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| **I Details of dispatched consignment** | | |
| I.1 Country of dispatch and ISO Code  FINLAND FI | | I.2 Certificate number (No) |
| I.3 Country of destination and ISO Code | | **FINLAND**  **SUOMI**  **ANIMAL health certificate**  **for export of porcine casings from Finland** |
| I.4 Competent ministry of exporting country  Ministry of Agriculture and Forestry of Finland | |
| I.5 Competent central authority of exporting country  Finnish Food Authority | |
| I.6 Competent local authority issuing this certificate | |
| I.7 Name and address of the consignor/exporter | | I.8 Name and address of the consignee/importer |
| I.9 Place of loading | | I.10 Place of destination |
| I.11 Means of transport | I.12 Date of loading | I.13 Container number(s) / Seal number(s) |
| I.14 Number of packages | I.15 Net weight |
| I.16 Type of packaging | I.17 Gross weight |
| **II Identification of the commodities** | | |
| II.1 Casings of animal species (scientific name(s)) | | II.2 Country of origin of casings and ISO Code |
| II.3 Type and name of products | | II.4 State or type of processing |
| II.5 Date(s) of processing | | |
| II.6 Name(s), address(es) and official approval number(s) of the slaughterhouse(s) | | |
| II.7 Name(s), address(es) and official approval number(s) of the processing plant(s) | | |
| II.8 Name(s), address(es) and official approval number(s) of the storage facilities | | |
| II.9 Identification marks on packages | | II.10 Conditions for storage and transport |

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|  | Certificate number (No) |
| **III Attestation** | |
| I, the undersigned Official Veterinarian, do hereby certify that:   1. the casings described above were derived from animals born and raised in Finland or in another European Union Member State; 2. the casings were derived from animals sent to slaughter from a region which according to the WOAH Terrestrial Animal Health Code was free from the following diseases: Foot-and-mouth disease, Rinderpest, African swine fever and Classical swine fever; 3. the casings were derived from animals that were slaughtered at an approved slaughterhouse in accordance with the European Union and national legislation under the supervision of the competent authority of the country of origin. The animals were subjected to ante- and post-mortem inspection according to the conditions laid down in the relevant European Union and national legislation and were found free from contagious diseases; 4. the casings were manufactured at (an) establishment(s) and stored at (a) storage(s) that have been approved and that are under the supervision of the competent authority; 5. the casings were handled, produced, packed and stored under sanitary conditions in accordance with the European Union and national legislation on public health requirements; and 6. the casings are considered safe and suitable for human consumption or for production of food for human consumption. | |

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| Done at (place) |  | Date |  |  | Official stamp (1) |
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| Signature of the official veterinarian (1) | | | |  |
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| Name clarification and official position in capital letters | | | |  |
| (1) Signature and stamp must be in a different colour to that of the printed certificate | | | | | |