

SUOMI  FINLAND

ANIMAL HEALTH CERTIFICATE
for the export of fresh frozen pig meat of domestic pigs from Finland to South Africa for human consumption

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		I.4 Local competent authority issuing this certificate	
I.5 Country of export Finland	I.6. ISO Code FI	I.7. Country of destination Republic of South Africa	I.8. ISO code ZA
I.9 Consignor Name Address Email address		I.10 Consignee Name Address Email address	
I.11. Place of dispatch (load port)		I.12 Country and place of destination (discharge port)	
I.13. South African veterinary import permit number		I.14. Bill of landing / airway bill number	
I.15. Means of transport (voyage / flight number)		I.16. Container number	
I.17. Seal number			

II Identification of the products

#	II.1. Description of product	II.2. Product manufactured from (species)	II.3. Slaughterhouse (Name, address and approval number)	II.4. Cutting-up plant (Name, address and approval number)	II.5. Cold store (Name, address and approval number)
1					
#	II.6. Production date	II.7. Batch/Code numbers	II.8. Number of packaging units	II.9. Gross weight	II.10. Net weight
1					
#	II.11. Storage and transport temperature	II.12. Nature of packing	II.13. Markings of packaging	II.14. Storage life	
1					

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. Finland is free from the following notifiable diseases and no cases of these diseases have been reported/confirmed in the past 12 months according to WOAH Terrestrial Animal Health Code:
 - 2.1 African Swine Fever;
 - 2.2 Porcine Reproductive and Respiratory Syndrome;
 - 2.3 Aujeszky's Disease;
 - 2.4 Transmissible gastroenteritis.
3. The following diseases are notifiable diseases in Finland and no cases of these diseases have been reported/confirmed in the past 12 months:
 - 3.1 Swine Vesicular Disease;
 - 3.2 Vesicular Stomatitis.
4. The meat was produced in accordance with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005) and Guidelines for the Control of *Trichinella* spp. in meat of Suidae (CAC/GL 86-2015);

AND either

The meat comes from domestic pigs originating from an officially recognised compartment with a negligible risk for *Trichinella* infection in accordance with the relevant articles in the WOAH Terrestrial Code.

OR

The meat comes from domestic pigs that tested negative by an approved method for the detection of *Trichinella* larva.
5. The meat described above was derived from pigs
 - 5.1 which were born, reared and slaughtered in Finland;
 - 5.2 which have not been vaccinated against any of the diseases mentioned above;
 - 5.3 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;
 - 5.4 which have been slaughtered and the meat was handled/cut/processed and packed at establishments approved by the National Executive Officer of the Republic of South Africa;
 - 5.5 which were not slaughtered in a disease eradication campaign;
 - 5.6 originating in an area/establishment/farm which is not under any veterinary restrictions for diseases that the species are susceptible to;
 - 5.7 which were not exposed to any infectious material during transport or slaughter.
6. The meat was not subjected to ionizing irradiation.
7. The meat does not contain any other non-pork contamination material.
8. The meat was hygienically handled and transported at all times.
9. The meat and/or the packaging thereof bears a(n) official stamp(s) indicating the approval number of the slaughterhouse at which the pigs were slaughtered or the approval number of the cutting/packaging plant at which the meat was further packaged prior to export;

AND

all of the above establishments are approved by the National Executive Officer of the Republic of South Africa.
10. Outer packaging bears the storage conditions, date of slaughter/production and expiry, and the name(s) of the cuts or products as prescribed in food hygiene regulations in South Africa.
11. The transport vehicles, refrigerated containers and the loading conditions of this consignment meet the conditions laid down in the Meat Safety Act and European Union hygiene regulations with regard to standards of cleanliness, construction, maintenance and operation.
12. The temperature in the meat was below -18°C (minus 18°C) within 96 (ninety six) hours of production and thereafter. The meat was stored at a constant temperature not exceeding -18°C (minus 18°C). At loading, the temperature of the meat was -18°C (minus 18°C) or less.
13. The pork (striated muscle) referred to in this certificate has been subjected ⁽¹⁾
 - 13.1 To a temperature not exceeding minus _____°C for a continuous period of not less than _____ days ⁽³⁾

OR ⁽²⁾

13.2 ⁽⁴⁾

- (a) To a temperature not exceeding minus 15°C (-15°C) for a continuous period from _____ (insert date) up to the time of placing in the container and sealing on _____ (insert date) for shipment

OR ⁽³⁾

To a temperature not exceeding minus 23°C (-23°C) for a continuous period from _____ (insert date) up to the time of placing in the container and sealing on _____ (insert date) for shipment.

AND

- (b) The container is equipped with a thermograph, which will enable the inspector at the port of entry to check the temperature that the container remained at during the transportation.

13.3 Date of commencement of storage _____;

13.4 Date containerized _____.

14. The meat was containerized and sealed under official (government) veterinary supervision

14.1 Date containerized _____;

14.2 Container No. (s) _____;

14.3 Seal No. (s) _____.

Done at (place)_____
Date_____
Official stamp ⁽⁵⁾_____
Signature of the official veterinarian ⁽⁵⁾_____
Name clarification and official position in capital letters

⁽¹⁾ Delete section 13 when the products exported do not contain striated muscle.

⁽²⁾ Delete as appropriate.

⁽³⁾ Subsection 13.1 is to be completed when the freezing treatment is completed in Finland. Indicate the temperature and the duration of the freezing treatment used. Only one of the following options can be used: temperature not exceeding minus 15°C (-15°C) for a continuous period of not less than 30 days or not exceeding minus 23°C (-23°C) for a continuous period of not less than 20 days. Delete subsection 13.2 when this option is used.

⁽⁴⁾ Subsection 13.2 is to be completed when the transit time is intended to be included in the prescribed freezing treatment as stated in ⁽³⁾. Delete subsection 13.1 when this option is used.

⁽⁵⁾ Signature and stamp must be in a different colour to that of the printed certificate.