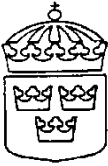


ORIGINAL  COPY  Total number of copies issued

<b>1. 1. Shipment description</b>	1.5 Certificate No  <b>SE P07</b>
1.1 Name and address of consignor:	<div style="text-align: center;">  <p><b>Official pre-export support certificate for poultry meat and raw meat preparations moved between Member States of the EU and intended for export to the Customs Union</b></p> </div>
1.2 Name and address of consignee:	
1.3. Place of destination  1.3.1. Name and approval number of the establishment:  1.3.2. Address:	
1.4 Means of Transport: (the number of the railway carriage, truck, container, flight-number, name of the ship)	
<b>2. Identification of goods:</b>	1.6 Member State of origin:
2.1 Name of goods: _____ 2.2 Date of production: _____ 2.3 Packaging: _____ 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: _____	1.7 Competent authority in the Member State (central):
<b>3. Origin of goods:</b>	1.8 Competent authority in the Member State (local):
3.1 Name, approval/registration number and address of the establishment:  - slaughter (processing) establishment: _____ _____ - cutting establishment: _____ _____ - cold storage: _____ _____ 3.2 Administrative-territorial unit: _____ _____	1.9 Member State of destination:

**4. Certificate on suitability for human consumption:**

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/registration number of the Establishment:	Name and quantity (net weight) of goods:

4.1 Poultry meat and raw meat preparations intended for exported to the Customs Union, are obtained from healthy birds slaughtered in establishments, approved by the Competent Veterinary Service in the EU for supplying their production for export and operating under its constant supervision.

4.2 Poultry meat and raw meat preparations intended for export to the Customs Union originate from birds that have been subject to ante-mortem veterinary inspection, and their carcasses and internal organs – to post-mortem veterinary-sanitary inspection by the State/official veterinary service.

4.3 ( <sup>2</sup> ) Poultry meat and raw meat preparations were obtained from slaughter and processing of birds originating from premises and/or administrative territories free from the following contagious bird diseases:

4.3.1 Highly pathogenic avian influenza (as defined in the OIE Terrestrial Animal Health Code) – during the last 12 months in the country or administrative territory according to regionalisation;

Or

during the last 3 months in the country or administrative territory according to regionalisation provided the relevant OIE requirements have been fulfilled (stamping out, disinfection and surveillance) and poultry, from which the poultry meat and raw meat preparations were derived, come from holdings not restricted for notifiable avian influenza;

4.3.2 Newcastle disease (as defined in the OIE Terrestrial Animal Health Code) - within the last 12 months in the country or administrative territory according to regionalisation;

Or

within the last 3 months provided that stamping out is applied in the country or administrative territory according to regionalisation provided the relevant OIE requirements have been fulfilled (disinfection and surveillance) with negative results.

4.4 Poultry, from which meat and meat products 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 Birds intended for slaughter originate from premises considered safe from Salmonella in accordance with requirements of the OIE Terrestrial Animal Health Code.

4.6 Meat and raw meat products intended for export to the Customs Union:

- are of good organoleptic quality;

- veterinary post-mortem inspection did not show that meat and internal organs have alterations indicative for contagious diseases, for being affected by helminths and for poisoning by various substances;

- have in the thickness of the muscles, temperature no higher than minus 12° C in case of frozen poultry meat (temperature during storage must be minus 18° C);

- do not contain preservatives;

- do not have dark pigmentation (except turkeys and guinea fowls), were not treated with colouring substances, odorous agents, ionizing irradiation or ultraviolet rays;

- show no signs of spoilage.

4.7 Microbiological, chemical and toxicological, and radiological indicators of meat comply with veterinary and sanitary requirements of the Customs Union.

4.8 Meat and raw meat preparations are considered fit for human consumption.

4.9 Meat, raw meat preparations have identification mark (veterinary stamp) on package or block. Identification label is placed on the package in such a way that unpacking is impossible without damage of the integrity of identification label.

4.10 Package and packaging material are used only once and comply with requirements of the Customs Union.

4.11 The means of transport are treated and prepared in accordance with the requirements approved by 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>1</sup> Delete if not relevant and confirm by signature and stamp

<sup>2</sup> Administrative territories, zones and time periods may be modified with a mutual agreement on the basis of the European Union and Customs Union Memorandum on zoning and regionalisation or the European Union and Russian Federation Memorandum on zoning and regionalisation, as applicable.