

Five specific requirements for importation of meat and meat products / poultry and poultry products from Denmark to Hong Kong

1. The products shall be fit for human consumption and in compliance with Food Laws of Denmark and Part V of the Public Health and Municipal Services Ordinance, Chapter 132 (Laws of Hong Kong).
[Read more at Hong Kong e-Legislation](#)
2. Health Certificate is accompanied to certify that the meat is derived from animals that have been inspected ante and post mortem and have met the criteria satisfactory to the Authority; and all necessary precautions for the prevention of danger to public health were taken in the dressing or preparing and packing of meat and meat products / poultry and poultry products.
3. The authorized establishment registered with Ministry of Environment and Food of Denmark, Danish Veterinary and Food Administration has to meet all requirements of Danish national legislation, including a self-control programme based on Hazard Analysis Critical Control Point (HACCP) principally as well as Good Manufacturing Practice (GMP) and Sanitation Standard Operating Procedures (SSOP).
4. The products have been processed in establishments subjected to the official control programme of residues of veterinary drugs, pesticides and environmental contaminants, which is planned and implemented following the recommendations of Codex Alimentarius and are in compliance with the microbiological parameters established in the Danish legislation.
5. Farms and plants authorized for export to Hong Kong should be subject to risk-based veterinary audit programme and drug monitoring programme that are reviewed on regular basis.