I Details of dispatched consignment

I.1. Competent ministry in Finland Ministry of Agriculture and Forestry	I.2. Certificate number (No)
I.3. Central competent authority in Finland Finnish Food Authority	

SUOMI FINLAND

VETERINARY HEALTH CERTIFICATE
for heat treated pork products exported from
Finland to South Africa for human consumption

I.4. Local competent authority issuing this certificate	

I.5. Consignor Name	I.6. Country of export Finland	I.7. Country of export FI
Address	I.9. Country of destination Republic of South Africa	I.10. ISO code ZA
I.8. Consignee Name		
Address	I.11. Place of dispatch (load port)	
I.12 Country and place of destination (discharge port)	I.13. Means of transport (voyage / flight number)	
I.14. South African veterinary import permit number	I.15. Bill of landing / airway bill number	
I.16. Container number and date containerized	I.17. Seal number	

II Identification of the products

#	II.1. Description of product	II.2. Product manufactured from (species)	II.3. Processing plant (name, address and approval number)	II.4. Production date	II.5. Batch/Code numbers	II.6. Storage and transport temperature
1						

#	II.7. Storage life	II.8. Nature of packing	II.9. Markings of packaging	II.10. Number of packaging units	II.11. Gross weight	II.12. Net weight
1						

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III Health attestation

I, the undersigned, official veterinarian of the issuing veterinary authority of Finland, hereby certify that the products described above, meet the following requirements:

1. Finland is free from:

    1.1 Foot and mouth disease (WOAH recognized);

    1.2 Classical swine fever (WOAH recognized).

2. The product does not contain any material of bovine, ovine, caprine or lagomorph origin.

3. The meat described hereunder was derived from animals:

    3.1 which were born, reared and slaughtered in Finland at approved establishments [1]; or were legally imported into Finland and complied with the health requirements as per this veterinary health certificate required by South Africa [1];

    3.2 which have been subjected to both ante and post-mortem veterinary inspection, found to be free from clinical signs of disease and the meat is safe and suitable for human consumption;

    3.3 originating in a country where there were no reported cases of African swine fever, Swine vesicular disease, Vesicular stomatitis, Aujeszky´s disease, Porcine reproductive and respiratory syndrome in the past 12 months;

    3.4 originating in an area/establishment/farm which is not under any veterinary restrictions for diseases that the species are susceptible to.

4. The processing of products was done at the above mentioned facility, approved by the veterinary authorities of Finland, and takes place under adequate hygienic conditions, which preclude contamination of raw materials and finished products; and where efficient and adequate checks are carried out to ensure maintenance of microbiological and hygiene standards, and efficacy of treatment; and where appropriate health marking and identification of products are carried out.

5. The pig meat has undergone heat treatment at a minimum temperature of 71 °C, which was reached throughout the meat.

6. The manufacturing procedures were approved by the exporting veterinary authorities and were properly applied to ensure efficacy of treatment.

7. The said products, their wrappings or packaging, bear a mark proving that they all come from veterinary approved facilities.

8. All reasonable precautions were taken to prevent contamination of the product subsequent to processing.

9. Efficient and adequate checks are carried out to ensure maintenance of microbiological and hygiene standards.

10. The storage and transport conditions are in compliance with acceptable hygiene standards, to ensure temperature conservation relevant to the particular products.

11. The products were containerized and sealed under the supervision of officials from Finland.

_____   _____

Done at (place)   Date

Official stamp [2]

_____

Signature of the official veterinarian [2]

_____

Name clarification and official position in capital letters

[1] Delete as appropriate

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

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