

Attachment 14-1: Quarantine Requirements for the Importation of Deboned (chilled or frozen) Beef from Paraguay into the Republic of China

(In case of any discrepancy between the Chinese text and the English translation thereof, the Chinese text shall govern.)

Promulgated on March 29, 2022

Amended by Council of Agriculture on November 28, 2022

Amended by Ministry of Agriculture on February 7, 2025

1. The beef for importation to Taiwan shall originate from cattle that were born, raised and slaughtered in Paraguay.

"Beef" refers to edible parts derived from cattle for human consumption including meat, striploin membrane, sinew, flank membrane, aquile tendon, aorta, tendon, paddywack, diaphragm (thick skirt and thin skirt), tail, heart, honeycomb tripe, rumen, omasum, and abomasum.

Beef mentioned in Paragraph 1 that are manufactured with procedure that complies with the criteria of high-temperature sterilization canning procedure are excluded from the quarantine requirements.

2. The cattle for slaughter shall be transported directly from the raising farm to the slaughterhouse without any contact with other animals.
3. Upon arriving at the slaughterhouse, each lot of cattle for slaughter shall be subject to ante- and post-mortem inspection within 24 hours respectively before and after slaughter to determine whether it is suitable for slaughter and its meat is suitable for human consumption.
4. The cattle shall be produced during their lifetime from raising farms which have been free from foot and mouth disease, rinderpest, and contagious bovine pleuropneumonia.
5. Foot and mouth disease must not have occurred in Paraguay within period of 12 months prior to exportation.
6. The artiodactyl animals in the raising farm shall not be vaccinated with modified or attenuated live vaccines against foot and mouth disease, rinderpest, or contagious bovine pleuropneumonia.
7. The carcasses of the cattle shall be subject to maturation at a temperature from 4°C to 10°C for 24 to 36 hours after slaughter. The pH value of the meat after maturation shall be 5.8 or below when tested with the longissimus dorsi at 10th to 12th ribs, and the pH value of the imported beef shall be 5.8 or below.
8. The following measures shall be implemented on the beef before exportation:

- (1) The beef shall be cleaned. All bones, blood clots, and lymphoid tissues shall be removed, but bone-removal requirement excludes tails.
 - (2) For striploin membrane, sinew, flank membrane, aquile tendon, aorta, tendon, paddywack, diaphragm (thick skirt and thin skirt), tail and heart: maturation at a temperature 2°C for 3 hours or more.
 - (3) For honeycomb tripe, rumen, omasum, and abomasum: heat treated with core temperature reaching 70°C for 30 minutes or more.
9. The beef shall not be in contact with meat from countries (zones) which are recognized as countries (zones) infected with foot and mouth disease, rinderpest, or contagious bovine pleuropneumonia.
10. Certifications with official stamps from the competent authorities of the Paraguay shall be required during the processes of slaughter, trimming of carcasses and packing.
11. The beef shall be processed and transported under sanitary conditions and shall comply with the relevant regulations governing meat inspection of our country.
12. The slaughterhouses shall be inspected and pass the inspection by the Animal and Plant Health Inspection Agency (APHIA), Ministry of Agriculture (MOA). The slaughterhouses eligible to export beef to Taiwan are subject to the inspections conducted by APHIA on a regular basis.
13. The beef shall be transported with containers, and the containers shall be sealed with numbered seals (hereinafter referred as “original seal”) before exportation. The number of the container and original seal shall be stated in the certificate issued by the competent authorities of the Paraguay. The container and original seal shall be kept with integrity during importation. However, the beef can be transported by air shipping by complying with following requirements:
 - (1) The container or package of the products is without significant damage, numerous amount of dirt, or blood leakage. Each open place is sealed by original seals with numbers.
 - (2) The number on the seals shall be recorded on both the veterinary certificate issued by the competent authorities of the Paraguay and the Bill of Lading.
14. An original veterinary certificate issued by the animal quarantine authority of the Paraguay shall accompany each consignment. The certificate shall state that the meat to be imported comply with Articles 1 to 13 of these requirements.
15. The MOA shall announce the annual amount of beef permitted to be imported to Taiwan. If the consignment imported is in excess of this amount, APHIA shall determine whether the excess amount is returned or destroyed.
The aforementioned amount of beef exported shall be controlled by Paraguay.