

SUOMI  FINLAND

**ANIMAL HEALTH CERTIFICATE**  
**for export of processed animal protein of poultry / feather meal**  
**for use in feed from Finland to the Kingdom of Thailand**

**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 Thailand TH	
I.7 Consignor/exporter Name  Address  Email address	I.8 Consignee/importer Name  Address  Email address	
I.9 Place of origin	I.10 Date of departure	
I.11 Place of loading	I.12 Place of destination	
I.13 Means of transport (flight number/ name of vessel/ road vehicle/ railway)	I.14 Invoice number	
I.15 Number and type of packages	I.16 Gross weight	I.17 Net weight
I.18 Container number(s) / Seal number(s)		

**II Identification of the product(s)**

#	II.1 Type and name of the product	II.2 Commodity code (HS code)
1		
#	II.3 Processing plant (name, address and approval number)	II.4 Batch production reference number
1		
#	II.5 Processing method (temperature, time, pressure, particle size (no greater than))	
1		

**III Attestation**

I, the undersigned Official Veterinarian, hereby certify that:

1. the products have been processed from poultry kept in a high pathogenicity avian influenza (HPAI) free country, zone or compartment according to the WOAHP Terrestrial Animal Health Code for the past twelve months and have been processed in a country, zone or compartment which has been free from HPAI for the past twelve months  
AND/OR  
the products have been processed to ensure the destruction of HPAI virus by the processing method indicated in field II.5 of this certificate and the necessary precautions were taken after the processing to avoid contact of the products with any source of HPAI virus;
2. the products have been processed in a country, zone or compartment free from Newcastle disease (ND) from poultry which were kept in a ND free country, zone or compartment for at least the 21 days preceding slaughter according to the WOAHP Terrestrial Animal Health Code;  
AND/OR  
the products have been processed by the processing method indicated in field II.5 of this certificate to ensure the destruction of ND virus using:
  - a. moist heat at a minimum temperature of 118°C for minimum of 40 minutes; or
  - b. with a continuous hydrolysing process under at least 3.79 bar of pressure with steam at a minimum temperature of 122°C for a minimum of 15 minutes; or
  - c. with an alternative rendering process that ensures that the internal temperature throughout the product reaches at least 74°C for a minimum of 280 seconds;
 and the necessary precautions were taken after the processing to avoid contact of the products with any source of ND;
3. the products originate from poultry which was born, raised and slaughtered in the exporting country or legally imported into exporting country upon meeting all EU and national requirements for entry;
4. parts of slaughtered animals used as raw material are either:
  - a. fit for human consumption in accordance with the EU and national legislation, but are not intended for human consumption for a commercial reason; or
  - b. rejected as unfit for human consumption but are not affected by any signs of diseases communicable to human or animals;
5. the products originate from poultry which did not show symptoms of any notifiable diseases of the poultry species such as HPAI or ND;
6. the products originate from poultry which was slaughtered in a slaughterhouse, underwent *ante-mortem* inspection and was fit, as a result of such inspection, for slaughter;
7. the products were produced in a rendering plant approved and supervised by the competent authority;
8. the products were manufactured and handled in a sanitary manner, including precautions to prevent contamination with microbiological pathogens following the processing;
9. the products were examined by random sampling of at least five samples from each process batch taken at the rendering plant. The sample results comply with the following microbiological standards:
  - a. *Salmonella*: absence in 25 g: n=5, c=0, m=0, M=0 <sup>(1)</sup>
  - b. *Enterobacteriaceae*: n=5, c=2, m=10 cfu/g, M = 300 cfu/g <sup>(1)</sup>;
10. the products were stored only in enclosed storage and should be packed in new packaging material;
11. the products shall be transported directly to Thailand, or transported to Thailand through the third countries in a container sealed under the supervision of the competent authority of exporting country; and
12. in case of dispatch as bulk transport, containers or any other means of transport were thoroughly cleaned and disinfected with an approved disinfectant before use.

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Done at (place)

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Date

Official stamp <sup>(2)</sup>

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Signature of the official veterinarian <sup>(2)</sup>

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Name clarification and official position in capital letters

<sup>(1)</sup> n = number of samples to be tested;

m = threshold value for the number of bacteria, the result is considered satisfactory if the number of bacteria in all samples does not exceed m;

M = maximum value for the number of bacteria, the result is considered unsatisfactory if the number of bacteria in one or more sample units is M or more; and

c = number of samples the bacterial count of which may be between m and M, the sample still being considered acceptable if the bacterial count of the other samples is m or less.

<sup>(2)</sup> The signature and stamp must be in a different colour to that of the printing.