


<p><b>1. 1. Shipment description</b></p> <p>1.1 Name and address of consignor:</p> <hr/> <p>1.2 Name and address of consignee:</p> <hr/> <p>1.3. Place of destination</p> <p>1.3.1. Name and approval number of the establishment:</p> <hr/> <p>1.3.2. Address:</p> <hr/> <p>1.4 Means of Transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)</p> <hr/>	<p>1.5 Certificate No:</p> <hr/> <div style="text-align: center;">  <p><b>SUOMI FINLAND</b></p> <p><i>Official pre-export support certificate for sheep and goat meat and raw meat preparations moved between Member States of the EU and intended for export to the Customs Union</i></p> </div> <p>1.6 Member State of origin:</p> <hr/> <p>1.7 Competent authority in the Member State (central):</p> <hr/> <p>1.8 Competent authority in the Member State (local):</p> <hr/> <p>1.9 Member State of destination:</p> <hr/>																		
<p><b>2. Identification of goods:</b></p> <p>2.1 Name of goods: _____</p> <p>2.2 Date of production: _____</p> <p>2.3 Type of Packaging: _____</p> <p>2.4 Number org packages _____</p> <p>2.5 Net weight (kg): _____</p> <p>2.6 Number of seal: _____</p> <p>2.7 Identification marks: _____</p> <p>2.8 conditions of storage and transport: _____</p>																			
<p><b>3. Origin of goods:</b></p> <p>3.1 Name, approval/registration number and address of the establishment _____</p> <p>- slaughter (processing) establishment _____</p> <p>- cutting establishment _____</p> <p>- cold storage _____</p> <p>3.2 Administrative territorial unit _____</p>																			
<p><b>4. Statement on suitability for human consumption:</b></p> <p>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>:</p> <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:10%;">Date:</th> <th style="width:10%;">Number:</th> <th style="width:20%;">Country of origin:</th> <th style="width:20%;">Administrative territory:</th> <th style="width:20%;">Registration number of the establishment:</th> <th style="width:20%;">Name and quantity (net weight) of goods:</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>		Date:	Number:	Country of origin:	Administrative territory:	Registration number of the establishment:	Name and quantity (net weight) of goods:												
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<p>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.</p> <p>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, and their carcasses (heads and internal organs) – to post-mortem veterinary-sanitary inspection by the State/official Veterinary Service.</p>																			

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

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4.3

a) <sup>(2)</sup> Meat and raw meat preparations were obtained from slaughter and processing of animals originating from premises or administrative territories officially free from the following contagious animal diseases: /:

- foot-and-mouth disease - during the last 12 months in the country or administrative territory according to regionalisation;
- rinderpest- during the last 24 months in the country or administrative territory according to regionalisation;
- peste des petits ruminants – during the last 36 months in the country or the administrative territory in accordance with regionalisation;
- anthrax – during the last 20 days in the premises ;
- in case of export of lungs of goats: caprine contagious pleuropneumonia – during the last 24 months in the premises.

b) Scrapie – according to the OIE Animal Health Terrestrial Code recommendations;

c) that there were no cases of brucellosis – during the last 6 months 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 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.

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 and other contagious diseases, 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 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 materials are 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.

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 of the Parties according to the OIE Code