



FEDERATIVE REPUBLIC OF BRAZIL
MINISTRY OF AGRICULTURE AND LIVESTOCK - MAPA
SECRETARIAT OF ANIMAL AND PLANT HEALTH - SDA
DEPARTMENT OF INSPECTION OF ANIMAL PRODUCTS - DIPOA
GENERAL COORDINATION OF CONTROL AND EVALUATION - CGCOA
EQUIVALENCE EVALUATION DIVISION - DIEQ

PUBLIC HEALTH REQUIREMENTS FOR IMPORTS OF EDIBLE GELATIN AND COLLAGEN

Edible gelatin and collagen destined for Brazil must be accompanied by a health certificate, issued in the official language of the exporting country and in Portuguese, signed by a veterinarian of the Official Veterinary Service of the exporting country, certifying the following minimum conditions, in addition to those defined by Department of Animal Health:

1. The products come from an establishment officially approved by the Competent Authority of the exporting country and approved for export to Brazil, subjected to regular official inspections.
2. ⁽¹⁾The raw materials originate from animals which have undergone official ante-mortem and post-mortem inspection and are considered fit for the production of gelatine and collagen.
3. In case of gelatin or collagen from fish, the raw materials originate from animals which have undergone inspection and are considered fit for the production of gelatine and collagen.
4. ⁽¹⁾ The animals were slaughtered following the animal welfare provisions, meeting the rules set by the Competent Authority of the exporting country.
5. The gelatin and collagen production process must ensure that:
 - 5.1. In case of gelatin or collagen from bones of ruminants from zone or compartment recognized by OIE as having controlled or undetermined bovine spongiform encephalopathy (BSE) risk, the raw material was subjected to pressure washing (fat extraction), acid demineralization, alkaline or acid treatment, filtration and sterilization at a minimum temperature of 138° C for a period of not less than 4 seconds; or equivalent or more effective treatment to reduce infectivity (high pressure heat treatment, for example);
 - 5.2. In case of gelatin from hides or other raw materials, with the exception of that mentioned in item 4.1., the raw material was subjected to acid or alkaline treatment, including one or more washes, followed by pH adjustment. The gelatin was extracted by heating, followed by purification by filtration and sterilization; or other equivalent treatment;
 - 5.3. In case of collagen from hides or other raw materials, with the exception of that mentioned in item 4.1., the raw material was subjected to a treatment that included washing, pH adjustment by means of acid or alkaline treatment, followed by one or more washes, filtration and extrusion; or other equivalent treatment.
6. The products were obtained in hygienic conditions in establishments that implemented the Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points Programs (HACCP), following the recommendations of Codex Alimentarius, with systematic verification of the Official Veterinary Service.
7. The products do not contain or have been prepared with the addition of chemical preservatives, adulterants or dyes harmful to public health, in accordance with all known hygienic, sanitary and technological requirements;
8. Necessary precautions have been taken during processing and after processing to avoid contact of products with any potential source of contamination.
9. The products were not submitted to any radiation treatment.
10. The products are fit for human consumption.
11. The products packaging meets the hygienic-sanitary requirements established by the Competent Authority of the exporting country.
12. The vehicle or transport equipment is in proper conditions of hygiene and maintenance.

⁽¹⁾Dispensable for fish.