

SUOMI  FINLAND

ANIMAL HEALTH CERTIFICATE
for the export of poultry meat and poultry 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 and identification of transport		I.12 Required temperature during storage and transportation	
I.13 Number of packages		I.14 Gross weight	I.15 Net weight
I.16 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	
1				
#	II.8 Type of processing		II.9 Date(s) of slaughter	II.10 Date(s) of freezing or packing
1				

III Attestation

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

1. infection with highly pathogenic avian influenza (HPAI) is a notifiable disease in Finland;
2. Finland has been free from HPAI for the past 28 days following a stamping out policy in accordance with Article 10.4.6 of WOAH Terrestrial Animal Health Code;
OR
the products have been subjected to heat treatment that is sufficient for inactivation of Avian Influenza (AI) virus in accordance with WOAH guidelines;
3. Finland is not practising AI vaccination to control the disease;
4. the meat has been derived from animals which were born and bred in Finland since birth;
5. the meat has been derived from animals which have passed ante-mortem and post-mortem inspection and found to be free from infectious and contagious diseases. Ante-mortem and post-mortem inspections have been carried out by veterinarians or meat inspectors or meat inspection assistants under direct supervision of government veterinarians;
6. animals from which the meat was derived were slaughtered and the meat was 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⁾;
7. the meat has not been treated with chemical preservatives or other substances injurious to health;
8. the meat has been inspected and found fit for human consumption and every precaution must be taken to prevent contamination prior to export; and
9. 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 establishments, only the approval of the Finnish Food Authority is required

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