

**PROTOCOL BETWEEN
THE INSTITUTE FOR AGRICULTURAL
PROTECTION AND HEALTH OF
THE REPUBLIC OF NICARAGUA
AND THE GENERAL ADMINISTRATION OF
CUSTOMS OF THE PEOPLE'S REPUBLIC OF CHINA
ON INSPECTION, QUARANTINE AND VETERINARY
SANITARY REQUIREMENTS FOR BEEF TO BE
EXPORTED FROM NICARAGUA TO CHINA**

The Institute for Agricultural Protection and Health of the Republic of Nicaragua (hereinafter referred to as IPSA) and the General Administration of Customs of the People's Republic of China (hereinafter referred to as GACC) through friendly negotiations, have agreed on the following inspection, quarantine, and veterinary health requirements on beef to be exported from the Republic of Nicaragua (hereinafter referred to as Nicaragua) to the People's Republic of China (hereinafter referred to as China).

Article 1

IPSA will be responsible for the inspection and quarantine of the beef to be exported to China and the issuance of the Veterinary Health Certificate.

Article 2

IPSA will supply GACC in an appropriate way with the following information:

1. the laws and regulations governing the slaughter, cutting, processing and storing of beef to be exported to China, the relevant inspection and quarantine programs which consist of monitoring programs, laboratory testing methods and procedures; and the inspection or quarantine stamps or marks for export eligibility and the updates thereof.
2. the annual production and export statistics of the registered establishments for export of beef to China and the major non-compliance being found out by the competent authority during the supervision and verification on safety and sanitary of such establishments.
3. the plans and annual reports of National Chemical Residue Monitoring Program (veterinary drugs and contaminants, etc.) and the microbiological monitoring. Upon request, radioactive substance and other environmental pollutants will be included.
4. the preventive and zoning measures applied against the diseases

listed in Articles 3 of this Protocol, including but not limited to, specific geographical location, number of livestock, detail of the meat processing establishments for export and disease surveillance information.

5. the measures that have been taken to reduce the risk of bovine spongiform encephalopathy, such as the supervision and verification of the ban on feeding ruminants with any meat-and-bone meal and greaves derived from ruminants according to the WOA, and current updated information.
6. the epidemic situation of animal diseases in the territory of Nicaragua.

Nicaragua will ensure that the administrative system for food safety and animal epidemic disease control is consistently comply with the requirements of China. Provided that the on-site audit or retrospective inspection to be conducted by GACC, regularly or randomly, IPSA will provide necessary assistance to enable the audit and inspection.

Both Parties will establish an efficient information reporting mechanism to cooperate with each other on investigating and handling issues, taking corrective and preventive actions to ensure the establishments sustainable satisfy the requirements of China. If a major public health epidemic outbreaks in Nicaragua and may be transmitted into China through beef, IPSA shall inform GACC of information on employees infection of establishments and control measures taken to avoid the contamination of beef to be exported to China.

Article 3

IPSA officially confirms that:

1. There is no lumpy skin disease, contagious bovine pleuropneumonia, peste des petits ruminants and rinderpest in Nicaragua.
2. Nicaragua is recognized as having a negligible bovine spongiform encephalopathy risk and food and mouth disease free where vaccination is not practiced by the WOA.
3. Nicaragua has been carrying out bovine spongiform encephalopathy surveillance in cattle, the national feed ban, and has established an effective cattle identity traceability system according to recommendations of the WOA.

Article 4

The live cattle from which the beef is derived should:

1. be born, reared and slaughtered in Nicaragua, and bear a unique identification mark through an effective official traceability system

- ensuring that can be traced back to the holdings of origin.
2. originate from holdings where have been no clinical cases of brucellosis, Q fever, tuberculosis, paratuberculosis, anthrax, bovine viral diarrhea, bovine genital campylobacteriosis, infectious bovine rhinotracheitis and enzootic bovine leucosis during the 12 months prior to slaughter, and no clinical cases of trichinellosis, bovine anaplasmosis, bovine babesiosis during the 24 months prior to slaughter.
 3. originate from premises on where have not been under quarantine restriction or surveillance due to cattle relevant diseases stipulated by the Chinese and Nicaraguan animal health regulations and the WOAHA during the 6 months prior to slaughter.
 4. originate from holdings where no cloven-hoof animals and/or animals vaccinated against contagious bovine pleuropneumonia (CBPP) have been introduced from any other countries outside of Nicaragua for at least 12 months prior to slaughter.
 5. have not been vaccinated against anthrax using live vaccine during the 14 days prior to slaughter.
 6. have never been fed with meat-and-bone meal or greaves derived from ruminants before.

Article 5

The establishments (including slaughtering, cutting, processing and storing) which intend to export beef to China will be under the supervision of the competent authorities of Nicaragua and in compliance with the relevant laws and regulations of Nicaragua and China on veterinary health and public health.

The establishments for export of beef to China will be registered with GACC according to the *Food Safety Law of the People's Republic of China* and *Regulations on the Implementation of Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine*. The products produced since the date of registration will be allowed to import to China.

Article 6

The Official Veterinarian of Nicaragua will attest that:

1. The beef is derived from cattle which:
 - a) be born, reared and slaughtered in Nicaragua and bear a unique identification mark through an effective official traceability system ensuring that can be traced back to the holdings of origin.
 - b) have not been administered with restricted veterinary drugs and/or feed additives prohibited by China and/or Nicaragua.

- c) have been slaughtered, cut, processed and stored at establishments registered by China.
 - d) originate from the holdings in conformity with Article 4 of this Protocol.
 - e) have been subjected to ante- and post-mortem inspections in accordance with the relevant China's and Nicaragua's laws and regulations with favorable results to prove that the cattle for slaughter are healthy and free of clinical signs of infectious disease and parasite, no lesion has been found on viscera and carcasses from which the major lymphatic nodes and gland tissue have been removed.
 - f) the intestines from the duodenum to the rectum including distal ileum, thymus, spleen, tonsils, the skull including brain and eyes, trigeminal ganglia, spinal cord, vertebral column including dorsal root ganglion have been removed effectively in a safety and sanitary manner to avoid contamination during the production and processing process.
 - g) have not been subjected to a stunning process prior to slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.
2. The national residue monitoring program is implemented and certified that the residue level of veterinary medicinal products, pesticides, heavy metals, persistent organic pollutants as well as other undesirable substances contained in the products do not exceed the maximum residue limits stipulated by China and/or Nicaragua and international standards.
 3. The products are free from the contamination of pathogenic microorganisms prescribed in the laws and regulations of China and Nicaragua.
 4. During the major public health epidemic, the establishments shall develop necessary prevention and control measures for safety of the beef in accordance with the relevant international regulations and standards, ensure the effective implementation of measures applied in the whole process of the raw material acceptance, processing, packaging, storage, and transportation to prevent the cross contamination.
 5. The beef is hygienic and safe, fit for human consumption.

Article 7

The cattle for slaughter to produce beef to be exported to China will not be allowed to contact with the following animals during the period of transportation (including transportation from the farm to, and at the place of, the slaughterhouse):

1. any other species of animal;
2. any live cattle which do not comply with the requirements in Article 3 and 4 of this Protocol; or,
3. any live cattle or other species of animal belonging to the establishment which is not registered according to Article 5 of this Protocol.

The beef to be exported to China is not allowed to be processed together with following products:

1. products of other species of animal origin;
2. products produced from animals which are not in conformity with Article 3 and 4 of this Protocol; or,
3. products are not produced by this establishment; or
4. products are not intended to export to China.

A specific area identified clearly within freezer or cold store will be available exclusively for the storage of the beef to be exported to China.

Article 8

The beef to be exported to China shall be packaged with food contact materials in compliance with the requirements of national food safety standards of China and the standards of Nicaragua.

The beef to be exported to China will display the commodity name, country of origin, establishment registration number and the batch numbers on the interior package in Chinese and English, or in Chinese and Spanish.

The commodity name, country of origin, establishment registration number, the batch numbers, commodity specifications, place of origin (specifying state/province/city), destination (will be designated as the People's Republic of China only), production date (year/month/day), shelf life and storage conditions should be displayed on the exterior package in Chinese and English, or in Chinese and Spanish. The inspection and quarantine legend of Nicaragua competent authority should be identified (stamped or printed) on the package as well.

The labels of prepackaged beef will comply with the standards and regulatory requirements of China on pre-packaged food labelling.

Article 9

To prevent contamination from pathogenic microorganisms and toxic and harmful substances, the beef to be exported to China will meet the sanitary health requirements of China and Nicaragua during packaging, storage, and transportation.

The storage and transportation of beef will be under suitable temperatures maintaining the core temperature of frozen beef no

higher than -15°C.

Prior to shipment, the container would be sealed under the supervision of IPSA. The seal number would be indicated in the Veterinary Health Certificate. During transportation, the package of the products would not be unwrapped or changed.

Article 10

Each container of the beef exported from Nicaragua to China will be accompanied with at least one original Veterinary Health Certificate attesting that the products comply with the veterinary and public health rules and regulations of China and Nicaragua, as well as the requirements of this Protocol.

The Veterinary Health Certificates should be written in Chinese, English and Spanish (the English version is compulsory when filling out the certificates). The format and content of the certificates will be mutually determined in advance by the both sides.

To put on record, IPSA will provide GACC with examples of the official meat inspection mark, models of the Veterinary Health Certificate, a list of authorized signing veterinarians with their corresponding signatures, instructions on the anti-fraud features and the email address through which the electronic certificates data will be delivered, as appropriate. The electronic certificates data will be dispatched to GACC via a designated approach within 48 hours upon signed and issued. If there are any modifications or changes of the above, IPSA will notify GACC at least one month prior to the changes coming into effect.

If applicable, in order to facilitate the border inspection in China, IPSA will deliver the electronic data of each Veterinary Health Certificates issued to China through official channels in a timely manner. IPSA will guarantee the electronic data is correct and safe.

Article 11

1. If there is any outbreak in Nicaragua of bovine infectious or parasitic diseases which are:

- a) listed in Point 1 or 2 of Article 3 of this Protocol; or,
- b) listed in List A diseases in the *List of Quarantine Diseases for the Animals Imported to the People's Republic of China*, relevant to bovine, might possibly spread via beef,

IPSA will stop signing and issuing the Veterinary Health Certificates of the beef to be exported to China, recall the products with risk, inform China, and provide China with information on how the incident happened and was controlled.

2. When there are any occurrences in Nicaragua of:

- a) infectious or parasitic diseases listed in point 2 or 3 of Article 4 of this Protocol; or,
- b) infectious or parasitic diseases relevant to bovine listed in list B diseases in *the List of Quarantine Diseases for the Animals Imported to the People's Republic of China*; or,
- c) any serious public health events affecting the quality and safety of exported beef, which may contaminate the beef to be exported to China, as well as its package and transportation vehicle thereof,

IPSA will halt the signing and issuing the Veterinary Health Certificates for the beef to be exported to China which are produced in relevant zones/compartments immediately, recall the products with risk, inform GACC and provide information on how the incidents happened and were dealt with.

After the investigation, to reinstate the trade, negotiation should be conducted between GACC and IPSA based on the international practice.

Article 12

If the beef exported to China is found to be non-compliant with the requirements stated in this Protocol, GACC will notify IPSA in a timely manner, and recall, destroy, or otherwise dispose of the non-compliant products in accordance with the relevant laws and legislations of China. IPSA shall carry out an investigation according to the GACC's notification, take corrective actions and rectifications, and inform GACC of the investigation and rectification.

Article 13

For the purposes of this Protocol, beef refers to frozen deboned and bone-in edible bovine skeletal muscles and frozen beef offals from cattle, from which the hair(fur), viscera, head, oxtail and feet (below ankle and wrist) are removed after slaughter and bleed.

The trimmings, minced meat, ground meat, scrap and mechanically separated meat are not eligible for export to China. The intestines from the duodenum to the rectum including distal ileum, thymus, spleen, tonsils, the skull including brain and eyes, trigeminal ganglia, spinal cord, vertebral column including dorsal root ganglion shall be removed.

List of the edible beef offal eligible for export from Nicaragua to China sees Annex 1.

Article 14

The sanitary processing requirements (Annex 2) shall be satisfied for

edible beef offal eligible for export from Nicaragua to China. Annex 1 and 2 are indispensable parts of this Protocol and can be amended by the mutual consent of both sides by an exchange of formal written letters.

Article 15

This Protocol will take effect on the date of signature and remain valid for 5 years, which may be amended by mutual consent between the Parties. At least 6 months in advance of the due date of this Protocol, if none of the Parties notifies the other of its intention to amend or terminate it, this Protocol will be automatically renewed for further periods of 5 years; and if one Party may terminate this Protocol by giving written notice to the other Party, this Protocol will become invalid 6 months from the date of the other Party receives the written notice.

Article 16

The protocol is signed in ~~Beijing~~, on the date of ~~2023.08.24~~ in duplicate, each in Chinese, Spanish and English, being equally authentic. Should there be any deviation, the English text will prevail.

On behalf of
Institute for Agricultural
Protection and Health of the
Republic of Nicaragua




The seal is circular with a blue border. The outer ring contains the text 'Embajada de Nicaragua' at the top and 'República Popular de China' at the bottom. The inner circle features the coat of arms of Nicaragua, with the words 'REPUBLICA DE NICARAGUA' and 'AMERICANA' visible.

On behalf of
the General Administration of
Customs of the People's
Republic of China



Annex 1

**List of the Edible Beef Offal Eligible for Export
from Nicaragua to China**

1. viscera: frozen beef heart, frozen beef liver, frozen beef kidney;
2. Other parts: frozen beef cheek meat, frozen beef arteries, frozen beef esophagus, frozen beef tongue, frozen beef tendons, frozen unrefined beef fat, frozen beef cartilage, frozen oxtail, frozen beef bone (excluding spine).

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Annex 2

Sanitary Processing Requirements

of Edible Beef Offal Eligible for Export from Nicaragua to China

1. Scope

These requirements in this Annex apply to the List of the Edible Beef Offal Eligible for Export from Nicaragua to China.

2. General requirements

(1) According to the laws and regulations of Nicaragua and China, the edible beef offal defined in this requirements will be within the scope of human consumption.

(2) Nicaragua has established a safety and health management system especially for the beef edible offal.

(3) The beef edible offal to be exported to China shall be originated from the farms, slaughterhouses and establishments which have implemented an effective traceability system which can trace back to their place of origin.

(4) Only establishments that have been registered with GACC will be allowed to export to China, and their processing room directed for the beef edible offal will also be registered with GACC.

(5) The beef edible offal will be included in the national monitoring program for undesirable substances such as residues, contaminants and microorganisms in Nicaragua. The annual plan and test reports shall be provided to GACC regularly.

(6) The beef edible offal for exports to China will be processed and handled according to the safety and health requirements intended for human consumption. The quality, safety and sanitation control system such as HACCP will be established to ensure the compliance with the relevant provisions of this requirement.

3. Beef edible offal processing requirements

(1) Processing sites, facilities and equipment

① The beef edible offal for exports to China will be processed in an independent processing room which is relatively isolated from the carcass boning or cutting room. The beef edible offal processing room and its sanitary conditions will comply with the sanitary standards prescribed for the edible meat products in Nicaragua.

② The size of the beef offal processing room will be compatible with the processing ability. The equipment and facilities will meet the requirements of hygiene and sanitary. The dirty processing flow and the clean processing flow will be segregated reasonably to avoid cross contamination.

③ All types of beef edible offal will be processed in the dedicated

pre-chiller and packaging room if pre-chill of beef edible offal is undertaken.

④ Feet and oxtail processing room will be equipped with the scalding, hair removal machine and cleaning utensils, as appropriate.

(2) Personnel sanitary requirements

The establishments will be equipped with the competent personnel according to the processing procedure of beef offal. The personnel who work in different area, such as the processing room of beef and of the offal, the dirty processing section and the clean section, will be separated from each other and may not be allowed to shift the post.

(3) Temperature requirement

① If pre-chill of beef edible offal is undertaken, the temperature of pre-chiller will be maintained at between zero degree Celsius to 4°C . The temperature of the cutting and packing room for beef edible offal will be maintained at below 12°C, of the freezer at below -28°C, of the cooler at below -18°C.

② The freezing time and the core temperature of the final beef edible offal will be in consistent with the same type of beef products. The core temperature of the edible viscera will be maintained at below 3°C after pre-chilling.

③ The temperature of the hot water for equipment cleaning will be higher than 40°C .The temperature of the hot water for equipment sterilization will be no lower than 82°C .

④ Beef edible offal will be transported in a sanitary manner. The cooling and heating equipment will be properly equipped as per the requirements of the products.

(4) Requirements for products after processing

① Any lesions, secretion, scar, pustule, lymph node, feces, bile and other foreign objects (such as plastic, metal and feeds residues, etc.) on the beef edible offal should be removed by trimming or washing prior to freezing and packing. The aforementioned final offal will not be processed together with inedible offal within the same section.

② The beef edible offal for export to China must be packed separately according to the different types of the products and stored in the dedicated bay with clear marks.

(5) The sanitary control of processing and final products

Each establishment will implement the microbiological monitoring plans in accordance to Table below for beef edible offal exported to China. The establishment operator will collect, record and periodically analyze the microbiological datum.

① **Sampling:** 5 boxes or bulk samples will be collected randomly

by cutting (for viscera, etc) or wiping with sponge or swab (for larger surface area products). If cutting method applied, the samples will be collected from different parts of the package, mixed thoroughly, then merged into one sample weighing at least 500 grams. If wiping method is applied, highly polluted areas will be collected.

② **storage and transportation:** The samples placed in the insulation utensil with ice packs or ice water will not be frozen or in direct contact with the ice pack. After sampling, the sample will be handled in the laboratory within 1 hour; otherwise the sample will be stored at 0°C to 4°C for no more than 24 hours.

③ **Follow up steps:** If the test results is satisfactory, the sampling frequency will be reduced according to the relevant steps in the table; If the sample test result is in exceed of the limit, which means "unsatisfactory", the following corrective actions will be applied:

I. Checking the internal quality control record (such as temperature, sanitary and other anomalies) to find out the reason.

II. Taking appropriate corrective actions such as collecting more samples to verify the effectiveness of corrective actions or rectification measures.

III. Implementing recall or / and harmless treatment if necessary.

IV. Keeping records of the cause of the non-compliance and the corrective actions for at least 2 years.

Table:

Sampling plans for microbiological process control monitoring

Microorg anism	Samplin g-plan		Limit		Sampling frequency		When the sample will be collected	Sampling method
	n	c	m	M	Original frequency	The frequency can be reduced if the results are satisfactory		
APC	5	3	5×10^5 CFU/g	1×10^7 CFU/g	Each batch	/	At the end of the processing	cutting
Salmonella	5	0	0/25g	/	Each batch	/	At the end of the processing	cutting
E.coli O157:H7	1	0	0/325g	/	As per the scale of the production, one to four times every month.	/	At the end of the processing	cutting

*: n = number of units comprising the sample; c = number of sample units giving values between m and M.

Interpretation of the test results:

- satisfactory, if all the values observed are $\leq m$,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are $\leq m$,
- unsatisfactory, if one or more of the values observed are $> M$ or more than c/n values are between m and M.