

SUOMI



FINLAND

VETERINARY HEALTH CERTIFICATE
for export of processed animal protein of pigs (category 3 porcine meat and bone 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 pigs kept in an African swine fever (ASF) free country or area;
AND/OR
the products have been processed to ensure the destruction of ASF virus, and the necessary precautions were taken after processing to avoid contact of the product with any source of ASF virus;
2. the animals were born, raised, and slaughtered in the exporting country or legally imported into the exporting country meeting all EU and national requirements for entry;
3. parts of slaughtered animals are either:
 - i. fit for human consumption in accordance with EU and national legislation, but are not intended for human consumption for a commercial reason; or
 - ii. rejected as unfit for human consumption but are not affected by any signs of diseases communicable to humans or animals;
4. the products originate from healthy pigs which did not show symptoms of notifiable diseases of the porcine species such as African swine fever, Foot and mouth Disease, Classical swine fever, and Swine vesicular disease, etc.;
5. the products were derived from porcine that were slaughtered in a slaughterhouse, underwent *ante mortem* inspection and were fit, as a result of such inspection, for slaughter;
6. the products were prepared, processed, and stored in an establishment approved and supervised by the competent authority;
7. the products were manufactured and handled in a sanitary manner, including precautions to prevent contamination with microbiological pathogens following the processing;
8. the products have passed
 - i. an adequate treatment at more than 133 °C for at least 20 minutes at an absolute pressure of 3 bars by a saturated steam with a particle size no greater than 50 millimeters before heating;
OR
 - ii. any adequate treatment destructing diseases affecting porcine species such as African swine fever, Foot and mouth disease and pathogenic micro-organisms dangerous to animal health and results in a product fit for animal consumption as described in field II.5 of this certificate and supervised by the competent authority ⁽¹⁾;
9. the products were examined by random sampling of at least five samples from each processed batch taken at the processing plant and comply with the following standards:
 - i. *Salmonella* absence in 25g: n = 5, c = 0, m = 0, M = 0 ⁽²⁾
 - ii. *Enterobacteriaceae* n = 5, c = 2, m = 10 cfu, M = 300 cfu in 1 gram ⁽²⁾;
10. the exported 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 other EU member states or third countries in a container sealed under the supervision of the competent authority of the 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.

Done at (place)

Date

Official stamp ⁽³⁾

Signature of the official veterinarian ⁽³⁾

Name clarification and official position in capital letters

(1) Heating to the minimum core temperature of 70° C for at least 30 minutes.

(2) 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 sample units 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 unit is M or more; and

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

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