


1. 1. Shipment description		1.5 Certificate No:			
1.1 Name and address of consignor:		 SUOMI FINLAND <i>Official pre-export support certificate for meat and raw meat preparations derived from cattle moved between Member States of the EU and intended for export to the Customs Union</i>			
1.2 Name and address of consignee:					
1.3. Place of destination		1.6 Member State of origin:			
1.3.1. Name and approval number of the establishment:		1.7 Competent authority in the Member State (central):			
1.3.2. Address:		1.8 Competent authority in the Member State (local):			
1.4 Means of Transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)		1.9 Member State of destination:			
2. Identification of goods:					
2.1 Name of goods: _____					
2.2 Date of production: _____					
2.3 Type of Packaging: _____					
2.4 Number org packages _____					
2.5 Net weight (kg): _____					
2.6 Number of seal: _____					
2.7 Identification marks: _____					
2.8 conditions of storage and transport: _____					
3. Origin of goods:					
3.1 Name, approval/registration number and address of the establishment _____					
- slaughter (processing) establishment _____					
- cutting establishment _____					
- cold storage _____					
3.2 Administrative territorial unit _____					
4. Statement on suitability for human consumption:					
I, the undersigned State/official veterinarian certify that:					
The certificate is based on the following pre-export certificates (see attached list in case more than two) ⁽¹⁾ :					
Date:	Number:	Country of origin:	Administrative territory:	Approval number of the establishment:	Name and quantity (net weight) of goods:

¹ Delete if not relevant and confirm by signature and stamp

4.1 Meat and raw meat preparations exported to the Customs Union, are obtained from healthy animals slaughtered and processed in establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.

4.2 Meat and raw meat preparations intended for export to the Customs Union originate from animals that have been subject to ante-mortem veterinary inspection, their carcasses, heads and internal organs – to post-mortem veterinary-sanitary inspection by the State/official Veterinary Service.

4.3 Meat and raw meat preparations were obtained from slaughter and processing of animals originating from premises or administrative territories that are officially free from the following contagious animal diseases ⁽²⁾:

- foot-and-mouth disease during the last 12 months in the country or administrative territories according to regionalisation;
- rinderpest and contagious bovine pleuropneumonia (apply only for lungs) - during the last 24 months in the country or administrative territories according to regionalisation;
- anthrax – during last 20 days in the premises.

4.4 Animals, from which meat and raw meat preparations are derived, were not subjected to the exposure of natural or synthetical estrogenic, hormonal substances, thyreostatics, antibiotics, other drugs and pesticides used prior to slaughter no later than authorised by instructions on how to use them.

4.5 Meat and raw meat preparations are derived from healthy animals that:

- originate from herds where there is no case of Bovine spongiform encephalopathy (BSE) and do not belong to birth cohorts of BSE positive animals;
- have not received feed of animal origin, manufactured from protein processed from ruminant animals, excluding components permitted by the OIE Terrestrial Animal Health Code;
- were not subject to a stunning process prior to slaughter with a device injecting compressed air or gas into the cranial cavity, or to a pithing process;
- Specified risk materials (SRM) were removed according to the OIE Terrestrial Animal Health Code.

Raw meat preparations do not contain mechanically separated meat from bovine animals.

All measures in place in the EU Member States for the BSE control have been applied when preparing for export meat and raw meat preparations to the Customs Union.

4.6 Meat and raw meat preparations exported to the Customs Union:

- post-mortem examination has not indicated characteristics typical to foot and mouth disease, rinderpest, anaerobic infections, tuberculosis, leucosis, brucellosis and other contagious diseases;
- not indicated helminth infestation or contamination by other substances;
- have no blood clots, unremoved abscesses, gadfly larvae;
- was not defrosted during storage;
- do not show signs of spoiling;
- has the core temperature in flesh not exceeding minus 18 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat;
- do not have traces of innards or bleedings;
- do not contain preservative substances;
- do not contain trimmings of serosa membranes, mechanical premixes, odour and flavour untypical for meat (fish, drugs, medicinal herbs, etc);
- was not treated by colouring substances, ionizing or ultraviolet rays.

4.7 Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations comply with veterinary –sanitary rules and requirements of the Customs Union.

4.8 Meat and raw meat preparations are considered fit for human consumption.

4.9 Carcasses (half-carcasses, quart-carcasses) marked with health mark of State/official veterinary inspection with specification of name or number

Place _____ Date _____

Official stamp

Signature of State/official veterinarian

Name and position in capital letters

of meat - processing plant (slaughter house), where animals were slaughtered. Meat preparations must have identification mark on package or polyblock. Stamped label is placed on package in a way to ensure that opening of package is impossible without breaking of its wholeness.

4.10 Containers and packaging material used only once and comply with requirements of the Customs Union.

4.11 The means of transport was treated and prepared in accordance with the requirements of the exporting country.

Signature and stamp must be in a different colour to that in the printed certificate

² Administrative territories, zones and time periods may be modified with a mutual agreement of the Parties according to the OIE Terrestrial Animal Health Code recommendations