


1.1 Name and address of consignor:	1.2 Certificate No
1.3 Name and address of consignee:	 <p style="text-align: center;"><b>SUOMI FINLAND</b></p> <p style="text-align: center;"><i>Official pre-export support certificate for pork meat and raw meat preparations moved between Member States of the EU and intended for export to the Russian Federation</i></p>
1.4 Place of destination: 1.4.1 Name and approval number of the establishment: 1.4.2 Address	
1.5 Means of transport: <i>(the number of the railway carriage, truck, container, flight-number, name of the ship)</i>	1.6 Member State of origin:
	1.7 Competent authority in the Member State (central):
	1.8 Competent authority in the Member State (local):
	1.9 Member State of destination:
<b>2. Identification of products:</b>	
2.1 Name of the product:	
2.2 Date of production:	
2.3 Type of package:	
2.4 Number of packages:	
2.5 Net weight (kg) :	
2.6 Number of seal:	
2.7 Identification marks:	
2.8 Conditions of storage and transport:	
<b>3. Origin of the products:</b>	
3.1 Name (No) and address of establishment, approved by the Competent Veterinary Service in the Member State:	
- slaughterhouse:	
- cutting plant:	
- cold store:	
3.2 Administrative-territorial unit:	

**4. Certificate on suitability of products in food**

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)<sup>1</sup>:

Date:	Number:	Country of origin:	Administrative territory:	Approval number of the Establishment:	Name and quantity (net weight) of the product:

<sup>1</sup> Delete if not relevant and confirm by signature and stamp

- 4.1 Meat and raw meat preparations are obtained from slaughter and processing of healthy animals in establishments approved by the Competent Veterinary Service for export and operating under its constant supervision.
- 4.2 Animals, the meat from which is intended to be exported to Russian Federation, have been subjected to veterinary inspection prior to slaughter, their carcasses 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 the slaughter and processing of clinically healthy animals, originating from premises and/or administrative territory officially free from infectious animal diseases, including<sup>2</sup>:
- African swine fever - during the last 3 years in the territory of the EU excluding Sardinia;
  - Foot-and-mouth diseases, - during the last 12 months in the territory of the EU Member State;
  - Swine vesicular disease - during the last 12 months in the territory of the EU Member State or administrative territory for countries which have division in federal lands, provinces, departments;
  - Classical swine fever, Teschen disease - during the last 12 months in the administrative territory of the EU Member State (province, land, etc)
  - Aujeszky's disease<sup>3</sup> – during the last 12 months in the administrative territory (municipality, county, district etc.)
  - Trichinellosis - within the last 3 years in the premises;
  - anthrax - within the last 20 days in the premises;
  - swine erysipelas - no clinical signs have been found in the animals in the premises sending the animals for slaughter and during the slaughter.
- 4.4 Animals, from which meat is 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 Trichinellosis<sup>4</sup>:
- 4.5.1. Each individual carcass has been examined for trichinellosis with negative results.  
Or
- 4.5.2. Each individual carcass examined for trichinellosis has shown negative results and the meat has undergone a cold treatment as indicated in the table below:
- | Time (hrs) | Temperature (°C) |
|------------|------------------|
| 106        | -18              |
| 82         | -21              |
| 63         | -23,5            |
| 48         | -26              |
| 35         | -29              |
| 22         | -32              |
| 8          | -35              |
| 1/2        | -37              |
- 4.6 Veterinary post-mortem inspection did not show, that meat has alterations indicative for foot-and-mouth disease, classical swine fever, anaerobic infections and other contagious diseases, for being affected by parasites (trichinellosis, sarcosporidiosis, onchocercosis, echinococcosis, etc), for poisoning with various substances, serous coats were intact and lymphatic nodes were not removed.
- 4.7 Meat has no blood clots, unremoved abscesses, gadfly larvae, mechanical premixes, odour and flavour untypical for meat (fish, drugs, medicinal herbs, etc), it was not defrosted during the storage, has the temperature in flesh not exceeding minus 8 degrees Celsius for the frozen meat and not exceeding plus 4 degrees Celsius for chilled meat, does not contain conservative substances, is not contaminated by Salmonella or other bacterial infections, was not treated by coloring substances, ionizing or ultra-violet ray.
- 4.8 Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations correspond to actual veterinary and sanitary rules and requirements of Russian of Federation.
- 4.9 The meat is recognized fit for human consumption.
- 4.10 Carcasses (half-carcasses, quart-carcasses) are marked with clear stamp of state/official post-mortem inspection with specification of name or number of meat establishment (slaughterhouse), where animals were slaughtered. Cut and packaged meat must have official 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 the label.
- 4.11 Single-use containers and packaging material meet hygienic requirements.
- 4.12 The means of transport are treated and prepared in accordance with the rules approved in the EU.

Place

Date

Official stamp :

Signature of state/official veterinarian

Name and position in capital letters

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

<sup>2</sup> Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the Memorandum of 4 April 2006 on zoning and regionalisation.

<sup>3</sup> The condition applies only to exports of offal (head and thoracic and abdominal viscera and organs) and trimmings.

<sup>4</sup> Delete as appropriate and confirm by signature and stamp