

GUIDELINE TO APPLY FOR THE APPROVAL OF MEAT FACILITY TO EXPORT TO INDONESIA

1. All federally-authorized U.S. meat establishments are eligible to export, provided the requirements of the importing country are met. The Indonesian government requires foreign meat establishment wishing to export to Indonesia to get approval from the Minister of Agriculture through the Directorate General of Livestock and Animal Health Services (DGLAHS).
2. The DGLAHS wishes to and shall communicate with the applicants only through the exporting country's representative in Indonesia, which for the U.S. meat establishments is the USDA Foreign Agricultural Service (FAS) in Jakarta. Therefore, all inquiries regarding the application must be addressed to USDA FAS Jakarta through email: AgJakarta@usda.gov.
3. The approval process can be seen in the Annex 1 of this guideline, and based on the Regulation of the Minister of Agriculture (MoA) Number 15 Year 2021, the meat products that can be exported to Indonesia are listed in the Annex 2 of this guideline.
4. The meat establishment approval process consists of three steps:
 - a. Document assessment (desk review),
 - b. On-site inspection/audit, and
 - c. Post-inspection audit result evaluation.
5. Meat establishment approval falls into the entitlement and permitting services category, which according to Government Regulation Number 28 Year 2023¹ is a subject of Non-tax State Revenue (PNBP) fees, which are as follows:
 - a. Document assessment (desk review) fee is IDR 15,650,000/applicant,
 - b. On-site inspection/audit fee is IDR 12,000,000/auditor/day, and
 - c. Post-inspection audit result evaluation fee is IDR 15,650,000/applicant
6. Document assessment (desk review):
 - a. The applicant is required to fill a questionnaire and provide supporting documents and information to begin with the approval process. The questionnaire and information on its required annexes can be seen in the Annex 3 of this guideline. A blank fillable questionnaire is available and attached to this guideline.
 - b. Should the applicant find that some information asked by the questionnaire or some supporting documents are dilemma to provide due to its confidentiality or content of proprietary information, the applicant may declare the information as "proprietary" and state that "the full documentation shall be available upon request during the on-site audit". Consequently, the applicant must be prepared to show the documents for the auditors' review during the on-site visit. The applicant can also consult regarding proprietary information with the USDA FAS Jakarta through email: AgJakarta@usda.gov.

¹ See Annex 4 of this Guideline

- c. Softcopy of the application must be submitted to the USDA FAS Jakarta through email: AgJakarta@usda.gov. The USDA FAS Jakarta will review the application and once it is complete, provide a cover letter and hand deliver the application to the Directorate of Veterinary Public Health (DVPH), DGLAHS, MoA.
- d. The DVPH plans to perform quarterly desk review sessions (in March, June, September, or November). DVPH will notify USDA FAS Jakarta when an applicant is included to a desk review session. USDA FAS Jakarta will notify the applicant regarding their inclusion to a desk review session, as soon as the DVPH/DGLAHS notification is received.
- e. The applicant will then be required to pay the desk review fee. Unfortunately, it is not seldom that the DVPH sends out notification in short notice, therefore, applicants must also be prepared to pay the fee within a short window of about seven calendar days from the time the notice is issued. It is advisable for the applicant to work with their importer or representative in Indonesia to overcome this constrain.

7. Payment of the desk review's PNBP fee:

- a. The applicant must first obtain the billing code from the DGLAHS' treasury office. USDA FAS Jakarta will assist by providing documents needed to obtain the billing code that will valid only for 7 (seven) calendar days.
- b. PNBP fees can only be paid through teller and automated teller machines (ATM) of appointed banks inside the territory of the Republic of Indonesia (with the exception of the branch of several appointed Indonesian banks in the Republic of Singapore).
- c. Applicant must pay the PNBP fee before the validity period of the billing code expired, and submit the receipt to the DVPH through USDA FAS Jakarta no later than two working days prior to the desk review.
- d. The DGLAHS cannot monitor the payment without the proof, since all PNBP payments are deposited directly into the general Indonesian Government's banking account under the Ministry of Finance. Failure to submit the payment proof in timely manner will cause the applicant to miss the desk review, however, it can still be included in the next desk review session.

8. Desk review result

Upon the completion of the desk review session, the DVPH will notify the result. Most likely, the applicant will be required to submit additional documents and/or information within three months after the desk review result is issued

9. Onsite inspection/audit:

- a. Upon the completion and approval of the desk review, DVPH will send notification to USDA FAS Jakarta informing the approval of the application, and the preparation for the onsite audit that includes payment of PNBP fee for the onsite audit and post inspection-audit result evaluation steps.

- b. Based on Government Regulation Number 28/2023, all PNPB fee payment for entitlement and permitting services is exclusive of “official travel expenses”² that include round-trip international air tickets, lodging, local transportation (including domestic air ticket), and per diem sum of the auditors, therefore the applicant will share the cost of this “official travel expenses” with other applicants that are being onsite audited at the same time. DGLAHS notification will provide the amount of the cost of the “official travel expenses”, which will be based on the Regulation of Minister of Finance regarding the “Standard Input Costs” of the fiscal year.
 - c. The applicant shall arrange the presence of their halal certifier, if needed, at the time of the onsite audit of their establishment. It must also provide all required documentations to be reviewed by the auditors. USDA FAS Jakarta will work with the DVPH to get the information regarding these documents so the applicant can prepare them in advance. USDA FSIS will arrange staff to coordinate the audit and be present during the audit trip; however, the USDA FSIS will require 90 days in advance to prepare the audit trip.
10. Post-inspection audit result evaluation:
- a. The audit team will develop a report and recommendation based on the findings and results of each meat establishment’s audit activity, which will be submitted to the Director General of Livestock and Animal Health Services through the Director of Veterinary Public Health (DVPH) for consideration.
 - b. The approved meat establishments will be issued a Ministerial Decree, and listed in the online “List of Business Units Approved to Export Animal Products from the Country of Origin”³ and Online Recommendation System (SIMREK) list⁴
11. It is important to notice, that however remote the possibility is, an establishment may not be approved, and therefore, it is important for the applicant to ensure their compliance with the Indonesian requirements.
12. All communication must be sent through email address: AgJakarta@usda.gov.

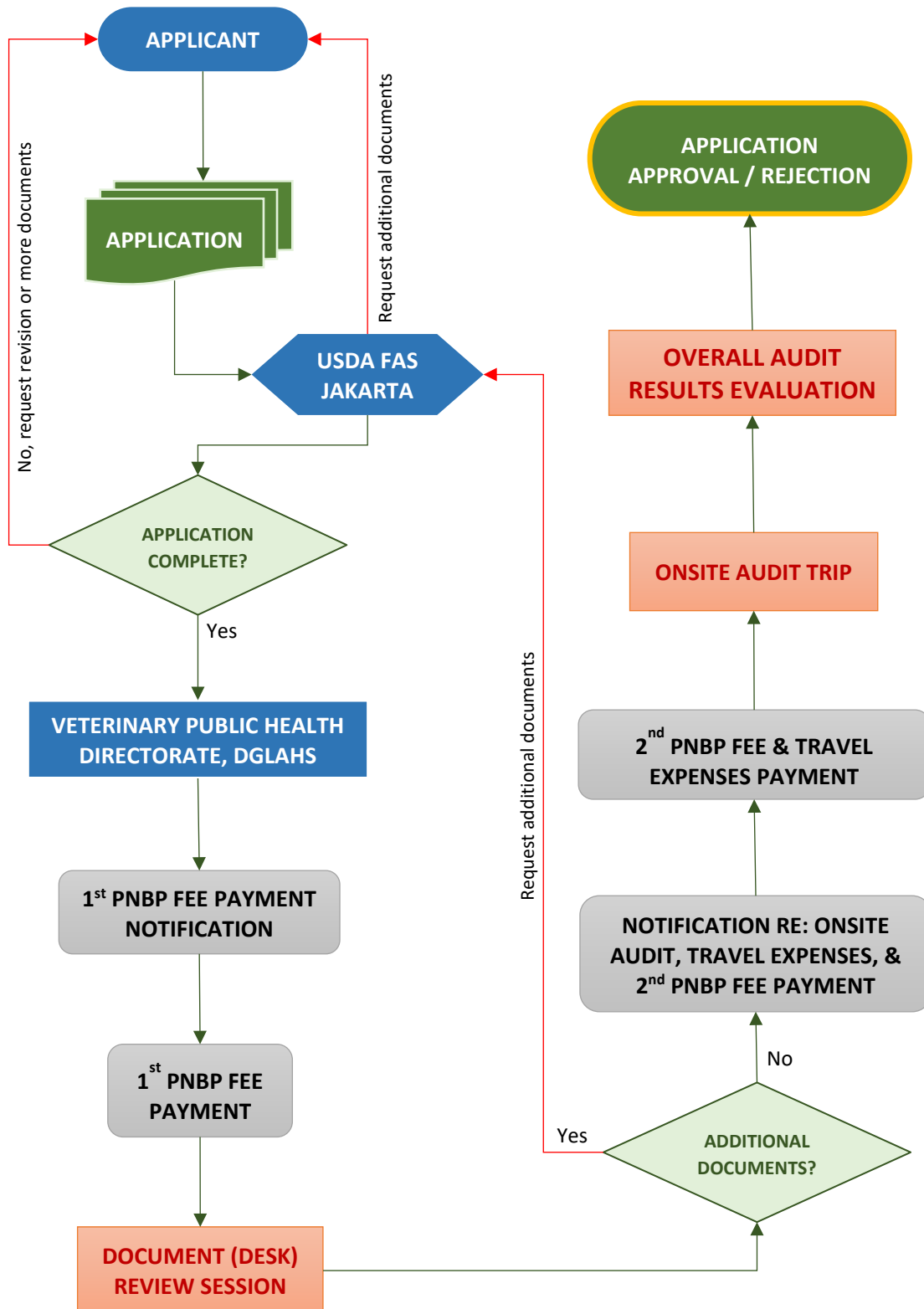
² See Annex 4 of this Guideline: Government Regulation Number 28 Year 2023, Article 9

³ <https://ditjenpkh.pertanian.go.id/pages/46-daftar-unit-usaha-asal-pemasukan-produk-hewan-yang-disetujui>

⁴ <https://simrek.ditjenpkh.pertanian.go.id/persyaratan-tatacara>

ANNEX 1

Flowchart of Meat Establishment's Approval to Export Products to Indonesia



ANNEX 2

Based on the Regulation of the Ministry of Agriculture Number 15 Year 2021, these are the types of carcasses, meat, edible offal, and/or its processed products thereof that can be imported into the territory of the Republic of Indonesia:

Of bovine animals:

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
1	02.01	Meat of bovine origin, fresh or chilled			
2	0201.10.00	Carcass and half carcass			
3	0201.20.00	Other meat cuts, bone in meat	Primary Cuts	Short loin	Has pendek
				Rump & Loin	Has dan tanjung bertulang
				T-Bone Steak	Steak has pendek
				Short Ribs	Iga pendek
				OP Ribs/Ribs	Lamusir utuh bertulang
				and other name or type originating from the back and chest parts	
			Secondary Cuts	Knuckle	Daging Kelapa
				Topside/inside	Penutup utuh
				Outside	Pendasar dengan gandik
				Chuck	Sampil
				Blade/cold	Sampil kecil
				and other name or type originating from the quads or hamstring parts	
4	0201.30.00	Boneless meat	Primary Cuts	Tenderloin Side Strap Off	Has dalam tanpa anakan
				Tenderloin/ Side strap off	Has dalam dengan anakan
				Butt tenderloin	Ujung has dalam
				Striploin/sirloin	Has luar
				Tri-tip/bottom sirloin triangle	Pangkal tanjung bawah bersih
				Fillet of loin	Irisan daging

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
					pinggang
				Chuck loin	Has sampel
				Short plate	Sandung lamur
				Sirloin Butt/Rostbiff	Has tanjung bersih
				and other name or type originating from the back and chest parts	
			Secondary cuts	Knuckle	Daging kelapa
				Topside/inside	Penutup utuh
				Outside	Pendasar dengan gandik
				Chuck	Sampil
				Blade/cold	Sampil kecil
				and other name or type originating from the quads and hamstring parts	
			Manufacturing Meat	Trimming 65 up to 95-CL	Tetelan 65 sampai dengan 95-CL
				Hindquarter	Prosot Belakang
				Forequarter	Prosot Depan
				and name or type of other manufacturing meat	
5	02.02	Meat of bovine origin, frozen			
6	0202.10.00	Carcass and half carcass			
7	0202.20.00	Other meat cut, bone in meat	Primary cuts	Shortloin	Has pendek
				Rump & loin	Has dan tanjung bertulang
				T-Bone Steak	Steak has pendek
				Short Ribs	Iga pendek bertulang
				OP Ribs / Ribs Prepared	Lamusir utuh
				Brisket/Short plate	Lamusir utuh bertulang
				and other name or type originating	

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
				from the back and chest parts	
			Secondary cuts	Brisket plate /Ribs	
				Spare Ribs	
				Back Ribs	
				Konro Ribs	
				Neck meat bone in	
				Shink/Shank	
				and other name or type originating from the quads and hamstring parts	
8	0202.30.00	Boneless meat	Primary cuts	Tenderloin Side Strap Off	Has dalam tanpa anakan
				Tenderloin	Has dalam dengan anakan
				Butt Tenderloin	Ujung has dalam
				Striploin/ sirloin	Has luar
				Tri-Tip/ Bottom Sirloin Triangle	Pangkal tanjung bawah bersih
				Cube roll/Rib Eye	Lamusir
				Tenderloin Steak	Steak has dalam
				Striploin Steak	Steak has luar
				Cube roll / Rib eye steak	Steak Lamusir
				Top sirloin	Pangkal tanjung atas
				Sirloin Butt / Rostbiff	Has tanjung bersih
				Rump cap	Steak tanjung
				Fillet of loin	Irisan daging pinggang
				Chuck loin	Has sampel

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
				Short ribs	Daging lga pendek
				Short plate	Sandung lamur
				and other name or type originating from the back and chest parts	
			Secondary cut	Knuckle	Daging kelapa
				Topside / inside	Penutup utuh
				Silverside	Pendasar utuh
				Outside	Pendasar dengan gandik
				Chuck	Sampil
				Blade / Clod	Sampil kecil
				and other name or type originating from the quads and hamstring parts	
			Manufacturing meat	Trimmings 65 up to 95 -CL	Tetelan 65 sampai dengan 95-CL
				Disnewed minced beef / Finely Textured Meat	Daging giling
				Diced/block beef	Daging balok/dadu
				Topside/Inside	Penutup utuh
				Brisket	Sandung Lamur
				Forequarter	Prosot Depan
				Hindquarter	Prosot Belakang
				and name or type of other manufacturing meat	
9	02.06	Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen			
		Of bovine origin, fresh or chilled			
10	Ex. 0206.10.00		Fancy and variety meat Boneless	Tongue long cut	Lidah potongan panjang
				Tongue	Lidah

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
				Tongue-short-cut	Lidah potongan pendek
				Tongue-short cut special trim	Lidah potongan spesial
				Tongue Swiss cut special trim	Lidah potongan Swiss spesial
				Tounge long cut	Lidah potongan panjang
				Tounge	Lidah
				Body fat	Lemak badan
			Fancy and variety meat, Bone in	Tail (6070 / V 6561)	Buntut
				Tail pieces	Potongan buntut
				Feet	Kaki
				Heart	Jantung
				Lungs	Paru-paru
		Of bovine origin, frozen			
11	Ex. 0206.21.00	Tongue	Fancy and variety meat Boneless	Tongue	Lidah
				Tongue long cut	Lidah potongan panjang
				Tongue-short-cut	Lidah potongan pendek
				Tongue-short cut special trim	Lidah potongan spesial
				Tongue Swiss cut special trim	Lidah potongan Swiss spesial
				Tongue Root/Throat trim	Pangkal lidah
12	0206.22.00	Liver		Liver	Hati
13	Ex. 0206.29.00	Other	Fancy and variety meat Boneless	Cheek meat	Daging pipi
				Head Meat	Daging kepala
				Lips	Bibir
				Tendon	Urat

No	TARIFF POST/HS CODE	ITEM DESCRIPTION	REMARKS		
			Meat Category	Type of cut item (International)	Type of cut item (Indonesian Name)
1	2	3	4	5	6
				Heart	Jantung
				Lungs	Paru-paru
				Body fat	Lemak badan
			Fancy and variety meat, Bone in	Tail	Buntut
				Tail pieces	Potongan buntut
				Feet	Kaki
II	PROCESSED PRODUCTS OF BOVINE ANIMAL ORIGIN				
14	02.10	Meat and edible meat offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal.			
15	ex. 0210.20	- Meat of bovine animals			
16	16.01	- Other, including edible flours and meals of meat or meat offal.			
17	ex. 1601.00.10	- in airtight container	Bovine meat		
18	ex. 1601.00.90	- Other	Bovine meat		
19	16.02	Other prepared or preserved meat, meat offal or blood			
20	ex. 1602.50.00	- of bovine animals	Bovine meat		

Of non-bovine animals:

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
I	CARCASS AND MEAT OF NON-BOVINE ANIMALS		
	02.03	Meat of porcine origin, fresh, chilled or frozen	
		- Fresh or chilled	
1	0203.11.00	- - Carcass and half carcass	
2	0203.12.00	- - Ham, hamlet and its Cuts thereof, Bone in	
3	0203.19.00	- - Other	

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
		- Frozen	
4	0203.21.00	- - Carcass and half carcass	
5	0203.22.00	- - Ham, hamlet and its Cuts thereof, Bone in	
		- Frozen	
6	0203.29.00	- - Others	
	02.04	Meat of ovine or caprine origin, fresh, chilled, or frozen	
7	0204.10.00	- - carcass and half carcass of young ovine origin, fresh or chilled	
8	0204.21.00	- - Carcass and half carcass	
9	0204.22.00	- - Other cuts of meat, bone in	
10	0204.23.00	- - Boneless meat	
11	0204.30.00	- - Carcass and half carcass of young ovine origin, frozen	
		- Other meat of ovine origin, frozen	
12	0204.41.00	- - Carcass and half carcass	
13	0204.42.00	- - Other cuts of meat, bone in	
14	0204.43.00	- - Boneless meat	
15	0204.50.00	- Meat of caprine origin	
16	0205.00.00	Meat of horses, asses, mules or hinnies, fresh, chilled or frozen.	
17	02.06	Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen.	
18	0206.30.00	- Of swine, fresh or chilled	
		- Of swine, frozen:	
19	0206.41.00	- - Liver	
20	0206.49.00	- - Other	
21	0206.80.00	- Other, fresh or chilled	
22	0206.90.00	- Other, frozen	
23	02.07	Edible meat and its leftover, of poultry of heading 01.05, fresh, chilled, or frozen	
		- From chicken of <i>Gallus domesticus</i> species	

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
16	0207.11.00	- - Not cut into parts, fresh or chilled	Whole chicken carcass, fresh or chilled
17	0207.12.00	- - Not cut into parts, frozen	Whole chicken carcass, frozen
18	0207.13.00	- - Cuts and offal, fresh or chilled	
19	0207.14	- - Cuts and offal, frozen:	
20	0207.14.10	- - - Wings	
21	0207.14.20	- - - Thighs	
22	0207.14.30	- - - Livers - - - Other:	
23	0207.14.91	- - - - Mechanically deboned or separated meat	
		- of turkey:	
24	0207.24.00	- - Not cut into parts, fresh or chilled	Whole turkey carcass, fresh or chilled
25	0207.25.00	- - Not cut into parts, frozen	Whole turkey carcass, frozen
26	0207.26.00	- - Cuts and offal, fresh or chilled	
27	0207.27	- - Cuts and offal, frozen:	
28	0207.27.10	- - - Liver - - - Other:	
29	0207.27.91	- - - - Mechanically deboned or separated meat	
30	0207.27.99	- - - - Other	
		From duck:	
31	0207.41.00	- - Not cut into parts, fresh or chilled	Whole duck carcass, fresh or chilled
32	0207.42.00	- - Not cut into parts, frozen	Whole duck carcass, frozen
33	0207.43.00	- - Fatty liver, fresh or chilled	
34	0207.44.00	- - Other, fresh or chilled	
35	0207.45.00	- - Other, frozen	
		- of geese	
36	0207.51.00	- - Not cut into parts, fresh or chilled	Whole goose carcass, fresh or chilled

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
37	0207.52.00	- - Not cut into parts, frozen	Whole goose carcass, frozen
38	0207.53.00	- - Fatty liver, fresh or chilled	
39	0207.54.00	- - Other, fresh or chilled	
40	0207.55.00	- - Other, frozen	
41	0207.60.00	- of guinea fowls	
42	02.08	Edible meat and leftover of other animal origin, fresh, chilled, or frozen	
43	0208.10.00	- of rabbit or hare	
44	0208.60.00	- of camels and other camelids (Camelidae)	
45	0208.90	- Other:	
46	0208.90.10	- - frog legs	
47	ex. 0208.90.90	- - Other	kangaroo carcass
			half kangaroo carcass
			kangaroo meat
			deer carcass
			half deer carcass
			venison
48	02.09	Pig fat, free of lean meat, and poultry fat, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked.	
49	0209.10.00	- of swine	
50	0209.90.00	- Other	
51	02.10	Meat and edible meat offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal.	
		- pork:	
52	0210.11.00	- - Hams, shoulders and cuts thereof, with bone in	
53	0210.12.00	- - Bellies (streaky) and cuts thereof	
54	0210.19	- - Other:	
55	0210.19.30	- - - Bacon or boneless hams	
56	0210.19.90	- - - Other	
57	0210.99	- - Other:	

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
58	0210.99.20	- - - Dried pork skin	
59	0210.99.90	- - - Other	
II	PROCESSED PRODUCTS OF NON-BOVINE ANIMAL ORIGIN		
60	16.01	Sausages and similar products, of meat, meat offal or blood; food preparations based on these products.	
61	Ex. 1601.00.10	- In airtight containers	Other than beef
62	Ex. 1601.00.90	- Other	Other than beef
63	16.02	Other prepared or preserved meat, meat offal or blood.	
64	16.02.10	- Homogenized preparations:	
65	Ex. 1602.10.10	- - Containing pork, in airtight containers for retail sale	of pork
66	Ex. 1602.10.90	- - Others	Only from meat of large/small ruminants
67	Ex. 1602.20.00	- - of animal liver	Only from duck liver
		- of poultry of heading 01.05:	
68	1602.31	- - of turkey:	
69	1602.31.10	- - - in airtight containers for retail sale - - - Other:	
70	1602.31.91	- - - - Mechanically deboned or separated meat	
71	1602.31.99	- - - - Other	
72	1602.32	- - poultry of <i>Gallus domesticus</i> species:	
73	1602.32.10	- - - chicken curry, in airtight containers for retail sale	
74	1602.32.90	- - - Other	
75	1602.39.00	- - Other - of swine:	
76	1602.41	- - ham and its cuts:	

No	TARIFF POS/HS CODE	ITEM DESCRIPTION	INFORMATION
1	2	3	4
77	1602.41.10	- - - In airtight containers for retail sale	
78	1602.41.90	- - - Other	
79	1602.42	- - Hamlet and its cut	
80	1602.42.10	- - - In airtight containers for retail sale	
81	1602.42.90	- - - Other	
82	1602.49	- - Other, including mixture: - - - Luncheon meat:	
83	1602.49.11	- - - In airtight containers for retail	
84	1602.49.19	- - - Other	
		- - - Other	
85	1602.49.91	- - - In airtight containers for retail	
86	1602.49.99	- - - Other	
87	1602.90	- Other, including preparations of blood of any animal:	
15	1602.90.10	- - mutton curry, in airtight containers for retail sale	
16	Ex. 1602.90.90	- - Other	With the exception of processed meat and blood leftover



**THE MINISTRY OF AGRICULTURE
DIRECTORATE GENERAL OF LIVESTOCK AND ANIMAL HEALTH SERVICES
DIRECTORATE OF VETERINARY PUBLIC HEALTH**

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**APPLICATION FORM FOR THE APPROVAL OF RUMINANT
SLAUGHTERHOUSES AND MEAT PROCESSING PLANTS IN COUNTRY
WISHING TO EXPORT MEAT AND MEAT PRODUCTS TO INDONESIA**

Note:

This guideline sets out the information on ruminant slaughterhouse and meat processing establishment wishing to export to Indonesia as required for evaluation by the Directorate of Veterinary Public Health of the Directorate General of Livestock and Animal Health Services (DGLAHS) of the Ministry of Agriculture of the Republic Indonesia.

Please include any additional information and photographs to support your application. Inadequate/incomplete submissions may result in delay of processing.

All information submitted must be in English and in hard and soft copies.

Exporting Country: *The United States of America*

A. GENERAL INFORMATION

1. Name of the establishment:
2. Establishment's number:
3. Type of establishments (slaughterhouse, meat cutting plant, further processing plant, etc.):
4. Address of the establishment:
 1. Street:
 2. City:
 3. County:
 4. State:
 5. GPS coordinates:
 6. Phone number:
 7. Facsimile number:
 8. Email address:
5. Address of the headquarters of the establishment (if in different location):
 1. Street:
 2. City:

3. County:
4. State:
5. GPS coordinates:
6. Phone number:
7. Facsimile number:
8. Email address:
6. Name of the contact person at establishment :
 1. Name:
 2. Job title:
 3. Phone number:
 4. Facsimile number:
 5. Email address:
7. Date when the establishment began to produce meat and/or meat products (dd/mm/yy):
8. Date when the last renovation of the establishment completed (dd/mm/yy):
9. Types of meat and/or meat products produced in the establishment or company:
10. Types of meat and/or meat products intended for export to Indonesia:
11. Additional facilities can be found at the location of the establishment:
 1. Production of meat products: ☐ Yes ☐ No
 2. Separated unit for slaughter/cutting/storing: ☐ Yes ☐ No
 3. Separated quarantine stalls for sick and suspected animals:
☐ Yes ☐ No
 4. Rendering plant: ☐ Yes ☐ No
 5. Storage facility for meat, meat products, fish and milk products:
☐ Yes ☐ No
12. For slaughterhouse facility, the source of the animals is:
 1. Imported, from (country and province/state):
 2. Domestic, from:
 1. Facility owned by the company in (city and state):
 2. Integrated/contract farms in (city and state):
 3. Other, please describe:
13. For meat processing plant, the source of carcass or meat is:

1. Imported, from (country and province/state):
2. Domestic, from:
 1. Facility owned by the company in (city and state):
 2. Other, please list the establishment number:
14. The products of this establishment are intended for:
☐ Export
☐ Domestic market
☐ Both
15. The last 3 (three) years production of meat and/or meat products:

Year:	Volume:	MT
Year:	Volume:	MT
Year:	Volume:	MT
16. In case a part or all of the establishment's production is intended for export:
 1. Please list the names of importing countries and the dates when the establishment was approved to export to the country, types of products exported to each country, year when the export to the country began and the volume of the first year's export. Please attach this information to this questionnaire as **Annex 1**.
 2. Please list the dates of the last 6 (six) months exports, and names of each importing country. Please attach the copy of veterinary health certificates accompanying the last shipments to each country within the last 6 (six) months as **Annex 2**.
17. Layout Plan of Establishment
Please attach a layout plan properly indicating and label rooms for different operations, including the important equipment/facilities, clearly indicating products and workers movement flows within the establishment using color-coded arrows as **Annex 3**.

B. Additional Information of the Establishment

1. Staff information:
 1. Total number of workers:
 2. Number of workers for/in:
 1. the slaughtering process:
 2. the cutting/processing room:
 3. packing:
 4. storage facility:
3. Does the establishment or its company employ veterinarians?

- ☐ Yes ☐ No, if the answer is “Yes”, how many veterinarians are employed?
4. How many accredited or approved company veterinarians/veterinary paramedics stationed in the establishment (if any)?
 5. What trainings have the company held for staff related with food safety and quality assurance within the last 3 (three) years?
2. Working hours information:
1. Number of working hours per day: hours
 2. Number of working hours per week: hours
3. Medical examinations and history:
1. Does medical examination a compulsory requirement for new employees' recruitment? ☐ Yes ☐ No
 2. Does the company have annual medical check up policy for the workers? ☐ Yes ☐ No
 3. Does the medical records of each worker available at the establishment? ☐ Yes ☐ No
 4. Does external or internal physician perform medical examinations (if required) ☐ Yes ☐ No ☐ Not applicable

C. Location and Facilities of Establishment

1. Location
1. The establishment is located in ☐ an industrial / ☐ an agricultural / ☐ a residential area
 2. Access of roads and railways serving the establishment (paved or rendered dustproof):
 - ☐ Private road
 - ☐ Access to highway road
 - ☐ Access to non-highway road
 - ☐ Large road
 3. Please attach a satellite/aerial picture of the establishment and its surrounding area, indicating buildings or facilities related to the production of meat and/or meat products as **Annex 4**.
2. Facilities of the establishment:
1. Source of water:
 1. Source of water used in the production of meat and/or meat products is:
 2. Has the water examined regularly by external accredited laboratories?
 3. What laboratory examinations are subjected to the water?

4. Please attach the result of the latest water laboratory examinations as an **Annex 4-1**.
2. Source of electricity:
 1. Please describe the establishment's main source of electricity:
 2. Please describe the establishment's back-up source of electricity:
3. Does the establishment have animal quarantine or isolation pen available? ☐ Yes ☐ No
4. Does the establishment have
 1. storage facility for dry ingredients? ☐ Yes ☐ No, if the answer is "Yes", the storage facility's temperature is °C, and the relative humidity of the storage facility is %.
 2. storage facility for chemicals, disinfectants, and other cleaning agents? ☐ Yes ☐ No
Please attach a list of chemicals, disinfectants, and other cleaning agents used by the establishment as **Annex 5**.
 3. chiller or refrigerator? ☐ Yes ☐ No, if the answer is "Yes", the temperature of the chiller or refrigerator is °C, the relative humidity of the storage facility is %, and the capacity of the chillers or refrigerators is tons.
 4. freezer of the
 - ☐ air blast type? which temperature is °C, and the capacity is tons
 - ☐ individual quick type? which temperature is °C, and the capacity is tons
 - ☐ other type? which temperature is °C, and the capacity is tons
 5. cold storage? ☐ Yes ☐ No, if the answer is "Yes", the temperature of the storage facility is °C, the relative humidity of the storage facility is %, and the capacity of the chillers or refrigerators is tons.
5. Waste treatment/disposal
 1. Please describe the method, frequency, and capacity of liquid waste treatment, including its disposal.
 2. Please describe the method, frequency, and capacity of solid waste treatment, including its disposal.
 3. If the disposal/treatment of waste is using the third party's service, please attach the latest letter of contract.
6. Location of rodent (mouse/mice) traps: please attach a copy of rodent (mouse/mice) traps layout map as **Annex 6**.

7. Facilities for workers: please attach, as **Annex 7**, the information and pictures related to the quantity and room size of the:
- ☐ Staff canteen(s)
 - ☐ Toilets
 - ☐ Lockers
 - ☐ Changing rooms
 - ☐ Shower facilities
 - ☐ Hands-free operated features for taps and toilet flush
 - ☐ Disposable towels and hand disinfectants

D. Production Process

1. Please provide detailed flowcharts of meat and meat products production/processing, beginning from the raw materials to the final products, including the information regarding temperature, time, and air pressure applied, relative humidity and mesh size (if any) as **Annex 8**.
2. Please indicate the control process (CP) and Critical Control Point (CCP) and/or Operational Prerequisite Program (OPrP) in the flowchart and provide their detailed information in a table as **Annex 9**.

E. Food Safety and Quality Assurance

1. The food safety and quality assurance system applied in the establishment is/are (please choose one or more of the following answers):
 1. Good Manufacturing Practice/ Good Hygiene Practices: ☐ Yes ☐ No
If the answer is “Yes”, attach the valid certificate and the latest report of internal and/or external audit that include the corrective actions taken as **Annex 10**.
 2. Hazard Analysis Critical Control Point: ☐ Yes ☐ No
If the answer is “Yes”, attach the valid certificate and the latest report of internal and/or external audit that include the corrective actions taken as **Annex 11**.
 3. ISO 22000: 2018 Food Safety Management System: ☐ Yes ☐ No
If the answer is “Yes”, attach the valid certificate and the latest report of internal and/or external audit that include the corrective actions taken as **Annex 12**.
 4. Food Safety System Certification (FSSC) 22000: ☐ Yes ☐ No
If the answer is “Yes”, attach the valid certificate and the latest report of internal and/or external audit that include the corrective actions taken as **Annex 13**.
 5. Other: _____ attach the valid certificate and the latest report of internal and/or external audit that include the corrective actions taken as **Annex 14**.

2. Does the establishment have any food safety team? ☐ Yes ☐ No
If the answer is “Yes”, attach a list of the names of members and education or training background (whether or not certified) as **Annex 14-1**.
3. Ante Mortem Inspection: who performs the ante mortem inspections of animals?
☐ Accredited or approved company veterinarians
☐ Veterinarians employed by the establishment
☐ Other, please describe:
☐ Not applicable
4. Please describe the criteria of animals that are rejected for slaughter and how will the rejected (suspected, sick, and dead) animals be treated or disposed as **Annex 16**.
5. Post Mortem Inspection: who performs the post mortem inspection of the slaughtered animals?
☐ Accredited or approved company veterinarians
☐ Veterinarians employed by establishment
☐ Others, please describe:
☐ Not applicable
6. Please describe the criteria of carcass and offal condemnation and how will the condemned carcass and offal be disposed as **Annex 17**.
7. Does the establishment perform laboratory tests internally or at external accredited laboratory?
☐ Internal laboratory: please describe the type of examinations performed, and attach the latest laboratory report for each product as **Annex 18**.
☐ External accredited laboratory: please attach the latest laboratory report for each product as **Annex 19**.
8. Does calibration of measuring tools is done internally in the establishment or provided by an external accredited institution?
☐ Internal: please describe the types of measuring tools calibrated:

Does the person, who perform the calibration, certified? ☐ Yes ☐ No. If the person is certified, please attach the certificate as **Annex 20**.
☐ External accredited institution: please describe/list the type of measuring tools calibrated as **Annex 21**.
9. Product recall and traceability system: please describe in detail, the product recall and traceability system at all stages of production, from raw materials to the final products as **Annex 22**.
10. Pest Control Program:
 1. Does the establishment perform the pest control program? ☐ Yes ☐ No
If the answer is “Yes”, describe the pest control program as **Annex 23**.

2. If the pest control program is carried out by a third party, please attach the letter of contract and the latest pest control visit report as **Annex 24**.

11. Animal welfare:

1. Please describe the animal welfare implementation at the establishment since the animals' arrival to the point of slaughter.
2. Please describe/list the person or division at the establishment responsible for the implementation of animal welfare.
3. Has the establishment obtained any approval letter or certification on animal welfare implementation from external institutions or third bodies? ☐ Yes ☐ No

If the answer is "Yes", attach the latest certificate as **Annex 25**.

12. Cleaning and disinfection:

1. Please describe how the cleaning and disinfection of floors and walls performed?
2. Please describe how the cleaning and disinfection of equipment (that are in contact with meat and/or meat products) performed?
3. Please describe how the cleaning and disinfection of equipment that are in contact with the condemned materials performed?

13. Biosecurity:

1. Does disinfection of animal transport vehicles performed when they are entering the establishment's location? ☐ Yes ☐ No
2. Does cleaning and disinfection of animal transport vehicles performed after the animals are unloaded?

14. Does any specific meat product certified by the Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), or Traditional Specialty Guaranteed (TSG) certification? ☐ Yes ☐ No

If the answer is "Yes", list the product(s) and attach the latest certificate(s) as **Annex 26**.

15. Establishment monitoring program:

1. Is there any form of regular control or supervision from the Government Inspectors or the company's Quality Control (QC) regarding the implementation of food safety program at the establishment?
☐ Yes ☐ No
2. How many Government Inspectors or company's QC monitoring sessions are scheduled per year?

16. Halal Assurance

1. Does the establishment apply halal assurance system? ☐ Yes ☐ No
2. If the answer is "Yes", name the halal certification body that issues the halal certificate and attach the valid halal certificate as **Annex 27**.

According to the [Resolution No. 13](#) (88th General Session, May 2021) of the World Organization for Animal Health (OIE), the United States of America, including the American Samoa, Guam, Northern Mariana Islands, Puerto Rico and U.S. Virgin Islands, is free from the Foot and Mouth Disease (FMD).

Therefore, the next two parts of this questionnaire:

1. Additional Questions for Countries Not Free from the Foot and Mouth Disease (FMD), and
2. Transportation Processes

are not applicable for U.S. meat establishments.

Additional Questions for Countries Not Free of Foot and Mouth Disease (FMD)

1. Please attach regulations and their operational documents requiring the entire consignment of meat originated from animals which have remained for at least three months prior to slaughter, in a zone within the country of origin which regular vaccination and official control program against FMD for cattle and water buffaloes takes place (as Annex #)
2. Please attach regulations and their operational documents requiring the entire consignment of meat originated from animals which have been vaccinated at least twice, with the last vaccination occurred not more than six months (unless the immunity has been demonstrated to be protective for more than six months), nor within the last one month, prior to slaughter (as Annex #)
3. Please attach regulations and their operational documents requiring the entire consignment of meat comes from animals kept for 30 days in an establishment, during which no FMD incident occurred within 10 kilometers radius of the establishment, or in a quarantine station establishment (as Annex #)
4. Please attach regulations and their operational documents requiring the entire consignment of meat originated from animals transported in vehicles that were cleaned and disinfected prior to the loading of the animals, travelled directly from the establishment of origin or quarantine station to the approved slaughterhouse without coming into contact with other animals which do not meet the required conditions for export (as Annex #).
5. Please attach regulations and their operational documents requiring the entire consignment of meat originated from animals processed in slaughterhouses officially approved for export purposes (as Annex #).
6. Please attach regulations and their operational documents requiring the entire consignment of meat comes originated animals with no FMD signs detected during the period between the last disinfection carried out, prior to slaughter, and the shipment for export dispatched (as Annex #).
7. Please attach regulations and their operational documents requiring the entire consignment of meat comes from animals which have been subjected to ante- and post-mortem inspections within 24 hours before and after the slaughter with no evidence of FMD found (as Annex #).

ANNEX 3 – blank fillable version of this application is available and attached to the guidelines

8. Please attach regulations and their operational documents requiring the entire consignment of meat originated from deboned carcasses which major lymphatic nodes have been removed (as Annex #).
9. Please attach regulations and their operational documents requiring the entire consignment of meat originated from deboned and de-gland-ed carcasses which, prior to deboning, have been submitted to maturation at temperature greater than 2°C for a minimum period of 24 hours following the slaughter, with pH value lower than 6.0 at the middle of both *longissimus dorsi* muscles (as Annex #).

Transportation Processes

1. Standard Operating Procedure of meat packing and labeling.
 2. Standard Operating Procedure of quarantine measures imposed at the Country of Origin prior to loading onto the carrier vessel (as Annex #)
 3. Standard Operating Procedure of halal-certified animal products transport (as Annex #)
-

F. Declaration by the Establishment:

I declare the information given above is true and correct.

Name, Signature and Company Stamp

Date

G. Verification by the Veterinary Authority:

PLEASE REFER TO THE COVER LETTER PROVIDED BY THE OFFICE OF AGRICULTURAL AFFAIRS / USDA FOREIGN AGRICULTURAL SERVICE (FAS) OF THE EMBASSY OF THE UNITED STATES OF AMERICA, JAKARTA.

ADDITIONAL INFORMATION ON QUESTION AND ANNEXES OF THE APPLICATION
FORM FOR THE APPROVAL OF THE U.S. MEAT PROCESSING FACILITIES TO
EXPORT TO INDONESIA

#	TOPIC	INFORMATION							
1.	Question #10	Applicant should consider to list all products it may want to export in the future, therefore please list as many products as possible.							
2.	Question #13	1. Be advised that the Ministry of Agriculture requires the raw materials of a foreign food processing facility to originate from other facilities (if applicable) they have approved previously. Therefore, please be mindful in listing the source of your raw materials. 2. Note that establishment number of the source facility must be listed too.							
3.	Annex 1	Table format suggestion for Annex 1: <table><tr><td rowspan="2">Importing Country</td><td rowspan="2">Date of Approval</td><td rowspan="2">Exported Products</td><td colspan="2">First Year of Export</td></tr><tr><td>Year</td><td>Volume (ton)</td></tr></table>	Importing Country	Date of Approval	Exported Products	First Year of Export		Year	Volume (ton)
Importing Country	Date of Approval	Exported Products				First Year of Export			
			Year	Volume (ton)					
4.	Annex 2	Table format sugestion for Annex 2: <table><tr><td>Importing Country</td><td>Date of Export</td></tr></table> Please do not forget: 1. List only the last six months' shipments; and 2. Attach only the latest veterinary health certificates of the last shipment to each importing country.	Importing Country	Date of Export					
Importing Country	Date of Export								
5.	Annex 3	1. Some facility deemed the layout plan as a proprietary material; however, the majority of past applicants submitted this document as the Ministry of Agriculture guarantees the confidentiality of all documents submitted to them. 2. Please do not forget to clearly indicate the products and workers' movement flows within the facility using color-coded arrows.							
6.	Question #B.1.3	This question asks the number of veterinarians directly employed by the establishment (not the FSIS veterinary inspectors), whether or not they are deployed as veterinary inspector at the processing line.							
7.	Question #B.1.4.	This question asks the number of veterinarians directly employed by the establishment and deployed as veterinary inspector at the processing line.							

#	TOPIC	INFORMATION																																
		It would be beneficial to list the number of veterinary inspectors deployed by FSIS																																
8.	Annex 4	Google Maps satellite/aerial image can be used, please do not forget to label building and other facilities in the location																																
9.	Annex 4-1	If the facility uses municipal/city water, then the municipal/city issued annual water examination result can be used. Otherwise, please use the result of the latest water examination from the laboratory.																																
10.	Question #C.3.	Applies only to slaughtering facility																																
11.	Annex 6	This is a layout map indicating the location of rodent baits, usually available from the pest control contractor																																
12.	Annex 7	Table format suggestion for Annex 7: <table><tr><th>Facility</th><th>Quantity</th><th>Size</th><th>Picture</th></tr><tr><td>Canteen/Cafeteria</td><td></td><td></td><td></td></tr><tr><td>Toilet</td><td></td><td></td><td></td></tr><tr><td>Locker</td><td></td><td></td><td></td></tr><tr><td>Changing rooms</td><td></td><td></td><td></td></tr><tr><td>Shower</td><td></td><td></td><td></td></tr><tr><td>Taps/Toilet Flush</td><td></td><td></td><td></td></tr><tr><td>Disposable towel & hand disinfectant</td><td></td><td></td><td></td></tr></table> or other format to provide the information requested.	Facility	Quantity	Size	Picture	Canteen/Cafeteria				Toilet				Locker				Changing rooms				Shower				Taps/Toilet Flush				Disposable towel & hand disinfectant			
Facility	Quantity	Size	Picture																															
Canteen/Cafeteria																																		
Toilet																																		
Locker																																		
Changing rooms																																		
Shower																																		
Taps/Toilet Flush																																		
Disposable towel & hand disinfectant																																		
13.	Annex 8	Please provide the production flowchart with as detailed information as possible of the production process, including indicating the control process (CP) and Critical Control Point (CCP) and/or Operational Prerequisite Program (OPrP). Be advised that the auditors will try to understand the food safety aspects of the production process.																																
14.	Annex 9	Please provide the detailed information on the control process (CP) and Critical Control Point (CCP) and/or Operational Prerequisite Program (OPrP) indicated in Annex 8.																																
15.	Annexes 10-14	The applicant may choose which food safety certification they would provide. One certification that has been well accepted is the SQF certificate; nevertheless, any of these certifications will be sufficient.																																

#	TOPIC	INFORMATION			
16.	Annex 14-1	Table format suggestion for Annex 14-1:			
		Name	Job Title	Education/Training	Certification
17.	Annex 15	There is NO Annex 15			
18.	Question #E.3. through #E.6.	Applicable only for slaughtering facility			
19.	Annex 23	This annex should contain the establishment’s pest control program as detailed as possible, only if the establishment perform its own pest control.			
20.	Annex 24	The auditors aim to see if the establishment has sound pest control program, hence the request for the letter of contract only as the proof that the establishment has good pest control (as covered by Annex 23) or has a third party doing it for them.			
		The Ministry of Agriculture guarantees the confidentiality of all documents submitted to them; however, at the establishment's discretion, redacted letter of contract can be provided, in a way that it still has ample information on how the pest control program will be conducted.			
21.	Part F	The contact person of the establishment (please see #A.6.) or their superior can sign and stamp this. Unsigned application will not be submitted to the Ministry of Agriculture.			
22	Part G	Please left it as it is, applicant does not have to do anything.			



GOVERNMENT REGULATION OF THE REPUBLIC OF INDONESIA
NUMBER 28 YEAR 2023

REGARDING
TYPES AND TARIFFS OF NON-TAX STATE REVENUES
APPLICABLE TO THE MINISTRY OF AGRICULTURE

WITH THE GRACE OF GOD, THE ALMIGHTY,
THE PRESIDENT OF THE REPUBLIC OF INDONESIA,

Considers: that to implement the provision of Article 4 paragraph (3), Article 8 paragraph (3), Article 10 paragraph (2), and Article 12 paragraph (2) of Law Number 9 Year 2018 regarding Non-Tax State Revenue, it is necessary to establish the Government Regulation regarding Types and Tariffs of Non-tax State Revenues Applicable to the Ministry of Agriculture;

In view of:

1. Article 5 paragraph (2) of the 1945 Constitution of the Republic of Indonesia;
2. Law Number 9 Year 2018 on Non-Tax State Revenues (State Gazette of the Republic of Indonesia Year 2018 No. 147, Additional State Gazette of the Republic of Indonesia Number 6245);
3. Government Regulation Number 69 Year 2020 on the Tariff Establishment Procedures on Types of Non-Tax State Revenues (State Gazette of the Republic of Indonesia Year 2020 Number 268, Additional State Gazette of the Republic of Indonesia Number 6584);

DECIDES

To Establish: THE GOVERNMENT REGULATION OF THE REPUBLIC OF INDONESIA
REGARDING TYPES AND TARIFFS OF NON-TAX STATE REVENUES
APPLICABLE TO THE MINISTRY OF AGRICULTURE



Article 1

- (1) Types of Non-Tax State Revenues applicable to the Ministry of Agriculture include revenues from:
 - a. tourism education services;
 - b. business entitlement and permitting services;
 - c. animal and plants quarantine measures services;
 - d. higher education provision services;
 - e. functional training services in the agricultural sector;
 - f. facilities and infrastructure usage services in accordance with duties and functions;
 - g. royalties for technology transfer services resulting from agricultural research and development; and
 - h. administrative fines in the agricultural sector;
- (2) Types of Non-Tax State Revenues, as referred to in paragraph (1) points a. to f., have types and tariff stipulated in the Annex, which is an inseparable part of this Government Regulation.

Article 2

- (1) Types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1) letter g., shall be carried out based on cooperation contract.
- (2) Tariff for types of Non-Tax State Revenues, as referred to in paragraph (1), shall be the amount of the nominal values stated in the cooperation contract.

Article 3

- (1) Tariffs for types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1) letter h., includes administrative fines in the event of:
 - a. food crop business cannot conform to the standard of implementing activities 1 (one) time within a period of 1 (one) year;
 - b. plantation companies cannot apply for business permits and conform to standards of implementing business activities within a period of 6 (six) months at the maximum;
 - c. plantation companies cannot conform to standards of implementing business activities within a period of 6 (six) months at the maximum;
 - d. plantation companies violate the provisions on maximum area limits that must be met by plantation companies;
 - e. plantation companies violate the provisions on minimum area limits that must be met by plantation companies;
 - f. violation in facilitating local community fields;



- g. violation of plantation development obligations for each certain plantation products processing unit using imported raw materials;
 - h. violation of the horticultural business licensing provisions;
 - i. violation of the food crop business licensing provisions;
 - j. violation of the livestock farming and animal health business licensing provisions; and
 - k. late payment of royalties.
- (2) The amount and procedures of imposing administrative fines, as referred to in paragraph (1), shall be carried out in accordance with the legislation.

Article 4

- (1) Tariffs for types of Non-Tax State Revenues as referred to in Article 1 paragraph (1) letters a., c., e., and f. other than those stipulated in the Annex, which is an inseparable part of this Government Regulation, can also be implemented based on cooperation contract.
- (2) Tariff for types of Non-Tax State Revenues, as referred to in paragraph (1), shall be the amount of the nominal values stated in the cooperation contract.

Article 5

- (1) In addition to the types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1), the Ministry of Agriculture can organize structural training for primary leadership, structural training for supervisory leadership, structural leadership training for administrators, and basic training for prospective civil servants in accordance with the legislation.
- (2) Tariffs for types of Non-Tax State Revenues, as referred to in paragraph (1), shall refer to Government Regulations regarding Types and Tariffs for Types of Non-Tax State Revenues Applicable to the National Institute of Public Administration.

Article 6

- (1) Tariffs for types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1) letter b. and letter c., as listed in the Annex, which is an inseparable part of this Government Regulation, does not include official travel expenses.
- (2) Tariffs for the types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1) letter b., in the form of official travel expenses for product certification for the application of Indonesian national standard marks, as stipulated in the Annex to this Government Regulation, shall not be charged to payers classified as micro and small business.
- (3) Tariffs for the types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1) letter e., as stipulated in the Annex, which is an inseparable part of this Government Regulation, do not include



transportation, accommodation and consumption expenses of participants.

- (4) Official travel expenses, as referred to in paragraph (1), and transportation, accommodation and consumption expenses for participants, as referred to in paragraph (3), shall be borne by the payor in accordance with the legislation.

Article 7

- (1) Under certain considerations, the tariff for the types of Non-Tax State Revenues, as referred to in Article 1 paragraph (1), can be set at up to IDR 0.00 (zero Rupiah) or 0% (zero percent).
- (2) Further provisions regarding the amount, requirements and procedures for imposing tariffs, as referred to in paragraph (1), shall be regulated by a Regulation of the Minister of Agriculture.
- (3) The amount, requirements and procedures for imposing tariffs, as referred to in paragraph (2), must first be approved by the Minister of Finance.

Article 8

All Non-Tax State Revenues applicable to the Ministry of Agriculture must be deposited into the State Treasury.

Article 9

At the time this Government Regulation enters into force, all legislation implementing the provisions of Government Regulation Number 35 Year 2016 regarding the Types and Tariffs for Types of Non-Tax State Revenue Applicable to the Ministry of Agriculture (State Gazette of the Republic of Indonesia Year 2016 Number 171, Additional State Gazette of the Republic of Indonesia Number 5918), shall be declared as still valid as long as they do not conflict with the provisions of this Government Regulation.

Article 10

At the time this Government Regulation enters into force, Government Regulation Number 35 Year 2016 regarding Types and Tariffs of Non-Tax State Revenues Applicable to the Ministry of Agriculture (State Gazette of the Republic of Indonesia Year 2016 Number 171, Additional State Gazette of the Republic of Indonesia Number 5918), shall be revoked and declared invalid.

Article 11

This Government Regulation shall enter into force 60 (sixty) days since the date of its promulgation.

In order to be publicly acknowledged, order the enactment of this Government Regulation by establishing it in the State Gazette of the Republic of Indonesia



Stipulated in Jakarta
on May 30, 2023

PRESIDENT OF THE REPUBLIC OF INDONESIA

signed

JOKO WIDODO

Stipulated in Jakarta
on May 30, 2023

MINISTER OF STATE SECRETARY

signed

PRATIKNO

STATE GAZETTE OF THE REPUBLIC OF INDONESIA YEAR 2023 NUMBER 72

EXCERPTS OF THE
ANNEX
REGULATION OF THE GOVERNMENT OF THE
REPUBLIC OF INDONESIA
NUMBER 28 YEAR 2023
REGARDING
TYPES AND TARIFFS OF NON-TAX STATE
REVENUES
APPLICABLE TO THE MINISTRY OF
AGRICULTURE

TYPES OF NON-TAX STATE REVENUE	UNIT	TARIFF (Rupiah)
1. Pendaftaran obat hewan baru		
a. Sediaan biologik	per jenis produk	6.000.000,00
b. Farmasetik, premiks, obat alami, dan bahan baku	per jenis produk	5.000.000,00
2. Pendaftaran obat hewan ulang		
a. Sediaan biologik	per jenis produk	4.500.000,00
b. Farmasetik, premiks, obat alami, dan bahan baku	per jenis produk	3.500.000,00
3. Pengalihan pemegang nomor pendaftaran obat hewan	per jenis produk	1.000.000,00
E. Auditor's business unit conformity inspection/audit services of animal and animal products imports, and veterinary drugs field assessment		
1. Pre-inspection/audit document evaluation		
a. Animal/ animal products	per business unit	15.650.000,00
b. Veterinary drugs field assessment	per jenis sediaan	7.500.000,00
2. Inspection/audit services		
a. Animal/ animal products	per auditor per day	12.000.000,00

b. Kajian . . .



PRESIDEN
REPUBLIK INDONESIA

- 5 -

JENIS PENERIMAAN NEGARA BUKAN PAJAK	SATUAN	TARIF (Rupiah)
b. Kajian lapang obat hewan	per auditor per jenis sediaan	15.000.000,00
3. Inspection/ audit result document evaluation		
a. Animal/animal products	per business unit	15.650.000,00
b. Kajian lapang obat hewan	per jenis sediaan	4.000.000,00
F. Jasa layanan izin/persetujuan/ rekomendasi pemasukan		
1. Hewan besar	per dokumen	300.000,00
2. Hewan kecil	per dokumen	200.000,00
3. Unggas	per dokumen	100.000,00
4. Hewan kesayangan atau satwa liar	per dokumen	50.000,00
5. Produk hewan		
a. Untuk pangan	per dokumen	250.000,00
b. Untuk nonpangan	per dokumen	200.000,00
6. Izin pemasukan bahan pakan asal tumbuhan	per dokumen	200.000,00

7. Izin . . .