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NOTICE is hereby given, pursuant to Section 653 of the Companies Act 1985, that the undernoted Companies have been restored to the Register of Companies:—

Amosto Limited
 Jenkinson Office Machine Rentals Limited
 Morlangrove Limited
 Napier & Company (Painters) Limited
 Sheriff Court, Glasgow

E T K Loughed,
 Registrar of Companies.

(99)

Licence No. IAPPO/GEN/88/1

DEPARTMENT OF AGRICULTURE AND FISHERIES
 FOR SCOTLAND

ANIMAL HEALTH ACT 1981

TRANSFER OF FUNCTIONS (ANIMAL HEALTH) ORDER 1955

THE IMPORTATION OF ANIMAL PRODUCTS AND
 POULTRY PRODUCTS ORDER 1980 (AS AMENDED)

GENERAL IMPORT LICENCE

THE Secretary of State for Scotland, by this licence issued under the terms of Article 4 of the Importation of Animal Products and Poultry Products Order 1980 (as amended) authorises subject to and in accordance with the conditions set out below the landing in Scotland of meat products (excluding poultry meat products and separate cuts or pieces of pig fat) from Spain and Portugal at all ports and airports in Scotland until further notice unless revoked by the Secretary of State. IAPPO/GEN/86/19 dated 5th December 1986 is hereby revoked.

CONDITIONS ATTACHING TO THIS LICENCE

A. Each consignment must be accompanied by a certificate signed by a duly authorised Veterinary Officer of the Government of Portugal in accordance with the Council Directive 77/99/EEC which must be annotated in accordance with any European Commission Decision in force at the time of certification.

B. Each consignment of pig meat products must be accompanied by the following supplementary certification:

1. That the products have been produced in accordance with Article 4(1) of Directive 80/215/EEC (as amended) —

EITHER

(i) in a hermetically sealed container with an Fc value of 3.00 or more

OR

(ii) under the following conditions — in so far as the products concerned are prepared exclusively from or with pig meat from farms from areas not subject to banning orders on health policy grounds, following the establishment of the existence of African Swine Fever:

- the meat was fully boned and the main lymphatic glands removed,
- the piece of meat treated did not weigh more than five kilograms,
- before heating each piece of meat as referred to above was enclosed in a hermetically sealed container to be marketed therein,
- the meat in its container underwent heat treatment in strict conformity with the following conditions:

(i) the product was kept at a temperature of at least 60°C for a minimum of four hours during which the internal centre temperature was at least 70°C for a minimum of 30 minutes,

(ii) the temperature of a representative number of samples of each batch of products was monitored constantly. Monitoring was carried out using automatic apparatus enabling the temperature to be recorded both in the centre of the pieces of meat product and inside the heating equipment.

C. Any product imported under this licence shall be made available if so required for inspection by an Officer of the Ministry at any place nominated by him for such inspection. The importer or his agent shall afford all assistance necessary to such an officer to enable him to carry out the inspection in such manner as he shall determine and the importer shall be responsible for meeting any costs of carrying out such an inspection.