

SUOMI  FINLAND

ANIMAL HEALTH CERTIFICATE
for export of beef meat and beef meat products from Finland to Singapore

I General information

I.1 Certificate number	I.2 Competent ministry of exporting country Ministry of Agriculture and Forestry of Finland
I.3 Competent central authority of exporting country Finnish Food Authority	I.4 Competent local authority issuing this certificate
I.5 Country of dispatch and ISO Code Finland FI	I.6 Country of destination and ISO Code Singapore SG
I.7 Consignor/exporter Name Address Email address	I.8 Consignee/importer Name Address Email address
I.9 Place of loading	I.10 Place of destination
I.11 Means of transport	I.12 Required temperature during storage and transportation
I.13 Number of packages	I.14 Type and size of packages
I.15 Gross weight	I.16 Net weight
I.17 Container number(s) / Seal number(s)	

II Identification of the product(s)

#	II.1 Slaughterhouse (name, address and approval number)	II.2 Cutting plant (name, address and approval number)	II.3 Processing plant (name, address and approval number)	II.4 Storage facility (name, address and approval number)
1				
#	II.5 Meat of animal species (scientific name)	II.6 Country of origin of meat and ISO code	II.7 Type and name of products	II.8 Type of processing
1				
#	II.9 Date(s) of slaughter	II.10 Date(s) of freezing or packing	II.11 Details of labeling	
1				

III Attestation

I, the undersigned Official Veterinarian, do hereby certify that:

1. Finland is recognised by the WOAHA as having a negligible BSE risk status;
2. Finland has been free from Foot and Mouth Disease without vaccination, as officially recognised by the WOAHA;
3. the animals, from which the meat was derived, were born, reared and slaughtered in Finland;
4. traceability of the animals through a reliable system is in place;
5. the products have not been derived from suspect or confirmed BSE cases, or suspect or confirmed progeny or cohorts of BSE cases, as described in the Terrestrial Animal Health Code;
6. the products have been derived from cattle that were not subjected to a stunning process with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
7. the animals, from which the meat was derived, were subject to ante-mortem and post-mortem examination and were found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors under direct supervision of government veterinarians;
8. the slaughter of the animals and processing, packing and storage of meat were carried out under sanitary conditions under official veterinary supervision in the above-mentioned establishments approved by the Director-General, Food Administration for export to Singapore ⁽¹⁾;
9. the meat has not been treated with chemical preservatives or foreign substances injurious to health;
10. the meat was found fit for human consumption and every precaution have been taken to prevent contamination prior to export; and
11. retort processed meat products (e.g. canned meat) have been heat treated (sterilising process with sterilising value of not less than Fo3) to commercial sterility in hermetically sealed containers and are shelf stable at ambient temperatures.

_____ Done at (place)

_____ Date

Official stamp ⁽²⁾

_____ Signature of the official veterinarian ⁽²⁾

_____ Name clarification and official position in capital letters

⁽¹⁾ For storage establishment only the approval of Finnish control authority is required

⁽²⁾ Signature and stamp must be in a different colour to that of the printed certificate