。
  - (三)輸入時應檢附輸出國檢疫主管機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：
    - 1.進、出口商及製造工廠之名稱和地址。
    - 2.貨品品名、數量、重量及製造日期。
    - 3.產品所含動物性成分之動物種別。
    - 4.產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛海綿狀腦病有感受性之動物。
    - 5.動物檢疫證明書簽發日期、地點、機關名稱和其戳記，以及簽發獸醫師姓名和簽章。
- 四、自口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎或非洲豬瘟等動物傳染病之疫區輸入含有偶蹄類動物性成分；自新城病或高病原性家禽流行性感胃等動物傳染病之疫區輸入含有禽鳥類動物性成分之犬貓食品，應符合下列條件：
  - (一)製造工廠應經輸出國主管機關查核認可，為從事製造犬貓食品之工廠。
  - (二)產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛海綿狀腦病有感受性之動物。



- (三)產品於製造過程中應經加熱處理，加熱處理條件應符合下列之一：
- 1.產品中心溫度應達攝氏 70 度以上並維持至少 30 分鐘。
  - 2.經我國認可與前述處理條件具有同等殺滅病原體效力者。
- (四)加熱處理後之產品應採取有效之預防措施以避免遭受動物傳染病病原體之污染。
- (五)產品應以新的容器包裝。
- (六)製造工廠應記錄動物性原料之類別、來源、來源國別、批次、進廠日期、數量及產品製造之日期、溫度等資料；如原料係進口者應記錄檢疫證明書之號碼，並將該紀錄保存至少二年。
- (七)製造工廠應由輸出國檢疫主管機關提送行政院農業委員會動植物防疫檢疫局審查並派員實地查核認證，實地查核所需費用由輸出國負擔。
- (八)輸入時應檢附輸出國檢疫主管機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：
- 1.進、出口商、製造工廠之名稱和地址。
  - 2.貨品品名、數量、重量及製造日期。
  - 3.產品所含動物性成分之動物種別。
  - 4.產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛海綿狀腦病有感受性之動物。
  - 5.產品於製造加工過程業經加熱處理並註明溫度及時間。
  - 6.產品於製造、包裝過程中未受動物傳染病病原體之污染。
  - 7.動物檢疫證明書簽發日期、地點、機關名稱和其戳記，以及簽發獸醫師姓名和簽章。
- (九)輸出國同時為牛海綿狀腦病疫區者，應併符合第五條規定。
- 五、自牛海綿狀腦病疫區輸入犬貓食品，應符合下列條件：
- (一)製造工廠應經輸出國主管機關查核認可，專為從事製造犬貓食品之工廠。如從事與牛、羊或其它對牛海綿狀腦病有感受性動物性成分原料之加工或生產者，應由輸出國檢疫主管機關確認該等動物性成分係來自牛海綿狀腦病非疫區國家，且未受牛海綿狀腦病病原體污染。
- (二)產品之原料如係來自牛、羊或其它對牛海綿狀腦病有感受性之動物，輸出國檢疫主管機關應確認產品原料係來自牛海綿狀腦病非疫區國家，且製造及加工過程未受牛海綿狀腦病病原體污染。
- (三)產品應以新的容器包裝。
- (四)製造工廠應記錄動物性原料之類別、來源、來源國別、批次、進廠日期、數量及產品製造之日期、溫度等資料；如原料係進口者應記錄檢疫證明書之號碼，並將該紀錄保存至少二年。
- (五)製造工廠應由輸出國檢疫主管機關提送行政院農業委員會動植物防疫



檢疫局審查並派員實地查核認證，實地查核所需費用由輸出國負擔。

(六)輸入時應檢附輸出國檢疫主管機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：

- 1.進、出口商、製造工廠之名稱和地址。
- 2.貨品品名、數量、重量及製造日期。
- 3.產品所含動物性成分之動物種別。
- 4.產品所含牛、羊或其它對牛海綿狀腦病有感受性之動物性成分，係來自牛海綿狀腦病之非疫區，並應註明國名。
- 5.產品之原料、製造、加工過程未受牛海綿狀腦病病原體污染。
- 6.動物檢疫證明書簽發日期、地點、機關名稱和其戳記，以及簽發獸醫師姓名和簽章。

(七)輸出國同時為口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟、新城病或高病原性家禽流行性感冒等動物傳染病之疫區者，應併符合第四條規定。

六、輸入符合「經高溫滅菌罐製」要件之犬貓食品，除來自牛海綿狀腦病疫區者外，應符合第三條(一)至(三)款規定。

## Appendix 4-9

## Quarantine Requirements for the Importation of Animal Feed Preparations

(In case of any divergence in the translation, Chinese text shall prevail.)

Promulgated by the Council of Agriculture on July 28, 2004  
Implemented on January 01, 2005

## Article 1

The “animal feed preparations” is referred to the preparations which are to provide reasonable and balanced daily nutrition for animals or to provide supplementary feed for farm animals. The products include the following:

1. Products belong to the following Code of The Standard Classification of Commodities of the Republic of China (C.C.C.Code):
  - (1) 2309.90.90.10-4 “Preserved feeds ingredients”
  - (2) 2309.90.90.21-1 “Calf milk replacer”
  - (3) 2309.90.90.22-0 “Piglet milk replacer”
  - (4) 2309.90.90.29-3 “Other stock feedstuff”
  - (5) 2309.90.90.30-0 “Poultry feedstuff”
  - (6) 2309.90.90.40-8 “Fish feedstuff”
  - (7) 2309.90.90.90-7 “Other preparation for animal feeding”
2. Other products designated by the central competent authority of agriculture.

## Article 2

## Definition

1. The country (or area) free from or infected with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease, highly pathogenic avian influenza, or bovine spongiform encephalopathy refers a country (or area) that has been or has not yet been recognized by the Council of Agriculture, Executive Yuan, respectively, based on Article 33 of the Statute for Prevention and Control of Infectious Animal Diseases as being free from the aforementioned diseases.
2. “ingredients derived from cloven-hoofed animals” refers the ingredients that are contained in the “animal feed preparations” were derived from cattle, sheep, goat, swine, deer or other animals designated by the quarantine competent authority, except dairy products.
3. “ingredients derived from poultry” refers the ingredients that are contained in the “animal feed preparations” were derived from chicken, duck, goose, turkey or other animals designated by the quarantine competent authority.

## Article 3

To import “animal feed preparations” which contain ingredients derived from cloven-hoofed animals from a country (or area) free from foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever and bovine spongiform encephalopathy, or to import “animal feed preparations” which contain ingredients derived from poultry from a country (or area) free from Newcastle disease and highly pathogenic avian influenza, a certificate issued by the quarantine authority of the exporting country in English, Chinese or both Chinese and English is required to



accompany with each consignment. The certificate shall state the following:

1. The name and address of the manufacturer.
2. The name, quantity, weight and manufacturing date of the products.
3. Species of animal(s) used for the animal-based ingredients in the product.
4. The animal ingredients were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy which were not from a bovine spongiform encephalopathy infected country.
5. The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.

#### Article 4

To import “animal feed preparations” which contain ingredients derived from cloven-hoofed animals from a country (or area) with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia or African swine fever, or to import “animal feed preparations” which contain ingredients derived from poultry from a country (or area) with Newcastle disease or highly pathogenic avian influenza, the following requirements shall be complied with.

1. The product shall be treated with heat in the production process. The heat treatment shall comply with one of the following requirements:
  - (1) The product shall be heat-treated with the core of the product reaching a temperature of 70°C for at least 30 minutes, or 80°C for at least 9 minutes, or 100°C for 1 minute.
  - (2) The product is heated by other heating method that has been approved by this country and has effect equivalent to that by the method as described in the subparagraph (1).
2. To import product, a certificate issued by the quarantine authority of the exporting country in English, Chinese or both Chinese and English is required to accompany with each consignment. The certificate shall state the following:
  - (1) The name and address of the manufacturer.
  - (2) The name, quantity, weight and manufacture date of the products.
  - (3) Species of animal(s) used for the animal-based ingredients in the product.
  - (4) The animal ingredients were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy which were not from a bovine spongiform encephalopathy infected country.
  - (5) The product was heat treated and in compliance with paragraph 1. The product was not contaminated by pathogens of animal contagious diseases during manufacturing and packing process.
  - (6) The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.
3. If the exporting country is a country with bovine spongiform encephalopathy, the product shall also comply with Article 5.

#### Article 5

To import “animal feed preparations” from a bovine spongiform encephalopathy infected country, the following requirements shall be complied with:

1. To import the product, a certificate issued by the quarantine authority of the exporting country in English, Chinese or both Chinese and English is required to accompany with each consignment. The certificate shall state the following:

- (1) The name and address of the manufacturer.
  - (2) The name, quantity, weight and manufacture date of the products.
  - (3) The animal ingredients were derived from cattle, sheep, goat or other animals susceptible to bovine spongiform encephalopathy which were from a country free from bovine spongiform encephalopathy, and the name of the country.
  - (4) The product and raw materials were not contaminated by pathogen of bovine spongiform encephalopathy while manufacturing and processing.
  - (5) The date, place and authority of issuance of the certificate, the official stamp of the issuing authority, and the name and signature of the certifying veterinarian officer.
2. If the exporting country is a country with foot and mouth disease, rinderpest, bovine contagious pleuropneumonia, African swine fever, Newcastle disease or highly pathogenic avian influenza, the product shall also comply with Article 4.



附件四之九

## 調製動物飼料之輸入檢疫條件

行政院農業委員會  
中華民國 93 年 7 月 28 日  
農授防字第 0931478786 號公告  
中華民國 94 年 1 月 1 日實施

一、本條件所稱調製動物飼料係指以提供動物每日所需所有營養素為目的而製成合理及均衡之調製品，或補充農場動物飼料之調製品。其範圍如下：

(一)歸屬於下列中華民國商品標準分類號列(C.C.C.Code)之產品：

1. 2309.90.90.10-4 「調製單味飼料」
2. 2309.90.90.21-1 「犢牛人工乳」
3. 2309.90.90.22-0 「仔豬人工乳」
4. 2309.90.90.29-3 「其他家畜飼料」
5. 2309.90.90.30-0 「家禽飼料」
6. 2309.90.90.40-8 「魚飼料」
7. 2309.90.90.90-7 「其他調製動物飼料」

(二)其他經中央農業主管機關指定之產品。

二、本條件用詞定義如下：

(一)口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟、新城病、高病原性家禽流行性感胃或牛海綿狀腦病之非疫區或疫區，係指依據動物傳染病防治條例第三十三條規定，經行政院農業委員會公告為該等動物傳染病之非疫區或疫區者。

(二)偶蹄類動物性成分：指調製動物飼料所含原料係源自牛、羊、豬、鹿或其他經檢疫主管機關指定之動物者，但乳品成分除外。

(三)禽鳥類動物性成分：指調製動物飼料所含之原料係源自雞、鴨、鵝、火雞或其他經檢疫主管機關指定之動物者。

三、自口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟及牛海綿狀腦病之非疫區輸入含有偶蹄類動物性成分之調製動物飼料；自新城病及高病原性家禽流行性感胃之非疫區輸入含有禽鳥類動物性成分之調製動物飼料，輸入時應檢附輸出國檢疫機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：

(一)製造工廠之名稱和地址。

(二)產品品名、數量、重量及製造日期。

(三)所含動物性成分原料之動物種別。

(四)產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛

海綿狀腦病有感受性之動物。

(五)檢疫證明書簽發日期、地點、機關名稱和其戳記、以及簽發之獸醫師姓名和簽章。

四、自口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎或非洲豬瘟之疫區輸入含有偶蹄類動物性成分之調製動物飼料；自新城病或高病原性家禽流行性感冒之疫區輸入含有禽鳥類動物性成分之調製動物飼料，應符合下列條件：

(一)產品製造過程應經加熱處理，加熱處理應符合下列條件之一：

1. 產品中心溫度達攝氏 70 度應維持 30 分鐘以上，或攝氏 80 度時應維持 9 分鐘以上或攝氏 100 度時維持 1 分鐘以上。
2. 經我國認可與前述加熱處理具有同等殺滅病原效力之方法。

(二)輸入時應檢附輸出國檢疫機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：

1. 製造工廠之名稱和地址。
2. 產品品名、數量、重量及製造日期。
3. 所含動物性成分原料之動物種別。
4. 產品所含動物性成分，非來自牛海綿狀腦病疫區之牛、羊或其它對牛海綿狀腦病有感受性之動物。
5. 產品製造過程經加熱處理，符合第一款規定，其生產、包裝過程未被動物傳染病病原體污染。
6. 檢疫證明書簽發日期、地點、機關名稱和其戳記、以及簽發之獸醫師姓名和簽章。

(三)輸出國同時為牛海綿狀腦病之疫區者，應併符合第五條規定。

五、自牛海綿狀腦病疫區輸入之調製動物飼料，應符合下列條件：

(一)輸入時應檢附輸出國檢疫機關簽發之動物檢疫證明書正本，並以英文、中文或中英文併列方式詳細登載下列事項：

1. 製造工廠之名稱和地址。
2. 產品品名、數量、重量及製造日期。
3. 產品所含牛、羊或其它對牛海綿狀腦病有感受性之動物性成分，係來自牛海綿狀腦病之非疫區，並應註明國名。
4. 產品之原料、製造、加工過程未受牛海綿狀腦病病原體污染。
5. 檢疫證明書簽發日期、地點、機關名稱和其戳記，以及簽發之獸醫師姓名和簽章。

(二)如輸出國同時為口蹄疫、牛瘟、牛接觸傳染性胸膜肺炎、非洲豬瘟、新城病或高病原性家禽流行性感冒等動物傳染病之疫區者，應併符合第四條規定。



## 57 양어사료



미국

○ 동물검역기관 : Animal and Plant Health Inspection Service

※ 홈페이지 : [www.aphis.usda.gov](http://www.aphis.usda.gov)

○ 검역시행장 지정 : 불필요

○ 검역증명서 추가 기재 사항

- (예시) This fish feed contains fish meal as the only animal origin ingredient and the processing facility does not receive, store, or process any ruminant material sourced from BSE countries.
- This certificate corresponds to an invoice No.



## 58 소원피(COWHIDE SCRAP)



일본

- 동물검역기관 : Ministry of Agriculture, Forestry and Fisheries, Animal Quarantine Service
  - ※ 홈페이지 : <http://www.maff.go.jp/aqs/>
- 검역시행장 지정 : 필요
- 검역증명서 추가기재 사항
  - 수출시 컨테이너 번호, 쉘 번호
- 검역증명서 부착서 : 없음



## 59 <sup>)))</sup> 젤라틴/콜라겐



### 각국

- 동물검역기관 : 각국 검역기관 (뉴질랜드, 미국, 이란, 일본, 그리스, 베트남, 호주, 이집트, 대만, 필리핀, 태국 등)
- 검역시행장 지정 : 필요
- 검역증명서 추가 기재 사항
  - THE ABOVE MENTIONED "GELATIN" WAS DERIVED FROM COW HIDE SPLITS(미국)
  - THIS PRODUCT IS DERIVED FROM COW SKIN(일본) 표기
- 검역증명서 부착서 : 있음
- 상대국가 수입허가 필요여부 확인 필요
- 상대국 점검이 있을 수 있음

## Veterinary Certificate

(B.S.E FREE CERTIFICATE)

To whom it may concern,

We, the undersigned, hereby certify that the gelatin made by 회사이름, its factory located 지역, Korea, is B.S.E(Bovine Spongiform Encephalopathy) free, with the following reasons;

- A. The raw material used for this product is cow hide splits
- B. Raw material is soaked in the edible grade limes for 60days in order to remove unwanted protein.
- C. Weak gelatin is purified and demineralized by the ion exchange unit.
- D. Any additives possibly used for the gelatin production is pure edible grade and strictly controlled by the local authorities.
- E. Gelatin solution is sterilized about 6 seconds at 142 deg. C.
- F. The exported gelatin was not derived from ruminants that have been in any region listed in 9 CFR 94. 18 (a)

Date : \_\_\_\_\_

Signature : \_\_\_\_\_

Name : \_\_\_\_\_

ANIMAL, PLANT AND FISHERIES QUARANTINE AND INSPECTION AGENCY  
YOUNG NAM REGIONAL OFFICE, REPUBLIC OF KOREA

비  
식  
용  
축  
산  
물



## 60 <sup>)))</sup> 깃털제품



### 인도네시아

- 동물검역기관 : Ministry of Agriculture, Directorate General of Livestock &Animal Health Services, Directorate of Veterinary Public Health &Post Harvest
- 검역시행장 지정 및 수출작업장 등록 : 불필요
- 검역증명서 부착서 : 없음
- 검역증명서 추가기재 사항 : (예시)
  - ※ 증명사항 : 120℃(2kg/cm<sup>2</sup>)에서 30분 이상 처리 등
  - ex) THE DUCK FEATHERS WERE DRIED BY HEATING WITH HIGH TEMPERATURE OF 120 DEGREE CENTIGRADE(2kg/cm<sup>2</sup>) FOR 30 MINUTES TO ERADICATE BIRD-FLU EPIDEMIC. OIL & FAT ≤ 1%, OXYZEN ≤ 4.8mg

# 61 수모류(갯털류)



중국

- 동물검역기관 : General Administration of Quality Supervision, Inspection and Quarantine  
※ 홈페이지 : <http://www.aqsiq.gov.cn/>
- 검역시행장 지정 : 필요
- 수출요건 : 120℃(2kg/cm<sup>2</sup>)에서 40분 이상 가열
- 검역증명서 추가 기재 사항
  - (예시) 『The products were sterilized in a steam dryer at a steam temperature of 120℃(2kg/cm<sup>2</sup>) for at least 40minutes before packing and never been contacted with those from same origin.』



## 62 수모류(갯털제품)



### 대만

- 동물검역기관 : 행정원 농업위원회 동식물방역검역국  
Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture,  
Executive Yuan  
※ 홈페이지 : <http://www.baphiq.gov.tw/>
- 검역시행장 지정 필요
- 소독필요(두가지 방법중 1개 선택)
  - 1) 포장 전 밀폐된 소독창고에서 포르말린 훈증소독(1㎢당 포르말린 22㎖ + 과망간산칼륨 13g 혼합) 24시간 이상 실시
  - 2) 세척, 열처리(2기압, 120℃, 40분 이상) 및 건조과정을 거쳐 오염되지 않도록 처리한 것
- 검역증명서 부착서 있음(소독증명서)
  - ※ 부가증명서를 발급하지 않고 검역증명서 비고란에 다음과 같은 문구를 기재하여 수출되는 경우도 있으며, 상대국 또는 수입자의 요구조건에 부합하게 생산된 것에 한하여 기재하는 것이 중요함
  - ex) The products were sterilized in a steam dryer at a steam temperature of 120℃ (2kg/㎢) for at least 40minutes before packing and never been contacted with those from same origin.
- 검역절차 : 검역신청 → 역학조사(기재사항, 첨부서류 및 상대국 요구조건 충족 확인)  
→ 현물검사 → 검역증명서 발급 → 컨테이너 선적확인
  - 지정검역물의 검역장소는 원칙적으로 검역시행장(검역원 구내창고 포함)임
- 구비서류
  - 축산물(사료 등)검역신청서 1부
  - 축산물검사성적서 1부(지정검역물에 한함)
  - 선적관련 서류(Packing list, Commercial invoice)
  - 기타(제품생산 관련 서류, 소독일지 등 필요한 경우에 한함)

## Certificate of disinfection

- ☐ Certificate No. of Health Certificate of Animal Health :
- ☐ Date of Issue :
- ☐ Type of products :
- ☐ Number of the packages :
- ☐ Net Weight :
- ☐ Commercial Invoice No. :
- ☐ ADDITIONAL DECLARATION
- ☐ The products were washed with detergent and cleaned with water for one hour.
  - ☐ The products were dried and sterilized in a steam dryer at a steam temperature of 120 centigrade (2kg/cm<sup>2</sup>) for at least 40 minutes before packing.
  - ☐ Processed Date : from                      to
  - ☐ The products have been sterilized and never been contacted with those from same origin.

(Official Stamp)

Date & place of Issue :

Name :

Signature \_\_\_\_\_

Government Veterinary Inspector

**Animal, Plant and Fisheries Quarantine and Inspection Agency**  
**Ministry of Food, Agriculture, Forestry and Fisheries(MIFAFF)**  
**Republic of Korea**



## 63 <sup>」」</sup> 증제피혁분, 증제피혁분 복합비료



일본

- 동물검역기관 : Min istry of Agriculture, Forestry and Fisheries, Animal Quarantine Service
- ※ 홈페이지 : <http://www.maff.go.jp/aqs/>
- 검역시행장 지정 및 상대국 수출작업장 등록 : 필요
- 검역증명서 부착서 : 있음



平成18年 8月12日付け18動検第609号  
(一部改正 平成18年11月27日付け18動検第971号)

**Animal Health Requirements for steamed leather meal to be exported to Japan  
from the Republic of Korea**

1. This document defines animal health requirements for steamed leather meal to be exported to Japan from the Republic of Korea.

**(General requirements)**

2. In this document, the definitions of terms are as follows:

- (1) **Steamed leather meal** means the leather which is milled and steamed under high pressure.
  - (2) **Leather** means the products made by removing hair or fur and fat from livestock skins, and then impregnating chromium and tannin on it and which was processed to make it have flexibility and durability.
  - (3) **Livestock** means cattle, sheep, goat, swine and bore.
  - (4) **Steam under high pressure processing** means the treatment that is conducted in designated facilities in the article7 of this document based on the Transmissible Spongiform Encephalopathy agents inactivation procedure of OIE (heated under saturated steam conditions to a temperature of not less than 133℃ for a minimum of 20 minutes at an absolute pressure of 3 bar).
  - (5) **The Japanese animal health authorities** means Animal Health Division, Food Safety and Consumer Affairs Bureau, Ministry of Agriculture, Forestry and Fisheries of the Japanese government.
3. The steamed leather meal to be exported to Japan must meet the quality and specification for fertilizer in accordance with the regulations established by the government of the Republic of Korea.

**(Requirements for the raw material)**

4. The raw material for the production of the steamed leather meal to be exported to Japan must fulfill the following requirements;
- (1) The raw material must be tanned in the Republic of Korea.
  - (2) The raw material must be manufactured in the facilities (hereinafter referred to as “the approved processing facilities”) which is approved by the government of the Republic of Korea and dedicated to handle hide and skin of livestock only.

**(Requirements for transportation of the raw materials)**

5. The raw material for the production of the steamed leather meal to be exported to Japan must be transported from the approved processing facilities to the manufacturing facilities specified in the article 7 by using dedicated vehicle.

**(Requirements for designated manufacturing facilities)**

6. The raw materials for the production of the steamed leather meal to be exported to Japan must be manufactured (such as milled, steam under high pressure processed), wrapped and stored in the manufacturing facilities (hereinafter referred to as “the designated manufacturing facilities”) which is approved by the government of the Republic of Korea and meet the attached standard (hereinafter referred to as “designation standard”) of Annex 1.



7. With the application by Korean animal health authorities, the designated manufacturing facilities must be designated by the Japanese animal health authorities for the term of 2 years in principle.
8. Japanese animal health authorities conduct an on-site inspection of the facilities at the expense of the government of the Republic of Korea to confirm whether they meet the designation standard, in response to the application of article 7.
9. The Korean animal health authorities must submit the application including documents such as the ground plan of the facilities in advance of on-site inspection by the Japanese animal health authorities.
10. When the facilities are planned to be altered including reconstruction, enlargement (expansion) and / or other changes of the structure (hereinafter referred to as “the alterations”), the Korean animal health authorities must apply in advance to the Japanese animal health authorities for approval.
11. The Korean animal health authorities must notify immediately to the Japanese animal health authorities, when the designated manufacturing facilities change the name or address, or are no longer used as facilities to produce the steamed leather meal to Japan.
12. The managers of the designated manufacturing facilities must confirm that preventive measures against the occurrence of sanitary hazard are conducted and proper quality is ensured in the manufacturing procedure at least once a month, and the results of the checkup must be kept in writing for at least 8 years. The relevant document can be kept in electronic form on condition that manipulation prevention measures are taken and backup file are secured.
13. The managers of the designated manufacturing facilities must record the following items and keep them for at least 8 years;
  - (1) name, address of the approved processing facilities, carrying-in date and quantity of carried-in raw material
  - (2) kind of livestock for raw material and its quantity
  - (3) date of manufacturing (steam under high pressure)
  - (4) kind of manufactured products and its quantity
  - (5) date and quantity of each shipping by destination countries
14. The managers of the designated manufacturing facilities must provide, upon request, the copy of the written documents in the article 12 or 13 to the Japanese animal health authorities when they regard it as necessary.
15. The Korean animal health authorities must visit the designated manufacturing facilities periodically at least every half year, or have their official reside in the designated manufacturing facilities to inspect whether the facilities satisfy the designation standard and other requirements stipulated in this document, and the results of the checkup must be kept in writing for at least 8 years. The relevant document can be kept in electronic form on condition that manipulation prevention measures are taken and backup file are secured.

16. The Korean animal health authorities must visit the approved processing facilities at least every half year, or have their official reside in the approved processing facilities to inspect whether the facilities satisfy the requirements regarding raw material and manufacturing procedure, and the results of the checkup must be kept in writing for at least 8 years. The relevant document can be kept in electronic form on condition that manipulation prevention measures are taken and backup file are secured.
17. If the Korean animal health authorities find that the approved processing facilities do not meet the requirements stipulated in this document as a result of inspection of article 16, they must immediately suspend the shipment of the raw material from the facilities.
18. The Korean animal health authorities must provide, upon request, the copy of the written record of the result of the inspection of the article 15 or 16 to the Japanese animal health authorities when they regard it as necessary.
19. If the Korean animal health authorities find that designated manufacturing facilities do not meet the designation standard and other requirements stipulated in this document as a result of inspection of article 15, they must immediately suspend the shipment of the steamed leather meal from the facilities and inform the Japanese animal health authorities of relevant information of the case (including the name and designation number of the facility, the reason that the facility do not meet the animal health requirements) as soon as possible.
20. In the case of the article 19, when the Korean animal health authorities confirmed that the steamed leather meal of the same lot was exported to Japan, they must immediately report the Japanese animal health authorities of the information to distinguish the concerned lot.
21. In the case of the article 19, when appropriate remedial actions have been taken for the designated manufacturing facilities, the Korean animal health authorities must report the relevant information to the Japanese animal health authorities and can resume the export from the designated manufacturing facilities to Japan with a permission of the Japanese animal health authorities.
22. Japanese animal health authorities can make on-site inspections of the designated manufacturing facilities when they regard it as necessary to confirm whether they meet the designation standard and other health requirements of this document.
23. When the Japanese animal health authorities recognize that designated manufacturing facilities do not meet the designation standard or other requirements of this document, they may revoke the designation and immediately suspend the import of the steamed leather meal produced in the facilities.

**(Requirements for transportation)**

24. The Korean animal health authorities must ensure that the steamed leather meal are transported and handled in a way to prevent it from being contaminated with the pathogens of any animal infectious diseases and with any other animal products during the period between packaging and wrapping in the designated manufacturing facilities and the shipment. The containers for transportation, packaging and wrapping must be



dedicated ones as well as be clean and sanitary.

25. With regard to the transportation of steamed leather meal to be exported to Japan, it must fulfill the following requirements:
- (1) the steamed leather meal must be packed in a tight container.
  - (2) the said container must be sealed by the Korean animal health authorities.
  - (3) the seal must be obviously differentiated from that of the other countries.
  - (4) the form of the said seal must be approved by Japanese animal health authorities in advance.
26. If the seal specified in article 25 is found to have been broken or dropped out, etc. at the time of arrival in Japan, the exported steamed leather meal might be prohibited to import to Japan.

**(Issue of inspection certificate)**

27. The Korean animal health authorities must issue inspection certificates for the exported steamed leather meal to Japan, stating the following items in detail in English;
- (1) Compliance with each requirement of the articles from 3 to 6, and 24.
  - (2) Procedure of manufacture (temperature, time and bar)
  - (3) Name, address and designation numbers of the designated manufacturing facilities.
  - (4) Identification number of the seal and the container.
  - (5) Date and name of the port of shipment, port of destination.
  - (6) Date and place of issuance of the inspection certificate, and name and title of the signer.

Annex 1

**Designation Standard**

1. The designated manufacturing facilities must handle only steamed leather meal.
2. The designated manufacturing facilities must take closed system. When it is open to outside for the purpose of maintenance, etc., it must take contamination prevention measures with any other products.
3. The facilities, equipment, machinery and environment must be cleaned, examined and inspected periodically.
4. During the operation, cross-contamination prevention measures must be taken such as wearing dedicated work clothes, or removing dirt and dust from clothes, limbs and shoes using air shower.
5. The designated manufacturing facilities must conduct the periodical examination in order to confirm whether the steamed leather meal is not contaminated with other animal proteins.
6. Procedural manual for preventing occurrence of sanitary hazard and ensuring proper quality in a series of manufacturing (such as milling, steam and pressure processing, milling) must be equipped.
7. Personnel who supervise the compliance of the series of procedure with the procedural manual of the article 6 must be posted.



## Annex 2

### The procedures for permission for the alterations of designated manufacturing facilities

1. If the designated manufacturing facilities intend to make the alterations, the Korean animal health authorities must apply for approved to the Japanese animal health authorities with submitting documents showing the details of the alterations including construction period of the alterations at least one month before starting construction. In approving this application, the Japanese animal health authorities notify the Korean animal health authorities whether they will conduct on-site inspection to the facilities in question or not.
2. The alteration means that reconstruction, enlarging and/or other changes of the designated manufacturing facilities which concern the requirements for designated standard in Annex1. The example of the alterations is as follows.
  - ① A reconstruction concerning the manufacturing equipments and/or packaging equipments (such as increase or decrease of the equipments).
  - ② Enlargement of the facility
3. The Japanese animal health authorities must suspend the importation of the steamed leather meal that were produced in the designated manufacture facilities (or a part of facilities) after the starting of construction of the alterations.
4. When the construction for alterations is completed, the Korean animal health authorities must submit a completion report including the actual construction period, construction plan and photos of the alteration area to the Japanese animal health authorities.
5. After receiving the completion reports the Japanese animal health authorities may conduct the on-site inspection for the designated manufacturing facilities as referenced in article 1 above at the expense of the Republic of Korea.
6. Based on the on-site inspection results and/or the completion report, the Japanese animal health authorities must allow the designated manufacturing facilities (or a part of the facilities) to produce the steamed leather meal to be exported to Japan.

**韓国から日本向けに輸出される蒸製皮革粉の家畜衛生条件（仮訳）**

1. この文書は、韓国から日本向けに輸出される蒸製皮革粉についての家畜衛生条件を定めるものとする。
- (一般条件)
2. この文書において、次に掲げる用語の定義は、当該各号に定めるところによる。
  - (1) 蒸製皮革粉：なめし皮革を加圧蒸製及び粉碎処理したもの。
  - (2) なめし皮革：原皮の毛や脂肪などを除去し、クロムやタンニン等を浸透させて柔軟性・耐久性をもたせる処理を施したもの
  - (3) 家畜：牛、めん羊、山羊、豚及びイノシシ
  - (4) 加圧蒸製処理：7の指定を受けた施設において、OIEで定めるTSE不活化条件（133℃以上、20分、3気圧）以上で行う処理
  - (5) 日本国家畜衛生当局：日本国農林水産省消費・安全局動物衛生課
3. 日本に輸出される蒸製皮革粉は、韓国国内の法規に基づき定められた肥料としての品質、規格を満たしていること。
- (原料の条件)
4. 日本国に輸出される蒸製皮革粉の原料については、次に掲げる要件を満たすものでなければならない。
  - (1) 原料は、韓国でなめされたものであること。
  - (2) 原料は、韓国政府機関により認定され、かつ、家畜由来の皮革のみを取り扱っている施設（以下「認定加工施設」という。）において、製造されたものであること。
- (原料輸送の条件)
5. 日本国に輸出される蒸製皮革粉の原料は、認定加工施設から6に規定される製造施設まで、専用の輸送車を用いて輸送されなければならない。
- (加工施設・製造施設の条件)
6. 日本国に輸出される蒸製皮革粉は、別添1の基準（以下「指定基準」という。）を満たす施設として、韓国政府が認定した施設（以下「指定製造施設」という。）において製造（加圧蒸製及び粉碎等）・包装・保管されたものでなければならない。
7. 指定製造施設は、韓国家畜衛生当局の申請により、日本国家畜衛生当局が原則2年に限り指定するものとする。
8. 日本国家畜衛生当局は、7の申請があったときは、当該施設が指定基準に適合しているかについて確認するため、韓国政府の経費負担により当該施設について立入検査を行う。
9. 韓国家畜衛生当局は、日本国家畜衛生当局の立入検査に先立ち、当該施設の平面図等を添付した申請書を日本国家畜衛生当局に提出しなければならない。
10. 韓国家畜衛生当局は、指定施設の改築または増築及びその他別添1に記載される指定基準に係る部分についての変更（以下「改築等」という。）が必要な場合には、事前に日本国家畜衛生当局に申請し、許可を受けなければならない。事前手続の方法については、別添2のとおりとする。



11. 韓国家畜衛生当局は、指定製造施設の名称または所在地名に変更がある場合、並びに日本向け蒸製皮革粉の生産・保管施設として使用されなくなった場合には、速やかに日本国家畜衛生当局に通知すること。
12. 指定製造施設の管理者は、蒸製皮革粉の製造工程において、家畜衛生上の危害の発生防止と適正な品質が確保されていることを少なくとも1か月ごとに確認し、その結果を文書で少なくとも8年間保管しなければならない。当該文書は、改ざん防止措置をとること及びバックアップをとることを条件として、電子媒体により保管することが出来る。
13. 指定製造施設の管理者は、次に掲げる事項を記録原簿に記録するとともに、当該記録原簿を少なくとも8年間保管しておかなければならない。
  - (1) 認定加工施設名・所在地、原料の搬入年月日・搬入量
  - (2) 原料の家畜の種類及び数量
  - (3) 製造（加圧蒸製）年月日
  - (4) 製造製品の種類及び数量
  - (5) 出荷年月日及び輸出相手先別の出荷数量
14. 指定製造施設の管理者は、日本国家畜衛生当局が必要と認める場合には、その要求に応じ、12及び13の文書の写しを提出しなければならない。
15. 韓国家畜衛生当局は、少なくとも半年毎に指定製造施設の巡回検査を行い、あるいは当局職員を駐在させ、指定製造施設について、指定基準に適合していること、その他この文書に定める条件が遵守されていることについて確認するものとし、その結果について文書で少なくとも8年間保管しなければならない。当該文書は、改ざん防止措置をとること及びバックアップをとることを条件として、電子媒体により保管することが出来る。
16. 韓国家畜衛生当局は、少なくとも半年毎に認定加工施設の巡回検査を行い、あるいは当局職員を駐在させ、認定加工施設について、定められた原料及び製造工程が遵守されていることについて確認するとともに、その結果について文書で少なくとも8年間保管しなければならない。当該文書は、改ざん防止措置をとること及びバックアップをとることを条件として、電子媒体により保管することが出来る。
17. 韓国家畜衛生当局は、16の結果、認定加工施設について、この文書に定める家畜衛生条件が遵守されていないと認める場合には、直ちに当該認定加工施設からの原料搬入を停止すること。
18. 韓国家畜衛生当局は、日本国家畜衛生当局が必要と認める場合には、その要求に応じ、15又は16の検査結果を記録した文書の写しを提出しなければならない。
19. 韓国家畜衛生当局は、15の結果、指定製造施設について、指定基準に適合しないと認める場合、その他この文書に定める家畜衛生条件が遵守されていないと認める場合には、直ちに当該指定製造施設からの蒸製皮革粉の出荷を停止するとともに、関連情報（指定製造施設の名称、指定番号及び家畜衛生条件が遵守されていないと判断した理由を含む）を日本国家畜衛生当局に報告しなければならない。
20. 韓国家畜衛生当局は、19の場合において、同一ロットの蒸製皮革粉が日本国に輸出されていることを確認した場合、直ちに、当該ロットを特定するための情報を日本国家畜衛生当局に報告しなければならない。



21. 韓国家畜衛生当局は、19の場合において、当該指定製造施設について改善の措置が講じられたときは、その旨を日本国家畜衛生当局に報告し、日本国家畜衛生当局の許可のもと、当該指定製造施設からの蒸製皮革粉の輸出を再開できる。
22. 日本国家畜衛生当局は、必要があると認める場合には、指定製造施設の検査を行い、指定製造施設について、指定基準、その他この文書に規定する条件が遵守されているかどうかについて確認することができる。
23. 日本国家畜衛生当局は、指定製造施設について、指定基準、その他この文書に定める家畜衛生条件が遵守されていないと認められる場合は、当該指定製造施設の指定を取り消すとともに、直ちに当該指定製造施設からの蒸製皮革粉の輸入を停止することができる。

**(日本向け輸送の条件)**

24. 韓国家畜衛生当局は、日本国に輸出される蒸製皮革粉が、指定製造施設における容器詰め又は包装の後、日本への船積みまでの間、家畜の病原体、その他畜産物の混入等、再汚染のない方法で輸送され、取り扱われたものであることを保証しなければならない。また、その輸送用コンテナ、容器及び包装は専用のものを用い、清潔で衛生的なものでなければならない。
25. 蒸製皮革粉の日本までの輸送については、当該蒸製皮革粉は、次に掲げる条件を満たすものでなければならない。
- (1) 密閉式コンテナに収容されること。
  - (2) 当該コンテナは、韓国政府機関により封印されること。
  - (3) 当該封印は、第3国の封印と明確に識別できるものであること。
  - (4) 当該封印様式は事前に日本国家畜衛生当局の承認を受けたものであること。
26. 日本国到着時に、25の封印が脱落し、又は破損している場合には、当該蒸製皮革粉について輸入を認めない場合がある。

**(検査証明書の発行)**

27. 韓国家畜衛生当局は、日本国に輸出される蒸製皮革粉について、次の事項を具体的に記載した英文による検査証明書を発行しなければならない。
- (1) 3、4、5、6及び24の事項
  - (2) 加圧蒸製処理方法(温度、時間、気圧)
  - (3) 指定製造施設の名称、所在地及び認定番号
  - (4) コンテナ番号及び封印番号
  - (5) 船積み年月日、船積み港及び仕向港
  - (6) 輸出検査年月日、輸出検査実施場所及び発行者の官職氏名



(別添 1)

指定製造施設の基準

- 1 指定製造施設は、なめし皮革（蒸製皮革粉）のみを取り扱っている施設であること。
- 2 指定製造施設は、閉鎖系とし、メンテナンス等のため開放する必要がある場合は、他の製品の混入防止対策を講じること。
- 3 施設、設備、器機並びに作業環境を定期的に清掃、点検、検査すること。
- 4 作業を行う際は、専用の作業着を着用し、又はエアシャワーにより被服、手足、靴等の付着物を除去する等の交差汚染防止対策を講じること。
- 5 指定製造施設は、他の動物性加工たん白の混入がないかどうか確認するために定期的な検査を行っていること。
- 6 製造に係る一連の工程において、家畜衛生上の危害の発生の防止と適正な品質の確保を図るための標準操作手順書が設置されていること。
- 7 一連の工程が、6 の手順書に従っているかどうかについて監督する者が設置されていること。

(別添 2)

指定製造施設の改善等に係る事前許可について

- 1 指定製造施設について、改築等がある場合、韓国家畜衛生当局は、日本国家畜衛生当局に対し、改築等の施工予定日の 1 か月前までに施工期間等を含む改築等の計画を添付し、日本国家畜衛生当局に申請し、許可を受けなければならない。日本国家畜衛生当局は、この許可に当たって、当該施設に係る立入検査を実施するか否かを韓国家畜衛生当局に対して通知する。
- 2 改築とは、改築、増築及びその他別添 1 に記載される指定基準に関わる部分についての変更であり、その例は以下のとおりである。
  - ① 製造設備及び包装設備に関する変更（増数、減数など）
  - ② 施設の増築
- 3 日本国家畜衛生当局は、改築等の施工開始日以降に製造される蒸製皮革粉について、当該施設（あるいは当該施設の一部）から日本向けに輸出される蒸製皮革粉の輸入を一時停止する。
- 4 韓国家畜衛生当局は、実際の施工期間、施設平面図、改築等の部分の写真を含む改築等の終了報告を日本国家畜衛生当局に行わなければならない。
- 5 日本国家畜衛生当局は、改築等の終了報告を受けた後、上記 1 のとおり、韓国政府の経費負担により当該施設の現地検査を実施することができる。
- 6 日本国家畜衛生当局は、立入検査の結果及び／又は改築等の終了報告をもって、当該施設（あるいは当該施設の一部）の使用を許可する。



## 64<sup>)))</sup> 효소제



태국, 인도네시아, 대만, 페루

- 동물검역기관 : 행정원 농업위원회 동식물방역검역국  
Bureau of Animal and Plant Health Inspection and Quarantine, Council of Agriculture,  
Executive Yuan  
※ 홈페이지 : <http://www.baphiq.gov.tw/>
- 검역증명서 추가기재 사항
  - (예시) This product is certified that 제품명 has non undesirable substances and  
can be safely used in animal feedstuffs as feed additives.
- 검역증명서 부속서 : 없음



# 국가별 · 품목별 수출작업장 승인 현황







## 돼지고기 및 돼지지방

## ANNEX 1

LIST OF PERMITTED ENTITIES TO IMPORT PORK AND PORK FAT  
FROM REPUBLIC OF KOREA TO MONGOLIA

No	Name of factory	Address	type	region	conclusion
1	Gangwon LPC Inc.	438-3 Gahyun-dong, Wonju-city, Gangwon-do, Korea, Tel: 033-732-1300	Slaughter	Seoul	Permit for import
	Gangwon LPC Inc	438-3 Gahyun-dong, Wonju-city, Gangwon-do, Korea, Tel: 033-732-1300	Process	Seoul	
2	Daejeon Chungnam pork nonghyup	421-3, Seongjae-ri, Ochang- eup, Cheongwon-gun8 chungcheongnam-do, Korea, Tel: 043-270-3400	Process	Jungbu	Permit for import
3	Sunjin Corporation	594 Geumsan-ri, Iljuk-myeon, Anseong-si, Gyeonggi-do, Korea, Tel: 043-211-7721	Process	Jungbu	Permit for import
4	Samsung food, Co, Ltd	17, Street 96, Ga jwa-ro, Seo- gu, Incheon, Korea Tel: 032-578-2198	Slaughter	Jungbu	Permit for import
	Samsung darim, Co, ltd	17, Street 96, Ga jwa-ro, Seo- gu, Incheon, Korea Tel: 032-578-2198	Process	Jungbu	
5	Farmsco LC	575-1 Cheongyong-ri, Samseong-myeon, Eumseong- gun, Chungcheongbuk-do, Korea Tel: 043-530-5220	Slaughter	Jungbu	Permit for import
	Farmsco LC	575-1 Cheongyong-ri, Samseong-myeon, Eumseong- gun, Chungcheongbuk-do, Korea Tel: 043-530-5220	Process	Jungbu	
	Pukyung pig farmers	6-9, Eobang-dong, Gimhae-si, Gyeongsangnam-do, korea	Slaughter	Yeong	



6	agricultural cooperative	Tel: 055-325-8551		nam	Permit for import
	Pukyung pig farmers agricultural cooperative	6-9, Eobang-dong, Gimhae-si, Gyeongsangnam-do, Korea Tel: 055-325-8551	Process	Yeongnam	
7	N.A.C.F.Moguchon Kinje meat processing plant	630, Guseong-gil, Geumsan-myeon, Kimje-si, Jeollabuk-do, Korea, Tel: 063-540-6649	Slaughter	Honam	Permit for import
	N.A.C.F.Moguchon Kinje meat processing plant	630, Guseong-gil, Geumsan-myeon, Kimje-si, Jeollabuk-do, Korea, Tel: 063-540-6649	Process	Honam	
8	Jeju Livestock Cooperative Products Marketing Center	2533, Eoeum-ri, Aewol-eup, Jeju-si, Jeju Special Self-Governing Province, Korea, Tel: 064-799-5135	Slaughter	Jeju	Permit for import
	Jeju Livestock Cooperative Products Marketing Center	2533, Eoeum-ri, Aewol-eup, Jeju-si, Jeju Special Self-Governing Province, Korea, Tel: 064-799-5135	Process	Jeju	
9	Jeju Pig Farmers Livestock Cooperative	551-13, Iigwa-ri, Daejeong-eup, Seogwipo-si, Jeju Special Self-Governing Province, Korea, Tel: 064-794-5741	Process	Jeju	Permit for import
10	Jeju Donnuri pork, Co, Ltd	640, Odeung-dong, Jeju-si, Jeju Special Self-Governing Province, Korea, Tel: 064-724-8020	Process	Jeju	Permit for import
11	Chung Jung Sum, Jeju, co, ltd	548 Hallim rode, Ongpo-ri, Hallim-eup, Jeju-si, Jeju Special Self-Governing Province, Korea, Tel: 064-799-5135	Process	Jeju	Permit for import





## 가금육

**Approved List of Korean Meat FBOs for Export to Vietnam**  
**Updated: 10.7.2014**

No	Name	Approval No	Address	Products registered for export to Vietnam	Note
1.	AGRICULTURAL COMPANY JUNG WOO FOOD CO., LTD	261 (SLAUGHTER)	295-1, GACHE-RI, SINBUK-MYON, POCHON-SI, GYEONGGI-DO, KOREA	Frozen whole chicken, wing, leg, feet	
2.	AGRICULTURAL COMPANY JUNG WOO FOOD CO., LTD	262 (PROCESSING)	295-1, GACHE-RI, SINBUK-MYON, POCHON-SI, GYEONGGI-DO, KOREA	Frozen whole chicken, wing, leg, feet	
3.	SHIN WOO FS CO., LTD.	267 (SLAUGHTER)	137-5 KIPO-RI GOPUK-MYUN, SEO SAN-SI, CHUNGCHONGNAM-DO, KOREA	Frozen whole chicken, leg, fowl	
4.	SHIN WOO FS CO., LTD.	266 (PROCESSING)	137-5 KIPO-RI GOPUK-MYUN SEOSAN-SI, CHUNGCHONGNAM-DO, KOREA	Frozen whole chicken, wing, leg	
5.	CHANGMAN LIVESTOCK FARMING CO., LTD	M0140802 (SLAUGHTER)	914 CHUNGRYONG-RI, EUIDANG-MYEON, GONGJU-SI, CHUNGCHONGNAM-DO, KOREA	Frozen whole chicken	
6.	DUEL NYOUK. CO. LTD	M01408001 (SLAUGHTER)	68-5, GONGSE-RI INJU-MYEON ASAN-SI, CHUNGCHONGNAM-DO, KOREA	Frozen whole chicken	
7.	SINGGREEN FOOD SYSTEM AGRICULTURE CO., LTD.	K01507002 (PROCESSING)	463-5, SONGSAN-RI, YOUNGAN-MYUN, IKSAN-SI, JEONRABUK-DO, KOREA	Frozen whole chicken, wing, leg, feet, offal (heart, Liver, kidney)	
8.	YUJIN, CO., LTD.	413 (SLAUGHTER)	176-2, OCHEON-DONG, YEOSU-SI, JEONRANAM-DO, KOREA	Frozen whole chicken, wing, leg, feet, breast	



9.	YUJIN, CO., LTD.	416 (PROCESSING)	176-2, OCHEON-DONG, YEOSU-SI, JEONRANAM-DO, KOREA	Frozen whole chicken, wing, leg, feet, breast	
10.	FINE KOREA CO., LTD.	K-23 (SLAUGHTER)	3-1 GODONG-RI, GEUMCHEONMYEON, NAJU-SI, JEONRANAM-DO, KOREA	Chicken meat, Duck meat (fresh, frozen), Frozen duck feet, wing, head, neck.	Dated 3.10.2013
11.	FINE KOREA CO., LTD.	K-25 (PROCESSING)	3-1 GODONG-RI, GEUMCHEONMYEON, NAJU-SI, JEONRANAM-DO, KOREA	Chicken meat, Duck meat (fresh, frozen), Frozen duck feet, wing, head, neck.	Dated 3.10.2013
12.	WOORIM INTIGRATION CO., LTD.	K01409002 (SLAUGHTER)	HEADQUARTER : 603, PYUNGNAE-DONG, NAMYANGJU – SI, GYEONGGI-DO, KOREA FACTORY : 296, YONGSAN- RI, GEUMSAN-MYUN, GIMJE-SI, JEONRABUK-DO, KOREA	Frozen whole chicken, wing, leg, feet	
13.	WOORIM INTIGRATION CO., LTD.	P:K01509005 (PROCESSING)	HEADQUARTER : 603, PYUNGNAE-DONG, NAMYANGJU – SI, GYEONGGI-DO, KOREA FACTORY : 296, YONGSAN- RI, GEUMSAN-MYUN, GIMJE-SI, JEONRABUK-DO, KOREA	Frozen whole chicken, wing, leg, feet	
14.	AGRICULTURAL COMPANY SAJOAHSUNG & CO., LTD.	K01409001 (SLAUGHTER)	957 SUN-DONG, GIMJE-SI, JEONRABUK-DO, KOREA	Frozen Chicken	
15.	HANRA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS CORPORATION	J0-14-06001 (SLAUGHTER)	2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen chicken	
16.	HANRA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS CORPORATION	J0-15-06001 (PROCESSING)	2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen chicken	

17.	HALLA CFN AGRICULTURAL CORPORATIVE COMPANY	J0-14-09001 (SLAUGHTER)	542-10 HAENGWON-RI, GUJWA-EUP, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Whole chicken, Various portion of chicken, drumsticks-wing, breast, offal (heart, liver, kidney)	
18.	HALLA CFN AGRICULTURAL CORPORATIVE COMPANY	J0-15-09008 (PROCESSING)	542-10 HAENGWON-RI, GUJWA-EUP, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Whole chicken, Various portion of chicken, drumsticks-wing, breast, offal (heart, liver, kidney)	
19.	ORPUM Co.,Ltd	P01407001 (SLAUGHTER)	666-3 CHOSAN-DONG, SANGJU-SI, GYEONGSANGBUK-DO, KOREA	Frozen/chilled whole chicken, wing, feet, breast, tenderloin, drum stick, heart	
20.	HAEDAMEUN SESANG	M01409001 (SLAUGHTER)	387-1, SUYOUNG-RI, BONGDAM-EUP, HWASUNG-SI, GYEONGGI- DO, KOREA	Frozen whole chicken	
21.	SINGGREEN FOOD SYSTEM AGRICULTURE CO., LTD.	K-44 (SLAUGHTER)	13-14, EURYANG-RI, MANGSUNG-MYUN IKSAN-SI, JEONRABUK- DO, KOREA	Frozen whole chicken, chicken wings, leg, feet	
22.	THE JONE AGRICULTURE COOPERATIVE	SR1408003 (SLAUGHTER)	129 - 6 DUSAN - GIL (2. DUSAN-DONG), GANGNEUNG-SI, GANGWON-DO, KOREA	Frozen whole chicken, chicken wings, leg, feet	Name of FBO changed from Baeseong Agriculture Cooperative. Updated on 14 June 2013.
23.	Agriculture Management Producers Corporation Jeju Dongwon	J0-15-10001 (PROCESSING)	2130-13 HWABOOK I-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen chicken, offal (heart, liver, kidney)	
24.	Shin Woo Fs Co.,Ltd	SR1510002 (PROCESSING)	250-2 JINMOK-RI, NAECHON-MYON, POCHEON-SI, KYOUNGGI- DO, KOREA	Frozen whole chicken, frozen leg quarter, frozen fowl 3-joint wings	



25.	Honam GOODS	M01510003 (PROCESSING)	521-52, ANSHIM-RI, YUNMUDAE-EUB, NONSAN- SI, CHUNGCHEONGNAM- DO, KOREA	Frozen whole chicken, chicken wings, leg	
26.	HALIM & CO.,LTD	K-44 (SLAUGHTER)	13-14 EURYANG-RI, MANGSUNG-MYUN, IKSAN- SI, JEOUNRABUK-DO, KOREA	Fresh/Frozen whole chicken, wing, leg, feet, offal (heart, liver, kidney)	
27.	HALIM & CO.,LTD	19 (PROCESSING)	13-14 EURYANG-RI, MANGSUNG-MYUN, IKSAN- SI, JEOUNRABUK-DO, KOREA	Fresh/Frozen whole chicken, wing, leg, feet, offal (heart, liver, kidney)	
28.	GANGWONLPC INC.	SR1304002 (SLAUGHTER)	438-3, GAHYUN-DONG WONJU-SI, GANGWON-DO, KOREA	Frozen Pork (heart/liver/kidney)	
29.	GANGWONLPC INC.	SR1502004 (PROCESSING)	438-3, GAHYUN-DONG WONJU-SI, GANGWON-DO, KOREA	Frozen Pork (heart/liver/kidney)	
30.	THE MEAT SUPPLY CENTER OF NONSAN- GYERYONG LIVESTOCK COOPERATIVE	84 (PROCESSING)	698-3, ANSIM 5DONG, YEONMU-EUP, NONSAN- SI, CHUNGCHEONGNAM- DO, KOREA	Frozen Pork (Skin, fat, liver, ear)	
31.	THE MEAT SUPPLY CENTER OF NONSAN- GYERYONG LIVE STOCK COPPERATIVE	245 (SLAUGHTER)	698-3, ANSIM 5DONG, YEONMU-EUP, NONSAN- SI, CHUNGCHEONGNAM- DO, KOREA	Frozen Pork (Skin, fat, liver, ear)	
32.	FARMSTORY HANNAENG CO., LTD	203 (SLAUGHTER)	421-3, SUNGJAE-RI, OCHANG-EUP, CHOUNGWON-GUN, CHUNGCHEONGBUK-DO, KOREA	Frozen Pork (heart/liver/kidney)	

33.	FARMSTORY HANNAENG CO., LTD	158 (PROCESSING)	421-3, SUNGJAE-RI, OCHANG-EUP, CHOUNGWON-GUN, CHUNGCHEONGBUK-DO, KOREA	Frozen Pork (heart/liver/kidney)	
34.	DAEGU LIVESTOCK COOPERATIVE MEAT PROCESSING PLANT	223 (PROCESSING)	710 DAECHAEON- DONG, DALSEO-GU, DAEGU METROPOLITAN CITY, KOREA.	Frozen Pork (heart/liver/kidn ey/ skin)	
35.	PUKYUNG PIG FARMERS AGRICULTURAL COOPERATIVE	116 (SLAUGHTER)	6-9 EOBANG-DONG, GIMHAE-SI, GYEONGSANGNAM-DO, KOREA	Frozen Pork (liver, heart, kidney, snout, ears)	
36.	PUKYUNG PIG FARMERS AGRICULTURAL COOPERATIVE	69 (PROCESSING)	6-9 EOBANG-DONG, GIMHAE-SI, GYEONGSANGNAM-DO, KOREA	Frozen Pork (skin, fat)	
37.	N.A.C.F MOGUCHON KIMJE MEAT PROCESSING PLANT	196 (SLAUGHTER)	9-13, YONGSAN-RI, KEUMSAN-MYON, KIMJE- SI, JEONBUK-DO, KOREA	Frozen Pork (heart/liver/kidney)	
38.	N.A.C.F MOGUCHON KIMJE MEAT PROCESSING PLANT	195 (PROCESSING)	9-13, YONGSAN-RI, KEUMSAN-MYON, KIMJE- SI, JEONRABUK-DO, KOREA	Frozen Pork (heart/liver/kidney)	
39.	JEJU LIVESTOCK COOPERATIVE PRODUCTS MARKETING CENTER	292 (SLAUGHTER)	2533 EOEUM-RI, AEWOL – EUP, JEJU-SI, JEJU SPECIAL SELP-GOVERNING PROVINCE, KOREA	Frozen Pork (heart/liver/kidney)	
40.	JEJU LIVESTOCK COOPERATIVE MEAT FACTORY	J0-15-08001 (PROCESSING)	2533 EOEUM-RI, AEWOL – EUP, JEJU-SI, JEJU SPECIAL SELP-GOVERNING PROVINCE, KOREA	Frozen Pork (heart/liver/kidney)	



41.	JEONG-ROK CO.,TD	359 (PROCESSING)	1491, SINPYEONG-RI, DAEJEONG-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen Pork (heart/liver/kidney)	
42.	SEOGWIPOSI LIVESTOCK COOPERATIVE	244 (PROCESSING)	985-9, SEOGWANG-RI, ANDEOK-MYEON, SEOGWIPO-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen Pork (heart/liver/kidney)	
43.	JEJU PIG FARMERS LIVESTOCK COOPERATIVE	361 (PROCESSING)	551-13, ILKWA-RI, DAEJEONG-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA	Frozen Pork (heart/liver/kidney)	
44.	HAN RYEO FOOD COMPANY LTD	PO-14-11001 (SLAUGHTER)	97, CHEUNGOK-RI, SADEUNG-MYEON, GEOJE- SI, GYEONGSANGNAM- DO, KOREA	Frozen Whole Chicken	
45.	KAE JIN FOOD CO., LTD	PO-14-12001 (SLAUGHTER)	1295 GOHAK-RI, MARI- MYEON, GEOCHANG-GUN, GYEONGSANGNAM-DO, KOREA	Frozen whole chicken Wing, leg, feet	
46.	C and P Co.,Ltd	M01512004	116 Naejuk-Ri, Kwangchon- Eup, HongSung-Gun, Chungnam-do, Korea	Frozen whole chicken, wing, leg, feet	Dated 4.7.2013
47.	KOREA DUCKHERD Co. LTD	K-46	880 Josan-dong, Namwon-si, Jeonbuk, Korea	Frozen duck feet, heart, wing	Dated 4.7.2013
48.	KOREA DUCKHERD Co. LTD	K-45	880 Josan-dong, Namwon-si, Jeonbuk, Korea	Frozen duck feet, heart, wing	Dated 4.7.2013
49.	MORAN FOOD	SR14-04-001	534-39, Ory-ri, Daeso-Myeon, Eun Seong, Chungcheongbuk- do, Korea	Frozen duck feet, wing	Dated 4.7.2013
50.	JUNGDAWN Co. LTD	K01413001 (slaughter)	155, Dongsunonggongdanjigil, Dongsu-dong, Naju-si, Jeollanam-do, Korea	Frozen duck feet, tongue	Dated 3.10.2013

51.	JUNGDAWN Co. LTD	K01513001 (processing)	147, Dongsunonggongdanjigil, Dongsu-dong, Naju-si, Jeollanam-do, Korea	Frozen duck feet, tongue	Dated 3.10.2013
52.	SHINCHON JAYEON DUCK Co. LTD	K01413003 (slaughter)	313, Oryang-dong, Naju-si, Jeollanam-do, Korea	Frozen duck meat, feet, neck, wing	Dated 3.10.2013
53.	HI- DUCK Co. LTD	K01413002	410-7, Yangsan-dong, Buk-gu, Gwangju, Korea	Frozen duck meat, feet, neck, wing	Dated 3.10.2013
54.	JO KWANG FOOD Co. LTD	K01513003	68-22/1, Mareukbokgaero, Seo-gu, Gwangju, Korea	Frozen duck meat, feet, neck, wing. Frozen whole chicken, wing, leg, feet	Dated 3.10.2013
55.	KWANGJIN FOOD Co.,LTD	P0-13-13001 (Slaughter)	16-16 Cheongdam-gil 175beon-gil, Jisu-myeon, Jinju-si, Gyeongsangnam-do, Korea	Frozen whole chicken, wing, leg, feet	Dated 3.10.2013
56.	DASOL AGRICULTURE Co.,LTD	K01513005	647-1, Haedang-ri, jangheung- eup, jangheung-gun, jeollanam-do, Korea	Frozen duck meat, feet, heart, neck, head, wing and tongue	Dated 3.10.2013
57.	CHARMFRE CO., LTD	K01413007 (SLAUGHTER)	32-29, OGYEO-GIL, HAENGAN-MYEON, BUAN- GUN, JEOLLABUK-DO, KOREA	Frozen whole chicken	Dated 09.01.2014
58.	DASOL Agriculture CO., LTD	K01413005	647-1, Haedang-ri, jangheung- eup, jangheung-gun, jeollanam-do, Korea	Frozen duck meat, feet, heart, neck, head, wing and tongue	Dated 10.7.2014
59.	DFOOD CO., LTD	K01514002 (PROCESSING)	30-8, Dasiro, Moonpyeong Myon, Naju city, Jeonnam, Korea	Frozen duck feet, neck, head, wing	Dated 10.7.2014



## 식용란

KR100915

COUNTRY: KOREA

### CHICKEN LAYER FARMS APPROVED TO EXPORT TABLE EGGS TO SINGAPORE

S/N	FARM CODE	FARM NAME	FARM ADDRESS	*1. NAME OF COMPANY 2. EXPORTER	*ADDRESS	*CONTACT (TEL)	*CONTACT (FAX)	*Email/website
1	KRCEQ 001	Orim Farm	159, Jeokga-ri, Bogae-myeon, Anseong-si, Gyeonggi-do, Korea	1). Cheonggyewon Inc 2). Elim Trading Inc	1). 388-89, Jangam-ri, Majang-myeon, Icheon-si, Gyeonggi-do, Korea 2). 702 Center Plaza, 107-1 Banson-dong Kwaseong City Gyeonggi-do, Korea	1). 82-31-637-0270-2 2). 82-31-613-0147 / 8	1). 82-31-637-0274 2). 82-31-613-0143	1). <a href="mailto:Fraehqg01@hanmail.net">Fraehqg01@hanmail.net</a> 2). <a href="http://ohwcalv@naver.com">ohwcalv@naver.com</a>
2	KRCEQ 002	Rainbow Farm	San 49-1 Juchi-ri Sotae-myeon Chungju-si, Chungcheongbuk-do, Korea	1). Cheonggyewon Inc 2). Elim Trading Inc	1). 388-89, Jangam-ri, Majang-myeon, Icheon-si, Gyeonggi-do, Korea 2). 702 Center Plaza, 107-1 Banson-dong Kwaseong City Gyeonggi-do, Korea	1). 82-31-637-0270-2 2). 82-31-613-0147 / 8	1). 82-31-637-0274 2). 82-31-613-0143	1). <a href="mailto:Fraehqg01@hanmail.net">Fraehqg01@hanmail.net</a> 2). <a href="http://ohwcalv@naver.com">ohwcalv@naver.com</a>
3	KRCEQ 003	Sangsin Farm	84-1, Geumdong-ri, Ganam-myeon, Yeouiju-gun Gyeonggi-do, Korea	1). Cheonggyewon Inc 2). Elim Trading Inc	1). 388-89, Jangam-ri, Majang-myeon, Icheon-si, Gyeonggi-do, Korea 2). 702 Center Plaza, 107-1 Banson-dong Kwaseong City Gyeonggi-do, Korea	1). 82-31-637-0270-2 2). 82-31-613-0147 / 8	1). 82-31-637-0274 2). 82-31-613-0143	1). <a href="mailto:Fraehqg01@hanmail.net">Fraehqg01@hanmail.net</a> 2). <a href="http://ohwcalv@naver.com">ohwcalv@naver.com</a>

\*Based on records when the farm was accredited





## 가금육 가공품(삼계탕)

KRM CN 26/05/2003

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**ESTABLISHMENTS IN SOUTH KOREA APPROVED TO EXPORT  
CANNED CHICKEN WITH GINSENG TO SINGAPORE**

<u>Establishment No</u>	<u>Establishment Name</u>	<u>Site Address</u>	<u>City / State / Province</u>
KR1	Fine Korea Co., Ltd	313 Godong-Ri, Geumcheon-Myeon, Naju City	Jeonnam 520-821
KRMU224	Halim Co., Ltd	13-14 Eoryang-Ri, Mangsung-Myun, Iksan City	Jeonbuk

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폴
 AGRI-FOOD AND VETERINARY AUTHORITY  
(2)

KRM CN (26052003)



## 가금육

### 대일 가금육 등 수출작업장 현황(지원통합)

순번	업종	지정번호 (No.)	회사명(영문)	주소(영문)
1	도축장	261	AGRICUTRAL COMPANY JUNG WOO FOOD CO.,LTD	295-1, GACHE-RI, SINBUK-MYON, POCHON-SI, KYUNGGI-DO, KOREA
2	가공장 보관장	262	AGRICUTRAL COMPANY JUNG WOO FOOD CO.,LTD	295-1, GACHE-RI, SINBUK-MYON, POCHON-SI, KYUNGGI-DO, KOREA
3	가공장 보관장	MO1509001	WELSUM CO.,LTD	629-1 MAENG-RI, WONSAM-MYEON, CHEOIN-GU, YONGIN-SI, GYEONGGI-DO, KOREA
4	보관장	MO1609003	CS LOGISTICS CO.,LTD.	271-1 SSANGDONG-RI, CHOWOUL-EUP, KWANGJU-CITY, KYEONGGI-DO, KOREA
5	도축장	267	SHIN WOO FS CO., LTD	137-5 KIPO-RI GOPUK-MYUN, SEOSAN-CITY, CHOUNG NAM, KOREA
6	가공장 보관장	266	SHIN WOO FS CO., LTD	137-5 KIPO-RI GOPUK-MYUN, SEOSAN-CITY, CHOUNG NAM, KOREA
7	도축장 보관장	MO1408002	Changman Livestock Farming Co. Ltd	914 Chungryong-ri, Euidang-myeon, Gongju-city, Chungcheongnam-do, Korea
8	보관장	MO1609001	TAEHWA R&F Co., Ltd.	#356-811, 668-58, Yongam-ri, Gobuk-myeon, Sesan-si, Chungcheongnam-do, Korea
9	가공장 보관장	KO1507001	Dong woo F&C Co.,Ltd	37-1, Junghang-ri, Yeomchi-eup, Asan-si, Chungcheongnam-do
10	도축장	S-16	JOO WON SANORI	SAN 55-13, JUKHYUNRI, KWANGHYEYON-MYEON, JINCHEON-GUN, CHUNGBUK-DO, KOREA
11	가공장 보관장	91	JOO WON SANORI	SAN 55-13, JUKHYUNRI, KWANGHYEYON-MYEON, JINCHEON-GUN, CHUNGBUK-DO, KOREA
12	도축장	406	NATIONAL AGRICULTURAL COOPER	526 OSEON-RI, GEUMWANG-EUP, EUMSEONG-GUN, CHUNG BUK -DO, KOREA
13	가공장	404	NATIONAL AGRICULTURAL COOPER	526 OSEON-RI, GEUMWANG-EUP, EUMSEONG-GUN, CHUNG BUK -DO, KOREA

14	가공장	SR1507003	GYODONG FOOD CO.,LTD	270-1 GYODONG-RI, OKCHUN-EUP, OKCHUN-GUN, CHUNG BUK -DO, KOREA
15	도축장	SR1404001	MORAN FOOD CO.,LTD	534-39 OREU-RI, DAESO-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
16	가공장	SR1404002	MORAN FOOD CO.,LTD	534-39 OREU-RI, DAESO-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
17	도축장	SR1405001	IN JE	64 SANGOK-DONG, JECHEON-SI, CHUNGBUK-DO, KOREA
18	도축장 보관장	SB1406001	MOGUCHON&MANIKIER CO.,LTD	291-1 YONGDU-DONG, CHUNGIU-SI, CHUNGBUK-DO, KOREA
19	가공장 보관장	M01508003	PURSSIAN FOOD,INC	NO.773 SSANGJEONG-RI, MAENGDONG-MYEON, EUMSEONG-GUN, CHUNGBUK-DO, KOREA
20	가공장	M01509003	IMOKWON CO.,LTD	748-1 SANGGOK RI, SAMSEONG-MYEON, EUMSEONG-GUN, CHUNGBUK-DO, KOREA
21	도축장	P01310001	SIN SUN SAN O RI Farms Union Cor	394-2, Okjeong-Ri, Bukcheon-Myeon, Hadong-Gun, Gyeongsangnam-Do, Korea
22	가공장	P01510002	SIN SUN SAN O RI Farms Union Cor	394-2, Okjeong-Ri, Bukcheon-Myeon, Hadong-Gun, Gyeongsangnam-Do, Korea
23	도축장 보관장	K-44	HARIM & CO.,LTD	13~14 EURYANG-RI, MANGSUNG-MYUN, IKSAN-CITY, JEONBUK, KOREA
24	가공장 보관장	19	HARIM & CO.,LTD	13~14 EURYANG-RI, MANGSUNG-MYUN, IKSAN-CITY, JEONBUK, KOREA
25	도축장 가공장	K01507002	SINGGREEN FOOD SYSTEM AGRICUL	463-5, SONGSAN-RI, YONGAN-MYUN, IKSAN-CITY, JEONBUK-DO, KOREA
26	도축장 보관장	K01406001	DONGWOO CO.,LTD	507-1, GWANWON-RI, SEOSU-MYEON, GUNSAN-SI, JEONBUK, KOREA
27	도축장 보관장	K014090001	AHSUNG & CO., LTD	957 SUN-DONG, GIMJE-SI, JEONBUK, KOREA
28	도축장 가공장	K-46	KOREA DUCKHERD CO.,LTD	880-1, Josan-dong, Namwon city, Jeallabuk-do, Korea
29	도축장 보관장	150	FINE KOREA CO.,LTD	313, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, KOREA



30	가공장 보관장	89	FINE KOREA CO.,LTD	3-3, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO,
31	도축장 보관장	K-23	FINE KOREA CO.,LTD	3-1, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, KOREA
32	가공장 보관장	K-25	FINE KOREA CO.,LTD	3-1, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, KOREA
33	도축장	KO1310001	GOLD CHICKEN CO.,LTD.	452-19, NAMPYEONG-RI, DONGWHA-MYEON, JANGSEONG-GUN, JEOLLANAM-DO, KOREA
34	가공장	KO2610001	GOLD CHICKEN CO.,LTD.	401, SOOOK-RI, SAMGYE-MYEON, JANGSEONG-GUN, JEOLLANAM-DO, KOREA
33	도축장	J0-14-09001	HALLA CFN AGRICULTURAL CORPORATIVE COMPANY	542-10 HAENGWON-RI, GUJWA-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
34	도축장	J0-14-06001	HANRA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS	2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
35	가공장	J0-15-09008	HALLA CFN AGRICULTURAL CORPORATIVE COMPANY	542-10 HAENGWON-RI, GUJWA-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
36	가공장	J0-15-06001	HANRA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS	2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA



## 열처리 돈육

Attached

The designated facilities of the heat-processed pig meat and its products in the Republic of Korea

July, 2014

	EST. No.	NAME	ADDRESS	REMARK(지정일)
1	404	NATIONAL AGRICULTURAL COOPERATIVES FEDERATION MOGUCHON UMSUNG CHICKEN PROCESSING PLANT	GUMWANG INDUSTRIAL SITE 526, OSUN, GUMWANG, UMSUNG, CHUNGCHONGBUK- DO, 369-900, KOREA	신규승인('14.07.04.)
2	J01511001	DINEJEJU CO., LTD	1941-4 HAGYE2-RI, AEWOL-UP, JEJU	신규승인('12.12.31.)
3	K01513002	FOODWARE CO., LTD.	28-38, SANDAN 1-GIL SUN-DONG, GIMJE-SI, JEOLLABUK-DO, KOREA	신규승인('14.07.04.)
4	M01510004	JANGCHUNGdong WANG JOKBAL CO., LTD.	104-2 SUNDONGLI HYUNDOMYEN CHUNGWONGUN, CHUNGBUK	신규승인('12.12.31.)
5	M01511004	EU FOODS, INC.	7-1, SINHEUNG-DONG 3-GA, JUNG-GU, INCHEON, KOREA	신규승인('12.12.31.) 구조변경('14.03.17.)
6	SR1513001	WELSUM CO., LTD.	219-32, YEONPYEONG-RI, JINJEOP-EUP, NAMYANGJU-SI, GYEONGGI-DO, KOREA	신규승인('14.07.04.)



돈육

## THE STATUS OF EXPORTING COMPANY(**SLAUGHTER HOUSE**, PROCESSING FACILITIES, COLD STORAGE) TO JAPAN

### ○ STATUS

Name	JEJU LIVESTOCK COOPERATIVE PRODUCTS MARKETING CENTER	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	292
Location	2533 EOEUM-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production
<b><u>Slaughter house</u></b>	Total Number of Slaughtered animal - Cattle : 95 Head Per Day - Swine : 3,040 Head Per Day - Others : Horse 20 Head Per Day
Processing facilities	Total Amount of Processed meat & meat product day - Cut meat : kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg( or heads)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :

THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
**PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

## ○ STATUS

Name	SEOGWIPOSI LIVESTOCK COOPERATIVE	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	244
Location	985-9 SEOGWANG-RI, ANDUCK-MYEON, SEOGWIPO-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day - Cut meat : 16,000 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>3</sup> - : kg ( or heads)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :



## THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE, PROCESSING FACILITIES, COLD STORAGE) TO JAPAN

### ○ STATUS

Name	JEJU NONG CHUCKSAN CO., LTD	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	J - 2003 - 01
Location	407-24, GEUMNEUNG-RI , HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal
	- Cattle : Head Per Day
	- Swine : Head Per Day
	- Others : Head Per Day
<u>Processing facilities</u>	Total Amount of Processed meat & meat product day
	- Cut meat : 12,000 kg per day
	- Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage
	- : m <sup>2</sup>
	- : kg ( or heads)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :



**THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
PROCESSING FACILITIES, COLD STORAGE) TO JAPAN**

## ○ STATUS

Name	JEJU DONNURI PORK CO., LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	J-2004-01
Location	640, ODEUNG-DONG, JEJU-SI JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<u>Processing facilities</u>	Total Amount of Processed meat & meat product day - Cut meat : 16,000 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg ( or heads)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :



## ○ STATUS

○ PRODUCTION CAPACITY

○ RAW MATERIAL SUPPLY

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**THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
PROCESSING FACILITIES, COLD STORAGE) TO JAPAN**

## ○ STATUS

Name	JEONG-ROK CO., LTD	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	359
Location	1491, SINPYEONG-RI, DAEJEONG-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of production	
Slaughter House	Total Number of Slaughtered animal	
	- Cattle :	Head Per Day
	- Swine :	Head Per Day
	- Others :	Head Per Day
<u>Processing Facilities</u>	Total Amount of Processed Meat & Meat Product day	
	- Cut Meat :	28,000 kg per day
	- Meat Product	kg per day
Cold storage	Total Capacity of Cold storage	
	- :	m <sup>2</sup>
	- :	kg (or heads)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exporting countries
	Exporting country :



## THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE, **PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

### ○ STATUS

Name	JIN YANG FOOD LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	J-2002-03
Location	783-1, MYEONGWOL-RI, HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day - Cut meat : 6,000 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>3</sup> - : kg ( or heads)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :

**THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
PROCESSING FACILITIES, COLD STORAGE) TO JAPAN**

## ○ STATUS

Name	AGRICULTURE MANAGEMENT PRODUCERS CORPORATION TAMRA MARKETING	Authorized by	Director of National Veterinary Research And Quarantine Service JEJU Regional Office
		Number	285
Location	2513-2 EOEUM-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<u>Processing facilities</u>	Total Amount of Processed meat & meat product per day - cut meat : 17,200 kg per day - meat product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg(or head)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exporting countries
	Exporting country :



## THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE, **PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

### ○ STATUS

<b>Name</b>	HANLA CUT-MEAT CO., LTD	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		<b>Number</b>	J0-15-09001
<b>Location</b>	2301-2, HWABUK 2-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA.		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day - Cut meat : 9,000 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg(or head)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exporting countries
	Exporting country :

**THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
PROCESSING FACILITIES, COLD STORAGE) TO JAPAN**

## ○ STATUS

Name	JEJU HANSOL PORK CO., LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	JO-15-09002
Location	2000-2, NABEUP-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal
	- Cattle : Head Per Day
	- Swine : Head Per Day
	- Others : Head Per Day
<u>Processing Facilities</u>	Total Amount of Processed meat & meat product day
	- Cut meat : 20,000 kg per day
	- Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage
	- : m <sup>2</sup>
	- : kg ( or heads)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :



## THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE, **PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

### ○ STATUS

<b>Name</b>	KEUMKANG LIVESTOCK DISTRIBUTION CO., LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		<b>Number</b>	J0-15-09004
<b>Location</b>	2626-3, DODU 1-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production	
Slaughter house	Total Number of Slaughtered animal	
	- Cattle :	Head Per Day
	- Swine :	Head Per Day
	- Others :	Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day	
	- Cut meat :	6,000 kg per day
	- Meat Product :	kg per day
Cold storage	Total Capacity of Cold Storage	
	-	m <sup>2</sup>
	-	kg(or head)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exporting countries
	Exporting country :



THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
**PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

## ○ STATUS

<b>Name</b>	SODOUK CO., LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		<b>Number</b>	J0-15-09003
<b>Location</b>	2530-5, NOHYEONG-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA.		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day - Cut meat : 4,800 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg(or head)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exporting countries
	Exporting country :



## THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE, **PROCESSING FACILITIES**, COLD STORAGE) TO JAPAN

### ○ STATUS

Name	SAMDA Co., LTD.	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE
		Number	J0-15-07001
Location	407-4, GEUMNEUNG-RI, HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

### ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal
	- Cattle : Head Per Day
	- Swine : Head Per Day
	- Others : Head Per Day
<b><u>Processing facilities</u></b>	Total Amount of Processed meat & meat product day
	- Cut meat : 4,000 kg per day
	- Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage
	- : m <sup>2</sup>
	- : kg ( or heads)

### ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :

**THE STATUS OF EXPORTING COMPANY(SLAUGHTER HOUSE,  
PROCESSING FACILITIES, COLD STORAGE) TO JAPAN**

## ○ STATUS

Name	GILGAL FARMING CORPORATION	Authorized by	DIRECTOR OF NATIONAL VETERINARY RESEARCH & QUARANTINE SERVICE JEJU REGIONAL OFFICE
		Number	J0-15-09005
Location	446, NAMWON-RI, NAMWON-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA		

## ○ PRODUCTION CAPACITY

Category	Capacity of Production
Slaughter house	Total Number of Slaughtered animal - Cattle : Head Per Day - Swine : Head Per Day - Others : Head Per Day
<u>Processing facilities</u>	Total Amount of Processed meat & meat product day - Cut meat : 4,000 kg per day - Meat Product : kg per day
Cold storage	Total Capacity of Cold Storage - : m <sup>2</sup> - : kg ( or heads)

## ○ RAW MATERIAL SUPPLY

Imported	The name of exported countries
	Exporting country :



○ STATUS

○ PRODUCTION CAPACITY

## ○ RAW MATERIAL SUPPLY

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○ STATUS

○ PRODUCTION CAPACITY

○ RAW MATERIAL SUPPLY

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## 증제피혁분, 증제피혁분 복합비료

### 대일 증제피혁분 수출작업장 현황

순번	지정번호 (No.)	회사명(영문)	주소(영문)
1	SR2306001	DONGHAE CO.,LTD	61, Sinchang'gil, SinBuk-Myeon, Pocheon-Si, Gyeonggi-do
2	KB2306001	WOOLIM INDUSTRY CO.,LTD	497-19, Waryong-ro, Yeonseo-myeon, Sejong-si
3	P02306001	TAEYANG CHE., LTD.	1134 Gimhae-daero, Hallim-myeon, Gimhae-si, Gyeongsangnam-do

### 대일 증제피혁분 복합비료 수출작업장 현황

순번	지정번호 (No.)	회사명(영문)	주소(영문)
1	P02306001	TAEYANG CHE., LTD.	1134 Gimhae-daero, Hallim-myeon, Gimhae-si, Gyeongsangnam-do



# 中华人民共和国国家认证认可监督管理局

## Certification and Accreditation Administration of the People's Republic of China



유제품

### 韩国乳品（婴幼儿配方乳品除外）生产企业在华注册名单

(2014年7月10日更新)

序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
1	6420000-004-1986-0001	LOTTE FOODS CO., LTD. PASTEUR Plant	790, BONGHWA-RO, ANHEUNG-MYUN, HOENGSEONG-GUN, GANGWON-DO, S. KOREA	Hoengseong-gun	Gangwon-do	PP	灭菌乳-Sterilized milk 发酵乳-Fermented milk 调制乳-Modified milk	
2	6420000-004-2007-0009	ILDONG FOODS CO., LTD Hoengseong factory	65, Sunam-ro 266beon-gil, Ucheon-myeon, Hoengseong-gun, Gangwon-do, Korea	Hoengseong-gun	Gangwon-do	PP	调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
3	6410000-004-1998-0029	BINGGRAE DONONG FACTORY	45, Migeum-ro 65beon-gil, Namyangju-si, Gyeonggi-do, Korea	Namyangju-si	Gyeonggi-do	PP	灭菌乳-Sterilized milk 发酵乳-Fermented milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
4	6420000-004-1978-0001	Samyang Food Co., Ltd	49, Wanggeon-ro, Munmak-eup, Wonju-si, Gangwon-do, Korea	Wonju-si	Gangwon-do	PP	调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
5	6420000-004-2012-0026	Dairyzen Munmak factory	170, Munmakgongdan-gil, Munmak-eup, Wonju-si, Gangwon-do, Korea	Wonju-si	Gangwon-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
6	6420000-004-1999-0001	Dairyzen Heungeop factory	1018, Daean-ro, Heungeop-myeon, Wonju-si, Gangwon-do, Korea	Wonju-si	Gangwon-do	PP	其他奶酪-Other cheese	



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(2014年7月10日更新)

序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
7	641000-004-2010-0056	B&G CO., LTD	174, Jinbeol-ro, Jinjeop-eup, Namyangju-si, Gyeonggi-do	Namyangju-si	Gyeonggi-do	PP	其他奶酪-Other cheese	
8	71	Chongha Foods Co., Ltd	14, 27-gil, Mukgot-ro, Hwado-eup, Namyangju-si, Gyeonggi-do, Korea	Namyangju-si	Gyeonggi-do	PP	其他奶酪-Other cheese	
9	2004-서울청-0015-0357	YUYU HEALTHCARE INC.	29-8 Junjae-ro 130, Ucheon-myeon, Hoengseung-gun, Gangwon-do, 225-812, Korea	Hoengseong-gun	Gangwon-do	PP	乳清粉-Whey powder 其他乳清粉-Other whey powder 乳清浓缩蛋白粉-Whey protein concentrate	
10	No. 19	Seoul Dairy Cooperative Yangju Plant	360, Godeok-ro 139beon-gil, Yangju-si, Gyeonggi-do, Korea	Yangju-si	Gyeonggi-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
11	64 - 31	BIFIDO Co., Ltd.	23-16, Nonggongdanji-gil, Hongcheon-eup, Hongcheon-gun, Gangwon-do, Korea	Hongcheon-gun	Gangwon-do	PP	其他乳清粉-Other whey powder	
12	648000-004-1997-0001	Busan Gyung Nam Dairy Cooperative	528 Daebu-ro, Chilseo-Myeon, Haman-gun, Gyeong Sangnam-do, Korea	Haman-gun	Gyeongsangnam-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
13	SACHEON-CITY No.19	SEO KANG DAIRY & FOOD CO.,LTD	20 GONGDAN 2-RO SANAM-MYEON, SACHEON-SI, GYEONGSANGNAM-DO, KOREA	Sacheon-si	Gyeongsangnam-do	PP	其他乳与乳制品-Other milk and milk product 稀奶油-Cream	





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(2014年7月10日更新)

序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
14	6480000-004-2005-0003	Geochang Plant, Seoul Dairy Co-op	3372-71, Geoham-daero, Geochang-eup, Geochang-gun, Gyeongsangnam-do, Korea	Geochang-gun	Gyeongsangnam-do	PP	干酪-Cheese 灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
15	6470000-004-1980-0002	Gyeongsan factory, Maeil Dairies Co.,Ltd.	1090, Daehak-ro, Jillyang- eup, Gyeongsan-si, Gyeongsangbuk-do, Korea	Gyeongsan-si	Gyeongsangbuk-do	PP	其他乳与乳制品-Other milk and milk product	
16	6480000-004-1998-0001	BINGGRAE KIMHAE FACTORY	768, Gomo-ro, Hallim-myeon, Gimhae-si, Gyeongsangnam-do, Korea	Gimhae-si	Gyeongsangnam-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
17	Ulsan 3-2-1	NO.2 PLANT OF BUSAN- GYUNGNAM DAIRY COOPERATIVE	24, Gongamgongdan 2-gil, Samnam-myeon, Uiju-gun, Ulsan, Korea	Uiju-gun	Ulsan	PP	发酵乳-Fermented milk 发酵风味乳-Flavored fermented milk 全脂乳粉-Whole milk powder 脱脂乳粉-Skimmed milk powder	
18	6460000-004-2007-0003	Dongwon F&B Co., Ltd. Gangjin Factory	1405, Haegang-ro, Gangjin-eup, Gangjin-gun, Jeollanam-do, Korea	Gangjin-gun	Jeollanam-do	PP	干酪-Cheese	
19	6450000-004-1998-0018	Dongwon F&B Co., Ltd. Jeongeup Factory	763, Jeongeupbuk-ro, Jeongu- myeon, Jeongeup-si, Jeollabuk-do, Korea	Jeongeup-si	Jeollabuk-do	PP	发酵风味乳-Flavored fermented milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	



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20	6450000-004-1998-0016	Purmil Co., Ltd.	#197-3, Daeri-ro, Sinpyung-myeon, Imsil-gun, Jeollabuk-do, Korea	Imsil-gun	Jeollabuk-do	PP	发酵风味乳-Flavored fermented milk	
21	Jeonbuk 3-2-5	Imsilcheese livestock cooperative association	329, bonghwang-ro, imsil-eup, imsil-gun, Jeollabuk-do, Korea	Imsil-gun	Jeollabuk-do	PP	干酪-Cheese	
22	No 6290000-004-1985-0001	Gwangju factory Maeil Dairies Co., Ltd.	511, Eodeung-daero, Gwangsan-gu, Gwangju city, Korea	Gwangsan-gu	Gwangju city	PP	灭菌乳-Sterilized milk 其他乳与乳制品-Other milk and milk product 调制乳-Modified milk 稀奶油-Cream	
23	No 6450000-004-2009-0009	Sangha cheese factory Maeil Dairies Co., Ltd.	412, Jinamgusipo-ro, Sangha-myeon, Gochang-gun, Jeollabuk-do, Korea	Gochang-gun	Jeollabuk-do	PP	干酪-Cheese 其他乳与乳制品-Other milk and milk product	
24	Pyeongtaek-si No 0020	Pyeongtaek factory, Maeil Dairies Co., Ltd.	63, Jinwiseo-ro, Jinwi-myeon, Pyeongtaek-si, Gyeonggi-do, Korea	Pyeongtaek-si	Gyeonggi-do	PP	其他乳与乳制品-Other milk and milk product	
25	No 6410000-004-1981-0002	Pyeongtaek factory, Maeil Dairies Co., Ltd.	63, Jinwiseo-ro, Jinwi-myeon, Pyeongtaek-si, Gyeonggi-do, Korea	Pyeongtaek-si	Gyeonggi-do	PP	其他乳与乳制品-Other milk and milk product	
26	Youngdong-gun No.5	Youngdong factory, Maeil Dairies Co., Ltd.	730-20 Gwaebangnyeong-ro, Yeongdong-gun, Chungcheongbuk-do, Korea	Yeongdong-gun	Chungcheongbuk-do	PP	其他乳与乳制品-Other milk and milk product	



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序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
27	6530000-004-2012-0012	Novarex. co., Ltd.	94, Gangni 1-gil, Ochang-eup, Cheongwon-gun, Chungcheongbuk-do	Cheongwon-gun	Chungcheongbuk-do	PP	其他乳粉-Other milk powder	
28	Eumseong 260	Kolmar BNH Inc. Foodipharm Business Division	8, Daepungsandan 1-gil, Daesonyeon, Eumseong-gun, Chungcheongbuk-do	Eumseong-gun	Chungcheongbuk-do	PP	其他乳与乳制品-Other milk and milk product	
29	제6430000-004-2006-0013	Konkuk university konkuk daries & ham	197 Daepungsan-ro, Daesonyeon, Eumseong-gun, Chungcheongbuk-do	Eumseong-gun	Chungcheongbuk-do	PP	发酵乳-Fermented milk 发酵风味乳-Flavored fermented milk 其他乳与乳制品-Other milk and milk product	
30	Jeungpyeon g No.11	Pulmuone Health&Living Co., Ltd.	35, Wonmyeong-ro, Doan-myeon, Jeungpyeong-gun, Chungcheongbuk-do, Korea	Jeungpyeong-gun	Chungcheongbuk-do	PP	其他乳与乳制品-Other milk and milk product	
31	6440000-004-1993-0001	YONSEI MILK (ASAN FACTORY)	829, YEUMBONG-RO, YEUMBONG-MYUN, ASAN-SI, CHUNGCHONGNAM-DO, KOREA.	Asan-si	Chungcheongnam-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
32	Seocheon No.3	Wool Fisheries CO.,LTD	64, Janghanggondan-gil, Janghang-eup, Seocheon-gun, Chungcheongnam-do, KOREA	Seocheon-gun	Chungcheongnam-do	PP	其他奶酪-Other cheese	
33	No 6440000-004-2002-0004	Cheongyang factory, Maeil Dairies Co.,Ltd.	1355-58, Chungjeol-ro, Cheongyang-eup, Chungcheongnam-do, KOREA.	Cheongyang-eup,	Chungcheongnam-do	PP	其他乳与乳制品-Other milk and milk product 发酵乳-Fermented milk	



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（2014年7月10日更新）

序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
34	164811-0022933	DK FROZEN FOODS CO., LTD.	27, DOGOSAN-RO 659-GIL, DOGO-MYEON, ASAN SI, CHUNGCHONGNAM-DO, KOREA	Asan-si	Chungcheongnam-do	PP	其他奶酪-Other cheese	
35	6430000-004-2006-0040	Edam co.ltd	387-55, okcheon dong-ro, okcheon-eup, okcheon-gun, Chungcheongbuk-do, Korea	Okcheon-gun	Chungcheongbuk-do	PP	调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
36	6410000-004-1976-0001	Dongwon F&B Co., Ltd. Suwon Factory	Cheoncheon-ro 210beon-gil, Jangan-gu, Suwon-si, Gyeonggi-do, Korea	Suwon-si	Gyeonggi-do	PP	发酵乳-Fermented milk 灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
37	No 6410000-004-1976-0002	Ansan Plant, Seoul Dairy Cooperative	153, Seonggok-ro, Danwon-gu, Ansan-si, Gyeonggi-do, Korea	Ansan-si	Gyeonggi-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 其他乳与乳制品-Other milk and milk product	
38	No 6410000-004-1981-0001	Yongin Plant, Seoul Dairy Cooperative	15, Guseong-ro, Giheung-gu, Yongin-si, Gyeonggi-do, Korea	Yongin-si	Gyeonggi-do	PP	发酵乳-Fermented milk	
39	215-81-99142	Hannimedicare Co., Ltd	(Mogok-dong) 106 Sandan-Ro, Pyeongtaek-si, Gyeonggi-Do, KOREA	Pyeongtaek-si	Gyeonggi-do	PP	其他乳与乳制品-Other milk and milk product	



# 中华人民共和国国家认证认可监督管理局

Certification and Accreditation Administration of the People's Republic of China

## 韩国乳品（婴幼儿配方乳品除外）生产企业在华注册名单

(2014年7月10日更新)

序号 NO.	注册编号 Approval NO.	企业名称 Name	注册地址 Address	市/县 City/County	州/省/区 Prefecture/ Province/ District	注册类型 Type	注册产品 Products for approval	备注 Remark
40	6420000- 004-2008- 0009	Seoul F&B	36, Gonggeun-myeon, Hoengseong-gun, Gangwon-do, Korea	Hoengseong- gun	Gangwon-do	PP	灭菌乳-Sterilized milk	
41	6500000- 004-1986- 0001	JEJU LIVESTOCK CO-OPERATIVE DAIRY FACTORY	1015 hanchangro, hallim-eup, jeju- si, jeju special self-governing province, Republic of Korea	Jeju-si	Jeju special self- governing province	PP	发酵乳-Fermented milk 调制乳-Modified milk	
42	6500000- 004-1978- 0001	JEJU Dairy Products Co.,Ltd.	956 Wolgak-ro, Halim-eup, Jeju-si, Jeju special self-governing province, Republic of Korea	Jeju-si	Jeju special self- governing province	PP	发酵乳-Fermented milk 调制乳-Modified milk	
43	6440000- 004-1964- 0001	Namyang Dairy Products. Co. LTD Cheonan Factory	978, Poongsae-ro, Dongnam-gu, Cheonan-si, Chungcheongnam-do, Korea	Cheonan-si	Chungcheongna m-do	PP	灭菌乳-Sterilized milk 调制乳-Modified milk 发酵乳-Fermented milk 其他乳与乳制品-Other milk and milk product	

类型：PP-加工企业； Type: PP- Processing Plant;

CS-冷库 CS- Cold Store

DS-非冷藏库 DS- Dry store

备注：该名单于2014年4月30日第一次公布，并将根据境外乳品生产企业申请注册的进展情况随时更新。





# 中华人民共和国国家认证认可监督管理局

Certification and Accreditation Administration of the People's Republic of China

韩国婴幼儿配方乳品生产企业在华注册名单

(2014年7月10日更新)

序号 No.	注册编号 Approval NO.	企业名称 Manufacture name	注册地址 Manufacture address	注册类型 Type	注册产品 Products for approval	备注 Remarks
1	6410000- 004-1981- 0002	每日乳业平泽工厂 Pyeongtaek factory, Maeil Dairies Co.,Ltd.	63, Jinwiseo-ro, Jinwi-myeon, Pyeongtaek-si, Gyeonggi-do, Korea	加工企业 PP	婴幼儿配方乳粉 infant formula milk powder	
2	1078111210	乐天帕斯特工厂 LOTTE FOODS CO., LTD. Pasteur Plant	790, BONGHWA-RO, ANHEUNG- MYEON, HOENGSEONG-GUN, GANGWON-DO, KOREA	加工企业 PP	婴幼儿配方乳粉 infant formula milk powder	
3	5690000- 00401979- 0101	南阳世宗工厂 Namyang Dairy Products.Co. Ltd	836-11, JanggiRo, JanggunMyeon, Sejong Special SelfGoverning City, Korea	加工企业 PP	婴幼儿配方乳粉 infant formula milk powder	

类型：PP-加工企业； Type: PP- Processing Plant;

CS-冷库 CS- Cold Store

DS-非冷藏库 DS-Dry store

备注：该名单于2014年4月30日第一次公布，并将根据境外乳品生产企业申请注册的进展情况随时更新。



## 계란분말

韩国输华陆生动物蛋白生产、加工企业注册信息  
 Registration information of processing establishments of processed terrestrial animal  
 protein used as feed material to be exported to China from Korea

№序 号	批准号 Register Number	生产加工企业名称 Name of Establishment	产品信息 Description of Product	产品用途 Usage of Product	原料 Raw material	生产加工企业地址 Establishment Address	联系电话 Contact Tel. No.	电子邮箱 Email Address
1	215-81- 93416	ADBIOTECH Co., Ltd.	蛋粉 (계란분말)	饲料用 (시료용)	鲜蛋 (신선 계란)	857-4, Toegye- dong, Chuncheon- si, Gangwon-do 200-	82-33-261-4907	baek@adbiotech.com
2	312-81- 32312	S&D Co., Ltd.	蛋粉 (계란분말)	饲料用 (시료용)	鲜蛋 (신선 계란)	644 (BL 6-12) wolsan-ri, Nam-myeon, Yeonggi-gun, Chungnam-do, Korea	82-41-866- 0515~7	sndjb.j@hanmail.net



돈육부산물

## 대 태국 돈육(부산물) 수출작업장 승인 현황(2013.2)

유 형	명 칭	EST. no
도축장	Jeju Livestock Cooperative Products Marketing Center	292
가공장	Agriculture Management Producers Corporation Tamra Marketing	285
	Jeju Livestock Cooperative Products Meat Factory	JO-15-08001
	Seogwiposi Livestock Cooperative	244
	Jeju Pig Farmers Livestock Cooperative	361
	Jeong-Rok Co., Ltd.	359
	Haeoreum Pork Co.,Ltd	JO-15-02002





## 가금육

수출 가금육 검역시행장 현황('14.04.02.)

연번(No)	작업장번호 (EST. NO)	명칭(Name)	주소(Address)	승인업종(Authorized operation)	승인품목 (Authorized products)	Date of authorization
1	261	정우식품주식회사 (JungWoo Food CO., LTD)	경기도 포천군 신북면 가재리 295-1 (295-1 Gache-ri, Shinbuk-myon, Pochon-si)	도축장 (slaughterhouse)	닭(chicken)	19960819
2	SR1408002	부원농축산영농조합법인 (Bu Woun Agriculture Farming an Association Corporation)	강원도 인제군 인제읍 덕산리 590-1 (590-1 Deoksan-ri, Inje-eup, Inje-gun, Gangwon-do Korea)	도축장 (slaughterhouse)	닭(chicken)	20080901
3	SR1408003	영농조합법인 더 존 (The Jone Agriculture cooperative)	강원도 강릉시 두산길 129-6 (129-6 Dusan-gil Gangneung-si Gangwon-do Korea)	도축장 (slaughterhouse)	닭(chicken)	20130319
4	262	정우식품주식회사 (JungWoo Food CO., LTD)	경기도 포천군 신북면 가재리 295-1 (295-1 Gache-ri, Shinbuk-myon, Pochon-si)	가공장 (processing plant)	닭(chicken)	19960821
5	SR1608002	㈜승민식품 (Seungmin Food Co, Ltd)	강원도 강릉시 답산동 334-1 (335-1 Damsandong Gangneung-city Gangwondo Korea)	수출보관장	닭(chicken)	20081009
6	S-19	㈜디엠푸드 (D.M.Food CO.,LTD)	경기도 용인시 처인구 고령동 676-1 (676-1 Gorim-dong Yongin-si Gyeonggi-do 449-923, Korea)	도축장 (slaughterhouse)	닭(chicken)	20010511
7	SR1507001	세양주식회사 (SEYANG CO.LTD.)	경기도 안성시 죽산면 장원리 136 (1361 JANGWON-RI, JUKSAN-MYON, ANSUNG- SHI, KYONGGI-DO, KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20070207
8	S-16	주원산오리㈜ (JOO WON ASTA DUCKS CO.,LTD.)	충북 진천군 관혜면 죽원리 산 55-26 (55-26 SAN, JUKHYUN-RI, KWANGHYEON- MYEON, JINCHEON-GUN, CHUNGBUK, KOREA)	도축장 (slaughterhouse)	오리(duck)	20010307
9	91	주원산오리㈜ (JOO WON ASTA DUCKS CO.,LTD.)	충북 진천군 관혜면 죽원리 산 55-26 (55-26 SAN, JUKHYUN-RI, KWANGHYEON- MYEON, JINCHEON-GUN, CHUNGBUK, KOREA)	가공장 (processing plant)	오리(duck)	20020328
10	406	㈜농협목우촌음식계육가공공장 (NONGHYUP MOGUCHON UMSUNG CHICKEN PROCESSING PLANT)	충북 음성군 금왕읍 오선리 526번지 (GUMWANG INDUSTRIAL SITE 526, OSUN, GUMWANG, UMSUNG, CHUNGBUK, 369-900, KOREA)	도축장 (slaughterhouse)	닭(chicken)	20060919
11	404	㈜농협목우촌음식계육가공공장 (NONGHYUP MOGUCHON UMSUNG CHICKEN PROCESSING PLANT)	충북 음성군 금왕읍 오선리 526번지 (GUMWANG INDUSTRIAL SITE 526, OSUN, GUMWANG, UMSUNG, CHUNGBUK, 369-900, KOREA)	가공장 (processing plant)	닭(chicken)	20060919
12	SR1404001	모란식품영농조합법인 (MORAN FOOD CO., LTD.)	충북 음성군 대소면 오류2리 534-39 (534-39, OREU-RI, DAESO-MYEON, UMSUNG- GUN, CHUNGBUK-DO, KOREA)	도축장 (slaughterhouse)	오리(duck)	20040813
13	SR1504002	모란식품영농조합법인(MORAN FOOD CO., LTD.)	충북 음성군 대소면 오류2리 534-39 (534-39, OREU-RI, DAESO-MYEON, UMSUNG- GUN, CHUNGBUK-DO, KOREA)	가공장 (processing plant)	오리(duck)	20040813
14	SR1405001	인제산업㈜(IN JE INDUSTRY COMPANY LTD.)	충북 제천시 삼곡동 64번지 (64 SANGOK-DONG, JECHEON-SI, CHUNGBUK-DO, KOREA)	도축장 (slaughterhouse)	닭(chicken)	20050416
15	SB1406001	주식회사 목우촌과마니커(Mogucheon & Maniker Co.,Ltd.)	충북 충주시 왕두동 291-1 (#291-1, YONGDU-DONG, CHUNGJU CITY, CHUNGCHONG-DO, KOREA)	도축장 (slaughterhouse)	닭(chicken)	20060712
16	SR1507003	(주)교동식품 (GYODONG FOOD CO., LTD.)	충북 옥천군 옥천읍 교동리 270-1 (270-1, GYODONG-RI, OKCHUN-EUP, OKCHUN-KUN, CHUNGBUK, KOREA)	가공장 (processing plant)	레토르트	20071112
17	M01508003	푸르산식품 (PURSSIAN FOODS,INC.)	충북 음성군 영동면 두성리 영동지방산업단지 8-4 (8-4, MAENGDONG INDUSTRIAL COMPLEX, MAENGDONG-MYEON, EUMSEONG-GUN, CHUNGCHONG-DO, KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20080504
18	M01509003	㈜이목원 (IMOKWON)	충북 음성군 삼성면 상곡리 748-1 (748-1, SANGGOK-RI, SAMSEONG-MYEON, EUMSEONG-KUN, CHUNGCHONG-DO, KOREA)	가공장 (processing plant)	햄(HAM)	20090603
19	K-8	성화식품㈜ (SUNG WHA FOOD CO., LTD)	충남 천안시 동면 화덕리 319-6 (319-6 WHADUK-RI DONG-MYUN CHONAN- SHI CHUNGNAM-DO, KOREA)	도축장 (slaughterhouse)	닭(chicken)	19991105
20	267	(주)신우에프에스 (SHIN-WO FS. CO., LTD)	충남 서산시 고북면 기포리 137-5 (137-5 KIPO-RI, GOPUK-MYUN, SEOSAN-CITY CHUNGNAM, KOREA)	도축장 (slaughterhouse)	닭(chicken)	20060519



21	266	(주)신우에프에스 (SHIN-WO FS. CO., LTD)	충남 서산시 고북면 기포리 137-5 (137-5 KIPO-RI, GOPUK-MYUN, SEOSAN-CITY CHUNGNAM,KOREA)	가공장 (processing plant)	닭(chicken)	20021111
22	KB1506001	삼조셀텍 (SAMJO CELLTECH LTD)	충남 천안시 직산읍 부송리 72-18 (72-18 BUSONG-RI, CHONAN-SI, CHUNG-NAM, KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20060425
23	K01507001	동우F&C (DONGWOO F&C CO., LTD)	충남 아산시 영치읍 중방리 37-1 (37-1, JUNGBANG-RI, YEOMCHI-EUP, ASAN-- SI, CHUNGCHONGNAM-DO, KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20070710
24	K-34	맥키코리아(유) (MCKEY KOREA L.L.C)	충남 연기군 전의면 신정리 619 전의지방산업단지 (JEONUI INDUSTRY COMPLEX 619 SHINJUNG- LI JEONUI-MYUN, YONGI-GUN, CHUNGCHONGNAM-DO, KOREA)	가공장 (processing plant)	분쇄가공육 (GROUND MEAT)	20031021
25	K01505001	푸드코어 (FOODCORE CO., LTD)	충남 연기군 남면 갈문리 310 (310 GALWOONRI, YON-GI CHUNG NAM-DO KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20050214
26	K-33	동원식품㈜ (DONG HYUN FOOD CO., LTD.)	충남 천안시 동면 화덕리 319-6 (319-6 WHADUK-RI DONG-MYUN CHONAN- SHI CHUNGNAM-DO,KOREA)	가공장 (processing plant)	닭(chicken)	20030924
27	17	동원영에프앤비 아산공장 (DONG WON F&B CO., LTD)	충남 아산시 둔포면 신남리 751-16 (751-16 SINNAM-RI, DUNPO-MYEON, ASAN-SI, CHUNGCHONGNAM-DO, KOREA)	가공장 (processing plant)	닭(chicken)	20021203
28	K-9	성화식품㈜ (SUNG WHA FOOD CO., LTD)	충남 천안시 동면 화덕리 319-6 (319-6 WHADUK-RI DONG-MYUN CHONAN- SHI CHUNGNAM-DO,KOREA)	가공장 (processing plant)	닭(chicken)	19991109
29	M01409001	해담당세상 (HADAM UN SESANG CO.LTD)	경기도 화성시 봉담읍 수열리 387-1 (387-1 SUYONG-RI, BONGDAM-EUP, WHASUNG CITY, GYEONGGI-DO, KOREA)	도축장 (slaughterhouse)	닭(chicken)	20090601
30	374	류성브로일러㈜ (YOO SUNG BROILER CO LTD)	경북 청송군 청송읍 덕리 171-8 (171-8 DUK RI, CHEONGSONG EUP,CHEONGSONG GUN,GYEONGBUK)	도축장 (slaughterhouse)	닭(CHICKEN)	19981204
31	P01407001	㈜올품 (ORPUM CO.,LTD)	경북 삼주시 초산동 666-3 (666-3 CHOSAN DONG,SANGJU CITY,GYEONGBUK)	도축장 (slaughterhouse)	닭(CHICKEN)	20070814
32	P-47	㈜마니커 에프앤지 (MANIKER F&G CO.,LTD)	경북 경산시 남산면 경리 550 (550 GYEONGRI,NAMSAN MYEON,GYEONGSAN CITY,GYEONGBUK)	가공장 (processing plant)	닭(CHICKEN)	20010316
33	P-53	남일종합식품산업사 (NAMIL GENERAL FOODS CO)	부산시 사하구 장림2동 358 (358 JANGRIM 2DONG,SAHAGU,BUSAN CITY)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20011009
34	P01408001	㈜키토랑 (KITORANG CO.,LTD)	대구시 서구 종리동 1024 (1024, JUNGRi-DONG, SEO-GU, TAEGUKWANGYEUK-SI,KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20081020
35	P01507002	㈜마니커 에프앤지 (MANIKER F&G CO.,LTD)	경북 경산시 남산면 경리 536-1 (536-1 GYEONGRI,NAMSAN MYEON,GYEONGSAN CITY,GYEONGBUK)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20071019
36	P01509001	한국축산농조합 (HAN-GUK STOCKBREEDING FARMING ASSOCIATION CORPORATION)	경북 문경시 산양면 진정리 600-11 (600-11 JINJEONG-RI, SANYANG-MYUN, MUNGYEONG-SI, KYOUNGBUK, KOREA)	가공장 (processing plant)	닭(CHICKEN)	20090309
37	P01509002	포유 에프 앤비 (FOR YOU F&B)	경남 창원군 원산면 월령리 995-1 (995-7-1, WOLLYEONG-RI, YEONSAN-MYEON, CHANGNYEONG-GUN, GYEONGSANGNAM-DO, KOREA)	가공장 (processing plant)	삼계탕 (CHICKEN SOUP WITH GINSENG)	20090526
38	K-18	㈜삼호 (SAMHO CO., LTD.)	전북 정읍시 고부면 덕안리 950번지 (950 DUCKAN-RI,KOBU-MYEON,CHONGUP- CITY,JELLABUK-DO,KOREA)	도축장 (slaughterhouse)	오리(DUCK)	20051103
39	150	㈜화인코리아 (FINE KOREA CO.,LTD.)	전남 나주시 금천면 고통리 313 (313, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, 520-821, KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20020807
40	K-23	㈜화인코리아 (FINE KOREA CO.,LTD.)	전남 나주시 금천면 고통리 3-1 (3-1, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, 520-821, KOREA)	도축장 (slaughterhouse)	오리(DUCK)	20020419
41	413	㈜유진 (YUJIN CO.,LTD)	전남 여수시 오전동 176-2,3,4 (176-2,3,4 OCHUN DONG,YUSU- CITY,CHONNAM,KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20050712
42	K-44	㈜하림 (HALIM & CO.,LTD.)	전북 익산시 왕성면 여왕리 13-14 (13-14 EURYANG-RI, MANGSUNG-MYON, IKSAN-SHI, CHUNBUK, KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20060908

# V. 국가별 · 품목별 수출작업장 승인 현황

43	K-45	한국다더카드 (KOREA DUCKHERD CO., LTD)	전북 남원시 조산동880-1번지(880-1, CHOSAN-DONG, NAMWON-CITY, CHONBUK-DO, KOREA)	도축장 (slaughterhouse)	오리(DUCK)	20041129
44	K01406001	동우 (DONGWOO CO., LTD.)	전북 군산시 서수면 관월리 507-1 (507-1 GWANWON-RI SEOSU-MYEON, GUNSAN-SI JEOLLABUK-DO, KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20060328
45	K01409001	아성 (AHSUNG CO., LTD.)	전북 김제시 순동 957(957, SUN-DONG, GIMJE-SI, JEOLLABUK-DO, KOREA)	도축장 (slaughterhouse)	닭(CHICKEN)	20090213
46	89	한국아코리아 (FINE KOREA CO.,LTD.)	전남 나주시 금천면 고동리 313 (313, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, 520-821, KOREA)	가공장 (processing plant)	닭(CHICKEN), 오리(DUCK)	20050926
47	K-25	한국아코리아 (FINE KOREA CO.,LTD.)	전남 나주시 금천면 고동리 3-1 (3-1, GODONG-RI, GEUMCHEON-MYEON, NAJU-CITY, JEONNAM-DO, 520-821, KOREA)	가공장 (processing plant)	오리(DUCK)	20021019
48	416	유진 (YOUJIN CO.,LTD)	전남 여수시 오천동 174-4, 176-2,3,4 (174-4, 176-2,3,4 OCHUN DONG,YUSU-CITY,CHONNAM,KOREA)	가공장 (processing plant)	닭(CHICKEN)	20090701
49	K-46	한국다더카드 (KOREA DUCKHERD CO., LTD)	전북 남원시 조산동880-1번지 (880-1, CHOSAN-DONG, NAMWON-CITY, CHONBUK-DO, KOREA)	가공장 (processing plant)	오리(DUCK)	20090622
50	19	하림 (HALIM & CO.,LTD.)	전북 익산시 망성면 여왕리 13-14 (13-14 EURYANG-RI, MANGSUNG-MYON, IKSAN-SHI, CHUNBUK, KOREA)	가공장 (processing plant)	닭(CHICKEN), 삼계탕 (CHICKEN SOUP WITH MUSHROOMS)	20060908
51	K01507002	농업회사법인(한성그린푸드시스템 용안지점) (SINGGREEN FOOD SYSTEM CO.,LTD)	전북 익산시 용안면 송산리 463-5번지 (463-5 SONGSAN-RI, YONGAN-MYEN, IKSAN-SHI, CHUNBUK-DO, KOREA)	가공장 (processing plant)	닭(CHICKEN)	20090716
52	J0-14-06001	한라육개장농조합법인 (HANLA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS CORPORATION)	제주특별자치도 제주시 화북 1동 2096-3 (2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA)	도축장 (slaughterhouse)	닭,꿩,오리 (chicken, pheasant, duck)	20060724
53	J0-15-06001	한라육개장농조합법인 (HANLA YUKGYE AGRICULTURE MANAGEMENT PRODUCERS CORPORATION)	제주특별자치도 제주시 화북 1동 2096-3 (2096-3 HWABOOK 1-DONG, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA)	가공장 (processing plant)	닭,꿩,오리 (chicken, pheasant, duck)	20060724
54	K01413001	정다운지점  (JUNGDAWN.CO.,LTD)	전남 나주시 동수동 동수농공단지길 155  (155, DONGSUNONGGONGDANJIGIL, DONGSU-DONG, NAJU-SI, JEOLLANAM-DO, KOREA.)	도축장 (slaughterhouse)	오리(DUCK)	2013.01.18
55	K01513001	정다운지점  (JUNGDAWN.CO.,LTD)	전남 나주시 동수동 동수농공단지길 147  (147, DONGSUNONGGONGDANJIGIL, DONGSU-DONG, NAJU-SI, JEOLLANAM-DO, KOREA.)	가공장 (processing plant)	오리(DUCK)	2013.01.18
56	K01413002	하이덕  (HI-DUCK CO.,LTD.)	광주광역시 북구 양산동 410-7 (410-7, YANGSAN-DONG, BUK-GU, GWANGJU, KOREA.)	도축장 (slaughterhouse)	오리(DUCK)	2013.01.24.
57	K01513003	광주광역시 서구 마북북계로 68-22외 1필지 (JO KWANG FOOD CO.,LTD.)	(68-22/1, MAREUKBOKGAERO, SEO-GU, GWANGJU, KOREA.)	가공장 (processing plant)	닭(CHICKEN), 오리(DUCK)	2013.01.29.
58	K01413003	(주)신성  SHIN SUNG CO.,LTD	전남 나주시 오량동 313 (313, ORYANG-DONG, NAJU-SI, JEOLLANAM-DO, KOREA.)	도축장 (slaughterhouse)	오리(DUCK)	2013.02.01.
59	K01413004	코리아팜도 영농조합법인 (KOREA-PALDO FARMING CORPORATION)	전라남도 나주시 동수농공단지길 160-13 (160-13, (DONGSUNONGGONGDANJI-GIL, NAJU-SI, JEOLLANAM-DO, KOREA.)	도축장 (slaughterhouse)	오리(DUCK)	2013.2.5
60	K01513003	코리아팜도 영농조합법인 (KOREA-PALDO FARMING CORPORATION)	전라남도 나주시 동수농공단지길 160-13 (160-13, DONGSUNONGGONGDANJI-GIL, NAJU-SI, JEOLLANAM-DO, KOREA.)	가공장 (processing plant)	오리(DUCK)	2013.2.18.
61	M01512004	한씨엔피 (CHICKEN AND PEOPLE CO.,LTD)	충청남도 홍성군 광천읍 내죽리 116 (116 NAEJUK-RI, KWANGCHON-EUP, HONGSUNG-GUN, CHUNGNAM-DO, KOREA)	가공장 (processing plant)	닭(CHICKEN)	2012.11.28.
62	P0-14-12001	(주)계진푸드  KAE JIN FOOD COMPANY, LTD	경남 거창군 마리면 가안로 487-81 481-81 Geonro, Mari-myeon, Geochang-gun, Gyeongsangnam-do, KOREA	도축장 (slaughterhouse)	닭(CHICKEN)	2012.7.3
63	K01413005	농협회사법인(대솔) (DASOL CO.,LTD)	전라남도 장흥군 장흥읍 해당리 647-1 (647-1, HAEDANG-RI, JANGHEUNG-EUP, JANGHEUNG-GUN, JEONNAM, KOREA)	도축장 (SLAUGHTER)	오리(DUCK)	2013.5.3
64	K01513005	농협회사법인(대솔) (DASOL CO.,LTD)	전라남도 장흥군 장흥읍 해당리 647-1 (647-1, HAEDANG-RI, JANGHEUNG-EUP, JANGHEUNG-GUN, JEONNAM, KOREA)	가공장 (PROCESSING)	오리(DUCK)	2013.5.3.



65	P01310001	신선산오리 영농조합법인 (Sin sun san o ri farms union corporation )	경상남도 하동군 복천면 가리골길 49-19 (49-19, Garigoroad, Bukcheon-myeon, Hadong-gun, Gyongsangnam-do, Korea)	도축장 (SLAUGHTER)	오리(DUCK)	2010.9.15.
66	406	농협몰목우촌 (Nonghyup Moguchon, INC.)	충청북도 음성군 금왕읍 대금로 1278번길 81 (Daegeum-ro 1278 Beon-gil 81, Gumwang-eub, Eumseong-gun, Chungcheongbuk-Do, Korea)	도축장 (SLAUGHTER)	닭(CHICKEN)	1999. 5. 13.
67	404	농협몰목우촌 (Nonghyup Moguchon, INC.)	충청북도 음성군 금왕읍 대금로 1278번길 81 (Daegeum-ro 1278 Beon-gil 81, Gumwang-eub, Eumseong-gun, Chungcheongbuk-Do, Korea)	가공장 (PROCESSING)	닭(CHICKEN)	1999. 5. 8.
68	P01313001	주식회사 광전식품 (KWANGJIN FOOD CO.,LTD)	경상남도 진주시 지수면 청담길175번길16-16 (16-16,Chongdam-gil175beon-gil,Jisu-myeon, Jinju-si, Gyongsangnam-do, Korea)	도축장 (SLAUGHTER)	닭(CHICKEN)	2013.6.25.
69	SR-13-13001	농업회사법인 ㈜자연일가 Jayeonilga, Lt. Ltd	경기도 파주시 법원읍 자운서로 410-6 (Jawoonseowon-ro 410-6, Bcopwon-eup, Paju-si, kyunggido, South, Korea)	도축장 (SLAUGHTER)	오리(DUCK)	2013.08.16.
70	SR-15-13003	농업회사법인 ㈜자연일가 Jayeonilga, Lt. Ltd	경기도 파주시 법원읍 자운서로 410-6 (Jawoonseowon-ro 410-6, Bcopwon-eup, Paju-si, kyunggido, South, Korea)	가공장 (PROCESSING)	오리(DUCK)	2013.08.16.
71	SR1514003	상원푸드 (Sungwon food)	강원도 강릉시 모산로 169번길 20 (20 Mosan-ro 169 Beon-gil Gangneung-si Gangwon-do Korea)	가공장 (PROCESSING)	닭(CHICKEN)	2014.03.19.



## 돈육

**Lists of establishments (slaughterhouse, cutting or heat processing)  
eligible to export pork From Republic of Korea to Hong Kong  
Special Administrative Region (HKSAR) 2014.04.10.**

**Full List**

Regional Office	Establishment Name	EST NO.	Type*	Address
Seoul	GANGWONLPC INC.	SR-13-04002	S	438-3, GAHYUN-DONG, WONJU-CITY, GANGWON-DO, KOREA
Seoul	GANGWONLPC INC.	SR-15-02004	C	438-3, GAHYUN-DONG, WONJU-CITY, GANGWON-DO, KOREA
Seoul	WOOLIM LIVESTOCK CENTER CO., LTD	SR-13-08001	S	146-17, SANGBONGAM-DONG, DONGDUCHUN-SI, GYEONGGI-DO, KOREA
Jungbu	DODRAM LPC	331	S	598, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	DODRAM FOOD CO.,LTD.	99	C	596, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	SUNJIN CO.,LTD	8	C	594, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	SAJO INDUSTRIES CO.,LTD.	167	S	137-9 PAN JEONG-RI JIK SAN-EUP CHEONAN-SI, CHUNGCHONGNAM-DO, KOREA
Jungbu	THE MEAT SUPPLY CENTER OF NONSAN GYERYONG LIVESTOCK COOPERATIVE	245	S	698-3 ANSIM-RI YEONMU-EUP, NONSAN CITY, CHUNGNAM-DO, KOREA
Jungbu	HONGJU-MEAT CO., LTD	K0-13-03001	S	539, SANGJEONG-RI, KWANGCHEON-EUP, HONGSEONG-GUN, CHUNGCHONGNAM-DO, KOREA
Jungbu	DAEJEON CHUNGNAM PIG FARMERS LIVESTOCK COOPERATIVE	M0-15-12005	C	421-3 SEONGJAE-RI OCHANG-EUP CHEONGWON-GUN CHUNGCHONGBUK-DO 363-888 KOREA
Jungbu	Farmstory Hannaeng CO.,LTD	203	S	421-3, SEONGJAI-RI, OCHANG-EUP, CHEONGWON-GUN, CHUNGBUK-DO. KOREA
Jungbu	Farmstory Hannaeng CO.,LTD	158	C	421-3, SEONGJAI-RI, OCHANG-EUP, CHEONGWON-GUN, CHUNGBUK-DO. KOREA
Jungbu	FARMSCO	57	C	575-1 CHEONGYONG-RI, SAMSUNG-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
Jungbu	FARMSCO	173	S	575-1 CHEONGYONG-RI, SAMSUNG-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
Jungbu	DAESUNG CO.,LTD	M0-13-08001	S	292-1, YONGDU-DONG, CHUNGU-SHI, CHUNGBUK-DO. KOREA
Youngnam	Youngnam LPC. Inc	240	S	433-1 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea



Youngnam	PUKYUNG PIG FARMERS ARGICULTURAL COOPERATIVE	116	S	6-9 EOBANG-DONG, GIMHAE CITY, GYEONGSANGNAMDO,KOREA
Youngnam	Jungsung Foods co.,LTD	P-55	C	1000-30 Igok-dong, Dalseo-gu, Daegu, Korea
Youngnam	Korea Livestock &Agricultural Union Corporation	P0-15- 08002	C	432-9 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
Youngnam	MODERN CO.,LTD	357	C	432-3 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
Youngnam	DAEGU LIVESTOCKS CORPERATIVE MEAT PROCESSING PLANT	223	C	710, DAECHEON-DONG, DALSEO-GU, DAEGU, KOREA
Youngnam	PUKYUNG PIG FARMERS ARGICULTURAL COOPERATIVE	69	C	6-9, EOBANG-DONG, GIMHAE CITY, GYEONGSANGNAMDO,KOREA
Honam	N.A.C.F. Moguchon Kimje Meat Processing Plant	196	S	9-13 YONGSAN-RI GEUMSAN-MYEON GIMJE CITY JEOLLABUK-DO, KOREA
Honam	N.A.C.F. Moguchon Kimje Meat Processing Plant	195	C	9-13 YONGSAN-RI GEUMSAN-MYEON GIMJE CITY JEOLLABUK-DO, KOREA
Honam	CHUKLIM LIVESTOCK PACKING CENTER CO., LTD	K01312001	S	94-8 HYON-YEONG DONG, IKSAN-SI, JEONRABUK-DO, KOREA
Honam	CHUKLIM LIVESTOCK PACKING CENTER CO., LTD	K01512001	C	94-8 HYON-YEONG DONG, IKSAN-SI, JEONRABUK-DO, KOREA
Jeju	JEJU LIVESTOCK COOPERATIVE PRODUCTS MARKETING CENTER	292	S	2533 EOEUM-RI, AEWOL-EUP, JEJU-SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	SEOGWIPOSI LIVESTOCK COOPERATIVE	244	C	985-9 SEOGWANG-RI, ANDUCK-MYEON, SEOGWIPO- SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEONG-ROK CO., LTD	359	C	1491, SINPYEONG-RI, DAEJEONG-EUP, SEOGWIPO- SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU PIG FARMERS LIVESTOCK COOPERATIVE	361	C	551-13, ILGWA-RI, DAEJEONG-EUP, SEOGWIPO-SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	HAEOREUM PORK CO.,LTD.	J0-15-02002	C	783-1, MYEONGWOL-RI, HALLIM-EUP, JEJU-SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU DONNURI PORK CO., LTD.	J0-15-04001	C	640, ODEUNG-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA
Jeju	GILGAL FARMING CORPORATION	J0-15-09005	C	446, NAMWON-RI, NAMWON-EUP, SEOGWIPO-SI,JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	DONMA DISTRIBUTION AGRICULTURAL UNION CORPORATION	J0-15-09007	C	291-24, NOHYUNG-DONG, JEJU-SI,JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA
Jeju	CHUNG JUNG SUM JEJU CO., LTD	J0-15-13001	C	548, HALLIM-RO HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU LIVESTOCK COOPERATIVE MEAT FACTORY	J0-15-08001	C	2533 EOEUM-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA

\* type : S (slaughter house), C (cutting plant), H (heat processing plant)



## 돈육가공품

**Lists of establishments (slaughterhouse, cutting or heat processing)  
eligible to export pork From Republic of Korea to Hong Kong  
Special Administrative Region (HKSAR)  
2013.06.14.**

**Full List**

Regional Office	Establishment Name	EST NO.	Type*	Address
Seoul	GANGWONLPC INC.	SR-13-04002	S	438-3, GAHYUN-DONG, WONJU-CITY, GANGWON-DO, KOREA
Seoul	GANGWONLPC INC.	SR-15-02004	C	438-3, GAHYUN-DONG, WONJU-CITY, GANGWON-DO, KOREA
Seoul	WOOLIM LIVESTOCK CENTER CO., LTD	SR-13-08001	S	146-17, SANGBONGAM-DONG, DONGDUCHUN-SI, GYEONGGI-DO, KOREA
Seoul	CHUMMIWON FOOD AGRICULTURAL COMPANY	SR-15-08001	C	146-17, SANGBONGAM-DONG, DONGDUCHUN-SI, GYEONGGI-DO, KOREA
Jungbu	DODRAM LPC	331	S	598, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	DODRAM FOOD CO.,LTD.	99	C	596, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	SUNJIN CO.,LTD	8	C	594, Gumsan-Ri, Iljuk-Myun, Ansung-Si, Kyunggi-Do, Korea
Jungbu	WELSUM CO.,LTD.	M0-15-09001	H	629-1, Maeng-ri, Wonsam-myeon, Cheoin-gu, Yongin-si, Gyeonggi-do, Korea
Jungbu	SAJO INDUSTRIES CO.,LTD.	167	S	137-9 PAN JEONG-RI JIK SAN-EUP CHEONAN-SI, CHUNGCHONGNAM-DO, KOREA
Jungbu	THE MEAT SUPPLY CENTER OF NONSAN GYERYONG LIVESTOCK COOPERATIVE	245	S	698-3 ANSIM-RI YEONMU-EUP, NONSAN CITY, CHUNGNAM-DO, KOREA
Jungbu	HONGJU-MEAT CO., LTD	K0-13-03001	S	539, SANGJEONG-RI, KWANGCHEON-EUP, HONGSEONG-GUN, CHUNGCHONGNAM-DO, KOREA
Jungbu	THE MEAT SUPPLY CENTER OF NONSAN GYERYONG LIVESTOCK COOPERATIVE	84	C	698-3 ANSIM-RI YEONMU-EUP, NONSAN CITY, CHUNGNAM-DO, KOREA
Jungbu	DAEJEON CHUNGNAM PIG FARMERS LIVESTOCK COOPERATIVE	K0-15-03001	C	48 SONGNAM-RI, SEONGGEO-EUP, CHEONAN-SI, CHUNG CHEONG NAM-DO, KOREA
Jungbu	HONGCHUN-INDUSTRIAL CO., LTD	M0-15-08001	C	539, SANGJEONG-RI, KWANGCHEON-EUP, HONGSEONG-GUN, CHUNGCHONGNAM-DO, KOREA
Jungbu	BOKSU BRAND MEAT PROCESSING CO., LTD.	M0-15-09002	C	#483-28 YACHON-RI, GAYAGOK-MYEON, NONSAN-SI, CHUNGCHONGNAM-DO, KOREA





<b>Jungbu</b>	KOREA COLD STORAGE CO.,LTD	203	S	421-3, SEONGJAI-RI, OCHANG-EUP, CHEONGWON-GUN, CHUNGBUK-DO. KOREA
<b>Jungbu</b>	KOREA COLD STORAGE CO.,LTD	158	C	421-3, SEONGJAI-RI, OCHANG-EUP, CHEONGWON-GUN, CHUNGBUK-DO. KOREA
<b>Jungbu</b>	FARMSCO	57	C	575-1 CHEONGYONG-RI, SAMSUNG-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
<b>Jungbu</b>	FARMSCO	173	S	575-1 CHEONGYONG-RI, SAMSUNG-MYEON, UMSUNG-GUN, CHUNGBUK-DO, KOREA
<b>Jungbu</b>	DAESUNG CO.,LTD	M0-13-08001	S	292-1, YONGDU-DONG, CHUNGJU-SHI, CHUNGBUK-DO. KOREA
<b>Jungbu</b>	SUNJIN CO.,LTD	M0-15-08002	C	259-3, YONGDU-DONG, CHUNGJU-SHI, CHUNGBUK-DO. KOREA
<b>Jungbu</b>	HANIL FARMS CO., LTD	M0-15-08004	H	764, SSANGJEONG-RI, MAENG-DONG-MYEON, EUMSEONG-GUN, CHUNGBUK-DO, KOREA
<b>Jungbu</b>	EU FOODS, INC	M0-15-11004	H	71, SINHEUNG-DONG, JUNG-GU, INCHEON, KOREA
<b>Jungbu</b>	NATIONAL AGRICULTURAL COOPERATIVES FEDERATION MOGUCHON UMSUNG PROCESSING PLANT	404	H	526, OSUN-RI, GEUMWANG-EUP, EUMSEONG-GUN, CHUNGCHONGBUK-DO, KOREA
<b>Jungbu</b>	JANGCHUNG-DONG WANGJOKBAL CO., LTD	M0-15-10004	H	104-2, SUNDONG-RI, HYUNDO-MYEN, CHEONGWON-GUN, CHUNGBUK-DO, KOREA
<b>Youngnam</b>	Shinheung Industrial CO. LTD	P0-13-09001	S	1393-167 Gumdang-dong, Bookgu, Daegu, Korea
<b>Youngnam</b>	Youngnam LPC. Inc	240	S	433-1 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
<b>Youngnam</b>	PUKYUNG PIG FARMERS ARGICULTURAL COOPERATIVE	116	S	6-9 EOBANG-DONG, GIMHAE CITY, GYEONGSANGNAMDO, KOREA
<b>Youngnam</b>	Jungsung Foods co.,LTD	P-55	C	1000-30 Igok-dong, Dalseo-gu, Daegu, Korea
<b>Youngnam</b>	Korea Livestock &Agricultural Union Corporation	P0-15-08002	C	432-9 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
<b>Youngnam</b>	HAEDREAMFOOD. CO., LTD	P0-08-04001	C	327 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
<b>Youngnam</b>	MODERN CO.,LTD	357	C	433-3 Hyojung-Ri, Daeji-Myeon, Changyeon-Gun, Kyungsangnam-Do, Korea
<b>Youngnam</b>	DAEGU LIVESTOCKS CORPERATIVE MEAT PROCESSING PLANT	223	C	710, DAECHEON-DONG, DALSEO-GU, DAEGU, KOREA
<b>Youngnam</b>	DAE-IL CORP., CO.	P0-15-09003	C	773-1,2 HASAN-RI, HABIN-MYEON, DALSEONG-GUN, DAEGU, KOREA
<b>Youngnam</b>	PUKYUNG PIG FARMERS ARGICULTURAL COOPERATIVE	69	C/H	6-9, EOBANG-DONG, GIMHAE CITY, GYEONGSANGNAMDO, KOREA
<b>Honam</b>	N.A.C.F. Moguchon Kimje Meat Processing Plant	196	S	9-13 YONGSAN-RI GEUMSAN-MYEON GIMJE CITY JEOLLABUK-DO, KOREA



Honam	N.A.C.F. Moguchon Kimje Meat Processing Plant	195	C	9-13 YONGSAN-RI GEUMSAN-MYEON GIMJE CITY JEOLLABUK-DO, KOREA
Honam	CHUKLIM LIVESTOCK PACKING CENTER CO., LTD	K01312001	S	94-8 HYON-YEONG DONG, IKSAN-SI, JEONRABUK-DO, KOREA
Honam	CHUKLIM LIVESTOCK PACKING CENTER CO., LTD	K01512001	H	94-8 HYON-YEONG DONG, IKSAN-SI, JEONRABUK-DO, KOREA
Honam	MANNA CO.,LTD.	K0-13- 09004	S	6 SEOTAE-RI HWASUN-EUP HWASUN-GUN JELLANAM-DO, KOREA.
Honam	MANNA CO.,LTD.	K0-15- 09006	C	6 SEOTAE-RI HWASUN-EUP HWASUN-GUN JELLANAM-DO, KOREA.
Jeju	JEJU LIVESTOCK COOPERATIVE PRODUCTS MARKETING CENTER	292	S	2533 EOEUM-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	SEOGWIPOSI LIVESTOCK COOPERATIVE	244	C	985-9 SEOGWANG-RI, ANDUCK-MYEON, SEOGWIPO- SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	SAMDA Co., LTD.	J0-15-07001	C	407-4, GEUMNEUNG-RI, HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEONG-ROK CO., LTD	359	C	1491, SINPYEONG-RI, DAEJEONG-EUP, SEOGWIPO- SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU PIG FARMERS LIVESTOCK COOPERATIVE	361	C	551-13, ILGWA-RI, DAEJEONG-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JIN YANG FOOD LTD.	J-2002-03	C	783-1, MYEONGWOL-RI, HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU NONG CHUCKSAN CO., LTD	J-2003-01	C	407-24, GEUMNEUNG-RI, HALLIM-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	JEJU DONNURI PORK CO., LTD.	J-2004-01	C	640, ODEUNG-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA
Jeju	JEJU HANSOL PORK CO., LTD.	J0-15-09002	C	2000-2, NABEUP-RI, AEWOL-EUP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	GILGAL FARMING CORPORATION	J0-15-09005	C	446, NAMWON-RI, NAMWON-EUP, SEOGWIPO-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA
Jeju	DONMA DISTRIBUTION AGRICULTURAL UNION CORPORATION	J0-15-09007	C	291-24, NOHYUNG-DONG, JEJU-SI, JEJU SPECIAL SELF- GOVERNING PROVINCE, KOREA
Jeju	DINE JEJU CO.,LTD	J0-15-11001	H	1941-4, HAGWI 2-RI, AEWOL-UP, JEJU-SI, JEJU SPECIAL SELF-GOVERNING PROVINCE, KOREA

\* type : S (slaughter house), C (cutting plant), H (heat processing plant)





# 축산물 수출 관련 민원 질의 · 회신





**Q1** 가금류 부산물 수출관련 질의(2012.11.9.)

- 안녕하세요. 가금류 부산물에 대한 수출을 목표로 업무를 진행하고 있습니다. 이와 관련하여 검역 등에 관한 질의를 하고자 합니다. 저에게는 지정검역작업장이나 저장소는 없습니다. 다만, 각지 도계, 도압 또는 도축장으로 부터 축산부산물을 수급하여 냉동포장 후 해외로 수출을 하고자 합니다. 이때, 제가 직접 운영하는 지정검역작업장이나 검역저장소가 있어야 가능한 일인지 아니면 지정검역장이나 저장소와 검역 및 저장계약을 진행한 후 이를 바탕으로 지정장소에서 대체검역을 받을 수 있는지 궁금합니다. 좋은 답변 부탁드립니다.

**회신내용**

- 가금육(부산물)과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.
- 현재 우리나라산 냉장·냉동 가금육(부산물)은 홍콩-베트남으로 수출이 가능하며 상대국 정부기관에서 승인을 받은 도축·가공장에서 생산된 제품에 대해서만 수출이 가능합니다.
- 따라서, 도축장에서 가금육(부산물)을 수집(집하)하여 냉동 포장하여 수출하고자 하는 경우에는 해당 작업장이
- 가축전염병예방법 제42조(검역시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 수출축산물을 보관 또는 가공할 수 있는 시설인 “검역시행장”으로 지정받아야 하고
  - 상대국 정부기관으로부터 가금육(부산물) “수출가공장으로 승인”을 받은 곳이어야 합니다.



## Q2 가금육 수출가능 여부 질의(2013.8.29.)

- 국내산 통오리, 뼈를 발골한 통오리(완포), 오리꼬치를 수출하고자 합니다. 최근 일본이 한국산 가금제품의 수입을 재개하고자 한국에 있는 도축, 가공장의 실사를 준비하고 있는 것으로 농림축산검역본부 공문을 통해 전해 들었습니다.

다음과 같이 질문 드립니다.

1. 위에서 언급한 제품이 일본에 수출이 가능하게 되는 것인가요?
  2. 가금이라 함은 오리뿐만이 아니라 닭고기도 포함이 되어 닭고기 제품도 수출이 가능해지는 것이지요?
  3. 정육만 수출이 가능한가요? 아니면 내장등 부산물도 수출이 가능한가요?
  4. 지금 현재 위에서 언급한 국내산 통오리, 뼈를 발골한 통오리(완포), 오리꼬치를 수출할 수 있는 국가가 있는지요? 있다면 검역증명서는 어떻게 발급받나요?
- 답변 부탁드립니다. 감사합니다.

### 회신내용

- 오리고기(부산물 등)와 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 반드시 수출검역을 받아야 합니다. 이때 실시하는 수출 검역은 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법 등에 의하여 실시합니다.

가금은 닭, 오리, 칠면조, 메추리, 꿩 등을 말하며, 현재 우리나라산 가금 및 가금육 제품 수출과 관련하여 일본측과 수출위생조건 협상이 진행 중이며 협상과정의 하나로 일본측 검역관이 우리나라 가축위생실태 조사를 위해 우리나라를 현지점검할 예정입니다. 현지조사 이후에는 양국간에 우리나라산 가금 및 가금육 제품의 대 일본 수출허용 여부를 결정하고 수출위생조건안 협의·입안예고·수출작업장(도축·가공장) 승인 등을 협의한 후 일본으로 가금 및 가금육 제품 수출이 가능합니다.

현재, 홍콩으로 신선 냉장·냉동 통오리(whole duck with bone) 및 뼈를 발골한 통오리, 그리고 열처리 가금육(오리꼬치 등)의 수출이 가능합니다.

베트남의 경우에는 신선 냉장·냉동 통오리 및 뼈를 발골한 통오리는 수출이 가능하지만 오리꼬치와 같은 열처리 가금육은 수출이 불가능합니다.

귀하께서 상기와 같은 제품을 수출하고자 하는 경우에는 가축전염병예방법 제42조(검역시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 관할 지역본부에 수출축산물을 보관 또는 가공할 수 있는 시설인 검역시행장으로 신청하여 지정을 받은 후 지역본부(사무소)에 수출검역을 신청하시기 바랍니다.

### Q3 미국, 중국 등 가금육 수출가능 국가 및 검역조건 질의(2014.4.4.)

- 냉동 닭(부분육) 제품의 수출관련하여 문의사항이 있어 민원드립니다. ○○○에서는 국내 매장뿐만이 아닌 여러 국가에 해외매장을 파트너사와 함께 운영하고 있습니다. 현재 미국, 중국, 말레이시아, 인도네시아, 필리핀, 태국, 홍콩에 소스, 밀가루 및 부자재 등을 수출하고 있으며, 추가로 냉동 닭(부분육) 가슴, 다리 부분을 가공된 상태로 포장하여 수출을 하려고 합니다.(이미 국내에서는 포장되어 매장별로 납품되고 있습니다.) 이에 미국을 비롯 중국, 말레이시아, 인도네시아, 필리핀, 태국, 홍콩 각 국가별 수출 가능여부와 통관 규정 등에 대한 문의를 드리오니 부디 빠른 시일내로 답변 주시기 바랍니다.

#### 회신내용

- 냉동 닭(부분육) 가슴, 다리 부분과 같은 지정검역물을 수출하려는 자는 가축전염병 예방법 제41조(수출 검역 등) 규정에 의거 반드시 수출검역을 받아야 합니다. 이때 실시하는 수출검역은 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법 등에 의하여 농림축산검역본부에서 수출검역을 실시하여 검역증명서(부속서)를 발급합니다.  
현재 냉동 닭(부분육) 가슴, 다리 부분과 같은 가금제품은 고병원성 조류인플루엔자 비발생 지역에서 사육·도축·가공된 경우에만 홍콩과 베트남으로 수출이 가능합니다. 귀하께서 상기 제품을 수출하고자 하는 경우에는 가축전염병예방법 제42조(검역 시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 관할 지역본부에 수출축산물을 보관 또는 가공할 수 있는 시설인 검역시행장으로 신청하여 지정을 받은 후 지역본부(사무소)에 수출검역을 신청하시기 바랍니다.
- 현재 홍콩 및 베트남으로 가금육 수출이 가능한 도축·가공장은 우리본부 홈페이지 (<http://www.qia.go.kr> → 인터넷검역검사시스템 → 수출검역정보)에서 확인이 가능합니다.



## Q4 난황분말 수출가능 여부 질의(2013.11.21.)

- 질문이 두가지 있습니다.
  1. 당사는 한국에 닭 계란의 노른자로 난황분말을 만드는 공장을 만들려고 합니다. 우리나라의 닭가공품은 조류독감때문에 해외수출에 문제가 없는지요?(구제역 발생국가의 소돼지 등은 수출이 안되는 것으로 알고 있습니다.)
  2. 만약 한국에서 생산한 가금류 제품군의 수출이 문제가 된다면 제주도에 만약 공장을 짓는다면 제주도에서는 별정으로 해외수출이 가능한지 궁금합니다. (제주도는 청정지역이라는 이미지가 있어서 가능한지 궁금합니다.)

### 회신내용

- 난황분말 등과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조 (수출 검역 등) 규정에 의거 반드시 수출검역을 받아야 합니다. 이때 실시하는 수출검역은 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법 등에 의하여 실시합니다.

귀하께서 질의하신 난황분말의 경우 중심부 온도 70℃에서 30분 이상 열처리하여 식용인 경우에 한하여 홍콩으로 수출이 가능합니다.

그 외의 국가는 난황분말에 대하여 별도의 수출위생조건이 체결되어 있지 않아 수출이 불가능합니다.

또한, 통상적으로 동·축산물을 수출할 경우 질병과 관련된 사항은 지역(제주도)이 아닌 국가(대한민국) 단위로 수출 여부가 결정됨을 알려드립니다.



## Q5 냉동생지(frozen dough) 수출검역 절차 질의(2013.8.9.)

- 안녕하세요. 제빵회사에 근무중인 ○○○이라고 합니다. 저희 회사에서 취급하고 있는 냉동생지(Frozen dough, 빵을 만들기위한 냉동반죽 상태의 품목)를 베트남으로 수출하고 있는데 베트남 세관에서 수입통관을 위해 동물검역증과 식물검역증을 모두 요청하고 있습니다. 냉동생지의 경우 동물성과 식물성 중 어느 유형으로 분리하는 것이 맞을까요? 또한 이 두가지 유형을 구분하는 기준이 무엇인가요? 냉동생지의 주원료로는 밀가루, 버터, 계란, 우유, 설탕, 이스트 등이 포함됩니다.

### 회신내용

- 축산물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.  
냉동생지의 경우 버터, 계란, 우유를 포함하고 있기 때문에 축산물(동물성 제품)로서 가축전염병예방법에 의한 지정검역물에 해당합니다.  
따라서 베트남 정부에서 우리나라산 냉동생지를 베트남으로 수입 시 동물검역증 및 식물검역증을 모두 요구하는 경우에는 지역본부(사무소)에 동물 수출검역 및 식물 수출검역을 신청하여 2종류의 수출검역증을 발행받은 후 수출하시기 바랍니다.



## Q6 대 중국 삼계탕 수출가능 여부 질의(2013.11.5.)

- 당사는 삼계탕 통조림을 중국에 처음 수출하려고 합니다.  
중국정부의 필요한 제반 서류 및 절차를 알려주시면 감사하겠습니다.  
내용물 : 닭(삼계탕용). 인삼, 대추, 밤, 찹쌀 첨가  
포장용기 : 캔(800ml)  
포장단위 : 12캔 박스

### 회신내용

- 삼계탕과 같은 축산물을 수출하는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다. 우리나라산 삼계탕을 중국으로 수출하기 위하여 현재 우리정부와 중국정부간에 “대 중국 삼계탕 수출위생조건”을 협의 중에 있기 때문에 중국으로 수출이 어려움을 알려드립니다.

## Q7 대 중국 가금육 및 열처리 가금육 수출가능 여부 질의(2014.3.28.)

- 중국에 우제류를 제외한 가금류는 국내산 신선(냉장·냉동) 또는 열처리된 축산물 가공품 및 부산물의 수출이 가능한 것인지요?

### 회신내용

- 신선(냉장·냉동) 가금육(부산물 포함) 및 열처리 가금육과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.

현재 우리나라는 중국 정부에 우리나라산 가금 및 가금제품(육가공품 포함)에 대한 수입 제한조치를 해제토록 요청 중에 있으며, 중국정부는 우리나라산 가금 및 가금제품에 대한 수입허용을 위한 위험평가 중에 있습니다.

따라서 우리나라산 가금, 신선 냉장·냉동 및 열처리된 가금제품(육가공품 포함)은 중국과의 검역조건이 완료될 때까지 중국으로 수출검역증명서 발급이 어렵습니다.



## Q8 열균 및 열처리 육가공 수출검역 질의(2014.4.7.)

- 안녕하세요. 격무에 노고 많으십니다. 다름이 아니라, 당사 운영중인 열처리 육가공제품(냉동만두, 냉장햄, 캔햄, 캔닭가슴살) 수출 관련하여 몇 가지 문의 사항이 있어 아래 내용으로 문의 드리니, 확인 부탁 드리겠습니다.
- ① 이번 협정된 미국 가금육 수입허용 관련하여 삼계탕 외, 열처리 가금육제품(ex. 닭가슴살캔, 냉동만두 등)의 허용대상 포함여부
  - ② 기존 삼계탕 수입이 허용된 국가에 열처리 가금육 가공제품 수출 가능여부
  - ③ 열처리 돈육 수출가능 국가(일본, 홍콩)/열처리 가금육 수출가능 국가(베트남, 홍콩)외 기타 추가 수출가능 국가(열처리 상품 대상) → 현재 통계를 보면, 일본/홍콩/베트남 외 기타에도 수출실적이 확인 되는데 어떤 국가가 대상인지 궁금합니다.
  - ④ 현재 협의중인 '구제역 백신 청정국' 지위 획득시 수출범위(수출 가능국가, 품목 범위)가 어디까지 확대 가능한지?
  - ⑤ 쇠고기 제품의 경우 열처리 가공이든 어떤 경우든 수출이 불가능한지?
- 상기의 내용으로 간단하게라도 회신 부탁 드리겠습니다. 환절기 건강 유의 하시기 바라며, 협조에 감사 드립니다.

### 회신내용

- 현재 우리나라산 삼계탕을 미국으로 수출하기 위한 검역절차가 진행중에 있음을 알려드립니다. 지난 03.26. 미국 농업부에서 우리나라를 가금육가공품(삼계탕 등) 수입허용 국가 목록에 추가하는 법률을 확정 · 공포하였으며, 공포일로부터 60일 이후에 시행됩니다. 이와 관련하여 우리나라는 미국정부와 삼계탕 수출작업장 등록 및 수출검역증명서 협의 등 잔여 행정절차를 진행중에 있으며, 모든 절차가 완료된 이후에 미국으로 삼계탕 수출이 가능합니다. 아울러 삼계탕 이외의 가금육가공품의 수출도 미국 정부와 추가적인 협상이 필요합니다.
- 우리나라산 삼계탕의 수출이 가능한 국가는 싱가포르, 일본, 홍콩, 대만, 호주 및 베트남 등이며, 홍콩으로 열처리된 가금육 수출이 가능하며, 이외의 열처리 가금육 수출을 위해서는 수출 상대국과 추가적인 협상이 필요합니다.
- 현재 일본과 홍콩으로 열처리 돈육 수출이 가능하며, 쇠고기는 모든 부위가 70℃ 도달하도록 열처리한 경우 홍콩으로 수출이 가능합니다.

- 아울러 우리나라는 금년 5월 제82차 OIE 총회에서 우리나라가 백신 접종 구제역 청정국 지위 획득을 추진 중에 있습니다. OIE로부터 구제역 백신접종 청정국 지위를 획득한 경우라도 국내산 쇠고기 및 돼지고기 등을 수출하기 위하여는 수출 상대국가와 별도의 위생조건 및 검역부속서 등의 협의가 완료된 경우에 한하여 수출이 가능합니다.
- 현재 우리나라산 축산물의 수출 가능 국가 및 검역조건 등에 관련된 정보는 우리본부 홈페이지(<http://www.qia.go.kr> → 인터넷검역검사시스템 → 수출검역정보)에서 확인이 가능합니다.



## Q9 대 대만 보조사료 재수출 관련 절차 질의(2013.9.13.)

- 안녕하세요. 다름이 아니라, 저희가 8월에 taiwan으로 보조사료를 수출하였습니다. 본래 이 화물은 작년 6월에 미국에서부터 생산되어 한국에 수입된 물건이었으나, 한국에서 업체간 계약이 끝나서 다 판매되지 못한 물품을 다시 taiwan으로 수출한 것이었습니다. 하지만, taiwan에서는 현재 이 화물에 대해서 수입통관을 해주지 않고 있습니다. 왜냐하면, 한국 기관에서 발행한 healthy certi가 없기 때문에 이 화물이 안전하다는 증거가 없다고 합니다. 만약에 이 화물이 한국으로 반송되어서 들어온다면 수입으로 잡지 않고 반송화물로 신고되어 검역을 진행하고자 합니다. 그리고 검역 후에 다시 taiwan으로 돌려 보낼 것 같습니다. 이런 경우 수입 화물이 아니라 수출 화물로 검역 신청을 하면 되는 것인가요? 빠른 답변 부탁드립니다. 감사합니다.

### 회신내용

- 축산물이 포함된 보조사료를 수출하는 경우 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.  
아울러, 지정검역물의 수출을 위해서는 가축전염병예방법 제42조(검역시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 관할 지역본부에 수출축산물을 보관 또는 가공할 수 있는 시설인 검역시행장으로 신청하여 지정을 받은 후 지역본부(사무소)에 수출검역을 신청하시면 관련서류를 검토 및 현물확인 등을 거쳐서 검역 증명서를 발급합니다.
- 다만, 수입검역시행장에 수입 당시 원상태로 보관·유지되어 있는 보조사료를 제3국으로 수출하는 경우에는 상대국 검역조건에 따라 보조사료가 보관되어 있는 수입검역시행장에서 재수출이 가능합니다.

## Q10 수입돈육 재수출 검역여부 질의(2013.7.18.)

- 현재 돈육을 수출하기 위해서는 가축전염병법에 따라 수출검역을 실시하고, 검역증명서를 첨부해야 수출이 가능한것으로 알고 있습니다. 제가 궁금한 사항은 외국에서 수입돈육 수입 후 재수출시에도 수출검역이 필수 사항인지 궁금하며, 필수 사항이라면 어떻게 진행을 하는 것인지 알고 싶습니다.

최근 축산 시장의 경기 악화로 축산업체가 매우 어려운 상황이며, 국내에서 판로도 찾지 못하고, 또한 통기한은 임박하여 매우 곤란한 상황입니다. 현재 수입우육은 수출시 별다른 제재사항이 없는 것으로 알고 있습니다. 그런데 수입돈육은 왜 수출검역을 실시해야 하는지 궁금합니다. 우리나라가 구제역 국가이기 때문인지요? 구제역이라는게 소나 돼지에서 모두 발병할 수 있는 질병이 아닌가요? 국내에 돼지에게만 구제역이 발생했기 때문에, 돈육수출시 검역을 해야 하는 건가요? 제가 들은 바로는 수출 검역시 수출검역시행장도 있어야 한다고 알고 있는데, 현재 우리나라 수출검역시행장은 매우 소수이며, 그 소수 시행장도 국내제품에 대한 수출검역을 실시하기 위한 소규모 장소로 알고있습니다. 그렇다면, 지금 현재 수입되어 있는 제품에 대한 수출검역시 어떻게 진행해야 합니까? 수입육일 경우 수입검역시행장에 그대로 두고 수출검역을 진행하는 방법은 없는지요? 수출은 가능하나, 수출하기 위한 길이 너무 아득하기만 합니다. 국내 수입육 업체의 어려운 사정을 감안하시어, 좀 더 완화된 의견을 제시해 주시기 바랍니다.

### 회신내용

- 검역이 완료된 돈육을 제3국으로 수출하는 경우 수출검역절차는 우리나라산 제품의 수출검역절차와 동일합니다. 따라서, 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.

또한, 지정검역물의 수출을 위해서는 가축전염병예방법 제42조(검역시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 관할 지역본부에 수출축산물을 보관 또는 가공할 수 있는 시설인 검역시행장으로 신청하여 지정을 받은 후 지역본부(사무소)에 수출검역을 신청하시면 관련서류를 검토 및 현물확인 등을 거쳐서 검역증명서를 발급합니다.

- 검역이 완료되지 않고 수입검역시행장에 수입 당시 원상태로 보관·유지되어 있는 돈육을 제3국으로 수출하는 경우에는 상대국 검역조건에 따라 돈육이 보관되어 있는 수입검역시행장에서 재수출이 가능합니다.



## Q11 오리근위 및 발 수출가능 여부 질의(2013.8.29.)

○ 안녕하세요.

국내산 오리의 ‘근위’와 ‘발’을 수출하고자 합니다.

제품은 냉동상태로 포장은 15kg 비닐 벌크팩 후 종이상자에 담겨져 있습니다.

아래와 같이 질문드립니다.

1. 오리 근위와 발은 축산물이기 때문에 수출이 가능한 국가와 불가능한 국가가 있는 것으로 알고 있는데 이 두가지 제품이 수출 가능한 국가는 어디인가요?  
참고로, 베트남과 홍콩에서 수입을 원하고 있습니다.
2. 혹시 국내수출검역 없이도 수출이 가능한가요? 답변 부탁드립니다.

### 회신내용

○ 오리고기(부산물 등)과 같은 지정검역물을 수출하려는 자는 가축전염병예방방법 제41조(수출 검역 등) 규정에 의거 반드시 수출검역을 받아야 합니다. 이때 실시하는 수출검역은 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법 등에 의하여 실시합니다.

귀하께서 질의하신 오리 근위 및 발은 식용인 경우에 한하여 홍콩 및 베트남으로 수출이 가능하며, 비식용인 경우의 오리 근위 및 발은 수출위생조건(부속서)에 따라서 수출이 불가능합니다.

○ 현재 홍콩 및 베트남으로 가금육(부산물 포함) 수출이 가능한 도축가공장은 우리본부 홈페이지(<http://www.qia.go.kr> → 인터넷검역검사시스템 → 수출검역정보)에서 확인이 가능합니다.



## Q12 쇠고기, 돼지고기 등 육류 수출검역절차 질의(2013.11.28.)

- 쇠고기, 돼지고기 등 육류의 수출검역에 대하여 질문 드립니다. 도축시설, 보관창고 등 위생조건에 관하여 각 국가별 요구하는 검역의 종류 등 위생조건이 상이한 것으로 알고 있습니다.
- 1. 각 국가의 요구 위생조건을 확인하는 기관 및 방법 등 안내 부탁드립니다.
- 2. 수출을 위한 검역 신청 시 구비해야 할 제출 자료 안내 부탁드립니다. 수출검역 (법 제41조) 지정검역물을 수출하고자 하는 자는 검역관의 검역을 받아야 한다. 다만, 수입 상대국에서 검역을 요구하지 아니한 지정검역물을 수출하는 경우에는 제외한다.
- 3. 상기 법조문의 해석에 있어서, 수입 상대국에서 검역을 요하지 않는다면 검역을 받지 아니하고도 수출이 가능한 것으로 해석해도 되는지요?
- 4. 위에서 지칭하는 “지정검역물”의 명확한 범위에 대하여 리스트 혹은 고시 등이 있다면 안내 바랍니다.

### 회신내용

- 가축전염병예방법 제31조(지정검역물) 및 동법 시행규칙 제31조(지정검역물)에 따라 우제류 및 기제류의 동물, 개·고양이 및 닭·칠면조·오리·거위 등 고래를 제외한 포유동물 및 포유동물의 생산물은 지정검역물에 해당합니다. 따라서, 쇠고기·돼지고기 등과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 반드시 수출검역을 받아야 합니다. 이때 실시하는 수출검역은 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법 등에 의하여 실시합니다. 만약, 수입국에서 지정검역물임에도 불구하고 수출검역이 필요치 않다고 우리정부에 공식적으로 공문으로 통보할 경우 수출검역을 받지 않아도 됩니다.
- 2010년 우리나라에서 구제역이 발생한 이후, 쇠고기 수출이 가능한 국가는 없으며, 돼지고기 경우 부산물만 태국 정부에서 승인한 제주도의 도축·가공장에서만 수출이 가능합니다. 현재 태국으로 돼지고기 부산물 수출이 가능한 도축·가공장은 우리 본부 홈페이지(<http://www.qia.go.kr> → 인터넷검역검사시스템 → 수출검역정보)에서 확인이 가능합니다.



## Q13 대 일본 삼계탕 및 열처리 가금육 수출검역절차 질의(2012.11.29.)

- 안녕하십니까 나라 발전에 힘써주셔서 감사드리며, 자사는 일본에 식품을 수출하는 회사로서 일본 수출시 필요한 검역조건을 확인하고자 문의드리니 긍정적인 답변 부탁드립니다.

질의사항 : 일본에 삼계탕과 같은 레토르트 제품, 가열조리된 계육제품을 수출 가능한지?

자사에서 사전에 정보를 확인한 결과,

1. 닭고기수출사업단에 문의결과 등록된 가열처리시설에서 생산하여 일정한 가열조건을 만족하고, 농림수산물검역본부로부터 위생증 (Health certificate)를 발급받은 제품은 수출 가능하다는 답변을 받았습니다.
2. 다만 저희 관계사가 일본 농림수산물 검역소 홈페이지에서 확인한 결과에 의하면, 우리나라는 2010년 조류독감 발생으로 인하여 가금육 등의 수입중지국가이며, 등록된 가공처리시설 역시 취소되었다고 합니다.

그런데, 목우촌 등 국내 대기업 유명 브랜드 들은 현재 일본으로 삼계탕제품을 수출하고 있는 것으로 알고 있습니다. 자사에서 확인한 2번 금지정보가 삼계탕과 같은 레토르트제품에는 해당되지 않아 수출이 가능한건지?

예외적용이 된다면 레토르트인 경우에만 예외적용 되는 건가요? 적용되는 가열조건 확인 부탁드립니다. 아울러 수출하고자 할 경우 국내에서 준비해야하는 서류 및 절차는 어떻게 되는지 자세히 알려주시면 당사의 영업 및 한류 확대에 큰 도움이 될 것 같습니다.

- ▶ 해외의 조류 독감 발생에 따라 가금, 가금육 등의 수입을 일시 정지하고 있는 국가(지역)
  - 한국 7차 중지 : 10년 10월 18일 (중지)  
海外における鳥インフルエンザの発生に伴い「家きん」家きん肉等の輸入を一時停止している国 (地域)
  - 韓国 7回目H22年10月18日 (停止)
- ▶ 가금류의 고기 등의 처리 시설
  - 한국 (조류 독감 발생에 따라 수입 중지)  
家きんの肉等の処理施設
  - 韓国 (鳥インフルエンザの発生により輸入停止中)  
<http://www.maff.go.jp/aqs/topix/im/hpai.html>

**회신내용**

- 열처리된 삼계탕을 일본으로 수출하고자 하는 경우에는
  - ① 가축전염병예방법 시행규칙 제42조(검역시행장의 지정 등)에 따라 삼계탕을 생산하는 작업장(가공장)은 관할 우리본부의 지역본부에 수출검역시행장을 신청하여 지정을 받아야 합니다.
  - ② 지정 받은 작업장(가공장)에서 멸균조건 [습열 121℃ 60분 이상 가열한 다음 제품을 포장(sealing) 후 중심부 온도 120℃ 4분 이상 가열]을 충족하여 생산된 삼계탕이고
  - ③ 동 제품을 수출하고자 하는 경우에는 관할 지역본부(사무소 포함)에 수출검역을 신청하시기 바랍니다.
- ※ 대 일본 열처리 가금육의 경우 현재 우리정부와 일본정부가 위생조건을 협의 중에 있기 때문에 일본으로 수출이 되지 않음을 알려드립니다.



## Q14 인도에서 인도네시아 수출관련 검역증 발행여부 질의(2013.9.17.)

- 국제 무역업체인데 중계무역을 하는 부분이 있습니다. 이번에 인도네시아에 완제품 가죽(피혁을) 인도네시아에 수출을 하게 되었습니다. 그런데 저희가 인도네시아에는 수출을 해본 적이 없어서 선적서류에 검역증(Health Certificate)이 첨부되어야 하는지 몰랐습니다. 그래서 인도에서 검역증을 받아서 인도네시아에 재 수출을 하여야 하므로 수출자와 수입자를 변경해서 검역증을 한국에서 재 발급을 받아야 하는데 검역소에 가니까 해결을 할수가 없어서 질의하오니 협조 요망합니다. 참고로 원산지는 한국 상공회의소에서 재발급을 받아서 보냅니다. 지금 제품이 추석 후 현지에 도착하는데 바쁘시겠지만 협조 요망합니다.

### 회신내용

- 축산물을 외국으로 수출하는 경우에는 가축전염병예방법 제42조(검역시행장) 및 같은 법 시행규칙 제42조(검역시행장의 지정 등)에 따라 관할 지역본부에 수출 축산물을 보관 또는 가공할 수 있는 시설인 검역시행장으로 신청하여 지정을 받은 후 지역본부(사무소)에 수출검역을 신청하시면 검역관이 관련서류 검토 및 현물 확인 등을 거쳐서 가축방역상 문제가 없을 경우 검역증명서를 발급합니다. 따라서, 인도에서 생산된 검역물을 인도네시아로 수출하는 제품에 대해서는 우리나라 검역관이 해당 검역물에 대하여 현물확인 등 수출검역을 할 수 없으므로 수출 검역증 발급이 불가능합니다.

## Q15 축산물수출 가능여부 질의(2014.3.24.)

- 안녕하십니까? 제가 축산물 중국수출을 준비하고 있는데, 업무진행 중 몇가지 알고 싶어서 질문을 드립니다. 수출하려고 하는 축산물은 1. 축산물(가축)의 고기(육) 및 뼈를 포함한 고기(육)중 가열하여 살균처리한 제품(레토르트, 캔, 진공비닐포장 등) 2. 상기 축산물의 가식부산물중 가열하여 살균처리한 제품(포장방법 동일) 상기한 제품들이 현재 중국으로 수출이 가능한지 여부와 상기이외에 수출가능품목이 무엇인지? 또한 귀부의 사이트를 통하여 상기한 제품 및 기타 농수축산물의 각 나라별 수출가능 품목의 조회가 가능한지요?

### 회신내용

- 축산물가공품 및 부산물과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 따라 검역관의 수출검역을 받아야 합니다. 수출검역은 상대국 정부기관 또는 수입자가 요구하는 기준과 방법에 따라 실시합니다.
- 하지만, 우리나라는 2010년 구제역이 발생함에 따라 중국 등 수입 상대국에서 우리나라산 우제류 동물 및 그 생산물(쇠고기·돼지고기 등)의 수입을 금지하고 있으므로 현재 국내산 신선(냉장·냉동) 또는 열처리된 축산물가공품 및 부산물은 중국으로 수출이 어렵습니다.
- 따라서, 우리나라는 우선적으로 2014년 5월 제82차 세계동물보건기구(OIE) 총회에서 구제역 예방접종 청정국 지위를 획득한 다음 수출하고자 하는 해당 국가와 검역조건을 협의·체결한 이후에 축산물 수출이 가능합니다.
- 각 나라별 수출가능 품목은 <http://eminwon.qia.go.kr/intro/ipstInfo/list.jsp?show=Y>에서 확인하실 수 있습니다.



## Q16 대 필리핀 돼지고기 수출가능여부 질의(2013.6.20.)

○ 안녕하세요. 귀 관의 무궁한 발전을 기원합니다.

현재 우리나라 제주도산 냉동돼지고기 부산물을 필리핀으로 수출이 가능한지 알고 싶습니다. 빠른 답변 바랍니다.

### 회신내용

○ 돼지고기(부산물 포함) 등과 같은 지정검역물을 수출하려는 자는 가축전염병예방법 제41조(수출 검역 등) 규정에 의거 상대국 정부기관 또는 수입자가 요구하는 수출검역 기준과 방법에 따라 검역관의 수출검역을 받아야 합니다.

그러나 우리나라는 2010년 구제역이 발생함에 따라 필리핀 등 수입 상대국에서 우리나라산 우제류 동물 및 그 생산물(쇠고기·돼지고기 등)의 수입을 금지하고 있으므로 현재 우리나라산 돼지고기(부산물) 등은 필리핀으로 수출이 어렵습니다. 따라서 우리나라는 우선적으로 세계동물보건기구(OIE)로부터 구제역 비발생국 지위를 획득한 다음, 수출하고자 하는 해당 국가와 검역조건을 협의·체결한 이후에 수출이 가능합니다.

참고로 우리나라는 2014년 5월 제82차 세계동물보건기구(OIE) 총회에서 구제역 예방접종 비발생국 지위획득을 위하여 최선을 다하고 있습니다.

## Q17 몽골 수입제한 해제 처리 관련(2014.8.8.)

- 안녕하세요, 몽골로 돼지고기 함유된 제품 수출자입니다. 최근 발생한 구제역 등의 질병으로 몽골 감독관에서 한국제품의 수입을 잠정 중단했다고 들었습니다. 그리고 이러한 조치의 해제는 한국 당국에서 몽골로 공문등으로 내용이 접수되어야 몽골에서 해제 조치를 한다고 합니다. 이런 조치를 하는 시점이 언제인지? 어떤 조건일때 취해지는지 알고싶어서 문의드립니다. 감사합니다.

### 회신내용

- 2014년 7월 23일 경북 의성지역의 돼지농장에서 구제역 발생이 확인됨에 따라 농식품부는 국내산 우제류 동물 및 그 생산물에 대한 수출검역을 잠정중단 조치 (단, 수출상대국에서 수입을 허용하는 경우에는 제외)하였습니다.
- 몽골 정부에서 우리나라산 돼지고기 수입중단 해제조치는 우리나라가 OIE(세계동물보건기구)로부터 구제역 백신청정국 지위회복한 이후에 우리정부(농림축산식품부)와 몽골 정부간의 협의에 따라 결정되는 사항입니다.
  - 구제역 백신청정국 지위회복 조건은 구제역바이러스 비구조단백질(Non-Structural Protein : NSP)항체 검출에 기초한 혈청학적 예찰에서 바이러스가 순환되지 않았다고 입증하는 것을 전제로, 살처분 정책, 긴급 백신접종과 예찰을 실시한 경우에는 마지막 발생이후 6개월 경과 후 세계동물보건기구(OIE)에 지위회복 신청이 가능함을 알려드립니다.







## 수출 관련 기관 및 단체 연락처





# VII

## 수출 관련 기관 및 단체 연락처



### 농림축산식품부

담당부서		전화번호	팩스
검역정책과		044-201-2077	044-868-0449
축산정책과		044-201-2322	044-868-0415
축산경영과	한우	044-201-2332	044-868-0127
	양돈	044-201-2336	
	가금	044-201-2338	
	낙농	044-201-2340	
	사료	044-201-2342	
수출진흥팀		044-201-2178	044-868-9123



### 농림축산검역본부


담당부서		전화번호	팩스
본부	동물검역과	031-467-1914, 1762	031-467-1717
인천공항지역본부	화물검역과	032-740-2673	032-740-2081
영남지역본부	축산물위생검역과	051-600-6254	051-600-6267
중부지역본부	축산물위생검역과	032-722-8232	032-887-9194
서울지역본부	축산물위생검역과	02-2650-0617	02-2650-0659
호남지역본부	축산물위생검역과	063-460-9432	063-443-1013
제주지역본부	축산물위생검역과	064-728-5361	064-728-5359



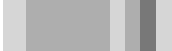
### 관련단체 및 협회

기 관 명	전화번호	팩스
한국농수산물유통공사	02-6300-1444	02-6300-1600
한국육류유통수출협회	031-394-8147	031-394-8150
축산물수출연구소	02-450-3688	02-455-1044
한국유가공협회	02-584-3631	02-588-1459





## 축산물 수출검역 안내서



2014년 9월 일 인쇄

2014년 9월 일 발행

- 발행처      농림축산검역본부  
                  <http://www.qia.go.kr>
- 주 소      경기도 안양시 만안구 안양로 175
- 문의처      농림축산검역본부 동물검역과  
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