

Exporting Country <b>FINLAND</b>	Certificate N:o
Competent Ministry of Exporting Country <b>Ministry of Agriculture and Forestry of Finland</b>	 <p style="text-align: center;"><b>SUOMI FINLAND</b></p> <p style="text-align: center;"><b>CERTIFICATE OF ORIGIN AND HEALTH</b> for export of beef meat and beef products from Finland to Hong Kong Special Administrative Region</p>
Competent Central Authority of Exporting EU Country <b>Finnish Food Safety Authority Evira</b>	
Competent Local Authority Issuing this Certificate	
Country of destination	

<b>I. Identification of goods</b>			
Meat of (animal species)		Description of goods	
Type of processing			
Nature of packaging		Number of pieces or packages	
Net weight (kg)		Gross weight (kg)	
Date(s) of slaughter	Date(s) of processing	Date(s) when frozen	
Details of labelling			
Required temperatures during storage and transportation			
Container number(s)		Seal number(s)	

<b>II. Origin of goods</b>	
Name(s), address(es) and official approval number(s) of the approved establishment(s)	
Slaughterhouse(s)	
Cutting plant(s)	
Processing plant(s)	
Cold store(s)	

**III. Destination of goods**

The goods are dispatched from (place of loading)	The goods are dispatched to (country and place of destination)
By the following means of transport	
Name and address of consignor	Name and address of consignee

**IV. Attestation of wholesomeness**

I, the undersigned Official Veterinarian do hereby certify that:

- 1) the meat and meat products were derived from animals originating from an area which was free from Foot and mouth disease, Vesicular stomatitis, Rinderpest, Contagious bovine pleuropneumonia, Lumpy skin disease, Rift Valley fever and Bluetongue according to the Terrestrial Animal Health Code of the OIE;
- 2) the meat and meat products were derived from animals that were not under any restrictive measures at the time of slaughter due to OIE-listed diseases bovines are susceptible to;
- 3) the meat and meat products originate from establishments which are approved by the Finnish competent authority and the meat and meat products were derived from clinically healthy animals, which have passed ante mortem and post mortem veterinary inspection according to European Parliament and Council Regulation (EC) No 854/2004 laying down specific rules for the organization of official controls on products of animal origin intended for human consumption and were found healthy and their meat classified as fit for human consumption without any restriction;
- 4) the meat and meat products were derived from animals born and raised in Finland. OIE has recognized Finland as having a negligible BSE risk in accordance with the Terrestrial Animal Health Code of the OIE;
- 5) the feeding of ruminants with meat-and-bone meal and greaves derived from ruminants is banned and the ban has been effectively enforced;
- 6) the meat and meat products were derived from animals that were not subjected to a stunning process, prior to slaughter, with a device injecting compressed air or gas into the cranial cavity or to a pithing process;
- 7) the meat and meat products do not contain Specified Risk Material as defined in European Parliament and Council Regulation (EC) No 999/2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies, as amended, and as defined in Finnish legislation;
- 8) the meat and meat products were packed under hygienic conditions and the means of transport were hygienic; and
- 9) Finland implements official testing programs for harmful organisms, veterinary drug residues and other toxic substances. The results of the tests meet the European Community performance standards and have not provided any evidence as to the presence of chemical/drug residues or toxic substances or harmful organisms in this consignment which could be harmful to human health.

Done at (place)	Date	Official stamp <sup>(1)</sup>
Signature of official veterinarian <sup>(1)</sup>		
Name and title in capital letters		

<sup>(1)</sup> The signature and stamp must be of a different colour to that of the printing.