

CHAPTER 6

REGULATIONS FOR SAFE MEAT EXPORTS

The Indian Meat Exports are regulated as per Export Act 1963 (Quality Control and Inspection), Raw Meat (Chilled and Frozen),

The Government of India has laid down standards for export of meat, which include standards for abattoir, processing plants and for various meat products. Registration and licensing of abattoirs and meat processing plants is done by the Agricultural and Processed Food Products Export Development Authority (APEDA), Ministry of Commerce and Industry, Government of India, Export Inspection Council, Government of India and Food Safety and Standards Authority of India.

Inspection of the meat processing plants is carried out by a Committee of experts as per the standards laid down in the Meat and Meat Products Order (1973) of Food Safety and Standards Authority of India (FSSAI), Government of India. During inspection, focus is on hygiene and sanitary conditions maintained by the plant, ante-mortem and post-mortem inspections, infrastructure, staff hygiene, laboratory facilities, record maintenance etc. The registration of the meat processing plants is renewed every year after a detailed plant inspection by the Committee consisting of members drawn from Export Promotion Council, Food Safety and Standards Authority of India, Department of Animal Husbandry and Dairying, Government of India, APEDA and Veterinary Department of the State Governments.

According to the current Export and Import Policy of the Government of India, each export consignment is subjected to compulsory microbiological and other tests and a comprehensive pre-shipment inspection certificate is issued by the Government veterinarian. Each export consignment is accompanied by the Animal Health Certificate. This certificate also states that meat has been obtained from healthy, disease-free livestock, which are free from contagious and infectious diseases, including foot and mouth disease and other diseases. A few sample copies of Animal Health Certificates mandated by importing countries, have been given in Annexure V. The Health Certificate also confirms that the livestock have been subjected to ante-mortem inspection followed by post-mortem examination and that the meat is fit for human consumption. In fact, the procurement of animals from registered markets to the final export of the meat consignment is under the constant monitoring and inspection of government agencies, besides having the services of highly qualified and experienced veterinarians, microbiologists etc., employed by the Exporting units.

A. FOREIGN TRADE POLICY FOR EXPORT OF SHEEP/GOAT/BUFFALO

The Foreign Trade Policy contained in Chapter 2 of Schedule 2 of ITC (HS) provides the following:

S.No.	Tariff HS Code	Item Unit	Item Description	Export Policy	Nature of Restriction
18	0201 1000 0201 2000 0201 3000 0202 1000 0202 2000 0202 3000	KG	Beefs of cows, oxen and calf	Prohibited	Not permitted to be exported

S.No.	Tariff HS Code	Item Unit	Item Description	Export Policy	Nature of Restriction
19 (a)	0201 0201 1000	KG	Meat of buffalo (both male and female) fresh and chilled	Prohibited	Not permitted to be exported
	0201 2000		Other cuts with bone in.	Prohibited	Not permitted to be exported
	0202 0202 1000		Meat of buffalo (both male and female) Frozen	Prohibited	Not permitted to be exported
	0202 2000		Other cuts with bone in.		
19(b)	02013000.	KG	Boneless Meat of Buffalo (both male and female) Fresh and Chilled	Free	1. Export allowed on production of a certificate from the designated Vet Authority of the State, from which the meat or offals emanate, to the effect that the meat or offals are from Buffaloes not used for breeding and milch purposes. 2. Quality Control and Inspection under notes 3 and 4 respectively as well as condition stipulated at note 6 above are required to be fulfilled.
	0202 3000		Boneless Meat of Buffalo (Both male and female) Frozen		
20	02041000 02042100 02042200 02042300 02043000 02044100 02044200 02044300	KG	Meat of Indian Sheep	Free	Quality Control and Inspection under note 3 and 4 respectively as well as condition stipulated under note 6 are fulfilled.
21	0204 5000	KG	Meat of Indian Goat	Free	Quality Control and Inspection under note 3 and 4 respectively as well as condition stipulated under note 6 are fulfilled.
22	0206 1000 0206 2100 0206 2200	KG	Beef in the form of offal of cows, oxen and calf	Prohibited	Quality Control and Inspection under note 3 and 4 respectively as well as

S.No.	Tariff HS Code	Item Unit	Item Description	Export Policy	Nature of Restriction
	0206 2200 0206 2900 0210 2000				condition stipulated under note 6 are fulfilled.
23	0206 1000 0206 2100 0206 2200 0206 2900 0210 2000	KG	Offal of buffalo except gonads and reproductive organs	Free	1. Export allowed on production of a certificate from the designated Vet Authority of the State, from which the meat or offals emanate, to the effect that the meat or offals are from Buffaloes not used for breeding and milch purposes. 2. Quality Control and Inspection under notes 3 and 4 respectively as well as condition stipulated at note 6 above is required to be fulfilled.
24	0206 8010 0206 9010	KG	Offal of Indian sheep	Free	Quality Control and Inspection under notes 3 and 4 respectively as well as condition stipulated at note 6 above is required to be fulfilled.
25	0206 8010 0206 9010	KG	Offal of Indian Meat	Free	Quality Control and Inspection under notes 3 and 4 respectively as well as condition stipulated at note 6 above is required to be fulfilled.

Note 1: Beef includes meat and edible offal of cows, oxens and calf.

Note 2: Offal includes heart, liver, tongue, kidneys and other organs

Note 3: The export of Chilled and Frozen Meat shall be allowed subject to the provision specified to the gazette notification on raw Meat (Chilled and Frozen) under Export (Quality Control and Inspection) Act 1963.

Note 4: Export of canned Meat product shall be subject to pre-shipment inspection either by the Stat Directorate of Animal Husbandry or Export Inspection Agency or Directorate of Marketing and Inspection Government of India in accordance with either the standards prevalent in the exporting country or standards prescribed under the Meat Food Product Order, 1973 under Export (Quality Control and Inspection) Act 1963 or orders made there under.

Note 5: Exports of gonads and other reproductive organs of buffaloes and the germplasm of cattle and buffaloes in heading 0511 require an export license.

Note 6: Export of Meat and Meat products will be allowed subject to the exporter furnishing a certificate to the custom at the time of export that the above items have been obtained/sourced from an abattoir/meat processing plant registered with APEDA.

Note 7: On the cartons for export of meat, the following details shall compulsory be mentioned.

- (I) Name of the producer
- (II) Country of origin
- (III) APEDA plant registration no.
- (IV) Name of the exporter

(II) Export of Meat and Meat Products from India is, inter-alia, governed by the provisions of following Acts, Rules and Orders issued by Government of India:

- (a) The Export (Quality Control And Inspection) Act, 1963;
- (b) The Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992;
- (c) Provision contained in Government of India Order issued vide S.O. 203, dated 15-01-1993;
- (d) ITC (HS) Classification of Import and export Items;
- (e) Prevention of Cruelty Act, 1960 and Rules 2001;
- (f) Various mandatory Indian Standards such as IS:1982-1971 : Code of Practice for Ante-mortem and Post-mortem Inspection of Meat Animals; IS: 2537:1995: Meat and Meat Product – Beef and Buffalo Meat- Fresh, Chilled and Frozen – Technical Requirements; and Codex Alimentarius: Judgment Code for Slaughter Animals and Meat.

B. PROVISION UNDER ITC FOR EXPORT OF MEAT AND MEAT PRODUCTS

The Chapter 2 of Schedule II of the ITC (HS) Classification of Import and Export items deals with exports of the Meat and edible Meat offal from India. In respect of export of Meat of Buffalo and Sheep, it provides as under:-

BONELESS MEAT OF BUFFALO (BOTH MALE AND FEMALE)

A. Boneless Meat of Buffalo (both male and female) (Falling under 0201 3000 and 0202 3000 – Sr. No. 19(b) of Schedule II of ITC (HS) Frozen and Fresh and Chilled is allowed to be exported subject to the conditions-

- Certificate is produced from the designated veterinary authority of the State, from which the meat or offals emanate, to the effect that meat or offals are from Buffaloes not used for breeding and milch purposes.

- Quality Control and Inspection under Note 3 and 4 respectively as well conditions stipulated at Note 6 above are required to be fulfilled. [This condition was inserted vide notification No. 30, dated 21-08-2006]

Offal of Buffalo except gonad and reproductive organs is allowed to be exported subject to the same conditions as applicable for export of Frozen or Fresh/Chilled Boneless Meat of Buffalo

MEAT (INCLUDING OFFALS) OF INDIAN SHEEP/GOATS

- B. Meat of India Sheep is allowed to be exported subject to the condition that Quality Control and Inspection under Note 3 and 4 respectively as well as condition stipulated under Note 6 are fulfilled. [This condition was inserted vide notification No. 46 dated 20-02-2007]

PROVISIONS OF THE EXPORT OF RAW MEAT (CHILLED/FROZEN) (QUALITY CONTROL AND INSPECTION) RULES, 1992 ARE AS UNDER:

In exercise of powers conferred by Section 17 of the Export (Quality Control and Inspection) Rules, 1963 the Central Government has issued the Export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992 with effect from 15-01-1993. The text of the relevant provisions of the Rules is reproduced below:

'Chilled' means that the core temperature of carcass/cuts/mince does not exceed 4 degrees Celsius at any stage;

'Frozen' means that the temperature of carcass/meat/mince shall reach minus 8 degree Celsius during storage and minus 8 degree Celsius at any other storage;

'Agency' means any agency for quality control or inspection or both established or recognized under Section 7 of the Act;

'Slaughter' means killing of an animal employing a humane method in accordance with the provisions of the Prevention of Cruelty to Animals Act, 1960 (54 of 1969) in a licensed slaughter house where the animal is subjected to thorough ante-mortem and post-mortem examination;

'Slaughter House /Abattoir' means the building, premises or place which is licensed by the local authority for the slaughter of animals intended for human consumption;

Rule 3: Deals with Quality Control and Inspection

Rule 3.1 provides that the Quality Control of Raw Meat (Chilled or Frozen) intended for export shall be carried out with a view to ensure that the same conforms to the specifications recognized by the Central Government under Section 6 of the Act.

3.2 **Conditions of ante-mortem and post-mortem inspection:** the animal and carcasses shall be subjected to ante-mortem and post-mortem inspections by a qualified veterinarian of the Central Government or agency.

Rule 5: Procedure of inspection and certification

- 5.1 Application for inspection: As exporter intending to export Raw Meat (Chilled/Frozen) shall submit an intimation in prescribed performa giving particulars of consignment intended to be exported to the nearest office of the agency:

5.2 The time limit for sending application: every such intimation shall reach the office to the Agency *not less than five days before the anticipated date of dispatched of the consignment from the exporter's premises.*

5.3 Issue of Veterinary Health Certificate: on receipt of the intimations under rule 5.1, the Agency on satisfying itself on the basis of inspection carried out as provided for under rule 3 and 4 and the instructions if any issued in this respect that the consignment has been processed and packed according to the standard specifications applicable to it, shall issue a veterinary health certificate declaring the consignment of Raw Meat (Chilled/Frozen) as fit for human consumption and export worthy;

Provided that it shall be lawful for the agency to supervise, oversee and secure compliance of the requirement of the above provisions and to refuse to issue Veterinary Health Certificate in respect of Meat in any form intended for export not complying with the requirements:

Provided further that it shall be lawful for the Central Government of the Agency to specify and designate the personnel necessary and responsible for ante-mortem and post-mortem inspections and this shall include the number of personnel necessary for either or both functions per unit of number of carcasses.

Provided further that such personnel may be under the employment of the Agency or any other Public Authority or the Private Agency entitled to and responsible for the use of the premises in question for slaughter of animals and production of Meat for export.

5.4 Refusal to issue Veterinary health Certificate; where the agency is not satisfied, it shall within a period of five days refuse to issue such certificate and communicate, such refusal to the exporters along with the reasons thereof.

5.5 Check inspection: subsequent to certificates, the Agency shall have right to reassess the quality of the consignment in storage, transit or at the ports. In the event of consignment being found not conforming to the standard specifications, at any these stages, the certificate originally issued shall be withdrawn.

5.6 Validity of Veterinary Health Certificate: the inspection shall be valid for five days in respect of Chilled Meat and ninety days for Frozen meat and twenty one days for vacuum packed Chilled Meat from the date of passing of the consignment. If more than one consignment approved on different days is presented in one application, the validity of the certificate shall be reckoned for the earliest day of approval.

5.7 **Revalidation of Veterinary Health Certificate:**

If the consignment is not shipped within the period of validity of the inspection certificate, the exporter shall be permitted to present the consignment for revalidation. In such cases, the validity shall be extended for a further period of three days for Chilled Meat and thirty days for Frozen Meat.

Rule 7 [as amended by S.O. 1989 dated 3rd September 1993]

Inspection Fee: Inspection fee shall be paid by the exporter / processor to the Agency as under:

- (i) For export of Bone-in-Sheep and Goat Meat (Fresh, Chilled or Frozen) in carcass form, a fee at the rate of rupee 1.0 per carcass subject to a minimum of Rs. 50 per consignment.
- (ii) For export of Bone-in Buffalo meat (Fresh, Chilled or Frozen), a fee at the rate of Rupees 2 per quarter subject to a minimum of Rupees 50 per consignment.
- (iii) For export of Boneless Fresh, Chilled or Frozen Buffalo or Sheep or Goat Meat in cartons, a fee at the rate of Rupees 1.25 per carton, subject to a minimum of Rupees 100 per consignment.

Note: The amount of inspection fee for each consignment payable by the exporter/processor shall be rounded off to the nearest rupee and, for this purpose where such amount contains a part of rupee, then if such a part is fifty paise or more it shall be increased to one rupee and if such part is less than fifty paise, it shall be ignored.

Directorates of Animal Husbandry of all State Governments recognized as agencies for the Inspection of Raw Meat (Chilled/Frozen)

Vide notification S.O. 202 dated 15-01-1993, the Central Government has recognized the Directorates of Animal Husbandry of all State Governments, as Agencies for the inspection of Raw Meat (Chilled/Frozen) prior to export, subject to the conditions notified in the Export of Raw Meat (Frozen/Chilled) (Quality Control and Inspection) Rules, 1992.

Government of India order issued by S.O. 203, dated 15-01-1993

Vide S.O. 203, dated 15-01-1993, the Central Government in exercise of the powers conferred by Section 6 of the Export (Quality Control and Inspection) Act, 1963, after consulting with the Export Inspection Council, being of the opinion that it is necessary and expedient so to do for the development of the Export Trade of India, hereby-

1. Notifies that Raw Meat (Chilled/Frozen) shall be subject to Quality Control and Inspection prior to export.
2. Specify the types of Quality Control and Inspection in accordance with export of Raw Meat (Chilled/Frozen) (Quality Control and Inspection) Rules, 1992 as the types of Quality Control and Inspection which shall be applied to such raw meat (Chilled/Frozen) prior to export.
3. Recognize the specifications as set out in Schedule I to VII appended to this order as the standard specifications for raw meat (Chilled/Frozen).
4. Prohibit the export in the course of international trade of Raw Meat (Chilled/Frozen) unless a mark or seal recognized by the Central Government indication that it conforms to the standard specifications applicable to it, has been affixed or applied to packages or containers of such Raw Meat (Chilled/Frozen) is accompanied by certificate issued by any of the agencies established or recognized under Section 7 of the Export (Quality Control Inspection) Act, 1963 (22 of 1963) to the effect that such Raw Meat (Chilled/Frozen) conforms to the aforesaid standard specifications and is export worthy.
5. Nothing in this order shall apply to the exports by land, sea or air of bonafide sample or Raw Meat (Chilled/frozen) to prospective buyers, the value of which shall not exceed Rs. 5000/-.

6. In this order, Raw Meat (Chilled /Frozen Means)-

- (i) Meat and Mineral Meat processed by chilling /quick freezing obtained from buffalo, Carcasses, Veal/Calf meat obtained from Buffalo calves of above four months and up to one year of age; and
- (ii) Indian Goat and Sheep Raw Chilled/Frozen meat and minced meat of Goat, Sheep and processed by chilling/quick freezing obtained from Goat and Sheep.

Various Schedules mentioned in this order are as under:

Sr. No.	Schedule	Subject
1.	Schedule I	Minimum requirement for an approved Abattoir not conforming to IS 4393-1979.
2.	Schedule II	Method of Sampling and Testing for conforming of Quality
3.	Schedule III	Specification for Buffalo Meat
4.	Schedule IV	Specification for Buffalo Veal
5.	Schedule V	Specification for Sheep and Goat Meat
6.	Schedule VI	Specification of Minced Meat
7.	Schedule VII	Specification of Bacteriological Standards

Specification in schedule vii of the government of Indian order issued by S.O. 203, dated 15-01-1993.

Specification in Schedule VII of the Government of India Order issued by S.O. 203, dated 15-01-1993 provides that:

1. **General** – the standards contained in this Schedule shall apply to the various type of Raw Meat, Frozen products described in preceding Schedules.
2. **Prescribed Parameters** – normally one sample per consignment by product type shall be drawn and tested for the following factors:
 - (a) Total plate count –Aerobic plate count shall not exceed 10 micro organisms per gm.
 - (b) Escherichia coli- the E coli count shall be absent in all samples.
3. **Procedures** – The method for sampling and testing for conformation with the above standards will be as detailed in Schedule II.

Prevention of Cruelty to Animals Act, 1960 (59 of 1960) and Prevention of Cruelty to Animals (Slaughter House) Rule, 2001.

Vide Notification S.O. 270 (E), dated 26-03-2010, the Government of India in the Ministry of Social Justice and Empowerment while exercising power under Prevention of Cruelty to Animals Act, 1960 (59 of 1960)

has issued Prevention of Cruelty to Animals (Slaughter House) Rule, 2001. Rule 4 of these rules deals with Reception Area or Resting Grounds. It, inter-alia, provides that *the Veterinary doctor shall examine thoroughly not more than 12 animals in an hour and not more than 96 animals in a day.*

STATUS OF O.I.E. LIST 'A' AND LIST 'B' DISEASES IN INDIA

India is a member country of Office International des Epizooties (OIE), Paris and is mandated to report List "A" and List "B" animal diseases to the OIE Paris at regular intervals. These reports are then consolidated and published in the Bulletins issued by the OIE. The OIE in its Terrestrial Animal Health Code has stipulated guidelines for trade in livestock and livestock products, which are recognized as international norms. India strictly follows these guidelines for export of meat.

RISK ANALYSIS

Hazard Analysis Critical Control Point (HACCP) is a risk management tool which provides a scientific approach to the control of manufacturing and processing products rather than by traditional inspection and quality control of the end product. The Codex Alimentarius Commission has promulgated the concept of HACCP by adopting Guidelines for application of the Hazard Analysis Critical Control Points (HACCP) system during its 20th Session. The Critical Control Points in processing safe and hygienic meat followed at EOUs have been given in **Annexure 1**.

Traceability – Backward Integration

In the identification of risk in food trade, traceability has become very important. Indian livestock production is by "*masses rather than mass production*" being observed in some developed countries. Thus the production of animal products and their safety problems are unique.

In some companies, the problem was successfully overcome by initiating Animal Rearing Projects (ARP) with the farmer cooperators and at the corporate farms.

Quality Control Laboratories

Each export oriented meat plant has a microbiological laboratory. Before a consignment is shipped, at random meat samples are taken and analyzed for Salmonella, E-Coli, Listeria and Coliform bacteria. Each batch has to conform to the international animal health requirement for the absence of Salmonella and presence of other micro-organisms in the permissible limit.

Among the List 'A' diseases of cattle and buffaloes, except for Foot and Mouth Disease, India is free from all other diseases namely, Rinderpest, Vesicular Stomatitis, Contagious Bovine Pleuropneumonia, Lumpy Skin Disease and Rift Valley Fever.

In the case of FMD, effective control measures are in place actively supported by Central and State Governments. For control of FMD, 54 districts had been identified where 100% vaccination programme was completed in the 10th Five Year Plan in the country (2002-2007). In the 11th Five Year Plan (2007-2012), the FMD control programme is on-going in these 54 districts and additional districts have also been included to 230. The animals are vaccinated every six months under the programme.

In addition, for meat exports, the practices followed in India are as per OIE guidelines given in Chapter 8 on FMD of Animal Health Code for Terrestrial Animals which completely eliminates the FMD risk from

Indian buffalo meat, as has been demonstrated in the past 40 years in the export. In a study sponsored by APEDA to assess the risk free status of Indian buffalo meat in respect of FMD, it was reported that acidic pH below 6 in the meat significantly eliminates FMD Virus in the meat. Data of more than 3,000 samples of buffalo meat showed an average of pH less than 6, suggesting that Indian deboned and deglanded lean buffalo meat is risk free which was confirmed by the absence of FMD virus using ELISA and cell culture isolation tests (Kondaiah et. al, 2005).

In the list 'B' diseases, India is free from BSE (Bovine spongiform Encephalopathy), Anjeszky's Disease, Heart Water, Trichinellosis and Enzootic Bovine Leukosis.

Vaccination and other control measures, including ante mortem and post mortem inspection, are followed in modern meat processing plants to ensure safety of meat.

FOOD SAFETY REGULATIONS IN INDIA

- ▶ The Food Safety and Standards Act 2006 (Food Safety and Standards Authority of India – FSSAI)
- ▶ Milk and Milk Product Order, 1992,
- ▶ Meat Food Product Order, 1973
- ▶ Water (Prevention and Control of Pollution) Act 1974
- ▶ Air (Prevention and Control of Pollution) Act, 1981
- ▶ Prevention of Food Adulteration Act, 1954
- ▶ The Prevention of Cruelty to Animal Act, 1960
- ▶ Export (Quality Control and Inspection) Act, 1963
- ▶ Export (Quality Control and Inspection) Rules 1964
- ▶ Export of Raw Meat (Chilled/Frozen) Rules 1992
- ▶ The Food Safety and Standards Authority of India (FSSAI) - Draft Safety Norms

