

SUOMI  FINLAND

ANIMAL HEALTH CERTIFICATE
for export of pork meat and pork 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. African Swine Fever (ASF) and Classical Swine Fever (CSF) are notifiable diseases in Finland;
2. Finland has been free from Foot and Mouth Disease (FMD) without vaccination and Classical Swine Fever for three months immediately prior to the date of slaughter and the date of export;
3. Finland or the zone of origin has been free from African Swine Fever in domestic pigs immediately prior to the date of slaughter and the date of export in line with the following conditions:
 - a. in the event of an ASF outbreak in domestic pigs: pork and pork products exported to Singapore are not derived from restricted zone III listed in the latest updated Annex of the EU Commission Implementing Regulation (EU) 2021/605. This includes pork and pork products derived from swine in farms located in areas listed as restricted zone III and from slaughterhouses located in areas listed as restricted zone III;
 - b. in the event of an ASF outbreak in wild pigs: in line with WOAH guidelines, export of pork and pork products to Singapore can continue; and
 - c. by way of derogation, the prohibitions in point a. does not apply to heat-treated products processed in accordance with WOAH guidelines;
4. the meat has not been derived from animals which have been swill-fed;
5. the meat has been derived from animals which were born and bred in Finland since birth;
6. the meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from any signs suggestive of ASF, CSF or other 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;
7. the meat has been derived from animals which were slaughtered, processed, packed and stored under sanitary conditions under official veterinary supervision in establishments approved by the Director-General, Food Administration for export to Singapore ⁽¹⁾;
8. the meat has not been treated with chemical preservatives or foreign substances injurious to health;
9. the meat was found fit for human consumption and every precaution have been taken to prevent contamination prior to export; and
10. 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;
11. additional attestations for chilled pork meat:
 - a. carcasses from which the pork was derived have been tested and found free from trichinosis;
 - b. chilled pork has been derived from gilts and castrates. The products do not contain any harmful residues according to European Union and national legislation;
 - c. chilled pork has not been treated with chemical decontamination; and
 - d. chilled pork has been produced under strict hygiene conditions, vacuum packed and have a shelf life of over 6 weeks.

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

SPECIMEN