

**MINISTRY OF AGRICULTURE, FORESTRY AND FISHERIES
VETERINARY AND LIVESTOCK SERVICES DIVISION**

**CONDITIONS FOR THE IMPORTATION OF FRESH FROZEN BEEF FROM
PANAMA (March 2005)**

The international certificate of wholesomeness must be issued by the Veterinary Authorities of the Republic of Panama stating that:

1. Panama is free from Bovine Spongiform Encephalopathy, Foot and Mouth Disease and Rinderpest.
2. The cattle from which the meat was derived:
 - (a) Originated from herds certified free of Enzootic Bovine Leukosis, Bluetongue, and Vesicular Stomatitis.
 - (b) Originated from farms where there has been no official report of clinical signs of Brucellosis, Tuberculosis, Enzootic Bovine Leukosis, Bluetongue and Vesicular Stomatitis.
 - (c) Originated from zones certified free of Brucellosis and Tuberculosis.
3. The cattle from which the meat was derived were :
 - (a) Subjected to ante-mortem inspection where no clinical evidence of infectious or contagious disease was noted.
 - (b) Each subjected to a tuberculin test for Bovine Tuberculosis and serological tests for Bovine Brucellosis with negative results prior to slaughter.
4. The meat has been examined under official veterinary supervision immediately after slaughter and found fit for human consumption.
5. The meat has not been treated with and do not contain any prohibited preservative, colouring matter or any other substance injurious to health, and have been slaughtered, produced and packaged under sanitary conditions and under veterinary supervision.
6. The animals from which the meat was derived originated from Panama.
7. There are animal health regulations that forbid the feeding of meat-and-bone meal derived from ruminants since 1997, and that these regulations have been effectively enforced.
8. All products must be exported in a sealed container with container seal number and plant identification (trace back mechanism) reflected on the wholesomeness certificate and corresponding invoice. The product must

also be packaged and identified in such a manner where it can be traced back to the plant/establishment.

9. The slaughtering/processing facility is approved and complies with all health and sanitation requirements of the competent legal authority and complies with all the relevant codes of practice and international standards for export.

10. The meats must originate from the following plants:

- Matasa, Plant No.19
- Machisa, Plant No. 12
- Macello, Plant No. 01

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Dr. Charles Isaac
Chief Veterinary Officer